

# OWNER'S MANUAL



## DUAL THREAT™

**Model E5037**



**Keep your receipt with  
this manual for Warranty.**

**CUSTOMER SERVICE**  
**1-912-638-4724**  
**Service@CharGriller.com**



**GET STARTED  
WITH THESE  
GRILLING  
TIPS!**

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## Danger

If you smell gas:

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



## Warning

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



## Warning

For Outdoor Use Only.

# IMPORTANT SAFETY WARNINGS

**A propane gas cylinder is required for operation. This gas grill is not intended for commercial use.**

**SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.**

**For use outdoors and in well-ventilated areas, only.**

## **WARNING:**

Improper installation, adjustment, alteration, service, or maintenance could cause injury or property damage. Read the installation, operation, and maintenance instructions thoroughly before assembling or servicing this equipment. Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury, or death.

## **DANGER:**

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. Do not use in or on boats or recreational vehicles.

## **WARNING:**

Accessible parts may be very hot. Keep young children away. Read the instruction literature before using the appliance. The use of unauthorized parts can create unsafe conditions and environment.

**NOTE:** The use and installation of this product must conform to local codes or, in absence of local codes, the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2.

**IMPORTANT NOTICE:** Read all instructions prior to assembly and use. Read and understand all warnings and precautions prior to operating your grill.

## **READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING AND OPERATING YOUR GRILL**



**WARNING:** FUELS USED IN LIQUEFIED PROPANE GAS APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING BENZENE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).*

**ADVERTENCIA:** LOS COMBUSTIBLES USADOS EN EQUIPOS PARA LICUAR GAS PROPANO, ASÍ COMO LOS PRODUCTOS DE SU COMBUSTIÓN, PUEDEN EXPONERTE A SUSTANCIAS QUÍMICAS, ENTRE ELLAS EL BENCENO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA DE CÁNCER Y DE MALFORMACIONES CONGÉNITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. *Para más información, visite [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)*



**WARNING:** FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).*

**ADVERTENCIA:** LOS COMBUSTIBLES USADOS EN EQUIPOS PARA QUEMAR MADERA O CARBÓN, ASÍ COMO LOS PRODUCTOS DE TAL COMBUSTIÓN, PUEDEN EXPONERTE A SUSTANCIAS QUÍMICAS, ENTRE ELLAS EL NEGRO DE HUMO Y EL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA, RESPECTIVAMENTE, DE CÁNCER Y DE MALFORMACIONES CONGÉNITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. *Para más información, visite [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)*



Read the following instructions carefully and be sure your barbecue is properly assembled, installed and maintained. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, consult your dealer or LP gas company.

- When used, always place the appliance and gas bottle on flat level ground. Grill can be used with 20lb gas cylinder. This grill is designed to operate at an inlet pressure not exceeding: 11 inches water column (2.74 kPa).
- DO NOT move the appliance during use.
- DO NOT attempt to disconnect any gas fittings while barbecue is in use.
- DO NOT use gas bottle if the bottle and/or valve are damaged, rusty, or dented as this may be hazardous. Contact your supplier to have it checked.
- DO NOT lean over an open grill and be mindful of hands/fingers near the edge of the cooking area.
- Should a fire occur, turn off all gas burners, close the lid, and stand back from grill until fire is out.
- Should flames go out while in operation, turn off all gas valves and leave lid open. Return to grill after five minutes and try to relight the burners – following lighting instructions.
- Keep children and pets away from grill when in use. Some parts of the grill will become very hot.
- When cleaning the valves and burners, be careful not to stretch the valve orifices or burner ports.
- Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- Gas may still be present in a cylinder that appears to be empty. Adhere to proper transportation/storage of the cylinder at all times.
- If gas is leaking from cylinder, move away from cylinder immediately and call your gas supplier or fire department. DO NOT try to address problem yourself.
- DO NOT use a flame to check for gas leaks.
- DO check for gas leaks and any obstructions to burners before use. This is especially important after a period of storage or non-use.
- The flexible tube should be changed whenever it is damaged or cracked or by expiration date printed on the tubing. Or, change tube every five (5) years.
- Always connect or replace cylinder in a well-ventilated area, and never in the presence of a flame, spark or heat source.
- Grill must be kept away from flammable materials.
- Turn off gas supply at gas container after use.
- Do not alter this grill in any manner.
- Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.).
- Note that parts sealed by manufacturer or its agent must not be altered.

- When assembling the grill, position the connection flexible tube so that it is protected against twisting.
- Stay away from any source of ignition when changing gas container.
- When assembling the grill, do not obstruct ventilation openings of grill's container compartment. We reserve the right to make minor technical adjustments to the device.
- When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder(s) is (are) disconnected and removed from the outdoor cooking gas appliance.

## **CAUTION**

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full; and,
3. If the information in 1) and Clause 2) is not followed exactly, a fire causing death or serious injury may occur.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust 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.
5. This grill is for use with propane gas only (propane gas cylinder not included).
6. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or house.
7. Do not use gasoline, kerosene or alcohol for lighting. The LP gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49.
8. The gas supply cylinder must be provided with a listed overfilling prevention device.
9. The gas supply cylinder must be provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
10. This grill is not intended for use on recreation vehicles and/or boats.
11. Do not use grill unless it is completely assembled and all parts are securely fastened and tightened.
12. Keep all combustible items and surfaces at least 12 ft (4 M) away from grill at all times.
13. DO NOT use this grill or any gas product near unprotected combustible constructions.
14. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
15. Never keep a filled container in a hot car or car trunk. Heat will cause gas pressure to increase, which may open relief valve and allow gas to escape.
16. Keep grill's valve compartment, burners and circulating air passages clean. Inspect grill before each use.



## **WARNING**

- This grill is for outside use only, and should not be used in a building, garage, or any other enclosed area.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
- Always place grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
- Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- Do not place grill on any type of tabletop surface.
- Do not use grill in high winds.
- Disconnect the propane tank (LP tank) by first turning off valve on top of propane tank, turn off burner valves, then disconnect regulator from valve on propane tank by turning plastic connector counter clockwise. Unscrew wing-bolt in bottom shelf to release the tank for removal.

## **DANGER**

- Liquid propane (LP) gas is flammable and hazardous if handled improperly. Know its characteristics before using any propane product.
- Propane Characteristics: flammable, explosive under pressure, heavier than air and settles in pools and low areas.
- In its natural state, propane has no odor. For your safety, an odorant has been added.
- Contact with propane can cause freeze burns to skin.
- Never use a propane cylinder with a damaged body, valve, collar or footing.
- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Use caution when moving grill to prevent strains.
- Never move grill when it is in use or hot.
- Make sure to empty grease tray after every use once completely cooled.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave. Keep raw meats separate from other foods, and wash everything that comes in contact with raw meat.
- Cook meat thoroughly, and refrigerate leftovers immediately.
- Use a calibrated food thermometer and the USDA guidelines to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

- Non-rechargeable batteries are not to be recharged
- Do not mix different types of batteries such as alkaline, carbon-zinc, or rechargeable batteries.
- Do not mix old and new batteries
- Exhausted batteries are to be removed from the product
- Batteries included.
- **DO NOT DISPOSE OF BATTERIES IN FIRE. BATTERIES MAY EXPLODE OR LEAK**
- When adding charcoal and/or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- Do not place grill near flammable liquids, gases, or where flammable vapors may be present.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
- When opening the lid, keep hands, face, and body safe from hot steam and flame flare-ups.
- WARNING: To avoid injuries, gloves or other protective articles should be used when operating the grill.
- Do not exceed a temperature of 500°F.
- Do not allow charcoal and/ or wood to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
- Always wear grill gloves to protect hands from burns. Avoid touching hot surfaces.
- CAUTION: Exposed metal dampers on air vents and/or metal handles are hot during usage. Again, always wear grill gloves when adjusting air flow to protect hands from burns.
- Do not alter this grill in any manner.
- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. Use caution to protect yourself and property.
- Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in a metal container for 24 hours prior to disposing.
- Always have a fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.

**THESE WARNINGS ALSO APPLY TO THE SIDE FIRE BOX.**



**\*\*\* STOP! CALL  FIRST! \*\*\***

## Do NOT Return Product to Store.

This grill has been made according to the highest of quality standards. If you have any questions not addressed in this manual or if you need parts please email our Customer Service Department at: [Service@CharGriller.com](mailto:Service@CharGriller.com) and have your serial number handy.

## **REGISTER YOUR GRILL:**

To take full advantage of the Char-Griller® warranty be sure to register your grill by visiting [www.CharGriller.com/Register](http://www.CharGriller.com/Register) or emailing Customer Service at [Service@CharGriller.com](mailto:Service@CharGriller.com).

Registration provides important protections:

1. Register your grill today to activate your warranty and get exclusive access to product developments, updates, and recipes.
2. This allows us to help you get warranted parts to your quickly and provide enhanced customer service.

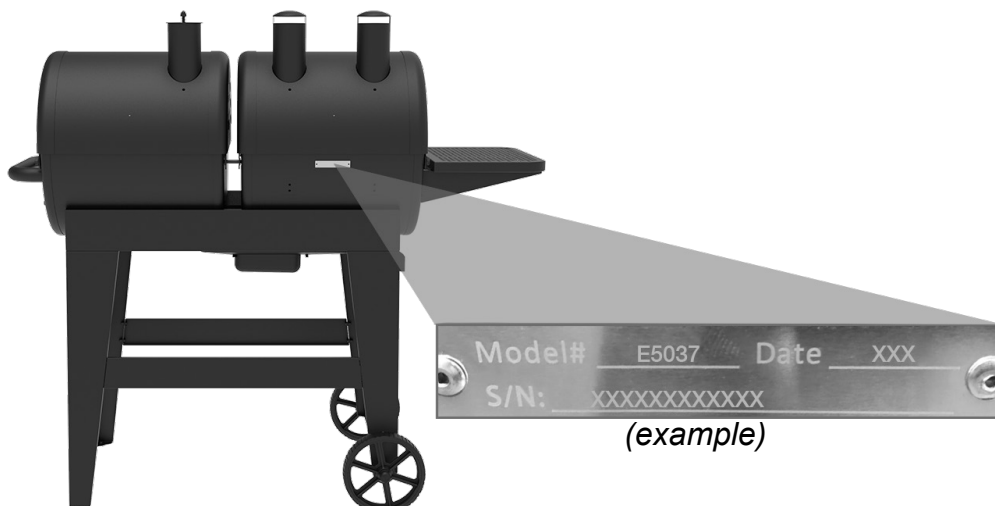
**NOTE:** You will need your model #, serial number, and a copy of the original sales receipt when registering.



### Document Your Serial Number HERE:

(Serial number is located on the back of the grill body or on the leg.)

\_\_\_\_\_  
**(SERIAL #)**





# WARRANTY INFORMATION

**A COPY OF THE DATED PROOF OF PURCHASE (RECEIPT) IS REQUIRED WHEN REGISTERING OR SUBMITTING A WARRANTY\* CLAIM. PLEASE RETAIN A COPY OF THE RECEIPT FOR YOUR RECORDS.**

Char-Griller® will replace any defective part of its grillers/smokers, under warranty, as outlined below.

**PLEASE READ THIS INFORMATION IN DETAIL AND IF YOU HAVE ANY QUESTIONS CONTACT CUSTOMER SERVICE AT SERVICE@CHARGRILLER.COM.**

<b>Gravity</b>	
All Defective Parts	1 year from date of purchase
<b>Charcoal / Pellet / Kamado Grills</b>	
Grill - Hood AND Bottom (excludes removable Ash Pan)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts	1 year from date of purchase
<b>Gas Grills</b>	
Grill Hood (TOP half) AND Main Burner Tubes (excludes Side Burner)	5 years from date of purchase for rust through / burn through
Grill Body (BOTTOM half) AND Side Burner AND Defective Parts	1 year from date of purchase
<b>Dual Fuel Grills (Gas &amp; Charcoal)</b>	
Charcoal Grill - Hood AND Bottom AND Gas Grill Hood (TOP half) AND Main Burner Tubes (excludes Ash Pan and Side Burner)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts AND Gas Grill Body (BOTTOM half) AND Side Burner	1 year from date of purchase
<b>Parts, Accessories, and Grill Covers</b>	1 year from date of purchase (seam tears only for covers)

## SURFACE RUST IS NOT CONSIDERED A MANUFACTURING OR MATERIALS DEFECT

Char-Griller® grills are made of steel and if exposed to the elements rust will occur naturally. Please refer to the section entitled, "Usage" to review how to care for your grill properly.

Surface issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical clearers, surface rust or the discoloration of steel surfaces are NOT covered under these warranties.

Warranties are for the replacement of defective parts only. Char-Griller® is not responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, and installation not in accordance with local codes of service of unit.

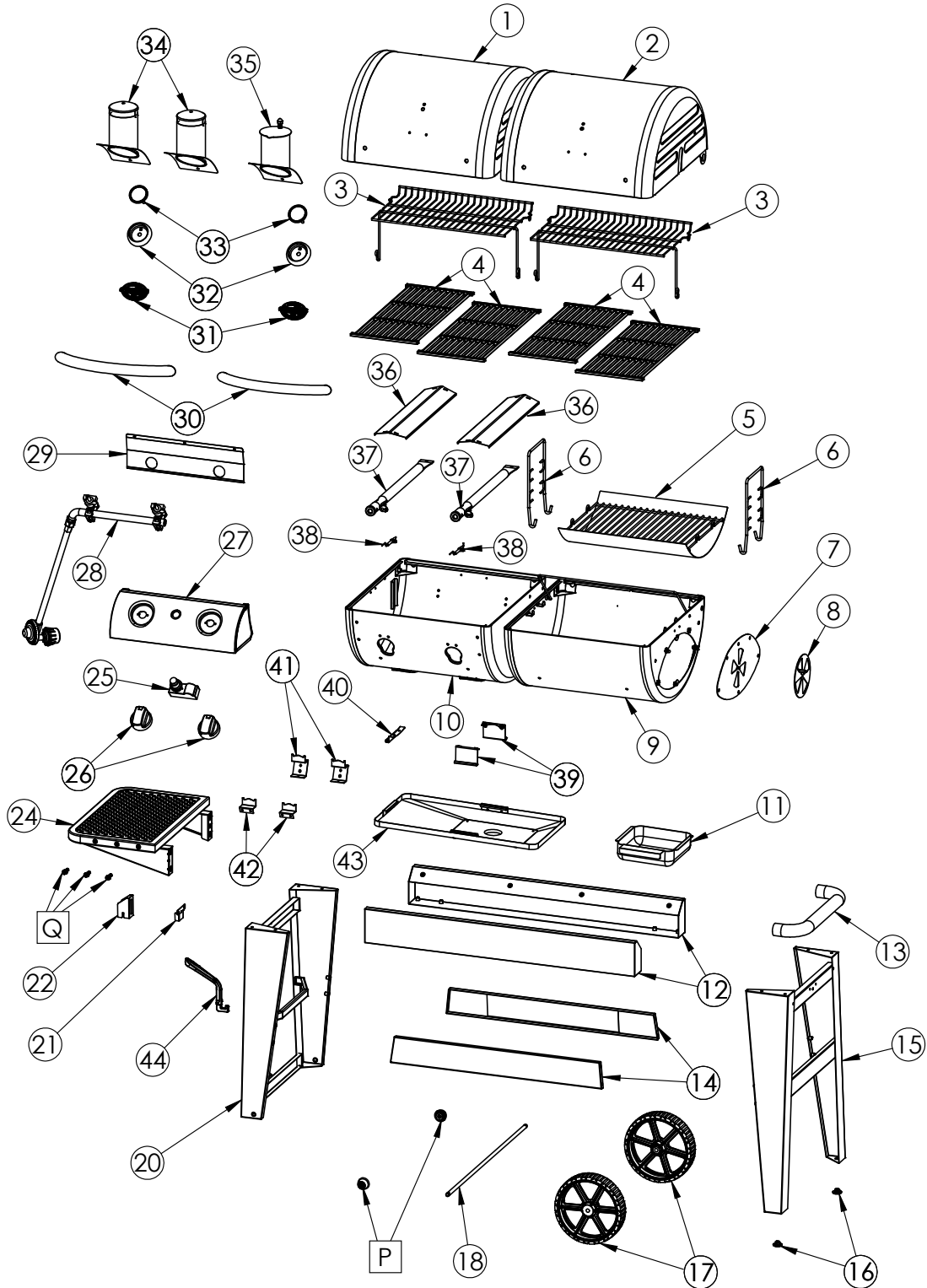
### Excluded Under ALL Warranties

Paint; Surface Rust; Heat Damage; Incorrect Parts ordered by customer, including shipping; Worn Parts; Missing or damaged parts not reported within two (2) months of purchase date; Defective parts not reported within one (1) year of purchase date; Fading grill cover.

\*NOTE: For warranty claims, photos and prepaid return of the item in question may be required. Misuse, abuse or commercial use nullifies all warranties.



# ASSEMBLY INSTRUCTIONS



# PARTS LIST

Item	QTY	Part Name
1	1	GAS GRILL HOOD
2	1	CHARCOAL GRILL HOOD
3	2	WARMING RACK
4	4	COOKING GRATE
5	1	ASH PAN
6	2	ASH PAN HANGER
7	1	FILLER PLATE
8	1	DAMPER CIRCLE
9	1	CHARCOAL GRILL BODY
10	1	GAS GRILL BODY
11	1	GREASE CUP
12	2	CART BRACE
13	1	SIDE HANDLE
14	2	LEG BRACE
15	1	RIGHT LEG
16	2	LEG PAD
17	2	8" WHEEL
18	1	AXLE
P	2	HUB CAP
20	1	LEFT LEG
21	1	TANK SECURE SUPPORT BRACKET
22	1	TANK SECURE BRACKET
Q	3	UTENSIL BOLT
24	1	SIDE SHELF

Item	QTY	Part Name
25	1	IGNITOR
26	2	KNOB
27	1	CONTROL PANEL
28	1	HVR (HOSE/VALVE/REGULATOR ASSEMBLY)
29	1	HEAT SHIELD
30	2	HOOD HANDLE (HARDWARE INCLUDED)
31	2	LOGO PLATE
32	2	THERMOMETER BEZEL
33	2	THERMOMETER (HARDWARE INCLUDED)
34	2	GAS SMOKESTACK
35	1	CHARCOAL SMOKESTACK
36	2	FLAME SHIELD
37	2	BURNER
38	2	SPARK
39	2	SLIDER BRACKET
40	1	STOPPER BRACKET
41	2	FLAME SHIELD SUPPORT BRACKET
42	2	FLAME SHIELD SUPPORT BRACKET, FRONT
43	1	REMOVABLE CATCH PAN
44	1	GRATE LIFTER


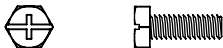


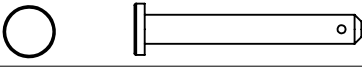
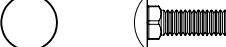



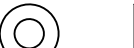



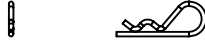

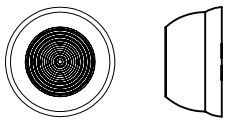



# HARDWARE NEEDED

**Assembly:** Requires 2 people. Tools Needed: Mallet, Phillips Head Screwdriver, Pliers, and a 7/16" Nut Driver.

**NOTE: DO NOT fully tighten any bolts until instructed to do so. Tightening too soon may prohibit parts from fitting together. All hex nuts should be on the inside of the grill unless stated otherwise. Unpack all contents in a well cleared and padded area.**

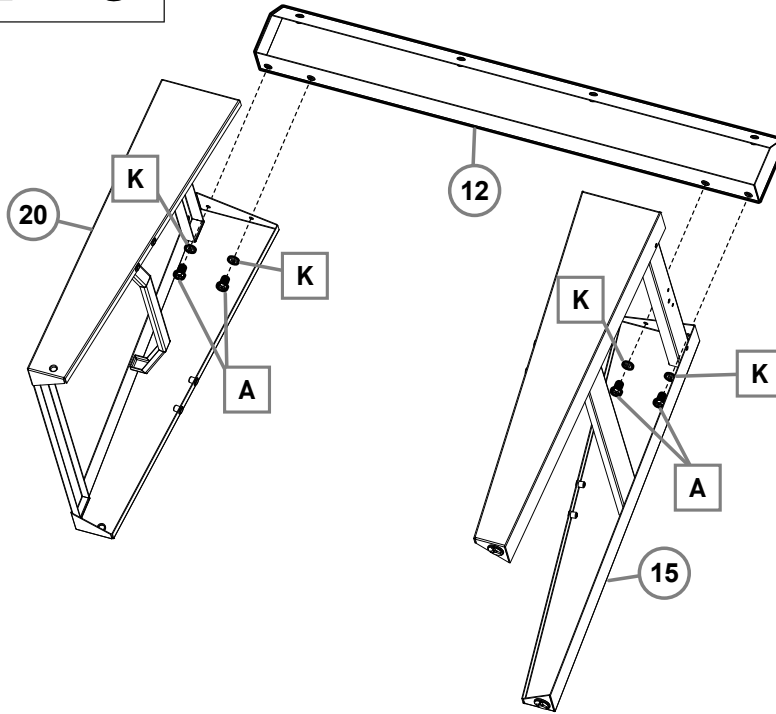
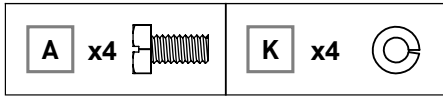
**Estimated Time:** 45 minutes

Part No.	Description	Photo	QTY
<b>A</b>	1/4 - 20 X 1/2" HEX BOLT		42
<b>B</b>	1/4 - 20 X 3/4" HEX BOLT		5
<b>C</b>	1/4 - 20 X 1 1/4" HEX BOLT		4
<b>D</b>	HOOD HINGE PIN		2
<b>E</b>	HOOD CENTER HINGE PIN		1
<b>F</b>	CARRIAGE BOLT		1
<b>G</b>	SCREW #10 - 24		6
<b>H</b>	BURNER SCREW		2
<b>I</b>	FLAT WASHER, 1/4"		10
<b>J</b>	FLAT WASHER, 2/5"		2
<b>K</b>	LOCK WASHER, 1/4"		27
<b>L</b>	1/4-20 HEX NUT, FLANGE		21
<b>M</b>	WING NUT		1
<b>N</b>	COTTER PIN, SMALL		3
<b>O</b>	COTTER PIN, LARGE		2
<b>P</b>	HUB CAP		2
<b>Q</b>	UTENSIL BOLT		3

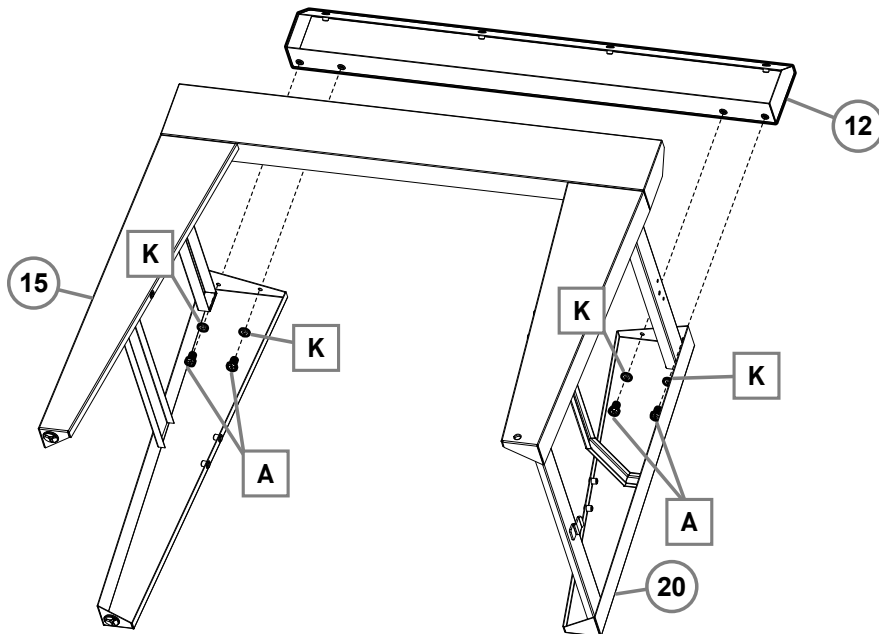
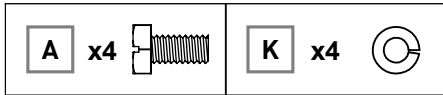
**B-3**

**Hardware Pack #551248**

**STEP 1A**

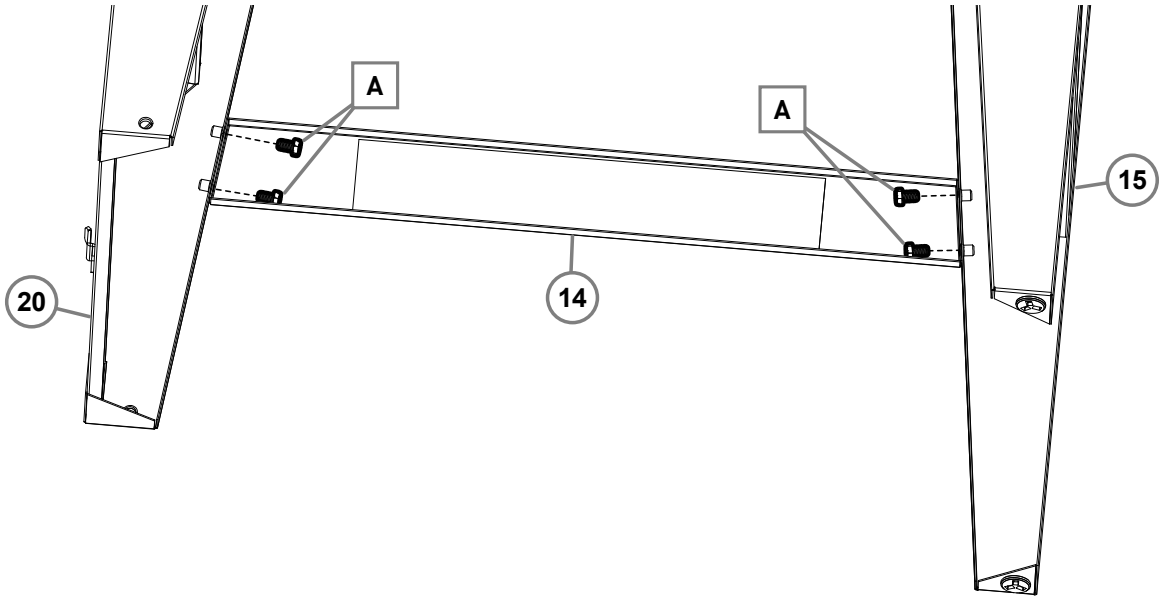
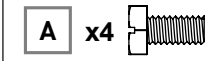


**STEP 1B**

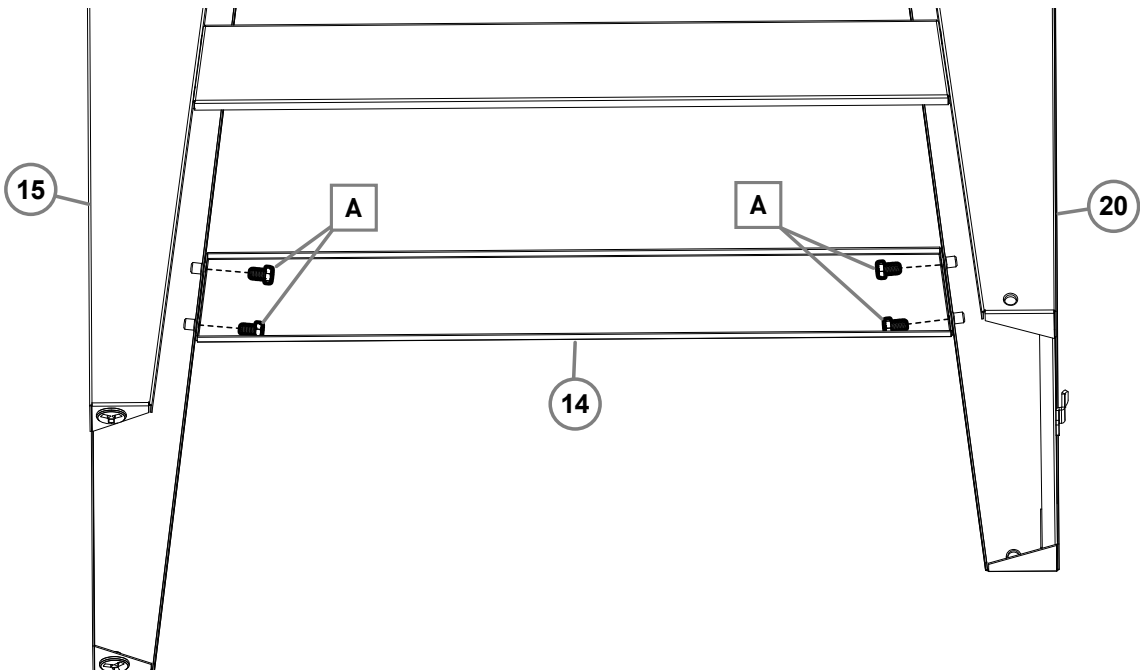
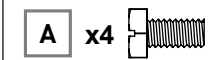





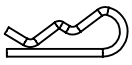

**STEP 2A**

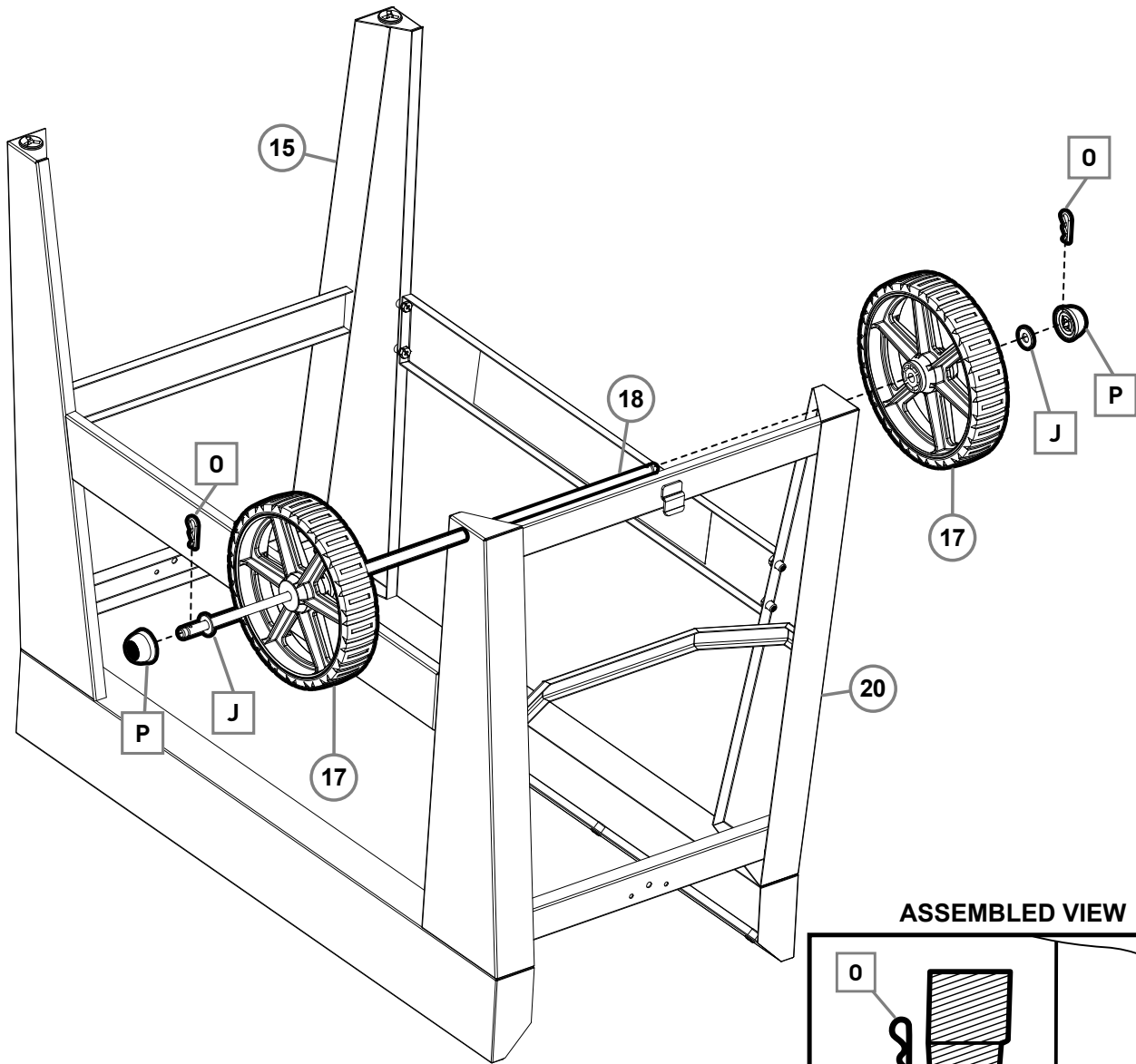


**STEP 2B**

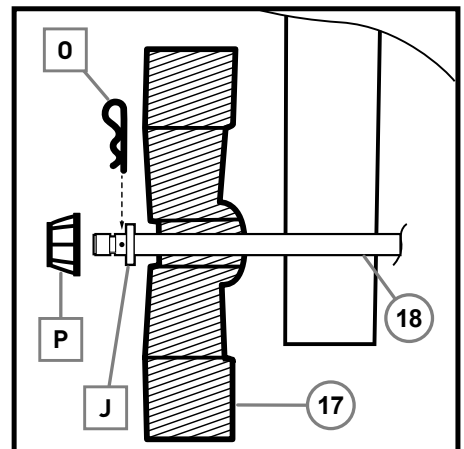


**STEP 3**

<b>J</b> x2 	<b>O</b> x2 	<b>P</b> x2 
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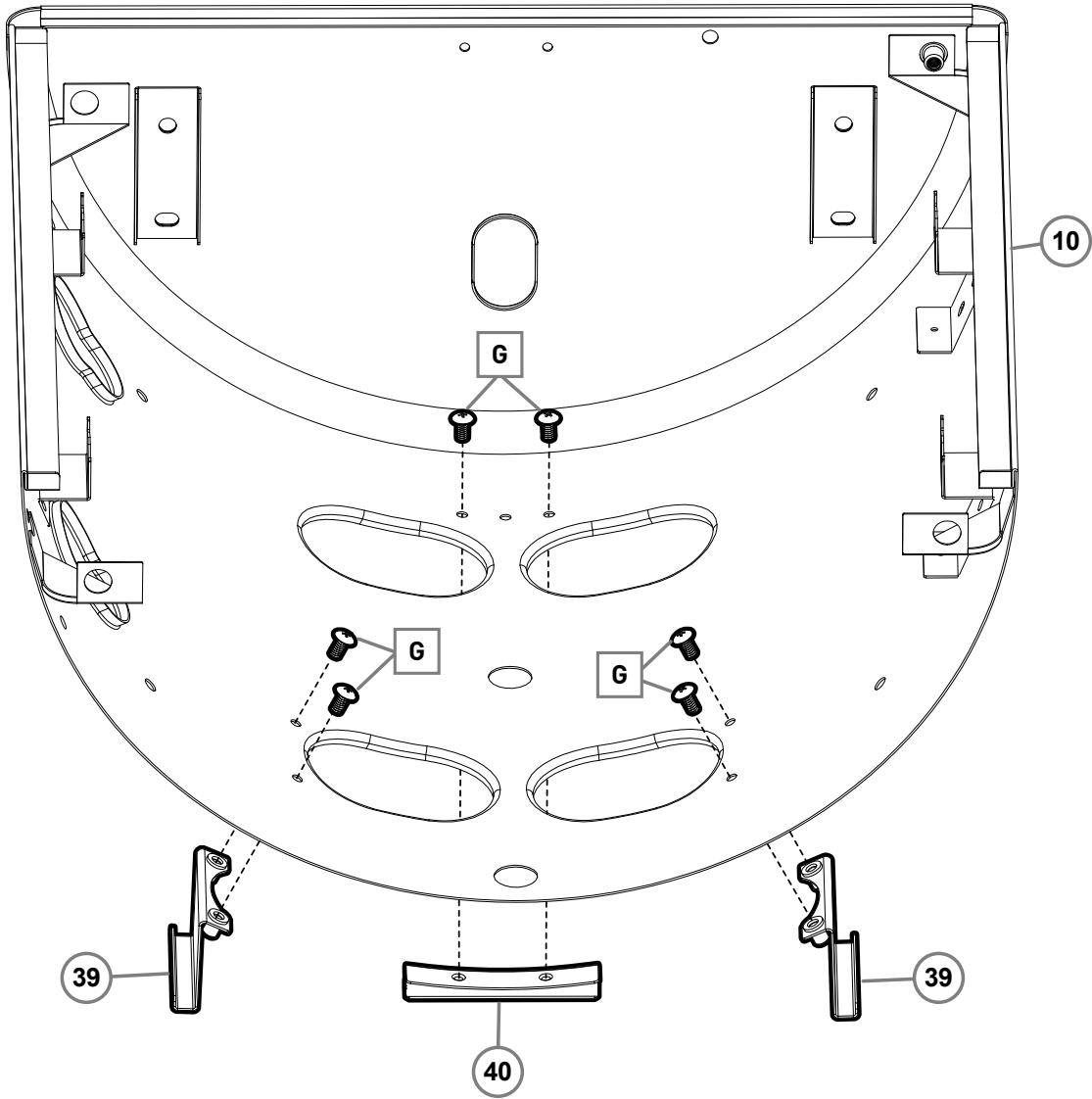
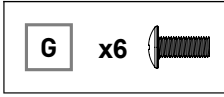


**ASSEMBLED VIEW**



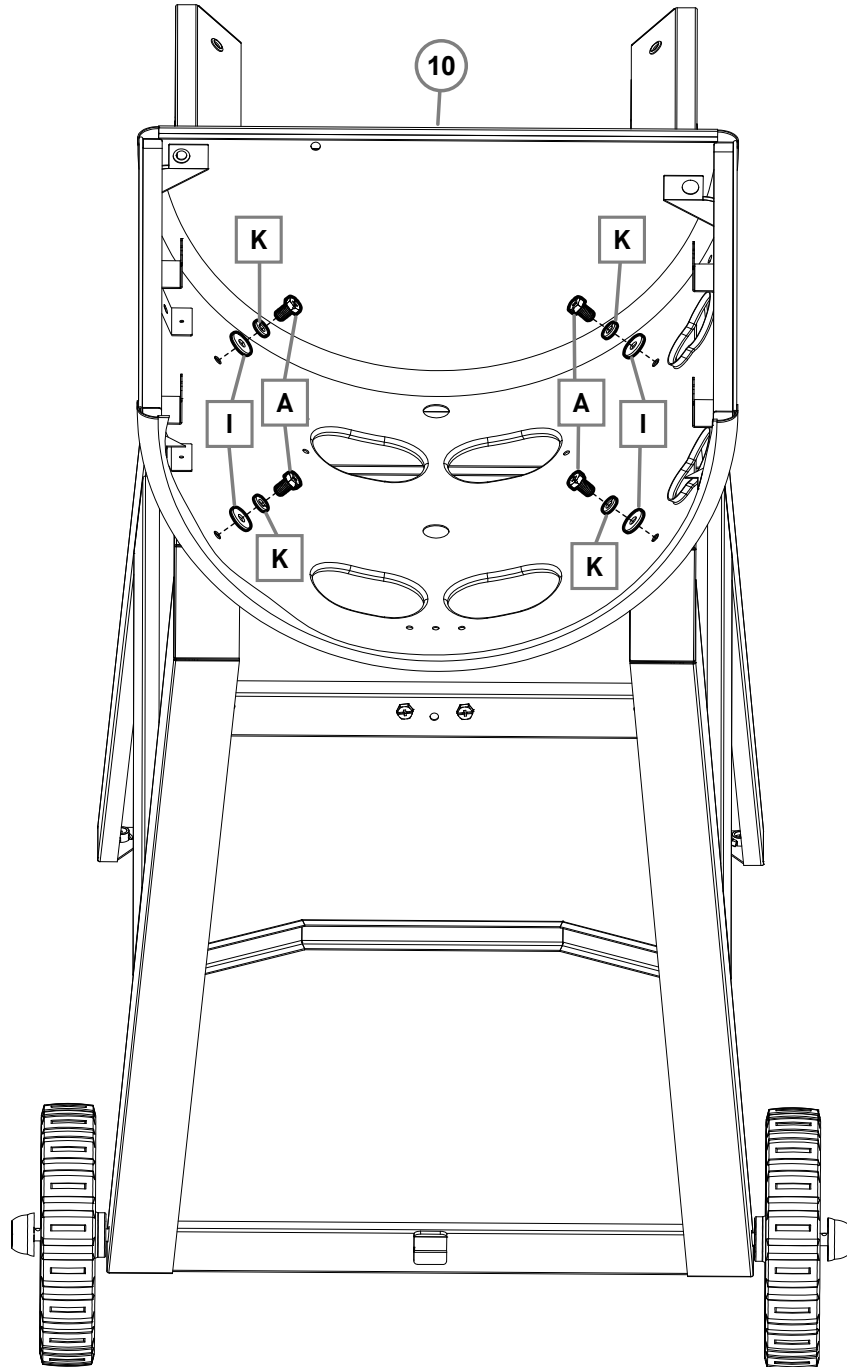
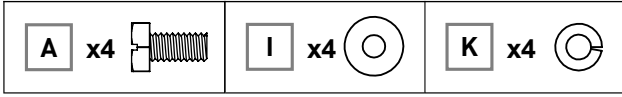


**STEP 4**








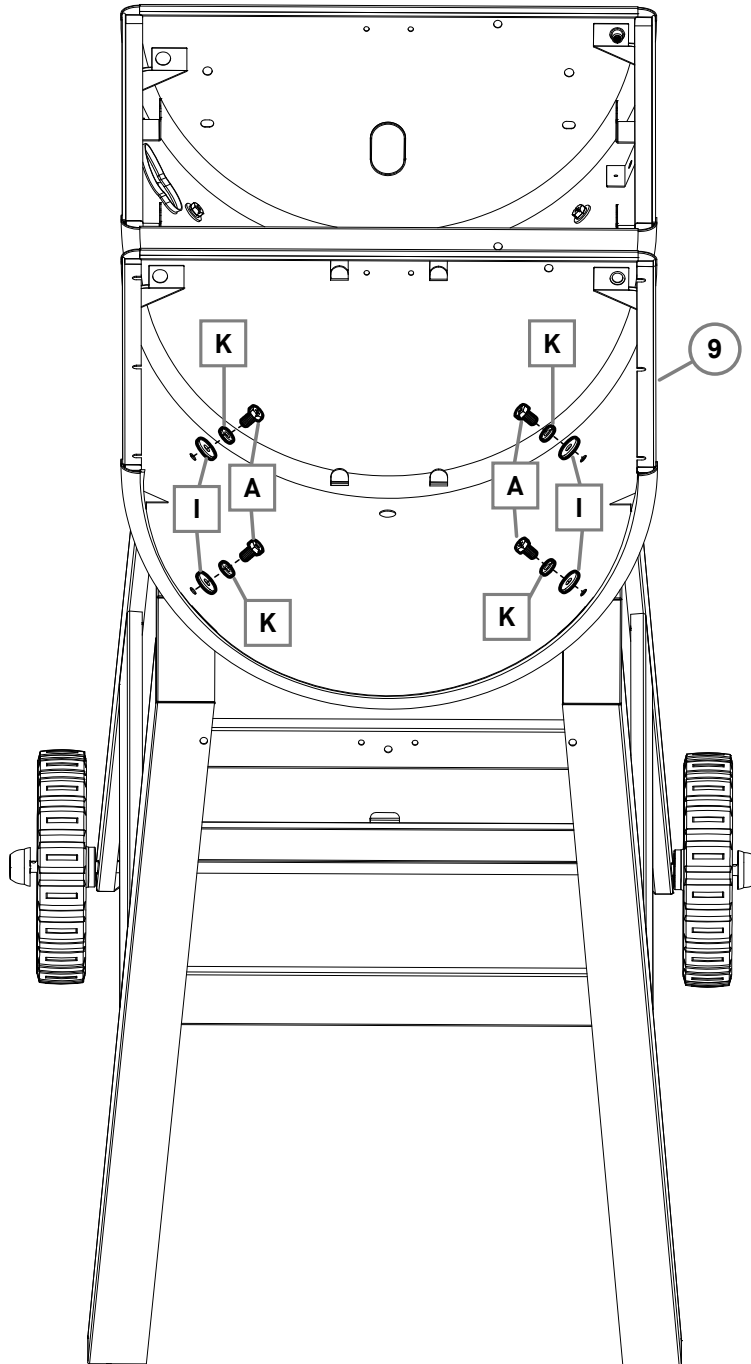
**STEP 5A**





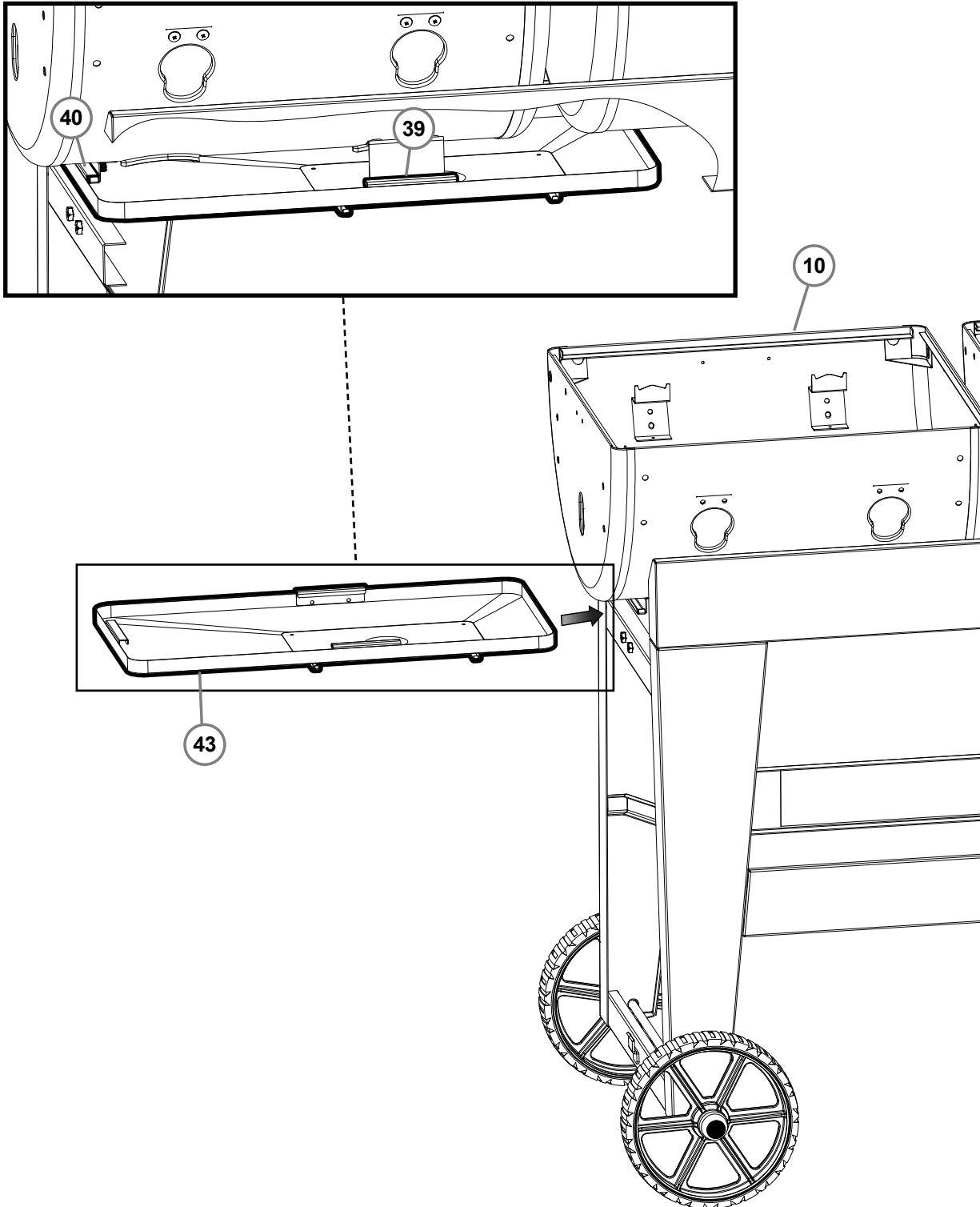
**STEP 5B**

A x4 	I x4 	K x4 
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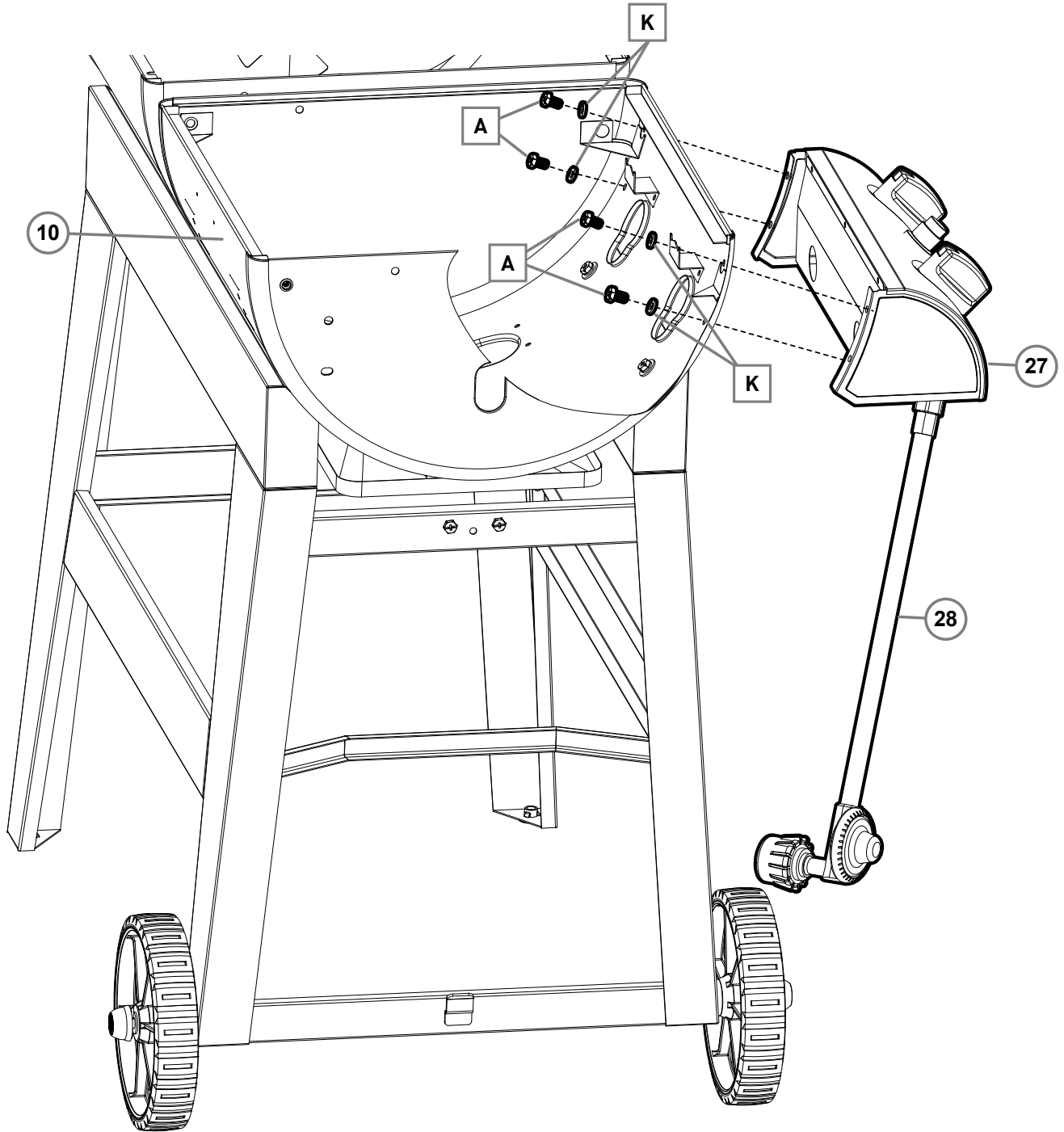
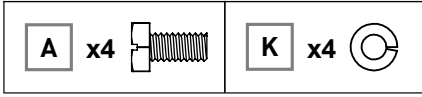
**STEP 6**

**ASSEMBLED VIEW**

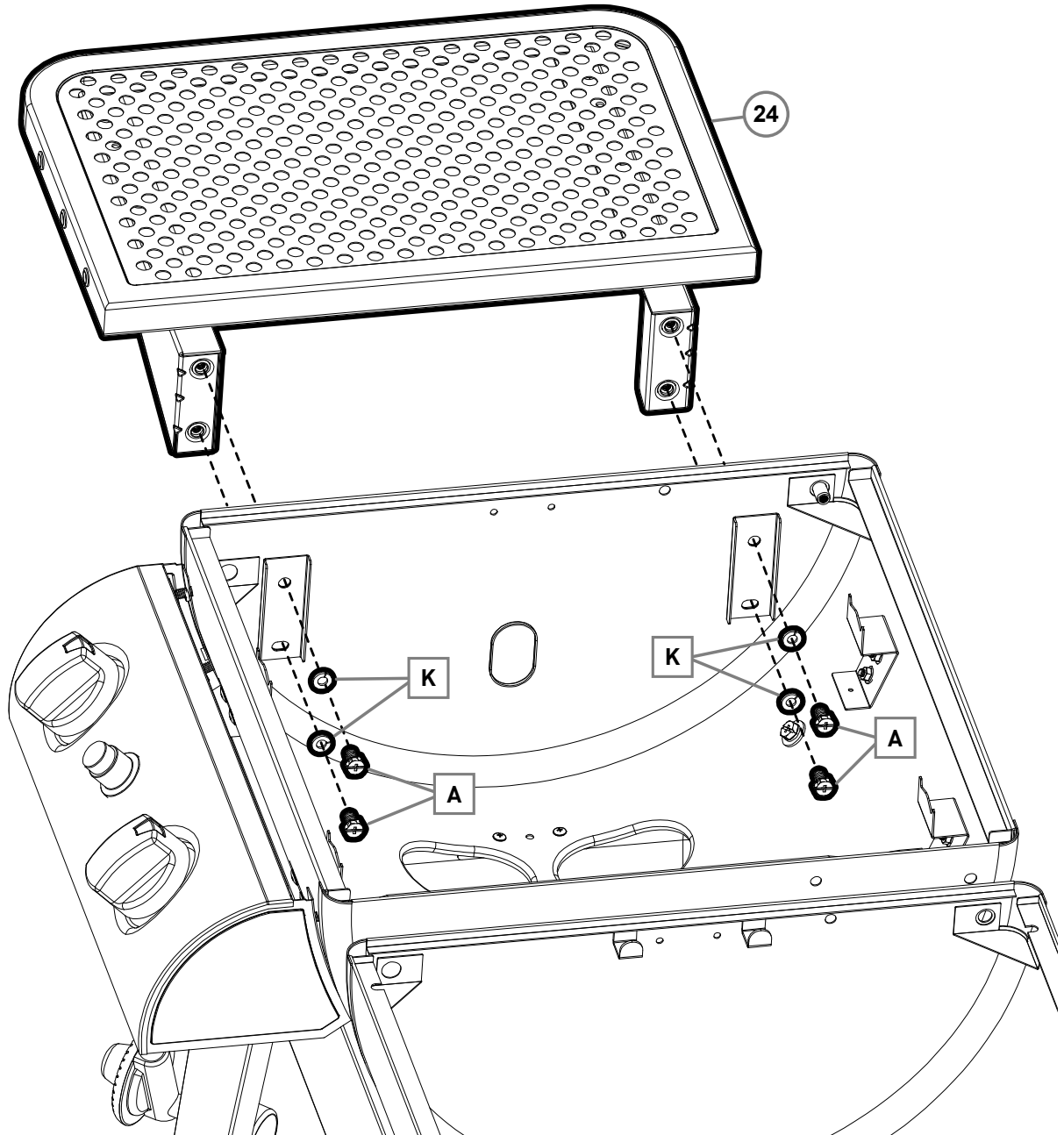
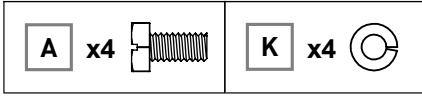




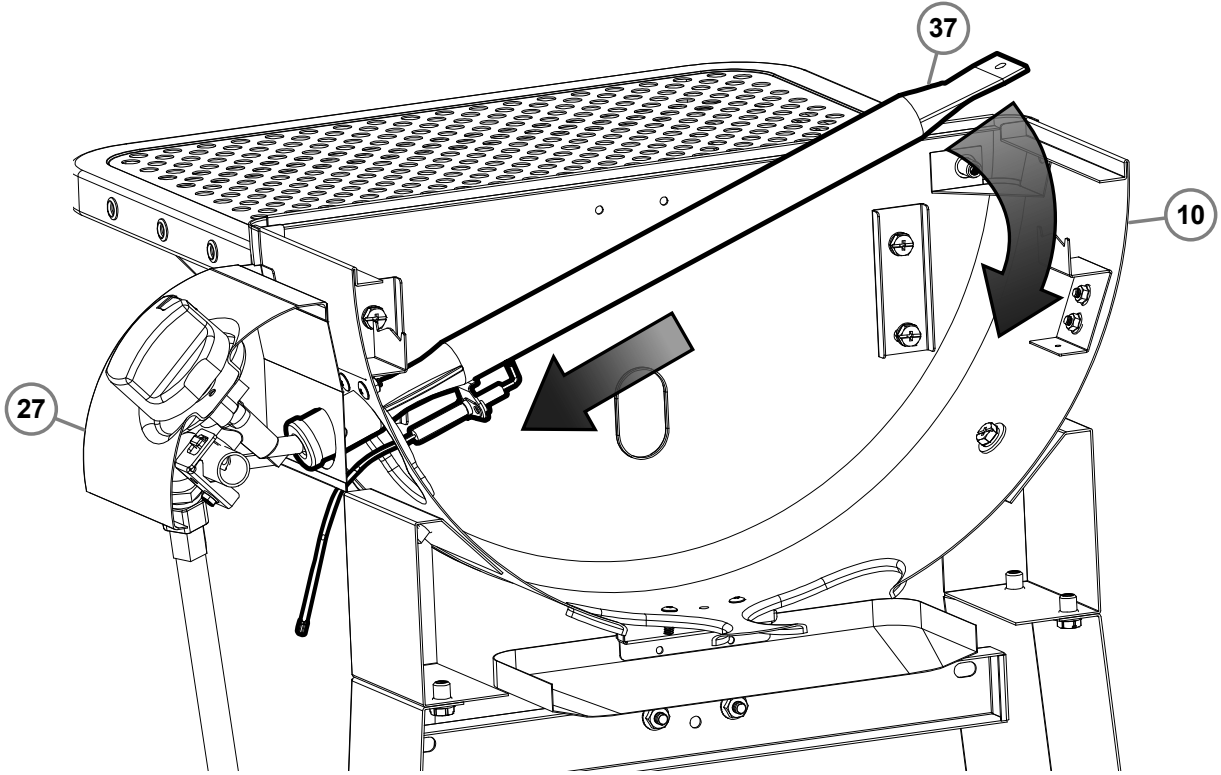
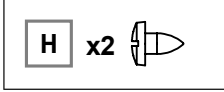
**STEP 7**



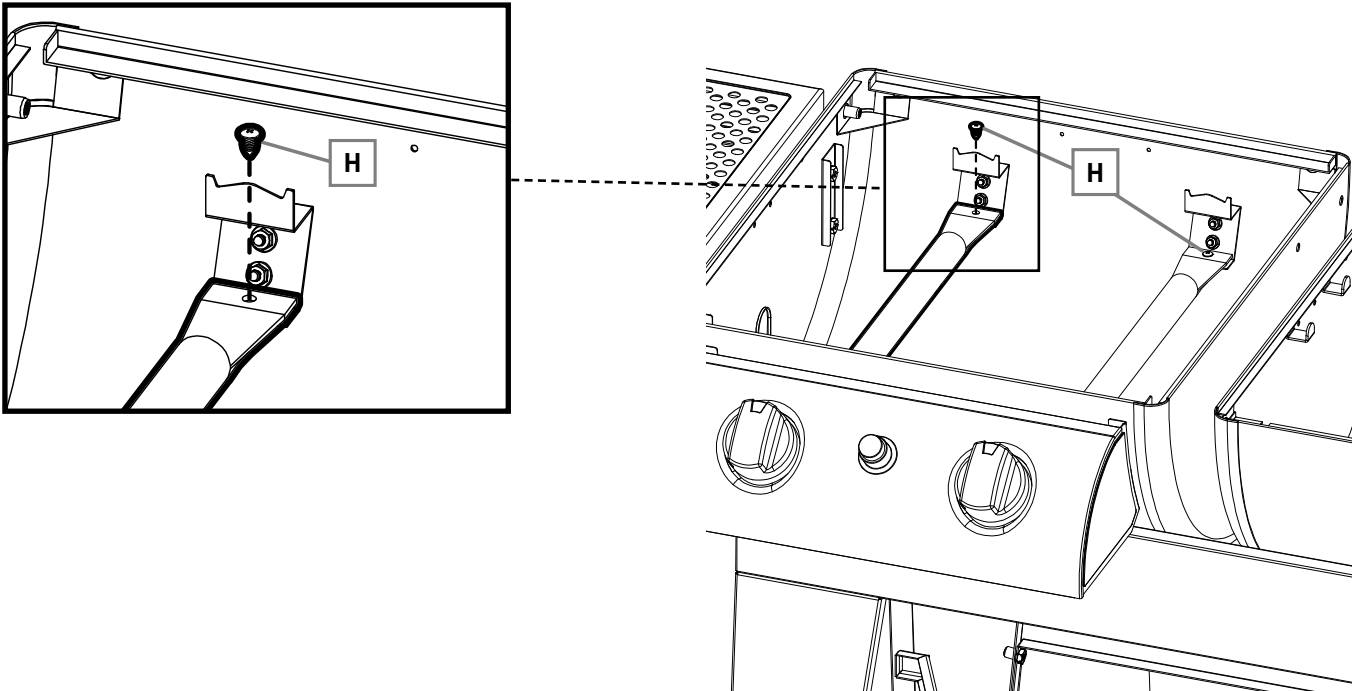
**STEP 8**



**STEP 9A**

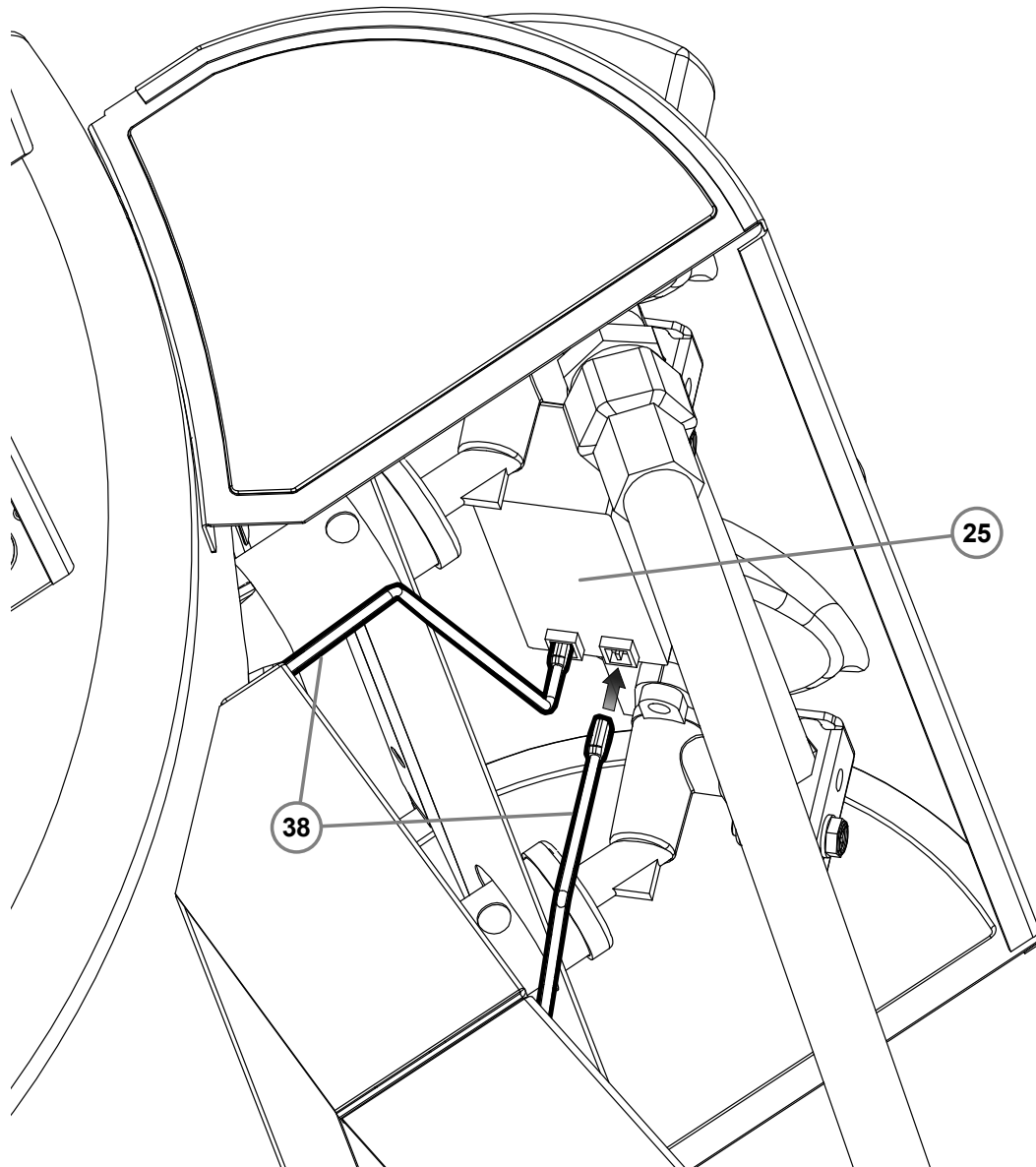


**DETAIL VIEW**







**STEP 9B**

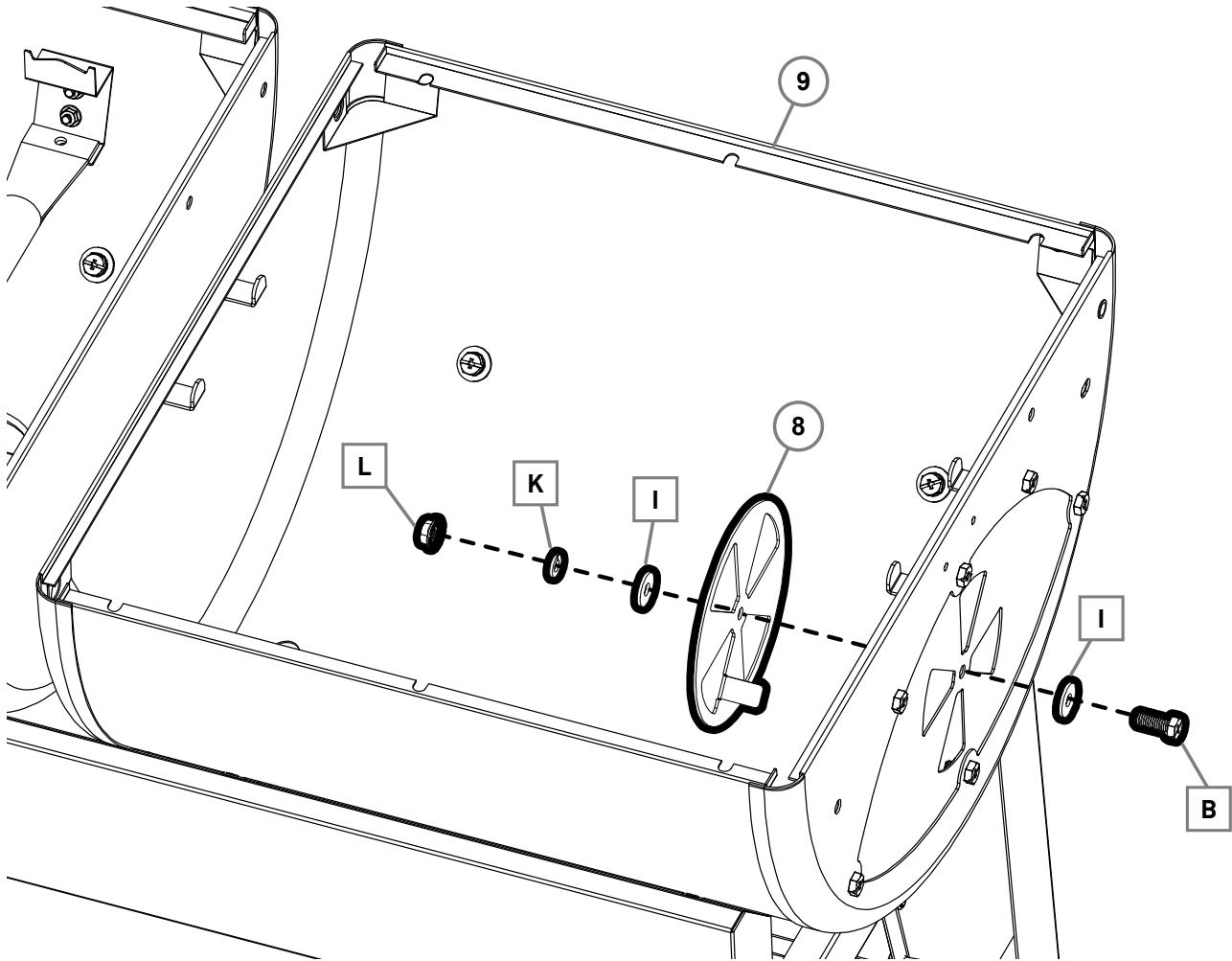
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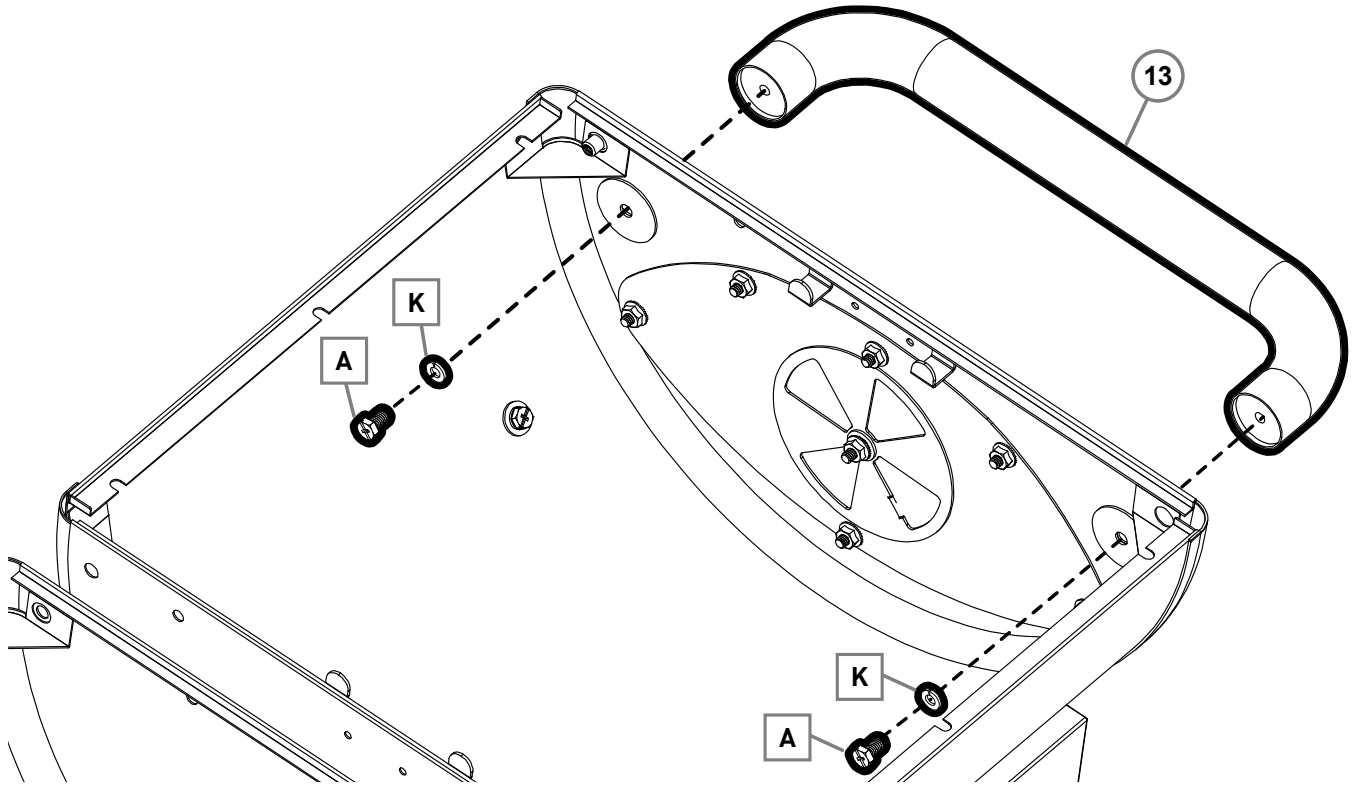
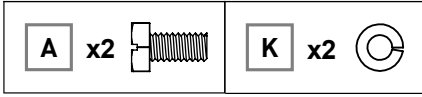
**STEP 10**

<b>B</b> x1 	<b>I</b> x2 	<b>K</b> x1 	<b>L</b> x1 
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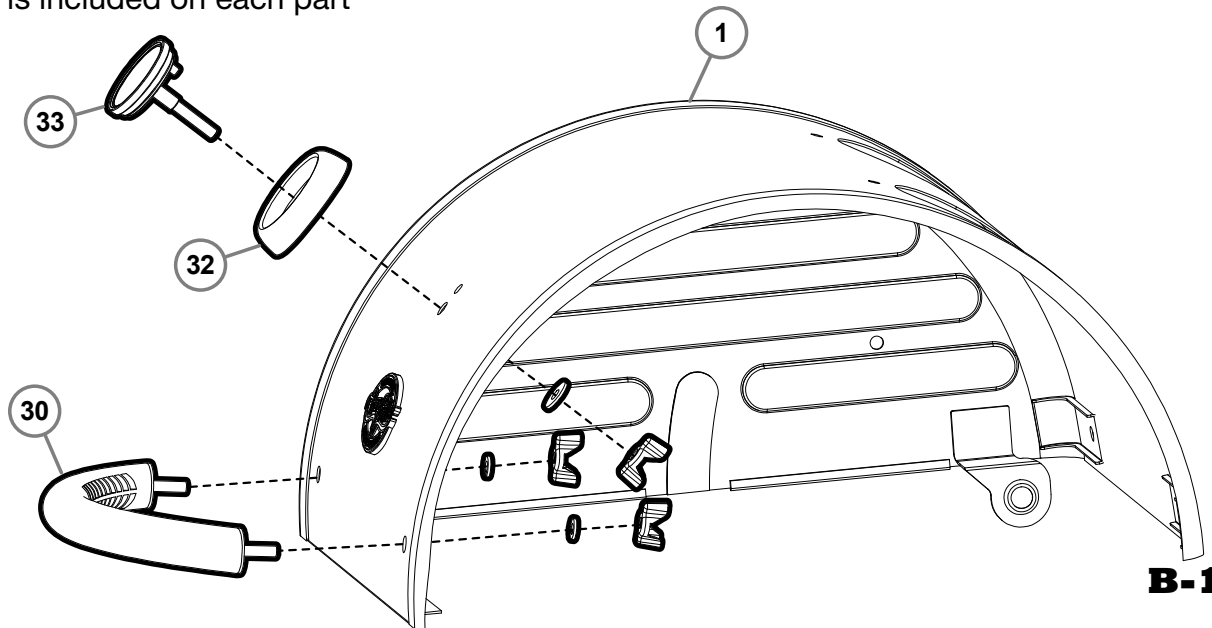


**STEP 11**



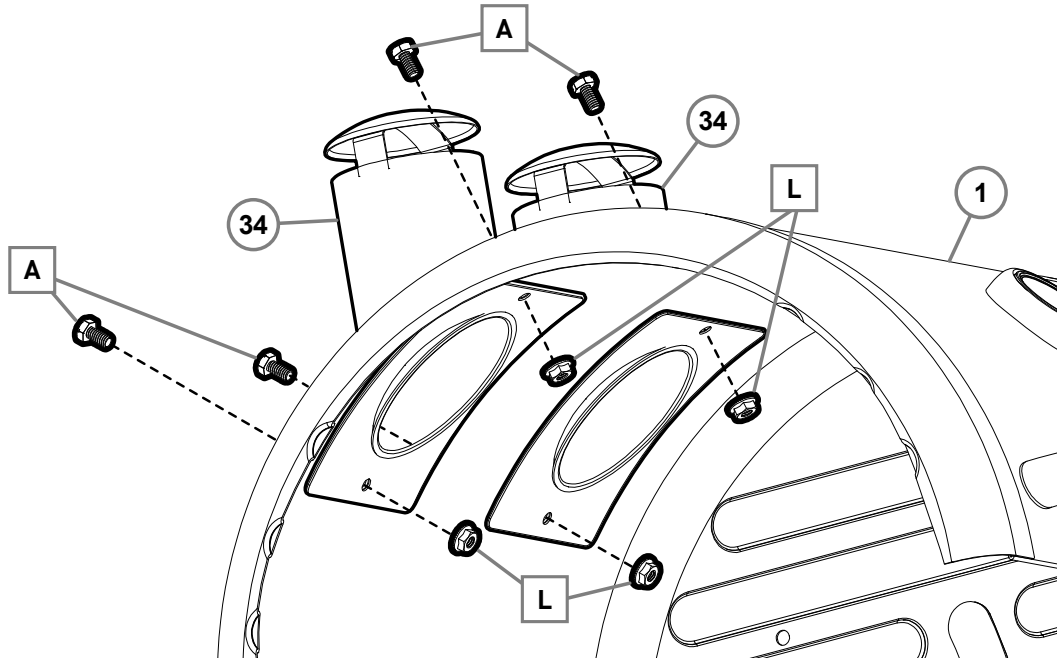
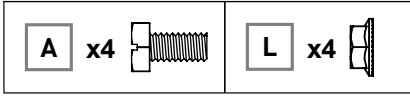
**STEP 12**

**NOTE:** Handle and Thermometer Hardware is included on each part

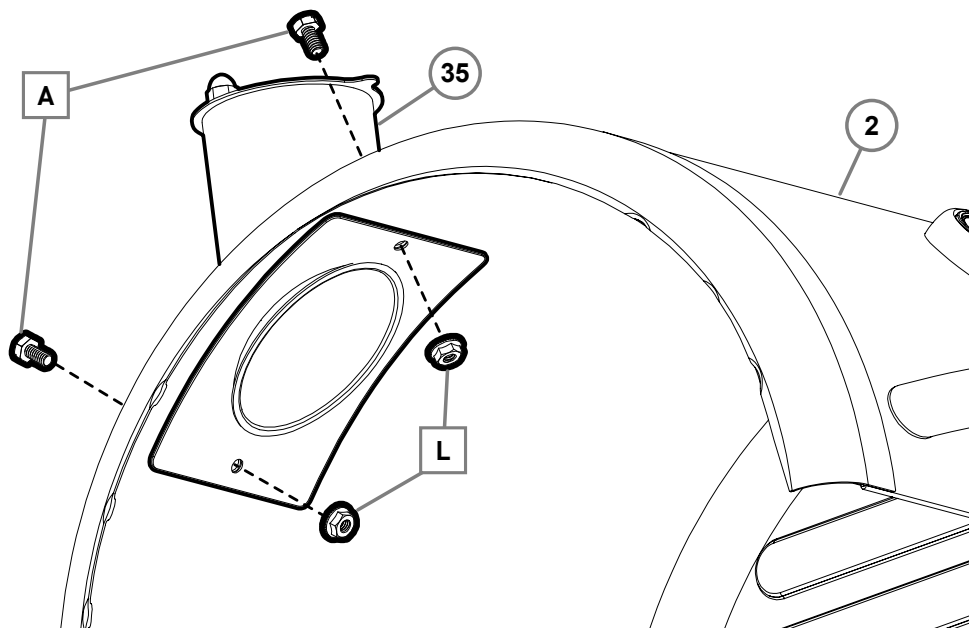
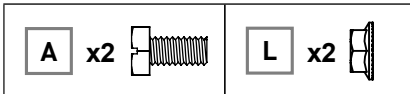




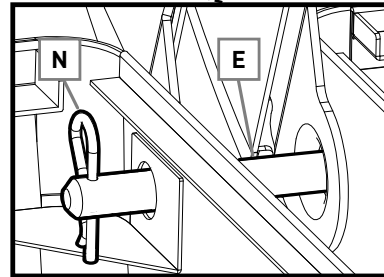
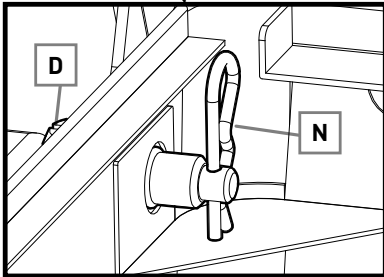
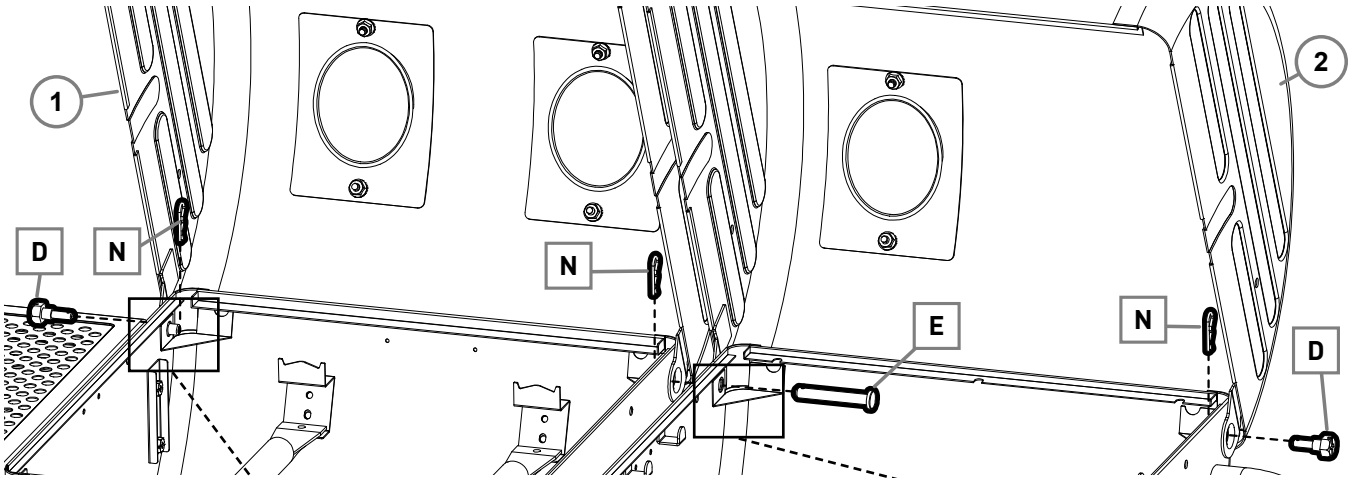
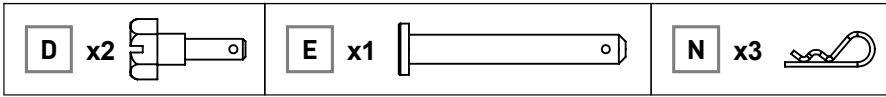
**STEP 13A**



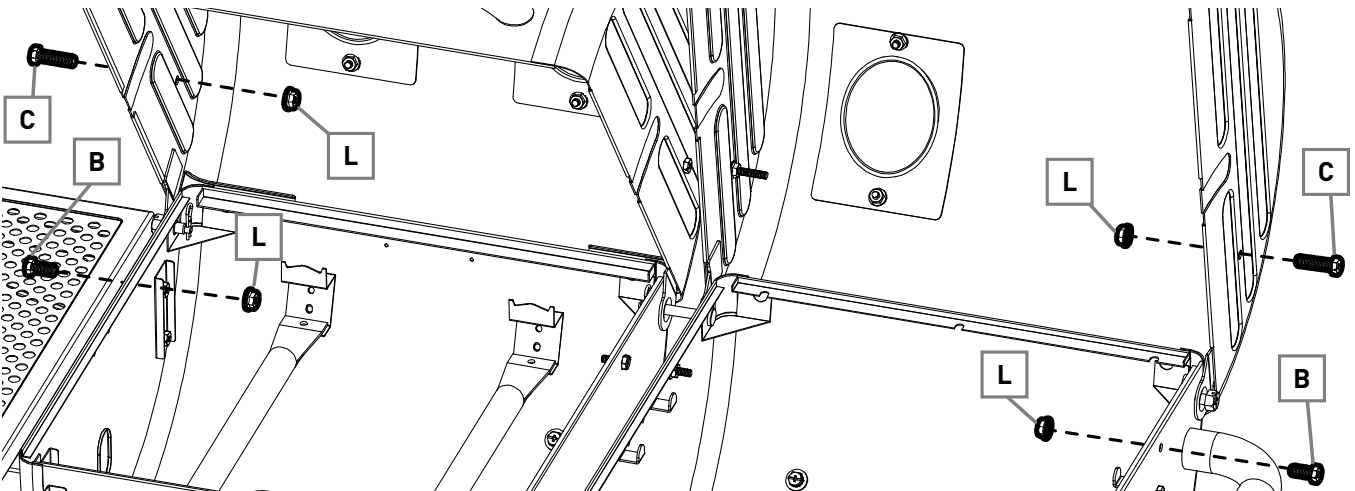
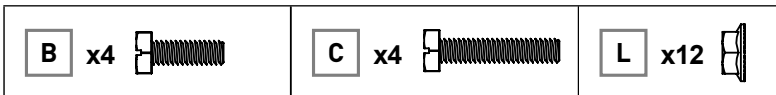
**STEP 13B**



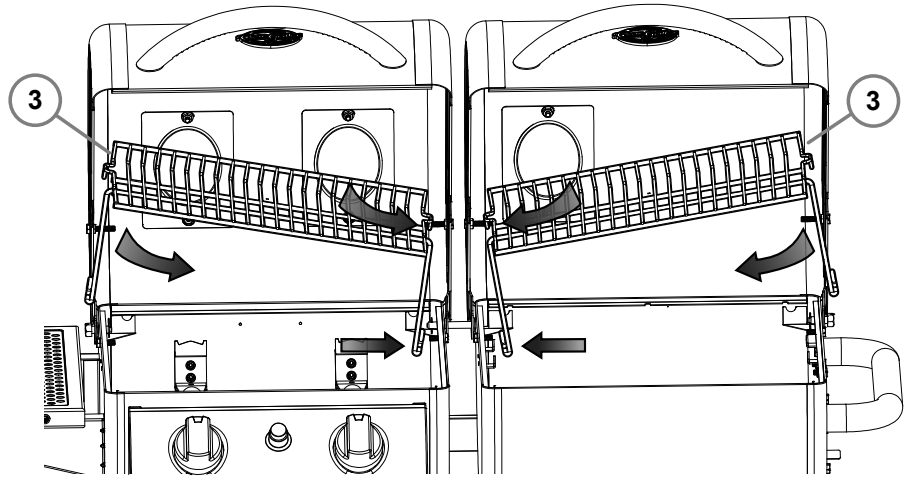
### STEP 14



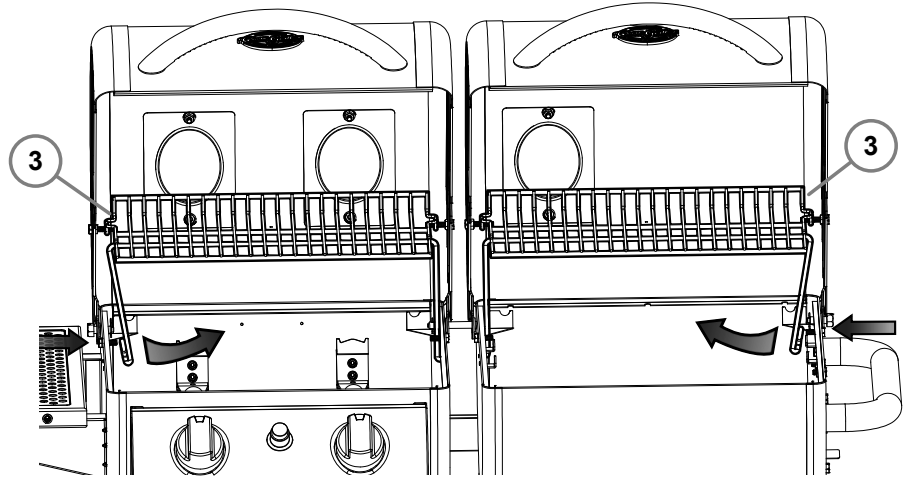
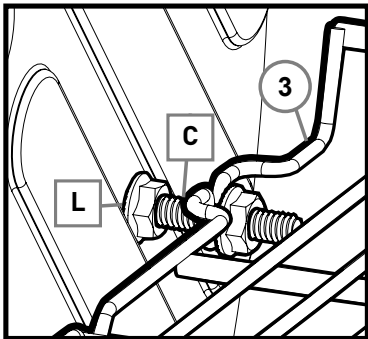
### STEP 15A



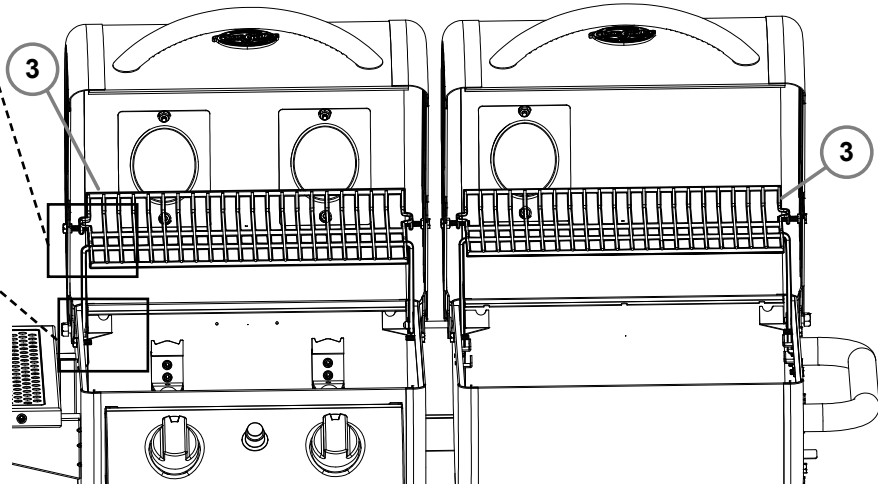
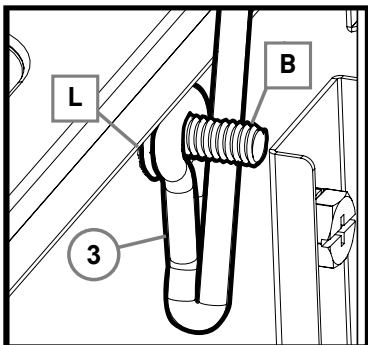
**STEP 15B**



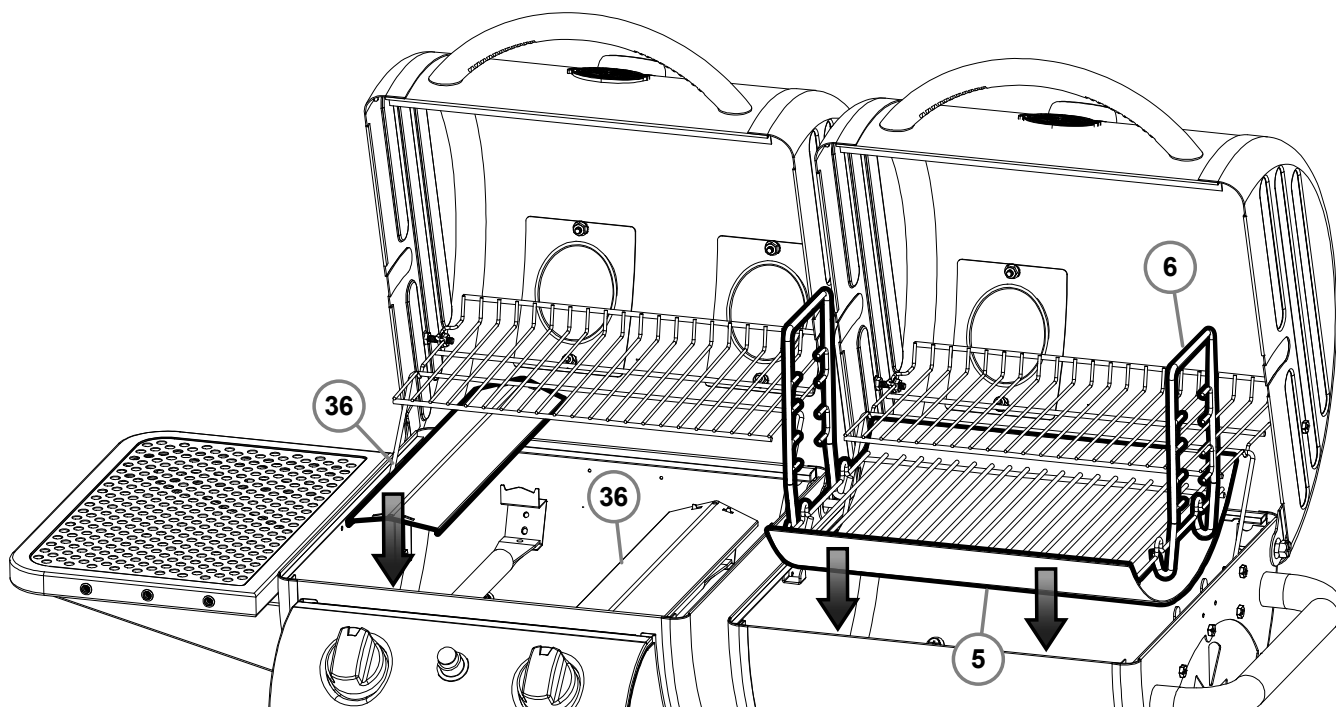
**TOP DETAIL**



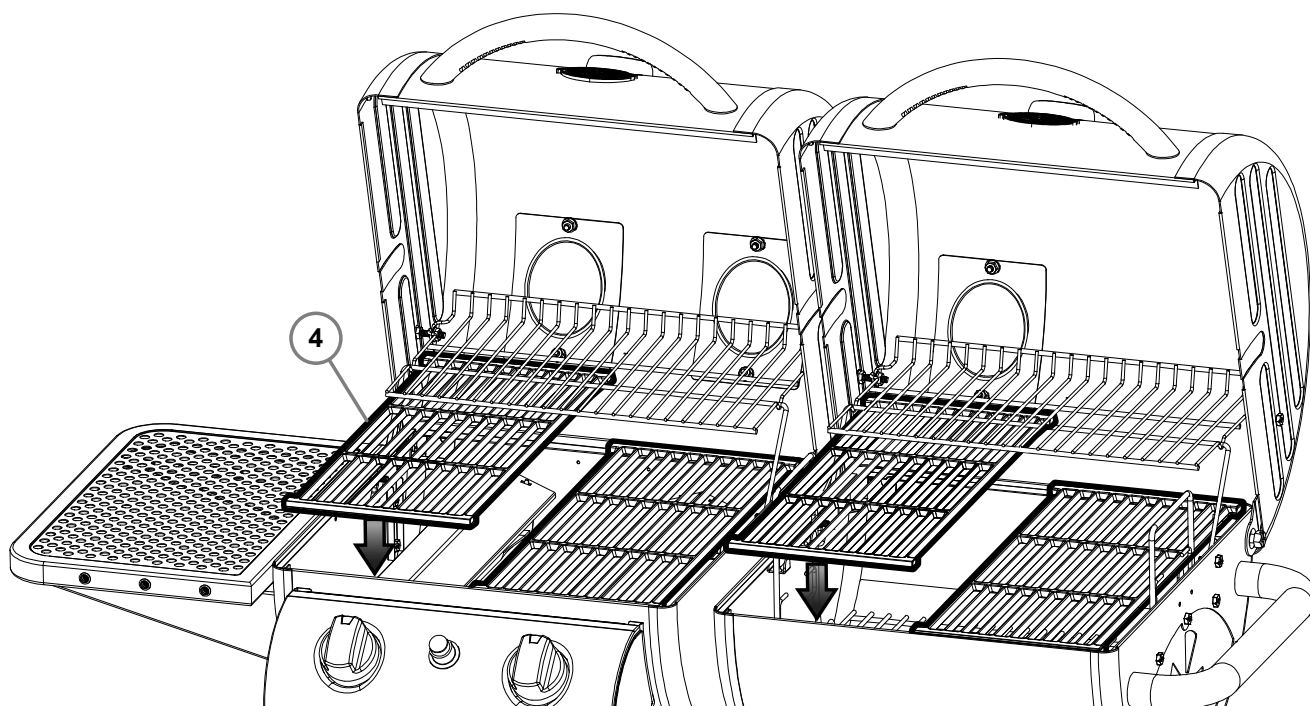
**BOTTOM DETAIL**



**STEP 16**

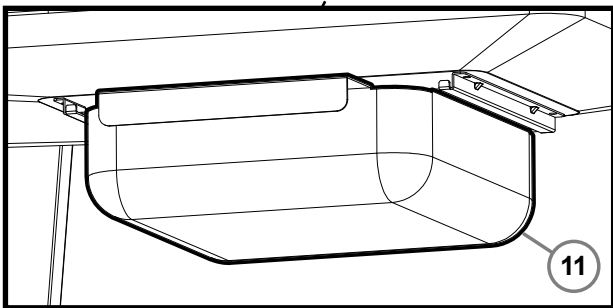
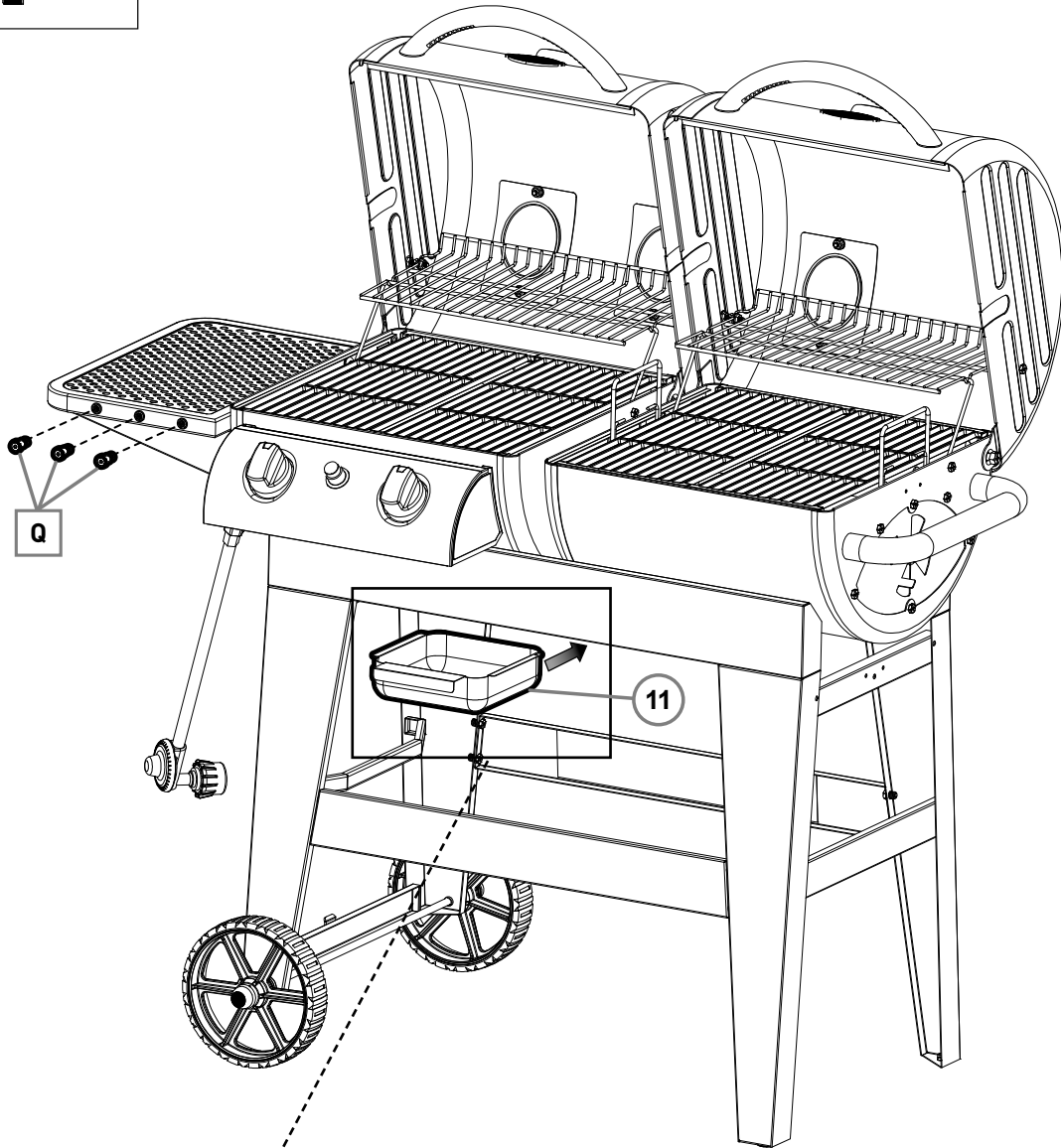
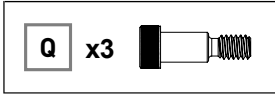


**STEP 17**

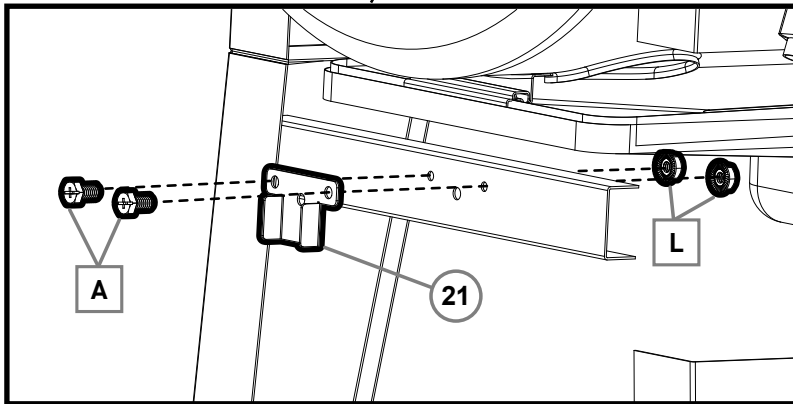
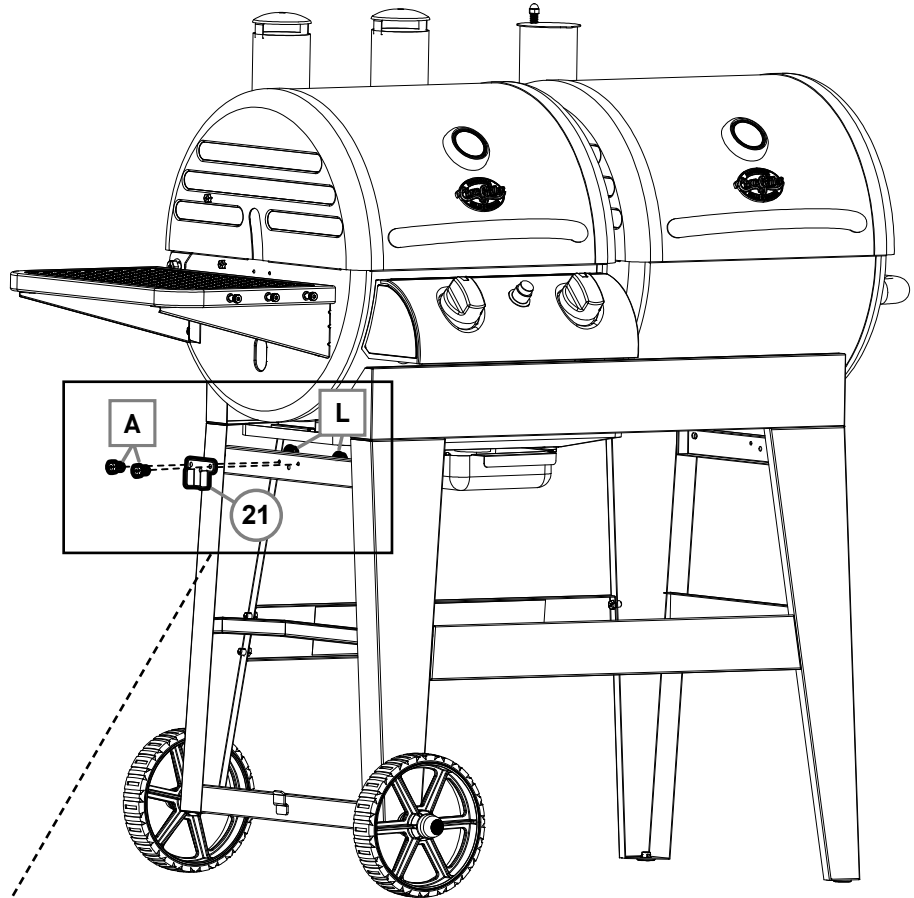
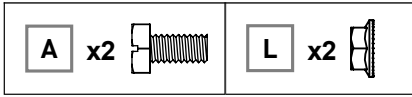




**STEP 18**

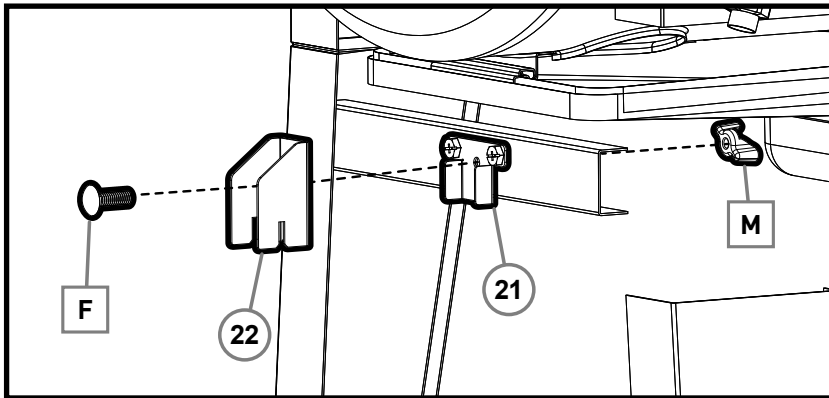
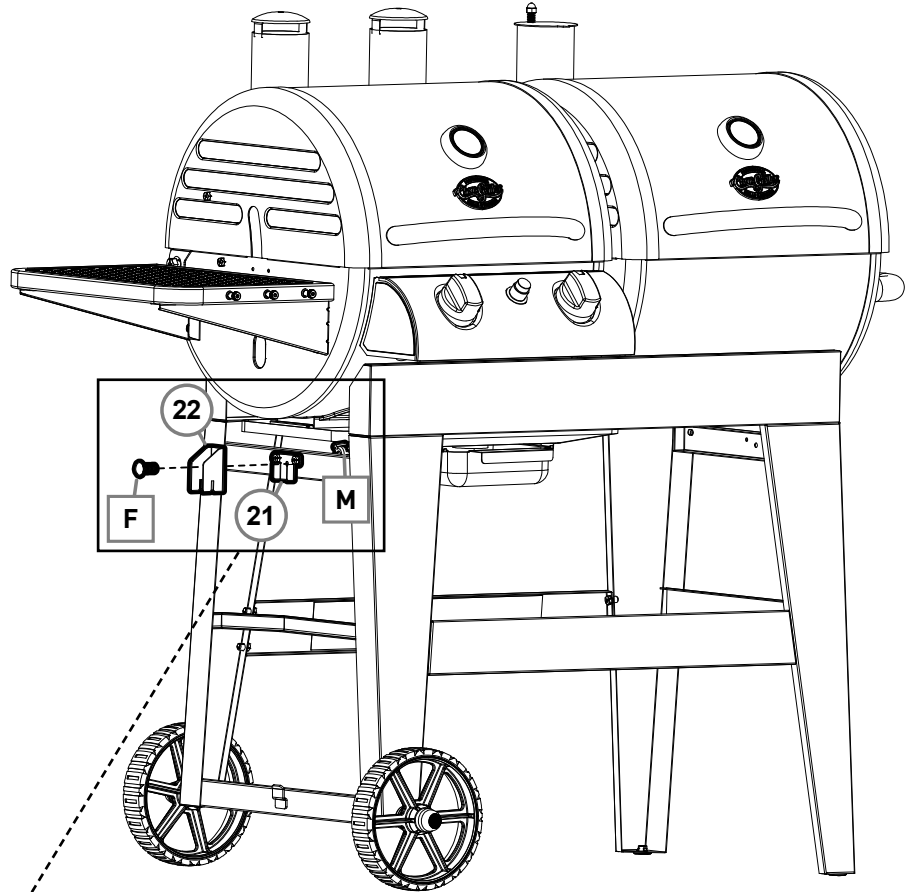


**STEP 19A**





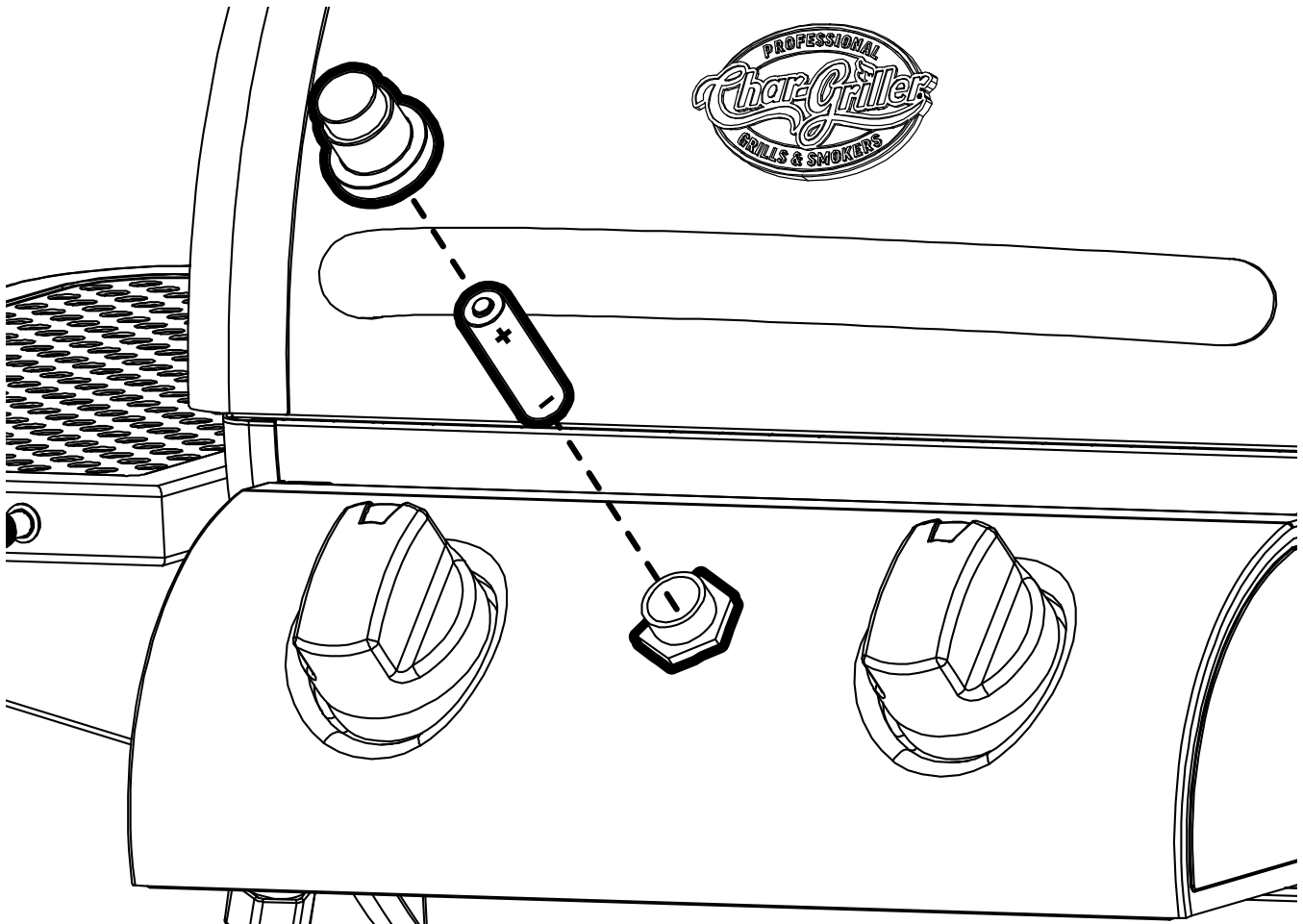
**STEP 19B**





**STEP 20**

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# FULLY ASSEMBLED

To ensure sturdy assembly, tighten all NUTS and BOLTS.



**GET STARTED  
WITH THESE  
GRILLING  
TIPS!**

# OPERATING INSTRUCTIONS

## Setting Up

This grill is designed for use outdoors, away from any flammable materials. When in use, it is important that there are no overhead obstructions and that the grill is at least 36 inches (90 cm) from any wall or surface. Maintain a minimum 12 ft. (~4m) clearance to objects that can catch fire or sources of ignition, such as: pilot lights on water heaters, live electrical appliances, etc. It is important that the ventilation openings of the grill are not obstructed.

The grill must be used on a level, stable surface. The grill should be protected from direct wind drafts and protected from any trickling water (i.e. rain or water from gutters). Do not move the grill while hot, and do not leave unattended during operation.

Protect LP cylinder from direct sunlight and keep away from heat sources exceeding 122°F (50°C). Position LP cylinder such that hose is not bent, twisted, subject to tension, or touching any hot parts of the grill.

NEVER EXCEED 500°F BECAUSE THIS WILL DAMAGE THE FINISH AND  
CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP.  
THIS UNIT IS NOT WARRANTED AGAINST RUST.





**CAUTION:**

1. All cleaning and maintenance should be done when the grill is cool and the fuel supply is **DISCONNECTED**.
2. Do **NOT** clean any grill part in a self-cleaning oven as the extreme heat will damage the finish.
3. Do **NOT** enlarge valve orifices or burner ports when cleaning the valve or the burners.

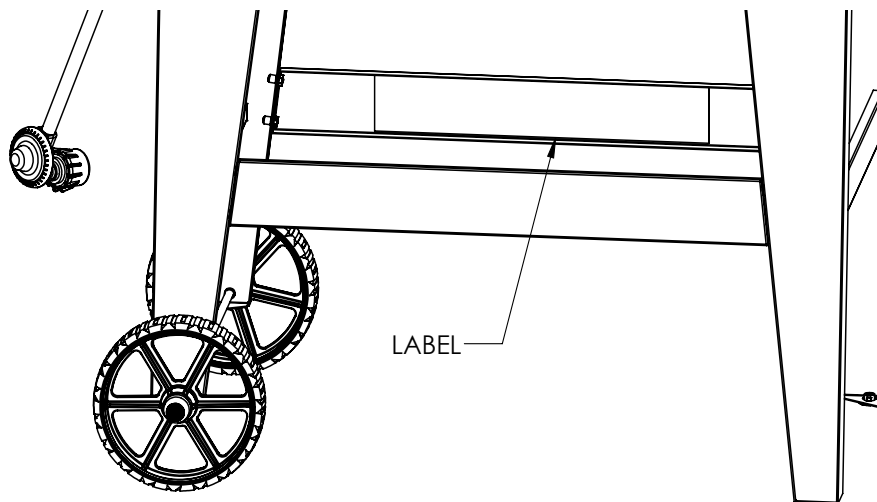
**NOTICES:**

1. This grill should be thoroughly cleaned, inspected and seasoned on a regular basis.
2. Abrasive cleaners will damage this product.
3. **NEVER** use oven cleaner on any part of this grill.

**BEFORE EACH USE:**

1. Ensure grill area is clean and free of any combustible materials like gasoline, lighter fluid or any other flammable vapors or liquids.
2. Do **NOT** obstruct the flow of the combustion of LP gas and the ventilation of air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear of debris.
4. Visually check the burner flames to make sure grill is working properly.
5. See sections below for proper cleaning and maintenance instructions.
6. Check for obstructions of airflow to the burners. Spiders, insects, and webs can clog the burner tubes. A clogged burner can lead to a fire.
7. Inspect the hose before each use. The replacement hose assembly shall be that specified by the manufacturer.

## **Location of the Rating Label**



# **GAS OPERATION**

## **Regulator and Hose**

Regulator and Hose are supplied with the grill. If a replacement is necessary, please visit CharGriller.com or contact our Customer Service department at Service@CharGriller.com. DO NOT use replacement parts that are not intended for this grill. It is recommended that the regulator is changed within 10 years of the date of manufacture.

The use of the wrong regulator or hose is unsafe. Always check that you have the correct items before operating the grill.

The hose used must conform to the relevant standard for the country of use. A worn or damaged hose must be replaced immediately. Ensure the hose is properly connected to the gas grill and free of any obstructions, kinks, and/or entanglements.

## **Connecting the Hose to the Grill**

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner, and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the grill.

Clean burner holes with a heavy-duty pipe cleaner.

Hose assembly comes pre-installed. If it is found that the hose is damaged, follow the manufacturer's instructions that came with the assembly for replacing the hose. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the grill is not in use.

The grill must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when in use. ONLY USE THIS GRILL OUTDOORS.

## **Gas Cylinder**

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for propane gas Cylinders of the U.S. Department of Transportation (DOT), or the National Standard of Canada, CAN/CSA B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Only use 20-pound cylinders equipped with a Type 1 cylinder connection device for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder(s).

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Cylinders must be stored outdoors in an upright position and out of the reach of children. Cylinders must not be stored in a building, garage, or any other enclosed area. The cylinder must never be stored where temperatures can reach over 122°F (50°C). Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE NEAR A GAS CYLINDER.



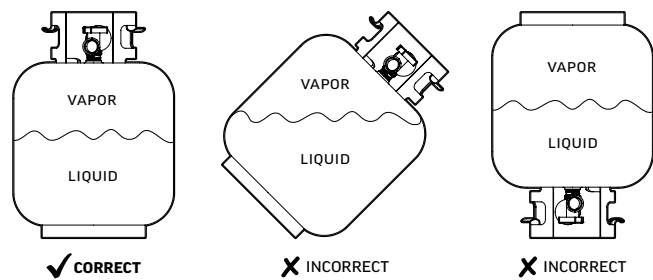
Again, this appliance is designed for use outdoors only and away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 12 feet (~4 m) from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The grill must be used on a level, stable surface. The appliance should be protected from direct drafts and positioned or protected against direct penetration by any trickling water (e.g. rain).

**Parts sealed by the manufacturer or its agent must not be altered by the user. No modifications should be made to any part of this appliance and repairs and maintenance should only be carried out by a registered service engineer or technician.**

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

## Proper Orientation of the Gas Cylinder

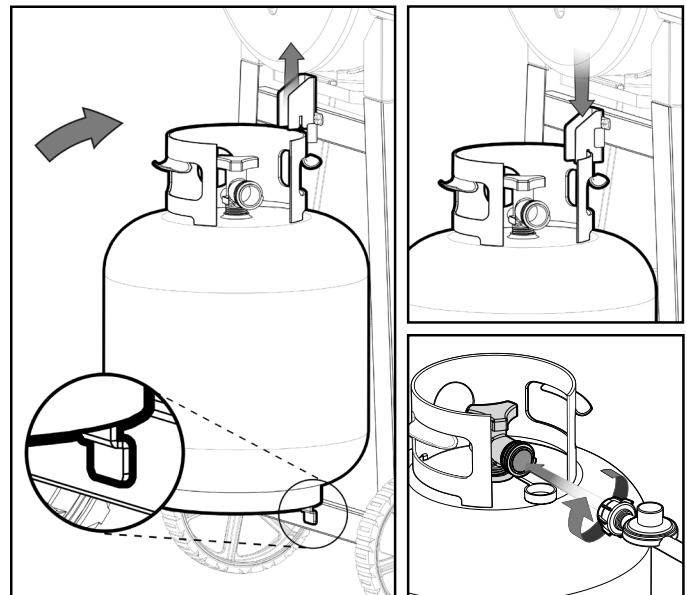
Please use the proper LP cylinder orientation to provide vapor withdrawal. NOTE: The LP cylinder must be fully upright with the valve on top to have proper vapor withdrawal. See figure for correct orientation.



## Installing the Gas Cylinder on the Grill

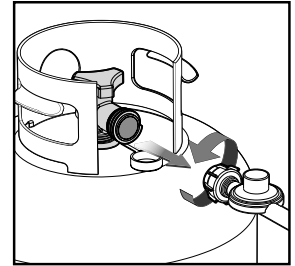
This grill is only suitable for use with low-pressure propane gas fitted with the appropriate low-pressure regulator via a flexible hose. The hose should be secured to the regulator and the grill with hose clips.

1. Ensure all control knobs are in the OFF position and verify that the gas cylinder valve is closed by turning the handle on the gas cylinder valve clockwise until it stops.
2. Remove the protective cap from the gas cylinder valve nozzle.
3. Ensure cylinder nozzle is facing out towards you.
4. Place bottom tank collar in the slot on the tank support bracket then slide the tank secure wire over the top tank collar.
5. Hold the regulator in a straight line with the gas cylinder valve nozzle so the connection does not cross thread.
6. Perform a Leak Test. (See Leak Testing section of this manual).



## Disconnecting the Gas Cylinder

1. Turn all control knobs to the OFF position and turn the handle on the gas cylinder clockwise until it stops.
2. Turn coupling nut on regulator in a counter-clockwise direction until regulator is released from threaded gas cylinder valve nozzle.
3. Place the protective cap over gas cylinder gas nozzle.



## **\*\* BEFORE USE CHECK FOR LEAKS \*\***

*Never check for leaks with a naked eye. Always use a soapy water solution.*

**NOTE:** Before starting the grill, check for leaks. Make sure the regulator valve is securely fastened to the burner and the cylinder to prevent fire or explosion hazard when testing for a leak.

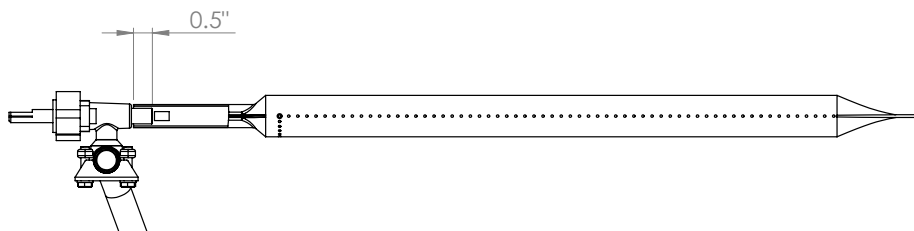
Always perform the “Leak Test” as described below before lighting the grill or each time the cylinder is connected for use.

- Do not smoke or allow other sources of ignition in the area while conducting a leak test.
- Conduct leak test outdoors in a well-ventilated area.
- Do not use matches, lighters or a flame to check for leaks.
- Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance serviceman or your local propane gas supplier.

## Leak Test

1. In a spray bottle mix 6-9ml. solution, 1 part dish washing soap, 3 parts water.
2. Ensure control valves/burner knobs are in the off position and that regulator is securely connected.
3. Open LP cylinder valve completely by turning wheel counterclockwise.
4. Apply the solution to the hose, gas valve, and regulator, and cylinder.
5. If bubbles form and grow on any of the tested components, there is a leak in the component. No bubbles means no leak.
6. If a leak has been identified please retest starting with steps 2-5. If leak persists, contact Customer Service at [Service@CharGriller.com](mailto:Service@CharGriller.com) or consult your Owner’s Manual for how to replace or repair grill components.

When performing cleaning and maintenance of the burners, always ensure burner ports are properly aligned with valve openings after reinstalling on the grill. See diagram below for correct alignment.





## Lighting Instructions

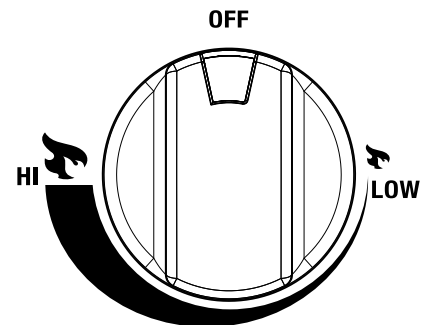
When lighting, keep your face and body as far away from burners as possible and never lean over grill surface. If grill does not light in 3-5 seconds, turn off the grill and wait 5 minutes for gas to clear before attempting to relight. Failure to do so may result in an explosive flare-up, which can cause serious bodily injury or death. Once lit, but before cooking on grill for first time, let grill sit for 15 minutes. This heat cleans grill's internal parts from anything they may have come into contact with during manufacturing and shipping.

**NOTE:** Before first use, it is important to properly season your grill to ensure the optimal performance and long life of your Char-Griller® grill (see the seasoning/care instruction provided in this manual).

## Main Burners

Make sure there are no obstructions of airflow to gas unit. Spiders and insects can nest within and clog the burner tube. A clogged burner tube can lead to a fire beneath grill.

1. Make sure all burner knobs are in OFF position and the grill hood is open.
2. Open valve on LP gas cylinder.
3. To ignite a burner, push in and rotate knob counterclockwise to "HI," then push and hold Electronic Ignition Button until burner lights. If burner does not light in 5 seconds, turn burner OFF, wait 5 minutes for gas to clear and repeat procedure.
4. Repeat for all desired burners. Light only burners intended for use.
5. Adjust knobs to desired cooking setting.



**After lighting**, observe burner flame and make sure all burner ports are lit.

**PRE-HEATING NOTE:** NEVER PRE-HEAT YOUR GRILL ON HIGH HEAT AS IT CAN CAUSE DAMAGE TO THE GRILL'S FINISH AND NEVER LEAVE YOUR GRILL UNATTENDED.

Proper pre-heating will ensure the best cooking performance for your grill. Always pre-heat your grill on the medium or medium-low setting for five minutes and then turn to high heat or desired temperature level.

**If burner flame goes out during operation**, immediately turn gas OFF on control panel and gas cylinder valve. Let gas clear for 5 minutes before relighting. **Clean grill after each use.** DO NOT use abrasive or flammable cleaners, as they can damage parts and may start a fire.

## Shutting Off Burners

1. Turn knob(s) clockwise to HI position, then push in and turn to OFF. Never force knob without pushing in, as this can damage valve and knob.
2. Promptly close gas cylinder valve.



## Lighting Burner with a Match

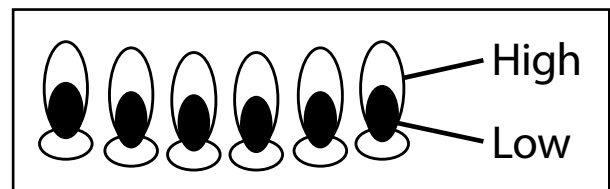
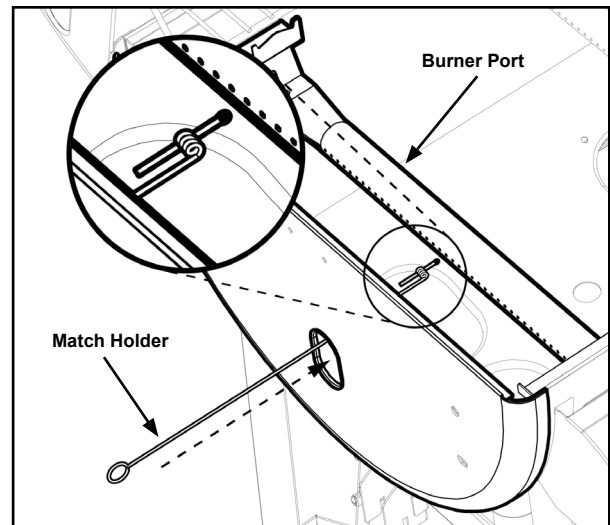
1. Make sure all burner knobs are in OFF position.
2. Open valve on LP gas cylinder.
3. Push in and rotate knob counterclockwise to "HI" position.
4. Place match in match holder installed on the side of the grill housing. Once match is lit, place flame through hole on left side of the body near burner ports. Burner should light immediately.
5. Adjust knobs to desired cooking settings.

## Observe Flame Height When Lit

Flame should be blue and yellow in color and approximately 1/2 in. - 3/4 in. (1.2 cm - 1.9 cm) tall on HI setting.

## Temperature Management

Manage heat by adjusting burner knobs from high to low to maintain desired heat for cooking conditions. Weather conditions will impact your grill's heat fluctuations. More heat will be required for cold and windy conditions. Different types and amounts of food will also impact your temperature management and distribution. Make sure to consider these elements when cooking for the optimal grilling experience.





# CHARCOAL OPERATION

## Lighting Instructions

There are a few methods to light your charcoal grill, depending on the materials you prefer to use. Using a charcoal chimney is the Char-Griller® preferred method for speed and convenience but igniting your lump charcoal or briquettes directly in the grill is a great way to get cooking as well.

### Charcoal Chimney

1. Remove your grill grates and set them to side
2. Fill your charcoal chimney  $\frac{3}{4}$  of the way full with briquettes or lump charcoal
3. Set fire starter on charcoal grate, light and then place the charcoal chimney directly on top of the fire starter
4. Coals will fire upward from bottom to top
5. After coals on top of chimney are ignited (usually 10-15 minutes) dump the coals over the charcoal grate and replace your grill grates



### Fire Starters

1. Remove your grill grates and set them to side
2. Pour approximately 2lbs. (approx. 30-35 briquettes) of charcoal directly on to your charcoal grate and stack together in a pile
3. Insert fire starter into the middle of the charcoal pile so that it is slightly covered and light
4. After the charcoal has thoroughly ignited, typically glowing red or gray in color, use tongs to spread them out and replace your grill grates



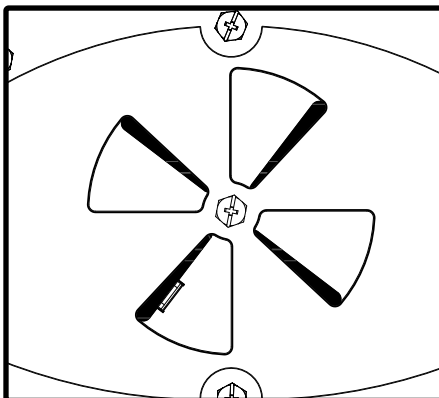
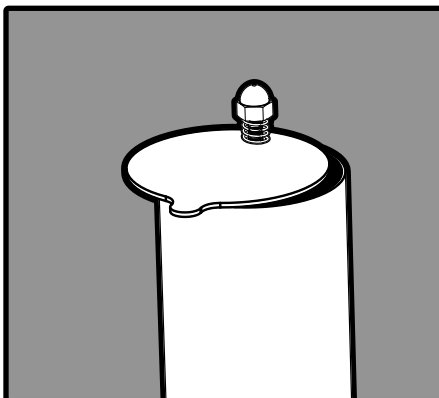
#### NOTE:

- Do not use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal due to flammability, risk of bodily injury and potential to leave a distasteful flavor in your food.
- If necessary, use tongs to move coals for even heat.
- Always wear gloves when handling grill grates, charcoal grate, or adjusting coals.

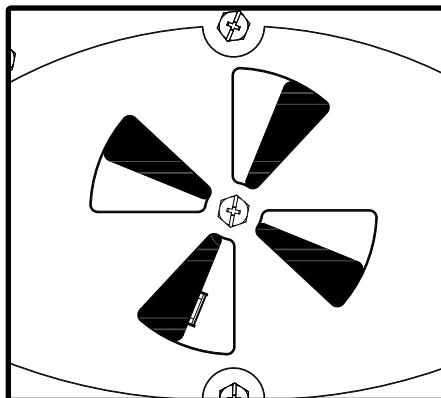
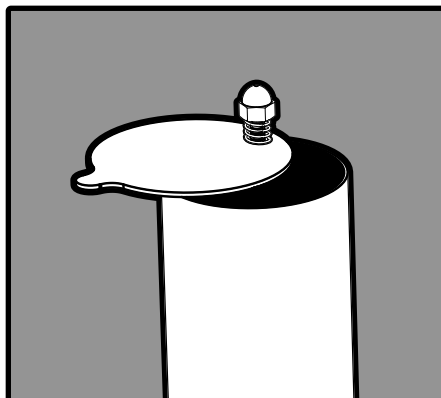
# Controlling Temperature

Controlling the temperature of your grill is all about controlling the air flow to the fire. MORE AIR = MORE HEAT. LESS AIR = LESS HEAT. By opening and closing the top and side dampers, you can easily control the temperature of your grill. The amount of charcoal used when grilling can also greatly impact your ability to control temperature. Dampers may need to be adjusted during the cook to account for changes in weather like wind or to accommodate for more or less fuel. When first learning how to operate your grill, always use the same amount of charcoal to best learn your grill's damper control.

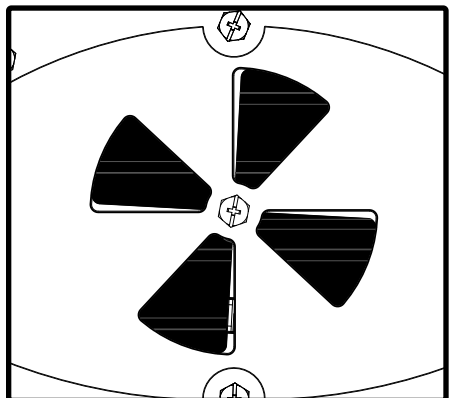
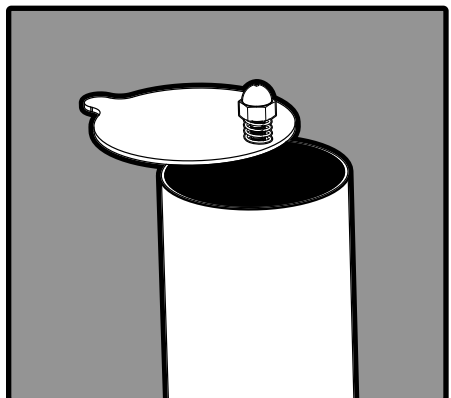
## **SMOKE** 150°-250°F



## **GRILL** 300°-450°F



## **SEAR** 450°-500°F



- Start with dampers 1/4 or less of the way open and adjust as needed during cook
- For best results, start with up to 2 lbs. of charcoal (30-35 Briquettes) and/or wood fuel
- Adjust the charcoal grate level to its lowest setting or farthest from the cooking grates
- Control airflow as needed, by adjusting dampers from 1/3-2/3 of the way open
- For best results, start with up to 2 lbs. of charcoal (30-35 Briquettes)
- Place coals on one half of the charcoal grate and adjust the level to a middle setting
- For maximum airflow, both dampers should be open all the way with air flowing freely
- For best results, start with up to 3 lbs. of charcoal (45-50 Briquettes)
- Adjust the charcoal grate to its highest setting or closest to the cooking grates



## Grilling Styles

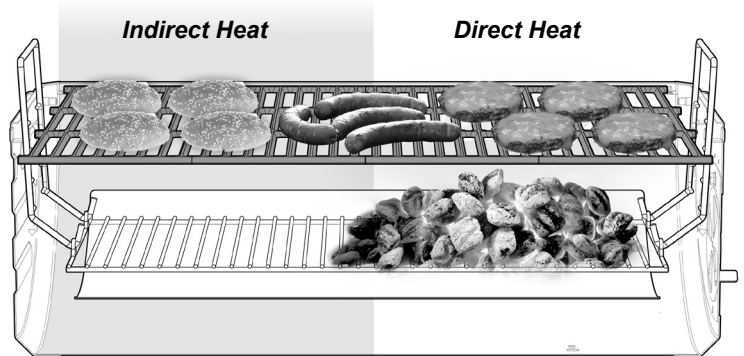
Your Char-Griller® grill can be used to smoke, grill or sear your food. By using temperature zones, charcoal and wood flavor, you can customize your culinary experience as desired. The following descriptions provide four of the most common ways you can cook with your Char-Griller® charcoal grill.

### Grill

Cook with direct and indirect heat at medium temperatures (300°-450°F). Utilize a two zone set up to cook at different speeds and temperatures.

1. Set charcoal grate to medium setting (halfway between grill grates and grill body) using adjustable charcoal tray hangers
2. Prepare up to 2 lbs. (approximately 30-35 briquettes) of lit charcoal spread evenly across HALF the charcoal grate creating 2 Cooking Zones.
3. Once the grill is at the desired temperature, you may begin to cook. First place food over direct heat, cooking each side as desired. After initially cooking over direct heat, move to the cool zone (see picture at right) to bring your food to the desired internal temperature.

**GRILL (Direct Heat) - 300°-450°F**  
Up to 2 lbs. Charcoal (30-35 Briquettes)  
Charcoal Grate adjusted to medium setting



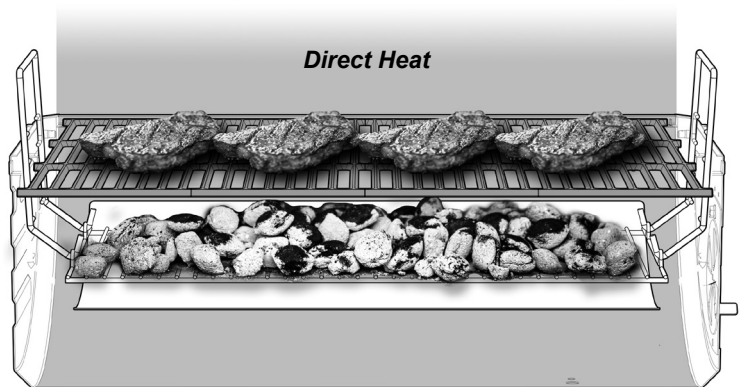
4. NOTE: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.

### Sear

Quickly cook with direct heat at high temperatures (450°-500°F).

1. Set charcoal grate to high setting (closest to grill grates) using adjustable charcoal tray hangers
2. Prepare up to 3 lbs. (approximately 45-50 briquettes) of lit charcoal spread evenly across charcoal grate.
3. Once the grill is at the desired temperature, you may begin to cook by placing food directly over the coals.
4. Food will cook quickly. Cook each side 3-4 minutes and then bring to desired internal temperature.
5. NOTE: Always sear with the grill lid open to prevent damage to exterior finish.

**SEAR (HI-TEMP DIRECT HEAT) - 450°-500°F**  
Up to 3 lbs. Charcoal (45-50 Briquettes)  
Charcoal Grate adjusted to highest setting or close to the cooking grates



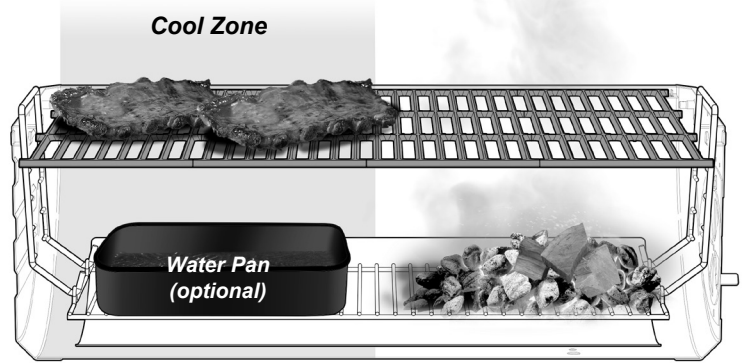
6. NOTE: Wood chips, chunks or split logs may be used in addition to charcoal to add smoke flavor as desired.

# Smoke

Cook with indirect heat at low temperatures (150°-250° F). Use wood chips, chunks, split logs or pellets to add smoke flavor

1. Set charcoal grate to low setting (farthest from grill grates) using adjustable charcoal tray hangers
2. Prepare up to 2 lbs. (approximately 30-35 briquettes) of charcoal spread evenly across HALF the charcoal grate creating two cooking zones
3. Add wood chips, chunks, or split logs as desired to add smoke flavor
4. Once the grill is to desired temperature, you may begin to cook
5. Keep food over cool side of grill to cook with indirect heat over the duration of the cook

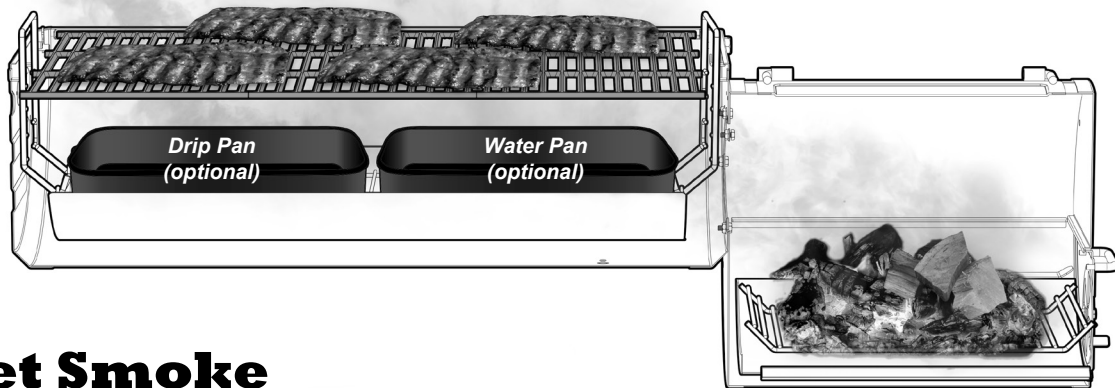
**SMOKE (INDIRECT HEAT) - 150°-250°F**  
Up to 2 lbs. Charcoal (30-35 Briquettes)  
Charcoal Grate adjusted to lowest setting or farthest from the cooking grates



6. NOTE: Opening the smoking chamber will extend cooking time.

## OFFSET SMOKE (INDIRECT HEAT) - 150°-250°F

Up to 2 lbs. Charcoal (30-35 Briquettes)  
and or wood fuel in the side fire box  
(side fire box sold separately for most models)



# Offset Smoke

Cook with indirect heat from the side fire box at low temperatures (150°-250° F). Use split wood logs, chips, chunks, or pellets to add smoke flavor

1. Prepare up to 2 lbs. (approximately 30-35 briquettes) of charcoal in the side fire box
2. Add wood chips, chunks, split logs or pellets as desired to add smoke flavor

3. Once the grill is at the desired temperature, begin to cook
4. Food placed closer to the side fire box will cook faster than food placed on the opposite side of the grill
5. NOTE: Opening the smoking chamber will extend cooking time.



## SEASONING YOUR GRILL

Seasoning is an important first step before you start cooking on your new grill. This process will help protect the interior and exterior grill finish, reduce food sticking to the grates, reduce unnatural flavors, and help prevent the grates from rusting. Char-Griller® recommends using an oil with a high smoke point (preferably over 400°F) like canola or vegetable oil.



### STEP 1 LIGHTLY COAT WITH OIL

1. Char-Griller® grills come pre-coated with vegetable oil. If this is the first time seasoning your grill, move on to **Step 2**
2. If re-seasoning your grill, lightly coat ALL interior surfaces (including grates and inside of barrel) of your grill with canola or vegetable oil



### STEP 2 HEAT UP GRILL

1. Following the instructions for lighting your gas burners (page C-5) and charcoal (page C-8) and controlling the temperature (page C-7 and C-9), bring your grill to approximately 450°F
2. Once at temperature, allow grill surfaces to season for 20 minutes



### STEP 3 RE-APPLY OIL TO GRATES 5X

1. After 20 minutes, open your grill and carefully remove your grill grates with a grate lifter
2. Using a brush, re-coat both sides of your grates with canola or vegetable oil and return to your grill
3. Close lid and allow surfaces to season for 20 minutes
4. Repeat this process up to five times (Add more charcoal to maintain temperature as needed)
5. Your grill is now ready for use

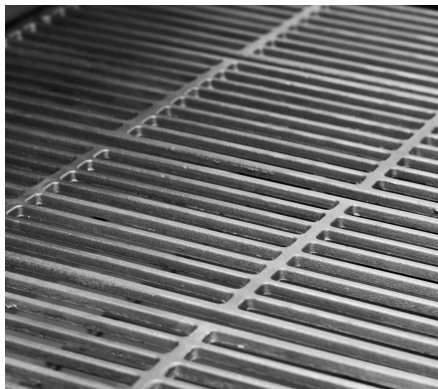
#### NOTE:

- You can lightly coat the exterior of the grill body (while warm) with canola or vegetable oil. This will extend the life of the finish, much like waxing a car.

## CARE & MAINTENANCE

In order to keep your grill in the best shape, it's important to keep it clean and maintained. Continued cleaning and care are key to ensuring a long life for your Char-Griller® grill. Have questions? Chat with Char-Griller® Customer Service at CharGriller.com or Email at Service@CharGriller.com!

### FINISH UP



- When you are finished grilling, clean your grates with a Char-Griller® grill brush and then lightly coat your grates with canola or vegetable oil
- Next close both dampers and the hood allowing the fire to suffocate
- Wait until coals and ash have completely cooled before attempting to clean up or remove

### CLEAN UP



- Wait until the fire is completely extinguished and the grill is cool to the touch before emptying the ashes
- Remove grates from grill with grate lifter
- Remove ash pan from grill
- Give the ash pan a few firm taps to loosen any ash that may be stuck
- Dump the ashes in a metal container and cover with water to ensure there are no lit coals, then you can dispose of the ashes

### COVER UP



- Extend the life of your grill by using a Char-Griller® custom fit grill cover to protect it from the elements
- Weather resistant polyester material protects against birds, dust, wind, rain and snow

**\*\* ONLY EMPTY ASHES WHILE GRILL IS NOT IN USE AND COOL TO TOUCH \*\***

**IMPORTANT:** Charcoal is porous and holds moisture. DO NOT leave charcoal in your grill while you are not using it. Charcoal and ashes left inside the ash pan may reduce the life of your grill.



## GENERAL GRILLING TIPS & WARNINGS

Control heat with amount and type of fuel, dual dampers, and adjustable fire grate. Adjust fire grate one end at a time. Wood burns hotter than charcoal. More airflow helps generate more heat.

Additional charcoal and/or smoking woods may be added while cook is in progress. Wear gloves and apron when operating your grill.

Only use natural hardwoods intended for cooking. Appropriate selections can typically be found in grocery stores and outdoor grilling retailers.

When utilizing a water pan, check the water level when cooking more than 4 hours or when you can't hear the water simmering. Add water by moving meat over and pouring water through cooking grates into water pan.

To reduce flare-ups, cook with hood in the down position.

When cooking with charcoal, leave the grill hood open during the initial start up and until coals ash over. The grill hood must remain open anytime the temperature gauge is greater than 500°F.

Always put charcoal on top of the charcoal grate and not directly into the bottom of the grill.

Do not use self-starting charcoal as it will give food an unnatural flavor.

Ashes left in grill too long between uses will absorb moisture and will cause rust. Be sure to empty ash after grill has cooled. Uncoated steel and cast-iron will rust when not properly cared for.

On the EXTERIOR PAINT, remove rust with wire brush and touch up with a high heat paint, available at most hardware/auto stores. Rustoleum® #241169 is the best color match.

Heat gauge may retain moisture, which will steam out during cooking. Gauge can be removed and calibrated in oven.

For a more tightly sealed grill, fill unwanted holes with nuts and bolts (not included).

Attach a metal can to the grease cup holder or on bottom shelf under the hole in the grill to catch drippings.

Smokestack and side dampers will be hot. Only touch using gloves or mitts.

Before you use your grill for the first time you must season the cast iron cooking grates.

After each use, coat the interior grates and bare metal with vegetable oil while warm to reduce the chance of rust. Proper and regular seasoning will protect against rust and extend the life of your grill and cooking grates.

Grill will drip oil during the seasoning process and for several uses afterwards, this is normal.

Never exceed 500°F because this will damage the finish and contribute to rust.

Paint is not warranted and will require touch up.

This grill is not warranted against rust.












DO NOT use lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.










**NOTE: Smoke may escape from areas other than the smokestack. This will not affect cooking**










**CHAR-GRILLER® DOES NOT ACCEPT RETURNS ON USED GRILLS.**












# COOKING GUIDELINES

 <b>BEEF</b>	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
<b>SKIRT STEAK, MEDIUM</b> 1-INCH THICK			4-6 MIN.
<b>HOT DOG</b> 4 OUNCES			5-7 MIN.
<b>STEAK, MEDIUM</b> 1-INCH THICK - FILET MIGNON, RIBEYE, NEW YORK STRIP & PORTERHOUSE			6-8 MIN.
<b>BURGER</b> 3/4 - INCH THICK			8-10 MIN.
<b>HANGER STEAK, MEDIUM</b> 1-INCH THICK			8-10 MIN.

 <b>PORK</b>	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
<b>PORK CHOP, MEDIUM</b> 1-INCH THICK			8-10 MIN.
<b>SAUSAGE</b> 3-OUNCE LINK			10-13 MIN.
<b>PORK TENDERLOIN</b> 1 POUND			15-20 MIN.
<b>PORK SHOULDER/BUTT</b> 8 POUNDS			12 HOURS <small>APPROX. 90 MIN / LB.</small>

 <b>CHICKEN</b>	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
<b>CHICKEN BREAST OR THIGH</b> 4 OUNCES - BONELESS, SKINLESS			8-12 MIN.
<b>CHICKEN THIGH OR LEG</b> 3-6 OUNCES - BONE-IN*			35-45 MIN.
<b>CHICKEN BREAST</b> 10-12 OUNCES - BONE-IN*			35-45 MIN.
<b>WHOLE CHICKEN*</b> 8 POUNDS			3-5 HOURS

\*BONE-IN CHICKEN SHOULD INITIALLY BE COOKED OR "BROWNED" OVER DIRECT HEAT FOR SEVERAL MINUTES BEFORE BEING TRANSFERRED TO INDIRECT HEAT.

 <b>SEAFOOD</b>	HEAT TYPE	HEAT LEVEL	AVG. COOKING TIME
<b>SHRIMP</b> LARGE			4-6 MIN.
<b>SCALLOP</b> 1 1/2 OUNCES			4-6 MIN.
<b>FISH, FILET</b> 1-INCH THICK			5-10 MIN.
<b>FISH, WHOLE</b> 1 POUND			15-20 MIN.

## HEAT KEY



DIRECT HEAT



INDIRECT HEAT



SMOKE



LOW HEAT  
150°-250°F



MEDIUM HEAT  
300°-450°F



HIGH HEAT  
450°-550°F+

## USDA SAFE MINIMAL INTERNAL TEMPS

FISH & SHELLFISH:  
**145°F**

BEEF OR PORK STEAKS  
OR CHOPS: **145°F**

GROUND BEEF OR PORK:  
**160°F**

CHICKEN:  
**165°F**

*Cook times outlined in this chart are general guidelines that may vary depending on desired doneness, thickness, amount of each item being cooked, grill or grilling style, ambient temperature and/or weather. Char-Griller® recommends always using a cooking thermometer to gauge the internal temperature of all meat products.*








**FIND MORE RECIPES AT**  
**CHARGRILLER.COM**



## ENHANCE FLAVOR

### Wood Pairing Guide

Different wood varieties possess different flavors and Char-Griller® recommends pairing your woods with the meats you intend to cook.

WOOD	FLAVOR	 BEEF	 PORK	 POULTRY	 SEAFOOD	 VEGGIES
ALDER	MILD			✓	✓	
MAPLE	MILD			✓		✓
CHERRY	MILD		✓	✓	✓	
APPLE	MEDIUM	✓	✓	✓	✓	
PECAN	MEDIUM	✓	✓	✓	✓	✓
OAK	MEDIUM	✓	✓	✓	✓	✓
HICKORY	STRONG	✓	✓			
MESQUITE	STRONG	✓	✓			

# GRILLING RECIPES

- Cooking with a MEAT THERMOMETER ensures food is fully cooked. Insert thermometer into the thickest part of the meat, not touching bone, and allow 1 to 1 1/2 minutes to register temperature.
- USDA Safe Minimal Temperature is 165°F for chicken / poultry.
- USDA Safe Minimal Temperature is 145°F for Beef, Pork, Veal & Lamb (Steaks, chops, roasts).

## **Direct Heat Recipes**

### **GRILLED FLANK STEAK WITH VEGETABLES**

A vastly under-appreciated meat, the flank steak can be a flavorful and fast meal for the weeknights. Get dinner on the table in under 20 minutes and use a charcoal grill to get all the best flavors of summer with this flank steak recipe.

#### **Ingredients:**

- 1.5 Pound Flank Steak
- 1.5 tsp of Smoked Paprika
- 2 Garlic Cloves, Minced
- Salt and Pepper to Taste
- 4 Ears of Corn
- 2 Large Zucchini, Cut in Half Lengthwise
- 1 Pint Cherry Tomatoes
- 3 Tbsp of Olive Oil
- 1.5 Tbsp of Fresh Rosemary, Chopped
- 1 Tbsp of Red Wine Vinegar
- 2 Garlic Cloves, Minced (Oil Dressing)
- 2 Tbsp of Canola Oil

#### **Instructions:**

1. Season flank steak with paprika and garlic. Rub on all sides and season with salt and pepper. Brush with canola oil.
2. Brush corn, zucchini, and tomatoes with canola oil and season with salt and pepper.
3. Preheat the grill to medium high heat.
4. Add flank steak to grill, flip once and cook to desired internal temperature. About 4 to 6 minutes per side, let rest 5 minutes.
5. Add vegetables to grill and turn occasionally until lightly charred all over.
6. Whisk olive oil, rosemary, red wine vinegar, garlic and salt and pepper to taste in a small bowl.
7. Brush steak and drizzle vegetables with olive oil mixture and serve with steak immediately.

### **CHAR-GRILLER® ORIGINAL MARINATED FLANK STEAK**

#### **Meat Marinade Ingredients:**

- 1/2 Cup Olive Oil
- 1/3 Cup Soy Sauce
- 1/4 Cup Red Wine Vinegar
- 2 Tbsp. Lemon Juice
- 1 tsp. Dry Mustard
- 1 minced Garlic Clove
- 1 small Onion, minced
- 1/4 tsp. Pepper

#### **Instructions:**

1. Mix marinade ingredients in nonmetal dish.
2. Let steak stand in marinade for no less than 4 hours in refrigerator.
3. Sear each side over high heat for 5 minutes; cook to desired internal temperature.
4. Cut steak diagonally across the grain into thin slices before serving.



**FIND MORE  
RECIPES AT  
CHARGRILLER.COM**



## QUICK AND EASY GRILLED PORK TENDERLOIN

Need dinner in a hurry? This quick and easy pork tenderloin recipe is a crowd pleaser. Pair with grilled red potatoes and asparagus for a simple but flavorful dinner!

### Ingredients:

2 Pork Tenderloins  
2 tsp Paprika  
1 tsp Garlic Powder  
1 tsp Cilantro  
1 tsp Oregano  
Salt and Pepper to Taste  
Olive Oil

### Instructions:

1. Blend spices together in a bowl. Rub pork with olive oil and then season liberally on both sides with spice blend.
2. Set up your Char-Griller® for direct cooking. Ignite burners and turn to medium high.
3. Place pork on the grill and cook for 8 to 10 minutes per side or until the internal temperature reads 165°F or until desired internal temperature (USDA Safe Minimal Temperature for Pork is 145°F).
4. Remove from the grill and let rest for 10 minutes.

## HAMBURGERS

Season to taste with Char-Griller® "Original" All-Purpose or Steak Seasoning.

You may also marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking, or let stand in covered dish in refrigerator up to 24 hours.

### Instructions:

1. Bring to room temperature before cooking.
2. Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side.
3. Cook over medium heat with lid down to avoid flare-ups.
4. Cook each side 3 to 7 minutes according to desired temperature.
5. Ground meat will be done when juices run clear (USDA Safe Minimal Temperature for ground meat is 160°F).
6. Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder.

## JUICY LUCY HAMBURGERS

If you think there is no way that the classic hamburger could get better, just wait until you try the Char-Griller® Juicy Lucy Burger. Packed with flavor and melted cheese, these burgers are sure to be a hit this summer.

### Ingredients:

1.5 lbs Ground Beef  
1/2 Packet of Dry French Onion Soup Mix  
1/4 Cup of French Dressing  
2 Tbsp of Worcestershire  
1/2 tsp of Salt  
1/4 tsp of Black Pepper  
Block of Cheddar Cheese

### Instructions:

1. Slice cheese into blocks approximately 1/4 inch thick and 2 inches wide by 2 inches tall.
2. Add French Onion Soup Mix, Salt, Pepper, French Dressing, and Worcestershire sauce to ground beef and mix well.
3. Take a portion of the meat and form into a patty.
4. Put the cheese block in the middle of the patty and wrap the cheese completely with the beef. Form a patty with the cheese inside.
5. Repeat with the remaining beef and cheese.
6. Preheat the grill to 400°F
7. Cook burgers for 3 minutes on the first side and then flip.
8. Cook the burgers for 6 minutes on the other side. Ground meat will be done when juices run clear (USDA Safe Minimal Temperature for ground meat is 160°F).
9. Add desired toppings and enjoy!

## SHRIMP (Peeled) & CRAYFISH

### Instructions:

1. Place on skewers.
2. Coat with melted butter and garlic salt.
3. Grill 4 minutes on each side or until pink. Cocktail sauce optional.

## HOT DOGS

### Instructions:

1. Grill with lid open for approximately 6 minutes.
2. Turn every few minutes.

## JALAPEÑO BACON BLANKET POPPERS

Need an easy to make snack for this big game? These Jalapeño Bacon Blanket Poppers are a crowd pleaser and are super easy to whip up on the grill. The bacon gets crispy quickly and doesn't burn easily since it's just sitting on top of the cream cheese filling. Easy, delicious and the perfect size for an appetizer, your friends and family will be asking you to make these again and again!

### Ingredients:

4 Jalapeños  
Char-Griller® Steak Rub to Taste  
1/3 Cup Cream Cheese  
3 Slices of Bacon  
Shredded Cheese to Taste

### Instructions:

1. Mix cream cheese, shredded cheese, Char-Griller® Steak Rub in a bowl and set aside.
2. Slice jalapeños through the middle to make it boat shaped.
3. Using a spoon remove the pith and seeds to create room for the filling.  
*Tip: If you like heat then leave some seeds behind. Seeds provide the heat.*
4. Fill jalapeños with filling.
5. Slice bacon into small strips then lay it over the filling on the jalapeños.
6. Sprinkle a small portion of the Char-Griller® Steak Rub on top of the bacon.
7. Fire up your Char-Griller® Grill to 400°F.
8. Place Jalapeño Bacon Blanket Poppers in the grill and smoke for 30 minutes or when the bacon is golden brown. Remove and enjoy!

## Indirect Heat Recipes

### HASSLEBACK POTATOES

A side dish that can basically be a meal in and of itself, these Hassleback Potatoes can be completely customized with toppings and types of cheese!

### Ingredients:

6 Russet Potatoes  
1 Pack of Cheddar Cheese Slices  
1 Pack of Pepper Jack Slices  
Chipotle Powder  
Oregano  
Salt and Pepper to Taste  
Cooked Bacon (Diced)  
Chives (Sliced)  
Sour Cream

### Instructions:

1. Set up your grill for indirect grilling.
2. Cut thin slices in the width of the potatoes, but be careful to not slice all the way through.
3. Wrap the potatoes in foil and place on the side of the grill away from the flames. Allow to cook until tender, about 45 minutes to an hour.
4. Remove potatoes from the grill and unwrap.
5. Place alternating slices of cheddar and pepper jack in the potato.
6. Season potatoes with chipotle powder, salt, pepper, and oregano.
7. Place potatoes back on the grill unwrapped for 10 to 12 minutes or until cheese is melted.
8. Garnish with bacon, chives, sour cream and serve.

### GARLIC PARMESAN CHICKEN WINGS

Replicate the signature flavors of your favorite wing spot with this marinated Garlic Parmesan Recipe.

### Ingredients:

4 lbs. of Chicken Wings  
16 oz. Bottle Italian dressing  
1 Cup of Shredded Parmesan Cheese  
1/2 Tbsp. Onion Salt  
1/2 Tbsp. Black Pepper  
1 Cup of Butter  
1 Tbsp. Oregano  
2 Tbsp. Garlic Powder  
A pinch of rosemary

### Instructions:

1. Marinate wings overnight or at least four hours in Italian dressing
2. Add charcoal to one side of grill for indirect grilling, and add flavored wood chips/chunks if desired.
3. Let grill preheat to 275°F.
4. Place wings on indirect heat side of grill.
5. Smoke wings for 45-60 minutes, until internal temp reaches 170°F.
6. While wings are smoking, make garlic Parmesan sauce by mixing Parmesan cheese, garlic powder, onion salt, black pepper, butter, oregano and rosemary.
7. Remove wings from grill and toss in garlic Parmesan sauce.



## SWEET CORN IN HUSKS

### Instructions:

1. Trim excess silk from end and soak in cold salted water 1 hour before grilling.
2. Grill 25 minutes – turning several times.

## CEDAR PLANK SALMON

Think you can't get the perfect smoked salmon? Think again. With indirect grilling, you can get the perfect cedar plank smoked salmon every time.

### Ingredients:

2 Cedar Planks  
2 Salmon Filets  
Olive Oil  
Rosemary  
Salt and Pepper to Taste

### Instructions:

1. Soak cedar planks in water for at least 8 hours.
2. Set up your grill for Indirect grilling.
3. Add 30 to 40 charcoal briquettes to one side of the grill.
4. Ignite charcoal.
5. Once charcoal is lit, allow to fully ash over.
6. Rub salmon on both sides with olive oil.
7. Season with salt and pepper, rosemary sprigs and slices of lemon.
8. Place salmon on the side of the grill away from the charcoal.
9. Cook salmon for 15 minutes or until flakey.

## CHILI-LIME CHICKEN THIGHS

Perfect for tacos, fajitas, nachos, or as a dish all on it's own, this Chili-Lime Chicken Thighs Recipe, prepared by our ambassador, BBQFiends, can be quickly cooked on a grill for a weeknight meal or cooked with charcoal on the weekend to add just the right kick of smokey flavor.

### Ingredients:

3 Lbs Chicken Thighs  
2 Tbsp Favorite BBQ Chili Seasoning  
1 Lime  
Chopped Cilantro for Garnish  
1 Lime Juiced (Marinade)  
1 - 12 oz Beer (Marinade)  
Salt & Pepper to Taste (Marinade)

### Instructions:

1. Trim excess fat off chicken thighs and place in a large bowl. Add the marinade ingredients and let sit in the refrigerator for 1-2 hours before cooking.
2. Remove chicken from marinade and season with your favorite BBQ chili seasoning. Get the grill up to 375°F and place the chicken over indirect heat.  
*Tip: To get crispier chicken skin flip the chicken over about half-way through the cook and move to direct heat. Make sure internal temp is at least 165°F before removing from the grill.*
3. Pull the chicken and garnish with chopped cilantro and a squeeze of lime over the top.
4. Serve and enjoy!

# **Smoking Recipes**

## **“CERTIFIED” PORK BUTT**

A great pork butt recipe perfect for beginners and pitmasters alike. This slow smoked pork butt recipe is great shredded and piled high with coleslaw for a sandwich or eaten on it's own straight out of the pan!

### **Ingredients:**

2 Pork Butts (6-10 lbs. each)  
Apple juice  
Your favorite rub/seasoning  
Mustard

### **Preparing the Meat:**

1. Remove the pork butt from the plastic wrap & pat dry using a paper towel.  
*Tip: Choose a pork butt with a full fat cap. This helps the meat while it's smoking for a long period of time.*
2. Trim the excess fat that is loose and pulls up easily. Score the fat cap 1/8 to 1/4-inch-deep diagonally, spaced out 1/2 to 1 inch apart.  
*Tip: Scoring the meat allows the seasoning and smoke to penetrate into the pork butt.*
3. Fill the marinade injector with apple juice and inject into the top and sides of the meat.
4. Spread a coating of mustard using a basting brush all over the pork butt.  
*Tip: This allows the rub to stick to the pork butt.*
5. Generously season the pork butt on all sides with your favorite rub.  
*Tip: After seasoning, wrap in Saran Wrap and store in the refrigerator overnight or 8-10 hours. This allows the rubs to penetrate and apple juice to tenderize the pork butt.*

### **Cooking Directions:**

1. Set up your grill for indirect grilling, then ignite charcoal and preheat the grill to 225°F.
2. Add boiling water to the drip pan and place under the grill grate.  
*Tip: This will add moisture for the cook and collect the drippings.*
3. Smoke the pork butts for 2 hours per pound at 225°F, until the meat reaches an internal temperature of 160°F.  
*Tip: Maintain a 225°F temperature, check fire hourly or when needed. Also spritz with apple juice every time you add fuel to your fire. Spritzing adds moisture and flavor. It prevents the pork butt from drying out and helps to create the bark. Monitor the temperature using a folding probe thermometer and/or remote thermometer.*

4. Remove the pork butts from the grill and double wrap in foil. Before closing the wrap, add 1 Cup of apple juice and 1 stick of butter for each pork butt, more seasoning and BBQ sauce, to taste.
5. Place back in the grill and cook until the pork butt reaches an internal temperature of 199°F, then remove.  
*Tip: Wrap pork butt in a large towel and place in a cooler or just set to the side for a minimum of 1-2 hours for resting. This allows the meat to cook down and stop cooking and is a major key in the process.*
6. After resting, remove the towel and foil. Pull apart the pork using two forks or meat claws.
7. Make pulled pork sandwiches and endless pulled pork dishes. Enjoy!

## **BRISKET**

The brisket recipe is a traditional take on the smoked classic, promising tender, smoky results.

### **Ingredients:**

10 ½ lb. beef brisket  
½ Cup paprika  
¼ Cup packed light brown sugar  
3 Tbsp. salt  
3 Tbsp. coarse black pepper  
3 Tbsp. Chili powder  
Apple juice  
Water

### **Instructions:**

1. Using a sharp knife, trim the fat from the brisket leaving an even, thin layer on the top.
2. In a medium bowl, combine paprika, light brown sugar, Chili powder, salt and pepper and mix well to make rub seasoning. Using your hands, or a shaker, generously apply rub all over.
3. Wrap the brisket in plastic wrap and refrigerate for at least 12 hours.
4. When setting up the grill for indirect grilling, add wood chips/chunks to charcoal and place an aluminum pan under the grates. Pour apple juice and water into the pan, about halfway full. Place a temperature probe at grate level and heat grill to 220°F.
5. Place brisket on grates, fat side up, and allow to smoke for 5 hours. After 5 hours, wrap the brisket in butcher paper and return to grill at 220°F. Brisket is done when the internal temperature reaches 195°F. Allow the brisket to rest for 1 hour.
6. Slice, serve and enjoy!



## 3-2-1 RIBS

The 3-2-1 rib method might be something you have seen thrown around on social media. It's a popular technique for smoking ribs that are tender, juicy, and come clean off the bone. Simple and easy to follow, this is a surefire way to guarantee your ribs are finger lickin' good.

The 3-2-1 Method is a process that involves smoking the ribs for three hours, wrapping them in foil and braising for two hours, and the smoking unwrapped for one hour. This not only helps the ribs cook faster, it ensures an even smoke ring, and more tender meat.

### Ingredients:

4 Racks of Ribs  
2 Cups of Apple Cider, 2 Additional Cups  
in Spray Bottle  
8 Tbsp of Salted Butter  
1 Cup of Favorite BBQ Sauce  
1 Cup Dark Brown Sugar  
Char-Griller® Rib Rub  
4 Tbsp Honey

### Instructions:

1. Prepare your grill for indirect grilling with coals arranged opposite where you plan to place the ribs.  
*Tip: Add about half a chimney of unlit charcoal to the grill before adding the lit charcoal next to it. The lit charcoal will gradually light the unlit charcoal to help maintain temperature for longer.*
2. Add three to four chunks of Apple Wood and close the lid.
3. Allow the grill to heat up to about 200°F.
4. Remove the membrane from the ribs.  
*Tip: Start at the narrower end of the rack, carefully work a paring knife under the membrane to get it started, and remove the membrane using a paper towel.*
5. Liberally season both sides of the ribs with Char-Griller® Rib Rub.
6. Open the grill and raise the adjustable fire grate to the top level. This ensures even smoke distribution.
7. Place a drip pan(s) full of water under the grates and on top of the fire grate in the barrel.
8. Place ribs bone side down on the grates, close the lid and allow to smoke for three hours.
9. Periodically check the temperature to ensure it is holding steady at 200°F.
10. Every 30 minutes, spray the ribs with Apple Cider.
11. Remove ribs from the grill after three hours.
12. Tear off a large sheet of heavy-duty aluminum foil. (One for each rack of ribs.)
13. Place one rack of ribs bone side up on each piece of aluminum foil.
14. Coat the bone side of ribs with brown sugar, honey, and four pats of butter.
15. Pour over ½ cup of apple cider.
16. Fully crimp the edges of the foil together to cover the ribs.
17. Repeat with the other three racks of ribs.
18. Transfer ribs back to the grill and increase the temperature to 225°F.
19. Do this by opening the dampers a little more and adding another half a chimney of lit charcoal if needed.
20. Allow ribs to braise for two hours.
21. Remove the ribs from the grill and foil. Place back on the grill bone side down.
22. Brush ribs with your favorite BBQ sauce and cook for one hour at 225°F.
23. Remove and enjoy!



## SMOKED MAC AND CHEESE

An all-time family favorite, this Smoked Mac & Cheese recipe elevates stove top or oven baked mac & cheese with flavors sure to keep your grill fired up

### Ingredients:

1 Package of Elbow Macaroni  
½ Stick of Butter  
¼ Cup of All Purpose Flour  
1 Cup of Heavy Cream  
1 Cup of Milk  
2 Cups of Cheddar Cheese (Shredded)  
1 Cup of Gouda Cheese (Shredded)  
1 Cup of Colby Jack Cheese (Shredded)  
½ Cup of Cream Cheese  
2 Tbsp of Black Pepper  
1 Tsp of Cayenne Pepper  
1 Large Cast Iron Skillet

### Instructions:

1. Boil elbow macaroni according to package instructions for al dente.
2. Preheat the grill to 225°F using a fruity hardwood like apple or cherry.  
*Tip: Set up your grill for indirect grilling by arranging coals/wood opposite of where you place the mac and cheese pan. If you place the pan on the right side of the grates, simply place wood on the left side.*
3. Heat the cast iron skillet over medium heat, then melt butter and whisk in flour.
4. While continuing to whisk, add milk and heavy cream bringing to a boil.
5. Reduce to low-medium heat and whisk in cream cheese until smooth.
6. Whisk in the rest of the cheeses continuing to stir until melted and smooth
7. Turn off the heat then stir in macaroni noodles until thoroughly mixed with cheese sauce
8. Place the entire skillet on the grill and cook for 1-2 hours until desired doneness. Keep in longer for more smoky flavor.
9. Serve hot.

## SMOKED STUFFED HOT DOGS

1. Slit hot dogs lengthwise, within 1/4 inch of each end.
2. Stuff hot dogs with cheese and relish and wrap in bacon.
3. Place on cooking grate over drip pan and smoke 15-20 minutes or until bacon is crisp.

## SMOKED CHICKEN PARTS AND HALVES

### Instructions:

1. Rinse pieces in cold water and pat dry with paper towels.
2. Brush each piece with Olive Oil and season to taste with salt and pepper.
3. Brown pieces directly above coals with lid open and grill on high or medium heat for several minutes.
4. Then place pieces on cooking grate in indirect cooking area.
5. With the grill on low heat, cook with lid down for 55 to 60 minutes or until done. Do not use Olive Oil or salt and pepper if using marinade.

## SMOKED BAKED HAM

You can smoke fully cooked canned ham or smoked and cured whole ham or shank or butt portion.

### Glaze

1 Cup of Light Brown Sugar, firmly packed  
1/2 Cup Orange Juice  
1/2 Cup Honey

### Instructions:

1. Combine sugar, juice and honey. Let glaze sit for at least 4 hours.
2. Remove rind and score fat diagonally to give a diamond effect.
3. Insert a whole clove into the center of every diamond.
4. Place ham with fat side up in center of cooking grate. Close lid.
5. About 9 minutes per pound is suggested for fully cooked hams. Smoked or cured ham, which is not fully cooked, should be cooked to an internal temperature of 160°F.
6. Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time.
7. Garnish with pineapple rings about 15 minutes before end of cooking time.



## SMOKED TURKEY

### Instructions:

1. Empty cavity rinse and pat dry with paper towel.
2. Tuck wing tips under the back and tie legs together.
3. Place in center of cooking grate directly above foil drip pan of water.
4. Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed to allow for expansion.
5. Use a meat thermometer for best results (190°F internal).

## SMOKED VENISON WITH BACON

### Venison Marinade

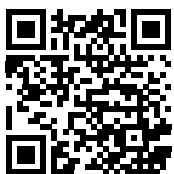
- 1 Cup Balsamic or Red Wine Vinegar
- 1 Cup Olive Oil
- 2 oz. Worcestershire
- ½ oz. Tabasco
- 2 Tbsp. Seasoning Salt
- 1-2 Chopped Jalapeños
- 3 oz. Soy Sauce

### Bacon Marinade

- 2 oz. Red Wine Vinegar
- 2 oz. Worcestershire
- 4 dashes Tabasco

### Instructions:

1. Place leg of venison in a container and marinate for 2-4 days, turning daily.
2. Leave bacon to marinate overnight.
3. Remove leg from refrigerator at least an hour before cooking.
4. Season generously with seasoned salt and coarse ground black pepper.
5. Wrap 1 lb. bacon over the top of the leg, and smoke 20-25 minutes per pound, or until tender.
6. Do not overcook.



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## Marinades

### CHICKEN MARINADE

#### Ingredients:

- ½ Cup Soy Sauce
- ¼ Cup Olive Oil
- ¼ Cup Red Wine Vinegar
- 1 Tsp Oregano
- ½ Tsp Sweet Basil
- ½ Tsp Garlic Powder with Parsley
- ¼ Tsp Pepper

#### Instructions:

1. Pour over chicken pieces in non-metal dish
2. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

### MEAT MARINADE: (For steaks, chops, and burgers)

#### Ingredients:

- ¼ Cup Soy Sauce
- 2 Large Onions
- 2 Garlic Cloves, crushed
- 2 Tsp Salt
- 2 Tsp Paprika
- 1 Tsp Fresh Ground Pepper

#### Instructions:

1. Combine ingredients in an electric blender, cover, and process at high speed 1 minute or until mixture is very smooth.
2. Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish.
3. Bring meat to room temperature before cooking.

### SHISH KABOB MARINADE

#### Ingredients:

- 1 Cup Soy Sauce
- ½ Cup Brown Sugar
- ½ Cup White Vinegar
- ½ Cup Pineapple Juice
- 2 Tsp Salt
- ½ Tsp Garlic Powder

#### Instructions:

1. Mix all ingredients together.
2. Marinate beef in mixture a minimum of 4 hours.



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