



OWNER'S MANUAL

DELUXE CHARCOAL GRILL

Product code: 0-01798905-4

UPC code: 0 45774 87858 5

Date of purchase: ____/____/____

BBQ-PRO Charcoal Grill Assembly Instructions

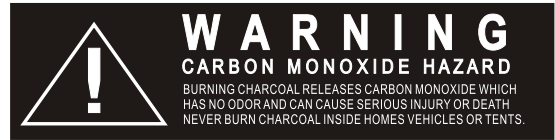
Tips and Features for safety and ease of use



Verify that all parts are included with your grill before beginning assembly by checking the Parts List inside. If all parts are not included, please e-mail us at service@nanshanint.com or call us toll free 1-877-998-1697 from 9:00 AM to 5:00 PM EST Monday to Friday for assistance.



USE DIAGRAM(S) PROVIDED FOR ASSEMBLY. Leave nuts half-tightened on the grill during assembly until unit is completely assembled, then finish tightening nuts. Must tighten all of nuts before using this item.

SAFETY GUIDELINES

1. This grill is intended for **HOUSEHOLD OUTDOOR USE ONLY**. Do not attempt to use grill in enclosed areas or under an overhead cover of any kind, including a tent or patio cover.
Never use the grill with its back and sides closer than 36 inches to any combustible wall or surface.
2. Place your grill outdoors on a firm, level surface. Do not use this grill on a surface that will burn or melt, such as a plastic or artificial surface or wood table. Keep grill away from wooden fences, overhanging trees, or other flammable objects before adding and lighting charcoal.
3. **DO NOT USE GASOLINE, ALCOHOL OR KEROSENE IN THIS GRILL.** Use only commercial charcoal lighter fluid with charcoal briquettes or pre-soaked charcoal briquettes. Prepare charcoal according to the product's instructions. Do not exceed 5 lbs of charcoal briquettes in this grill per use.
4. After lighting charcoal, do not leave grill unattended.
5. Remember to keep children and pets away from lit grill at all times.
6. To avoid harm to people, pets, or property, do not move the grill once the charcoal has been lit.
7. Once coals are lit, the grill and surrounding surfaces become very hot. Use proper outdoor cooking mitts and utensils, and avoid skin contact with all hot surfaces on grill.
8. To extinguish charcoal after cooking, douse coals with sand or spray with a fine mist of water.
9. After your grill has cooled, remove ashes from the catcher and cover, store the grill when not in use.



	WARNING	
CALIFORNIA PROPOSITION 65		
1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and 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	
<ul style="list-style-type: none">• Read and follow all Safety, Assembly, and Use and Care Instructions in this Guide before assembling and cooking with this grill.• Failure to follow all instructions in this Use and Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.		



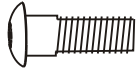

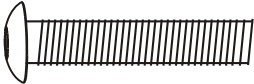





BBQ-PRO Charcoal Grill Assembly Instructions

Tools needed for assembly:

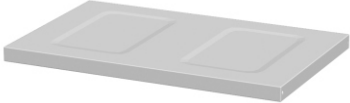
Philips head screwdriver (not provided)

Adjustable wrench (not provided)






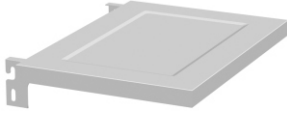

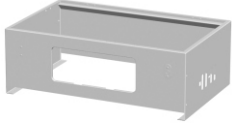

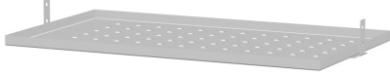




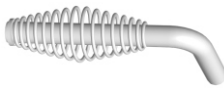
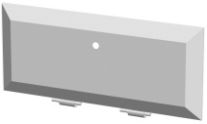








HARDWARE PACK LIST

A: (16pcs) M6x10 Philips Head Screw		G: (1pc) M10 Lock nut	
C: (8pcs) M6 Carriage Bolt		H: (1pc) Wing Nut	
D: (12pcs) M6x50 Philips Head Screw		I: (1pc) M10 Fiber Washer	
E: (3pcs) R Cotter Pin		J: (2pcs) M6 Fiber Washer	
F: (18pcs) M6 Lock nut		K: (2pcs) M4 Lock nut	

PARTS LIST: To purchase replacement parts, call 1-877-998-1697

<p>1. Bottom Plate (1)</p>  <p>300616N</p>	<p>2. Wheels (2)</p>  <p>300617N</p>	<p>3. Thermometer (1)</p>  <p>300605N</p>
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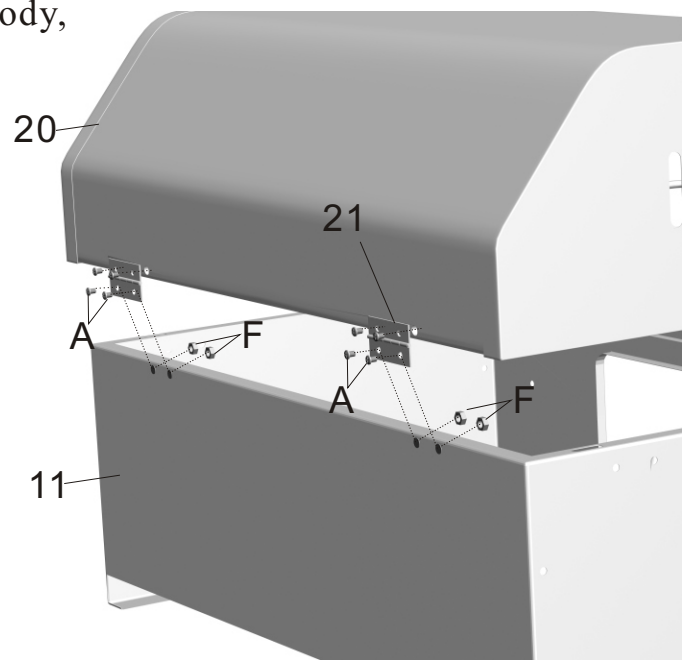
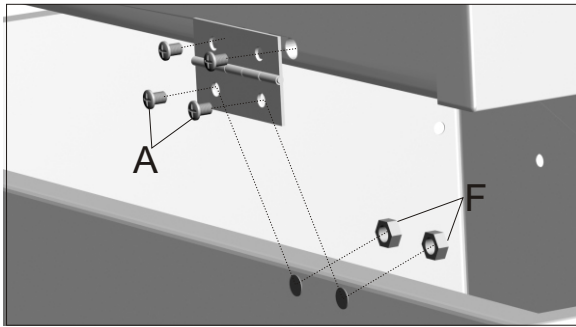
PARTS LIST: To purchase replacement parts, call 1-877-998-1697

<p>4.Warming Rack (1)</p>  <p>300599N</p>	<p>5.Ash Pan (1)</p>  <p>300600N</p>	<p>6.Short Leg (2)</p>  <p>300606N</p>
<p>7.Long Leg (2)</p>  <p>300607N</p>	<p>8.Axle (1)</p>  <p>300615N</p>	<p>9.Side Shelf (2)</p>  <p>300610N</p>
<p>10.Handle (1)</p>  <p>300608N</p>	<p>11.Bottom Bowl (1)</p>  <p>210354N</p>	<p>12.Air Vent (4)</p>  <p>300602N</p>
<p>13.Charcoal Grate (1)</p>  <p>300598N</p>	<p>14.Charcoal Grate Rack (1)</p>  <p>300601N</p>	<p>15.Adjustable Plate (2)</p>  <p>300609N</p>
<p>16.Door Latch Plate (1)</p>  <p>300612N</p>	<p>17.Hand Crank (1)</p>  <p>300614N</p>	<p>18.Front Door Handle (1)</p>  <p>300613N</p>
<p>19.Front Door (1)</p>  <p>300611N</p>	<p>20.Lid (1)</p>  <p>200471N</p>	<p>21.Hinge (2)</p>  <p>300619N</p>
<p>22.Cooking Grid (3)</p>  <p>300597N</p>	<p>23.Brand (1)</p>  <p>300618N</p>	<p>24.Body</p> 
<p>25.Front Door Washer (1)</p>  <p>300644N</p>	<p>26.Connecting Pole (2)</p>  <p>300645N</p>	<p>27.Hand Crank Connecting Pole (1)</p>  <p>300646N</p>

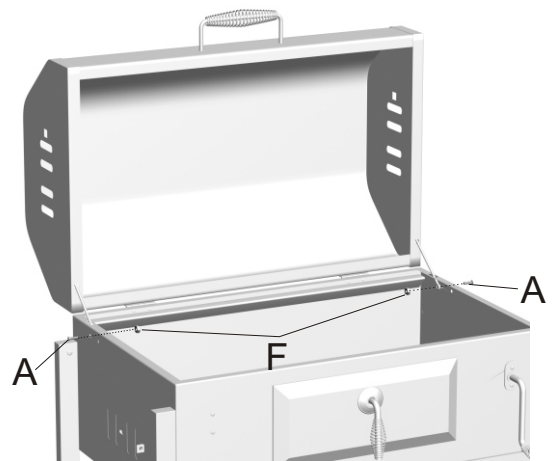
BBQ-PRO Charcoal Grill Assembly Instructions

CAUTION : Unit is heavy. Carefully orient grill lid & body as shown. Be careful when moving grill body, installed charcoal pan may move.

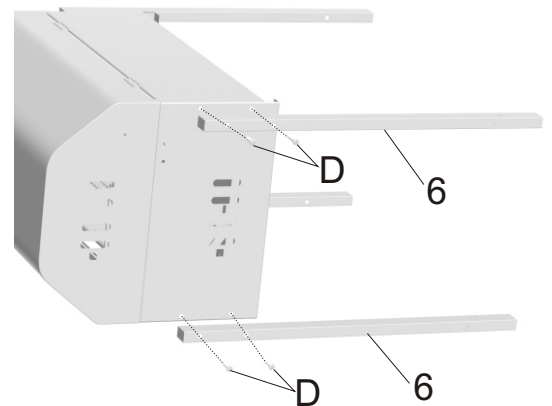
STEP 1: Do not tighten screws all the way. Attach hinge (21) to lid (20) and bottom bowl (11) by inserting M6*10 philips head screw (A) and M6 lock nut (F). Repeat step for another hinge (21).



STEP 2: Attach connecting pole (26) to bottom bowl (11) using M6X10 screw (A) with M6 nut (F) as shown.

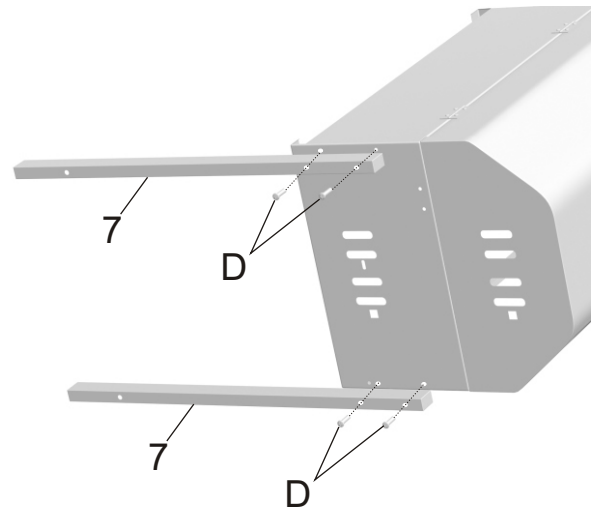


STEP 3: Do not tighten screws all the way. Legs may need to be adjusted later. Position rear short leg (6) on the grill body (24) using M6*50 (D) as shown. Repeat step on front side with front short leg (6).

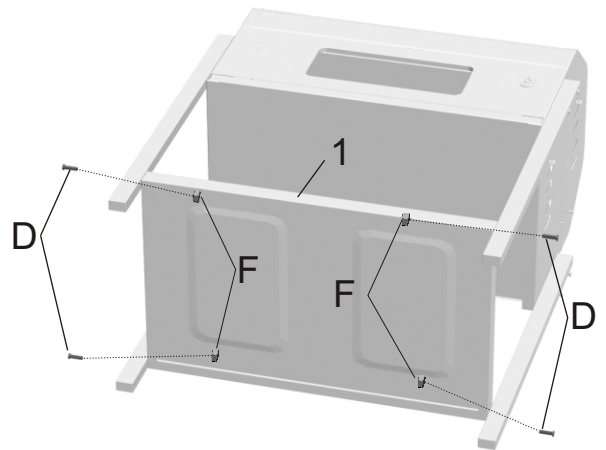


BBQ-PRO Charcoal Grill Assembly Instructions

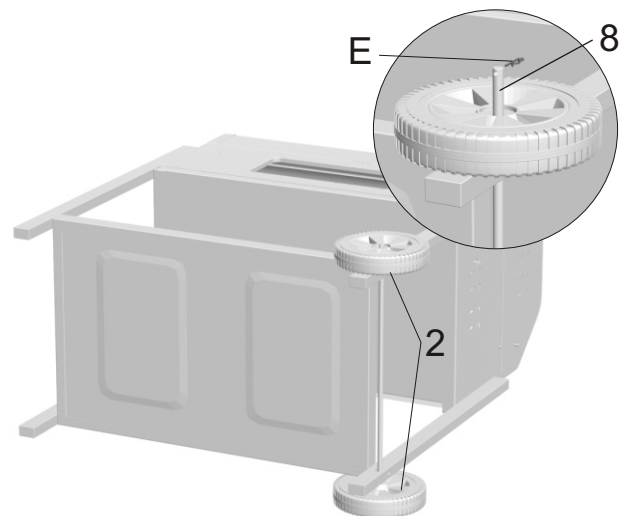
STEP 4: Do not tighten screws all the way.
Position rear long leg (7) on the grill body (24) using M6*50 (D) as shown.
Repeat step on front side with front long leg (7).



STEP 5: Do not tighten screws all the way.
Note: Shelf may require tilting to place in position.
Align holes in bottom plate (1) with holes in grill legs as shown. Secure using M6*50 (D) and M6 Nut (F) as shown.
Repeat step on opposite end.



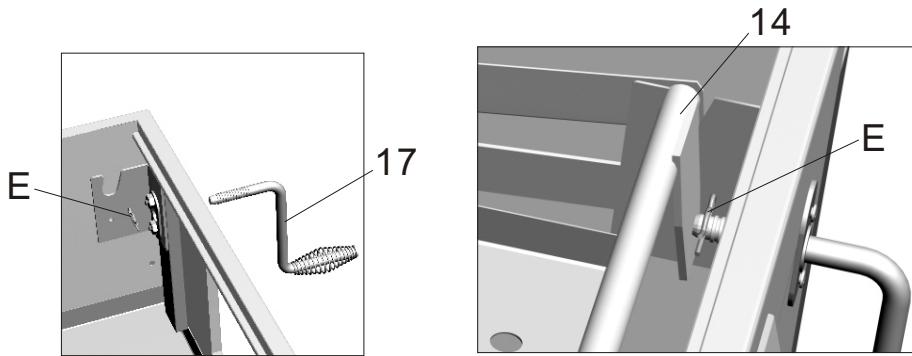
STEP 6: Helper is needed for this step.
Do not attempt to do without assistance.
Insert axle (8) through holes on short legs (6). Slide wheel (2) onto axle and secure using R cotter clip (E) as shown.
TIGHTEN ALL HARDWARE AT THIS TIME.



BBQ-PRO Charcoal Grill Assembly Instructions

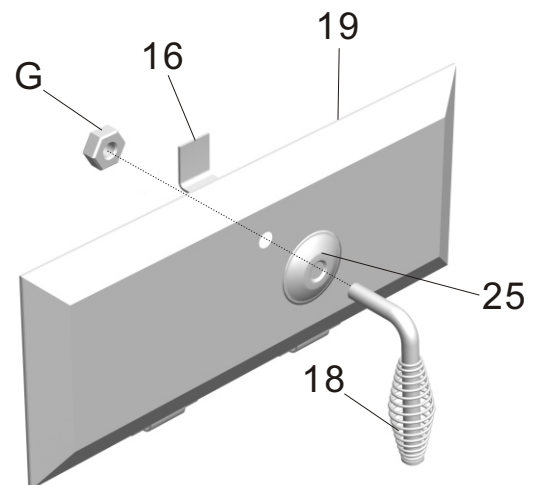
Note: The charcoal grate rack (14) had been pre-assembled with charcoal grate (13) and adjustable plate (15).

STEP 7 : Screw the handle crank (17) through the bottom bowl (11) charcoal grate rack (14) and handle crank connecting pole (27) and secure using R cotter clip (E) as shown.

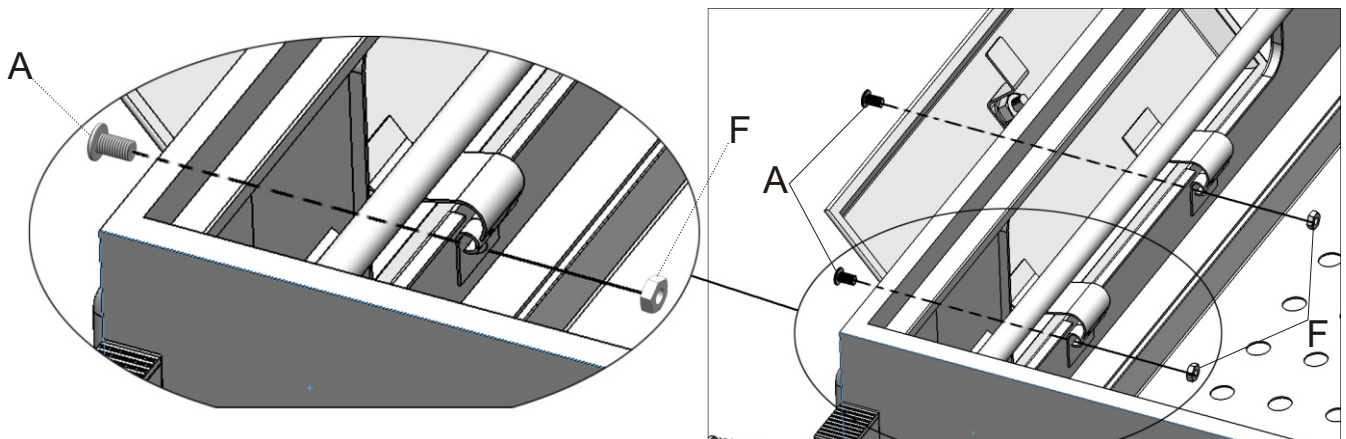


STEP 8: Attach front door handle (18), front door washer (25), door latch plate (16) to the front door (19) using M10 nut (G) as shown.

Note: Please note that if the handle was found loose, manually adjust door latch plate (16) to tighten the handle.



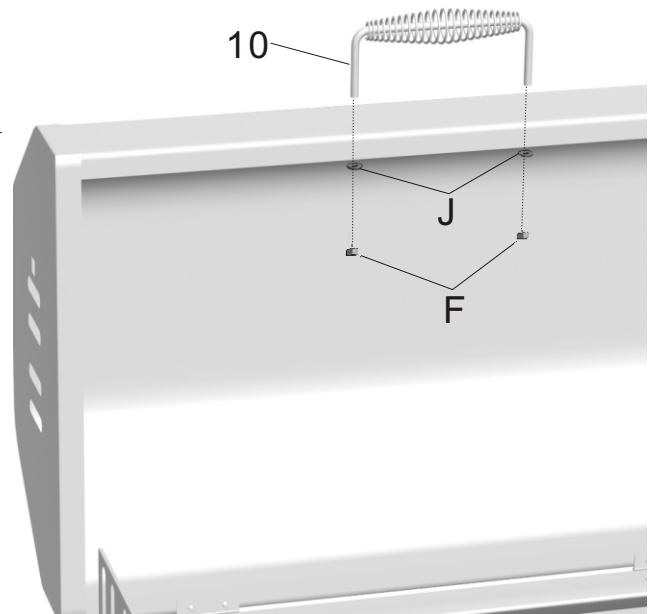
STEP 9: Mount front door to body using M6*10 screw (A) and M6 Nut (F) as shown.



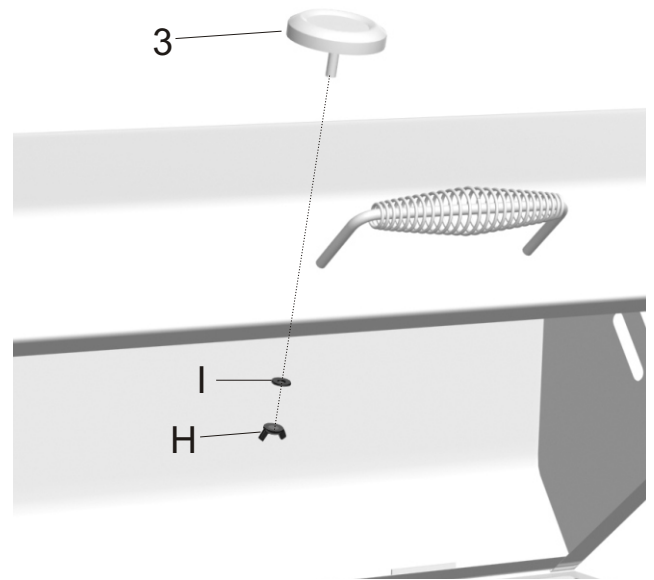
BBQ-PRO Charcoal Grill Assembly Instructions

Note: Attach both ends of lid handle before fully tightening hex flange nuts.

STEP 10: Insert handle (10) through pre-drilled holes in grill lid (20). Secure handle to lid with M6 nut (F) and M6 washer (J).

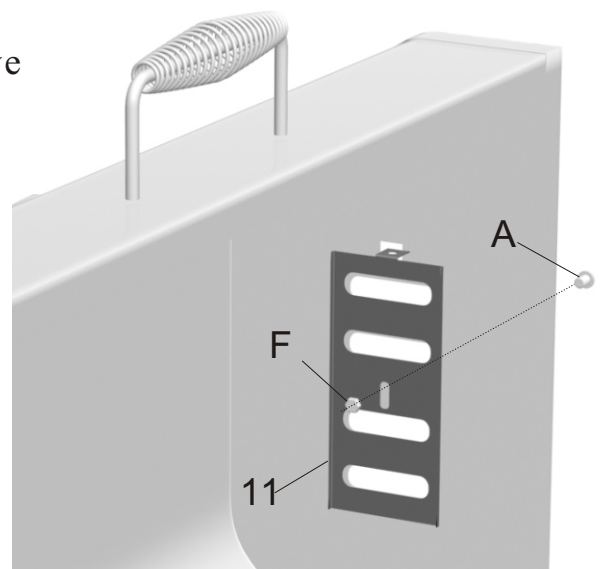


STEP 11: Insert thermometer (3) through pre-drilled holes in grill lid (20). Secure thermometer (3) to lid with wing nut (H) and M10 washer (I).



Note: Do not over tighten. Air vent (12) should move freely.

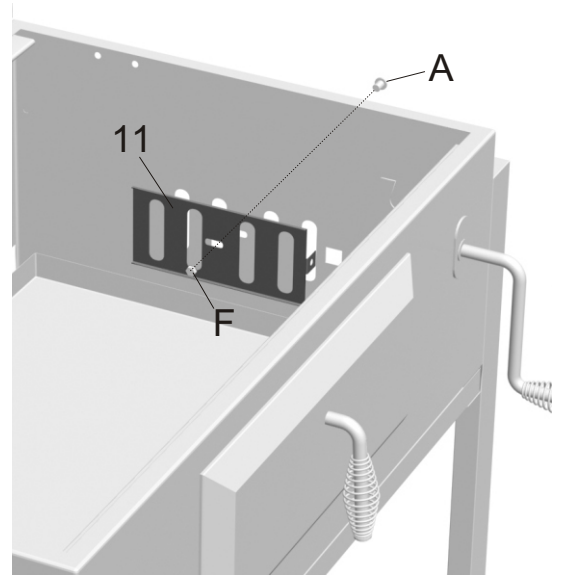
STEP 12 A: Attach air vent (12) to grill lid (20) using M6*10 screw (A) and M6 nut (F) as shown. Repeat step on the opposite side.



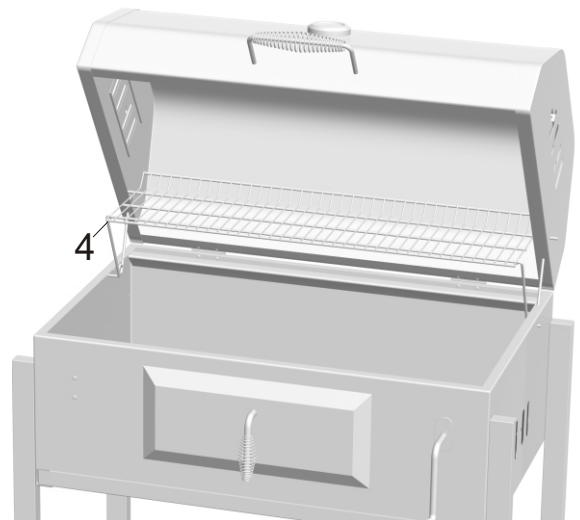
BBQ-PRO Charcoal Grill Assembly Instructions

STEP 12 B: Attach air vent (12) to bottom bowl (11) using M6*10 screw (A) and M6 nut (F) as shown.

Repeat step on the opposite side.

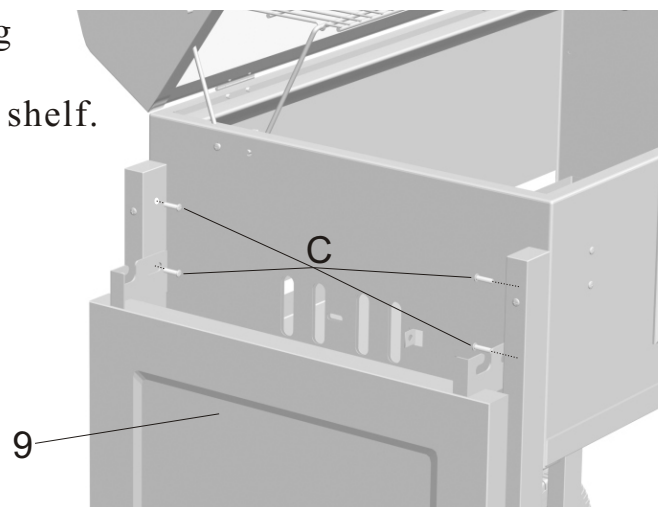


STEP 13: Insert warming rack (4) to bottom bowl (11) as shown.



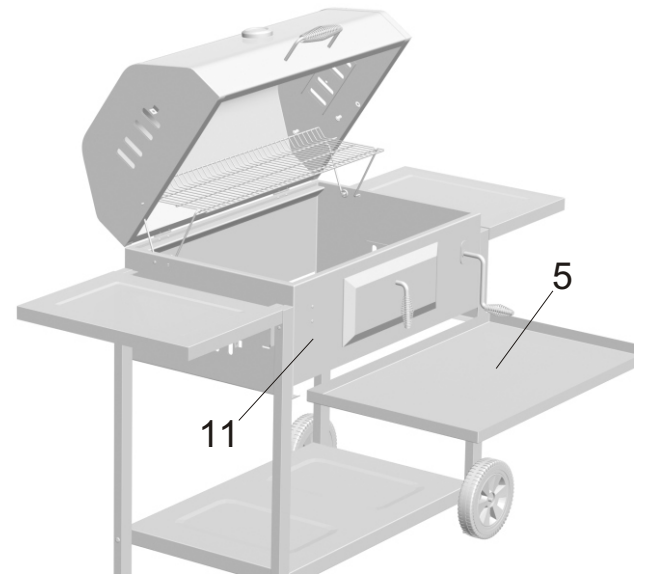
STEP 14: Attach side shelf (9) to grill legs using M6 bolt (C) as shown.

Repeat step on opposite side for remaining side shelf.

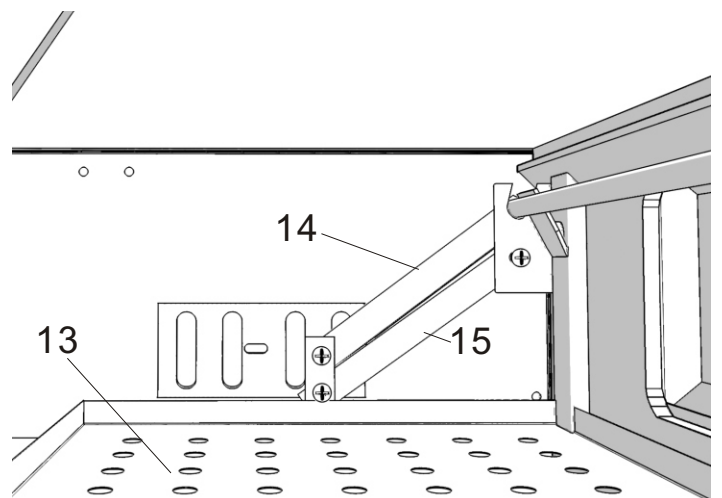
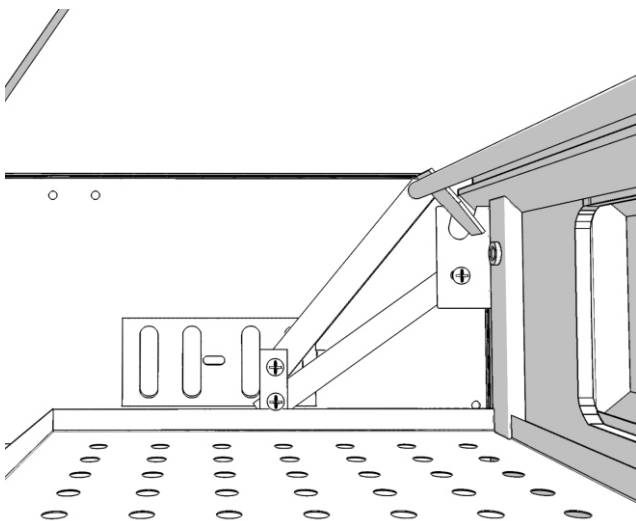
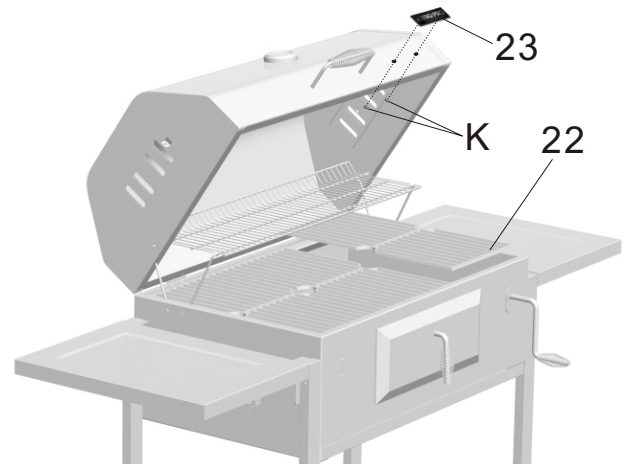


BBQ-PRO Charcoal Grill Assembly Instructions

STEP 15: Insert ash pan (5) into bottom bowl (11) as shown.



STEP 16: Attach brand (23) to lid (20) by inserting 2 M4 nut (K). Place cooking grid (22) on body (24).



Please check whether support bracket is in the corresponding slots.
If not, please put it into the slots as shown.

BBQ-PRO Charcoal Grill Assembly Instructions

Grilling Instructions and Tips:

1. Preheat the cooking grid for 5-10 minutes.
2. Before heating grid, lightly coat cooking grid with cooking oil to prevent food from sticking.
3. Your grill is equipped with a lid vent to vary the cooking heat. Grasp vent lever with gloved hand or metal pliers and rotate vent to increase openings to raise heat. Decrease vent openings to lower heat.
4. The ash catcher on this grill is equipped with a damper door on each side to vary cooking heat. Use metal pliers to grasp damper door tab and slide the door to increase hole openings to raise heat. Decrease openings to lower heat.

WARNING: To avoid injury, DO NOT touch lid vent or damper with bare hands unless grill is completely cool. Use gloved hand or metal pliers to adjust lid vent openings. Use metal pliers to adjust damper openings.

Maintenance And Storage:

Allow ashes and coals to completely cool before moving your grill. Always empty ashes and charcoal before storing. Allow grill to cool completely before cleaning. Clean with hot, soapy water and rinse completely. Use a wire brush if necessary on cooking grid.

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA* Recommended Safe Minimum Internal Temperatures	
Beef, Veal, Lamb and Pork: Whole Cuts**	145° F
Fish	145° F
Beef, Veal, Lamb and Pork: Ground	160° F
Egg Dishes	160° F
Turkey, Chicken & Duck: Whole, Pieces & Ground	165° F

*United States Department of Agriculture.

**Allow meat to rest three minutes before carving or consuming.

90 Day Limited Warranty

If this BBQ-Pro product fails due to a defect in material or workmanship within 90 days from the date of purchase, return it to any Sears store or other BBQ-Pro outlet in the United States with your proof of purchase for free replacement.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Hoffman Estates, IL 60179

For further information, contact the manufacturer, toll free at 1-877-998-1697.

For All Questions/ Comments, Missing/ Defective Parts Requests:

- Please Contact By:

1. service@nanshanint.com
2. Call toll-free # 1-877-998-1697 from 9:00 AM to 5:00 PM EST Monday to Friday
3. Fax # 1-905-754-3898

With the following Required Customer Purchased Information:

1. Complete Name
2. Email address & phone #
3. Item #/Description - Product Code #, KSN #, UPC Code # - From Front cover of Instruction Manual
4. Part description with part # - From Part List in Instruction Manual, plus # of pcs
5. Copy of receipt
6. Mailing address

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