



07701384

Smoker, BBQ and Grill

Double Chef Smoker



Tools needed for assembly:
Adjustable Wrench
Screwdriver

	WARNING	
CALIFORNIA PROPOSITION 65		
<ol style="list-style-type: none"> 1. Combustion 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. 		
<i>Wash your hands after handling this product.</i>		

	WARNING	
CARBON MONOXIDE HAZARD		
<p>Burning charcoal inside can kill you. It gives off carbon monoxide, which has no odor. NEVER burn charcoal inside homes, vehicles or tents. NEVER LEAVE FIRE UNATTENDED!</p> <p>Do not allow small children near flame. Hot embers can fly out in breezy conditions. Adequate fire extinguishing material should be readily available.</p>		

	WARNING	
<p>All surfaces can be hot during use. Use protection as required to prevent burning.</p> <p>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.</p> <p>SEE OWNERS MANUAL FOR IMPORTANT SAFETY INFORMATION.</p>		

	CAUTION	
<p>Some parts may contain sharp edges. Wear protective gloves if necessary.</p> <p>Read and follow all safety statements, warnings, assembly instructions and use & care directions before attempting to assemble and cook.</p>		

	CAUTION	
<p>THIS UNIT IS HEAVY!</p> <p>DO NOT assemble without a helper.</p>		

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 grill online at www.grillregistration.com

STOP!

**Missing a part?
No need to go back to the store!**

The store where you made your purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, call the Customer Service toll free Help Line.

Call us and we will gladly ship the part you need.

Call Grill Service Center for Help and Parts

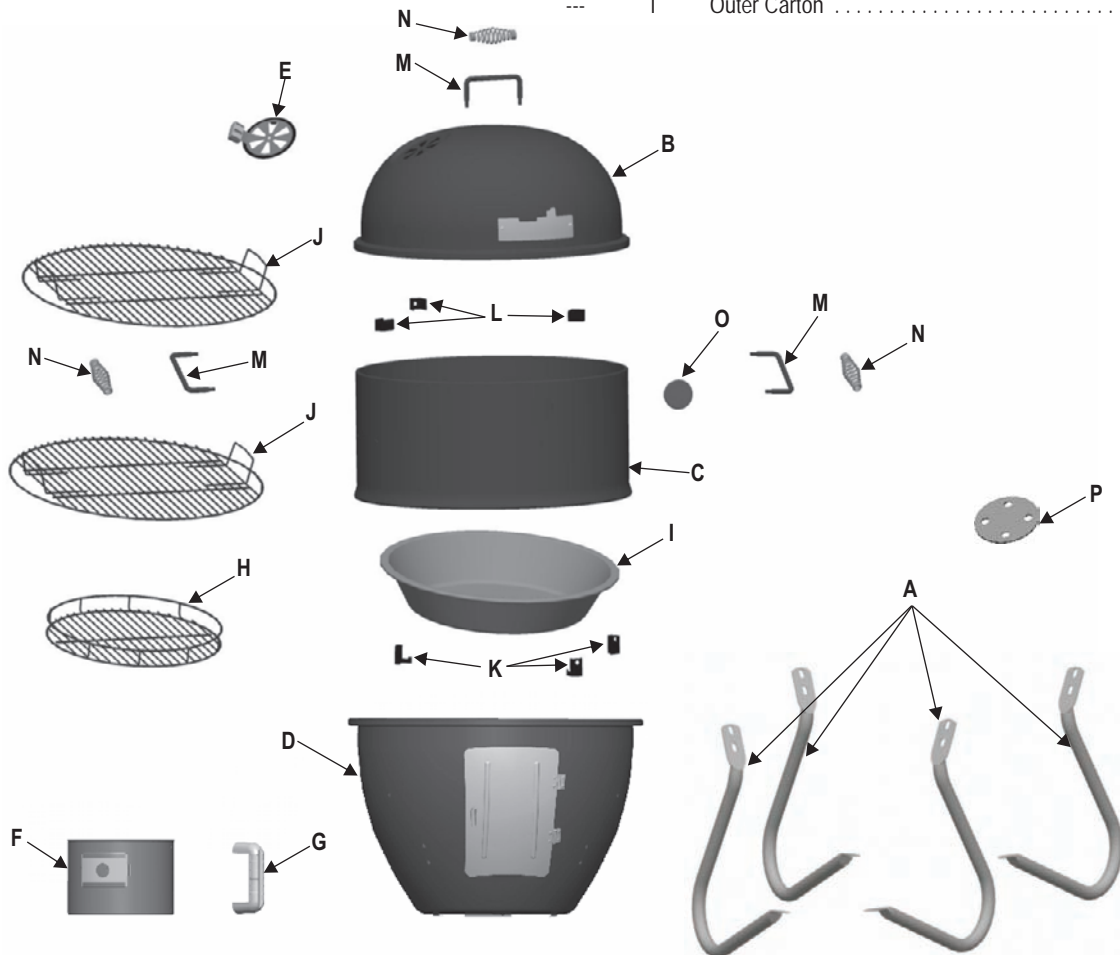
• If you need assistance with your product or warranty parts call **1-800-241-7548**. **Hours of Service Center Operation are 8:00 A.M. To 6:00 P.M. EST Monday - Friday.**

• To order non-warranty replacement parts or accessories please visit us on the web at www.charbroil.com or call 1-800-241-7548 and one of our friendly and knowledgeable agents will be glad to assist you.

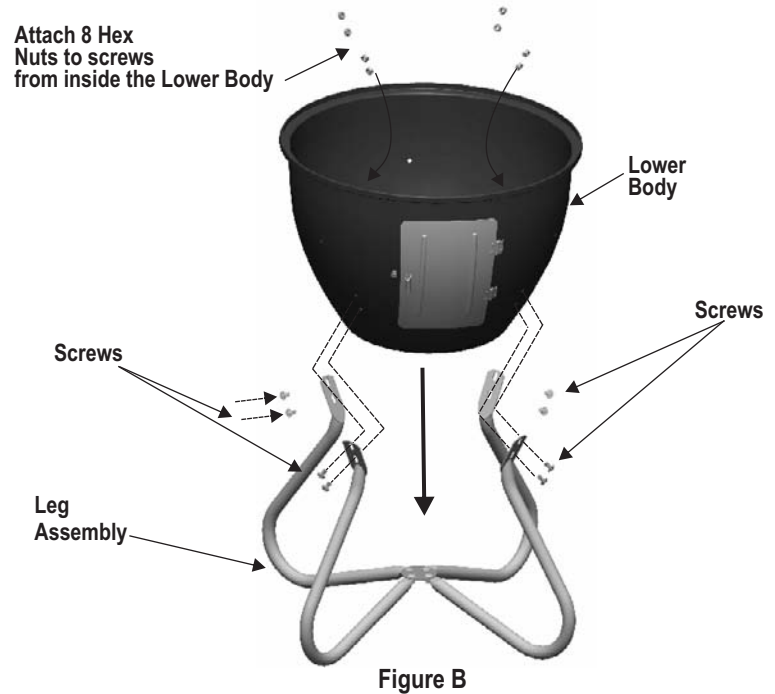
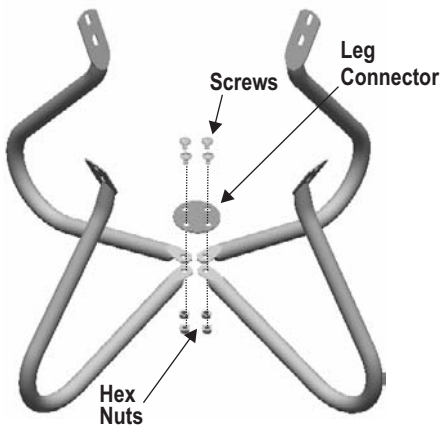


PARTS LIST

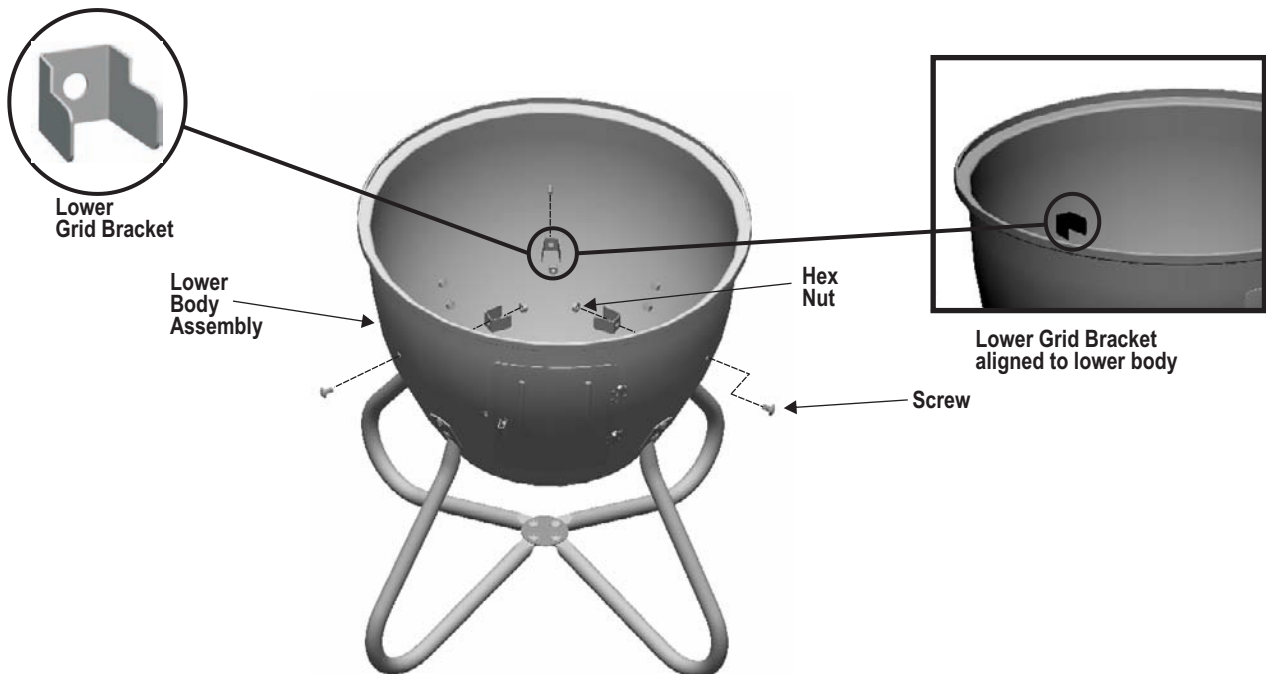
Key	Qty	Description	Part #	Key	Qty	Description	Part #
A	2	Leg	29101371	J	2	Cooking Grids	40009908
B	1	Lid Assembly	29101372	K	3	Grid Support, Lower Body	29000011
C	1	Upper Body Assembly	29101374	L	3	Grid Support, Upper Body	29000015
D	1	Lower Body Assembly	29101376	M	3	Support, Spring Handle	29101265
E	1	Damper Assembly	29000014	N	3	Handle, Spring	29101264
F	1	Ash Catcher	29000009	O	1	Temperature Gauge	40010181
G	1	Ash Catcher Handle	15510005	P	1	Leg Connector	29101524
H	1	Charcoal Fire Grate	40009906	---	1	Hardware Pack	42030345
I	1	Water Pan	29001297	---	1	Assembly Instructions	42804401
				---	1	Outer Carton	40052933



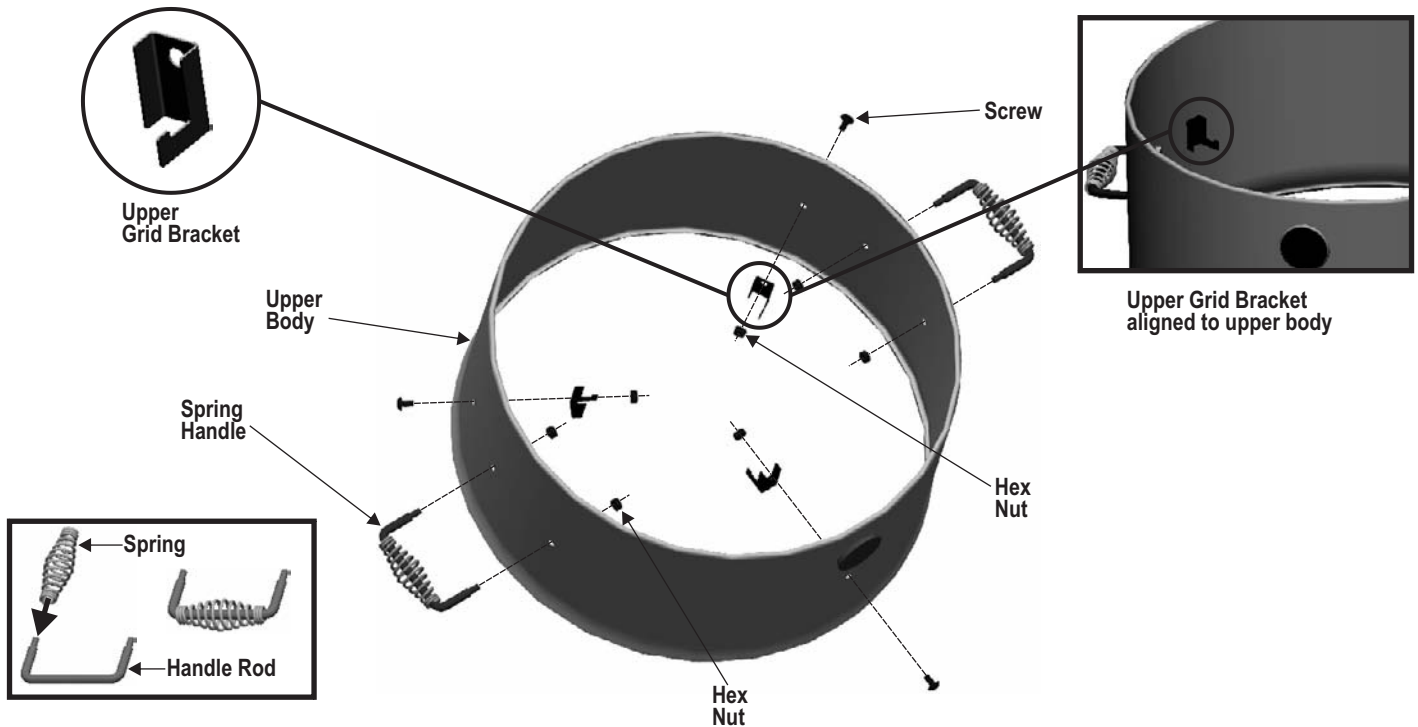
- 1**
- Unpack all parts and check against parts list on page 2 to be sure you have everything necessary to assemble your grill.
 - Assemble the four legs, one leg at a time, using four **1/4-20x1/2"** screws and four **1/4-20** nuts as shown Fig A, inserting the screw through holes in Leg Connector, then through holes in legs. Tighten nuts hand-tight only!
 - Place the Lower Body onto the Leg Assembly, Shown Fig. B. Insert two **1/4-20x1/2"** screws through each leg and then through body. Attach nuts to screws from inside lower body. **DO NOT TIGHTEN until all screws are in place!**
 - **Once all screws and nuts have been installed, you may TIGHTEN ALL SCREWS.**



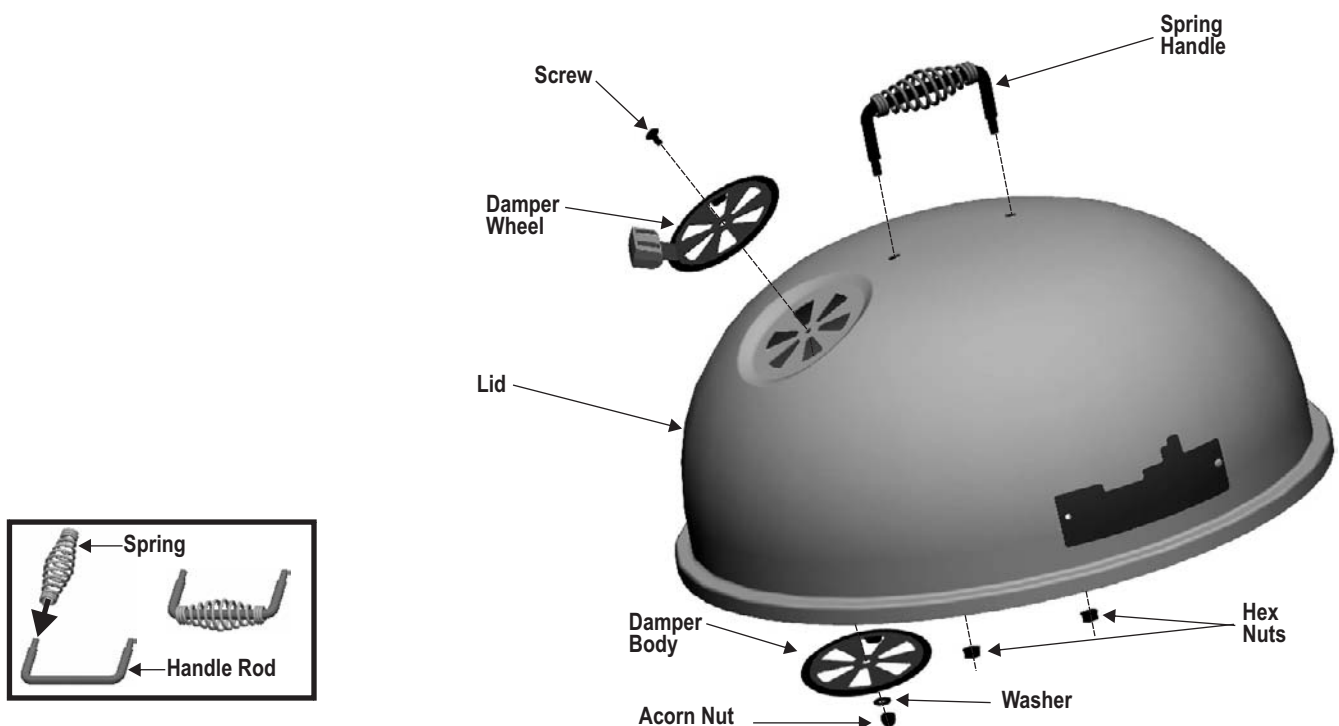
- 2**
- Attach three lower grid brackets to lower body, using one **1/4-20x1/2"** screw and one **1/4-20** nut for each bracket as shown, inserting screw through hole in body then through bracket from inside body and attaching nut to screw. Make sure grid brackets are aligned properly before fully tightening.



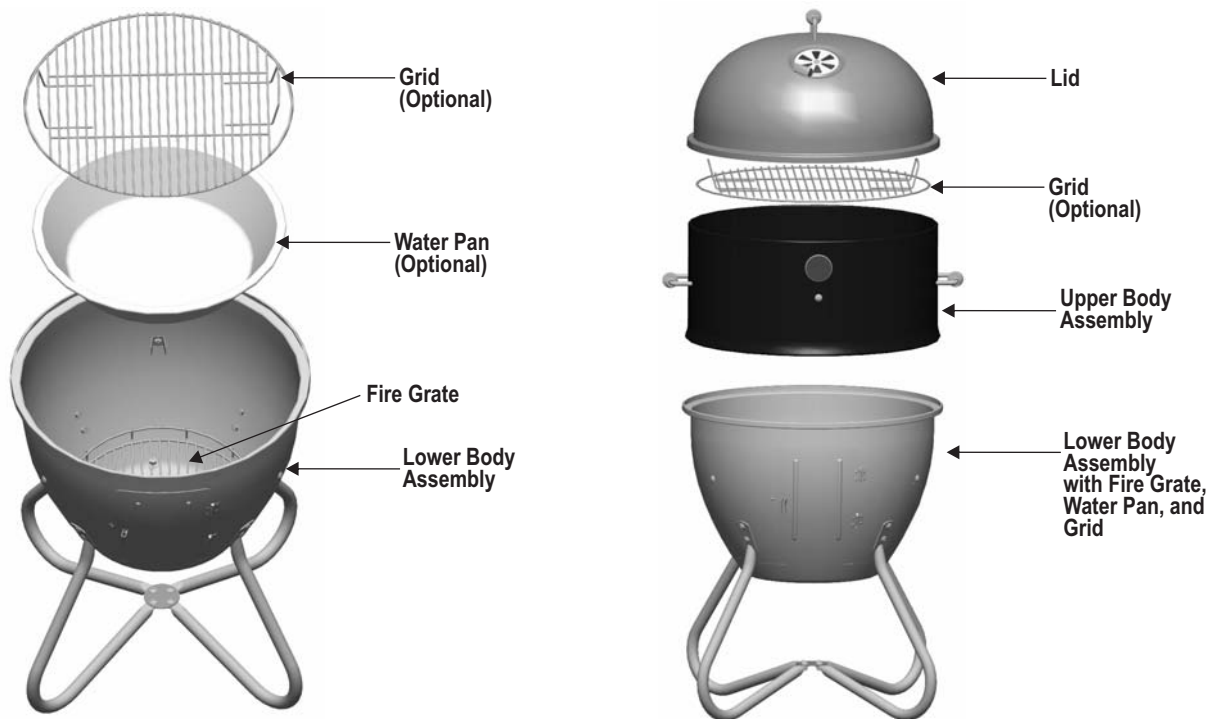
- 3**
- Attach three upper grid brackets to upper body, using one **1/4-20x1/2"** screw and one **1/4-20** nut for each bracket as shown, inserting screw through hole in body then through bracket from inside body and attaching nut to screw. Make sure grid brackets are aligned properly before fully tightening.
 - Assemble spring handle by sliding spring through handle rod until spring is in the middle of handle rod as shown in inset.
 - Insert spring handles through holes on the side of body and secure with two **1/4-20** nuts.



- 4**
- Attach damper to lid using one **#10-24x5/16"** screw through damper wheel, damper body and into hole on lid, secure with one **#10** washer and **#10-24** acorn nut.
 - Assemble spring handle by sliding spring through handle rod until spring is in the middle of handle rod as shown in inset.
 - Insert spring handle through holes on lid and secure with two **1/4-20** nuts.



- 5**
- Assemble your grill by placing the fire grate into the lower body assembly. Second the water pan rests on top of the lower grid brackets. Next the lower grid on top of the water pan.
 - Complete assembly by placing the upper body onto the lower body assembly. Place the upper grid on top of the upper grid brackets. lastly, place lid on top.



- 6**
- Underneath lower body, assembly ash catcher by sliding into place.



PREPARING TO USE YOUR GRILL

Before cooking with your grill, the following steps should be closely followed to both cure the finish and season the interior steel. Failure to properly follow these steps may damage the finish and/or impart metallic flavors to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil.
2. Build a small fire on the fire grate, being sure not to lay coals against the walls.
3. Close lid. This burn should be sustained for at least two hours. Begin increasing temperature by adjusting the vents and adding more charcoal. Let fire go out and cool grill. Your grill is now ready for use. Rust can appear on the inside of your grill. Maintaining a light coat of vegetable oil on interior surfaces will aid in the protection of your grill. NEVER PAINT THE INTERIOR OF YOUR GRILL!



WARNING



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

Do not build too large of a fire. We recommend starting a fire with no more than 1 pound of charcoal (approximately 20 briquets) and adding more as needed during cooking.

SMOKING

is done using indirect heat, water and smoke. The food is placed on the grids with a water pan in between the fire and grids to subdue the direct flame. The water pan will add moisture to your cooking. Slow smoking occurs in approximately the low zone of the heat indicator, and requires an extended cooking time. This type of cooking is ideal for turkey, ham, or sausage.

After allowing the fire to burn down, place the water pan and grids in unit. Add water to the water pan. Careful with hot coals while placing into unit. Place foods on grids. Cover with lid allow to cook until foods are done. Check charcoal and water periodically adding more as needed through out cooking process.



WARNING



NEVER USE WATER PAN WITHOUT WATER AND NEVER GRILL WITH PAN IN PLACE.

BARBEQUING

is accomplished by using a low direct heat, in approximately the middle zone of the heat indicator. By using the extended body creating more distance with the grid from the coal, a slower direct cooking method will result. This will also require extended cooking time, but worth the wait. This method is ideal for chicken, ribs, fish, and vegetables.

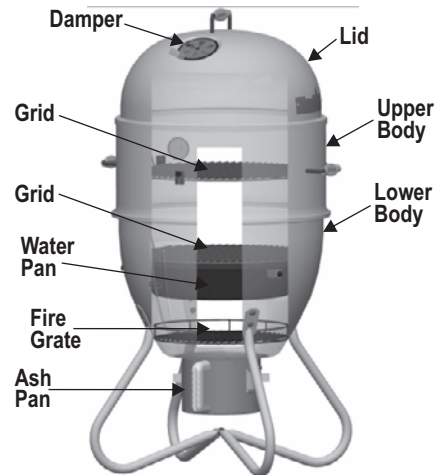
After allowing the fire to burn down, place upper body onto lower body. Place food on upper grid in the upper body. Do not use the water pan. Cover with lid allow to cook until foods are done. Check charcoal periodically adding more as needed through out cooking process.

GRILLING

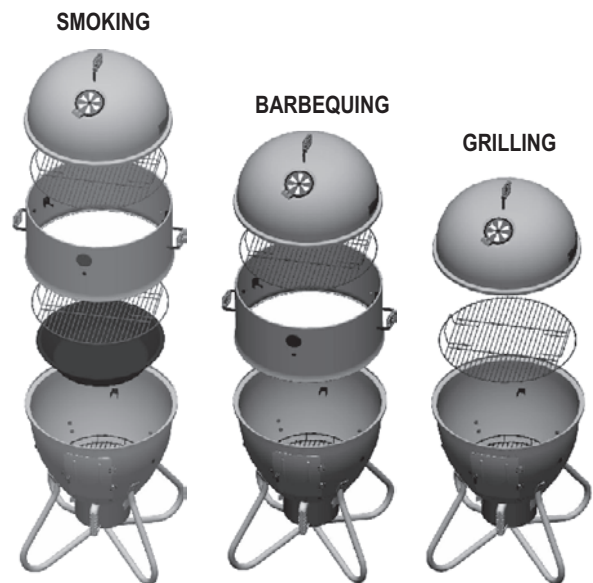
is a method of cooking directly over a fire, for foods such as steaks, hamburgers, and hot dogs. Due to the high temperatures and direct proximity to the fire, this type of cooking requires close attention. After allowing the fire to burn down, place grid on lower grid brackets in the lower body assembly (Do not use water pan). Place foods on grid. Cover with lid allow to cook until foods are done checking frequently.

Before you begin . . .

Familiarize yourself with the major components and controls of the unit.



Open the dampers to increase temperature; close the dampers to decrease temperatures. This process of adjusting the temperature can take several minutes. Once the proper setting is obtained, only occasional attention is required.





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.

GRILL MAINTENANCE:

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. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of unit with cloth or paper towel. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your 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.

Limited Warranty

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.

90 Days LIMITED warranty

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs. **The original consumer-purchaser will be responsible for all shipping charges of 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 reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective or missing parts subject to this limited warranty will not be replaced without registration and proof of purchase. Register online at <http://www.charbroil.com> or complete and return via mail the Product Registration Card located on the last page of the Use & Care manual included with this product and retain your sales receipt for proof of purchase.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions 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.

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

If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

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

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defect 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 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 documented purchase price of the product paid by the original consumer.

This warranty only applies to units purchased from an authorized retailer and or re-seller.

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 for 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.

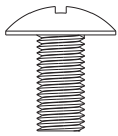
If you wish to obtain performance of any obligation under this limited warranty, you should write to:

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

Consumer returns will not be accepted unless a valid Return Authorization is first acquired by calling 1-800-241-7548 and then clearly marked on the outside of the package and the package is shipped freight/postage pre-paid to the address above.

HARDWARE LIST

Hardware is shown actual size. You may have spare hardware after assembly is complete.



1/4-20x1/2"
Machine Screw
Qty. 18





#10-24x5/16"
Machine Screw
Qty. 1



#10-24
Acorn Nut
Qty. 1



1/4-20
Hex Nut
Qty. 24

	WARNING	
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