



# Multi-Purpose Cooker Product Guide Model 11101706

Estimated Assembly Time: 15 minutes

**IMPORTANT:** Fill out the product record information below.

|  |
|--|
| Serial Number _____<br>See rating label on unit for serial number. |
| Date Purchased _____   |



No tools required for assembly.

## FOR OUTDOOR USE ONLY

### **CAUTION:**

Read and follow all warnings and instructions before assembling and using the appliance.

### **INSTALLER/ASSEMBLER:**

Leave this manual 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 questions or need assistance during assembly, please call 1-800-241-7548.

To insure your satisfaction and for follow-up service, register your appliance online at [www.charbroil.com/register](http://www.charbroil.com/register)

The following are trademarks registered by W.C. Bradley Co. in the U.S. Patent and Trademark Office: Caldera®; Charcoal2Go®; Char-Broil®; American Gourmet®; Bandera®; Brush Hawg®; CB 940®; Char-Diamonds®; Char-Broil Charcoal/Gas®; Everybody Grills®; Grill 2 Go®; Grill 2 Go® Express®; Grill Lovers®; Infrared Grilling That's All About U®; Keepers of the Flame®; Magneto®; New Braunfels Smoker Company®; Patio Bistro®; Patio Caddie®; Patio Kitchen®; Pro-Sear®; RED®; Quantum®; Santa Fe®; Sear and Grill®; Sierra®; Signature Series®; Sure2Burn®; The Big Easy®; U®; Wild West Tradition®; and the following marks:



The following are trademarks of W.C. Bradley Co.: America's Legendary Barbeque Company™; Advantage Series™; Auto-Clean™; Chef Tested™; Commercial Series™; Designer Series™; Diamond Flame™; Double Chef™; Everybody Outside™; FastStart™; FlavorMaster™; Front Avenue™; Grill 2 Go® Advantage™; Grill 2 Go® Ice™; Hog and Yard Bird™; H2O Smoker™; Infrared. Grilling's Juicy Little Secret™; Incredible Taste. Infallible Results™; Infrared Inside™; Let's Grill Something Together™; Longhorn™; Precision Flame™; Quick2Burn™; QuickSet™; Ready When You Are™; Season, Set, And Savor™; Sizzle On The Grill™; SureFire™; Torchfork™; Trentino™; Universal Grill Parts™; You Bring the Party™ TEC™ is a trademark of Tec Infrared Grills.

TM REVISION 08

## TABLE OF CONTENTS

|                                       |       |
|---------------------------------------|-------|
| Product Record Information .....      | 1     |
| For Your Safety .....                 | 2     |
| Safety Symbols .....                  | 2     |
| Food Safety .....                     | 3     |
| Installation Safety Precautions ..... | 4     |
| Use and Care .....                    | 5-10  |
| Limited Warranty .....                | 11    |
| Parts List/ Parts Diagram .....       | 12    |
| Assembly .....                        | 13-15 |
| Troubleshooting .....                 | 16-17 |
| Registration Card .....               | 19    |

**This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**



**Follow all warnings and instructions when using the appliance.**


**Do not use this appliance on or under any apartment or condominium balcony or deck.**

### Safety Symbols

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

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

|   |                |   |
|---|----------------|---|
|    | <b>WARNING</b> |  |
| <p><b>WARNING:</b> Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.</p> |                |   |

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



# DANGER



1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Never use more then 1 cup of oil.
5. Never allow oil or grease to get hotter then 400 °F or 200 °C. If the temperature exceeds 400 °F (200 °C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45 °C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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



# WARNING



**NEVER USE THIS APPLIANCE AS A TURKEY FRYER!** Use as a turkey fryer may result in a hazardous situation causing property damage, personal injury, or loss of life.



# DANGER



**If you smell gas:**

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

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



## WARNING



1. Never leave the appliance unattended. Keep children and pets away from the appliance at all times.
2. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
3. This appliance is for OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on a recreational vehicle or boat. NEVER use this appliance as a heater.
4. When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
5. Keep the fuel supply hose away from any heated surfaces.
6. When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this appliance has been lost or damaged, a replacement thermometer meeting or exceeding the appliance manufacturer specifications shall be obtained before using the appliance.
7. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply **OFF** and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturer's instructions. If there is a lid (cover), do not remove the lid.
8. In the event of an oil/grease fire immediately call the fire department. Do not attempt to extinguish with water. When cooking with oil/grease, have a Type BC or ABC fire extinguisher readily available. A Type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
9. Never overfill the cooking vessel with oil, grease or water. Follow instructions in this manual for establishing proper oil, grease or water levels.
10. Introduction of water or ice from any source into the oil/grease may cause overflow and severe burns from hot oil and water splatter. When cooking with oil/grease, all food products **MUST** be completely thawed and towel dried before being immersed in the cooking vessel.
11. Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
12. In the event of rain, snow, hail, sleet or other forms of precipitation while cooking with oil/grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
13. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.



## WARNING



14. Never drop food or accessories into hot cooking liquid. Lower food and accessories slowly into the cooking liquid in order to prevent splashing or overflow. When removing food from the appliance care shall be taken to avoid burns from hot cooking liquids.
15. Never use a cooking pan over 24 inch diameter and 2 inches deep.
16. When using the pan supplied never use more the 1 cup of oil.
17. Avoid bumping or impacting the appliance to prevent spillage or splashing of hot cooking liquid.
18. The thermometer must be checked for accuracy before each use by putting into boiling water and checking that the thermometer read between 192°F (90°C) and 232°F (110°C). If the thermometer does not function properly obtain a replacement specified by the manufacturer before using the appliance.

### How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

### USDA Recommended

#### Internal Cooking Temperatures

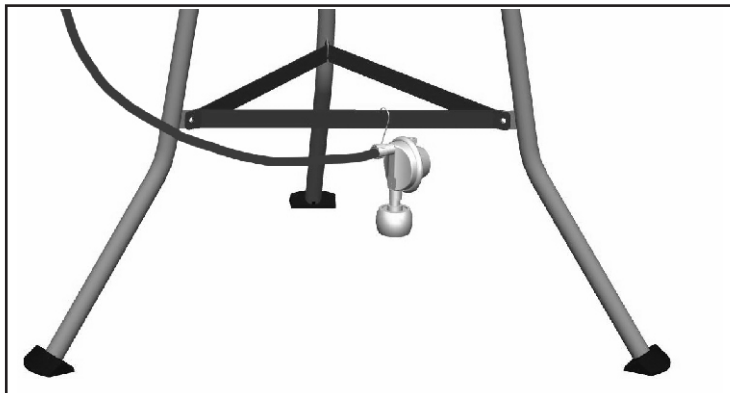
| Ground Meat                  |       |
|------------------------------|-------|
| Beef, Pork, Veal, Lamb.....  | 160°F |
| Turkey, Chicken.....         | 165°F |
| Fresh Beef, Veal, Lamb       |       |
| Medium Rare.....             | 145°F |
| Medium.....                  | 160°F |
| Well Done.....               | 170°F |
| Poultry                      |       |
| Chicken & Turkey, whole..... | 165°F |
| Poultry Parts.....           | 165°F |
| Duck & Goose.....            | 165°F |
| Fresh Pork                   |       |
| Medium.....                  | 160°F |
| Well Done.....               | 170°F |

## Installation Safety Precautions

- Use your appliance, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- The appliance installation must conform with local codes, or in their absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54 and Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58*.
- This appliance is safety certified for use in the United States. Do not modify for use in any other location. Modification will result in a safety hazard.
- This appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.

## Storing Your Appliance

- Clean cooking pan.
- Store in dry location.
- When LP cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- If the regulator is disconnected from the LP cylinder, a hook is provided to hang the regulator from the appliance, as shown below.
- Store indoors **ONLY** if LP cylinder is turned off and is disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage, follow "*Cleaning the Burner Assembly*" instructions before starting.



|  |                |  |
|--|----------------|--|
|  | <b>WARNING</b> |  |
| <p><b>Do not attempt to repair or alter the hose/valve/regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.</b></p> |                |  |

|  |                |  |
|--|----------------|--|
|  | <b>CAUTION</b> |  |
| <p><b>For residential use only. This appliance is not intended for commercial use.</b></p> |                |  |

|  |                |  |
|--|----------------|--|
|  | <b>CAUTION</b> |  |
| <p><b>This appliance is NOT for frying turkeys. Do not use any cooking vessel other than the one provided with this unit or size specified..</b></p> |                |  |

|  |                |  |
|--|----------------|--|
|  | <b>WARNING</b> |  |
| <p><b>CALIFORNIA PROPOSITION 65</b></p> <ol style="list-style-type: none"><li><b>1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</b></li><li><b>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.</b></li></ol> <p><b><i>Wash your hands after handling this product.</i></b></p> |                |  |

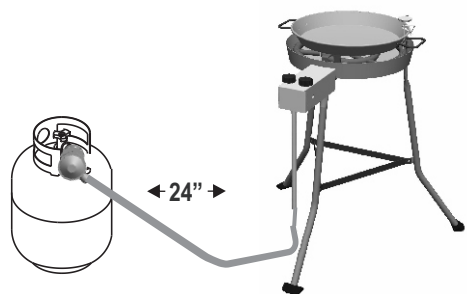
## CARE AND USE



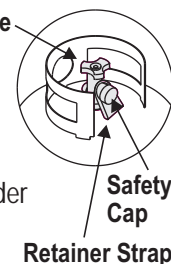
# DANGER



- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.
- **Never** fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- **Keep LP tank at a minimum distance of 24" (inches) away from appliance at all times.**



- A disconnected LP cylinder in **LP Cylinder Valve** storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.



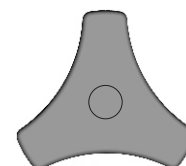
- Do not store an LP cylinder in an area where children play.

### LP Cylinder

- **The LP cylinder used with your appliance must meet the following requirements:**

- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and commission, as applicable. See LP cylinder collar for marking.

- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or appliance.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**



**OPD Hand Wheel**

- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.

### LP Cylinder Removal, Transport and Storage

- Turn OFF the control knob and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**

### LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

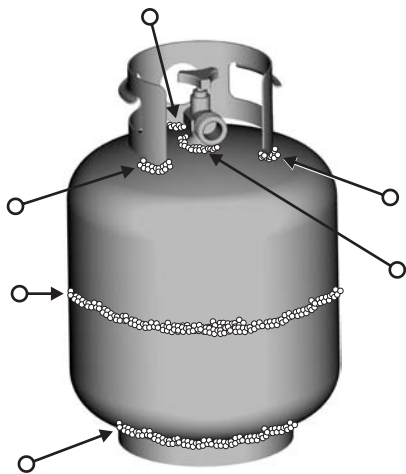
## LP Cylinder Exchange

- Many retailers that sell this appliance offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to the appliance.**
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## LP Cylinder Leak Test

### For your safety

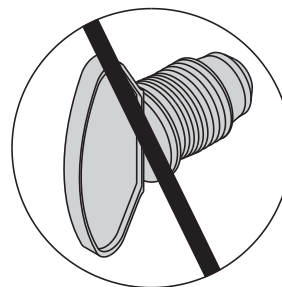
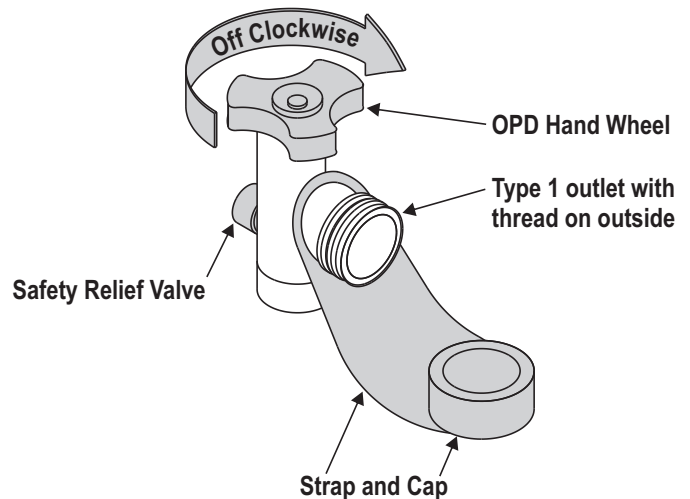
- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- This appliance must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep appliance away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- **Do not use household cleaning agents.** Damage to gas train components can result.



|   |                |  |
|---|----------------|--|
|   | <b>WARNING</b> |  |
| If "growing" bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department! |                |  |

## Connecting Regulator to the LP Cylinder

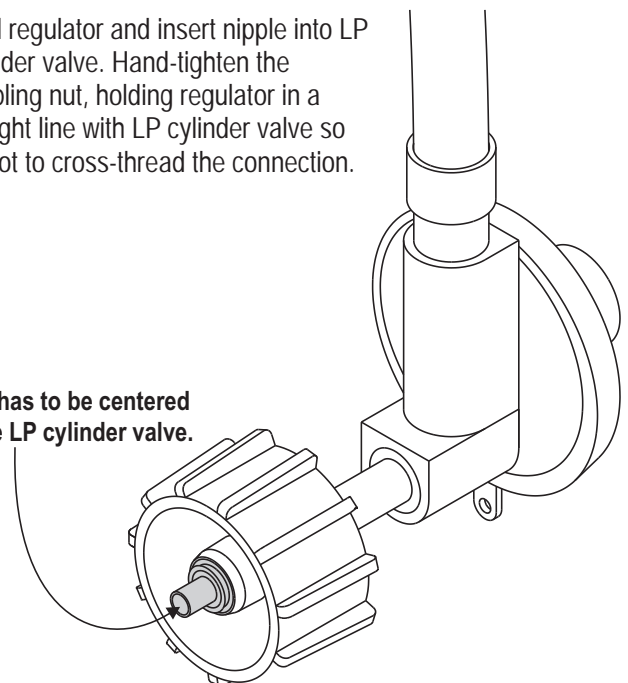
1. LP cylinder must be properly secured onto appliance. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

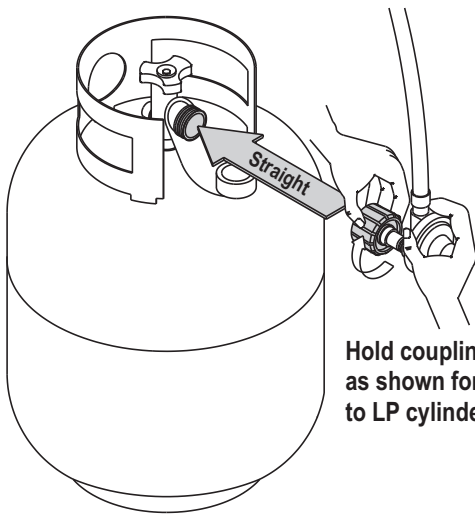


**Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.**

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

**Nipple has to be centered into the LP cylinder valve.**





Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

**NOTE:**

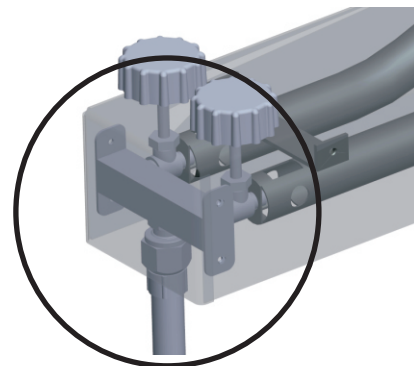
If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

|  |               |  |
|--|---------------|--|
|  | <b>DANGER</b> |  |
| <ul style="list-style-type: none"> <li>Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.</li> </ul> |               |  |

|  |                |  |
|--|----------------|--|
|  | <b>WARNING</b> |  |
| <ul style="list-style-type: none"> <li>This appliance is not intended to be installed in or on a boat.</li> <li>This appliance is not intended to be installed in or on an RV.</li> <li>Never attempt to attach this appliance to the self-contained LP gas system of a camper trailer or motor home.</li> <li>Do not use this appliance until leak-tested.</li> <li>If a leak is detected at any time, STOP and call the fire department.</li> <li>If you cannot stop a gas leak, <i>immediately</i> close LP cylinder valve and call LP gas supplier or your fire department!</li> </ul> |                |  |

**Leak Testing Valves, Hose and Regulator**

1. Turn control knob clockwise to closed position.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below.



5. If “growing” bubbles appear, there is a leak. Close LP cylinder valve 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 and part number of items needed (see parts list) to the Grill Service Center at the number listed on front cover.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

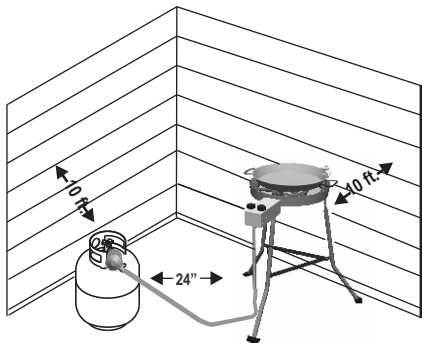


## WARNING



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

- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Do not block openings in the bottom of the appliance.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- **Use appliance at least 10 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- **Apartment Dwellers:**  
Check with management to learn the requirements and fire codes for using an LP gas appliance in your apartment complex. If allowed, use outside on the ground floor with a ten (10) foot clearance from walls or rails. Do not use on or under balconies.
- **Never operate appliance with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**



### Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When this appliance is not in use, turn off control knob and LP cylinder valve.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Do not store objects or materials under the appliance enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of the appliance.
- If you have an appliance problem see the "Troubleshooting Section".
- If the regulator frosts, turn off appliance and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!



## CAUTION



- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**





### Lighting Instructions:

- Do not lean over appliance while lighting.
  - Read all instructions before lighting.
1. Turn the control knobs clockwise until fully tightened in CLOSED position
  2. Turn on gas cylinder
  3. Place lit match next to inner burner.
  4. Turn Right control knob counter clockwise until burner lights.
  5. Place lit match next to outer burner.
  6. Turn Left control knob counter clockwise until burner lights.
  7. If ignition does not occur in 5 seconds, turn the burner control knob CLOSED, wait 5 minutes, and repeat lighting procedure.

If flame is accidentally extinguished close all control valves and then repeat lighting instruction.

|  |                |   |
|--|----------------|---|
|  | <b>WARNING</b> |  |
| Turn control knob and LP cylinder OFF when not in use.                           |                |   |

|  |                |   |
|--|----------------|---|
|    | <b>CAUTION</b> |  |
| If ignition does NOT occur in 5 seconds, turn the control knob CLOSED, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury. |                |   |

### Burner Flame Check

- Light burner. Turn control knob from **OPEN** to **CLOSED**. The Flame height should decrease and then go out. 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 Appliance Off

- Turn control knob clockwise to the CLOSED position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

### Hose Check

- Before each use, check to see if hose is cut, worn or kinked. Replace damaged hose before using appliance. Clean only with mild soap and water. **Use only valve/hose/regulator specified by manufacturer.**



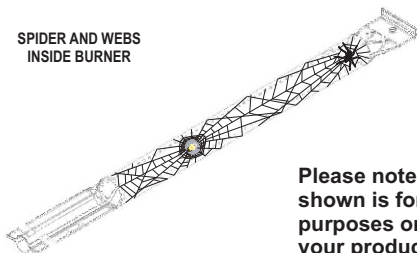
### General Appliance Cleaning

- **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.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.



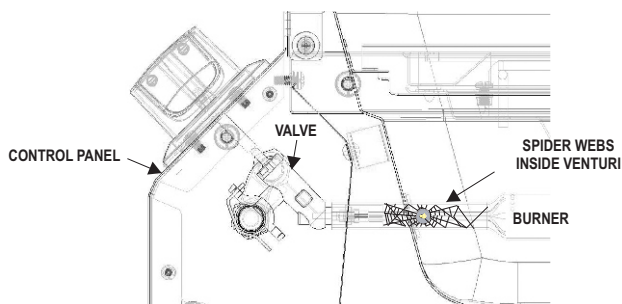
## SPIDER ALERT!

SPIDER AND WEBS  
INSIDE BURNER



Please note that the burner shown is for illustration purposes only. The burner in your product may be different from the one shown.

*If you notice that your the appliance is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturi's.*



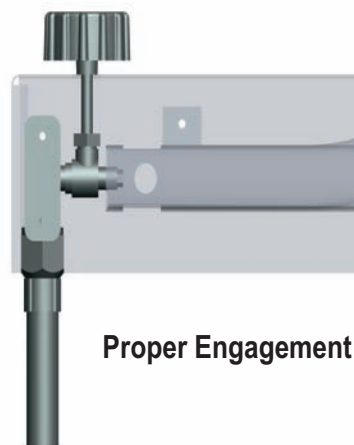
In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the the appliance's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback and it can damage your the appliance and even cause injury.

To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the the appliance and cleaned before use whenever the the appliance has been idle for an extended period.

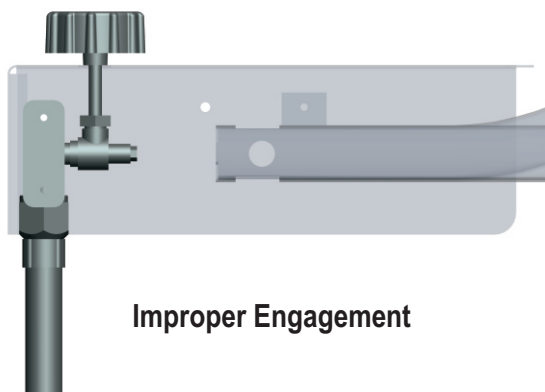
### Cleaning the Burner Assembly

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

1. **Close gas control knobs and LP cylinder knob and disengage regulator from cylinder.**
2. Remove 2 screws (one from each side) connecting control panel to burner assembly.
3. Remove control panel with valve assembly from appliance.
4. Clean inside of burner venturi using a garden hose.
5. Reinstall control panel and valve assembly and attach with 2 screws removed in step 2.
6. Make sure valves are engaged in the burner venturi as shown below.



**Proper Engagement**



**Improper Engagement**

## LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

| <b>SCOPE OF COVERAGE</b> | <b>PERIOD OF COVERAGE</b>      | <b>TYPE OF FAILURE COVERAGE</b>                       |
|--------------------------|--------------------------------|---|
| All Parts                | 90 days from date of purchase* | PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY |
|                          |                                |   |

\*Note: A dated sales receipt WILL be required for warranty service.

**The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.**

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

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

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

### ITEMS MANUFACTURER WILL NOT PAY FOR:

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

### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

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

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

**Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above.** Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

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

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

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

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

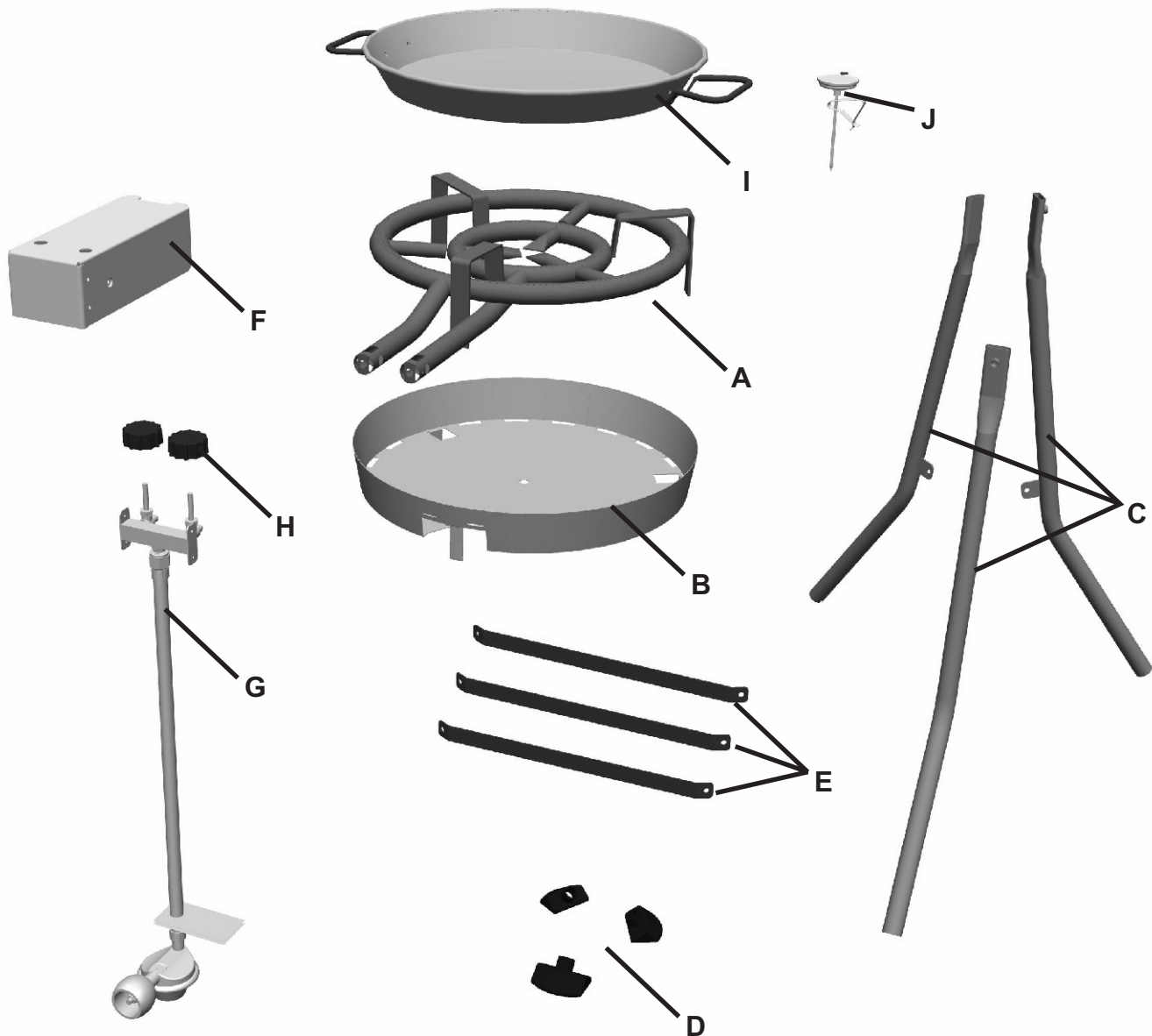
## PARTS LIST - EXPLODED VIEW

To order warranty or replacement parts contact  
Char-Broil at 1-800-241-7548 or [www.charbroil.com](http://www.charbroil.com).

| Key | Qty | Description          |
|-----|-----|----------------------|
| A   | 1   | BURNER               |
| B   | 1   | WINDSHIELD           |
| C   | 3   | LEG                  |
| D   | 3   | FOOT                 |
| E   | 3   | BRACE, F/ LEG        |
| F   | 1   | CONTROL PANEL        |
| G   | 1   | HOSE/VALVE/REGULATOR |
| H   | 2   | CONTROL KNOB         |
| I   | 1   | PAN, COOKING         |
| J   | 1   | THERMOMETER          |

Not Shown:

|     |   |                             |
|-----|---|-----------------------------|
| ... | 1 | HARDWARE PACK               |
| ... | 1 | INSTRUCTION MANUAL, ENGLISH |
| ... | 1 | INSTRUCTION MANUAL, SPANISH |

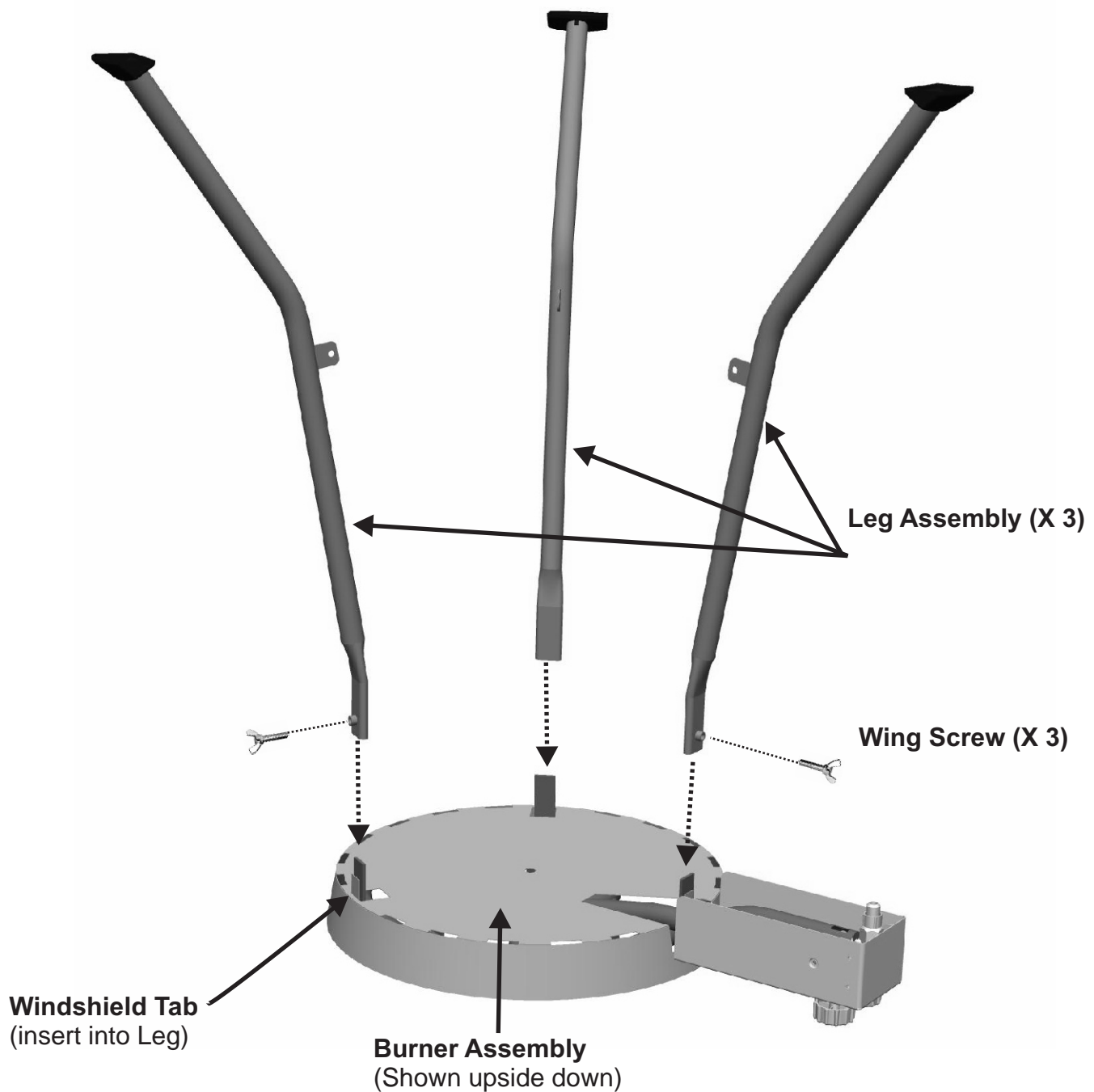


## ASSEMBLY

### STEP 1

First choose a suitable location to assemble your Multi-Purpose Cooker. We recommend that you assemble the unit on a piece of carpet or other non-abrasive surface to prevent scratching the appliance.

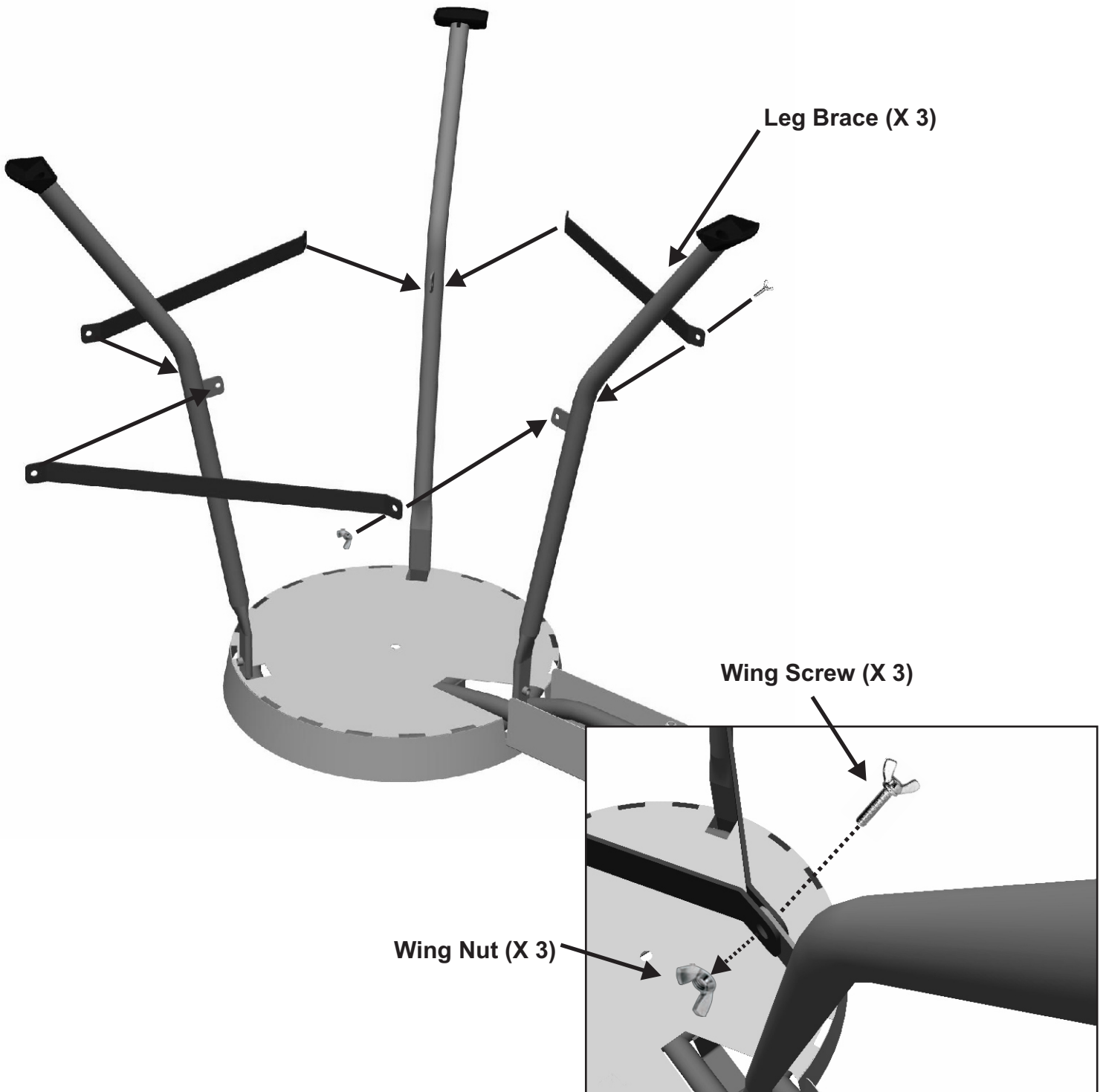
To begin - place the **Burner Assembly** upside down in the work area. Insert the **Leg Assemblies** over the tabs on the **Burner Assembly** as shown below. Be sure the angle of the **Leg Assemblies** face outward as shown. Be sure that the tabs of the **Windshield** are fully inserted into the **Leg Assemblies**. Secure each **Leg Assembly** with one **Wing Screw**. Tighten securely.



## ASSEMBLY

### STEP 2

Next - install the three **Leg Braces** by aligning them together with the tab on one of the legs. Secure the **Leg Braces** with one **Wing Screw** and one **Wing Nut** per **Leg Assembly**. Tighten securely.



## ASSEMBLY

### STEP 3

Carefully turn the Multi-Purpose Cooker over onto its Legs. Place the **Cooking Pan** onto the Cooking Pan Supports as shown.



|  |                |   |
|--|----------------|---|
|   | <b>WARNING</b> |  |
| <p><b>NEVER USE THIS APPLIANCE AS A TURKEY FRYER!</b> Use as a turkey fryer may result in a hazardous situation causing property damage, personal injury, or loss of life.</p> |                |   |

**EMERGENCIES:** If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

| Emergencies   | Possible Cause   | Prevention/Solution  |
|---|--|--|
| Gas leaking from cracked/cut/burned hose.                         | <ul style="list-style-type: none"> <li>Damaged hose.</li> </ul>  | <ul style="list-style-type: none"> <li>Turn off gas at LP cylinder or at source on natural gas systems. If hose is cut or cracked, replace valve/hose/regulator. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.</li> </ul>                               |
| Gas leaking from LP cylinder.                                     | <ul style="list-style-type: none"> <li>Mechanical failure due to rusting or mishandling.</li> </ul>                    | <ul style="list-style-type: none"> <li>Replace LP cylinder.</li> </ul>   |
| Gas leaking from LP cylinder valve.                               | <ul style="list-style-type: none"> <li>Failure of cylinder valve from mishandling or mechanical failure.</li> </ul>    | <ul style="list-style-type: none"> <li>Turn off LP cylinder valve. Return LP cylinder to gas supplier.</li> </ul>  |
| Gas leaking between LP cylinder and regulator connection.         | <ul style="list-style-type: none"> <li>Improper installation, connection not tight, failure of rubber seal.</li> </ul> | <ul style="list-style-type: none"> <li>Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.</li> </ul>   |
| Fire coming through control panel.                                | <ul style="list-style-type: none"> <li>Fire in burner section of burner due to blockage.</li> </ul>                    | <ul style="list-style-type: none"> <li>Turn off control knob and LP cylinder valve. Allow flames to die down. After fire is out and appliance is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.</li> </ul> |
| Grease fire or continuous excessive flames above cooking surface. | <ul style="list-style-type: none"> <li>Too much grease buildup in burner area.</li> </ul>                              | <ul style="list-style-type: none"> <li>Turn off control knob and LP cylinder valve. Allow flames to die down. After cooling, clean food particles and excess grease from inside appliance windshield and other surfaces.</li> </ul>  |

**Troubleshooting**

| Problem               | Possible Cause  | Prevention/Solution  |
|-----------------------|---|--|
| Burner will not light | <p><b>GAS ISSUES:</b></p> <ul style="list-style-type: none"> <li>Burner not engaged with control valve.</li> <li>Obstruction in burner.</li> <li>No gas flow.</li> <li>Vapor lock at coupling nut to LP cylinder.</li> <li>Coupling nut and LP cylinder valve not fully connected.</li> </ul> | <ul style="list-style-type: none"> <li>Make sure valve is positioned inside of burner .</li> <li>Ensure burner is not obstructed with spider webs or other matter. See cleaning section of Use and Care.</li> <li>Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."</li> <li>Turn off knob and disconnect coupling nut from LP cylinder. Reconnect and retry.</li> <li>Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.</li> </ul> |



## Troubleshooting (continued)

| Problem                               | Possible Cause   | Prevention/Solution  |
|---------------------------------------|--|--|
| Sudden drop in gas flow or low flame. | <ul style="list-style-type: none"> <li>• Out of gas.</li> <li>• Excess flow valve on regulator tripped.</li> <li>• Vapor lock at coupling nut/LP cylinder connection.</li> </ul> | <ul style="list-style-type: none"> <li>• Check for gas in LP cylinder.</li> <li>• Turn off control knob, wait 30 seconds and light appliance. If flames are still low, turn off knob and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light appliance.</li> <li>• Turn off knob and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.</li> </ul> |
| Flames blow out.                      | <ul style="list-style-type: none"> <li>• Low on LP gas.</li> <li>• Excess flow valve tripped.</li> </ul>   | <ul style="list-style-type: none"> <li>• Refill LP cylinder.</li> <li>• Refer to "Sudden drop in gas flow" above.</li> </ul>   |
| Flare-up.                             | <ul style="list-style-type: none"> <li>• Grease buildup.</li> <li>• Excessive fat in meat.</li> <li>• Excessive cooking temperature.</li> </ul>                                  | <ul style="list-style-type: none"> <li>• Clean burner and inside of fryer body.</li> <li>• Trim fat from meat before cooking.</li> <li>• Adjust (lower) temperature accordingly.</li> </ul>  |
| Persistent grease fire.               | <ul style="list-style-type: none"> <li>• Grease trapped by food buildup around burner system.</li> </ul>   | <ul style="list-style-type: none"> <li>• Turn of by closing control knobs. Turn gas off at LP cylinder. Let fire burn out. After appliance cools, remove and clean all parts.</li> </ul>   |
| Flashback... (fire in burner ).       | <ul style="list-style-type: none"> <li>• Burner is blocked.</li> </ul>   | <ul style="list-style-type: none"> <li>• Turn of by closing control knobs. Clean burner. See burner cleaning section of Use and Care.</li> </ul>   |
| Unable to fill LP cylinder.           | <ul style="list-style-type: none"> <li>• Some dealers have older fill nozzles with worn threads.</li> </ul>  | <ul style="list-style-type: none"> <li>• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.</li> </ul>   |
| Cooking slower than expected          | <ul style="list-style-type: none"> <li>• Vapor Lock</li> <li>• Valve not properly aligned to burner</li> <li>• High wind conditions</li> </ul>                                   | <ul style="list-style-type: none"> <li>• Turn off control knob and disconnect coupling nut from LP cylinder. Reconnect and retry.</li> <li>• Loosen control panel and valve. Be sure valve is centered top to bottom and left to right in burner . Tighten all components once proper alignment is achieved.</li> <li>• Relocate the appliance to a less windy area.</li> </ul>  |



Please register your product online at:

**www.charbroil.com/register**

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

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTIA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTEE SI VOUS NE LE FAITES PAS. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

**1** First Name/Nombre/Prénom Initial/Inicial/Initiale Last Name/Apellido/Nom de famille

Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) Apt Number/Nº de apart./Nº d'appt.

City/Ciudad/Ville State/Estado/Province Zip Code/Código Zip/Code postal

**2** E-mail Address/Dirección de correo electrónico/Adresse électronique

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.

Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.

Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

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

**10** Attach copy of your sales receipt here

Adjunte aquí la copia de su

recibo de compra

Veillez attacher une copie de

vosre reçu ici.

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

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

**4** **IMPORTANT! ¡IMPORTANTE! IMPORTANT!**

Write Serial Number and Model Number in spaces below.

Escriba en los espacios de abajo el número de serie y el número de modelo.

Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

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

**8** Purchase Price/Precio de compra/Prix d'achat

\$ .00

**5** Your Gender/Sexo/Sexe :

1.  Male/Masculino/Masculin

2.  Female/Femenino/Féminin

**9** Which product are you registering?

¿Qué producto está registrando?

Quel produit enregistrez-vous?

1.  Gas Grill/Parrilla a gas/Gril au gaz

2.  Electric Grill/Parrilla eléctrica/Gril électrique

3.  Smoker/Ahumador/Fumoir

4.  Charcoal Grill/Parrilla a carbón/Barbecue au charbon

5.  Charcoal Smoker/Ahumador a carbón/Fumoir au charbon

6.  Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur

7.  Cooker/Fryer / Cocina/freidora / Cuisneur/Friteuse

8.  Other/Otro/Autre

**Mail to: / Envíelo a:**

**Consumer Warranty Service**

**P. O. Box 1240**

**Columbus, GA 31902-1240**

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

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

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

REGTEMP REV00

# Thank you for recent purchase from Char-Broil!

Register your product to receive a special offer  
[www.charbroil.com/register](http://www.charbroil.com/register)



Check out these great features on our website!

- Product information
- Grilling accessories
- Replacement parts
- Reliable customer support
- Delicious recipes
- Grilling tips from expert chefs
- Exciting events and promotions
- Share your grilling secrets
- Browse the on-line store
- And much more!

**Char-Broil**

[www.charbroil.com](http://www.charbroil.com)  
For all your grilling needs!

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>