

PRODUCT GUIDE

MODEL **465131014**

CHARCOAL GRILL 190

Serial number See rating label on grill for serial number.



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FOR OUTDOOR USE ONLY

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.

Safety Symbols

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



INSTALLER/ASSEMBLER:

Leave this manual with consumer. **CONSUMER:**

Keep this manual for future reference.

WARNING

FAILURE TO READ AND FOLLOW INSTRUCTIONS FOR LIGHTING CHARCOAL MAY RESULT IN SERIOUS PERSONAL INJURY AND OR PROPERTY DAMAGE.

ALWAYS USE CAUTION WHEN HANDLING HOT COALS TO PREVENT INJURY.

ALWAYS LIGHT THE FIRE WITH THE GRILL LID OPEN.

WARNING

Most surfaces on this unit are hot when in use. Use extreme caution. Keep others away from unit Always wear protective clothing to prevent injury. Keep children and pets away.

Do not move this unit during operation.

Never substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, paraffin-based starter cubes can be substituted for charcoal starter. Never use charcoal starter fluid with an electric starter.

WARNING

All surfaces can be hot during use. Use protection as required to prevent burning.

Do not use this unit on or near combustible surfaces or structures such as wood decks, dry leaves or grass, vinyl or wood siding, etc. SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.

WARNING

CALIFORNIA PROPOSITION 65 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.

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.

Wash your hands after handling this product.

WARNING

After a charcoal fire appears extinguished, unconsumed embers can retain heat for up to 24 hours, and if exposed to fresh air, can burst into flame unexpectedly. Any such embers outside the firebox of the grill pose a fire hazard and can ignite combustible surfaces such as wooden decks.



commercial cooking

GRILLING

Charcoal is recommended, however, wood or a combination of both may be used as the fuel source for grilling with the fuel source placed and ignited on the charcoal tray. Do not build too large of a fire. We recommend starting a fire with no more than 3/4 pound of charcoal (approximately 10 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grate on the unit. Failure to read and follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

GRILL MAINTENANCE

Frequency of clean up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. Also, occasional touch up of the exterior paint will be required. Black, high-temperature spray paint is recommended. NEVER PAINT THE INTERIOR OF THE UNIT.

Cooking Surface: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

LIGHT YOUR GRILL

1.Remove cooking grate. Stack charcoal (maximum of 3/4 lbs.) onto charcoal tray.

Read and follow manufacturer's instructions on commercially available charcoal briquets and lighter fluid.

Failure to follow instructions for lighting charcoal may result in serious personal injury and/or property damage.

2.Wait 20 minutes or until flames are not visible and coals are gray. Spread coals out over charcoal tray. Place cooking grate into grill. You are now ready to grill!

| 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 | | |
| (let stand 3 minutes before cutting) | | | |
| Medium | 160°F | | |
| Well Done | 170°F | | |
| Poultry | | | |
| Chicken & Turkey, whole | 165°F | | |
| Poultry Parts | 165°F | | |
| Duck & Goose | 165°F | | |
| Fresh Pork | | | |
| Medium Rare | 145°F | | |
| (let stand 3 minutes before cutting) | | | |
| Medium | 160°F | | |
| Well Done | 170°F | | |
| | | | |

| Key | Qty | Description |
|-----|-----|---|
| Α | 1 | Lid Handle |
| В | 1 | Lid |
| С | 1 | Firebox |
| D | 2 | Firebox Handle |
| E | 1 | Cooking Grate |
| F | 1 | Charcoal Tray |
| G | 2 | Leg Wire |
| | 1 | Hardware Pack |
| | 1 | Assembly Manual, English/ Spanish/ French |

