

Patio[®] BISTRO

Small Grill Size, **BIG Grill Features**[™]



IMPORTANT: Fill out the product record information below.

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

Date Purchased _____



product guide

Electric

Use only with GFI (Ground Fault Interrupter) protected circuit.

FOR OUTDOOR USE ONLY

⚠️ **WARNING:**

Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

DO NOT USE CHARCOAL. A charcoal fire will result and the grill is not designed for charcoal. The fire will create an unsafe condition and damage the grill.

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

⚠️ **WARNING:**

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠️ **CAUTION:**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

⚠️ **CAUTION:**

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

If you have questions or need assistance during assembly, please call 1-888-430-7870

To insure your satisfaction and for follow-up service, register your appliance online at www.charbroil.com/register

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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.


Follow all warnings and instructions when using the appliance.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

	DANGER	
DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.		

	WARNING	
WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.		

	CAUTION	
CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.		

	CAUTION	
For residential use only. Do not use for commercial cooking.		

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

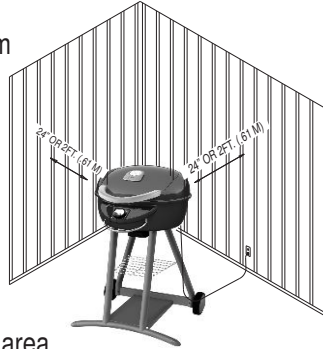
READ ALL INSTRUCTIONS

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Use only with GFI (Ground Fault Interrupter) protected circuit.
- To prevent grill from being splashed or falling into water, do not use grill within 10 feet of a pool, pond or other body of water.
- Keep grill and electric controller dry and out of rain at all times.
- When connecting controller to grill, plug electric controller into grill first, make sure controller is set to OFF position, then plug into outlet. When unplugging, turn controller to OFF position, disconnect from outlet, then remove controller from grill.
- Unplug grill when not in use and before moving.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Store controller indoors when not in use.
- Do not use water or other liquid spray to clean product without first unplugging electric controller and removing heating element.
- Fuel, such as charcoal briquettes, is not to be used with appliance.
- Use only on properly grounded outlet.

SAVE THESE INSTRUCTIONS

General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave grill unattended when ON.
3. Keep children away from grill both when hot and cold.
4. Use long barbecue utensils for cooking.
5. Allow grill to cool before moving, cleaning or storing.
6. Do not cook under a roof.
7. Keep grill 24" (2 feet) away from walls and rails.
8. For outdoor household use only. Do not use indoors or for commercial cooking.
9. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this grill when in use.
10. Store grill in weather protected area or under grill cover when not in use and electric controller indoors when not in use.
11. Use only accessory attachments recommended by manufacturer.
12. It is the responsibility of the assembler/owner to assemble, install and maintain grill.



Extension Cord Use and Safety

- For best grill performance use of extension cord is **not** recommended.

If you must use an extension cord for your safety:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating "Suitable for Use with Outdoor Appliance".
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.



WARNING



Use care when operating your grill. Be sure you read and understand all the information and safeguards in this product guide before operating this grill.

Use and Care of Your Grill

Before first use of grill:

- Remove all packaging and sale labels from the grill. Do not use sharp tools to remove stickers.
- Wash cooking grate with warm soapy water, rinse and dry thoroughly.

Before each use of grill:

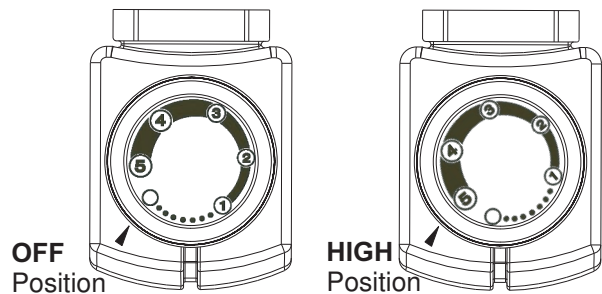
- Use grill only on a firm and level surface to prevent tipping over.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease tray to make sure it is empty and is mounted under the drain hole.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking grate.

Turn grill on:

- Ensure electrical controller is turned fully counterclockwise to the off position.
- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety" on page 3. With controller fully seated in grill, turn knob clockwise. Indicator light should come on.

Preheating the grill:

- Keep lid closed. Preheat for searing, 15-20 minutes with controller set to **5 HIGH**. (See illustration below)
- When the controller light turns off, the maximum temperature has been reached for the knob setting. **This light will cycle on and off during use.**



Align settings on controller knob with light/pointer on controller casing as shown



CAUTION



Do not use sharp or pointed tools to clean grill.

Do not use abrasive oven cleaners, steel wool or metal brushes to clean porcelain grates or grill body. They will damage the finish.

Replace damaged part(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.



DANGER



In case of fire turn controller to **OFF** position, unplug grill from outlet and allow fire to burn out. Do not use water to put out a fire in this or another electrical appliance.

To avoid electrical shock disconnect electric cord and remove electric controller before removing heating element and cleaning grill. Never immerse electric controller or heating element in any liquid.

To avoid the possibility of burns be sure grill is cool before removing and/or cleaning electric controller and heating element.

Grilling:

- For best results, cook with the lid closed to hold in heat and provide complete cooking.
- Temperature gauge on the lid indicates approximate cooking temperature inside the grill.
- Controller setting for various foods are dependant upon conditions and personal cooking preferences.

Turn grill off:

- Turn controller knob fully counterclockwise to OFF position.
- Unplug cord from outlet.
- Remove controller from grill **and store indoors.**

Cleaning electrical controller and heating element bracket:

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- It is not necessary to clean the heating element. However, the element bracket may be cleaned with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller and heating element before use.

Controlling grease fires:

To aid in controlling grease fires use the following precautions:

- Keep grill free from grease; chance of fire is greatly increased by grease buildup.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting and close lid.
- If flare-up continues turn controller to OFF position and unplug the power cord.

Cleaning your grill:

Excess build up of burned grease and food particles will reduce the grill's cooking performance. To obtain optimum performance.

- Clean the porcelain bowl and frame at least once a season, more often with heavy use.
- Best results are obtained by brushing particle buildup downward and through drain hole in bottom of grill.
- Using a mild detergent or hot soapy water, moderately scrub surface of the lower porcelain bowl with a plastic or brass bristle brush.
- Clean cooking grates regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. 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.
- Clean porcelain lid and body with a non-abrasive cleaner.

Storing your grill:

- Clean cooking grate.
- Remove electric controller from grill. **Store controller indoors.**
- Store grill in weather protected area or under grill cover when not in use.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustible 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.

Wash your hands after handling this product.

Safety Tips

- The grease tray **must** be inserted into appliance and emptied after each use.
- If you have an appliance problem see the "Troubleshooting Section".
- Clean grill often, preferably after each cookout. 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.



WARNING



For Safe Use of Your appliance and to Avoid Serious Injury:

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.



CAUTION



- **Putting out grease fires by closing the lid is not possible. This appliance is well ventilated for safety reasons.**
- **Do not leave appliance unattended while burning off food residue. If appliance has not been regularly cleaned, a grease fire can occur that may damage the product.**

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-888-MPHOTLINE (888-674-6854) In Washington, DC

Or E-mail: mphotline.fsis@usda.gov

Or visit the USDA website at www.fsis.usda.gov

How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended

Internal Cooking Temperatures

Ground Meat

Beef, Pork, Veal, Lamb.....	160° F
Turkey, Chicken.....	165° F

Fresh Beef, Veal, Lamb

Medium Rare.....	145° F
Medium.....	160° F
Well Done.....	170° F

Poultry

Chicken & Turkey, whole.....	165° F
Poultry Parts.....	165° F
Duck & Goose.....	165° F

Fresh Pork

Medium.....	160° F
Well Done.....	170° F