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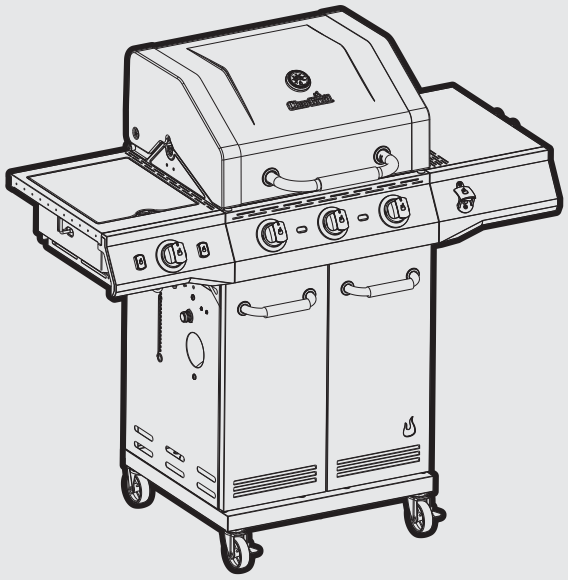
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CHAR-BROIL BBQ GUIDE APP
English, French, German, Danish

Char-Broil®

ADVANTAGE PRO SERIES 3 BURNER

MODEL NUMBER
468173322
468505322



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GRS Batterien

UK CA
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CE
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G328-016-130801 • 05/31/2022

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.

DANGER

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flames.
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.

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

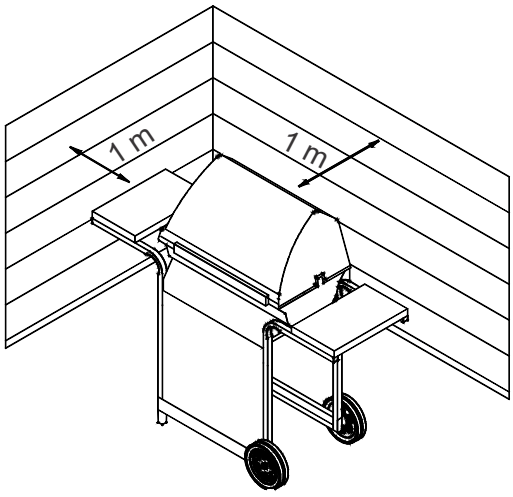
- **Putting out grease fires by closing the lid is not possible. Barbecues are well ventilated for safety reasons.**
- **Do not use water on a grease fire, Personal injury may result. If a persistent grease fire develops, turn knobs and gas cylinder off.**
- **If appliance has not been regularly cleaned, 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 barbecue unattended while preheating or burning off food residue on HI. If barbecue 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.



- 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 modification of the appliance may be dangerous. Sealed parts are not to be manipulated by the user. Do not disassemble injectors.

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 barbecue 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 barbecue may NOT be equipped with a Hot plate!
- The grease cup (if equipped) must be inserted into appliance and emptied after each use. Do not remove grease cup until appliance has completely cooled.
- Be very careful when you open the lid, since hot steam may escape.
- 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

Cylinder of 6 kg or less may be placed on the ground under the side shelf or inside the appliance in place provided. Larger cylinders are to be placed under side shelf or behind the barbecue only. Cylinders placed in the appliance shall have a maximum diameter of 340mm and maximum height of 400mm. 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 barbecue while lighting.**

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.**

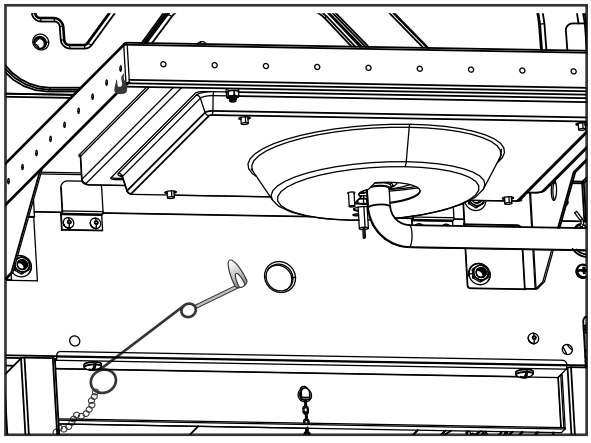
CAUTION

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 accidently ignite with risk of injury.

Match-Lighting

- **Do not lean over barbecue while lighting.**

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 side panel of barbecue). Light match; then light burner by placing match through the match light hole on side of barbecue. Immediately push in and turn burner knob to the 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.



Sear Burner Ignitor Lighting

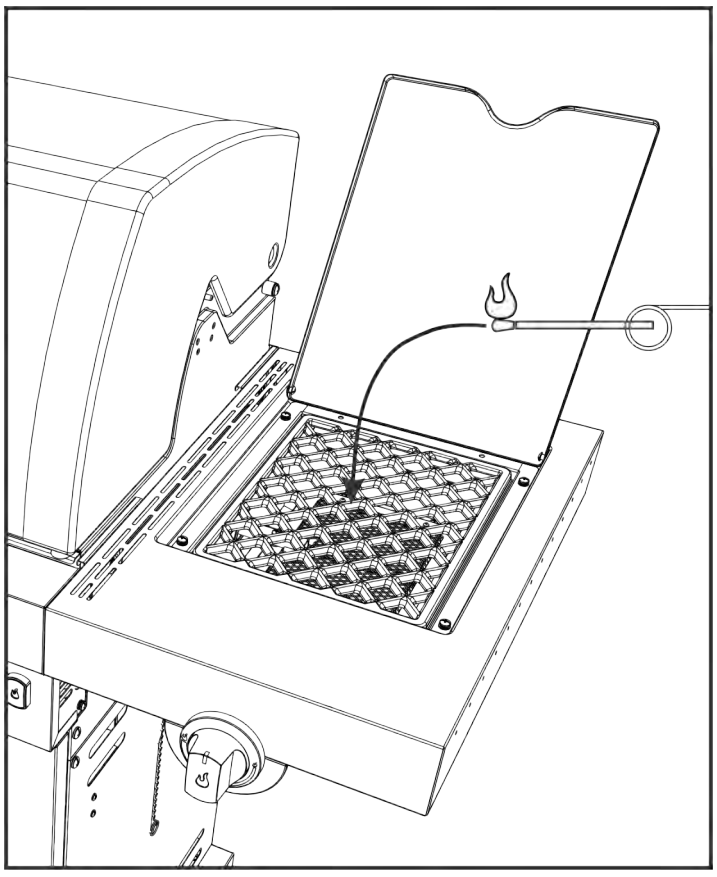
Do not lean over barbecue while lighting.

1.Turn gas burner control valves to OFF.
2.Open lid during lighting or re-lighting.
3.Turn ON gas at LP cylinder.
4.Turn Sear Burner knob to the HIGH position, push and hold ELECTRONIC IGNITOR button.
5.If Sear Burner does NOT light within 5 seconds, turn knob to OFF, wait 5 minutes, then repeat lighting procedure.

Sear Burner Match Lighting

Do not lean over barbecue while lighting.

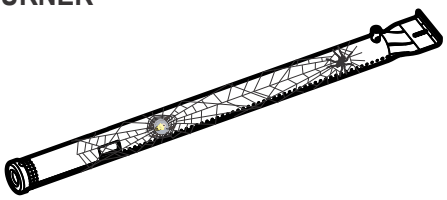
1.Turn gas burner control valves to OFF.
2.Open lid during lighting or re-lighting.
3.Turn ON gas at LP cylinder.
4.Place lit match near burner. Immediately turn Sear Burner knob to the HIGH position. Be sure the burner lights and stays lit.



.. UTION

SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER



If your barbeque 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 barbeque’s venturi or burner obstructing the flow of gas. The backed-up gas can ignite behind the control panel. This flashback can damage your barbeque and cause injury. To prevent flashbacks and ensure good performance, the burner and venturi tube assembly should be removed and cleaned whenever the barbeque has been idle for an extended period of time.

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 ○ .
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.

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?
  - If yes check for spark at burner.
  - 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.

Cleaning the Burner Assembly

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

1. **Turn gas off at control knobs and LP cylinder.**
2. Remove cooking grates and heat tents.
3. Remove carryover tubes and hardware securing burners.
4. Detach electrode from burner.

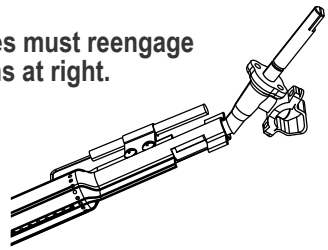
NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.

5. 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.



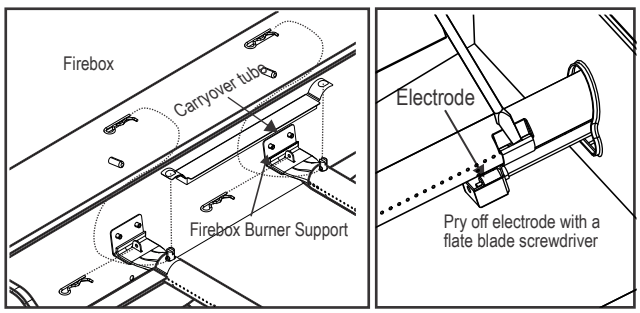
   B. Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.
   C. Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
6. Wire brush entire outer surface of burner to remove food residue and dirt.
7. Clean any blocked ports with a stiff wire such as an open paper clip.
8. 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.

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



Correct burner-to-valve engagement

9. Attach electrode to burner.
10. Carefully replace burners.
11. Attach burners to brackets on firebox.
12. Reposition carryover tubes and attach to burners. Replace heat tents and cooking grates.
13. Before cooking again on barbecue, perform a *"Leak Test"* and *"Burner Flame Check"*.



Storing Your Appliance

Clean cooking grates.
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.

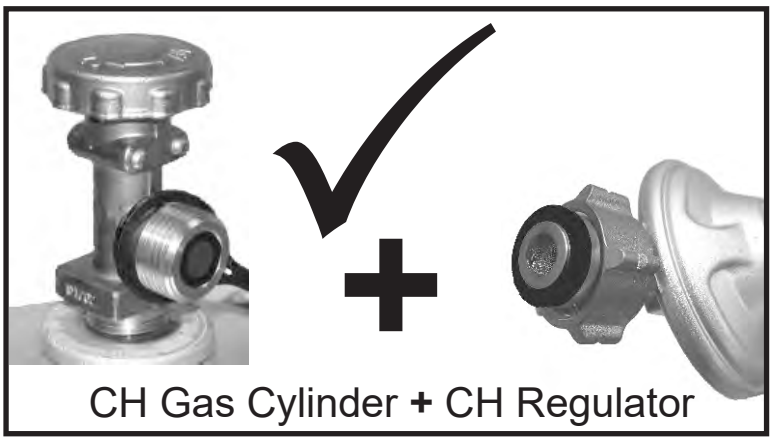
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas barbecues are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a appliance cleaner with scrub brush on insides of appliance lid and bottom. Rinse 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).

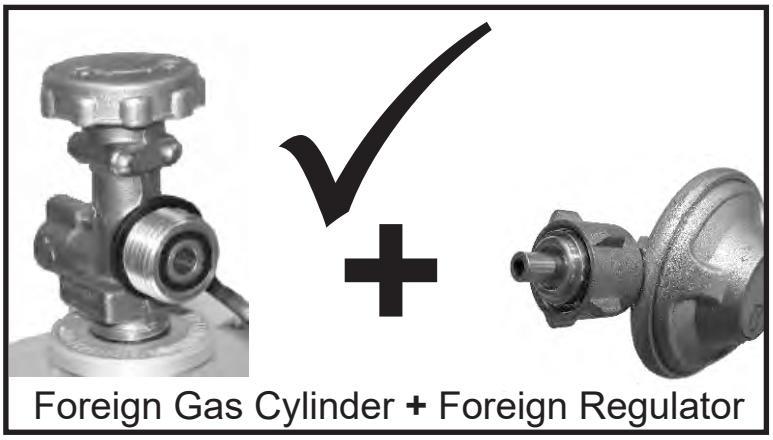
CLEAN Setting

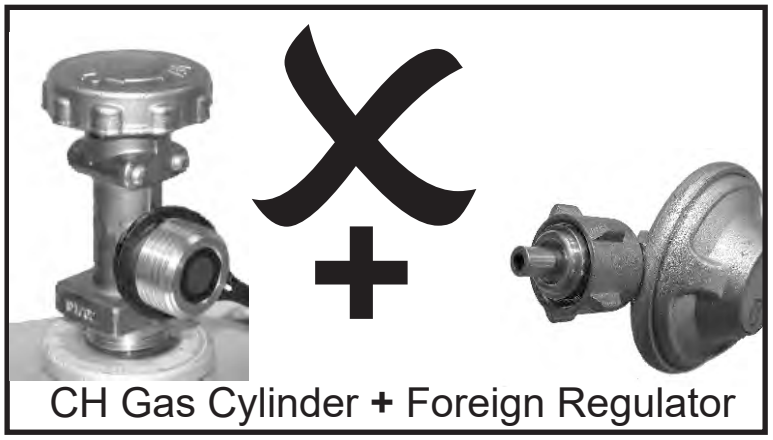
Your grill is equipped with an innovative CLEAN setting that allows for hassle-free grill cleaning. The high heat generated from the burners will turn all remaining food debris to ash.
Follow these steps:

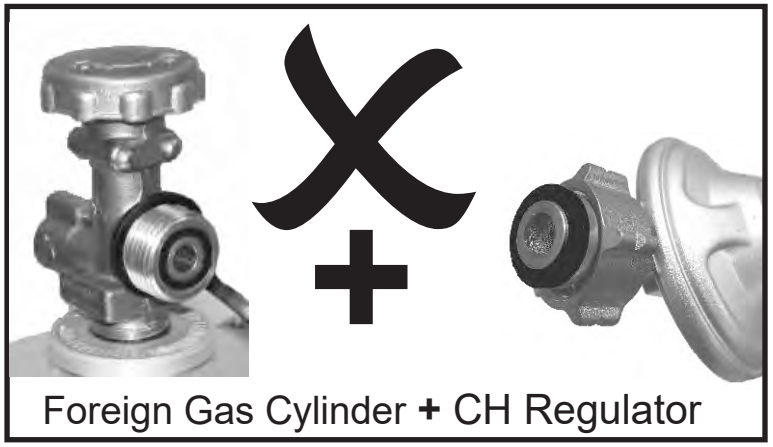
- After you are done grilling, adjust all main burners to CLEAN setting and remain for approximately 12 – 15 minutes
- After approximately 12 – 15 minutes, adjust all main burners to OFF setting and allow grill to cool
- Once the grill is cool, use a Char-Broil Cool-Clean Brush to remove any remaining debris and dispose of the ash
- To get extra-shiny results, use the Char-Broil Grate Cleaner as a last step. Spray generously onto the grate, allow it work for 10 minutes and wipe off with a wet cloth or brush.

IMPORTANT! PLEASE READ!


CH Gas Cylinder **+** CH Regulator


Foreign Gas Cylinder **+** Foreign Regulator


CH Gas Cylinder **+** Foreign Regulator


Foreign Gas Cylinder **+** CH Regulator

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 life-threatening 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.

Searing Side Burner Tips:

- Always be sure to preheat the Searing Side Burner for 6-8 minutes with the lid open before use. This will help prevent food from sticking to the grate while searing.
- The Searing Side Burner can be used to provide a sear to your food, or as a traditional side burner for a pot or skillet. Cast iron, carbon steel, and stainless steel cookware will all work on the Searing Side Burner.
- Avoid pouring liquid, such as a marinade or sauce, over the food while on the searing side burner. The liquid could damage the burner or clog gas ports.
- Always operate the Searing Side Burner with the lid open. The Searing Side Burner is not designed to be used with the lid closed.
- The ***Char-Broil™ Side Burner Cast Iron Griddle/Plancha*** (not included) works perfectly with your Searing Side Burner. Note that this is not the griddle included with your grill, which should only be used over the main burner area.
- Take care not to cover the entire cooking area of the Searing Side Burner with food or cookware. This could cause poor cooking performance.

Cleaning the Searing Side Burner:

1. After cooking directly on the Searing Side Burner cooking grate, turn the control knob to (flame logo) and light the Searing Side Burner.
2. Allow the Searing Side Burner to operate on high for 5-7 minutes with the lid open. This will burn any excess food and grease on the Searing Side Burner.
3. Turn off the Searing Side Burner, and turn off the gas.

ALLOW THE SEARING SIDE BURNER TO COOL WITH THE LID OPEN BEFORE TOUCHING ANY COMPONENTS OR CLEANING ANY FURTHER.

4. The Searing Side Burner cooking grate can be cleaned the same as the other cooking grates in the grill. Use a ***Char-Broil™ Cool-Clean Brush*** to scrub leftover debris off the cooking grate after each cook. For deeper cleaning, most residue can be scrubbed away with a sponge and a baking soda/water solution or ***Char-Broil™ Grate Cleaner.***
5. The ceramic burner can be cleaned by using a soft brush or vacuum to remove any burnt debris created in steps 1-3.
6. To clean the interior walls of the Searing Side Burner, rinse with soapy water and scrub with a sponge. Take care not to dump water over the top of the Searing Side Burner.

TECHNICAL DATA CHAR-BROIL, LLC				
Appliance Name	Gas Barbeque/Gas Grill			
Total Nominal Heat Input	11,43 kW (832 g/h)			11,43 kW (832 g/h)
Gas Category	I3+(28-30/37)		I3B/P(30)	I3B/P(50)
Model No.	468505322			468173322
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: 0,77 x 3 pcs		Barbecue: 0,77 x 3 pcs	Barbecue: 0,69 x 3 pcs
Sear Burner Injector Size (Dia. mm)	0,91 x 1 pcs		0,91 x 1 pcs	0,81 x 1 pcs
Destination Countries	GB, FR, BE, ES, IT, PT, CZ, SK, CH, CY, GR, IE, LT, LU, LV, SI		DK, NO, NL, SE, FI, IS, CZ, IT, SK, BG, CY, EE, HR, HU, LT, LU, LV, MT, RO, SI, TR	AT, DE, CH, LU, 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:

To avoid scratching the surface and providing a basis for rust, never use steel wool or similar when cleaning stainless steel.

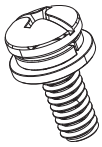
When cleaning, work in the same direction the stainless steel was brushed in – 'with the grain'.

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.

HARDWARE LIST

Key	Description	Picture	Qty
A	Caster Pin		1
B	1/4-20×1/2" Screw		25
C	#8X3/8" Tapping Screw		5
D	NO.10-24×1/2" Screw		17
E	NO.10-24 Nut		1
F	1/4×3/4" Screw Assy		2
G	Ø6.5 AI Washer		6
H	Ø5 Lock Washer		4
J	Ø5 Washer		4
K	Hose Clip		1
L	1/4-20 Nut		1

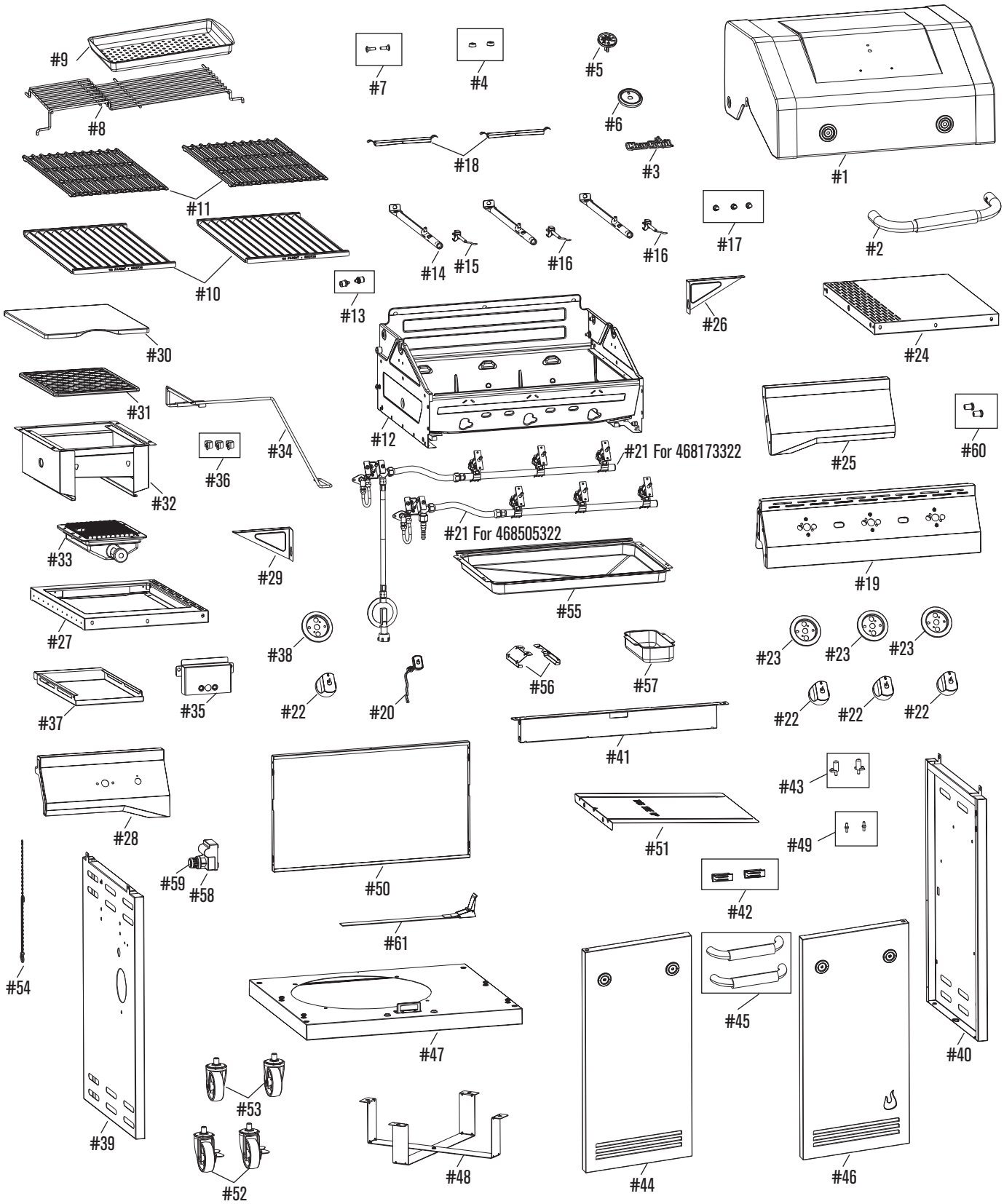
PARTS LIST

Key	Qty	Description
1	1	TOP LID
2	1	HANDLE, TOP LID
3	1	LOGO PLATE
4	2	RUBBER BUMPER, F/ TOP LID
5	1	TEMPERATURE GAUGE
6	1	BEZEL, F/ TEMP GAUGE
7	1	HARDWARE F/ TOP LID ASSEMBLY
8	1	WARMING RACK
9	1	CHEFS DELITE GRID/ TRAY
10	2	EMITTER, F/ COOKING GRATE, 180
11	2	COOKING GRATE, 180
12	1	FIREBOX
13	2	LID STOP, FIREBOX
14	3	MAIN BURNER
15	1	ELECTRODE, F/ MAIN BURNER
16	2	ELECTRODE SET, F/ MAIN BURNER, 500MM WIRE
17	3	BURNER BRACE
18	2	CARRYOVER TUBE
19	1	MAIN CONTROL PANEL
20	1	IGNITER SWITCH MODULE
21	1	VALVE ASSEMBLY
22	4	CONTROL KNOB
23	3	BEZEL F/ CONTROL KNOB
24	1	RIGHT SIDE SHELF
25	1	FASCIA, F/ RIGHT SIDE SHELF
26	1	SHELF SUPPORT, RIGHT
27	1	SEAR SIDEBURNER SHELF
28	1	FASCIA, F/ SB SHELF
29	1	SHELF SUPPORT, LEFT
30	1	LID, F/ SEAR SIDEBURNER
31	1	GRATE, F/ SEAR SIDEBURNER
32	1	FIREBOX, F/ SEAR SIDEBURNER
33	1	SEAR SIDEBURNER
34	1	ELECTRODE, F/ SEAR SIDEBURNER
35	1	SIDEBURNER VALVE BRACKET
36	3	WIRE CLIP
37	1	GREASE TRAY, F/ SEAR SIDEBURNER
38	1	BEZEL, F/ SIDEBURNER
39	1	CART SIDE PANEL, LEFT
40	1	CART SIDE PANEL, RIGHT
41	1	FRONT DOOR BRACE
42	2	MAGNET ASSEMBLY
43	2	DOOR PIN, SPRING
44	1	LEFT DOOR, NO HANDLE
45	2	HANDLE, F/ DOOR
46	1	RIGHT DOOR, NO HANDLE
47	1	BOTTOM SHELF
48	2	TANK SUPPORT
49	2	DOOR PIN, FIXED
50	1	REAR CART PANEL
51	1	HEAT SHIELD, F/ TANK
52	2	CASTER, LOCKING
53	2	CASTER, FIXED
54	1	MATCH HOLDER
55	1	GREASE TRAY
56	2	GREASE TRAY BRACKET
57	1	GREASE PAN
58	1	ELECTRONIC IGNITION MODULE
59	1	CAP, F/ ELECTRONIC IGNITION MODULE
60	2	TOOL HOLDER
61	1	TANK STRAP

NOT Pictured

…	1	PRODUCT GUIDE, EUROPE
…	1	HARDWARE PACK
…	1	CASTER PIN
…	1	EMITTER CLEANING TOOL
…	1	REGULATOR HOSE CLIP (IF REQUIRED)

PARTS DIAGRAM

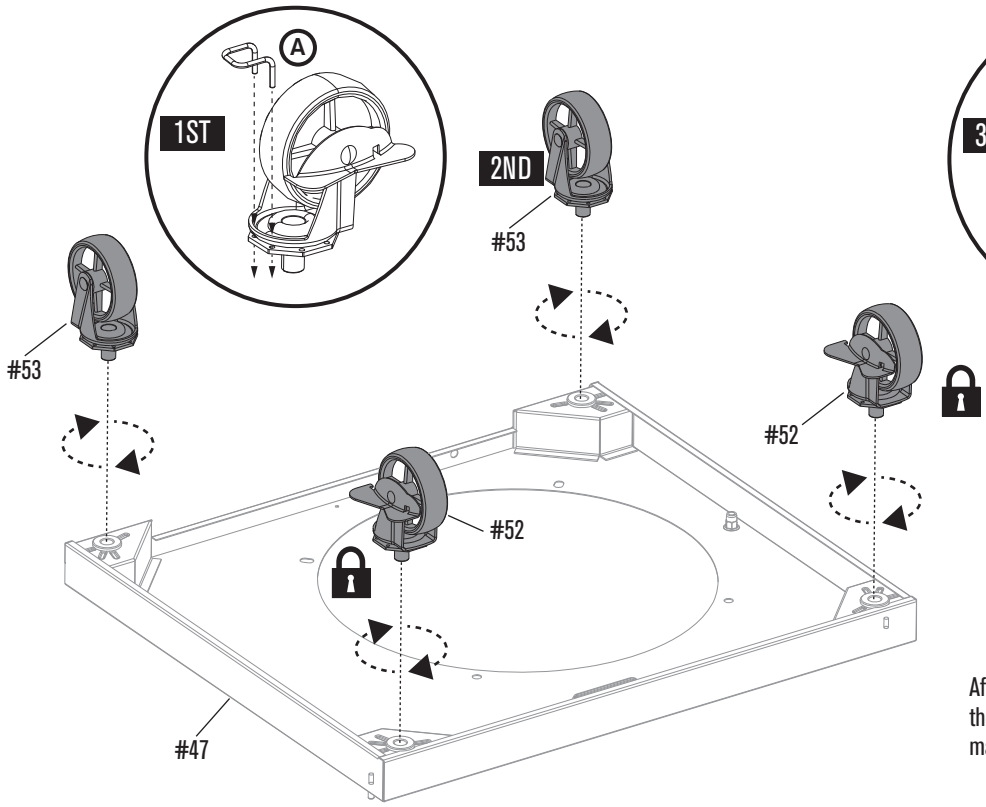


ASSEMBLY

1



Ax1



After all 4 casters are secure remove the Caster Pin (A) and save for future maintenance.

2



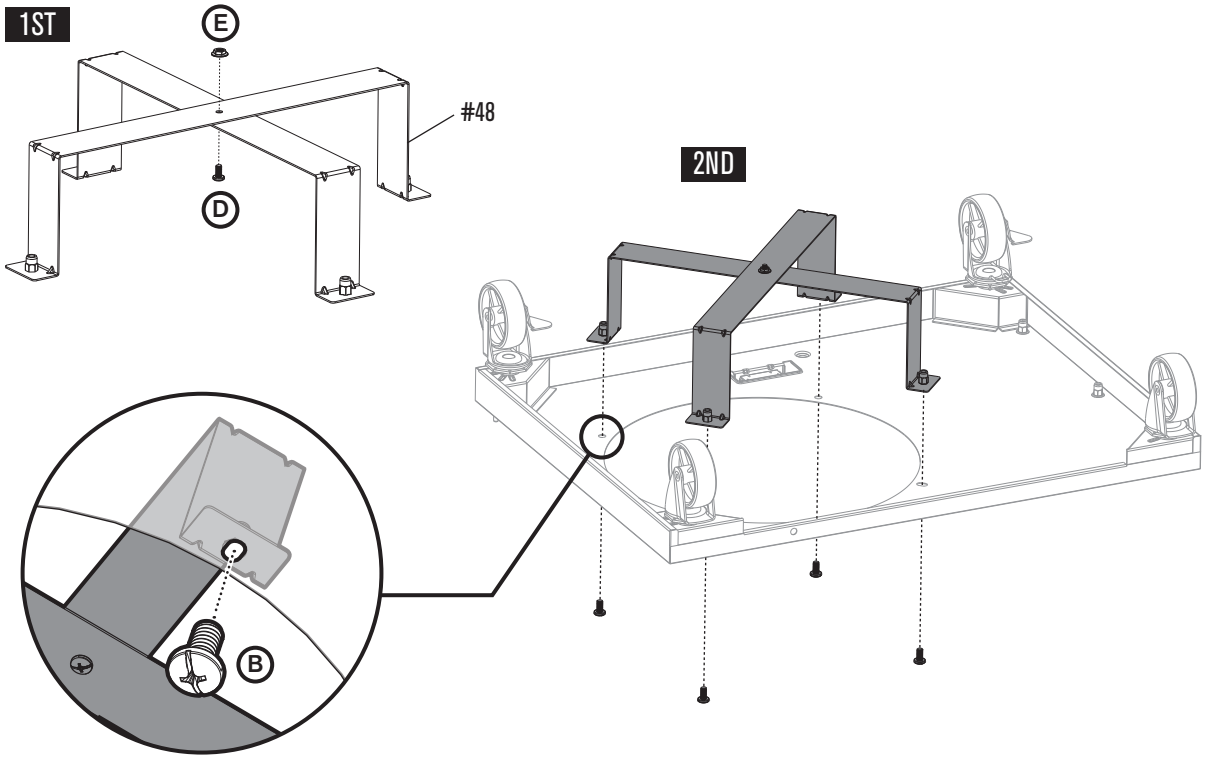
Dx1



Ex1



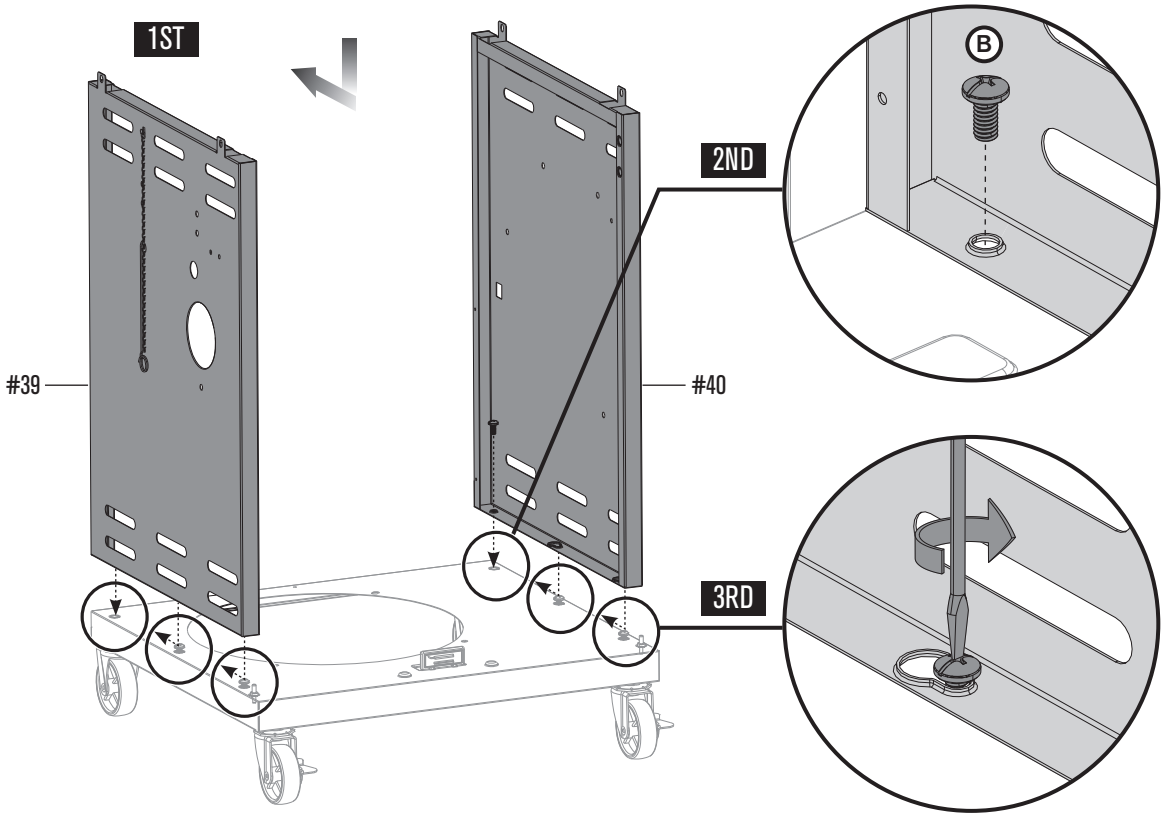
Bx1



3



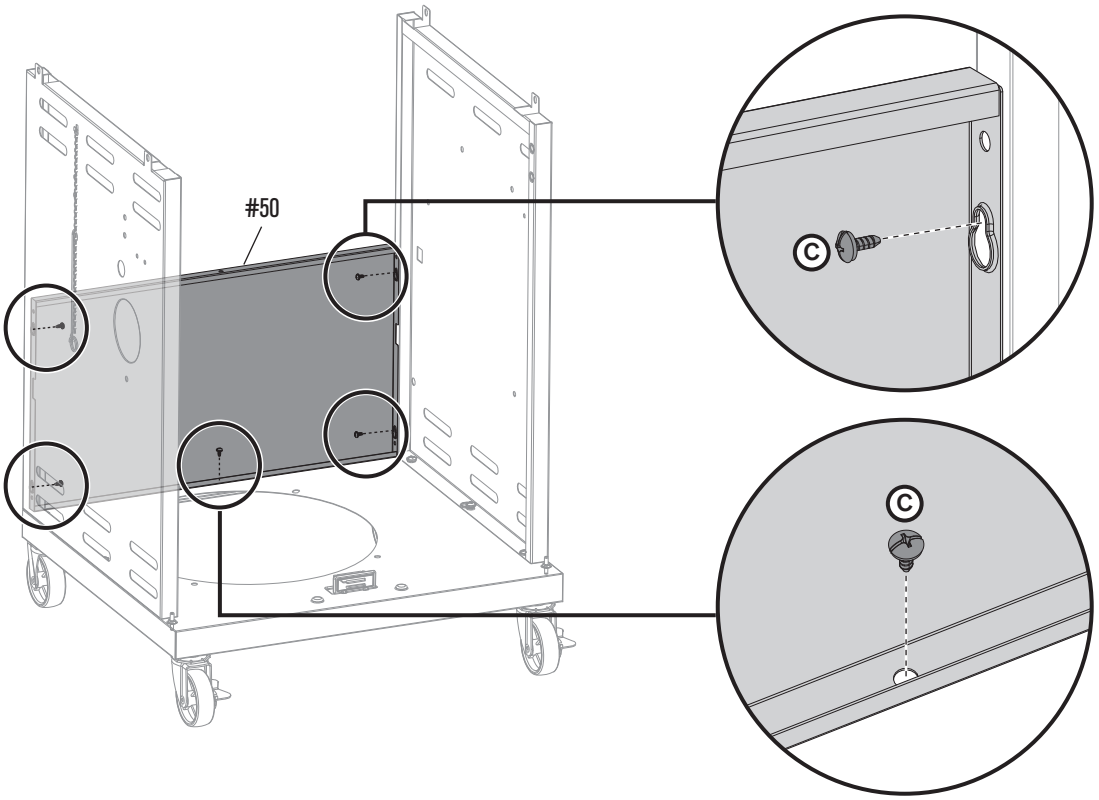
Bx2



4



Cx5

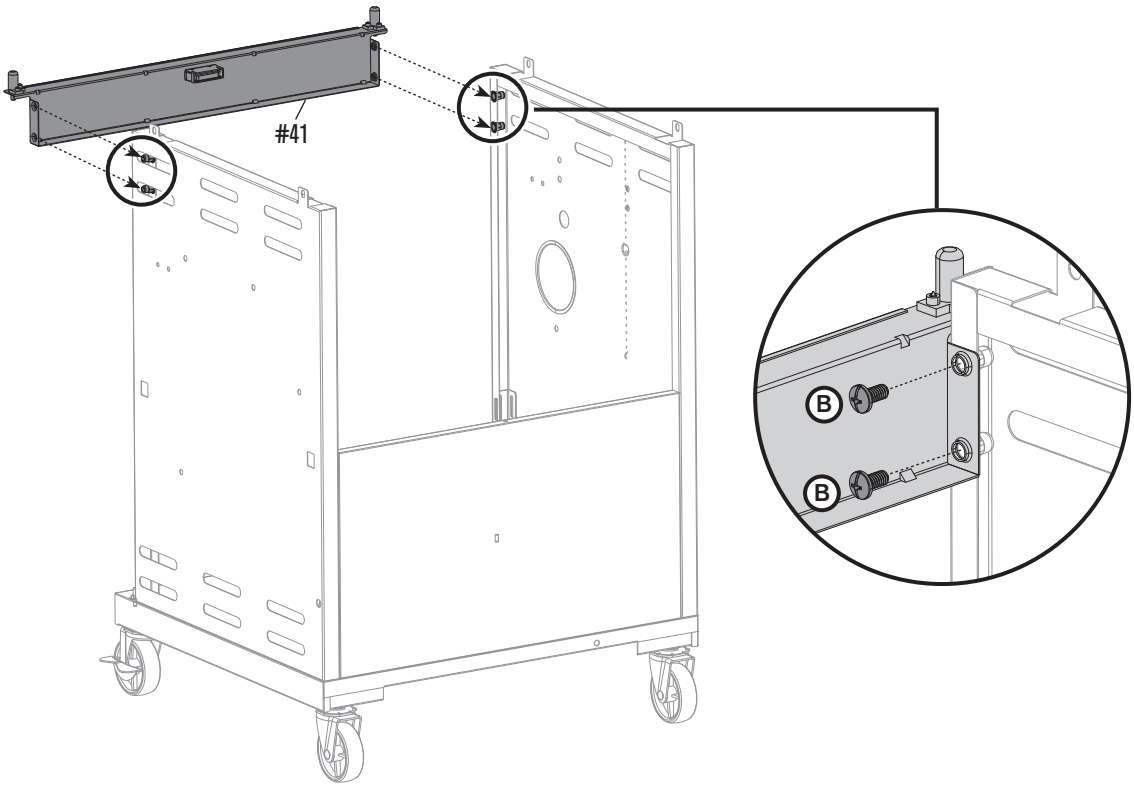


ASSEMBLY

5



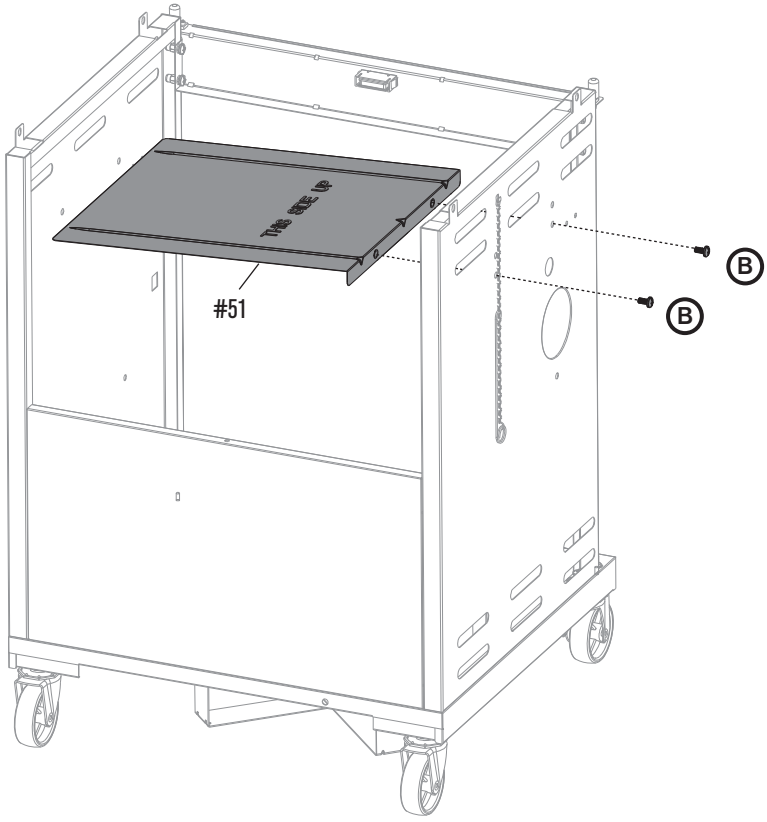
Bx4



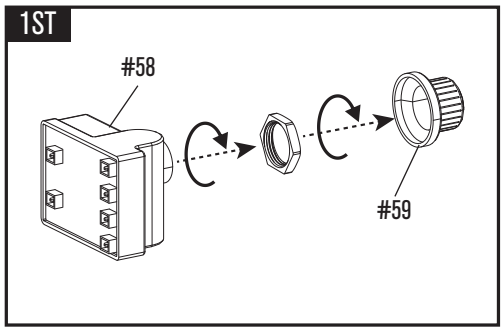
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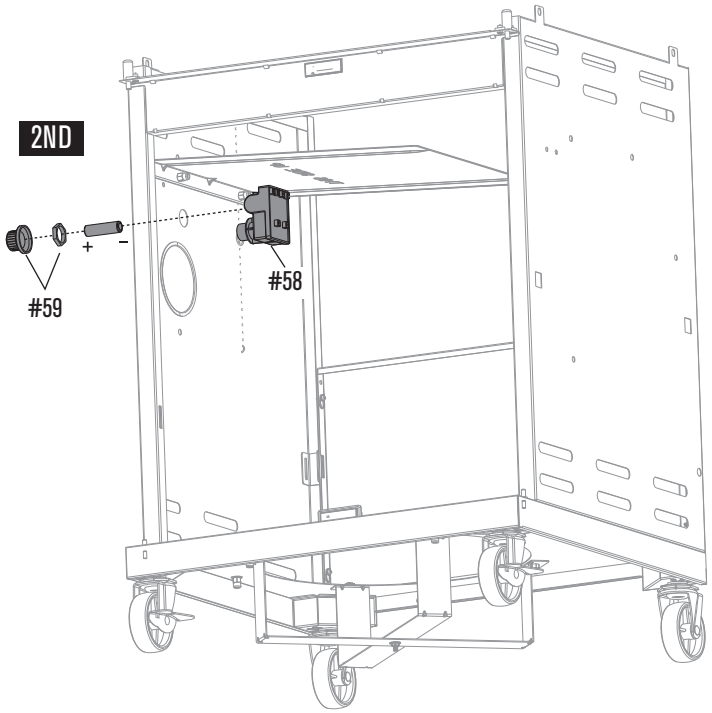


Bx2

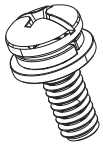


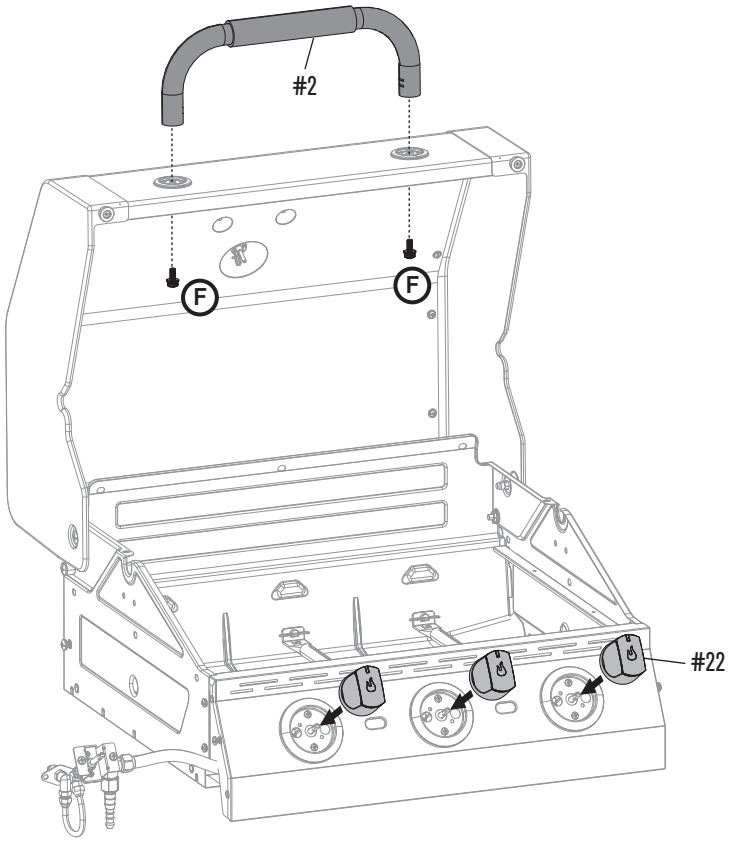
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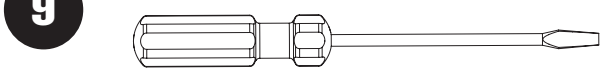


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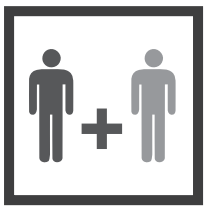

Fx2

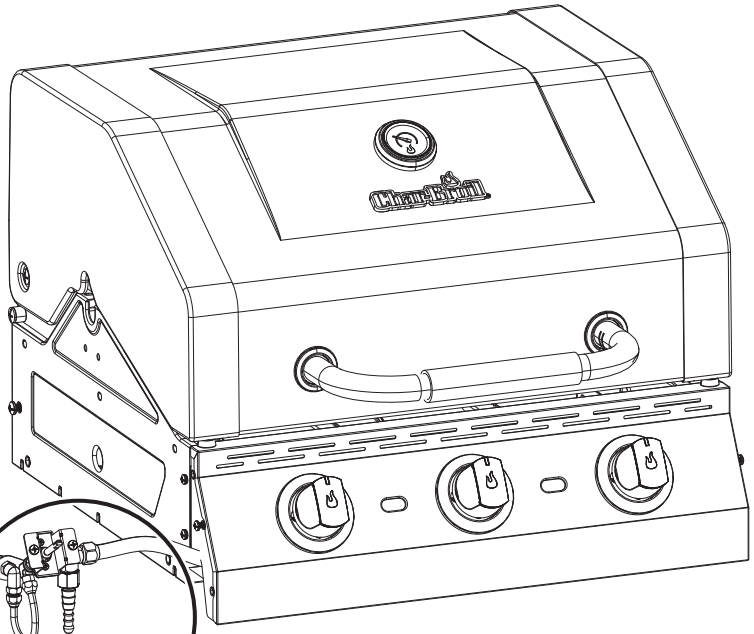


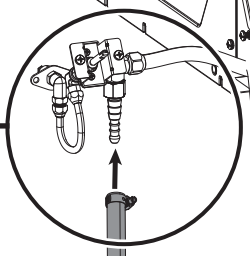
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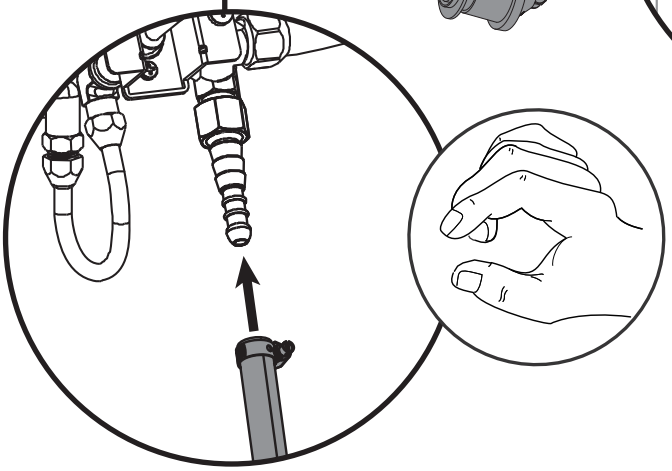


X1



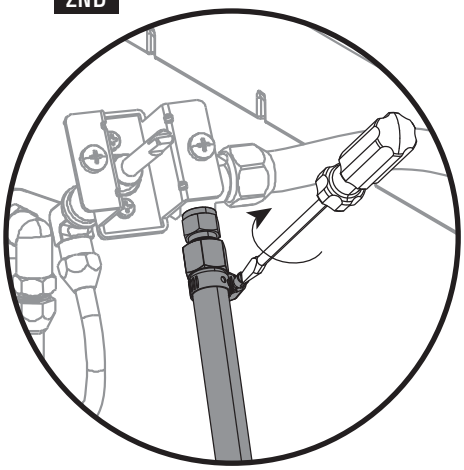






1ST

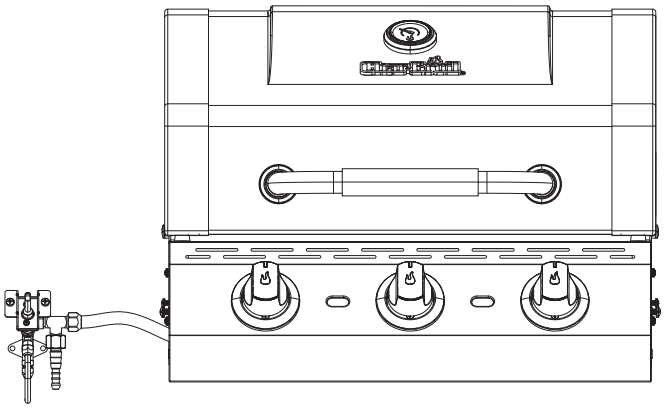
2ND

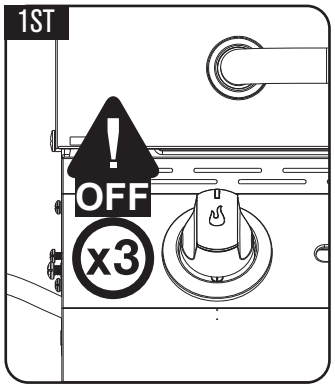


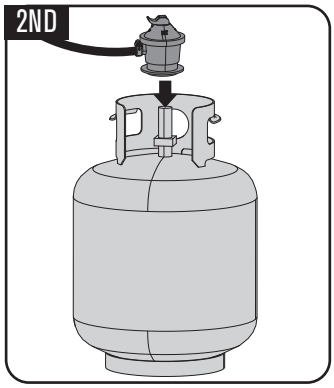
TIGHTEN SECURELY!
KIRISTÄ HUOLELLISESTI!
PEVNĚ UTÁHNĚTE!
FASTSPÆND KORREKT!
DRAAI STEVIG AAN!
DRA ÅT ORDENTLIGT!
FEST GODT!
HERTU VANDLEGA
SERREZ FERMEMENT
SICHER BEFESTIGEN!
SERRARE SALDAMENTE
APRIETE FIRMEMENTE
BEZPEČNE ZATIAHNUŤ!
הדקבחוזקה
AFTENGDU TANKINN EFTIR
ÞESSA SKOÐUN!
ЗАДАЧИ СЕКРЕТНО!
BIZTONSÁGÁVAL!
ATENȚIE SECURAL!
ΑΣΦΑΛΕΙΑΣ ΑΣΦΑΛΕΙΑΣ!

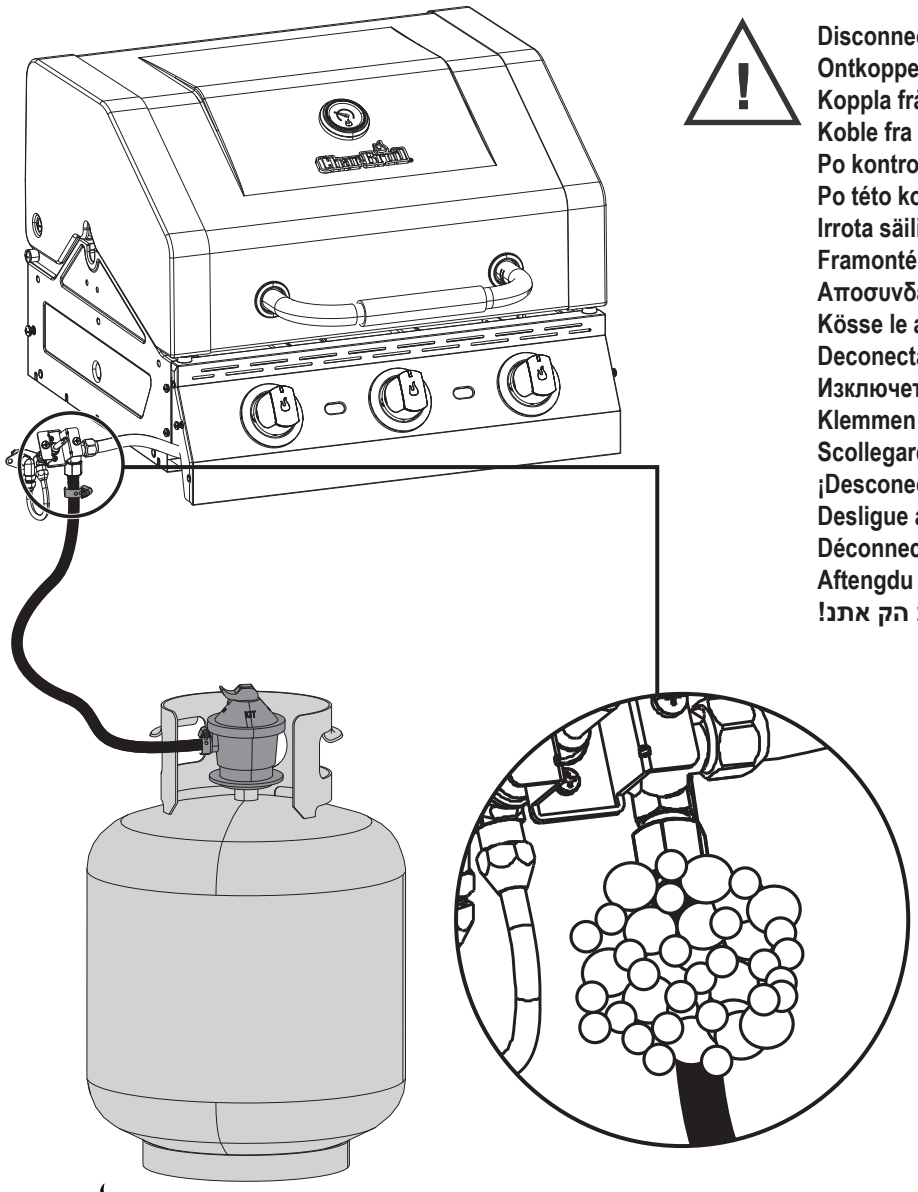
Char-Broil

LEAK CHECK FOR 468505322





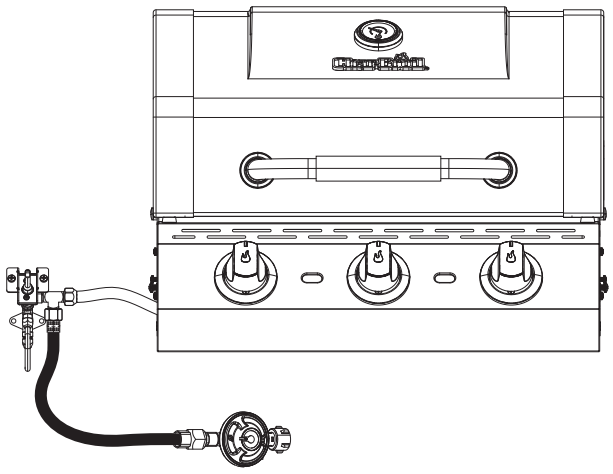


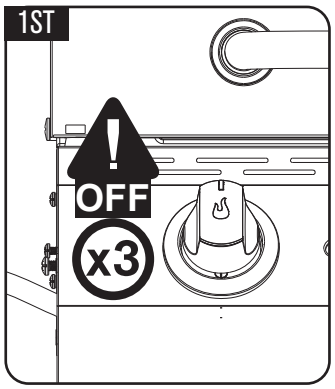


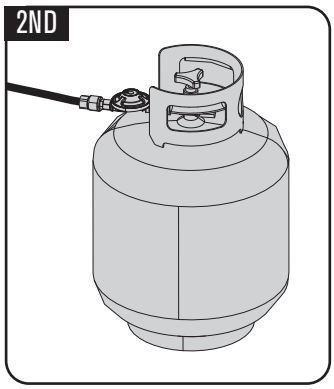
Disconnect the tank after this check!
Ontkoppel de gastank na deze controle!
Koppla från tanken efter denna kontroll!
Koble fra beholderen etter denne kontrollen!
Po kontrole nádobu odpojte!
Po této kontrole odpojte nádrž!
Irrota säiliö tämän tarkistuksen jälkeen!
Framontér tanken efter denne kontrol!
Αποσυνδέστε τη δεξαμενή μετά από αυτόν τον έλεγχο!
Kösse le a tartályt az ellenőrzés után!
Deconectați rezervorul după această verificare!
Изключете резервоара след тази проверка!
Klemmen Sie den Tank nach dieser Prüfung ab!
Scollegare il serbatoio dopo questo controllo!
¡Desconecte el tanque luego de esta comprobación!
Desligue a botija depois desta verificação!
Déconnectez le réservoir après cette vérification !
Aftengdu tankinn eftir þessa skoðun!
הקידבר החאל לכמת הק אתנ!

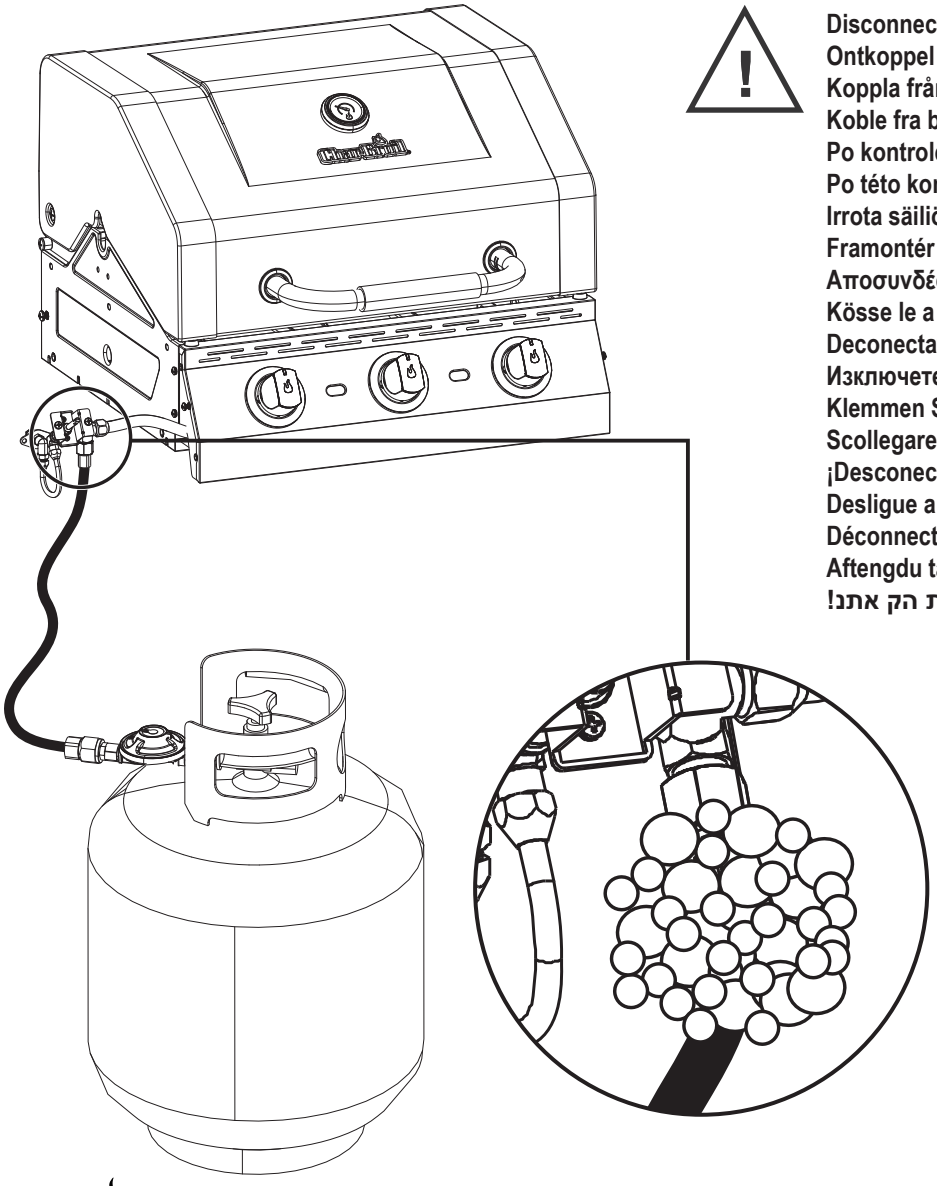
Char-Broil

LEAK CHECK FOR 468173322









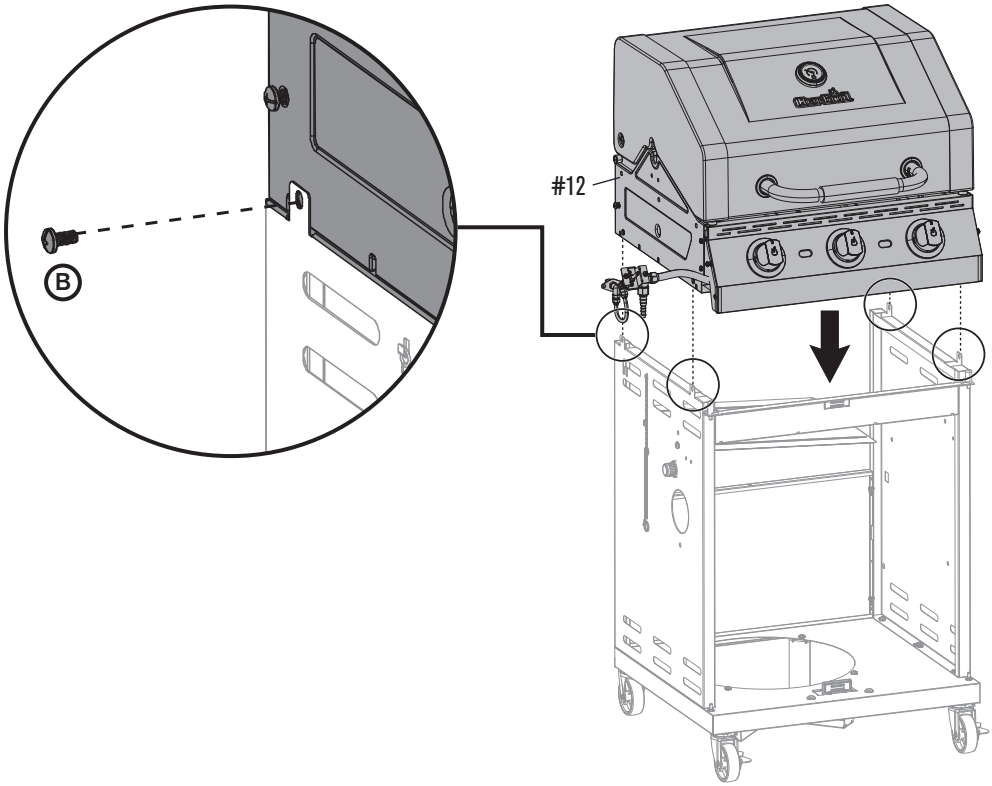
Disconnect the tank after this check!
Ontkoppel de gastank na deze controle!
Koppla från tanken efter denna kontroll!
Koble fra beholderen etter denne kontrollen!
Po kontrole nádobu odpojte!
Po této kontrole odpojte nádrž!
Irrota säiliö tämän tarkistuksen jälkeen!
Framontér tanken efter denne kontrol!
Αποσυνδέστε τη δεξαμενή μετά από αυτόν τον έλεγχο!
Kösse le a tartályt az ellenőrzés után!
Deconectați rezervorul după această verificare!
Изключете резервоара след тази проверка!
Klemmen Sie den Tank nach dieser Prüfung ab!
Scollegare il serbatoio dopo questo controllo!
¡Desconecte el tanque luego de esta comprobación!
Desligue a botija depois desta verificação!
Déconnectez le réservoir après cette vérification !
Aftengdu tankinn eftir þessa skoðun!
הקידבר החאל לכמת הק אתנ!

Char-Broil

10



Bx4

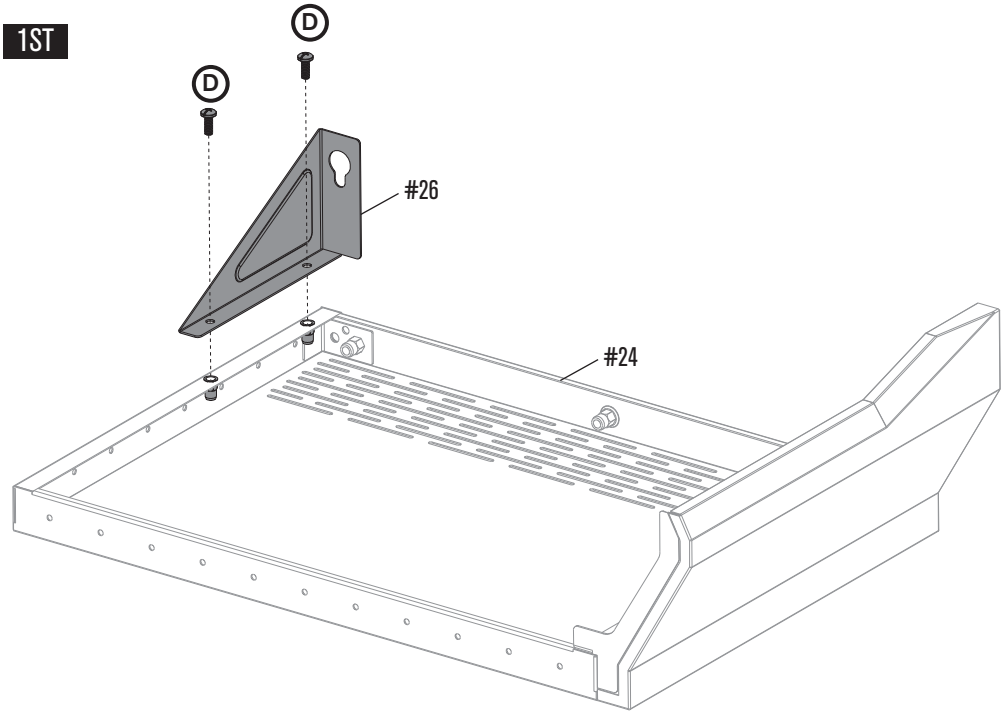


11



Dx2

1ST

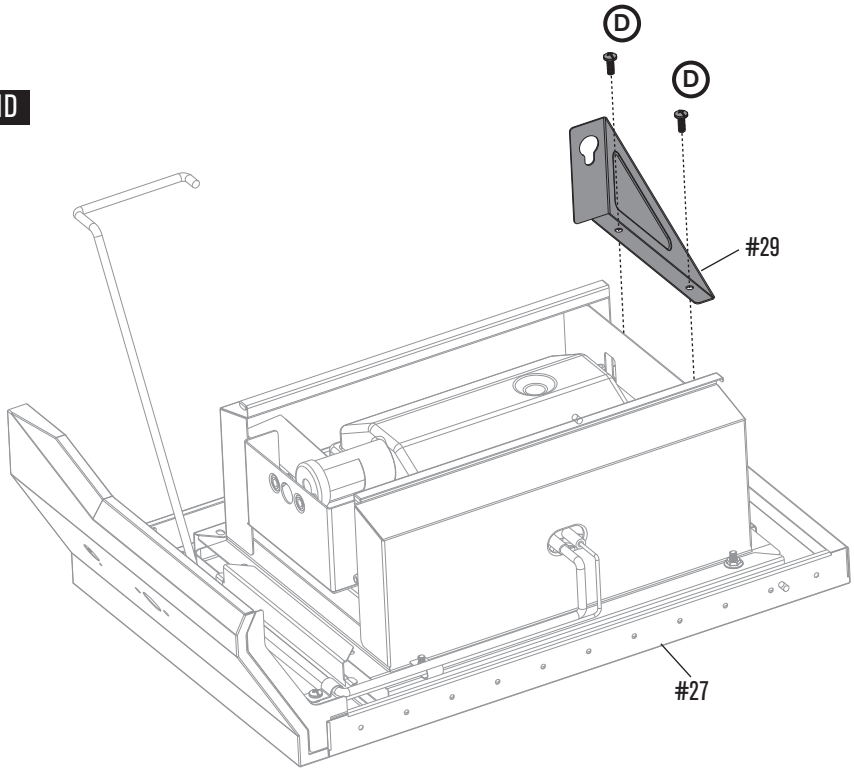


11

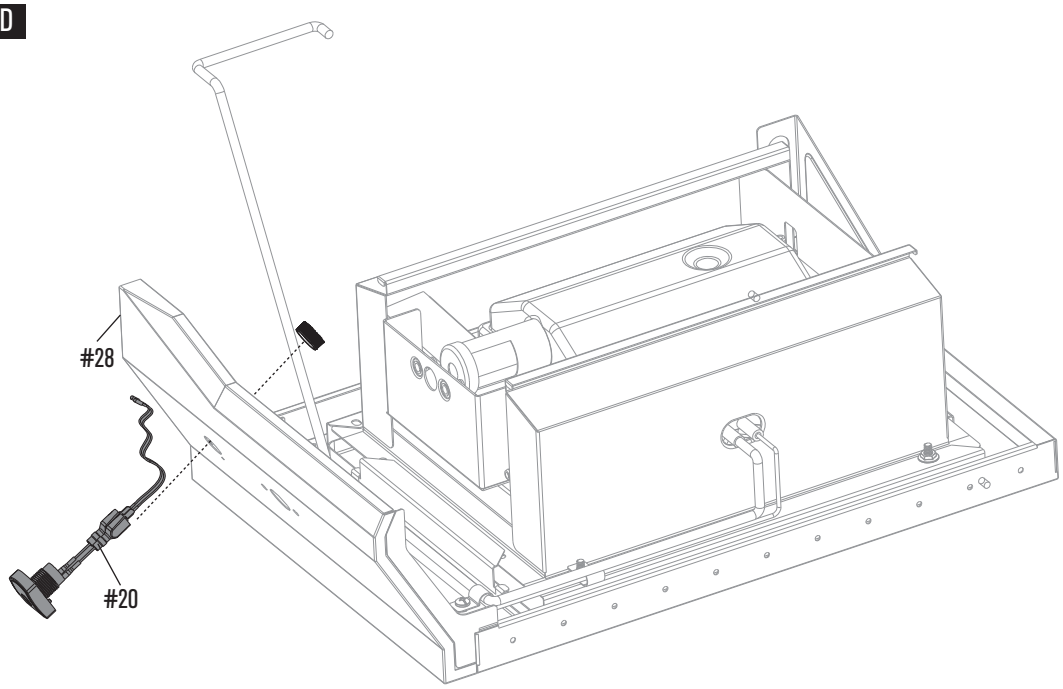


Dx2

2ND

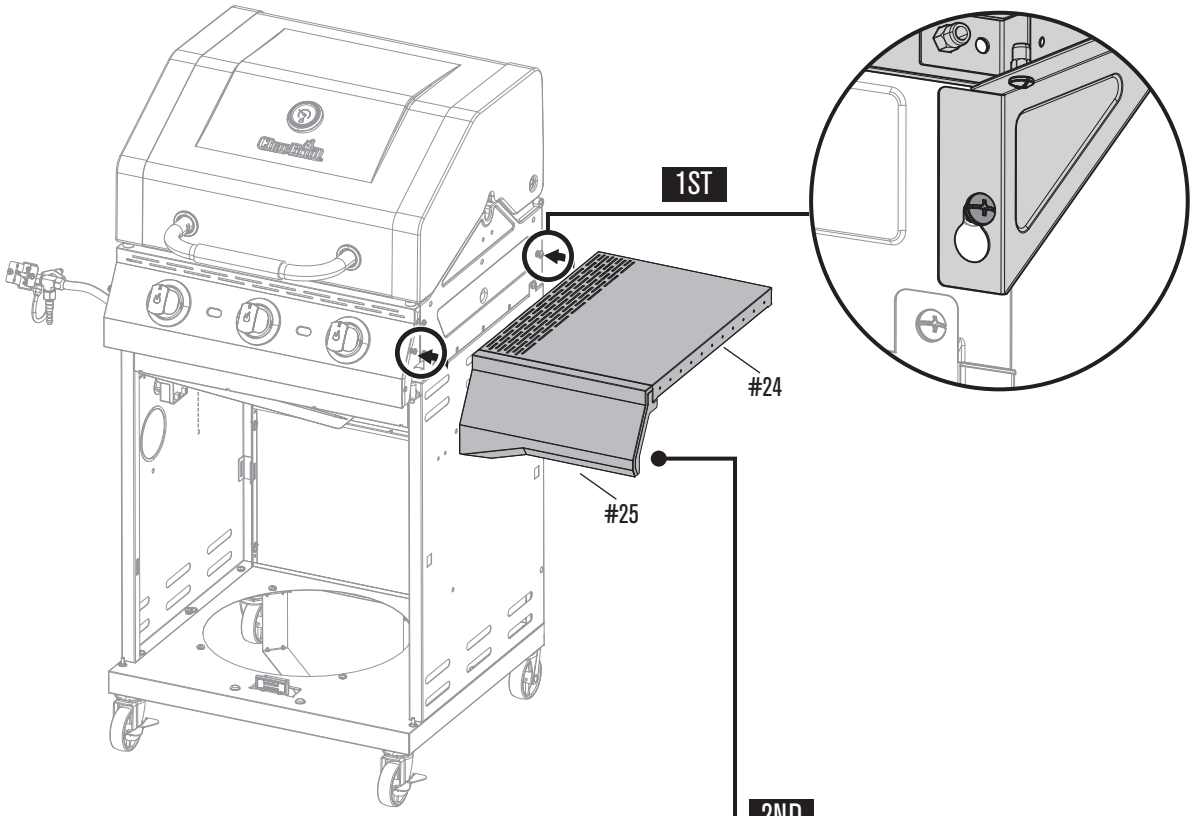


3RD

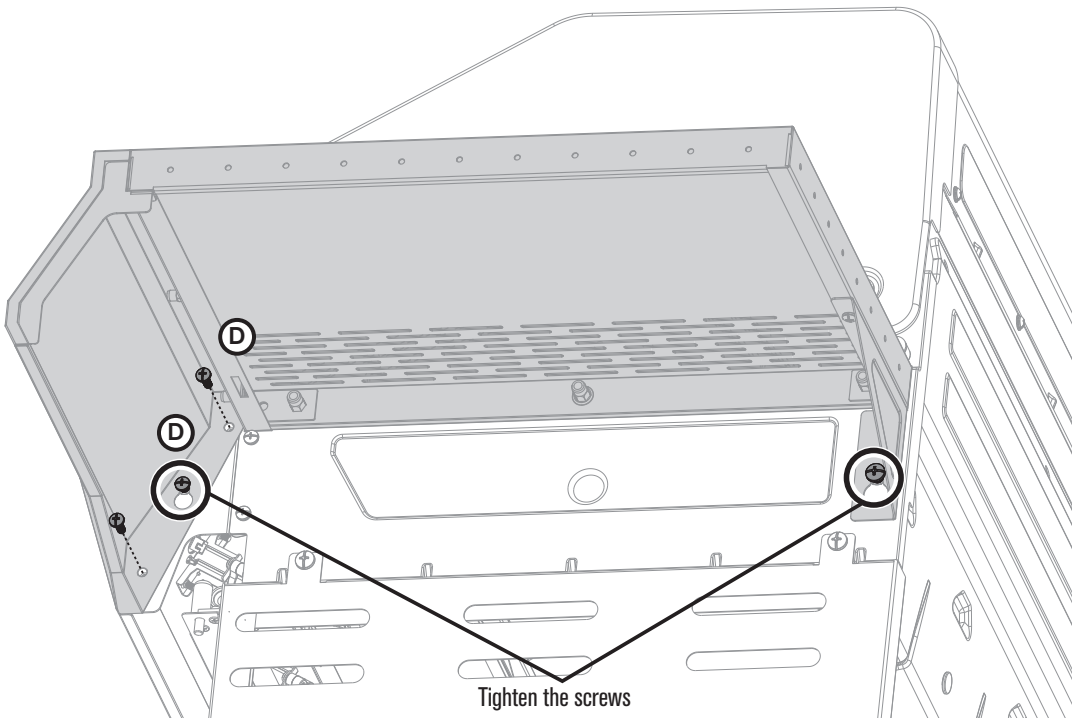


12

Dx2



2ND



12

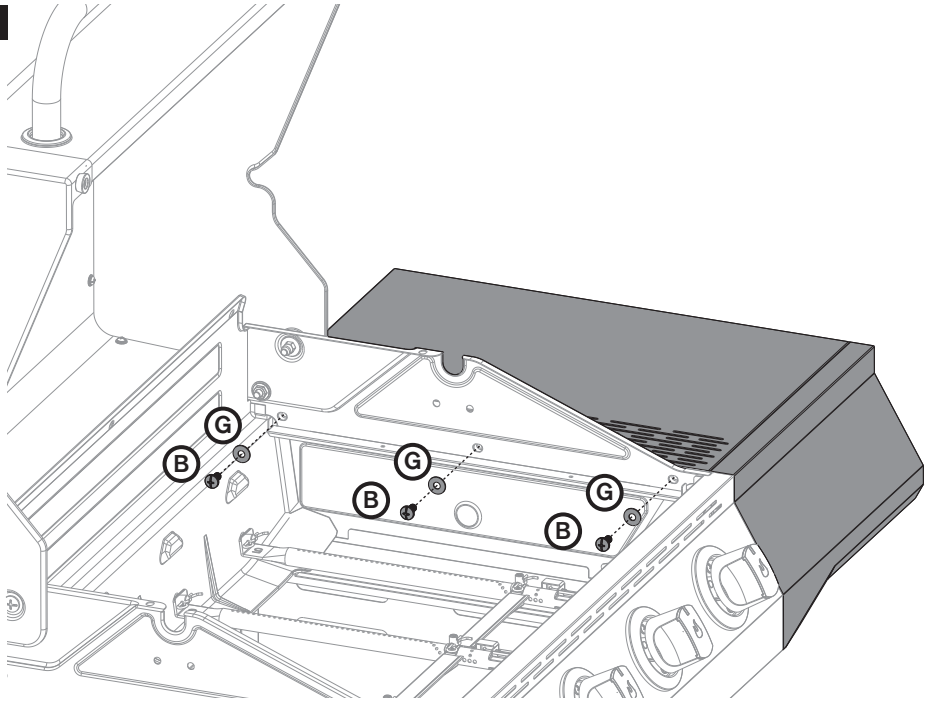


Bx3



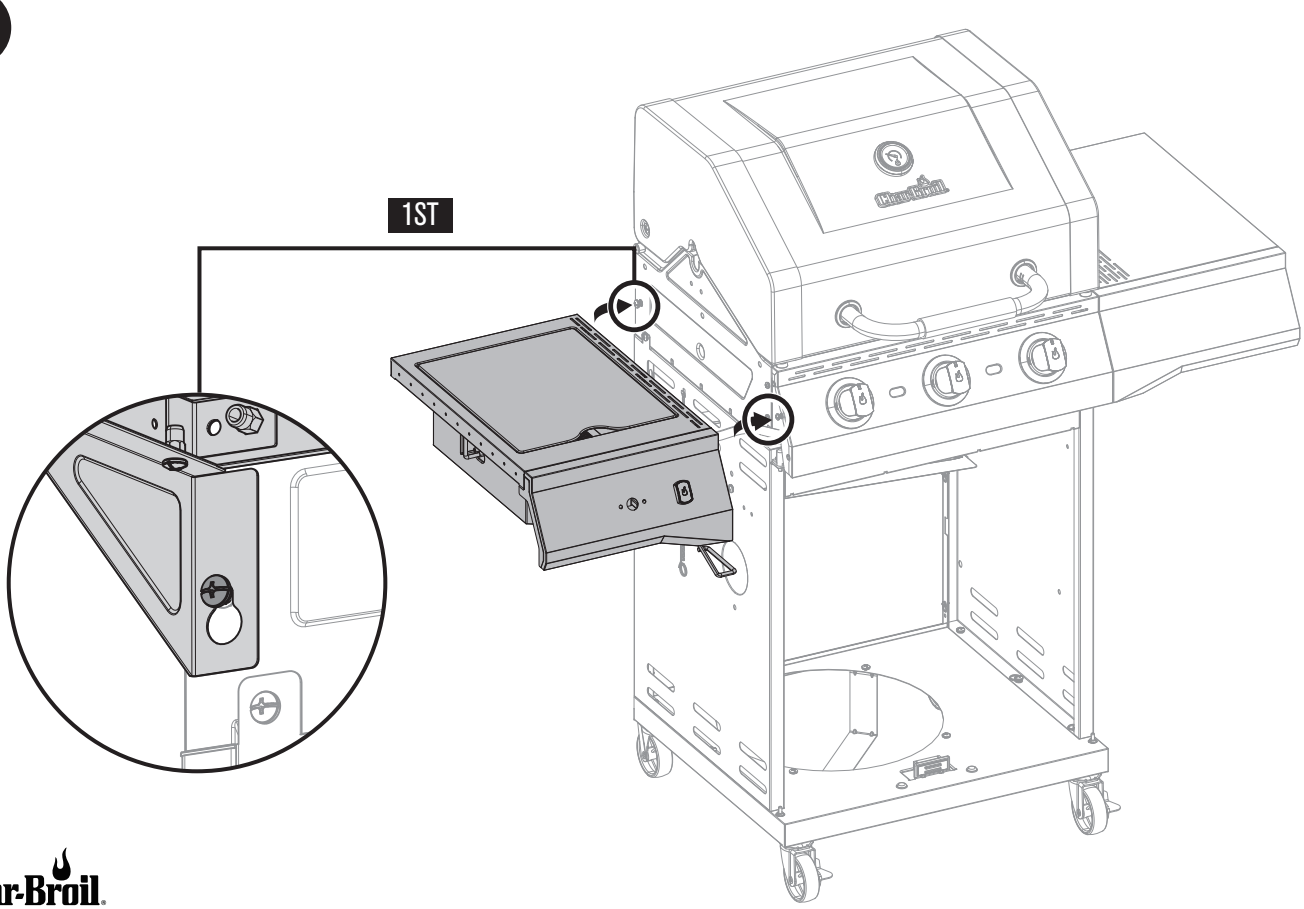
Gx3

3RD



13

1ST

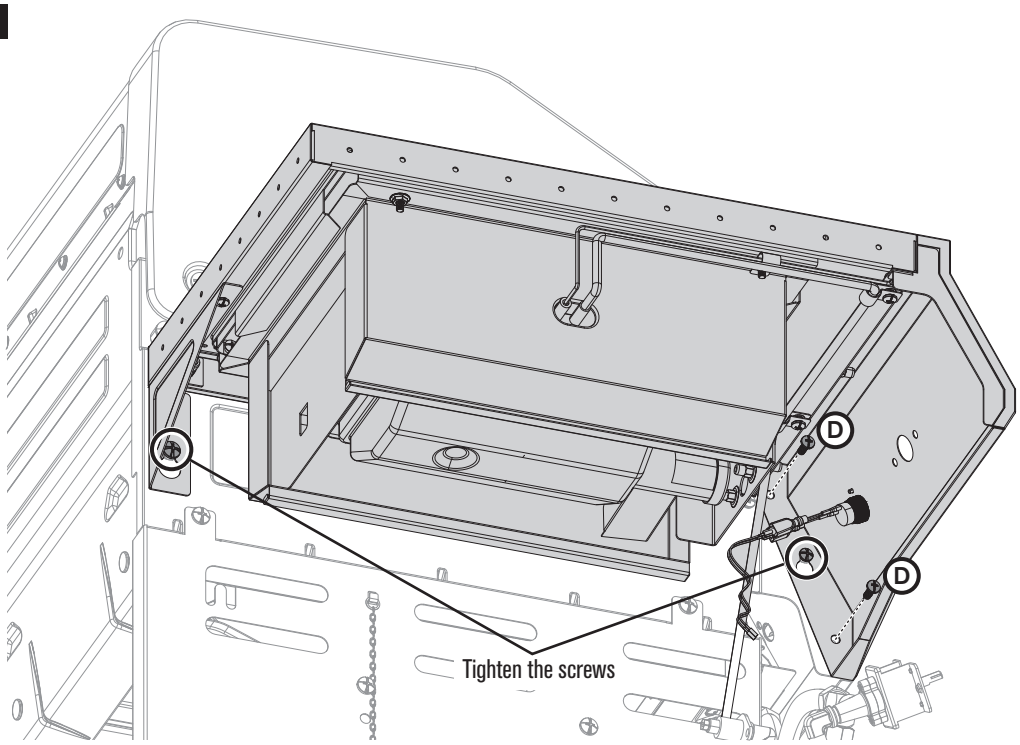


13



Dx2

2ND



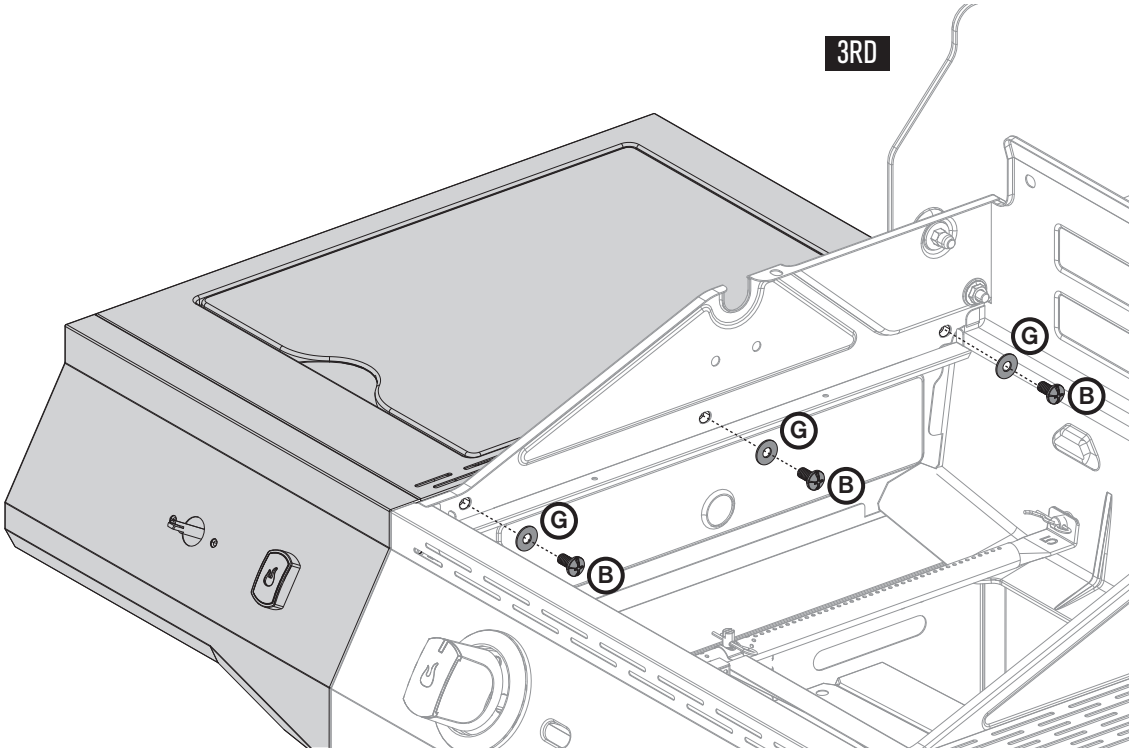


Bx3

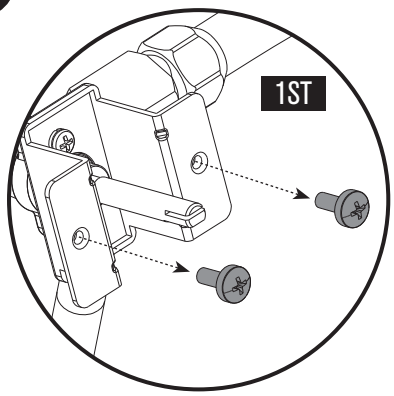


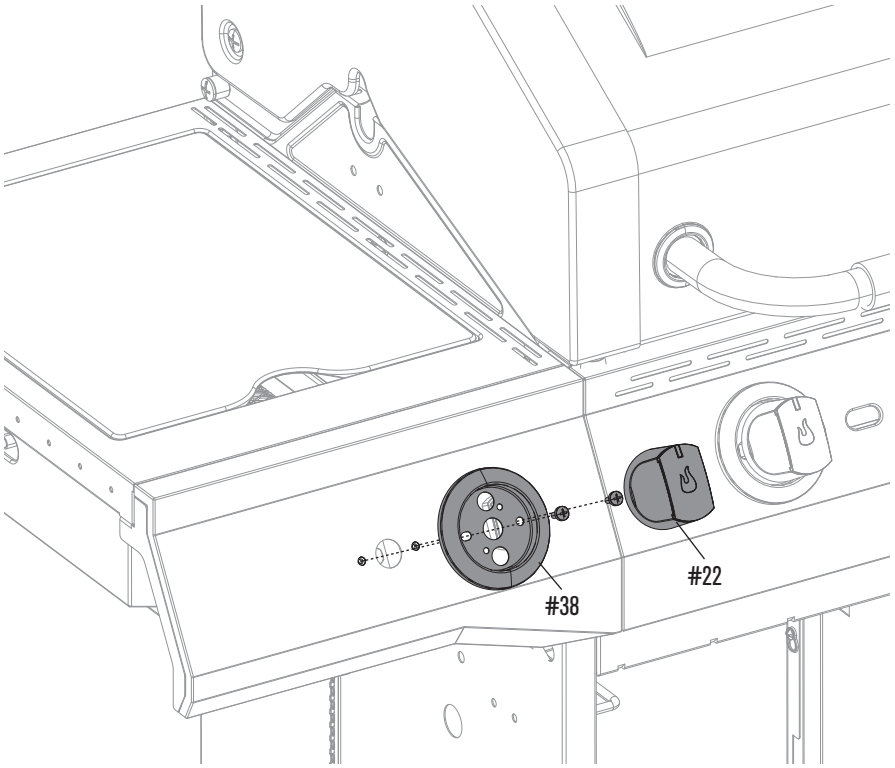
Gx3

3RD

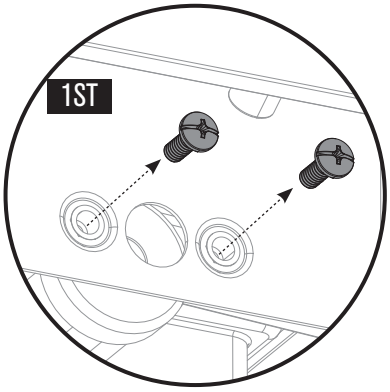


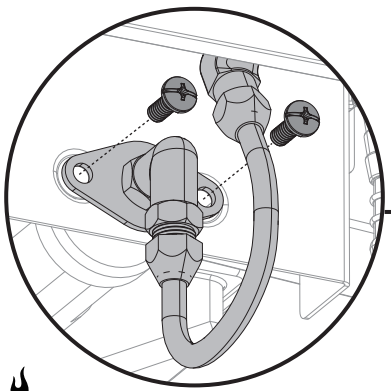
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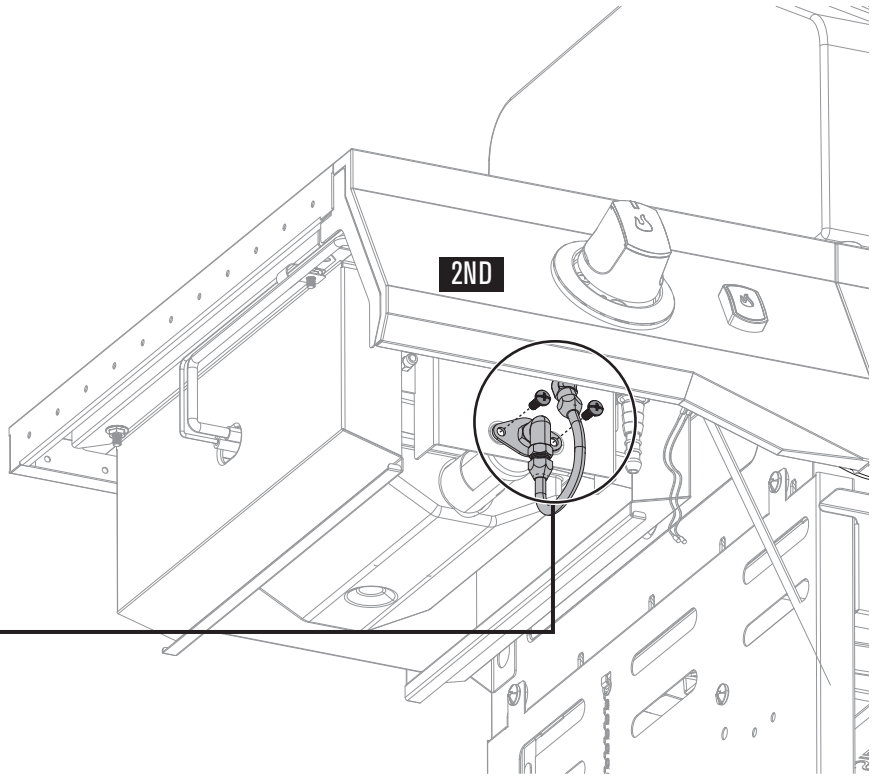




15

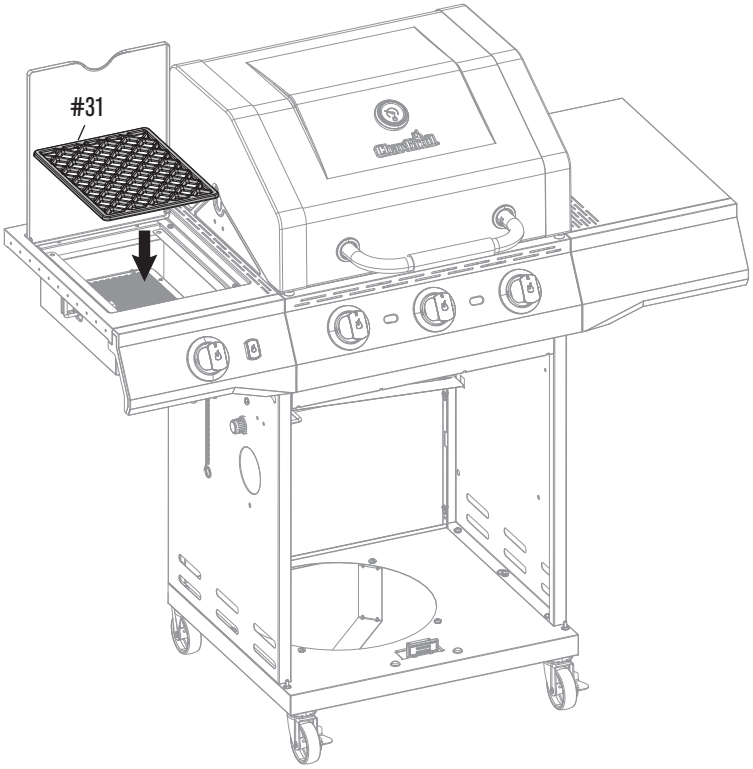




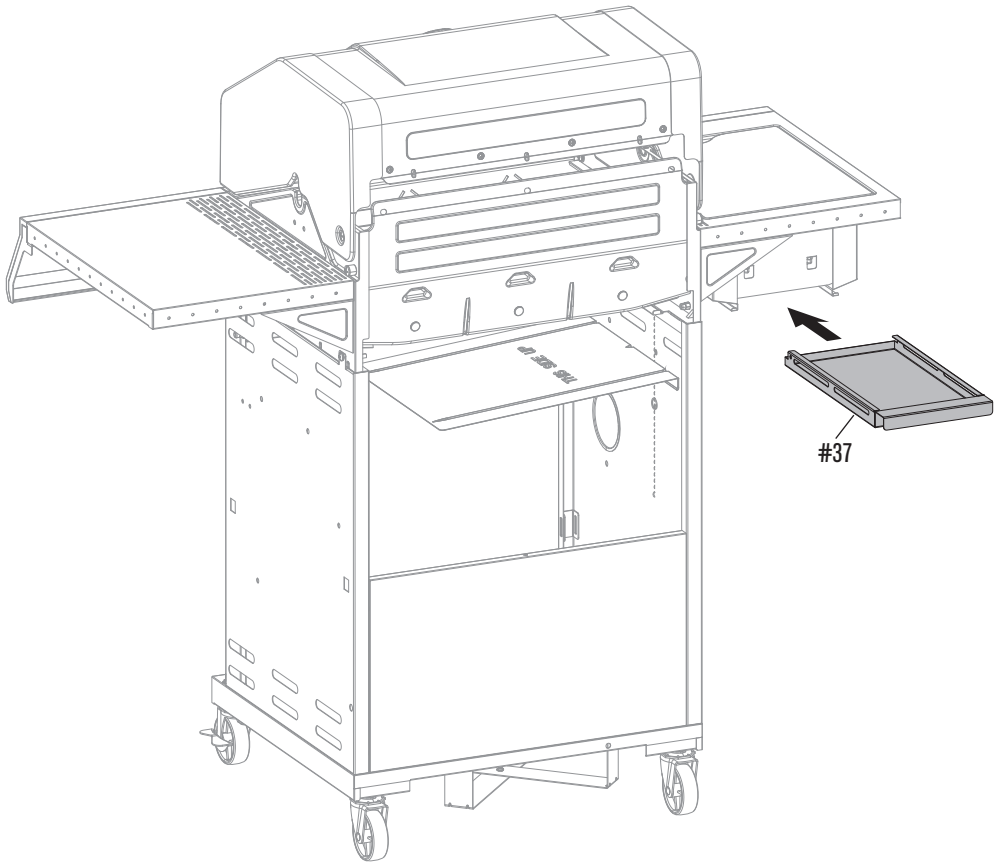


Char-Broil

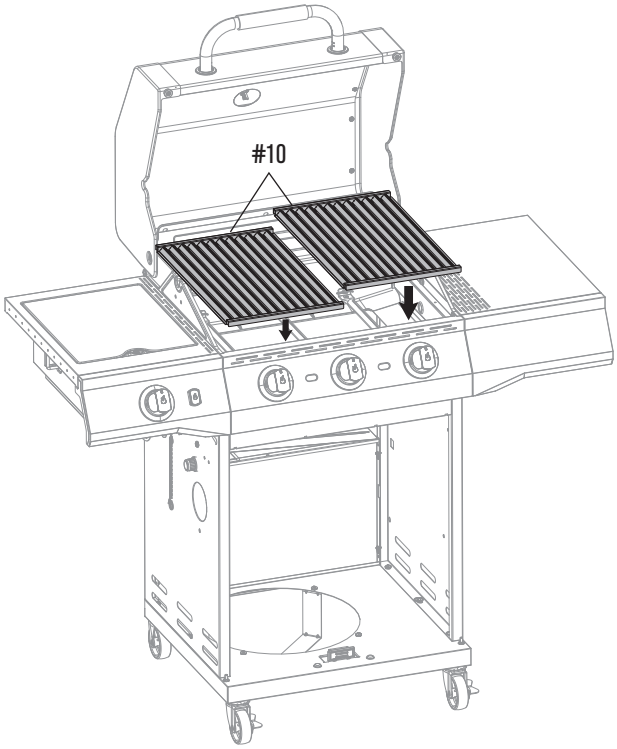
16



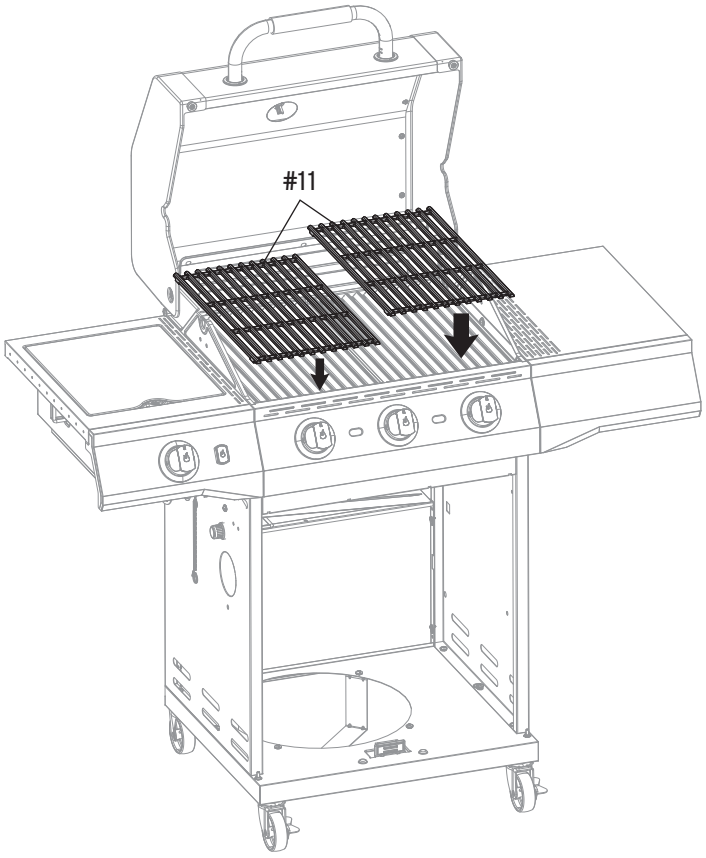
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18



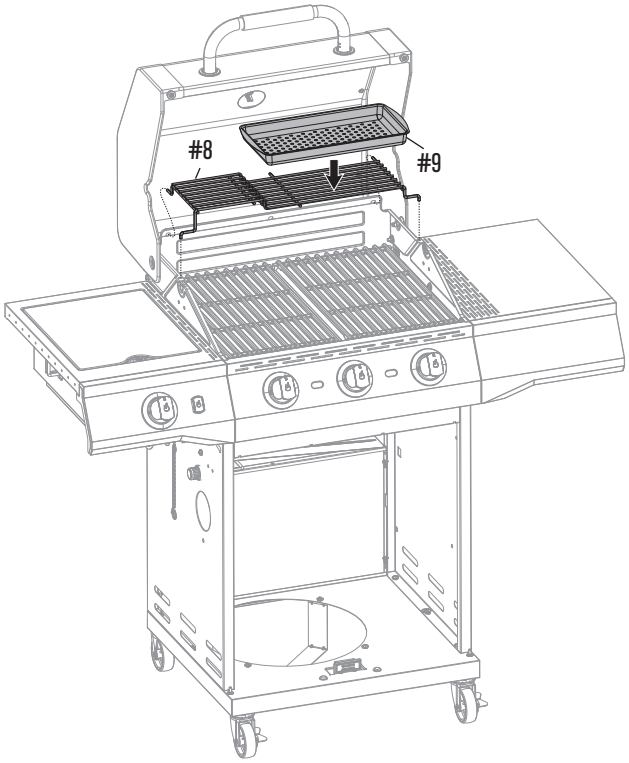
19



ASSEMBLY

GB	Inspect your infrared grate before each use to ensure that the openings are not covered with debris. See the Grilling Guide for detailed cleaning instructions.
CH, FR	Inspectez votre grille infrarouge avant chaque utilisation pour vous assurer que les orifices ne sont pas recouverts de débris. Reportez-vous au guide des grillades pour connaître les consignes de nettoyage détaillées.
LU, AT, CH, DE	Überprüfen Sie den Infrarot-Rost vor jedem Gebrauch, um sicherzustellen, dass die Öffnungen nicht verschmutzt sind. Beachten Sie bitte die Bedienungsanleitung des Grills für detaillierte Anweisungen zur Reinigung
CH, IT	Controllare la propriagrigliaa infrarossiprima di ogni utilizzo,al fine di garantire chela aperture nonsiano coperteda detriti. Consultare la 'Guidadella griglia'per istruzionidi puliziadettagliate.
LU, BE, NL	Controleer uw infrarood grill voor elk gebruik om er zeker van te zijn dat de openingen niet verstopt zijn met vuil. Raadpleeg de Grill Handleiding voor gedetailleerde schoonmaakinstructies.
SE	Inspektera det infraröda gallret före varje användning för att säkerställa att öppningarna inte är täckta med skräp . Se grillningsguiden för detaljerade rengöringsinstruktioner.
FI	Tarkista infrapunaritilä aina ennen käyttöä varmistaaksesi, ettei aukoissa olelikaa. Katso yksityiskohtaiset puhdistusohjeet grillausoppaasta.
ES	Revise su parrilla infrarroja antes de cada uso para asegurarse que las aberturas no están cubiertas de escombros. Consulte la Guía de Asado a la Parilla para la limpieza detallada.
PT	Inspeccionea sua grelha de infravermelho antes de cada utilização para assegurar que as aberturas não estão cobertas com detritos. Consulte o Guia de grelhados para ver as instruções detalhadas de limpeza.
DK	Inspicer din infrarøde rist før hver brug for at sikre, at åbningerne ikke er dækket med affald. Se Grillevejledningen angående detaljerede rengøringsinstruktioner.
NO	Inspiser den infrarøde risten før hver bruk for å sikre at åpninger dekkes ikke med rusk. Se Grillveiledning for detaljerteinstruksjoner om rengjøring.
SK	Pred každým použitím skontrolujte rošt infračerveného grilu a uistite sa, že otvory nie sú upchané nečistotami. Podrobné pokyny týkajúce sa čistenia nájdete v návode na grilovanie
IS	Skoðið innrauðu grindina fyrir hverja notkun til að tryggja að götin séu ekki þakin leifum. Sjá grillleiðbeiningar til að fá ítarlegar hreinsileiðbeiningar.
CZ	Před každým použitím zkontrolujte infračervený rošt, abyste ověřili, zda otvory nejsou pokryty nečistotami. Viz podrobnější pokyny k čištění v Průvodci ke grilování.
IL	לוספב סיסובמ סניא סיחתפה יב חיטבהל תנמ לע שומיש לכ ינפל רלש סודאה ארפניא חאב קודב . וטרופמ יוקינ תוארוה תלבקל רירדמ תיילצ האר.
RO	Inspectaţi grătarul cu infraroşii înainte de fiecare utilizare, pentru a vă asigura că deschiderile nu sunt acoperite de reziduuri. Citiţi Ghidul de Frigere pentru instrucţiun detaliate de curăţare.
GR	Ελέγξτε την υπέρυθρη σχάρα πριν από κάθε χρήση για να βεβαιωθείτε ότι τα ανοίγματα δεν καλύπτονται με υπολείμματα. Ανατρέξτε στον Οδηγό ψησίματος για λεπτομερείς οδηγίες καθαρισμού.
HU	Minden használat előtt ellenőrizze az infravörös rácsát annak biztosítása érdekében, hogy a nyílások ne legyenek törmelék. A részletes tisztítási utasításokat a Grillezési útmutatóban találja.
BG	Проверете инфрачервената си решетка преди всяка употреба, за да се уверите, че отворите не са покрити с отломки. За подробни инструкции за почистване вижте Ръководство за печене.
SI	Preskus tesnosti pred prvo uporabo, vsaj enkrat na leto in vsakič, ko jeklenko li odklopite.

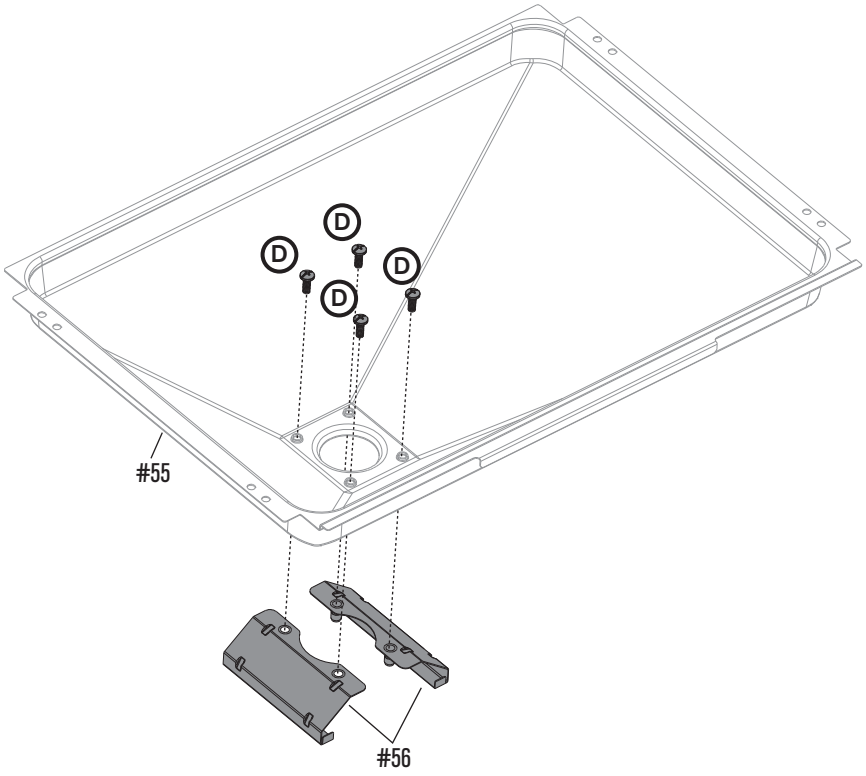
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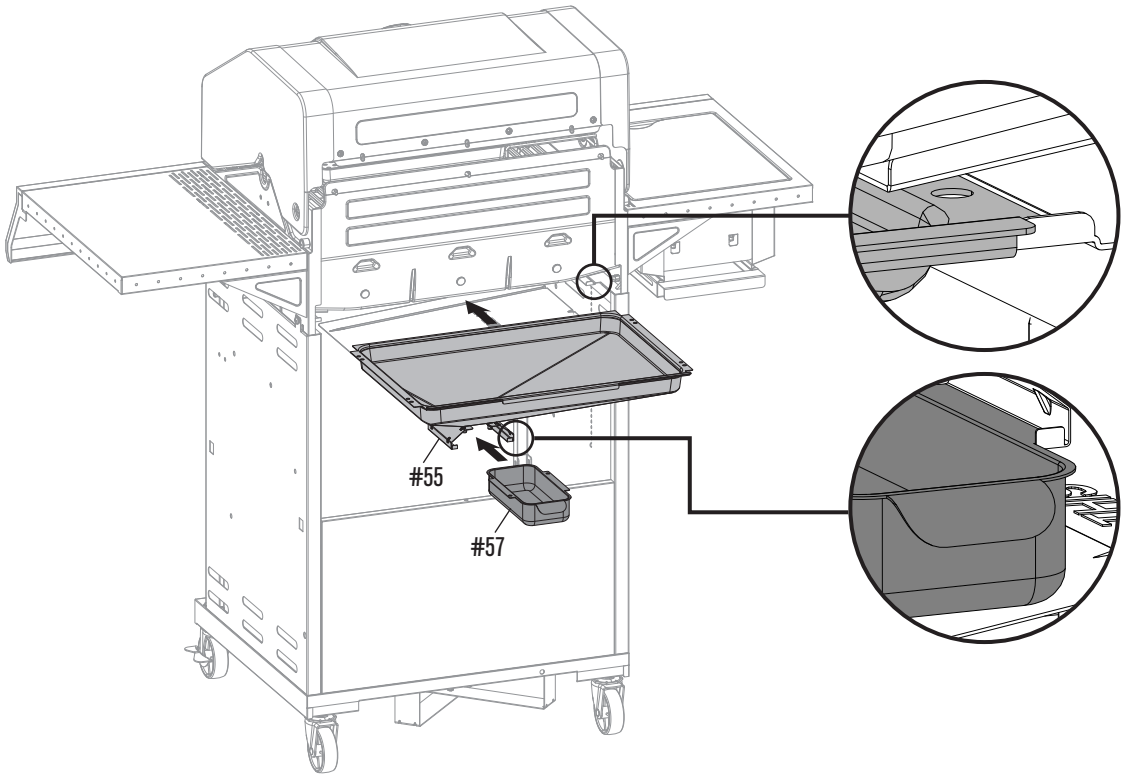
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Dx4



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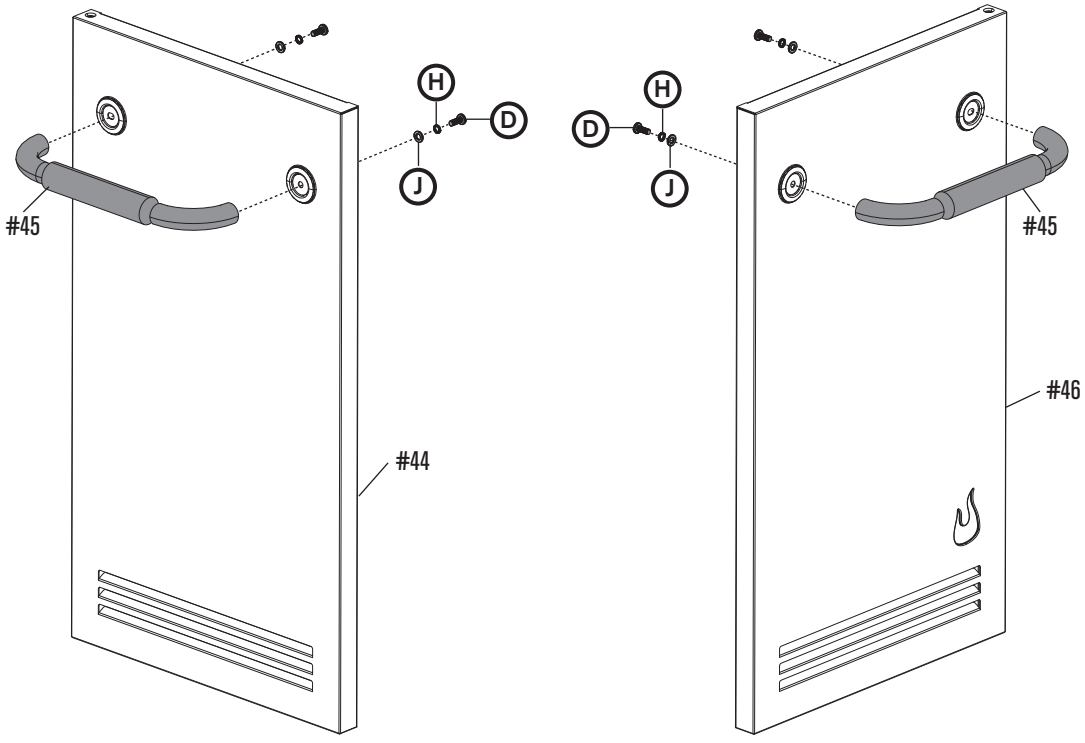


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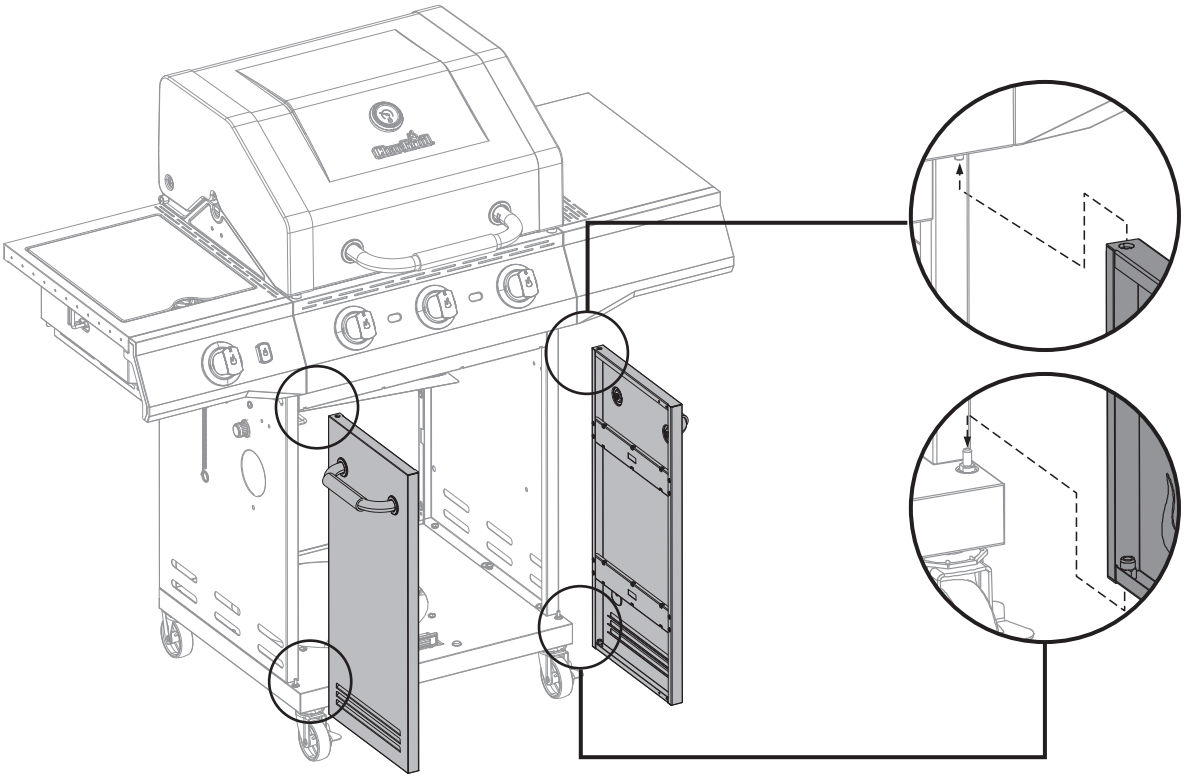

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Hx4

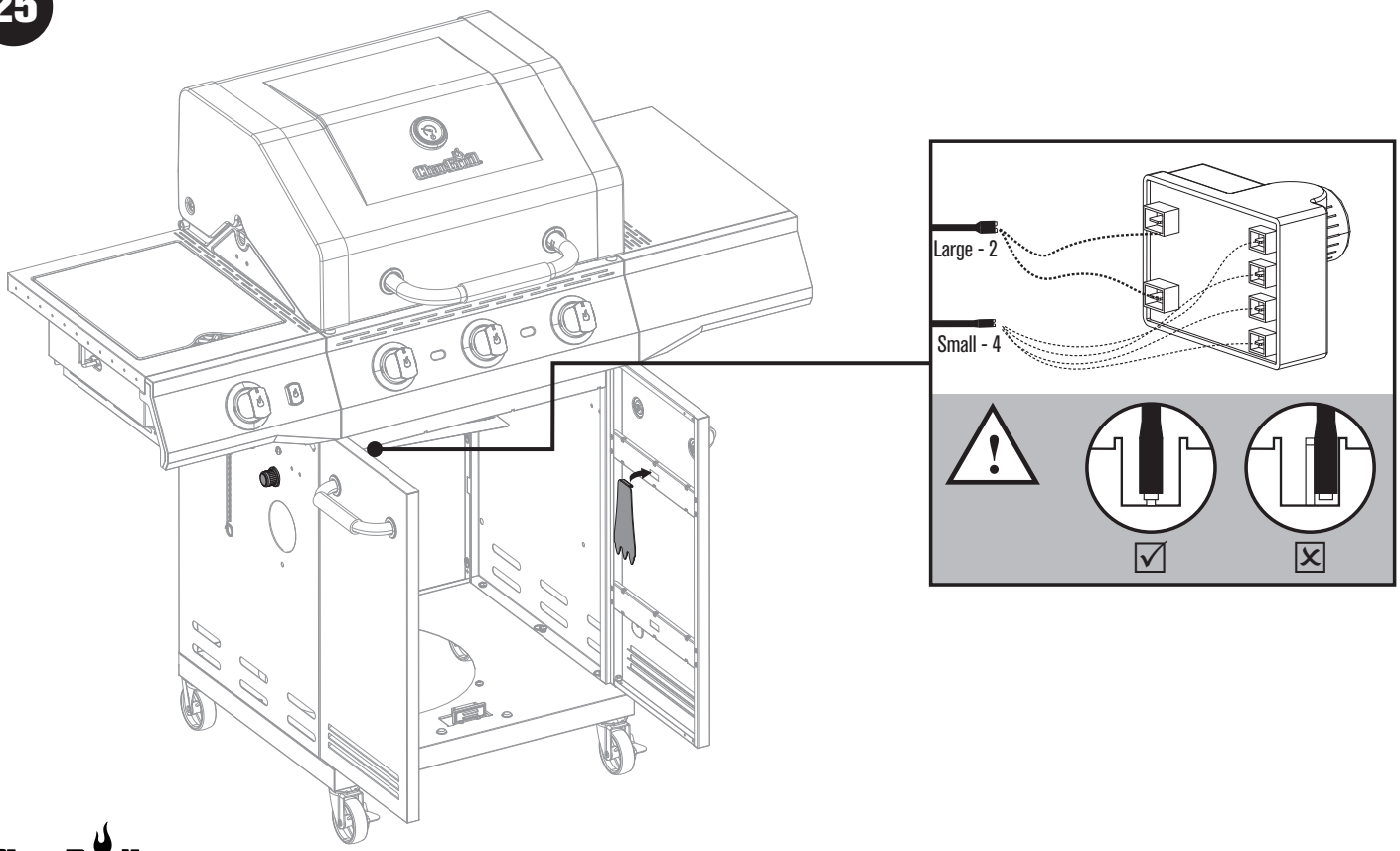

Jx4



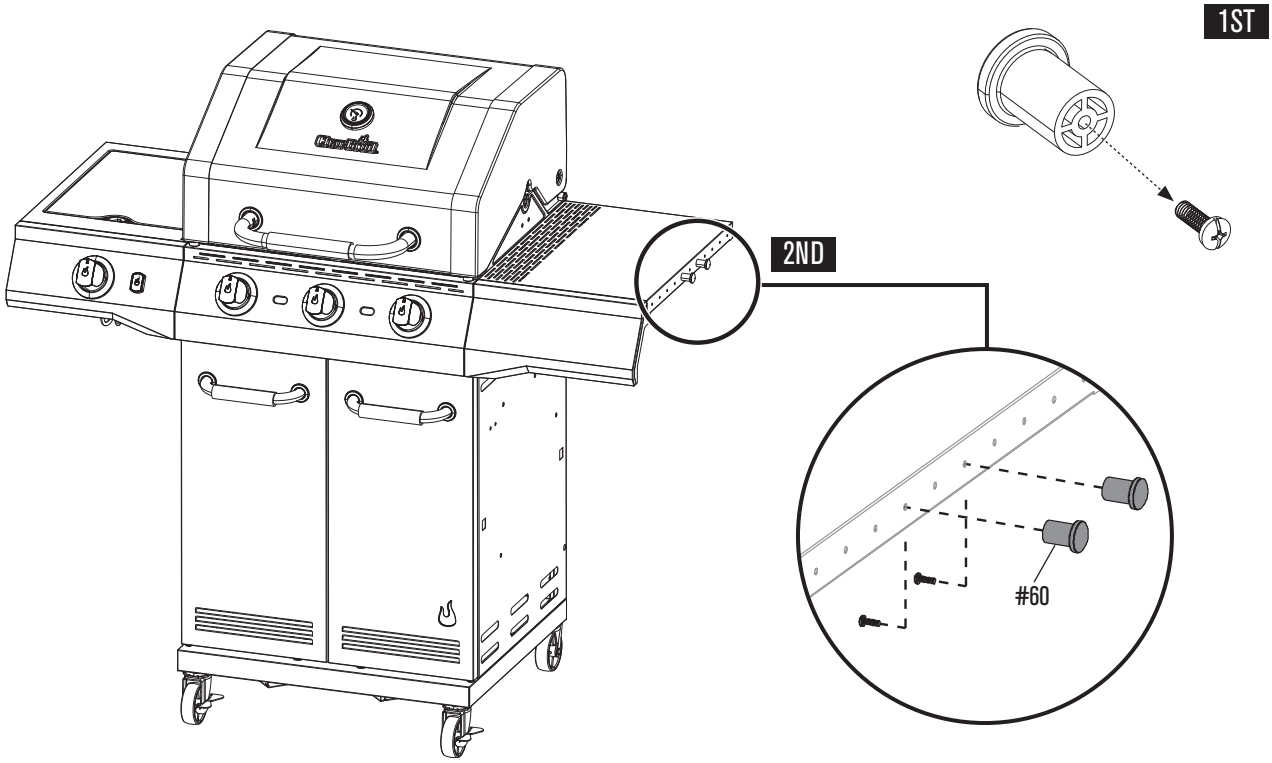
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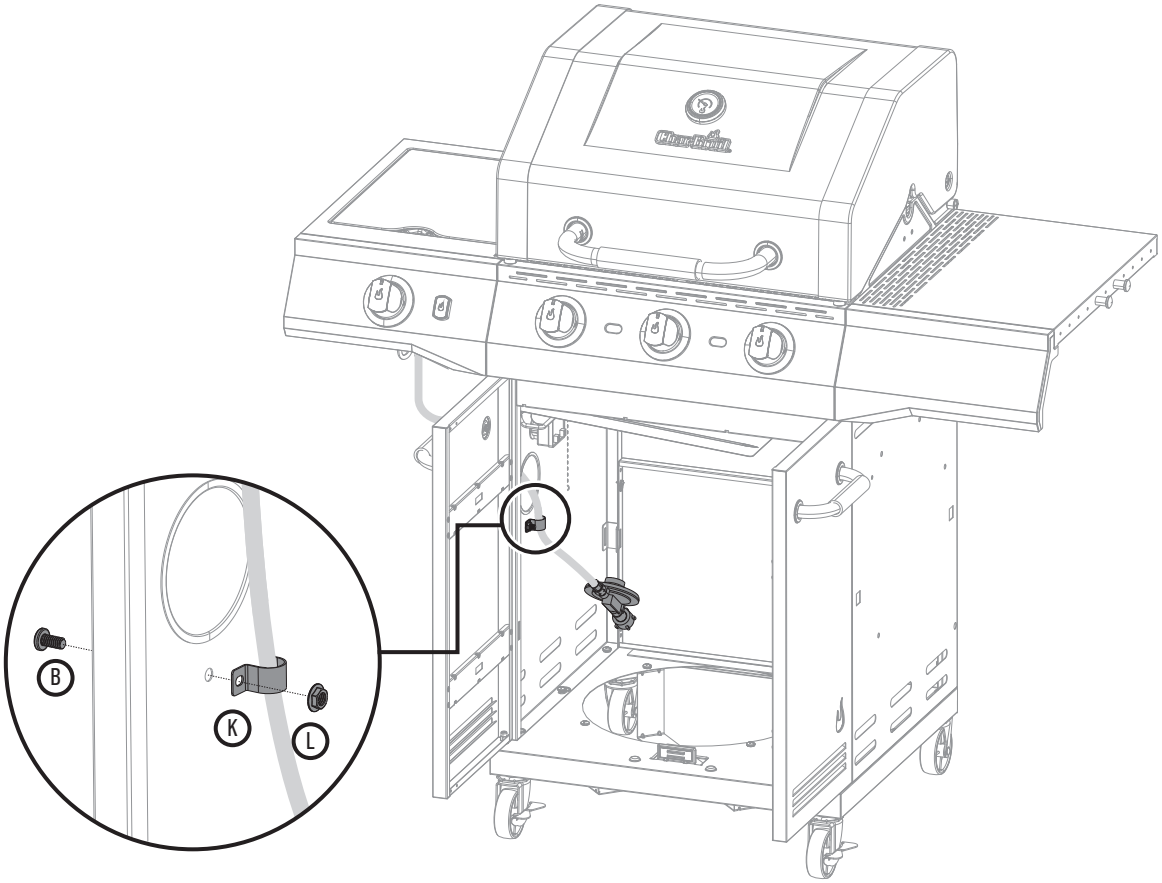
Bx1



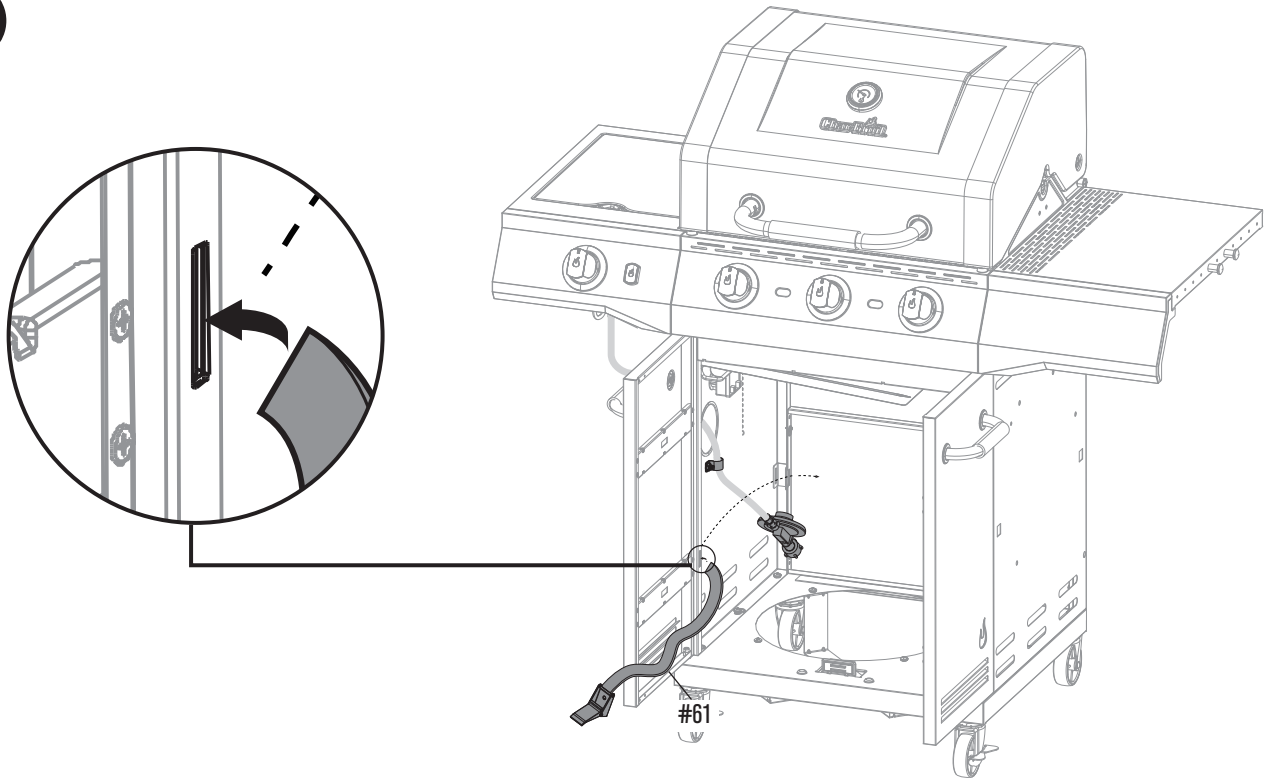
Kx1



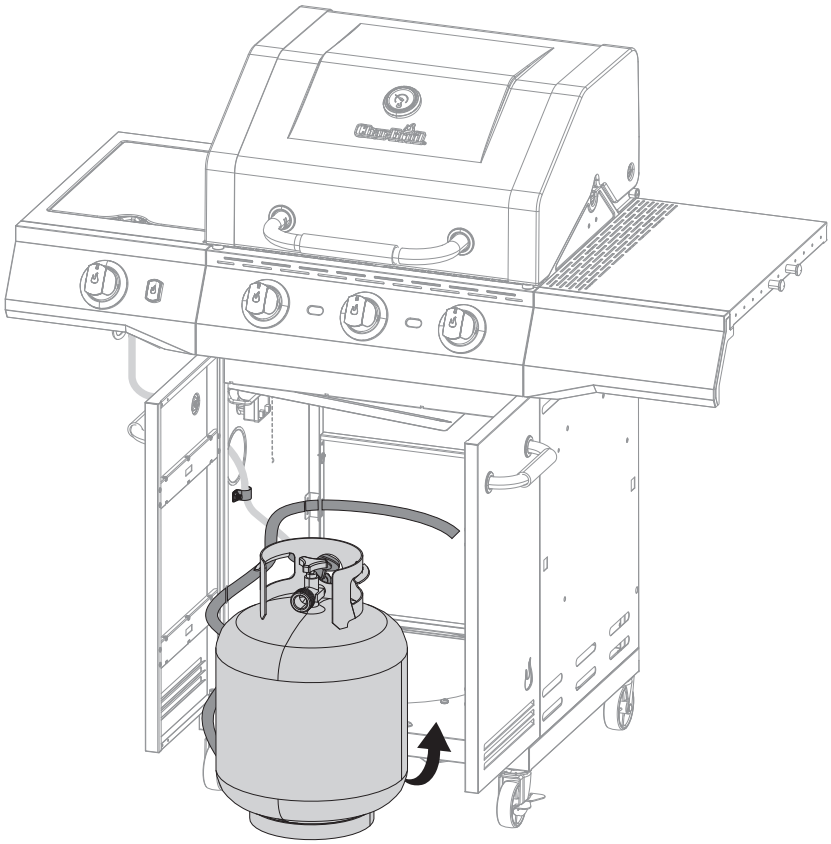
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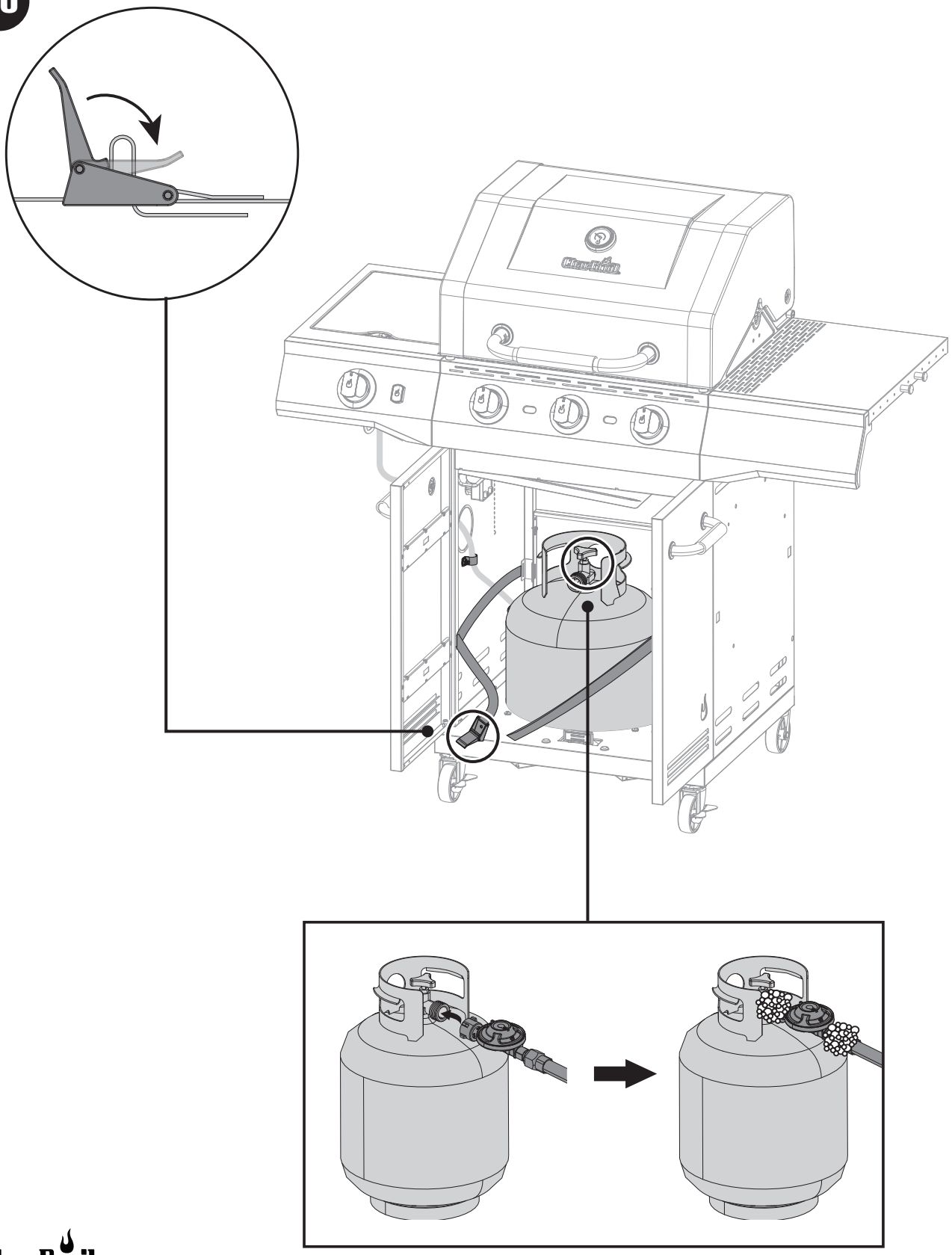
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Warranty Statement

Char-Broil Europe GmbH of Paul-Dessau-Straße 8 Quartier O – 4.OG D-22761 Hamburg, (Char-Broil) warrants to the PURCHASER of this Char-Broil product that it will be free of defects in material and workmanship from the date of purchase as follows:

	Gas Grills
Burners	5 years
Cooking Grates/Emitters	2 years
All Other Parts (EURO minimum)	2 years

Char-Broil or the seller of the product may require reasonable proof of your date of purchase. ***THEREFORE, YOU SHOULD RETAIN YOUR SALES RECEIPT OR INVOICE.***

[France only: All products sold by the Seller are covered by the legal warranties provided in Articles 1641 and followings of the Civil Code (warranty against hidden defects) and Articles L. 217-1 to L. 217-14 and L. 411-1 to L. 411-2 of the Consumer Code (warranty of conformity.]

This Warranty includes the right of repair or replacement of the product or parts of the product that prove defective under normal use and service. Before returning any parts, you should promptly contact Char-Broil using the contact information on our website. In case of a defect, Char-Broil will elect to replace or repair the product or such parts without charge. . Char-Broil will return the product or parts of the product to the purchaser, freight or postage prepaid. If Char-Broil elects to repair the product or such defective parts of the product and this repair fails, you are entitled, pursuant to your statutory legal rights, to reduce the purchase price or to withdraw from the contract and receive a refund.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance or service, or failure to perform normal and routine maintenance, including but not limited to damage caused by insects within the burner tubes, as set out in this owner's manual. Exceptions may apply, so please contact Char-Broil or your seller in case you have any questions on whether this Warranty applies to your specific case or not.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes or tornadoes, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Warranty, and are not normally covered by your statutory legal rights.

Char-Broil is not liable for any unforeseeable losses (i.e. loss or damage that neither you nor Char-Broil or the seller contemplated at the time of purchase), or any damage caused by you, save for that Char-Broil's liability for fraud or death or personal injury caused by its negligence is not limited.

Char-Broil does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Char-Broil.

This Warranty applies only to products sold at retail to individuals (as opposed to businesses) within the European Union.

This Warranty does not affect any of your statutory legal rights under the applicable consumer laws of your resident country.

For warranty service, contact Char-Broil at info-eu@CHARBROIL.EU.

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 á titre indicatif. Il est possible que les articles inclus dans les spécifications de votre barbecue différent selon la région ou les caractéristiques stipulée par le concessionnaire.	Toutes les caractéristiques sont susceptibles d'être modifiées
LU, AT, CH, DE	ANMERKUNG: Diese Anleitung dient nur zu Informationszwecken. Einzelteile der Grillspezifikation sind unter UmstÃ¤nden verschieden entsprechend der Vertiebsegion oder bestimmten HÃ¤ndleranforderungen.	Änderungen ohne vorherige Bekanntgabe vorbehalten.
CH, IT	AVVERTENZA: Queste informazioni hanno il valore di guida soltanto. Gli articoli compresi nelle cartteristiche techiche 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 pidaätetään.
FI	HUOMATKAA: Nämä tiedot ovat pelkästään suuntaa antavia. ostamanne grillin yksityiskohdat voivat olla erilaiset paikkakunnan tai erityisten myyäkohtaisten yksiyiskohtien mukaan.	Kaikki yksityiskohdat voivat muuttua ilman etta niistä erikseen ilmoitetaan.
ES	NOTA: Esta informaciÃ³n es una guÃ- Ã°nicamente. Es posible que las indicaciones incluidas en las especificaciones de su Asador seandiferentes segÃºn la regiÃ³n o las especificacaiones especÃ-icas del representante.	Todas las especificaciones estan sujetas a cambios sin previo aviso.
PT	NOTA: Esta informação é simplesmente um guia. Os itens incluidos na especificação do seu BBQ poderão diferir dependendo da especificação da região ou do vendedor especifico.	Todas as especificações estão sujeitas a alteração sem aviso.
DK	NB.: Denne information er kun vejledende. Specifikationer kan variere efter Ã¸nske 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, elle I henhold til nasjonale krav.	Spesifikasjoner kan endres utenvarsel.
SK	POZNÁMKA: Tieto informácie slúžia len ako pomôcka. Údaje uvedené v technických údajoch vášho grillu sa môžu líšiť podľa regiónu alebo špecifických technických údajov stanovených predajcom.	Všetky špecifikácie sa môžu zmeniť bez upozornenia.
IS	ATHUGIÃ: Ã¾essar upplÃ½singar eru aÃ°eins leiÃ°beinandi. Hlutir sem iÞnna mÃ¡ Ã- lÃ½singu Ã¡ grilli Ã¾Ã-nu geta veriÃ° mismunandi Ã¡ milli svÃ¦Ã°a eÃ°a sÃ¶luaÃ°ila.	Allar lýsingar eru háðar breytingum án viðvörunar.
CZ	POZNÁMKA: Tyto informace slouží pouze jako instruktáž. 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. הפריטים הכלולים במפרט של מכשיר הגריל שברשותך עשויים להשתנות בהתאם לאזור או לדרישות של מפיץ מסוים.	כל המפרטים כפופים לשינויים ללא הודעה.
RO	NOTĂ: Această informaţie este doar un ghid. Elementele incluse în specificaţiile dvs. pentru grătar pot diferi în funcţie de regiune sau de specificaţiile dealerului.	Toate specificaţiile pot fi modificate fără notificare.
GR	ΣΗΜΕΙΩΣΗ: Αυτές οι πληροφορίες είναι μόνο ένας οδηγός. Τα στοιχεία που περιλαμβάνονται στις προδιαγραφές BBQ ενδέχεται να διαφέρουν ανάλογα με την περιοχή ή τις συγκεκριμένες προδιαγραφές του αντιπροσώπου.	Όλες οι προδιαγραφές υπόκεινται σε αλλαγές χωρίς προειδοποίηση.
HU	MEGJEGYZÉS: Ez az információ csak tájékoztató jellegű. A BBQ specifikációjában szereplő tételek a régiótól vagy a specifikus kereskedői specifikációtól függően eltérőek lehetnek.	Minden műszaki változtatás jogát fenntartjuk.
BG	ЗАБЕЛЕЖКА: Тази информация е само ръководство. Елементите, включени в спецификацията за барбекю, може да се различават в зависимост от региона или конкретните спецификации на дилъра.	Всички спецификации подлежат на промяна без предизвестие.
SI	OPOMBA: Te informacije so le vodnik. Predmeti, vključeni v vašo specifikacijo BBQ, se lahko razlikujejo glede na regijo ali specifikacijo prodajalca.	Vse specifikacije se lahko spremenijo brez predhodnega obvestila.

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PAP

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