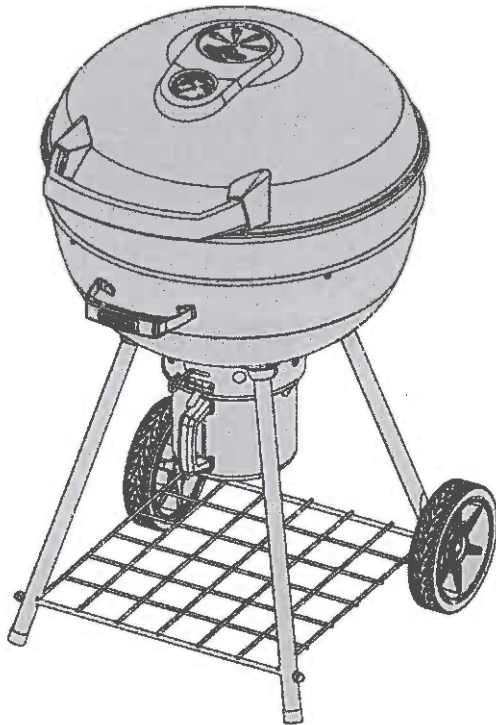
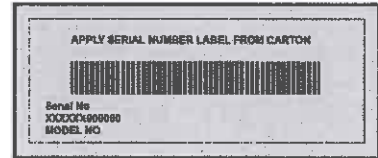


ASSEMBLY USE AND CARE MANUAL

THIS GRILL MUST ONLY BE USED OUTDOORS IN A WELL-VENTILATED SPACE
RETAIN THIS MANUAL FOR FUTURE REFERENCE

OUTDOOR CHARCOAL GRILL



PRO22K-LEG

! WARNING

Do not try to light this appliance without reading the "LIGHTING" instruction section of this manual.

! DANGER

Burning charcoal gives off carbon monoxide. Do not burn charcoal inside homes, garages, tents, vehicles or any enclosed areas.

! WARNING! Failure to follow these instructions exactly could result in a fire causing serious injury or death.

Napoleon Group of Companies
214 Bayview Dr., Barrie, Ontario, Canada L4N 4Y8
Phone: 1-705-726-4278 Fax: (705)-727-4282

www.napoleongrills.com

Customer Solutions: 1-866-820-8686 or grills@napoleonproducts.com

THANK YOU FOR CHOOSING NAPOLEON

NAPOLEON products are designed with superior components and materials, and are assembled by trained craftsmen who take great pride in their work. This grill has been thoroughly inspected by a qualified technician before packaging and shipping to ensure that you, the customer, receive the quality product you expect from NAPOLEON.

We at Napoleon are dedicated to you, "our valued customer". It is our goal to provide you with the necessary tools for an unforgettable grilling experience. This manual is provided to assist you in assuring your new grill is assembled, installed, maintained and cared for properly. It is important to read and understand this entire manual before operating your new grill to ensure you fully understand all the safety precautions and features your grill has to offer. By carefully following these instructions, you will enjoy years of trouble-free grilling. If this product fails to meet your expectations, for any reason, please call our customer solutions department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time) or visit our Website at www.napoleongrills.com.



Napoleon Charcoal Grill President's Limited Lifetime Warranty

NAPOLEON warrants that components in your new NAPOLEON product will be free from defects in material and workmanship from the date of purchase, for the following period:

Porcelain lid and bowl	Lifetime
Plastic handles	10 years
Porcelain-enameled cast iron cooking grids	5 years ^{plus5}
Rod cooking grids	2 years
Rod charcoal grates	2 years
All other parts	2 years

^{plus5} indicates a period of extended warranty coverage whereby the replacement part will be made available to the consumer for an additional 5 years at 50% of the current retail price.

Conditions and Limitations

NAPOLEON warrants its products against manufacturing defects to the original purchaser only, provided that the purchase was made through an authorized NAPOLEON dealer and is subject to the following conditions and limitations:

This factory warranty is non-transferable and may not be extended what-so-ever by any of our representatives.

This limited warranty does not cover damages caused by misuse, lack of maintenance, grease fires, hostile environments, accident, alterations, abuse or neglect and parts installed from other manufacturers will nullify this warranty. Discoloration to plastic parts from chemical cleaners or UV exposure is not covered by this warranty.

This limited warranty further does not cover any scratches, dents, painted finishes, corrosion or discoloring by heat, abrasive and chemical cleaners, nor chipping on porcelain enamel parts.

Should deterioration of parts occur to the degree of non-performance (rusted through or burnt through) within the duration of the warranted coverage, a replacement part will be provided.

After the first year, with respect to this President's Limited Lifetime Warranty NAPOLEON may, at its discretion, fully discharge all obligations with respect to this warranty by refunding to the original warranted purchaser the wholesale price of any warranted but defective part(s).

NAPOLEON will not be responsible for the installation, labor or any other costs or expenses related to the re-installation of a warranted part, and such expenses are not covered by this warranty.

Notwithstanding any provision contained in this President's Limited Lifetime Warranty NAPOLEON's responsibility under this warranty is defined as above and it shall not in any event extend to any incidental, consequential, or indirect damages.

This warranty defines the obligation and liability of NAPOLEON with respect to the NAPOLEON charcoal grill and any other warranties expressed or implied with respect to this product, its components or accessories are excluded.

NAPOLEON neither assumes, nor authorizes any third party to assume, on its behalf, any other liabilities with respect to the sale of this product.

NAPOLEON will not be responsible for: over firing, blow outs caused by environmental conditions such as strong winds, or inadequate ventilation,

Any damages to the charcoal grill due to weather damage, hail, rough handling, damaging chemicals or cleaners will not be the responsibility of NAPOLEON.

The bill of sale or copy will be required together with a serial number and a model number when making any warranty claims from NAPOLEON.

NAPOLEON reserves the right to have its representative inspect any product or part prior to honoring any warranty claim.

NAPOLEON shall not be liable for any transportation charges, labor costs, or export duties.



WARNING! Failure to follow these instructions could result in property damage, personal injury or death. Read and follow all warnings and instructions in this manual prior to operating grill.

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Safe Operating Practices

- Read the entire instruction manual before operating the grill.
- Under no circumstance should this grill be modified.
- Follow lighting instructions carefully when operating grill.
- Do not light charcoal with lid closed.
- Do not lean over grill when lighting.
- Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. Use ONLY charcoal starter fluid approved for lighting charcoal. Make sure that any fluids that have drained through the bottom of the grill are removed before lighting the charcoal.
- Charcoal starter fluid should never be added to hot or even warm coals.
- After use and before lighting, charcoal starter fluid should be capped and stored a safe distance away from the grill, at least 25ft (7.6m).
- Keep children and pets away from hot grill, DO NOT allow children to climb inside cabinet.
- Do not leave the grill unattended while in use.
- Do not move grill when hot or operating.
- This grill must not be installed in or on recreational vehicles and/or boats.
- This grill must only be stored outdoors in a well-ventilated area and must not be used inside a building, garage, screened in porch, gazebo or any enclosed area.
- Maintain proper clearance to combustibles, 5ft (1.5m) to all sides. This clearance is also recommended near vinyl siding or panes of glass. The grill must not be used on combustible surfaces (wooden or composite decks or porches).
- At all times keep the ventilation openings of the enclosure free and clear from debris.
- Do not operate unit under any combustible construction.
- Do not operate this grill under any overhead construction such as roof coverings, carports, awnings or overhangs.
- Do not locate in windy settings. High winds adversely affect the cooking performance of the grill.
- The lid is to be closed during the preheat period.
- The ash/grease tray must be in place when using the grill.
- Clean the ash/grease tray regularly to avoid build-up, which may lead to grease fires.
- Do not use the side shelves to store lighters, matches or any other combustibles.
- The grill should be on level ground at all times.
- Do not use water to control flare-ups or extinguish coals, as it may damage your grill's finish.
- To control flare-ups, slightly close the vents on your grill. To completely extinguish coals/fire, close all vents and lid completely.
- Use proper grilling tools with long, heat-resistant handles.
- Use barbecue mitts or hot pads to protect hands while cooking or adjusting the vents.
- Do not remove ashes from grill until all charcoal is completely burned out and fully extinguished. Allow ample time to cool.
- Remaining coal and ashes are to be removed from grill and stored in a non-combustible metal container. Allow to remain in metal container 24 hours before disposing of.
- Keep electrical supply cords away from water or heated surfaces.
- **California Proposition 65:** The burning of charcoal creates by-products, some of which are on the list as substances known by the State of California to cause cancer or reproductive harm. When cooking with charcoal, always ensure adequate ventilation to the unit, to minimize exposure to such substances.

Lighting Instructions



Charcoal Usage

Grill Diameter	Cooking Method	Charcoal Recommended
22" (56cm)	Direct Cooking	50
22" (56cm)	Indirect Cooking	25 per side *(add 8 per side for each additional hour of cooking time)

*Charcoal recommendations are approximate, longer cooking times require additional charcoal to be added. As well, colder, windy temperatures will require additional charcoal to reach ideal cooking temperatures.



WARNING! Open lid.
WARNING! Locate the grill outdoors on a solid, level, non-combustible surface. Never use grill on wooden or other surfaces that could burn.
WARNING! Do not lean over grill when lighting charcoal.
WARNING! Ashpan must be in place during lighting and anytime during use.

DIRECT COOKING METHOD	INDIRECT COOKING METHOD
1. Fully open the vent on the lid and base. Remove the grill lid and remove the cooking grill	1. Fully open the vent on the lid and base. Remove the grill lid and remove the cooking grill.
2. Ensure the ash pan is cleaned out from the previous use and then re-install.	2. Ensure the ash pan is cleaned out from the previous use and then re-install.
3. The grill can be used either with our without the center air deflector. The deflector will ensure more even temperatures and will slow the rate of burn in the center of the grill. Use either the Ultrachef Charcoal Starter (not included) following the instructions included in the manual, or place lighter cubes or lightly crumpled newspaper on and around the air deflector. Place the charcoal in a cone shaped pile in the center of the unit on the newspaper or lighter cubes.	3. Remove the center air deflector and place a drip pan. Place the optional charcoal baskets on either side of the drip pan. Use either the Ultrachef Charcoal Starter (not included) following the instructions included in the manual, or place lighter cubes or lightly crumpled newspaper in the charcoal baskets. Place the charcoal in the baskets onto the newspaper or lighter cubes.
4. Light the newspaper or lighter cubes. Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes).	4. Light the newspaper or lighter cubes. Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes).
5. Using tongs with long heat resistant handles, spread the coals to evenly cover the entire grate (including the center air deflector).	



Starter fluid can be used to light the charcoal, but it is not the preferred method. It can be messy and may leave a chemical taste on the food if not completely burned off prior to cooking. Once lit, never add additional starter fluid to the grill. Store the bottle at least, 25 ft (7.6m) away from the grill when operating.



Charcoal Starter Safe Operating Practices

WARNING!

- For outdoor use only.
- Do not use the Charcoal Starter unless it is placed on a firm, level charcoal grate and the charcoal grill is on a firm, level, non-combustible surface.
- Do not place the Charcoal Starter on any combustible surface unless the Charcoal Starter is completely cool.
- Do not use lighter fluid, gasoline or self lighting charcoal in the Charcoal Starter.
- Only use the Charcoal Starter to light charcoal for charcoal grills.
- Always wear protective gloves when handling the Charcoal Starter.
- Keep children and pets away from the Charcoal Starter at all times.
- Do not use the Charcoal Starter in high winds.
- Do not leave the Charcoal Starter unattended while in use.
- Do not lean over the Charcoal Starter when lighting.
- Never use the Charcoal Starter for other than intended use. Do not use the Charcoal Starter to prepare food.
- Use extreme caution when pouring hot coals out of the Charcoal Starter.

CHARCOAL STARTER



EN

Using the Charcoal Starter

- Turn the Charcoal Starter upside down.
- Crumple two full sheets of newspaper and stuff them into the bottom of the Charcoal Starter.
- Turn the Charcoal Starter right side up and place it in the centre of the charcoal grate.
- Add appropriate amount of charcoal but do not over fill.
- Light a match, and insert into one of the bottom air vents to ignite the newspaper.
- When the top layer of charcoal has a light coating of grey ash, wearing protective gloves carefully pour the hot charcoal onto the charcoal grate (direct cooking method) or place into the charcoal baskets (indirect method).
- Once the hot charcoal is placed into the grill, spread the charcoal out evenly using tongs with long heat resistant handles.

Charcoal Cooking Guide

Charcoal is the traditional way of cooking that we are all familiar with. The glowing briquettes emit infrared energy to the food being cooked, with very little drying effect. Any juices or oils that escape from the food drip down onto the charcoal and vaporize into smoke giving the food its delicious grilled taste. The bottom line is that Napoleon's charcoal grill produces searing heat for juicier, tastier steaks, hamburgers and other meats. For cooking times and tips refer to the Charcoal Grilling Chart.

The following grilling chart is meant to be a guideline only. Cooking times are affected by such factors as altitude, outside temperature, wind, and desired doneness, which will be reflected in your cooking time. Use a meat thermometer to ensure foods are adequately cooked.

Charcoal Grilling Chart

Food	Direct/Indirect Heat	Cooking Time	Helpful Suggestions
Steak 1 in. (2.54cm) thick	Direct heat	6-8 min.— Medium	When selecting meat for grilling, ask for marbled fat distribution. The fat acts as a natural tenderizer while cooking and keeps it moist and juicy.
Hamburger 1/2 in (1.27cm) thick	Direct heat	6-8 min.— Medium	Preparing hamburgers to order is made easier by varying the thickness of your patties. To add an exotic taste to your meat, try adding hickory-flavored woodchips to the charcoal.
Chicken pieces	Direct heat approx 2 min. per side. Indirect heat for the remaining 18-20 min.	20-25 min.	The joint connecting the thigh and the leg from the skinless side should be sliced 3/4 of the way through for the meat to lay flatter on the grill. This helps it to cook faster and more evenly. To add a trademark taste to your cooking, try adding mesquite-flavored woodchips to the charcoal.
Pork chops	Direct heat	10-15 min.	Trim off the excess fat before grilling. Choose thicker chops for more tender results.
Spare ribs	Direct heat for 5 min. Indirect heat to finish	1.5-2 hrs. turning often	Choose ribs that are lean and meaty. Grill until meat easily pulls away from the bone.
Lamb chops	Direct heat	25-30 min.	Trim off the excess fat before grilling. Choose extra thick chops for more tender results.
Hot dogs	Direct heat	4-6 min.	Select the larger size wieners. Slit the skin lengthwise before grilling.

Cooking Instructions

Initial Lighting: When lit for the first time, the grill emits a slight odor. This is a normal temporary condition caused by the "burn-in" of internal paints and lubricants used in the manufacturing process and does not occur again. Simply burn the grill on high for approximately 30 minutes with the lid and base vents fully open.

Grill Use: We recommend preheating the grill by operating it with the lid closed for approximately 20 minutes. The coals are ready when they have a light coating of grey ash. Food cooked for short periods of time (fish, vegetables) can be grilled with the lid open. Cooking with the lid closed ensures higher, more even temperatures that will reduce cooking time and cook the food more evenly. When cooking very lean meat, such as chicken breast or lean pork, the grids can be oiled before preheating to reduce sticking. Cooking meat with a high degree of fat content may create flare-ups. Either trim the fat or reduce temperatures to inhibit this. Should a flare-up occur, move food away from flames; reduce the heat (reduce vent opening). Leave the lid open.

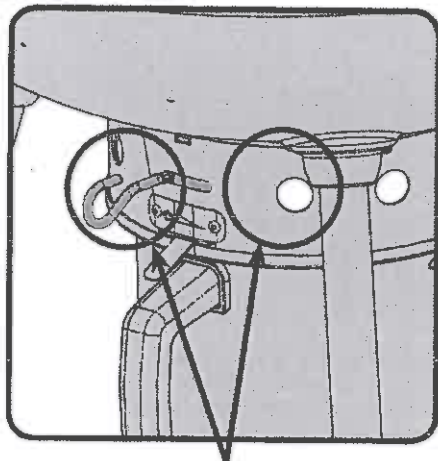
As a general rule, plan on using about 50 briquettes to cook 2 lb. (1kg) of meat. If cooking for more than 30 to 40 minutes, additional briquettes must be added to the fire. When the weather is cold or windy, you will need more briquettes to reach ideal cooking temperatures.

Adding Charcoal During Cooking: Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Stand back a safe distance and use a long-handled heat-resistant cooking tongs to add additional charcoal briquettes. There are flaps on either side of the cooking grid that provide access to the charcoal grate.

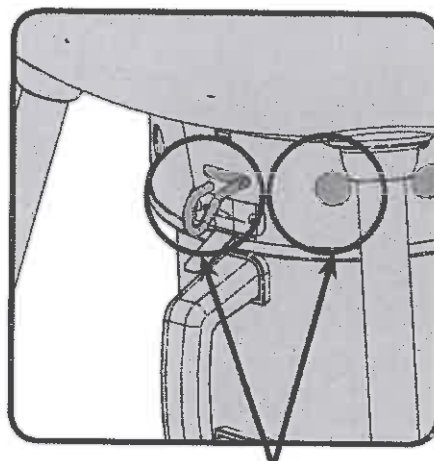


WARNING! Never add charcoal starter fluid to hot or warm coals. Once charcoal is ignited no more fluid is required.

Operating The Vents: Lid vents on a covered grill are usually left open to allow air into the grill. Air increases the burning temperature of the coals. You can regulate the grill's temperature by moving the vent slide to the right or left. Closing the vents either partially or completely will help to cool down the coals. Do not completely close the air vents and the lid vent unless you are trying to cool down or extinguish a flame.



Vent Open



Vent Closed

After Use Safety



WARNING! To protect yourself and your property from damage, carefully follow these safety precautions.

- Close the grill lid and all vents to extinguish fire.
- Always allow the grill to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Use a metal spatula or scoop to remove remaining coals and ashes from grill. Place them in a non-combustible metal container and completely saturate with water. Leave in container an additional 24 hours before disposing.

Maintenance / Cleaning Instructions

It is recommended that the ashtray/drip pan be emptied out after each use.



WARNING! Ensure the grill is cool and all coals are completely extinguished prior to removing any part from your grill.

WARNING! Always wear protective gloves and safety glasses when cleaning your grill.

WARNING! Do not use pressure washer to clean any part of the grill.

WARNING! To avoid the possibility of burns, maintenance should be done only when the grill is cool. Avoid unprotected contact with hot surfaces. Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios. Do not use oven cleaner to clean any part of this grill. Do not use a self-cleaning oven to clean cooking grids or any other parts of the grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the grill components unless cleaned regularly.

Grids And Warming Rack: The grids and warming rack are best cleaned with a brass wire brush during the pre-heating period. Steel wool can be used for stubborn stains.

Cleaning Inside The Grill: Remove the cooking grids. Use a brass wire brush to clean loose debris from the bowl and the insides of the lid. Scrape the inside of the bowl with a putty knife or scraper, and use a wire brush to remove ash. Sweep all debris from inside the grill into the removable ash/drip pan. If desired you can wash the inside of the grill with a mild detergent and water. Rinse well with clear water and wipe dry.



WARNING! Accumulated grease is a fire hazard. Clean the drip pan after each use to avoid grease buildup.

Ash/Drip Pan: Ashes, grease and excess drippings pass through to the ash/drip pan, located beneath the charcoal grill, and accumulate. To clean, slide the pan free of the grill. Never line the pan with aluminum foil, sand or any other material as this could prevent the grease from flowing properly. The pan should be scraped out with a putty knife or scraper, and all the debris brushed into a non-combustible metal container. Wash the ash/drip pan with a mild detergent and water. Rinse well with clear water and wipe dry.

Cleaning The Outer Grill Surface: Do not use abrasive cleaners or steel wool on any painted, porcelain or stainless steel parts of your Napoleon Grill. Doing so will scratch the finish. Exterior grill surfaces should be cleaned with warm soapy water while the metal is still warm to the touch. To clean stainless surfaces, use a stainless steel or a non-abrasive cleaner. Always wipe in the direction of the grain. Over time, stainless steel parts discolor when heated, usually to a golden or brown hue. This discoloration is normal and does not affect the performance of the grill. Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

Troubleshooting

Problem	Possible Causes	Solution
Low heat / Low flame.	<p>Improper preheating.</p> <p>Not enough airflow.</p> <p>Low charcoal.</p> <p>Lid being opened to frequently.</p>	<p>Allow charcoal to burn until covered with a light grey ash. (usually 20-25min).</p> <p>Open Vents.</p> <p>Add more charcoal to the charcoal tray.</p> <p>Allow food to cook with the lid closed. Every time the lid is removed, the temperature drops. This leads to lower temperatures and longer cooking times.</p>
Excessive flare-ups/uneven heat.	<p>Improper preheating.</p> <p>Excessive grease and ash build up in ash/drip pan.</p>	<p>Preheat grill with lid closed for 20 - 25 mins and spread coals around evenly.</p> <p>Clean ash/drip pan regularly. Do not line pan with aluminum foil. Refer to cleaning instructions.</p>
"Paint" appears to be peeling inside lid or hood.	Grease build up on inside surfaces.	This is not a defect. The finish on the lid is porcelain, and will not peel. The peeling is caused by hardened grease, which dries into paint-like shards that will flake off. Regular cleaning will prevent this. See cleaning instructions.

Charcoal Grilling In Review

Lighting Your Grill

- Before cooking for the first time, we recommend burning on high for 30 minutes with the lid and base vents fully open. This will burn off any lubricants used in the manufacturing process.
- Fully open the vent on the lid and base each time you light your grill.
- Ensure the ash pan is cleaned out from the previous use and then re-install.
- The grill can be used either with or without the center air deflector. The deflector will ensure more even temperatures and will slow the rate of burn in the center of the grill.
- Use either the Ultrachef Charcoal Starter (not included) following the instructions included in the manual, or place lighter cubes or lightly crumpled newspaper on and around the air deflector. Place the charcoal in a cone shaped pile in the center of the unit (direct cooking method) or the optional charcoal baskets (indirect method).
- Once fully lit, close the lid and allow the charcoal to burn until it is covered in a light grey ash (approximately 20 minutes), arrange the charcoal using tongs with heat resistant handles according to the cooking method you are going to use.
- Starter fluid can be used to light the charcoal, but it is not the preferred method. It can be messy and may leave a chemical taste on the food if not completely burned off prior to cooking. Once lit, never add additional starter fluid to the grill. Store the bottle at least 25ft (7.6m) away from the grill when operating.
- Additional smoke flavour can be achieved by adding smoker chips which are available in a variety of flavours through your Napoleon dealer.

Cooking With Your Grill

- We recommend preheating the grill by operating it with the lid closed for approximately 20 minutes. The coals are ready when they have a light coating of grey ash.
- As a general rule plan on using about 50 briquettes to cook 2 lb. (1kg) of meat. If cooking for more than 30 to 40 minutes, additional briquettes must be added to the fire. When the weather is cold or windy, you will need more briquettes to reach ideal cooking temperatures.
- Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Stand back a safe distance and use a long-handled heat-resistant cooking tongs to add additional charcoal briquettes.
- Lid vents on a covered grill are usually left open to allow air into the grill. Air increases the burning temperature of the coals. You can regulate the grill's temperature by moving the vent slide to the right or left.
- Allow food to cook with the lid closed. Every time the lid is removed, the temperature drops. This leads to lower temperatures and longer cooking times.
- Closing the vents either partially or completely will help to cool down the coals. Do not completely close the air vents and the lid vent unless you are trying to cool down or extinguish a flame.
- The cooking grid can be oiled before preheating to reduce sticking.
- Use a meat thermometer to ensure foods are adequately cooked.

Grill Clean Up

- Close the grill lid and all vents to extinguish fire.
- Always allow the grill to cool completely before handling.
- Never leave coals and ashes in grill unattended. Make sure coals and ashes are completely extinguished before removing.
- Use a metal spatula or scoop to remove remaining coals and ashes from grill. Place them in a non-combustible metal container and completely saturate with water. Leave in container an additional 24 hours before disposing.
- Use a brass wire brush to clean loose debris from the bowl and the insides of the lid.
- Wash the inside of the grill with a mild detergent and water. Rinse well with clear water and wipe dry.
- Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck. Touch-up enamel is available from your Napoleon Grill dealer.

KEEP YOUR RECEIPT AS PROOF OF PURCHASE TO VALIDATE YOUR WARRANTY.

Ordering Replacement Parts

Warranty Information

MODEL: _____

DATE OF PURCHASE: _____

SERIAL NUMBER: _____

(Record information here for easy reference)

Before contacting the Customer Solutions Department, check the NAC Website for more extensive cleaning, maintenance, troubleshooting and parts replacement instructions at www.napoleongrills.com. Contact the factory directly for replacement parts and warranty claims. Our Customer Solutions Department is available between 9 AM and 5 PM (Eastern Standard Time) at 1-866-820-8686 or fax at 1-705-727-4282. To process a claim, we must be provided with the following information:

1. Model and serial number of the unit.
2. Part number and description.
3. A concise description of the problem ('broken' is not sufficient).
4. Proof of purchase (photocopy of the invoice).

In some cases the Customer Solutions Representative could request to have the parts returned to the factory for inspection before providing replacement parts. These parts must be shipped prepaid to the attention of the Customer Solutions Department with the following information enclosed:

1. Model and serial number of the unit.
2. A concise description of the problem ('broken' is not sufficient).
3. Proof of purchase (photocopy of the invoice).
4. Return Authorization Number - provided by the Customer Solutions Representative.

Before contacting Customer Solutions Representative, please note that the following items are not covered by the warranty:

- Costs for transportation, brokerage or export duties.
- Labor costs for removal and reinstallation.
- Costs for service calls to diagnose problems.
- Discoloration of stainless steel parts.
- Part failure due to lack of cleaning and maintenance, or use of improper cleaners (oven cleaner).



Notes



CAUTION! During unpacking and assembly we recommended you wear work gloves and safety glasses for your protection. Although we make every effort to make the assembly process as problem free and safe as possible, it is characteristic of fabricated steel parts that the edges and corners might be sharp and could cause cuts if handled incorrectly.



Getting Started

1. Remove all cart panels, hardware, and grill head from carton. Raise lid and remove any components packed inside. Use the parts list to ensure all necessary parts are included.
2. Do not destroy packaging until the grill has been fully assembled and operates to your satisfaction.
3. Assemble the grill where it is to be used, lay down cardboard or a towel to protect parts from being lost or damaged while assembling.
4. Most stainless steel parts are supplied with a protective plastic coating that must be removed prior to using the grill. The protective coating has been removed from some of the parts during the manufacturing process and may have left behind a residue that can be perceived as scratches or blemishes. To remove the residue, vigorously wipe the stainless steel in the same direction as the grain.
5. Follow all instructions in the order that they are laid out in this manual.
6. Two people are required to lift the grill head onto the assembled cart.



If you have any questions about assembly or grill operation, or if there are damaged or missing parts please call our Customer Solutions Department at 1-866-820-8686 between 9 AM and 5 PM (Eastern Standard Time).



ATTENTION! Lors du déballage et de l'assemblage, nous vous conseillons de porter des gants de travail et des lunettes de sécurité pour votre protection. Malgré tous nos efforts pour assurer que l'assemblage soit aussi sécuritaire et sans problème que possible, il se peut que les bords et les coins des pièces usinées en acier soient coupants et qu'ils causent des coupures si les pièces ne sont pas manipulées correctement.



Pour Commencer

1. Retirez tous les panneaux, le matériel et le gril du carton d'emballage. Soulevez le couvercle et enlevez les composants qui se trouvent à l'intérieur. Servez-vous de la liste de pièces pour vous assurer que toutes les pièces nécessaires sont incluses.
2. Ne détruisez pas l'emballage jusqu'à ce que le gril ait été complètement assemblé et qu'il fonctionne à votre satisfaction.
3. Assemblez le gril là où il sera utilisé et posez un carton ou une serviette afin d'éviter de perdre ou d'endommager les pièces lors de l'assemblage.
4. La plupart des pièces en acier inoxydable comportent un revêtement de protection en plastique qui doit être retiré avant d'utiliser le gril. Le revêtement de protection a déjà été retiré de certaines pièces lors du processus de fabrication, ce qui a pu laisser un résidu pouvant être perçu comme des égratignures ou des marques. Pour enlever ce résidu, frottez l'acier inoxydable vigoureusement dans le sens du grain.
5. Suivez toutes les instructions dans l'ordre donné dans ce manuel.
6. Deux personnes sont requises pour soulever la cuve de gril et la placer sur le chariot assemblé.



Si vous avez des questions à propos de l'assemblage ou du fonctionnement du gril, ou si des pièces sont manquantes ou endommagées, veuillez appeler notre département du Service aux Consommateurs au 1-866-820-8686 entre 9 h et 17 h (heure normale de l'Est).



3 X 570-0097 (M3)



Ensure slot in the base engages the clip in the air vent as illustrated.

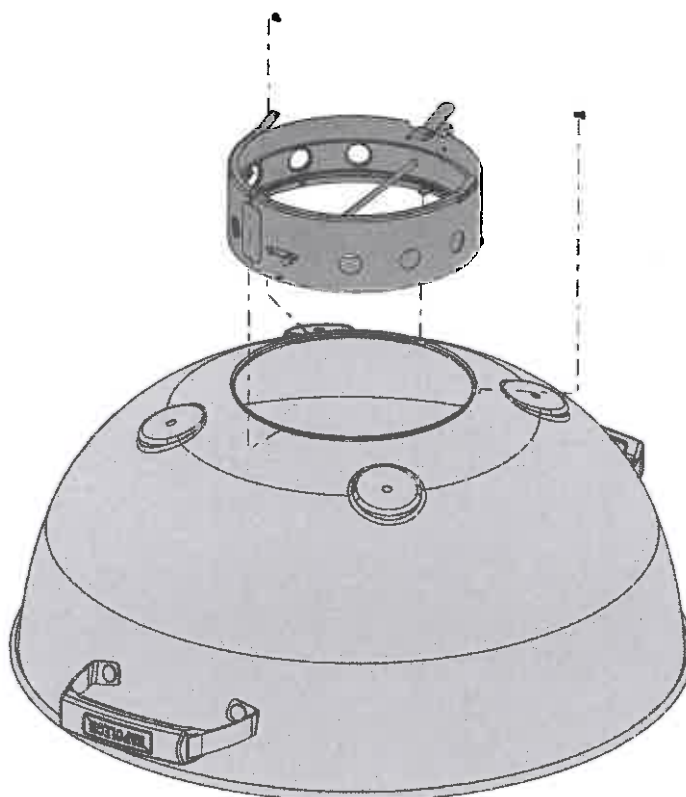
Assurez-vous dans la base engage clip dans évent, comme illustré.

Maak zeker dat de clip in de luchtwind juist is gekoppeld met de basis zoals afgebeeld.

Sicherstellen, dass die wie abgebildet eingerastet ist.

Asegúrese de que la ranura en la base activa el clip en el conducto de ventilación, como lo indica la imagen.

Se till att urtagen i grillens botten passar i clipsen på ventildelen enligt bild





For ease of installation start all screws before tightening completely. Completely tighten screws after bottom shelf and wheels have been attached.

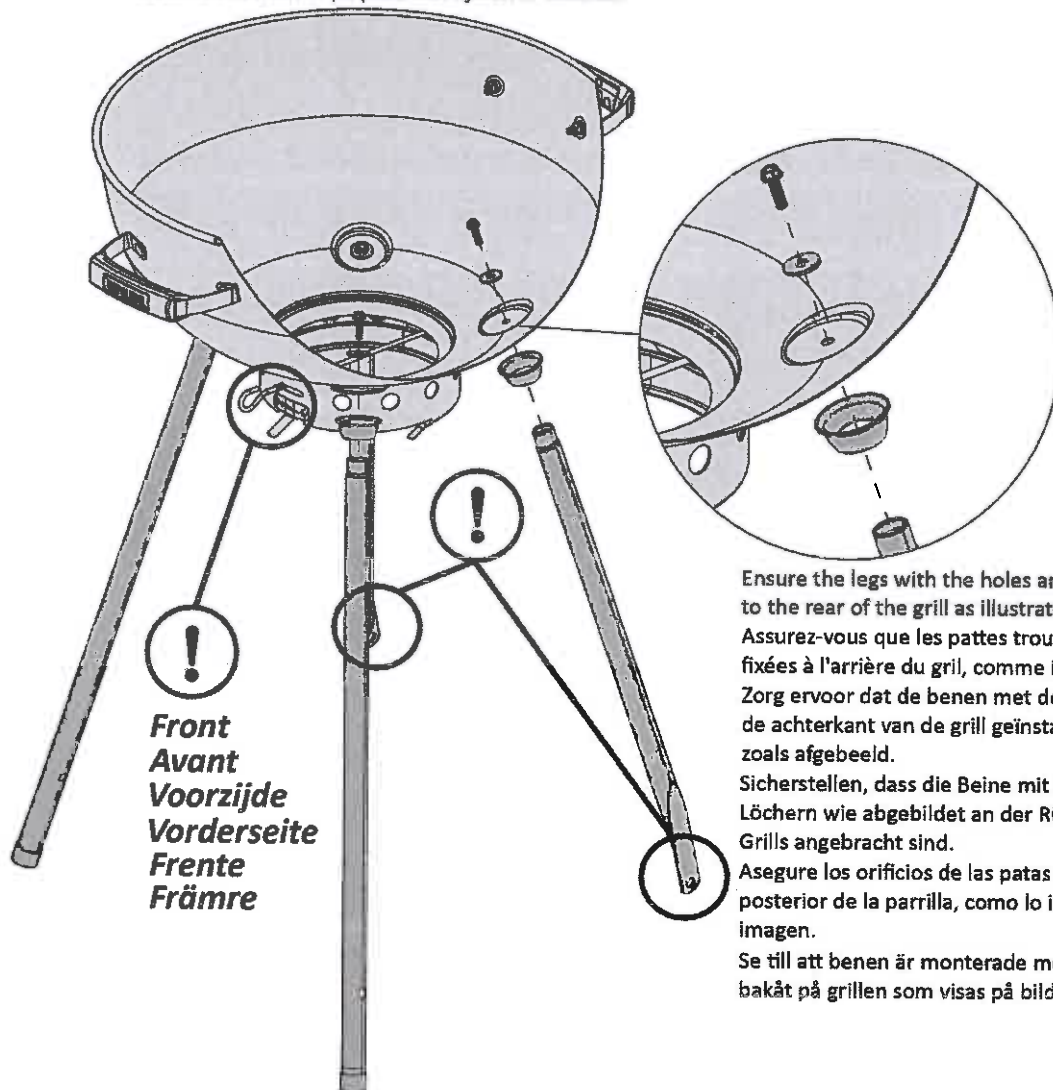
Pour faciliter l'installation, commencez à visser chaque vis avant de les serrer complètement. Completely tighten screws after bottom shelf and wheels have been attached.

Voor installatiegemak start alle schroeven voor deze volledig in te schroeven. Schroef helemaal vast nadat de onderste plank en de wielen zijn bevestigd.

Alle Schrauben zunächst nur lose anziehen und erst dann fest anziehen, wenn alle Teile richtig installiert sind. Nach Montage des unteren Regalbodens und der Räder alle Schrauben fest anziehen.

Para facilitar la instalación, primero coloque todos los tornillos y luego ajústelos. Ajuste completamente los tornillos luego de colocar el estante inferior y las ruedas.

För att underlätta installation, sätt dit alla skruvar innan du drar åt dom. Dra åt skruvarna när bottensektionen är på plats och hjulen är ditsatta.



Ensure the legs with the holes are attached to the rear of the grill as illustrated.

Assurez-vous que les pattes trouées soient fixées à l'arrière du gril, comme illustré.

Zorg ervoor dat de benen met de gaten aan de achterkant van de grill geïnstalleerd zijn, zoals afgebeeld.

Sicherstellen, dass die Beine mit den Löchern wie abgebildet an der Rückseite des Grills angebracht sind.

Asegure los orificios de las patas a la parte posterior de la parrilla, como lo indica la imagen.

Se till att benen är monterade med hålen bakåt på grillen som visas på bild.



1/2" (13mm)



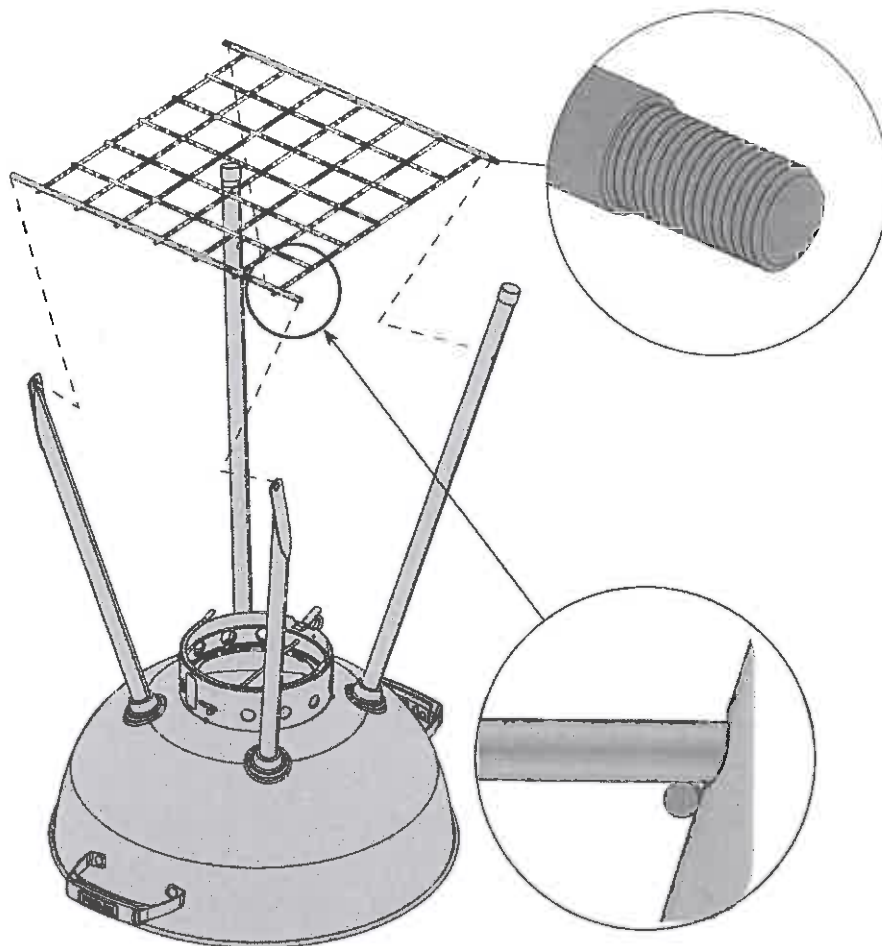
Insert the bottom shelf into the holes in the legs ensuring the crossbars on either end of the shelf are to **the bottom as illustrated.**

Insérez la tablette inférieure dans les trous des pattes en s'assurant que les barres transversales à chaque extrémité de la tablette soient orientées vers le bas, comme illustré.

Steek de onderste plank in de gaten in de benen en maak zeker dat de dwarsbanken aan weerszijden van de plank aan de onderkant zijn, zoals afgebeeld.

Den untersten Regalboden wie abgebildet in die Löcher an den Beinen einführen. Dabei sicherstellen, dass die Kreuzverstärkungen an den beiden Seiten des Regals wie abgebildet nach unten zeigen.

Coloque el estante inferior en los orificios de las patas y asegure las barras transversales de ambos extremos del estante a la parte inferior, como lo indica la imagen.





If necessary the axle cap can be tapped with a rubber mallet.

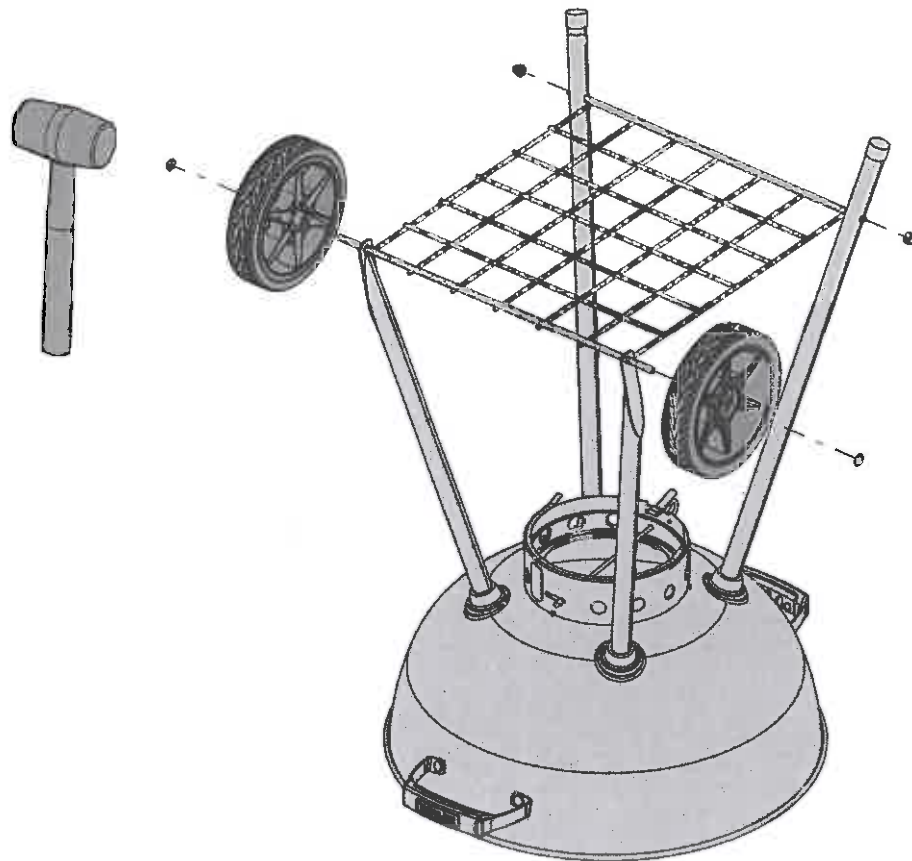
Si nécessaire, le essieu peut être enfoncé avec un maillet en caoutchouc.

Het asmoer kan indien nodig met een rubberen hamer worden ingeslagen.

Falls erforderlich, kann die Achsemutter mit einem gummihammer nach unten geklopft werden.

Si es necesario, el casquillo del eje se puede golpear con un mazo de caucho.

Vid behov kan en gummiklubba användas försiktigt.

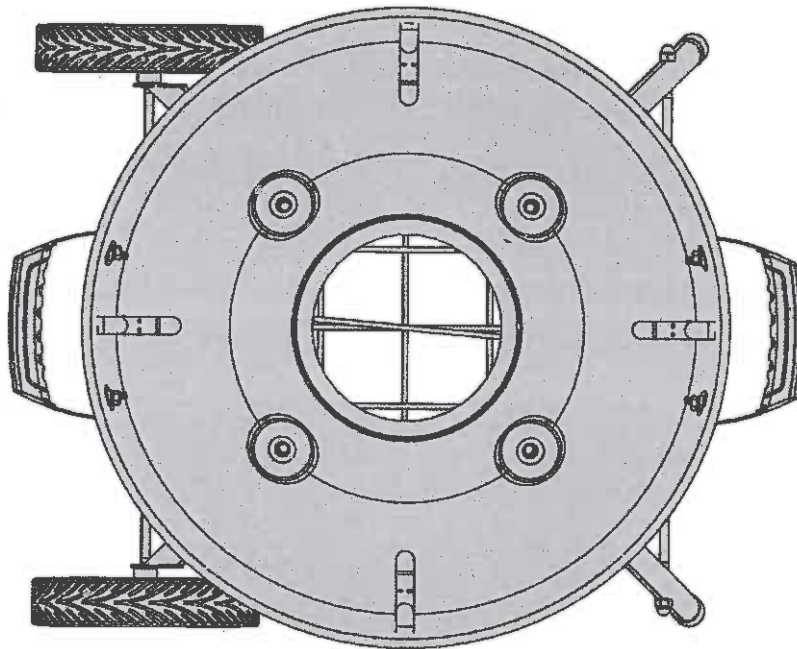




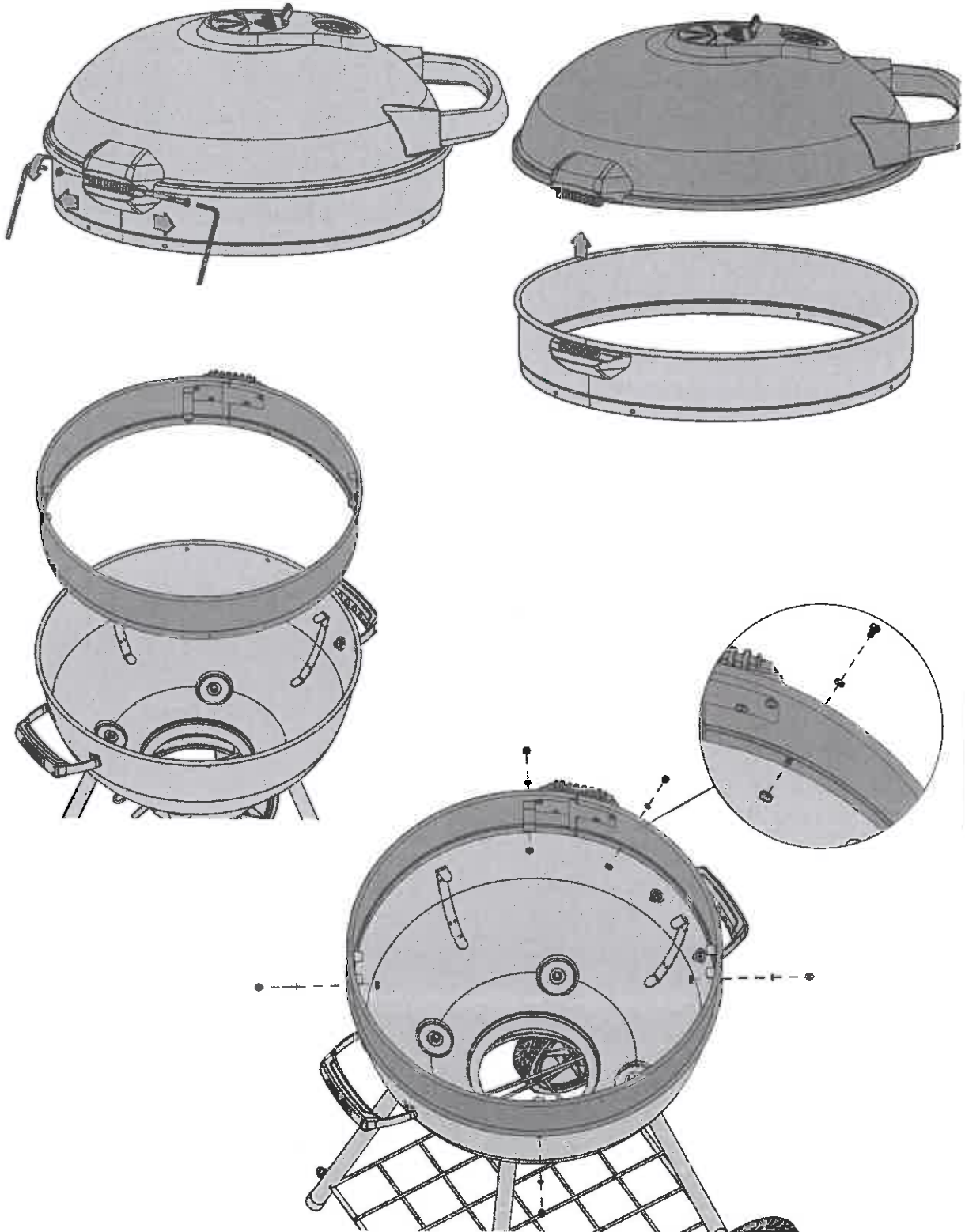
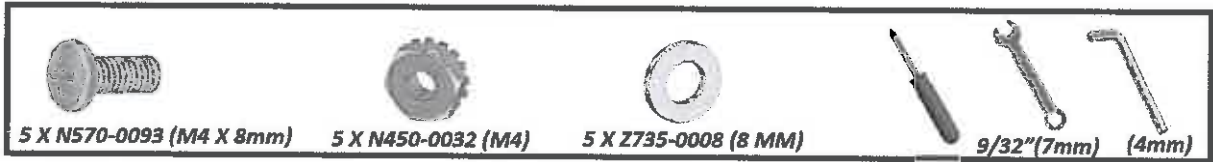
3/8"(10mm)

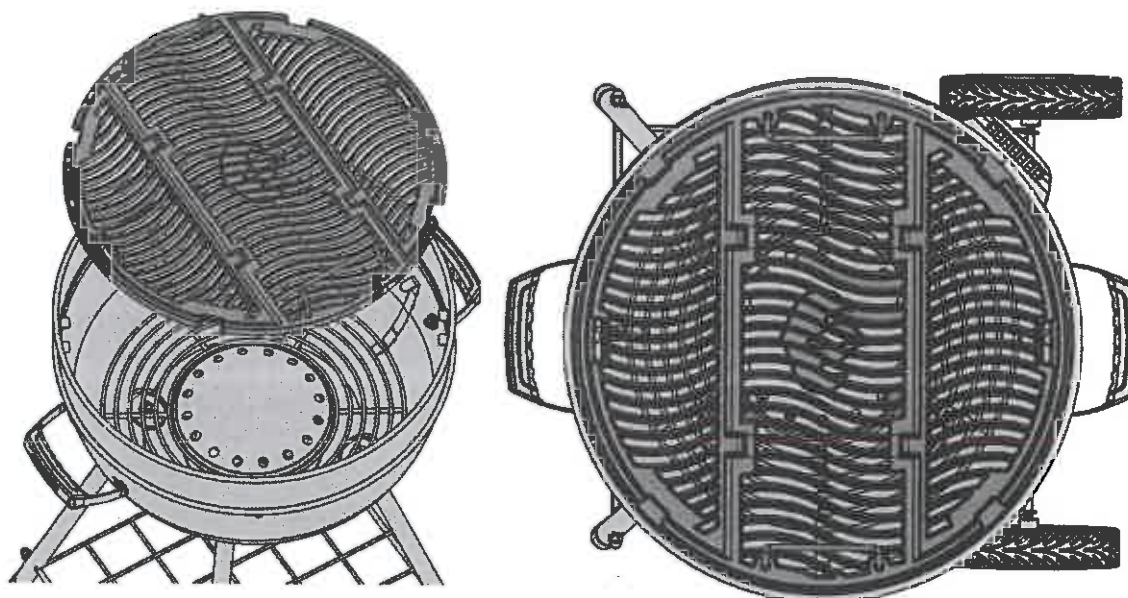
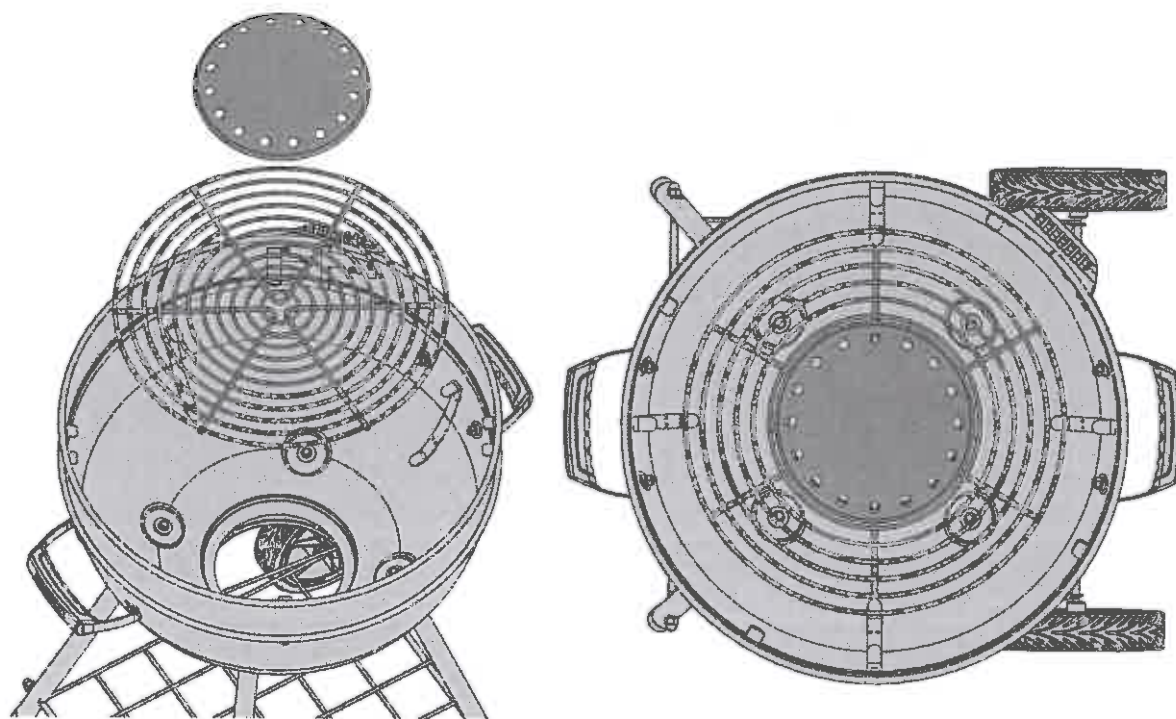


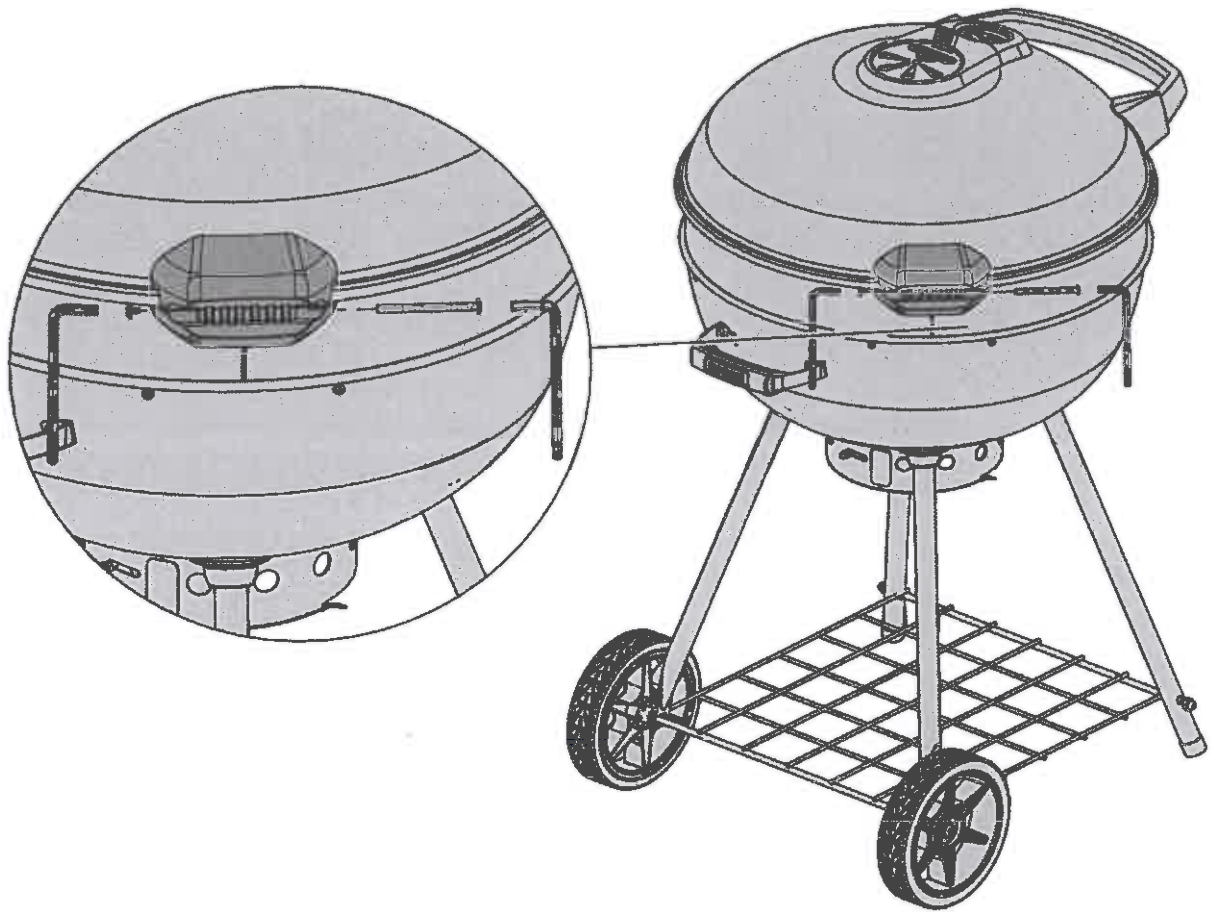
Completely tighten screws, securing legs to base.
 Serrez complètement les vis pour fixer les pattes à la base.
 Schroef helemaal vast, bevestig de poten aan de basis.
 Alle Schrauben fest anziehen, um die Beine sicher am Grill zu befestigen.
 Ajuste completamente los tornillos para asegurar las patas a la base.
 Dra åt skruvarna för infästningen av benen mot grillbotten.

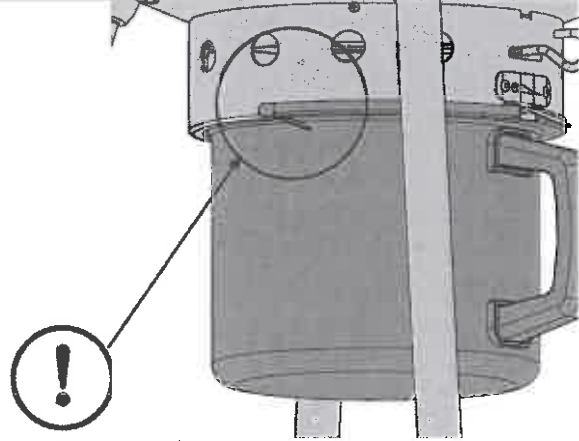


WARNING! Do not over tighten leg screws.
ATTENTION! Ne pas trop serrer les vis Jambe.
WAARSCHUWING! Niet te vast schroeven been.
WARNUNG! Nicht zu fest anziehen Bein befestigen.
ADVERTENCIA! No apriete demasiado los tornillos de la pierna.
VARNING! Dra inte åt skruvarna till benen för hårt.









Ensure ash/drip pan engages in base as illustrated.
Assurez-vous que le récipient à cendres/bac d'égouttement est fixé à la base, comme illustré.
Maak zeker dat de as/lekbak juist is gekoppeld met de basis zoals afgebeeld.

Sicherstellen, dass Aschenbehälter/Auffangschale wie abgebildet eingerastet ist.

Asegúrese de que la bandeja para cenizas/de goteo encaje en la base, como lo indica la imagen.

Se till att ask- dropbehållaren passas in korrekt i botten på grillen enligt bild.

Ensure slot in drip pan engages clip in base as illustrated.

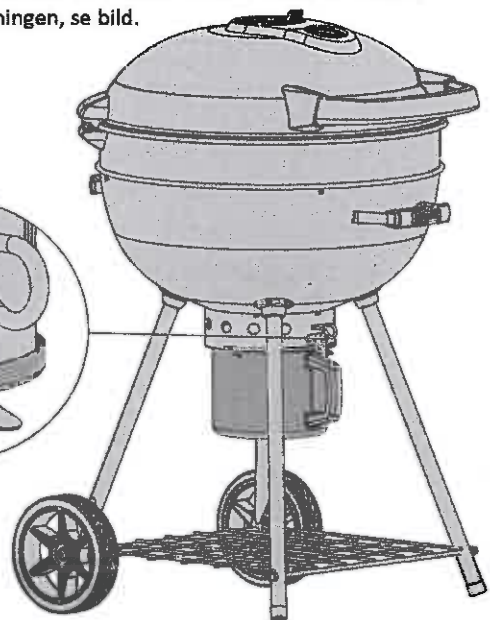
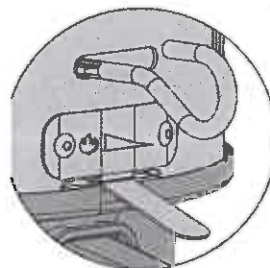
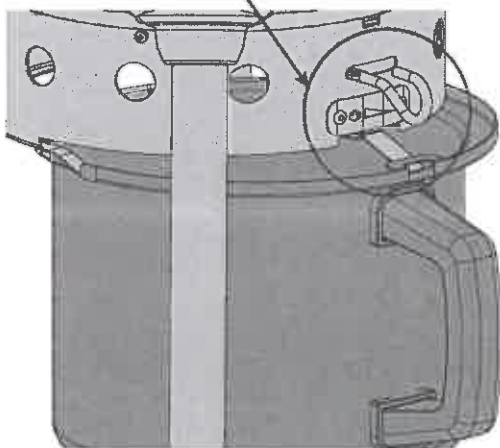
Assurez-vous que l'attache sur le récipient à cendres/bac d'égouttement est bien engagée dans la base, comme illustré.

Maak zeker dat de clip in de lekbak juist is gekoppeld met de basis zoals afgebeeld.

Sicherstellen, dass die einsteckbare Fett-Auffangschale wie abgebildet eingerastet ist.

Asegúrese de que el broche de la bandeja de goteo encaje en la base, como lo indica la imagen.

Clipet på behållaren ska passas in i urtaget på infästningen, se bild.



Parts List

Item	Part #	Description	
1	N010-0769-BK2GL	base / base	x
2	N010-0865	handle base / de couvercle - base	x
3	N570-0115	1/4-20 x 5/8" screw / vis 1/4-20 x 5/8"	x
4	N590-0234-BK1SG	wire bottom shelf / tablette grillagée inférieure	x
5	Z735-0006	flat washer / rondelle plate	x
6	55100	tool hook bracket / crochet à ustensiles	ac
7	N010-0735	air support outer / appui aérien extérieure	x
8	N325-0070	handle / poignée	x
	N450-0036	acorn nut M5 / écrou borgne M5	x
9	N010-0846	air vent assembly / assemblée du vent air	x
10	N215-0010	ash deflector / déflecteur de cendres	x
11	N570-0097	M3 screw / vis M3	x
12	N655-0129P	support leg / support de patte	x
13	N075-0089	leg front / patte avant	x
14	N570-0087	1/4-20 x 7/8" screw / vis 1/4-20 x 7/8"	x
15	N120-0015	cap leg / embout pour patte	x
16	N450-0035	acorn nut M8 / écrou borgne M8	x
17	N710-0075-BK1HG	drip pan - ash collector / récipient à cendres - bac d'égouttement	x
18	N655-0132	support ash pan handle / support pour poignée du récipient à cendres	x
19	N325-0071	ash pan handle / poignée du récipient à cendres	x
20	N735-0003	washer, lock 1/4" / rondelle de blocage 1/4"	x
21	N570-0082	1/4-20 x 5/8" screw / vis 1/4-20 x 5/8"	x
22	N305-0077	charcoal grate / grille à charbon de bois	x
23	N500-0043	reflector plate / déflecteur d'air	x
24	67400	basket charcoal / panier à briquettes	ac
25	N450-0043	axle cap / essieu	x
26	N010-0692	middle ring assembly base / anneau de base assemblée	x
27	N655-0155	stiffener plate hinge / plaque de charnière	x
28	N335-0057K	lid / couvercle	x
29	N685-0011	temperature gauge / jauge de température	x
30	W450-0005	logo spring clips / pinces à ressort du logo	x
31	N655-0141	support lid handle left / support de la poignée du couvercle gauche	x
32	N655-0142	support lid handle right / support de la poignée du couvercle droit	x
	N450-0030	M6 locking nut / écrou de blocage M6	x
33	N325-0073	lid handle / poignée de couvercle	x
34	N655-0143	stiffener plate hinge / plaque de charnière	x
35	N080-0271	hinge upper / charnière supérieure	x
	Z570-0033	screw 10-24 x 12 mm / 10-24 x 12mm vis	x
36	N735-0010	lockwasher / rondelle à ressort	x
37	N570-0042	screw 10-24 x 3/8" / vis 10-24 x 3/8"	x
38	Z570-0029	screw 10-24 x 35 mm / vis 10-24 x 35 mm	x
39	N080-0270	hinge lower / charnière inférieure	x
40	N305-0080-BK2FL	cooking grid main / grille de cuisson principale	x
41	N305-0081-BK2FL	cooking grid side / grille de cuisson latérale	x
42	N325-0076	handle cooking grid / grille de cuisson poignée	x
43	Z570-0032	M4 screw / vis M4	x
44	N570-0098	screw, hinge / vis charnière	x
45	Z735-0008	washer / rondelle	x

Parts List

Item	Part #	Description	
46	N570-0093	screw M4 x 8mm / vis M4 x 8mm	x
47	N450-0032	nut M4 / M4 écrou	x
48	N075-0087	leg wheel / patte arrière avec roue	x
49	Z745-0001	wheel / roue	x
50	Z735-0007	M6 washer / rondelle M6	x
51	N450-0025	nut M6 / écrou M6	x
	68910	vinyl cover / housse en vinyle	ac

x - standard

ac - accessory

x - compris

ac - accessoires

x - standard

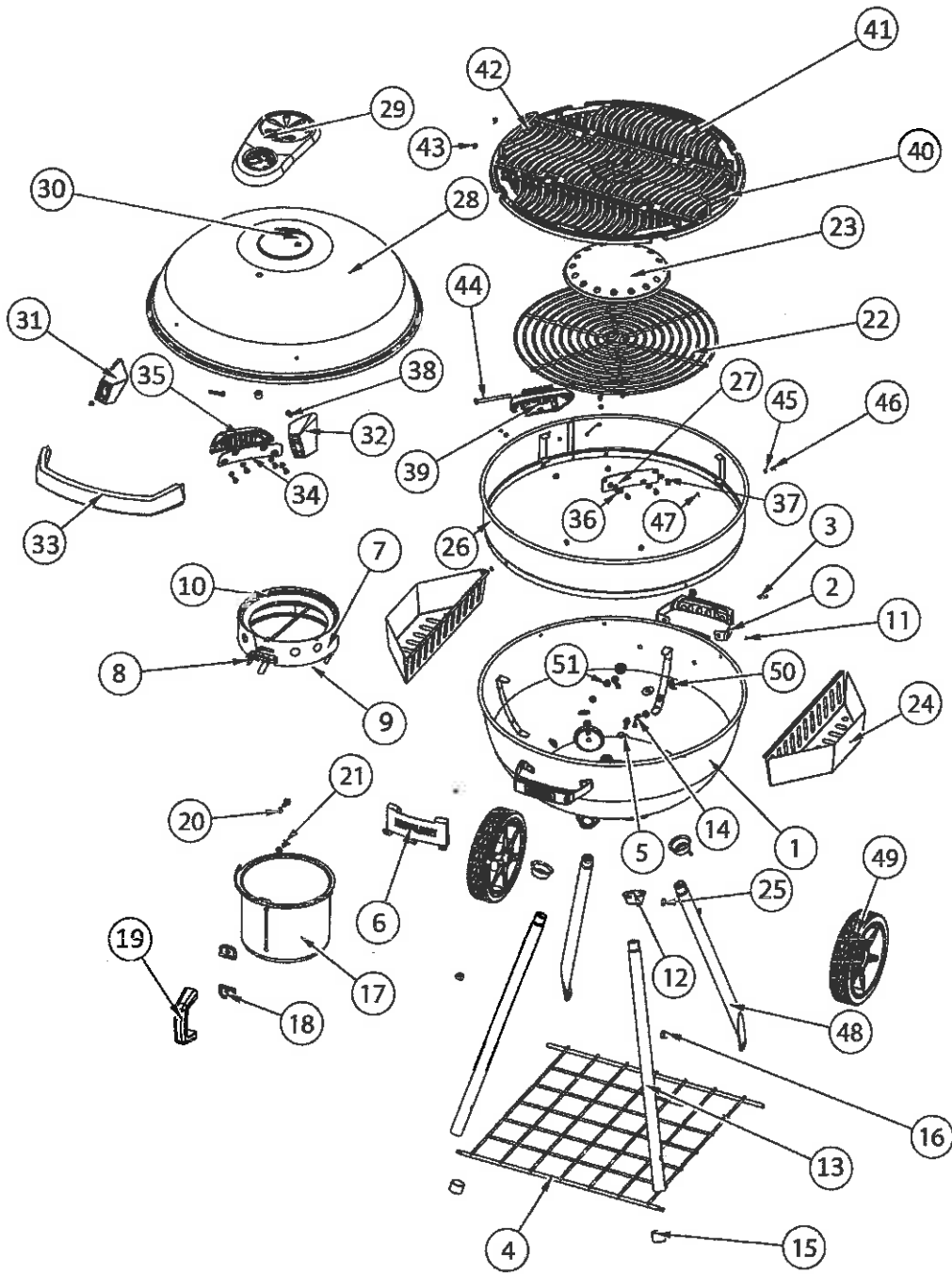
ac - zubehör

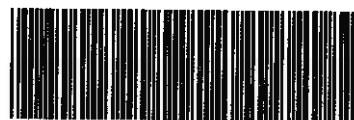
x - estándar

ac - accesorio

x - standard

ac - tillbehör





N415-0351W