

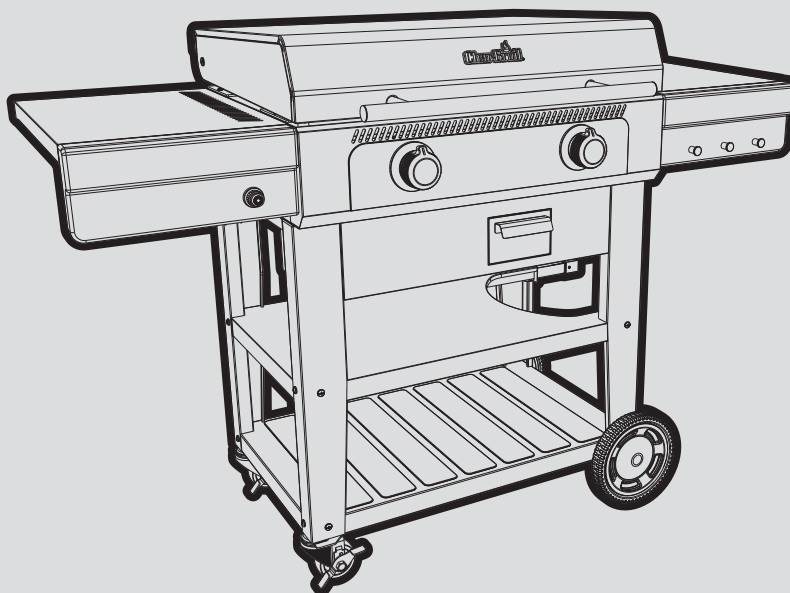
ACCESS CHAR-BROIL ASSEMBLY GUIDE

INTERACTIVE
STEP-BY-STEP
GUIDE



Char-Broil

MODEL NUMBER
468925125
468925225



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CE
2531DO-0067

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

Questions:

If you have questions during assembly or use of this appliance contact your local dealer.



WARNING

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.



DANGER

- Never operate this appliance unattended.
- Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- 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.

IMPORTANT SAFETY INFORMATION

SAFETY SYMBOLS

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



CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.



WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



DANGER

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.



WARNING

1. Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
2. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

CARE & USE



CAUTION

- Read and follow all safety statements, assembly instructions and use and care directions before attempting to assemble and cook.
- Some parts may contain sharp edges. Wearing protective gloves is recommended.

Grease Fires

- Putting out grease fires by closing the lid is not possible. Planchas are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a persistent grease fire develops, turn knobs and gas cylinder off.
- If appliance has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on general appliance cleaning and cleaning the burner assembly to prevent grease fires. The best way to prevent grease fires is regular cleaning of the appliance.
- Do not leave plancha unattended while preheating or burning off food residue on HI. If plancha has not been regularly cleaned, a grease fire can occur that may damage the product.



WARNING

For Safe Use of Your Appliance and to Avoid Serious Injury:

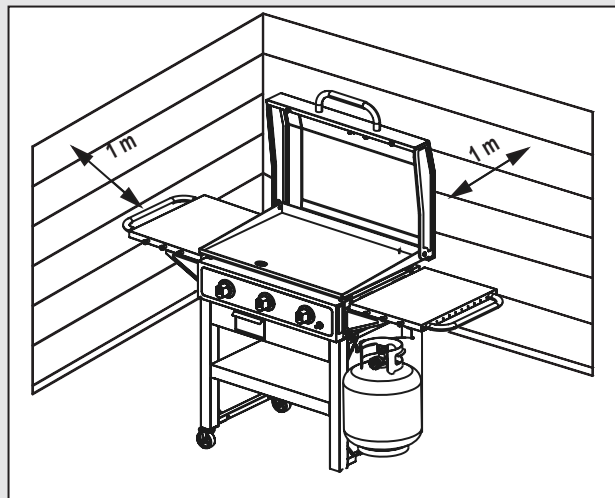
- **USE OUTDOORS ONLY. NEVER USE INDOORS.**

Read the instructions before using the appliance. Always follow these instructions.

- Do not move the appliance during use.
- Accessible parts may be very hot. Keep young children away. Do not let children operate or play near appliance.
- Turn off the gas supply at the cylinder after use.
- This appliance must be kept away from flammable materials during use.
- Do not block holes in sides or back of appliance.
- Check burner flames regularly.
- Do not block venturi openings on burner.
- 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.
- Do not use charcoal or ceramic briquets in a gas appliance.
- DO NOT cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- **Use appliance at least 1m from any wall or surface.**
- Maintain 3m clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



WARNING



- NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed appliance is hazardous.
- Always turn off gas at cylinder and disconnect regulator before moving gas cylinder from specified operating position.
- Never operate appliance with gas cylinder out of correct position specified.
- Do not modify the appliance. Any modifications is strictly prohibited. Sealed parts are not to be manipulated by the user. Do not disassemble injectors.
- **Do not use Griddle with lid closed on high setting for more than 20 minutes.**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

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.

Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.

CARE & USE

Safety Tips

- Before opening gas cylinder valve, check the regulator for tightness.
- When appliance is not in use, turn off all control knobs and gas.
- Use long-handled plancha utensils and oven mitts to avoid burns and splatters. Use protective gloves when handling hot components.
- Maximum load for hot plate, if equipped, and side shelf is 4.5 Kg. Cooking vessel minimum dia 200mm and maximum dia. 260 mm.
NOTE: Your plancha may **NOT** be equipped with a Hot plate!
- Use long-handled plancha utensils and oven mitts to avoid burns and splatters. Use protective gloves when handling hot components.
- Be very careful when children, the elderly, or pets are nearby.
- 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 inside the appliance cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- DO NOT disconnect or change gas container within 3m of an open flame or other ignition source.

Cylinder Placement

Cylinders placed in the appliance shall have a maximum diameter of 330mm and maximum height, including regulator, of 450mm. Larger cylinders are to be placed under side shelf or behind the plancha only. Cylinders placed on the ground shall not be placed under the hot plate.

Regulator Requirements

A regulator must be used with this appliance. Use only gas regulator supplied with your barbeque. If a regulator is not supplied then use only regulator certified according to EN16129 (Flow rate max. 1.5 kg/h) and approved for your country and gas specified in Technical Data.

Hose Requirements

Use only approved hose which is certified to appropriate EN standard and does not exceed 1.5m length. For Finland, the hose length shall not exceed 1.2m. Before each use, check to see if hoses are cut or worn. Make sure hose is not kinked. Replace damaged hoses before using appliance. Replace hose as required by national requirements.

Ignitor Lighting

- **Do not lean over plancha while lighting.**
- When appliance is not in use, turn OFF all control knobs and gas.
- 1. Turn gas burner control valves to OFF.
- 2. Open lid during lighting or re-lighting.
- 3. Turn ON gas at LP cylinder.
- 4. To ignite, push and turn burner knob to HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
- 5. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
- 6. Repeat steps 4 and 5 to light other main burners.



WARNING

- Turn controls and gas cylinder off when not in use.
- Make sure that when connected hose does not touch any warm surfaces.

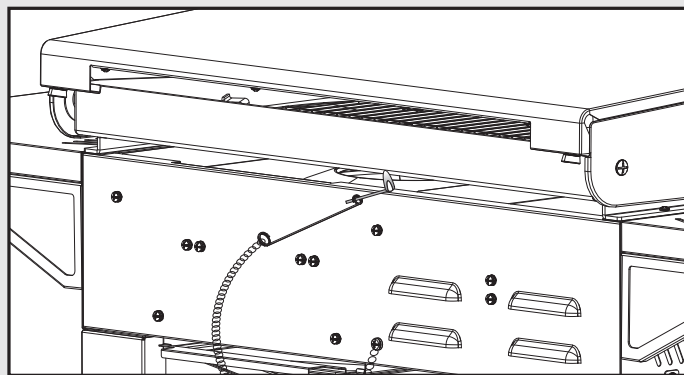


CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, 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.

Match Lighting

- **Do not lean over plancha while lighting.**
- When appliance is not in use, turn OFF all control knobs and gas.
- 1. Turn gas burner control valves to OFF.
- 2. Open lid during lighting or re-lighting.
- 3. Turn ON gas at LP cylinder.
- 4. Place match into match holder (hanging from back panel of plancha). Light match; then light burner by placing match through the gap under plancha. Immediately push in and turn burner knob to the **À** HIGH position. Be sure burner lights and stays lit.
- 5. Light adjacent burners in sequence by pushing knobs in and turning to the HIGH position.



Leak Testing Valves, Hose and Regulator

Leak test before first use, at least once a year, and every time the cylinder is changed or disconnected.

1. Turn all appliance control knobs to OFF.
2. Be sure regulator is tightly connected to gas cylinder.
3. Turn on Gas. 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 (mixture of half soap and half water) onto hose connections.
5. If growing bubbles appear, there is a leak. Turn off gas at cylinder immediately and check tightness of connections. If leak cannot be stopped do not try to repair. Call for replacement parts.
6. Always turn off gas at cylinder after performing leak test.

CARE & USE

IF APPLIANCE FAILS TO LIGHT

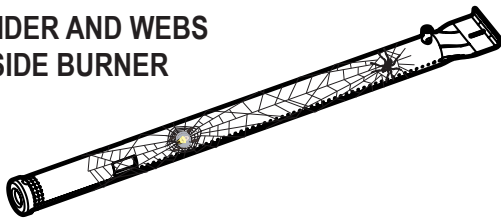
- Make sure gas is turned on at cylinder.
- Make sure there is gas in the cylinder.
- Does the ignitor make a sparking noise? Do not smoke during leak test.
 1. If yes check for spark at burner.
 2. If no spark check for damaged or loose wires.
- If wires are OK check for cracked or broken electrode, replace if needed.
- If wire or electrodes are covered by cooking residue, clean electrode tip with alcohol wipe if needed.
- If needed replace wires.
- If no sound check battery.
- Make sure battery is installed correctly.
- Check for loose wire connection at module and switch.
- If ignitor continues to not work then use match. Components can result.



CAUTION

SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER



Your burner might be different.

- If your grill is getting hard to light or the flame is weak, check and clean the venturis and burners.
- Spiders or small insects are known to create “flashback” problems by building nests and laying eggs in the grill’s venturi or burner, obstructing the flow of gas. The backup gas can ignite behind the control panel. This flashback can damage your grill and cause injury. To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed and cleaned when ever the grill has been idle for an extended period of time.

Cleaning the Burner Assembly

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

1. Turn gas off at control knobs and LP cylinder.
2. Remove the tile/grate.
3. Remove the screws on griddle (**Figure A**).
4. Remove the griddle top with lid.
5. Remove heat diffuser (**Figure B**).
6. Remove hardware securing burners (**Figure C**).
7. Detach electrode from burner (**Figure D**).

NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.

8. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.

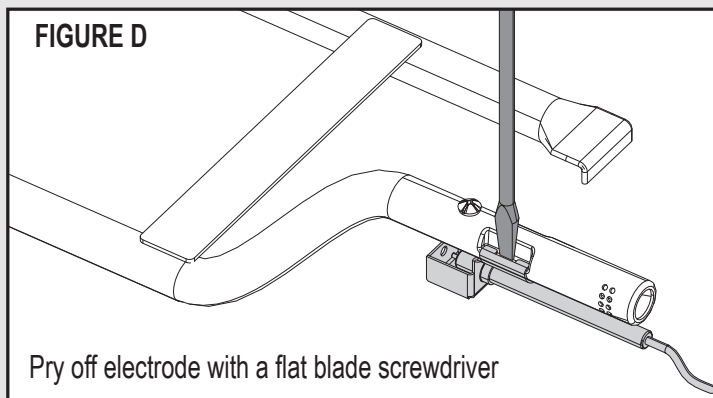
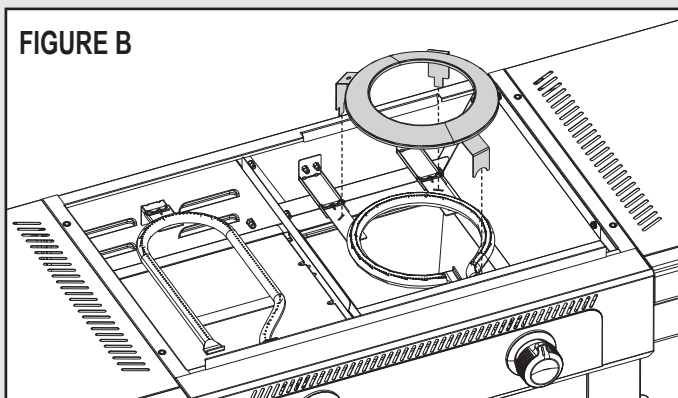
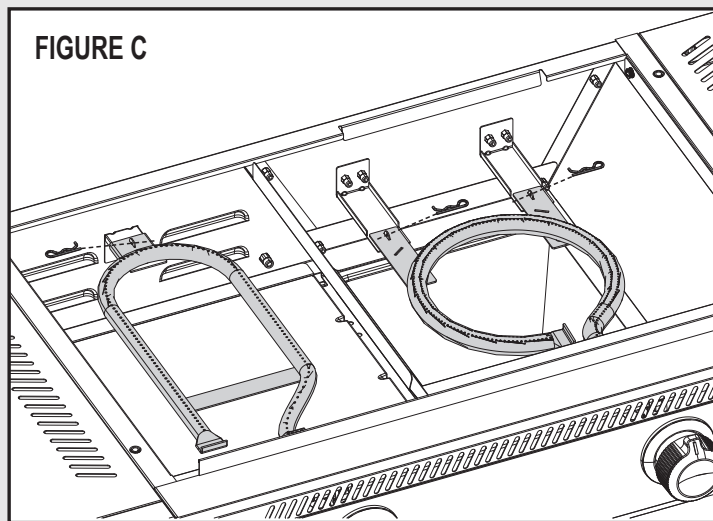
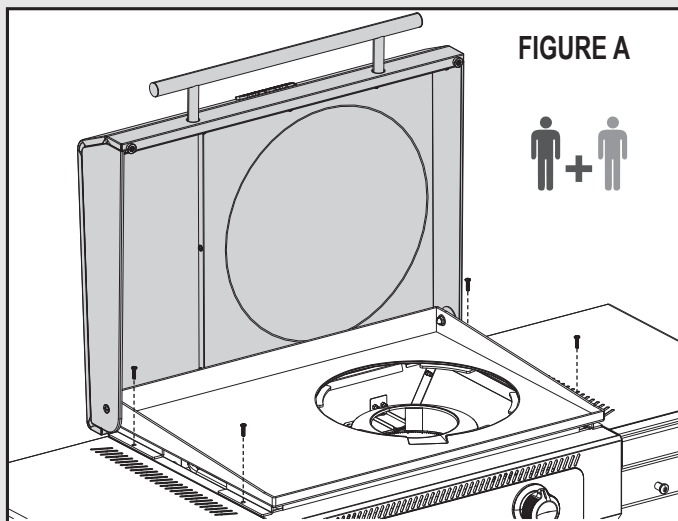
(C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

9. Wire brush entire outer surface of burner to remove food residue and dirt.
10. Clean any blocked ports with a stiff wire such as an open paper clip.
11. Check burner for damage due to normal wear and corrosion, some holes may become enlarged. If any large cracks or holes are found, replace burner. Attach electrode to burner.



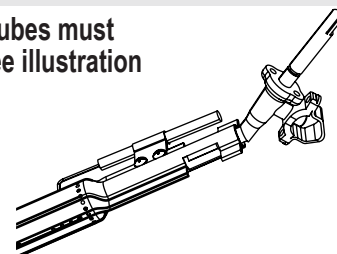
12. Carefully replace burners.
13. Attach burners to brackets on firebox.
14. Replace heat diffuser.
15. Replace griddle top, tile/grate.
16. Before cooking again on griddle, perform a “Leak Test”.

CARE & USE



VERY IMPORTANT: Burner tubes must reengage valve openings See illustration at right

Correct burner-to-valve engagement



CARE & USE

Storing Your Appliance

- Clean cooking surface.
- Store in dry location.
- When gas cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- Cover appliance if stored outdoors.
- Store appliance indoors ONLY if gas cylinder is turned off and disconnected, removed from appliance and stored outdoors. When removing appliance from storage check for burner obstructions.

General Appliance Cleaning

Periodic cleaning of this grill is necessary, as grill fires can occur when grease and food debris collect in the bottom of the grill. After each use, remove any remaining food particles from the cooking grate and inside of the grill using a Char-Broil Cool-Clean Brush. Afterwards you could spray Char-Broil Grate Cleaner generously onto the grate, allow it work for 10 minutes and wipe off with a wet cloth or brush. Perform grill cleaning after the grill has cooled down.

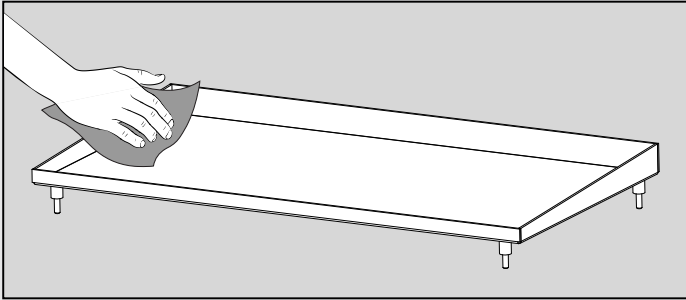
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas planchas are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a appliance cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. Do not apply caustic appliance/oven cleaner to painted surfaces.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers or a concentrated appliance cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution, glass cleaner or Char-Broil Grate Cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or cleaner and warm soapy water or Char-Broil Grill Cleaner. Wipe dry with a soft nonabrasive cloth.
- **Cooking surfaces:** Ensure no loose bristles remain on cooking surfaces prior to grilling. While grill is hot, it is only recommended to clean cooking surfaces using the Char-Broil Hot-Clean Replacement head (on the Char-Broil Cool-Clean Premium Brush).

CARE & USE

CERAMIC GRIDDLE TOP

FIRST USE - CLEANING THE HOT PLATE

Before using your griddle for the first time with food, wipe down the surface and edges of the Hot Plate with warm soapy water. Rinse thoroughly with clean water. This will dissipate any odors and eliminate any foreign matter from cooking into your food.



CARE & MAINTENANCE

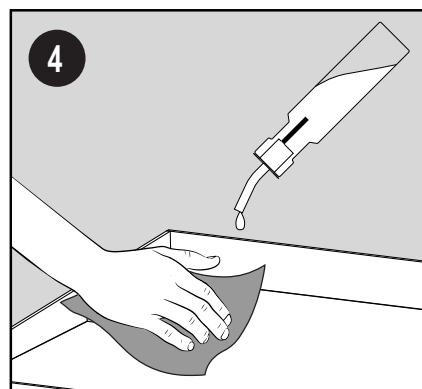
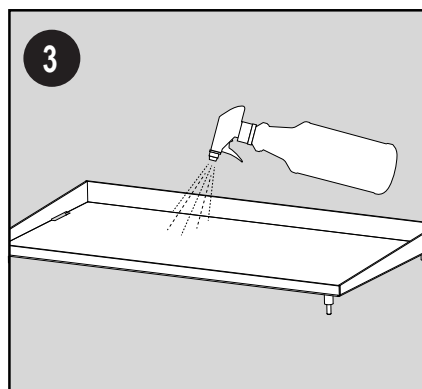
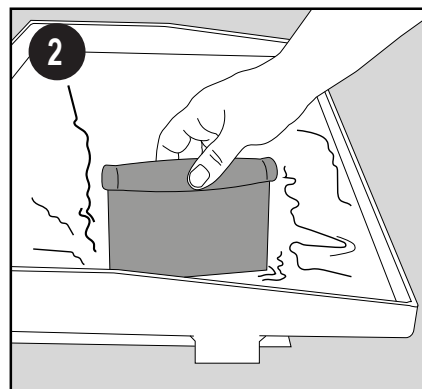
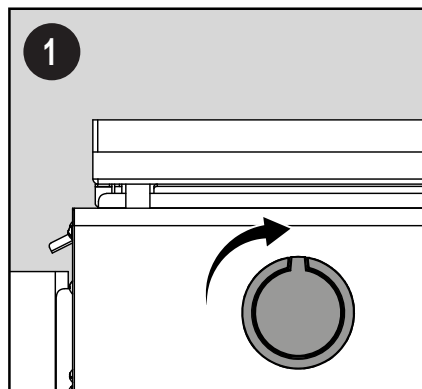
The care of the Hot Plate is a continuous process that must be repeated over the life of your griddle to ensure the best cooking experience and longest life of use. It is important to clean and add a very minimal amount of oil to the Hot Plate

after each use to maintain the non-stick cooking surface. Note: The Hot Plate does not need to be seasoned. Burning grease into the surface will damage the non-stick cooking surface.

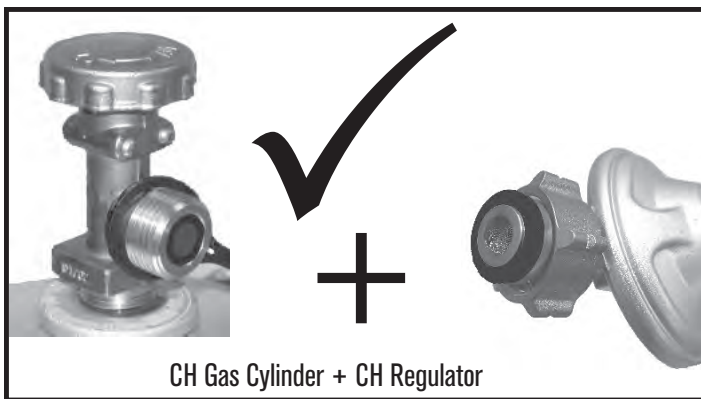
1. Turn off the heat from cooking.
2. Allow the grill to cool to a point where it is safe for cleaning, but still warm. Then, use a griddle scraper or wooden utensil with a flat edge, to scrap off any excess food or grease from the cooking surface.

Note: Ceramic is not completely scratch resistant and can chip if using metal utensils. The best cooking utensils to use are wood, silicone, or nylon, as these materials will reduce wear on the cooking surface.

3. Spray or add a bit of water to the surface to steam and loosen any stubborn areas. Wipe with a clean cloth or paper towel. Sometimes burnt grease or debris can be difficult to remove.
4. Allow griddle to cool completely. Add a small amount of oil to the Hot Plate and rub it around with a paper towel to all corners and edges. Wipe any excess oil from the surface. This creates a protective barrier on the surface from moisture.



IMPORTANT! PLEASE READ!



A regulator must be used with this appliance. Use only the gas regulator supplied with your barbeque. If a regulator is not supplied then use only a regulator certified according to EN16129 (Flow rate max. 1.5 kg/h) and approved for your country and gas specified in Technical Data.

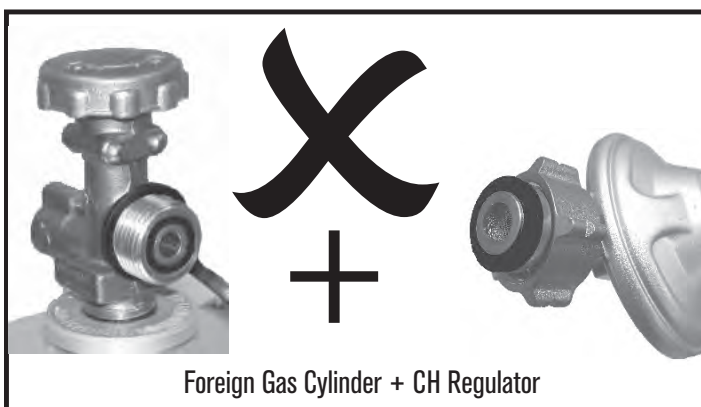
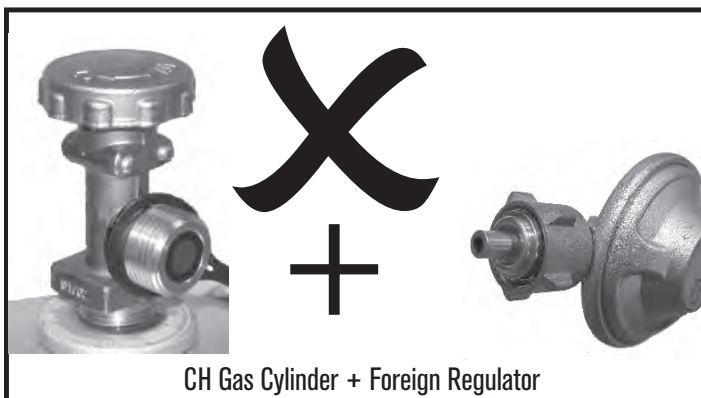
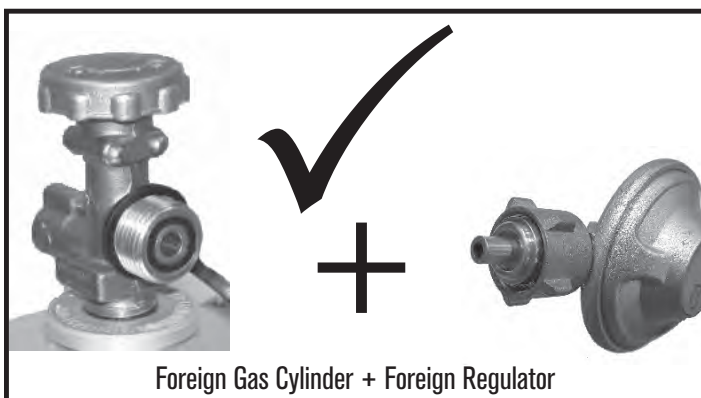
For Switzerland Only

There is a danger of fire and explosion with gas appliances which are equipped with foreign pressure regulators and are not compatible with the gas tanks and gas regulators available in Switzerland.

Due to the different sealing systems, it is impossible to properly seal the regulator to the gas tank. Gas will escape here and can be ignited by flame or sparks. A lifethreatening explosion, and/or property damage can result. Swiss and German tanks and regulators cannot be intermixed.

For safety reason, please check your grill regulator and gas tank connection and make sure it follows in one of the allowed cases shown in the pictures.

Perform a leak check each time you connect your grill to the gas tank.



TECHNICAL DATA

TECHNICAL DATA CHAR-BROIL, LLC				
Appliance Name	Gas Barbeque/Gas Grill			
Total Nominal Heat Input	8,79 kW (640 g/h)			8,79 kW (6405 g/h)
Gas Category	I3+(28-30/37)	I3B/P(30)	I3B/P(50)	
Model No.	468925125			468925225
Gas Type	Butane	Propane	Butane, Propane or their mixtures	Butane, Propane or their mixtures
Gas Pressure	28-30 mbar	37 mbar	30 mbar	50 mbar
Injector Size (Dia. mm)	Barbecue: 1,01 x 2 pcs		Barbecue: 1,01 x 2 pcs	Barbecue: 0,88 x 2 pcs
Side Burner Injector Size (Dia. mm)	N/A		N/A	N/A
Sear Burner Injector Size (Dia. mm)	N/A		N/A	N/A
Destination Countries	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, CH, SI, LV, TR		LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, HR, RO, IT, HU, LV, GR	DE, AT, CH, SK

Stainless Steel

There are many different types (alloys) of materials that are regarded as stainless steel.

A common trait of these different types is that they may corrode (oxidize), depending on the conditions they are subjected to.

This applies to your new barbecue as well.

To ensure your barbecue retains its looks and functionality for many years, please follow the advice below.

1. If the barbecue has become wet or damp, make sure to wipe it dry using a cloth in order to prevent surface corrosion.
2. Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up.
3. To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
4. Grease the internal parts of the barbecue and the grids with cooking oil.

Please note:

When cleaning, work in the same direction the stainless steel was brushed in - 'with the grain'. Cleaning with abrasives may leave scratches.

Storing the barbecue near a coast, swimming pool or spa will cause the barbecue to corrode (oxidize).

Cover your barbecue for rust protection.



GB	NOTE: This information is a guide only. Items included in your BBQ specification may differ depending on region or specific dealer specification.	All specifications are subject to change without notice.
CH,FR	NOTE: Ces renseignements sont donnés à titre indicatif. Il est possible que les articles inclus dans les spécifications de votre barbecue diffèrent selon la région ou les caractéristiques stipulées par le concessionnaire.	Toutes les caractéristiques sont susceptibles d'être modifiées sans préavis.
LU,AT,CH,DE	ANMERKUNG: Diese Anleitung dient nur zu Informationszwecken. Einzelteile der Grillspezifikation sind unter Umständen verschieden entsprechend der Vertriebsregion oder bestimmten Händleranforderungen.	Änderungen ohne vorherige Bekanntgabe vorbehalten.
CH,IT	AVVERTENZA: Queste informazioni hanno il valore di guida soltanto. Gli articoli compresi nelle caratteristiche tecniche del barbecue potrebbero variare a seconda della regione o del concessionario.	Tutti i dati tecnici possono cambiare senza preavviso.
LU,BE,NL	ATTENTIE: Deze informatie is alleen bedoeld als gids. Onderdelen in uw BBQ specificatie en pakket kunnen per regio of per dealer verschillen.	Alle specificaties kunnen zonder voorafgaande kennisgeving worden gewijzigd.
SE	ANM.: Denna information är endast avsedd som handledning. Specifikationerna för grillen kan variera regionalt eller beroende på de krav som olika återförsäljare har.	Kaikki oikeudet teknisten tietojen muutoksiin pidätetään.
FI	HUOMATKAA: Nämä tiedot ovat pelkästään suuntaa antavia. ostamanne grillin yksityiskohdat voivat olla erilaiset paikkakunnan tai erityisten myyköhtaisten yksityiskohtien mukaan.	Kaikki yksityiskohdat voivat muuttua ilman etta niistä erikseen ilmoitetaan.
ES	NOTA: Esta información es una guía únicamente. Es posible que las indicaciones incluidas en las especificaciones de su Asador seandiferentes según la región o las especificaciones específicas del representante.	Todas las especificaciones estan sujetas a cambios sin previo aviso.
PT	NOTA: Esta informação é simplesmente um guia. Os itens incluídos na especificação do seu BBQ poderão diferir dependendo da especificação da região ou do vendedor específico.	Todas as especificações estão sujeitas a alteração sem aviso.
DK	NB.: Denne information er kun vejledende. Specifikationer kan variere efter ønske fra forhandler, eller i henhold til nationale regler.	Alle specifikationer kan ændres foruden varsel.
NO	NB.: Denne informasjon er kun veiledende. Spesifikasjoner kan variere som stipulert av forhandler, eller i henhold til nasjonale krav.	Spesifikasjoner kan endres utenvarsel.
SK	POZNÁMKA: Tieto informácie slúžia len ako pomôcka. Údaje uvedené v technických údajoch vášho grilu sa môžu líšiť podľa regiónu alebo špecifických technických údajov stanovených predajcom.	Všetky špecifikácie sa môžu zmeniť bez upozornenia.
IS	ATHUGIÐ: Þessar upplýsingar eru aðeins leiðbeinandi. Hlutir sem finna má í lýsingu á grilli þínu geta verið mismunandi á milli svæða eða söluaðila.	Allar lýsingar eru háðar breytingum án viðvörunar.
RO	NOTĂ: Prezenta informație este numai un ghid. Articolele incluse în specificația BBQ-ului dumneavoastră pot diferi în funcție de zona și specificul distribuitorului.	Toate specificațiile sunt supuse modificărilor fără notificare.
CZ	POZNÁMKA: Tyto informace slouží pouze jako instruktaž. Součásti vašeho BBQ. Specifikace se mohou lišit podle regionu/země nebo specifických údajů prodejce.	Všechny informace mohou být změněny bez předchozího upozornění.
IL	הערה: מידע זה נועד לייחוס בלבד. הפרטים הכלולים במפרט של מכשיר הגריל שברשותך עשויים להשתנות בהתאם לאזור או לדרישות של מפיץ מסוים.	כל המפרטים כפופים לשינויים ללא הודעה.

