



PRODUCT GUIDE

GUIDE DES PRODUITS

GUÍA DEL PRODUCTO

MODEL | MODÈLE | MODELO

14101480

OIL-LESS TURKEY FRYER

Serial number | Numéro de série | Número de serie

See rating label on grill for serial number.

Ce numéro se trouve sur l'étiquette signalétique située sur l'appareil.

El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.

Date purchased | Date d'achat | Fecha de compra



For support and to register your grill, please visit us at charbroil.com or scan **QR code**.

Pour soutenir et à enregistrer votre grill, S'il vous plaît visitez-nous au charbroil.com ou scannez le **code QR**.

Para garantizar su satisfacción y Para el servicio de seguimiento, Inscriba su parrilla en línea, en charbroil.com o escanee el **código QR**.

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

Si vous avez des questions ou besoin d'aide pendant l'assemblage, S'il vous plaît appelez **1-888-430-7870**

Si tiene alguna pregunta o si Necesita ayuda durante el Ensamblado, llámenos Al **1-888-430-7870**

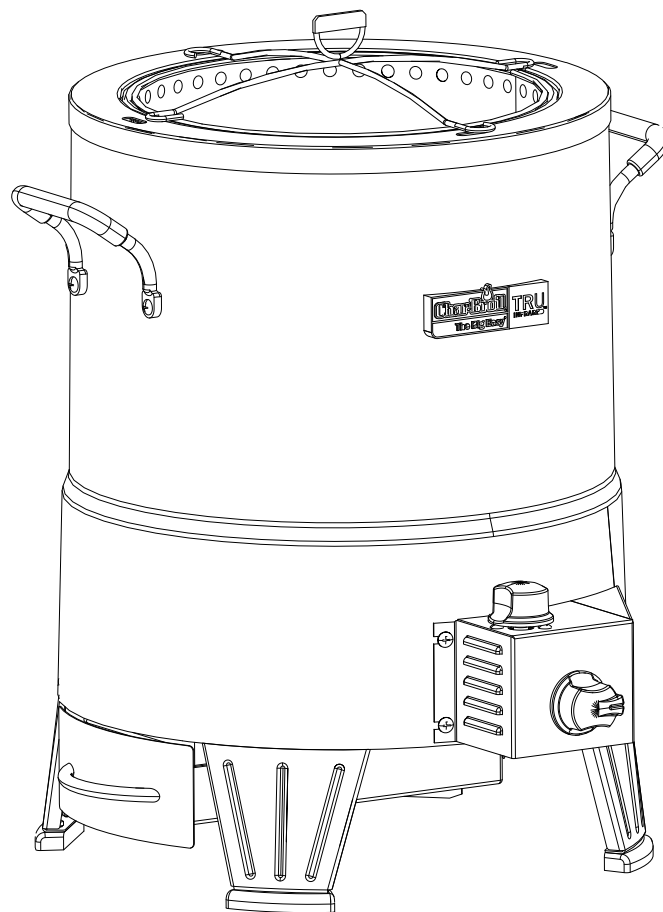


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This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using 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.



CAUTION

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



WARNING

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



DANGER

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

INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.



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.

THIS GRILL IS FOR OUTDOOR USE ONLY.



DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.



DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.



WARNING

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



CAUTION

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



CAUTION

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



CAUTION

Some parts may contain sharp edges. Wear protective gloves if necessary.



WARNING

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.



CAUTION

Grease Fires

- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP tank off.
- If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop. Follow instructions on General Grill Cleaning and Cleaning The Burner Assembly to prevent grease fires.
- The best way to prevent grease fires is regular cleaning of the grill.



CAUTION

If grill should go out accidentally, turn the burner control  OFF, wait 5 minutes and repeat the lighting procedure.

Grease Tray

- Never use drippings directly from the grease tray to make gravy. Use the included foil tray liner to catch drippings, then reheat the drippings to kill bacteria. Replacement foil tray liners and other accessories can be found at www.charbroil.com.

Installation Safety Precautions

- Use your appliance, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied.
- The appliance installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, and Propane Storage and Handling, CSA B149.2, Canadian Electrical Code, CSA C22.1 or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*
- This appliance is not for use in or on recreational vehicles and/or boats.
- This appliance is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

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 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

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 145° 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

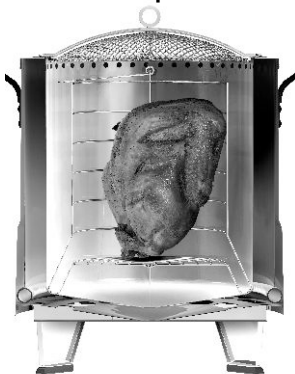
Internal Cooking Temperatures

Ground Meat	
Beef, Pork, Veal, Lamb.....	160°F
Turkey, Chicken.....	165°F
Fresh Beef, Veal, Lamb	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F
Poultry	
Chicken & Turkey, whole.....	165°F
Poultry Parts.....	165°F
Duck & Goose.....	165°F
Fresh Pork	
Medium Rare.....	145°F
(let stand 3 minutes before cutting)	
Medium.....	160°F
Well Done.....	170°F



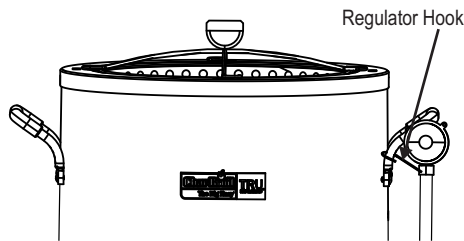
"For Best Results"

Place poultry into the appliance with breast up as shown.





Storing Your Appliance

- Clean cooking basket.
- Store in dry location.
- When LP cylinder is connected to appliance, store outdoors in a well-ventilated space and out of reach of children.
- If the regulator is disconnected from the LP cylinder, a hook is provided to hang the regulator from the handle as shown.

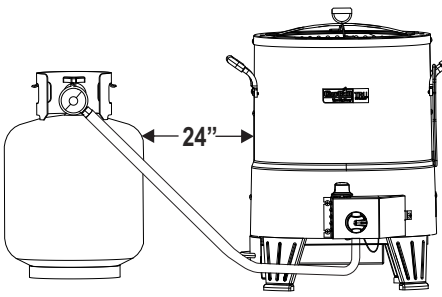


- Cover appliance if stored outdoors. Choose from a variety of covers offered by the manufacturer.
- Store indoors ONLY if LP cylinder is turned off and is disconnected, removed from appliance and stored outdoors.
- When removing appliance from storage, follow "Cleaning the Burner Assembly" instructions before starting.

USE AND CARE

**DANGER**

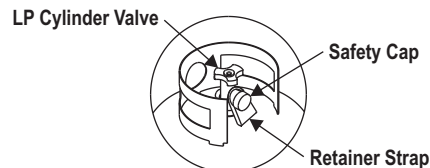
- **NEVER** store a spare LP cylinder under or near the appliance or in an enclosed area.
- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- Keep LP tank at a minimum distance of 24" (inches) away from appliance at all times.



LP Cylinder Removal, Transport and Storage

- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf or disconnect other retention means, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.

- A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.
- Do not store an LP cylinder in an area where children play.



LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder

- The LP cylinder used with your grill must meet the following requirements:

- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.

- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP cylinder collar for marking.

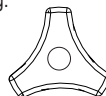
- LP cylinder valve must have:

- Type 1 outlet compatible with regulator or grill.

- Safety relief valve.

- UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only LP cylinders equipped with this type of valve.

- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



OPD Hand Wheel



LP cylinder in upright position for vapor withdrawal

LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must** purge new cylinder before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

USE AND CARE

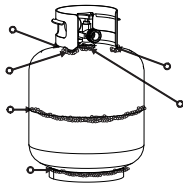
LP Cylinder Exchange

- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- Leak test new and exchanged LP cylinders BEFORE connecting to grill.**
- Place safety cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of safety cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- Do not use household cleaning agents.** Damage to gas train components can result.

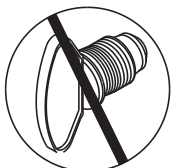
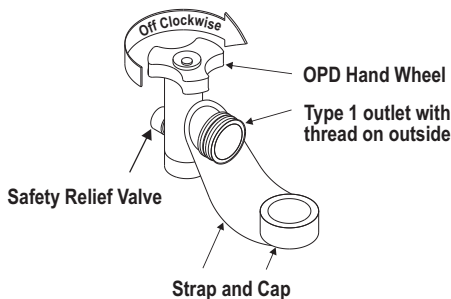


WARNING

If "growing" bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

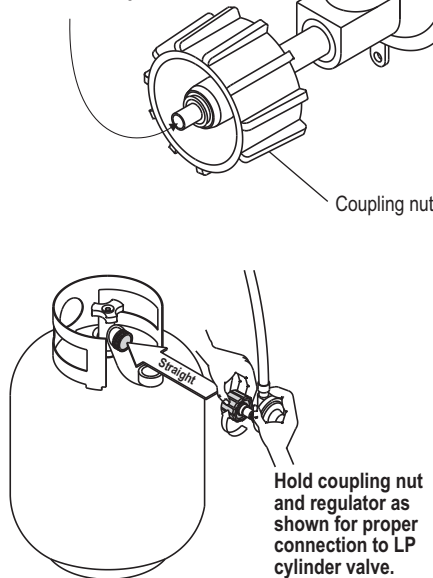
- LP cylinder must be properly secured onto grill. (Refer to assembly section.)
- Turn all control knobs to the OFF position.
- Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
- Remove the safety cap from LP cylinder valve. Always use cap and strap supplied with valve.



Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

- Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.

Nipple has to be centered into the LP cylinder valve.



Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

- Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**



DANGER



- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.



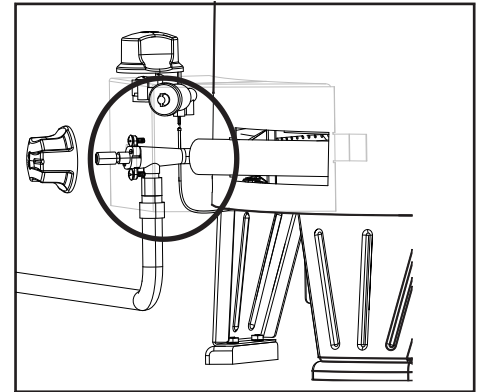
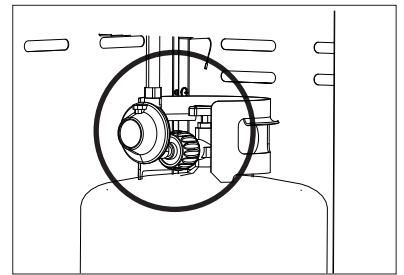
WARNING



- Do not use grill until leak-tested.
- If a leak is detected at any time, **STOP!**
- If you cannot stop a gas leak by closing the LP cylinder valve leave area and call your fire department!

Leak Testing Valves, Hose and Regulator

- Turn all grill control knobs to OFF.
- Be sure regulator is tightly connected to LP cylinder.
- Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a **rushing sound**, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
- Brush soapy solution onto areas circled.



- If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts.
- Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



WARNING



- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

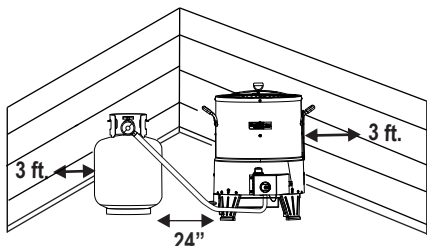


WARNING



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.
- Keep fuel supply hose away from any heated surfaces.
- 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.
- **Use appliance at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- **NEVER attempt to light burner with any type of closed cover.** A buildup of non-ignited gas inside a closed appliance is hazardous.
- **Never operate appliance with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP gas appliance in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When this appliance is not in use, turn off control knob and LP cylinder valve.
- The grease tray **must** be inserted into appliance and emptied after each use.
- If you notice grease or other hot material dripping from appliance onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- Do not store objects or materials under the appliance enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of the appliance.
- If you have an appliance problem see the "Troubleshooting Section".
- If the regulator frosts, turn off appliance and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

Ignitor Lighting

- **Do not lean over appliance while lighting.**
- 1. Turn ON LP gas cylinder.
- 2. Press and turn the control knob to 🔥
- 3. Turn ROTARY IGNITOR knob rapidly.
- 4. If ignition does not occur in 5 seconds, turn the burner control knob OFF, wait 5 minutes, and repeat lighting procedure.

If ignition still does not occur, follow match-lighting instructions.



WARNING



Turn control knob and LP cylinder OFF when not in use.



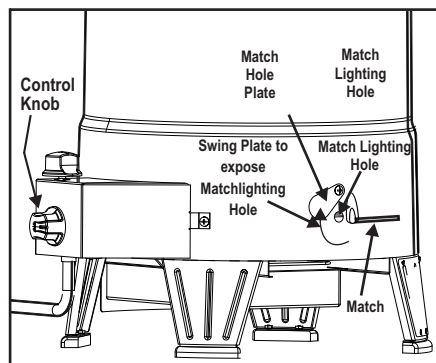
CAUTION



If ignition does NOT occur in 5 seconds, turn the control knob OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match-Lighting

- **Do not lean over appliance while lighting.**
- 1. Turn ON LP cylinder.
- 2. Swing match hole plate to expose match lighting hole. Place lit match into match lighting hole of appliance as pictured below. Make sure lit match is placed inside hole and near burner.
- 3. Push in and turn control knob to 🔥 Be sure burner lights and stays lit.
- 4. Once lit, swing match hole plate back to cover up match lighting hole. Caution: Plate maybe hot.



View is from side of appliance

Burner Flame Check

- Light burner. Looking through viewing hole on top of appliance, you should see the flame height as shown below. Turn control knob from 🔥 to OFF. The Flame height should decrease and then go out. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the Troubleshooting Section.



Turning Appliance Off

- Turn control knob to OFF position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP cylinder.** Turn ignitor knob. "Click" should be heard each time at electrode. See "Troubleshooting" if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP cylinder before checking valve.** Knob locks in OFF position. To check valve, first push in knob and release, knob should spring back. If knob does not spring back, replace valve assembly before using this appliance. Turn knob to 🔥 position then turn back to OFF position. Valve should turn smoothly.

Hose Check

- Before each use, check to see if hose is cut, worn or kinked. Replace damaged hose before using appliance. **Use only valve/hose/regulator specified by manufacturer.**



General Appliance Cleaning

- **Meat Thermometer:** Do not immerse or soak in water. Wash with warm soapy water and wipe dry.
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of appliance lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.** A black surface improves the appliances performance.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.



CAUTION



SPIDER ALERT!

SPIDER AND WEBS INSIDE BURNER



If your appliance is getting hard to light or the flame is weak, check and clean the venturi's and burners.

Spiders or small insects are known to create "flashback" problems by building nests and laying eggs in the appliance venturi or burner obstructing the flow of gas. The back-up gas can ignite behind the control panel. This flashback can damage your appliance and cause injury. To prevent flashbacks and ensure good performance the burner and venturi tube assembly should be removed and cleaned whenever the appliance has been idle for an extended period of time.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting appliance.

1. Turn gas OFF at control knob and LP cylinder and disengage regulator from cylinder.
2. Remove top cover, cooking basket and cooking pot, shown A. This will expose the burner from inside, shown B.
3. Wire brush entire outer surface of burner to remove food residue and dirt.
4. Clean any blocked ports with a stiff wire such as an open paper clip.
5. Disconnect electrode wire underneath appliance, shown C.
6. Remove screws and disengage control panel assembly from unit, shown D.
7. Clean inner burner as recommended below, shown E.
We suggest three ways to clean the burner tube. Use the one easiest for you.
(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run hook through burner tube several times.
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through burner tube several times.
- (C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
8. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
9. Attach electrode to burner.
10. Carefully replace control panel assembly.
- VERY IMPORTANT: Burner tube must re-engage over valve opening. See illustration, shown F.**
11. Reposition inner liner, cooking basket and top cover.

