



OWNER'S MANUAL

DELUXE CHARCOAL GRILL

Product code: 10119 / 0-08738412-9





UPC code: 6902317504780

Date of purchase: ____/____/____



Made in / Hecho en CHINA
Distributed by Kmart Corporation, Hoffman Estates, IL 60179

See our extensive assortment of outdoor living products
on-line at www.sears.com and www.kmart.com

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning Charcoal gives off carbon monoxide, which has no odor and can cause death</p> <p>DO NOT burn charcoal inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>CALIFORNIA PROPOSITION 65</p> <p>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.</p> <p>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.</p> <p><u>Wash your hands after handling this product.</u></p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property, damage personal injury, or death.</p>	

GRILL OPERATION CAUTIONS

- Avoid bumping or impacting grill.
- Keep your hands, hair and face away from burning charcoal.
- This grill has an open flame. Be careful of loose hair and clothing during operation. They may catch fire.
- Use protective gloves when handling this grill or working with fire. Use protective gloves or long, sturdy fireplace tools when adding wood or charcoal.
- Do not allow anyone to conduct activities around this grill during or following its use until the unit has cooled.
- This grill is HOT during operation and remains HOT for a period of time following its use.
- Fatty foods like hamburgers can have excess grease that can cause flare ups. When cooking fatty foods, use caution when opening lid and during cooking to avoid being burned.
- Be careful when removing food from grill. All surfaces are HOT and may cause burns. Use protective gloves or long, sturdy cooking tools.
- Never use glass, plastic or ceramic cookware on this grill.

- The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate this grill.
- Grill lid and body are HOT while in use and during cooling process.
- Do not remove adjustable charcoal pan while ashes and charcoal are HOT.
- Air dampers are HOT while the grill is in use and during cooling; wear protective gloves when adjusting.
- Never overfill charcoal pan. This can cause serious injury as well as damage the unit.
- Only use charcoal lighting fluid, never use gasoline, alcohol or other highly volatile fluids to ignite the charcoal. These fluids can explode causing injury or death.

REMINDER: NEVER OPERATE THIS GRILL UNDER ANY OVERHEAD CONSTRUCTION. MAINTAIN A MINIMUM DISTANCE OF 10 FEET FROM OVERHEAD CONSTRUCTION, WALLS OR RAILS. SEE DIAGRAM BELOW.



FREQUENTLY ASKED AUESTION

Q: My grates have rust on them. How do I get rid of it?

If rust occurs, clean with a steel brush. Reapply vegetable shortening and heat as indicated above.

Q: The paint finish inside my lid is peeling. What can I do?

You are seeing a deposit of grease and smoke that collects during normal use that resembles paint. These carbon deposits are non-toxic, but you may want to regularly remove the build-up. Remove buildup using a

brass or stiff bristle brush before grilling. Future build-up can be avoided by simply wiping the grill lid while slightly warm with a mild soap-and-water solution.

Q: When can I put my meat on the grill?

Grill is ready for use when charcoal is ashed over and no visible flames are present.

Q: How do I regulate the heat on my grill?

Adjusting the dampers will increase and decrease airflow and heating.

SAFE STORAGE AND MAINTENANCE

- Inspect hardware tightness on a regular basis to insure grill is in safe working condition.
- **ALWAYS** allow grill to cool completely before handling.
- **ALWAYS** empty charcoal pan after use only when ashes have completely cooled. This will help prolong charcoal pan life.
- Clean grill, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of grill with damp rag. **DO NOT** use oven cleaner.
- **ALWAYS** cover and store cold grill in a protected area.

Indoor storage of grill is permissible only if the charcoal has burned to a complete ash **AND** is cold. Remember to remove cold ashes before storing.

- Grill is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- If rusting occurs on the inside surface of grill, clean area with sandpaper or steel wool, then coat with cooking oil.
- **NEVER USE PAINT ON INSIDE SURFACES OF GRILL**

CHARCOAL LIGHTING INSTRUCTIONS

Read all instructions and warnings on charcoal bag and in manual before using.

1. Stack briquets in a pyramid.
2. Add lighter fluid following directions on fluid container. Before lighting, place lighter fluid at least 25 ft. (7.5m) away from grill. Do not lean over grill when lighting charcoal. Light charcoal. **LEAVE GRILL UNCOVERED.**
3. In about 15 minutes, flames will die out and briquets will begin to ash over. Once the

briquets are completely ashed over, spread briquets in a single layer and begin cooking. **NEVER USE GASOLINE TO LIGHT CHARCOAL. OVERFILLING CHARCOAL PAN CAN CAUSE SERIOUS INJURY AND DAMAGE THE UNIT.**

- **NEVER ADD ADDITIONAL LIGHTER FLUID ONCE CHARCOAL HAS IGNITED.**
- **HOT COALS SHOULD NOT BE LEFT UNATTENDED.**
- **GRILL IS HOT. USE PROTECTIVE GLOVES AND LONG, STURDY COOKING UTENSILS.**

• We recommend starting a fire with no more than 3 pounds of charcoal (approximately 45 briquettes) and adding more as needed during cooking. After allowing the fire to burn down, place the cooking grates in the unit.

LIMITED WARRANTY

BBQ PRO GRILL WARRANTY

90 Days Full Warranty on BBQ Pro Grill

If this grill fails due to a defect in material or workmanship within 90 days from the date of purchase, call 1-800-4-MY-HOME® to arrange for free parts replacement (if repair proves impossible).

All warranty coverage excludes grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

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

Kmart Corporation
Hoffman Estates, IL 60179

Call Grill Service Center For Help and Parts

If you have questions or need assistance during assembly, please call 1-855-893-2227. You will be speaking to a representative of Grill Manufacturer and not a Sears employee.

To order new parts call Sears at 1-800-4-MY-HOME®.

Product Record
IMPORATANT: Fill out the product record information below.

Model Number _____

Serial Number _____
See rating label on grill for serial number.

Date Purchased _____

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	145°F (63°C)
Pork	160°F (71°C)
Egg Dishes	160°F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145°F (63°C)
Ground Beef, Veal or Lamb	160°F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F (74°C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F (74°C)

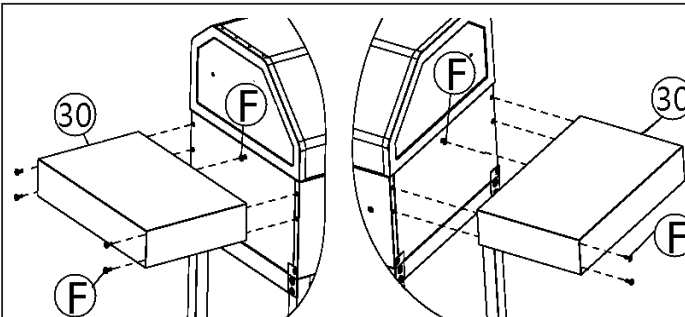
* United States Department of Agriculture



GENERAL WARNING AND SAFETY INFORMATION



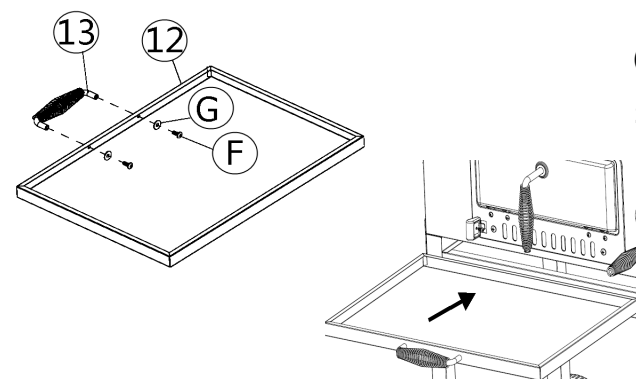
- Keep a fire extinguisher accessible at all times while operating grill.
 - Never leave grill unattended while in use.
 - Never use inside an enclosed area such as a patio, garage, building or tent.
 - Never use inside a vehicle, not even a recreational vehicle such as a motorhome, camper, or truck bed.
 - Never operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
 - Maintain a minimum distance of 10 ft. (3m) from all structures.
 - Keep area clear of all combustible materials such as wood, dry plants, grass, brush, paper or canvas.
 - Never operate this grill within 25 ft. (7.5m) of flammable liquids.
 - Never operate this grill within 10 ft. (3m) of a gas cylinder.
 - Never use this grill as a heater (READ CARBON MONOXIDE HAZARD).
 - Use this grill only on a stable, level surface to prevent tipping.
 - Use on non-combustible surfaces such as dirt, concrete, brick or rock.
 - Keep children and pets away from grill at all times. Do not allow children to use grill.
 - Only use charcoal lighting fluid. Never use gasoline, alcohol or other highly volatile fluids to ignite charcoal. These fluids can explode causing injury or death.
 - Grill is HOT while in use and will remain HOT for a period of time afterwards. Do not touch any part of the grill without wearing protective gloves.
 - Never move grill when in use. Allow grill to cool completely before moving or storing.
 - Never leave HOT coals or ashes unattended.
 - Do not store grill with HOT ashes or charcoal inside grill. Store only when fire is completely out and all surfaces are cold.
 - Dispose of cold ashes by placing them in aluminum foil, soaking with water and discarding in a non-combustible container.
- Accessory attachments not supplied by Kmart Outdoor Products are not recommended.
- Never use this product for anything other than its intended purpose. This grill is not for commercial use. Always use this grill in accordance with all applicable local, state and federal fire codes.



STEP 16

Attach side table(30) into the firebox using M6 x15(F) as shown.

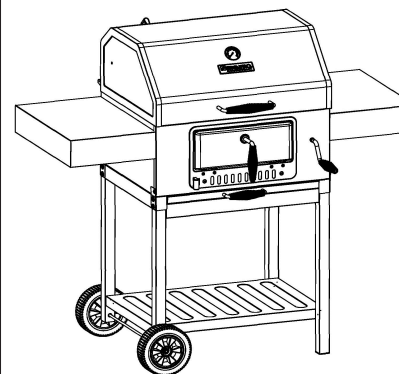
Repeat step on opposite side for remaining side shelf.



STEP 17

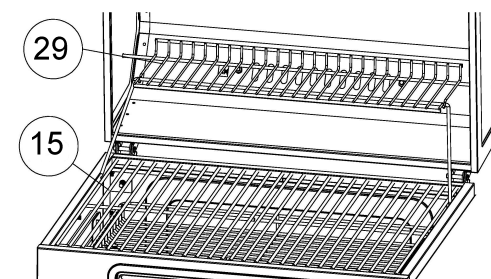
1.Attach ash tray handle(13) into the ash tray (12) using M6x15(F) and flat washer(G).

2.Insert the ash tray assembly into the bottom of firebox as shown.

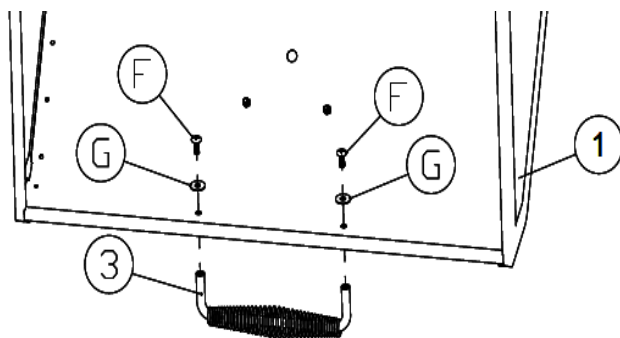


STEP 18

Insert the cooking grates(15) and warming rack(29) as shown.



GRILL IS READY FOR USE



STEP 14

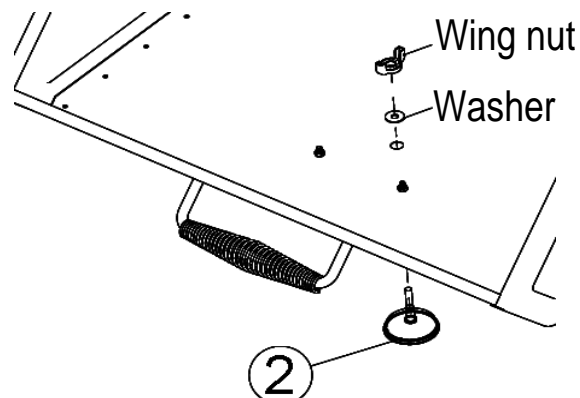
Note: Attach both ends of hood handle before fully tightening hex flange nuts.

1. Attach the hood handle(3) into the hood(1) using M6x15(F) and flat washer.(G)

2. Attach temperature gauge (2) into the hood(1) as shown.

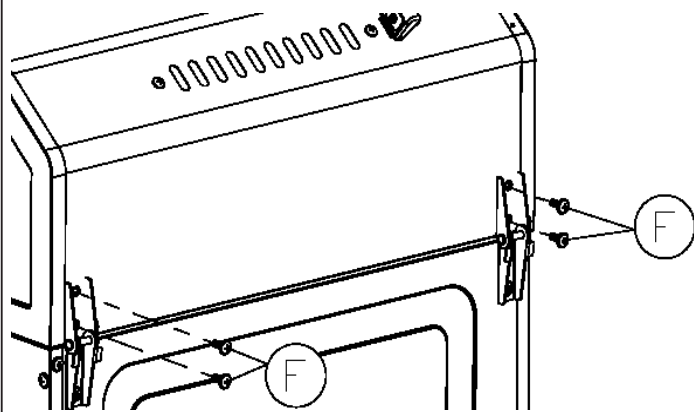
Note: the temperature gauge is supplied with one washer and one wing nut.

Note: be careful not to over tighten the wing nut.

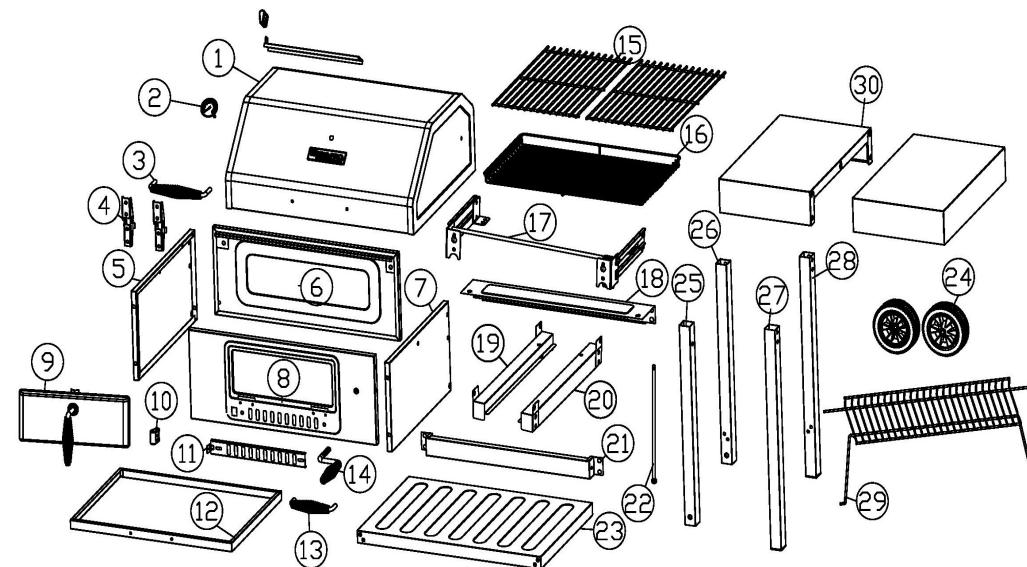


STEP 15

Attach the hood assembly into the grill using M6x15(F) as shown.

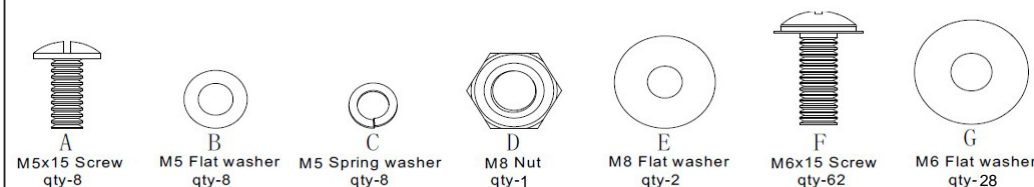


PARTS LIST

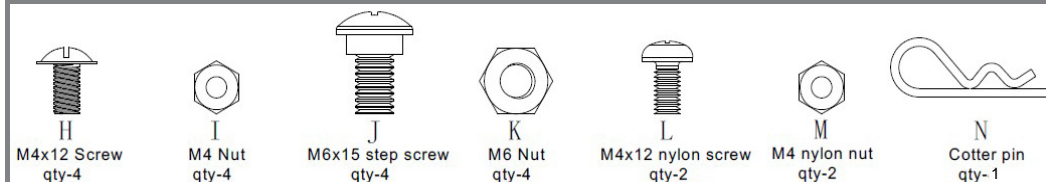


Item No.	Qty	Description	Item No.	Qty	Description	Item No.	Qty	Description
1	1	Hood assembly	11	2	Damper	21	1	Cart brace-front
2	1	Temperature gauge	12	1	Ash tray	22	1	Wheel axle
3	1	Hood handle	13	1	Ash tray handle	23	1	Base panel
4	2	Hinge assembly	14	1	Crank handle assembly	24	2	Wheel
5	1	Left panel of firebox	15	2	Cooking grate	25	1	Left leg-front
6	1	Rear panel of firebox	16	1	Charcoal tray	26	1	Left leg-rear
7	1	Right panel of firebox	17	1	Charcoal tray arm assembly	27	1	Right leg-front
8	1	Front panel of firebox	18	1	Cart brace-rear	28	1	Right leg-rear
9	1	Charcoal door assembly	19	1	Cart brace-left	29	1	Warming rack
10	2	Damper handle	20	1	Cart brace-right	30	2	Side table

HARDWARE LIST



HARDWARE LIST



REPLACEMENT PARTS LIST

STOP!

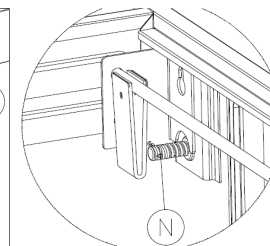
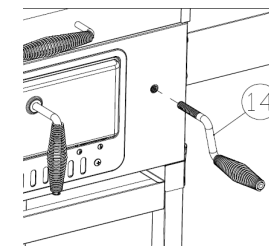
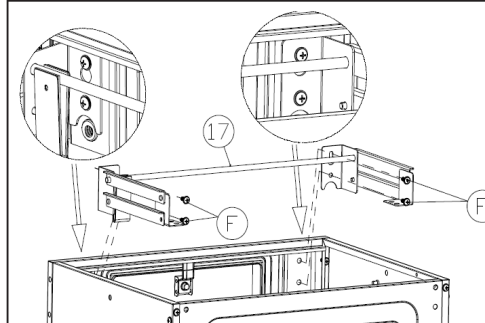
NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged
Call: Customer Service at 1-855-893-2227, 9:00 a.m-6:00 p.m EST, Monday-Friday.
Please have Model Number and Serial Number available when calling.
These numbers are located on silver label on base panel of unit.

MODEL:10119 / 0 -08738412-9

Line#	Part#	Description	Line#	Part#	Description
1	CC2320-01	Hood assembly with BBQ pro brand	18	CC2220-19	Cart brace-rear
2	CC2320-02	Temperature gauge	19	CC2220-29B	Cart brace-left
3	GS-5341-07	Hood handle with spring	20	CC2220-17B	Cart brace-right
4	CC2220-06	Hinge assembly	21	CC2220-22B	Cart brace-front
5	CC2220-31B	Left panel of firebox	22	CC2220-26	Wheel axle with nuts and washers
6	CC2220-10B	Rear panel of firebox	23	CC2220-23B	Base panel
7	CC2220-11B	Right panel of firebox	24	CC2320-11	Wheel
8	CC2220-14B	Front panel of firebox	25	CC2320-09	Left leg-front
9	CC2320-04	Charcoal door assembly	26	CC2320-10	Left leg -rear
10	CC2220-03	Damper handle	27	CC2220-21B	Right leg-front
11	CC2220-04	Damper	28	CC-2220-20B	Right leg-rear
12	CC2320-05	Ash tray	29	CC2220-05	Warming rack
13	CC2320-06	Ash tray handle with spring	30	CC2220-12	Side table
14	CC2320-07	Crank handle assembly	31	CC-2320-12	Big spring for hood handle
15	CC2220-34	Cooking grate	32	CC-2320-13	Small spring
16	CC2220-32	Charcoal tray	33	CC-2320-14	Hardware pack
17	CC2220-13	Charcoal tray arm assembly			

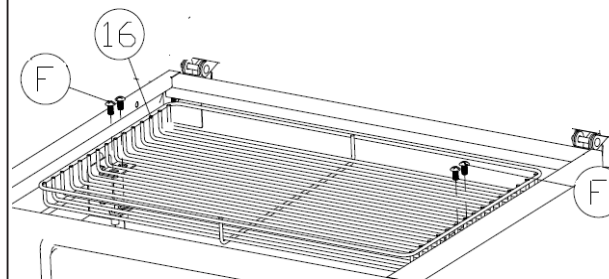
STEP 11

1. Attach charcoal tray arm assembly(17) into the front panel of firebox(8) using M6x15(F) as shown.
2. Thread crank(14) through hole on the front panel of firebox(8) using cotter pin(N) as shown.



STEP 12

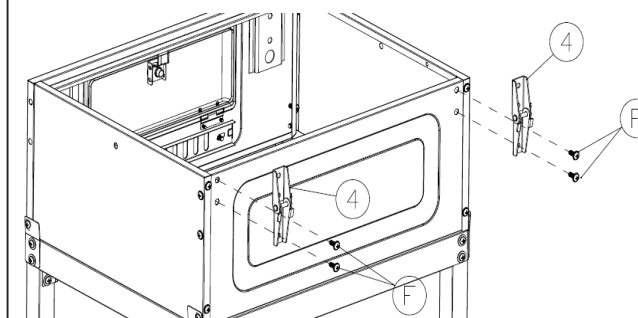
Attach the charcoal tray(16) into the charcoal tray arm assembly(17) using M6 x15 (F) as shown.

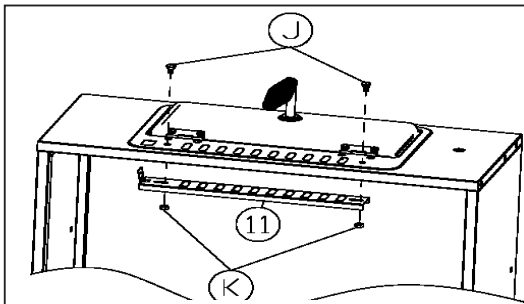


STEP 13

Attach the hinger assembly(4) into rear panel of firebox(6) using M6 x15 (F) as show.

Repeat step on the opposite side.



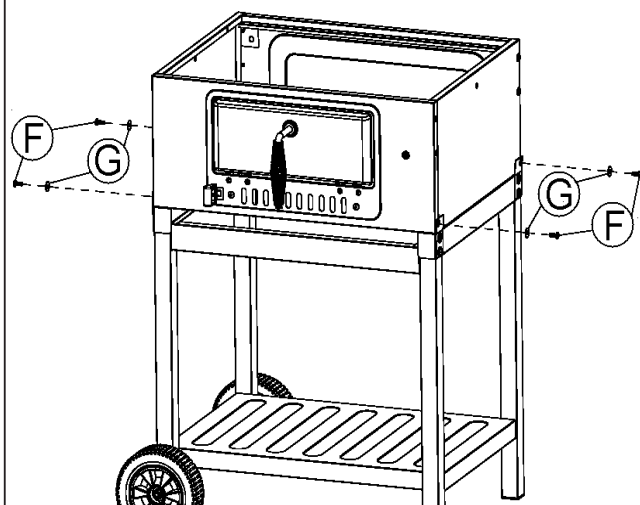
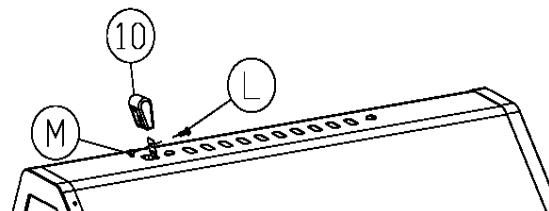
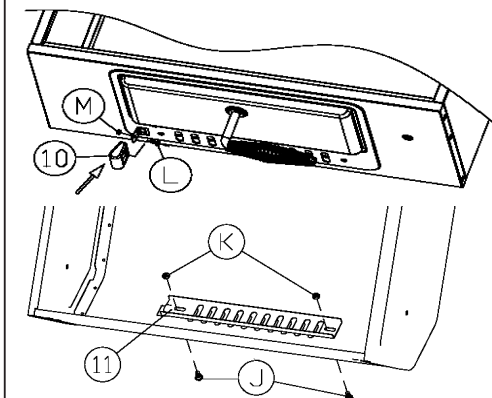


STEP 9

1. Attach the damper (11) into the front panel of firebox (8) using M6 step screws (J) and M6 nuts (K) as shown.

2. Attach the damper handle (10) into the damper (11) using M4 nylon screw (L) and M4 nylon nut (M) as shown.

3. Repeat steps on damper (11) and damper handle (10) into the hood (1).



STEP 10

Attach the firebox into the cart assembly using M6 x15 (F) and washers (G) as shown.

ASSEMBLY INSTRUCTIONS

Before assembly read instructions carefully. Assemble grill on a clean, flat surface. This unit is heavy. **DO NOT ASSEMBLE WITHOUT ASSISTANCE. GET A HELPER!**

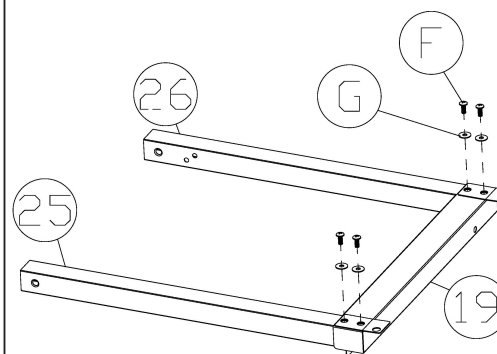
Tools needed for assembly:
Adjustable Wrench
Philips Head Screwdriver

STEP 1

Do not tighten screws all the way. Legs may need to be adjusted later.

1. Attach left leg-rear (26), left leg-front (25) and cart brace assembly-left (19) M6x15 (F) and washers (G) as shown.

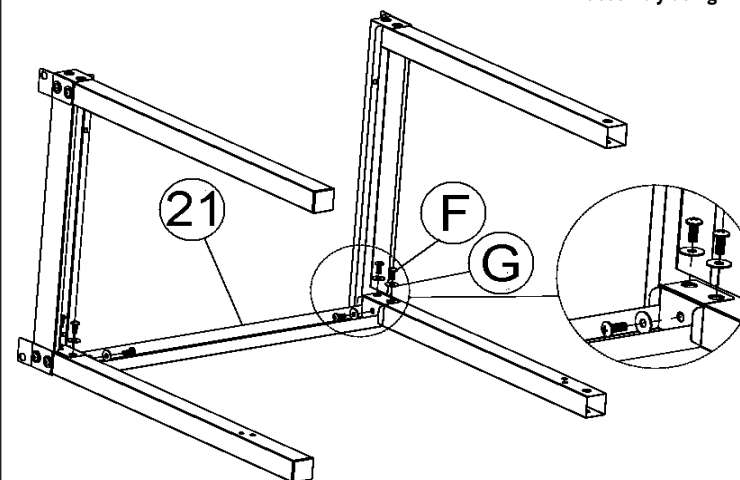
2. Repeat step on right leg-rear (28), right leg-front (27) and cart brace assembly-right (20).

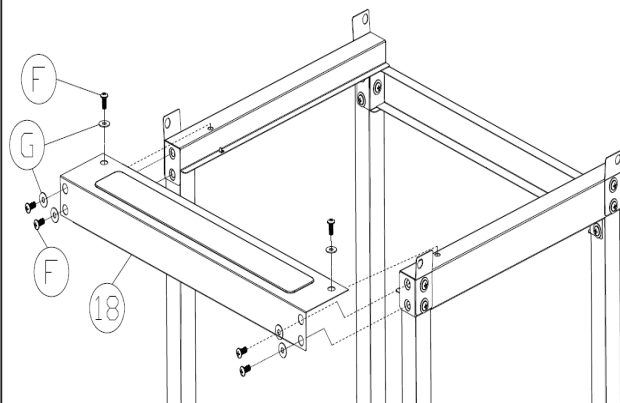


STEP 2

Do not tighten screws all the way.

Attach cart brace assembly-front (21) into the cart assembly using M6 x15 (F) and washers (G) as shown.

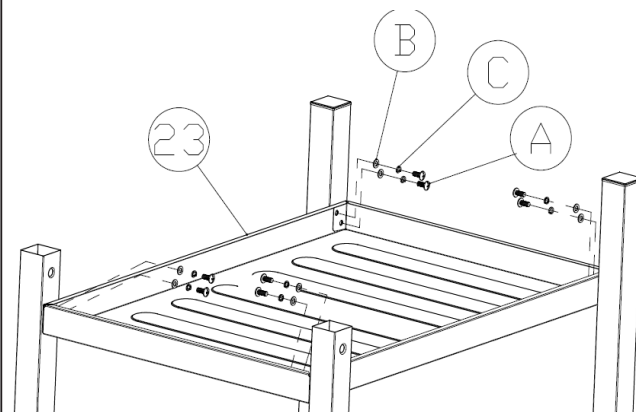




STEP 3

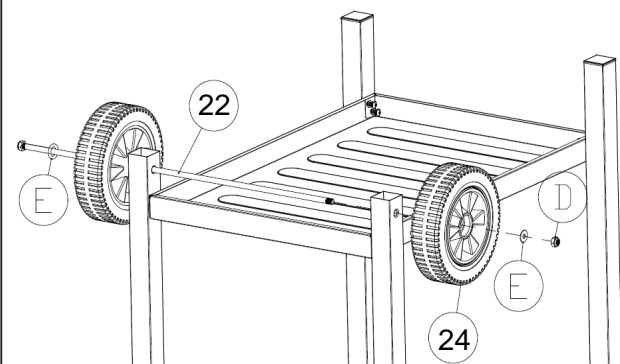
Do not tighten screws all the way.

Attach cart brace assembly -rear(18) into the cart assembly using M6 x15(F) and washers (G) as shown.



STEP 4

Attach base panel into the cart assembly using M5x15 (A), lock washers(C) and flat washers(B) as shown.

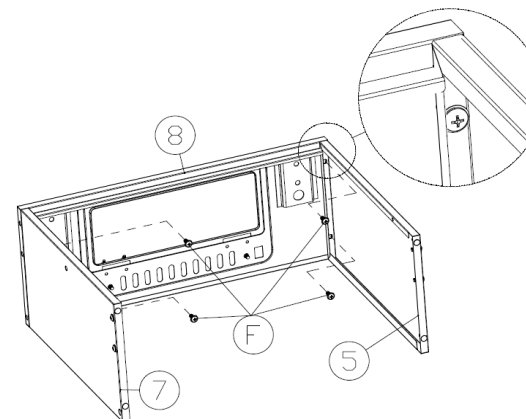


STEP 5

Helper is needed for this step.
Do not attempt to do without assistance.

Attach wheel axle(22) and wheels (24) using M8 washers(E) and M8 nut(D) as shown.

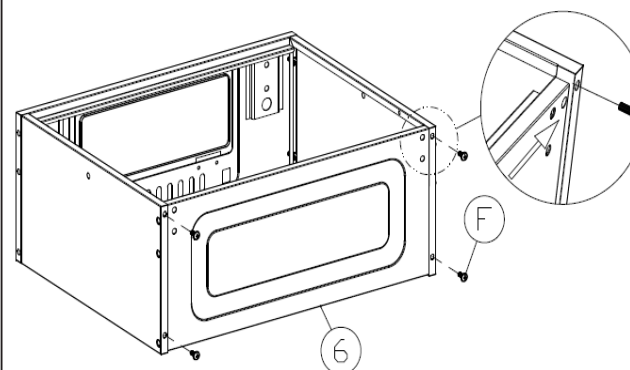
TIGHTEN ALL HARDWARE AT THIS TIME.



STEP 6

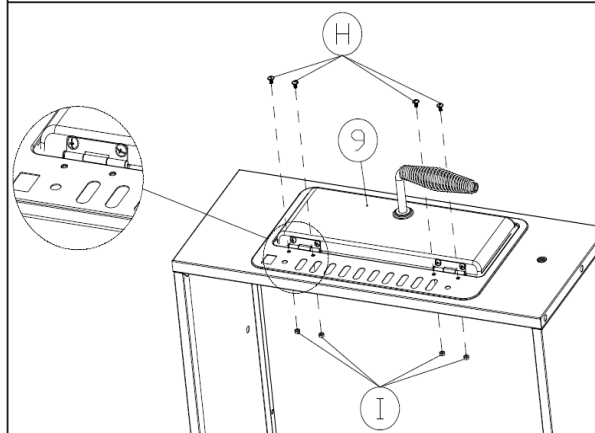
Attach left panel of firebox(5) into front panel of firebox(8) using M6 x15(F) as shown.

Repeat step on right panel of firebox(7) into the firebox assembly.



STEP 7

Attach rear panel of firebox(6) into the firebox using M6 x15(F) as shown.



STEP 8

Attach charcoal door assembly (9) into the front panel of firebox as shown using M4 x12(H) and M4 nuts(I) as shown.