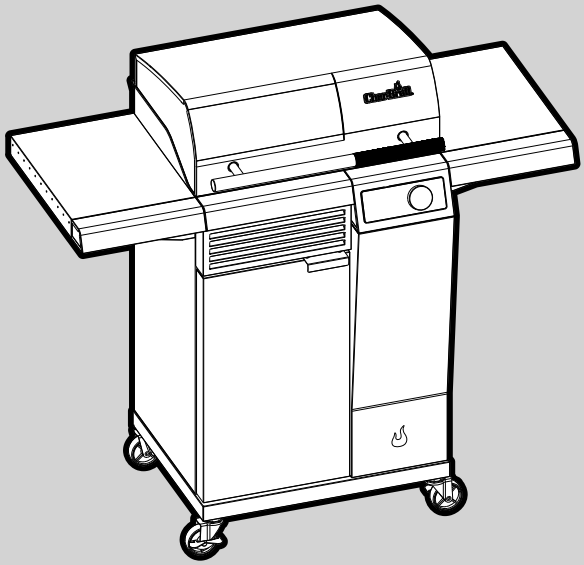
Char-Broil®

PRODUCT GUIDE

CHAR-BROIL EDGE™ ELECTRIC GRILL



FOR OUTDOOR USE ONLY

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

MODEL **22652143**

SERIAL NUMBER

.....

- See rating label on grill for serial number.

DATE PURCHASED

.....

TOOLS REQUIRED FOR ASSEMBLY:

- Adjustable wrench (not provided)
- Screwdriver (provided)
- 7/16" Combination wrench (not provided)
- Caster pin (provided)

BILT®

Scan for easy 3D instructions

Download the BILT app before you begin

App Store | Google Play

If you have questions or need assistance during assembly, please call: **1-833-601-EDGE (3343)**
MON-SAT - 9AM - 7PM EST

E330-001-010801 02/11/22

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INSTALLER/ASSEMBLER:

Leave this manual with consumer.

CONSUMER:

Keep this manual for future reference.

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

Follow all warnings and instructions when using the appliance.

SAFETY SYMBOLS

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

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.

CAUTION

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

IMPORTANT SAFEGUARDS

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

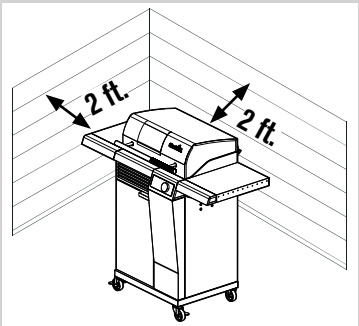
READ ALL INSTRUCTIONS

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

SAVE THESE INSTRUCTIONS

General Safety

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



WARNING

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

Extension Cord Use and Safety

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

If you must use an extension cord for your safety:

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

IMPORTANT

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

WARNING

- Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.
- Use care when operating your grill.
- Read and follow all the information and safeguards in this product guide before attempting to assemble or operating this grill.

USE AND CARE

Before first use of grill:

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

Before each use of grill:

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

Turn grill on:

- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to "Extension Cord Use and Safety" on page 3.
- Press power button to turn on controller. Light ring will turn blue indicating controller is ready for use.
- Press the control knob. Each click when rotating control knob will adjust temperature 5°F up or down.
  To convert to °C, hold down control knob until display changes to °C. Changing between °F and °C can only be done while unit is "ON" and no temperature is set.
- Light ring will pulse red until SET temperature is reached, then will glow solid red. Temperature display will alternate between SET and ACTUAL temperature until SET temperature is reached.
- To adjust temperate, press the control knob, turn clockwise to raise the temperature or counterclockwise to lower the temperature. Press the control knob to SET the DESIRED temperature.

IMPORTANT NOTICE

Your EDGE Electric Grill requires a full 20-amp electric power outlet to operate properly. Running it on a lower current outlet/circuit breaker may cause the grill and/or circuit to trip.

To prevent power loss:

- An exterior outlet with a standard 20-amp circuit breaker is recommended.
- Unplug any other electrical devices, like patio lights, powered by the exterior outlet/circuit breaker before plugging in your grill.

If power is lost during use:

- Identify and unplug any other electrical devices that lost power at the same time and reset the breaker.
- Try using a different electrical outlet, if available. Check your owner's manual for recommended use of extension cords.

If your circuit breaker continues to trip during use, consult a qualified electrician.

CAUTION

Do not use sharp or pointed tools to clean grill.

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

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

DANGER

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

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

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

Grilling:

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

Turn grill off:

- To turn controller/grill off, press and hold the power button for 3 seconds until the display turns off.
- Unplug cord from outlet.

Cleaning electrical controller and heating element bracket:

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

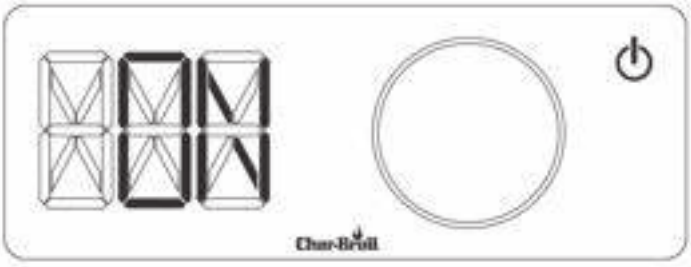
Controlling grease fires:

To aid in controlling grease fires use the following precautions:

- Keep grill free from grease; chance of fire is greatly increased by grease buildup.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting and close lid.
- If flare-up continues turn off the controller and unplug the power cord.
- Clean the reflector plate assembly under the heating element at least once a season, more often with heavy use.

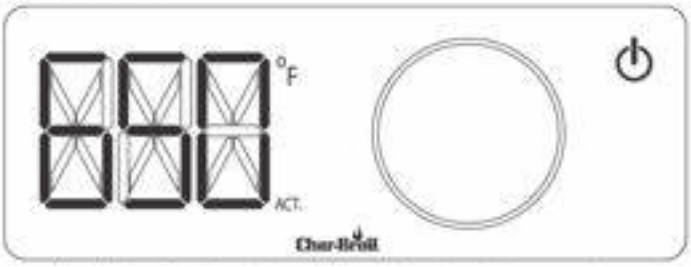
USE AND CARE

POWER ON



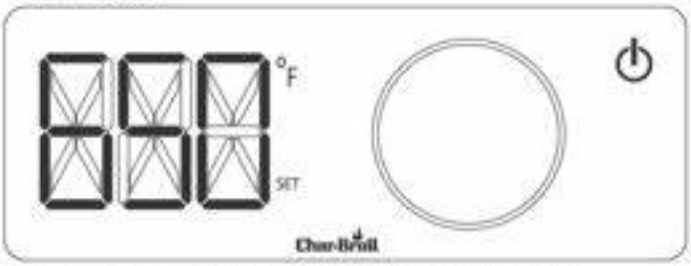
Push power button to start grill.

SET TEMPERATURE



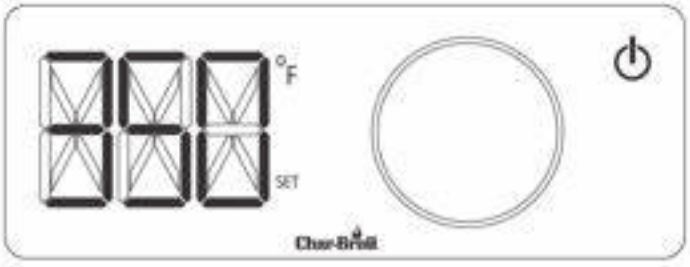
Push control knob, rotate clockwise to target temperature and push knob to set. Wait for pulsing light to turn solid.

READY INDICATOR



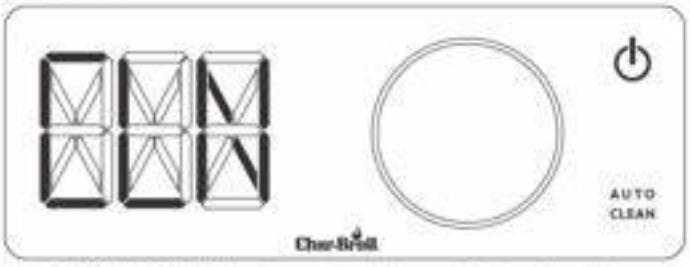
Light turns solid when target temperature is reached.

DECREASE TEMPERATURE



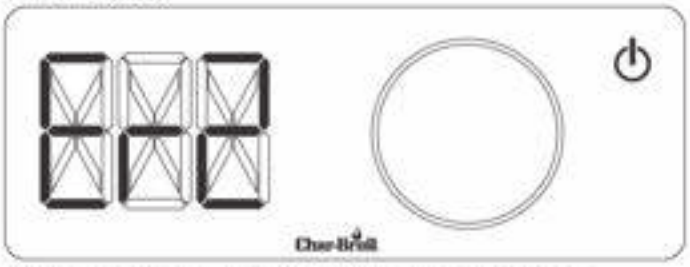
Push control knob, rotate counter-clockwise to target temperature and push knob to set. Wait for pulsing light to turn solid.

CLEAN CYCLE



Push the AUTO CLEAN button to start the cycle, then close the lid. The grill will automatically shut off when the cycle is complete. To cancel the AUTO CLEAN cycle and continue grilling, push the control knob, rotate to desired temperature and push knob to confirm.

ERROR MESSAGE



Check owner's manual for error codes or call 833-601-EDGE.

USE AND CARE

Cleaning your grill:

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

- Clean the reflector plate assembly and frame at least once a season, more often with heavy use.
- Best results are obtained by brushing particle buildup downward and through drain hole in bottom of grill.
- Using a mild detergent or hot soapy water, moderately scrub surface of the reflector plate assembly with a plastic or brass bristle brush.
- Clean cooking grates regularly with warm soapy water or a baking soda and water solution. Use non-abrasive scouring powder for stubborn stains. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot. Do not clean the cooking grate with a scraper, sharp tool or putty knife.
- It is not recommended to clean the cooking grates in a dishwasher.

Storing your grill:

- Clean cooking grate.
- Store grill in weather protected area or under grill cover when not in use.
- Always unplug your grill prior to storage.

WARNING

CALIFORNIA PROPOSITION 65

This product can expose you to chemicals including Lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Wash your hands after handling this product.

Safety Tips

- The grease tray **must** be inserted into appliance and emptied after each use.
- If you have an appliance problem see the "Troubleshooting Section".
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

WARNING

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

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space.

Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an electric grill in your apartment complex. Use only as allowed.

CAUTION

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

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

Food Safety

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

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

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

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

Chill: Refrigerate prepared foods and leftovers promptly.

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

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

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

How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 145° F with 3 minute rest.
- 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 (let stand 3 minutes before cutting)	145°F
Medium	160°F
Well Done	170°F
Poultry	
Chicken & Turkey, whole	165°F
Poultry Parts	165°F
Duck & Goose	165°F
Fresh Pork	
Medium Rare (let stand 3 minutes before cutting)	145°F
Medium	160°F
Well Done	170°F

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
Cooking Grates, Lid and Firebox	3 years from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY
All Other Parts (including heating element)	1 year from date of purchase*	

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts.
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

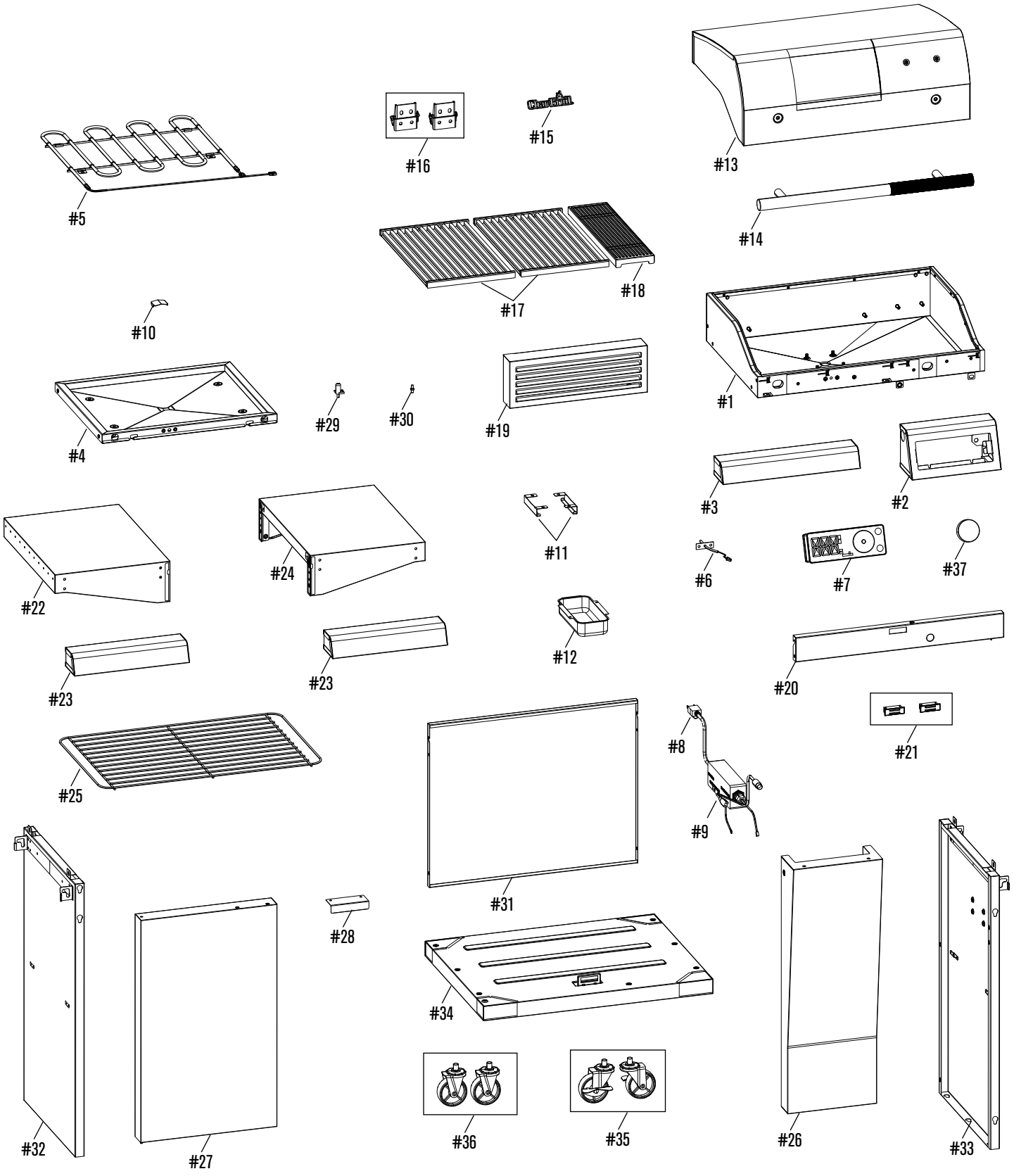
NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:
Consumer Relations
P. O. Box 1240
Columbus, GA 31904-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

Char-Broil.

PARTS DIAGRAM



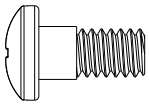
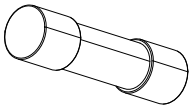
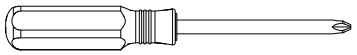
PARTS LIST

KEY	QTY	DESCRIPTION
1	1	FIREBOX
2	1	CONTROL PANEL
3	1	TOP FASCIA PANEL
4	1	REFLECTOR PLATE ASSEMBLY
5	1	HEATING ELEMENT
6	1	TEMPERATURE PROBE
7	1	CONTROLLER
8	1	POWER CORD ASSEMBLY
9	1	WIRE CONNECTION BOX
10	1	GREASE BAFFLE
11	2	GREASE PAN BRACKET
12	1	GREASE PAN
13	1	TOP LID
14	1	HANDLE, F/ LID
15	1	LOGO PLATE
16	2	HINGE ASSEMBLY, F/ LID
17	2	COOKING GRATE
18	1	WARMING PLATE
19	1	VENTILATION SLOT FRAME
20	1	DOOR BRACE, UPPER
21	2	MAGNET ASSEMBLY
22	1	LEFT SIDE SHELF ASSEMBLY
23	2	SIDE SHELF FASCIA
24	1	RIGHT SIDE SHELF ASSEMBLY
25	1	WIRE RACK, CABINET
26	1	FRONT PANEL
27	1	DOOR ASSEMBLY
28	1	HANDLE, F/ DOOR
29	1	SPRING PIN, F/ DOOR
30	1	FIXED PIN, F/ DOOR
31	1	BACK PANEL
32	1	LEFT SIDE PANEL, F/ CART

KEY	QTY	DESCRIPTION
33	1	RIGHT SIDE PANEL, F/ CART
34	1	BOTTOM SHELF
35	2	CASTER, LOCKING
36	2	CASTER, FIXED
37	1	CONTROL KNOB
NOT PICTURED		
...	1	PRODUCT GUIDE
...	1	HARDWARE PACK
...	1	CASTER PIN
...	1	SCREWDRIVER
...	1	FUSE
...	1	GRATE CLEANING BRUSH

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

HARDWARE LIST

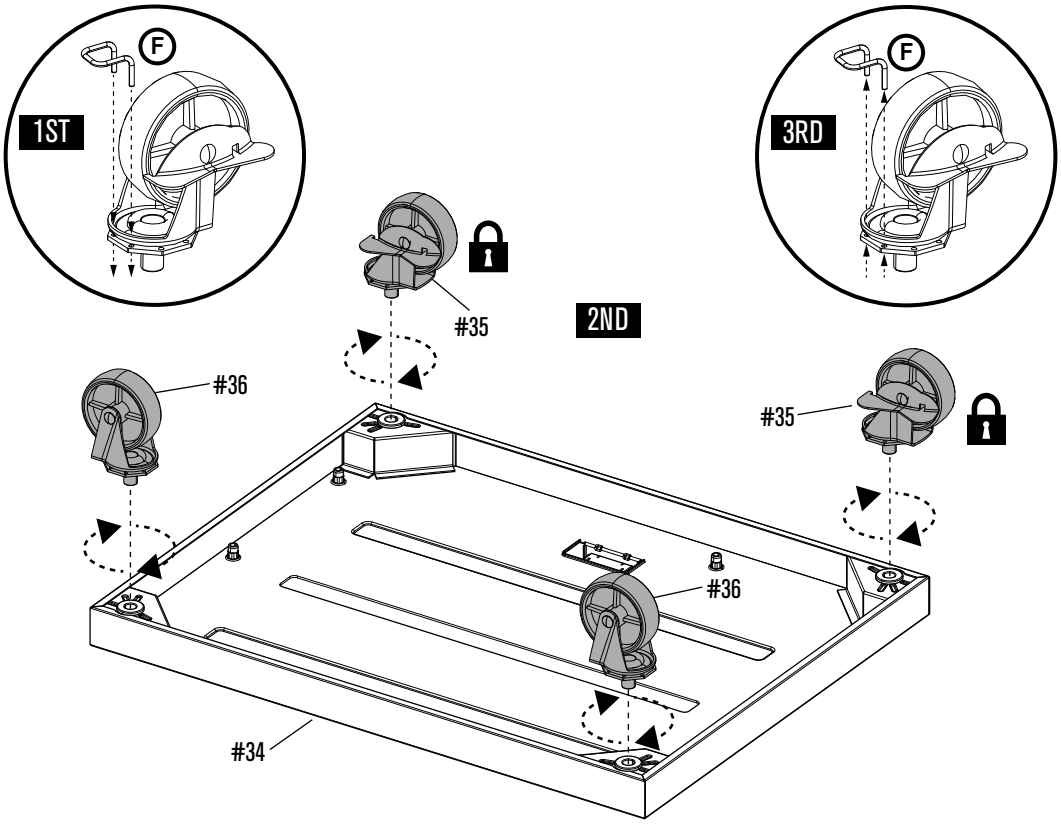
Key	Description	Picture	Qty
A	1/4-20 x 1/2"		11
B	1/4 Shoulder Screw		4
C	M4×3/8" Screw		4
D	Fuse		1
E	NO.10-24 ×3/8" Screw		2
F	Caster Pin		1
G	Screw Driver		1

ASSEMBLY

1

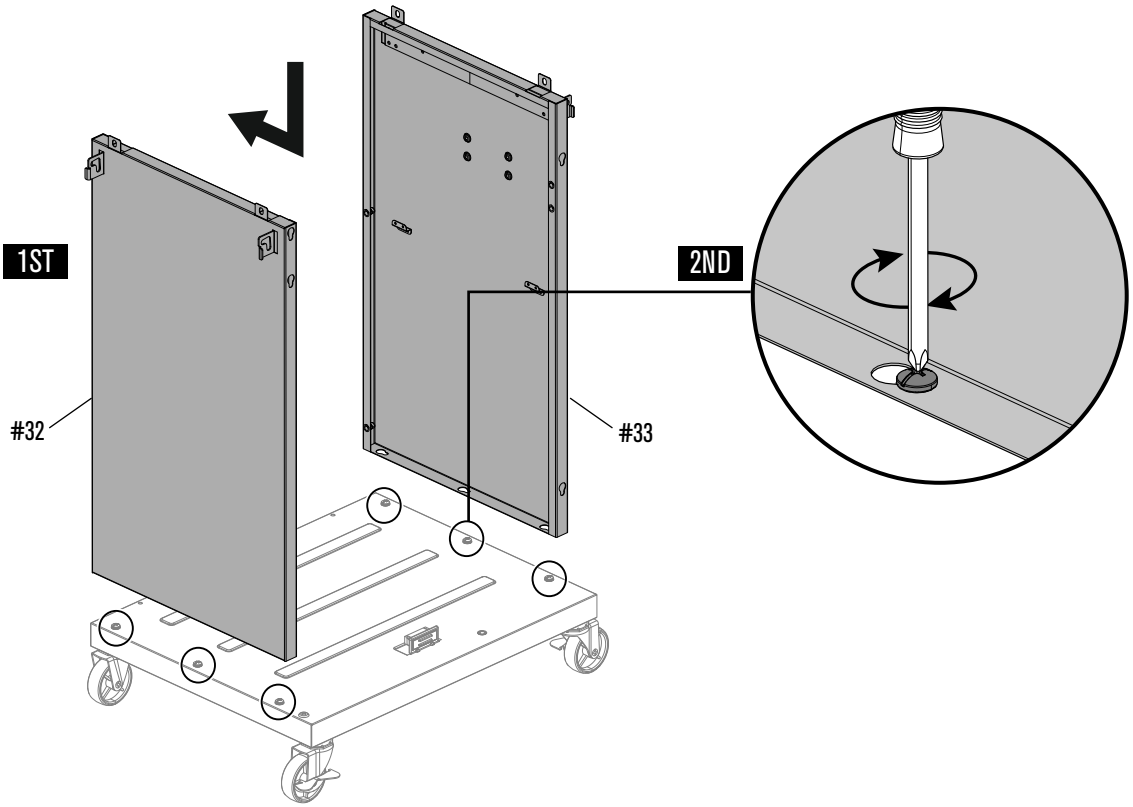


Fx1



After all 4 casters are secure remove the Caster Pin (F) and save for future maintenance.

2

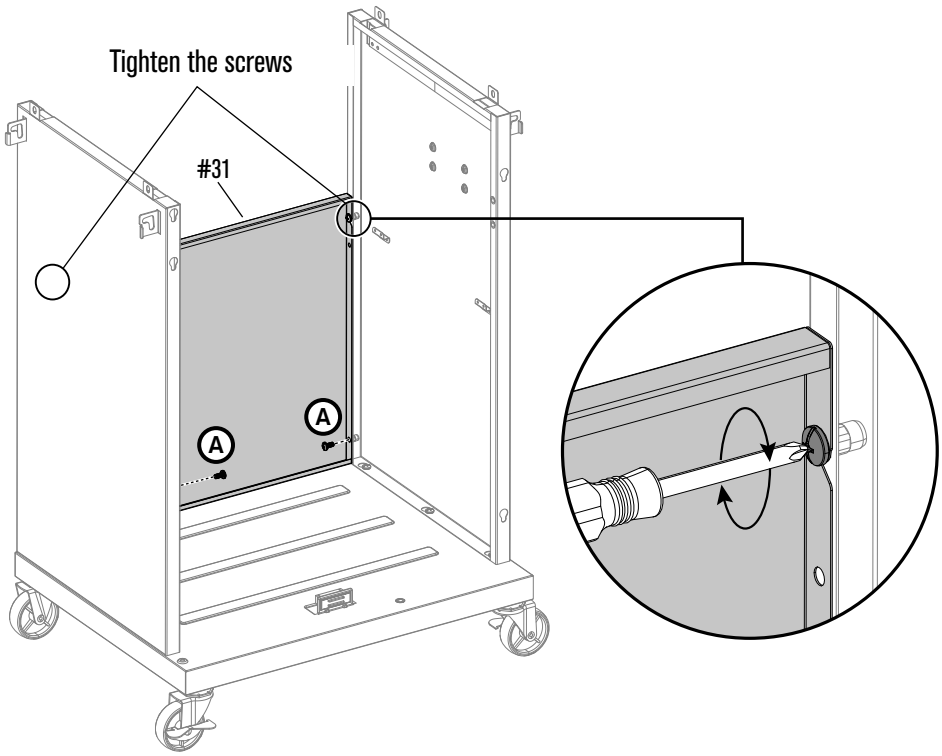


ASSEMBLY

3



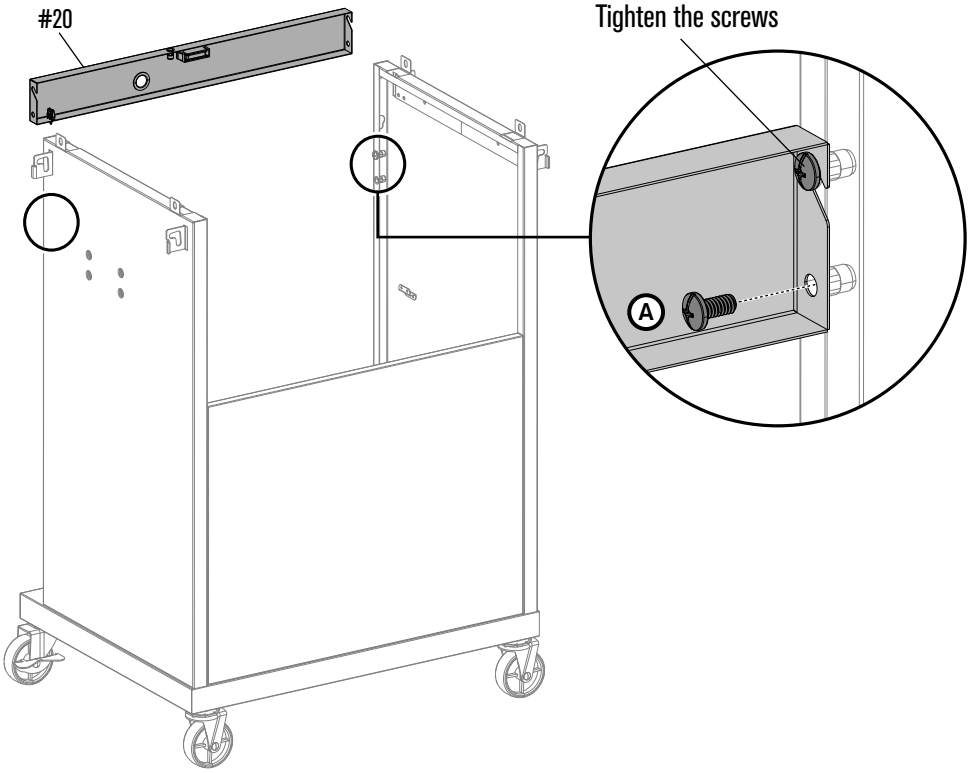
Ax2



4



Ax2

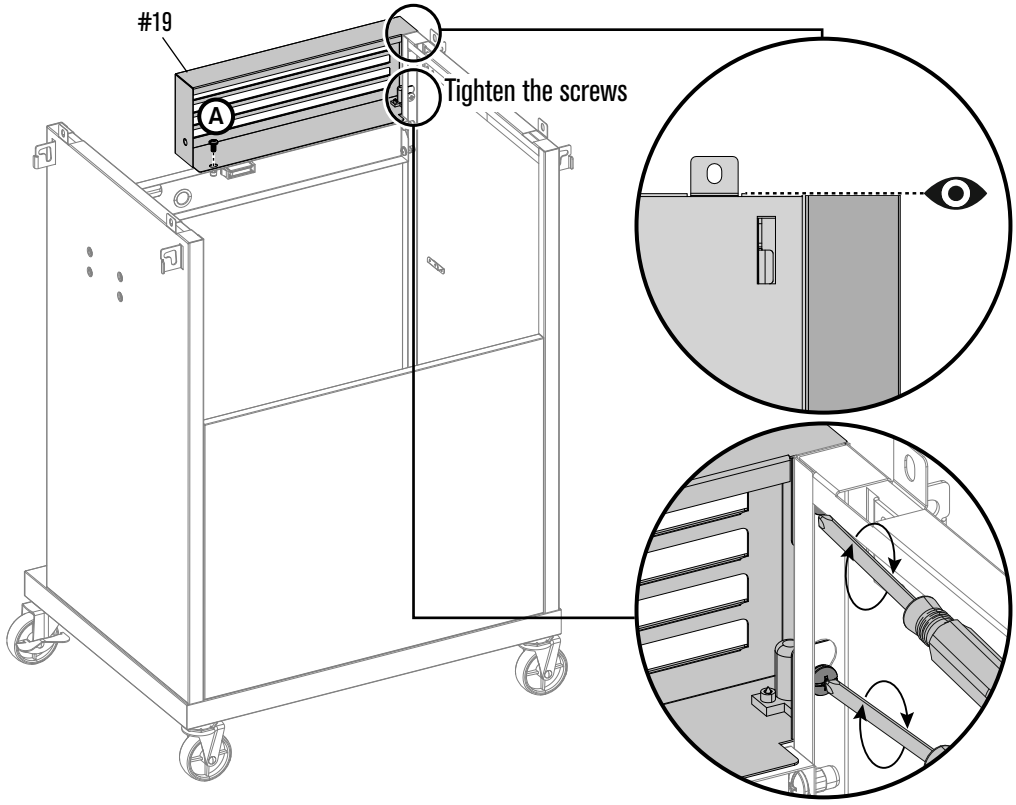


ASSEMBLY

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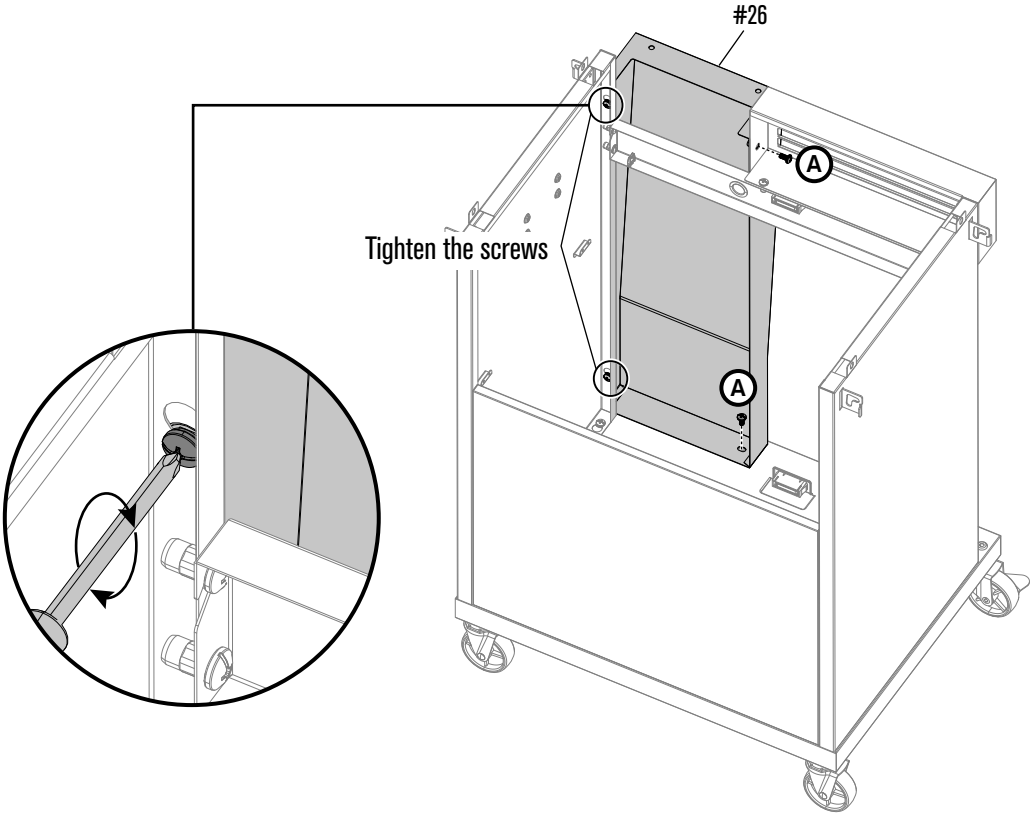
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6

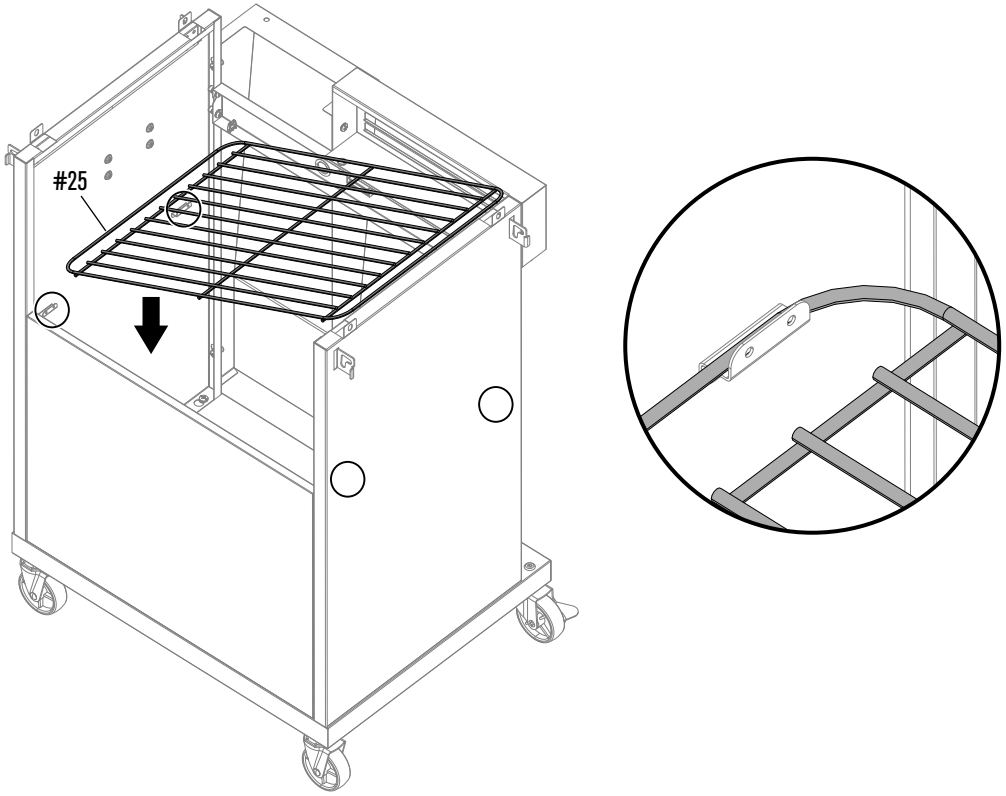


Ax2



ASSEMBLY

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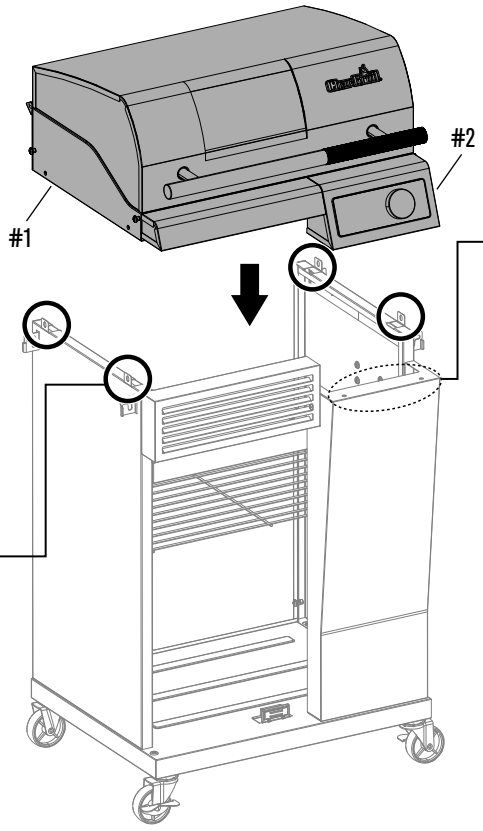


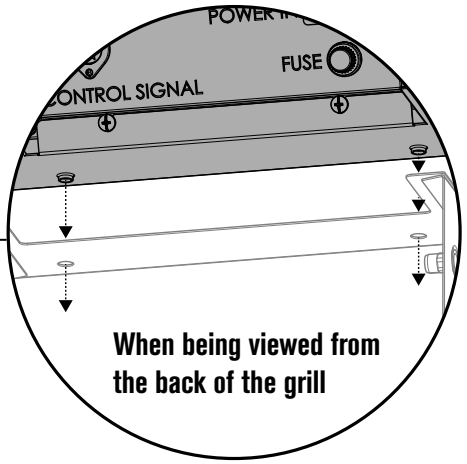
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Ax4







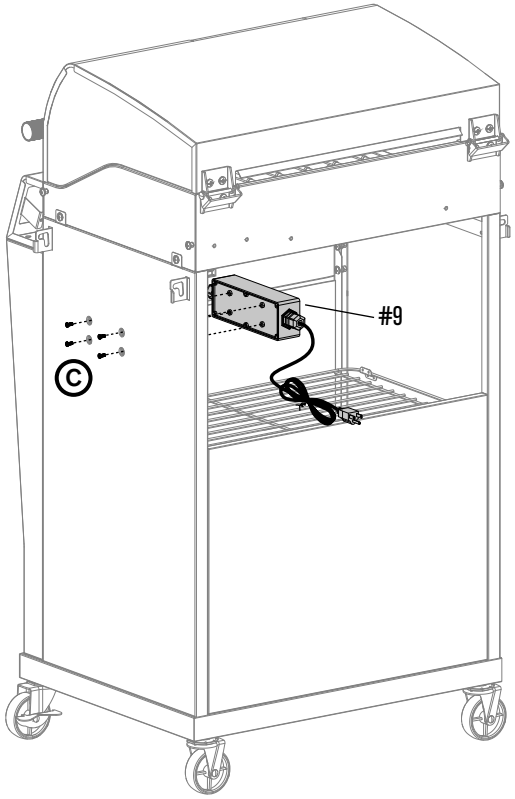
Char-Broil

ASSEMBLY

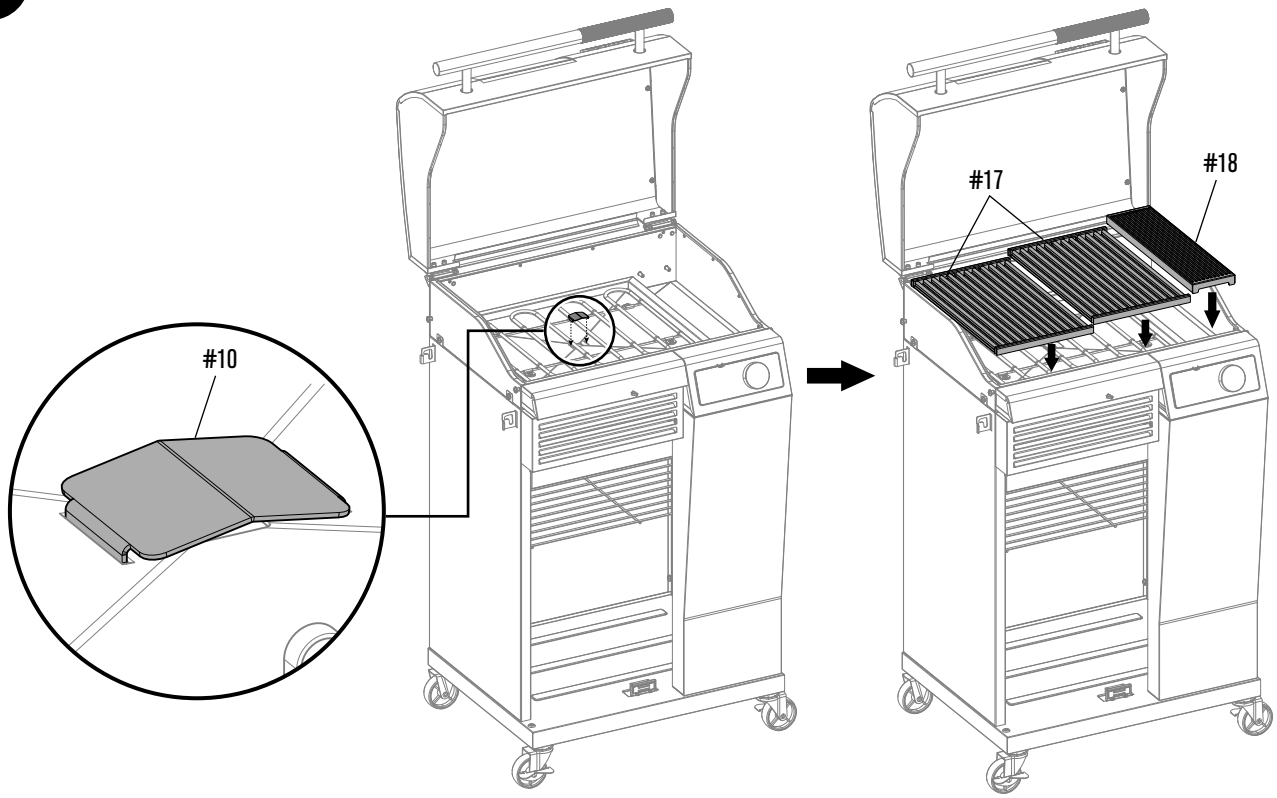
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Cx4

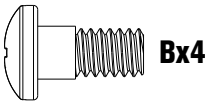


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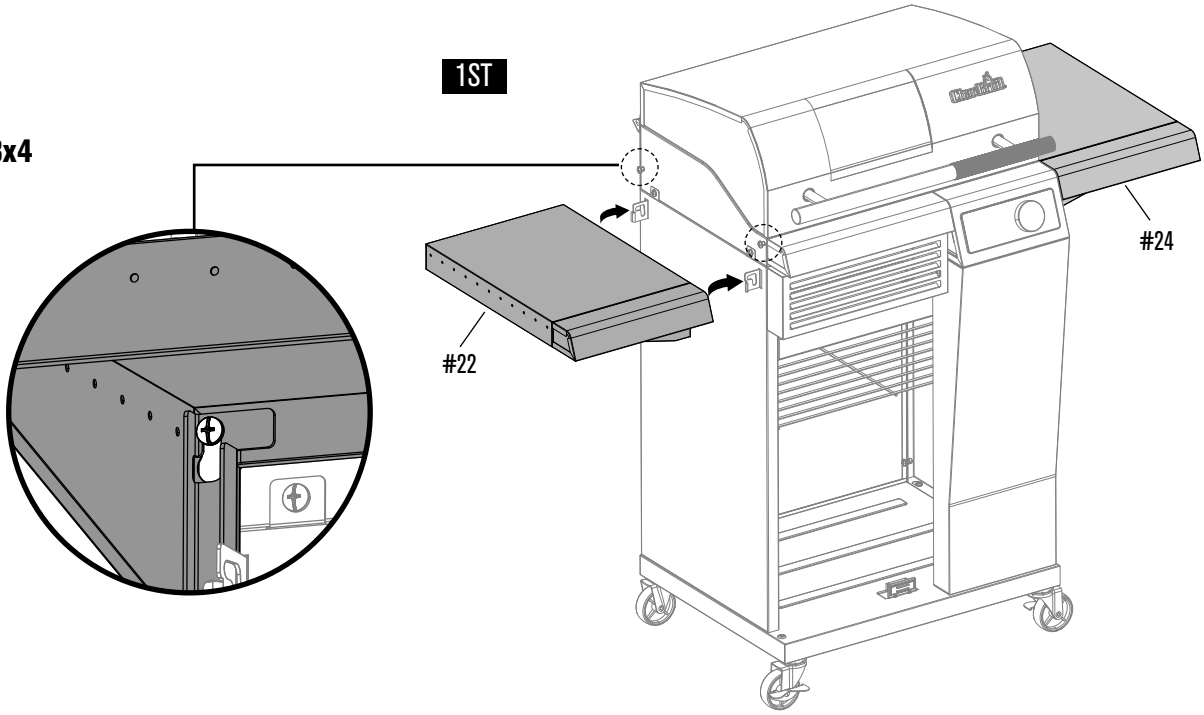
ASSEMBLY

11 x2

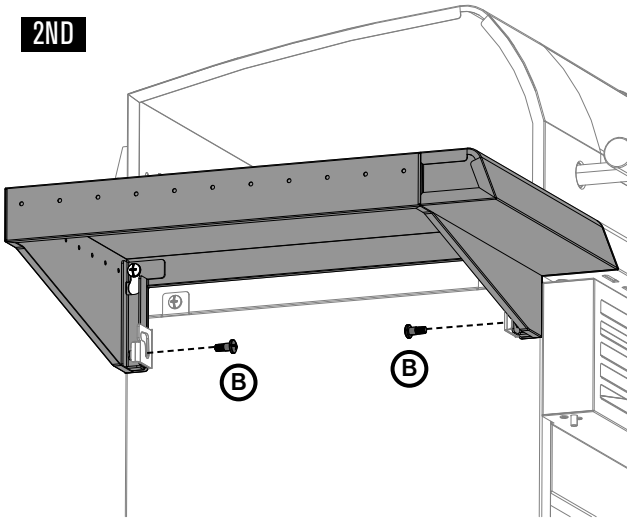


Bx4

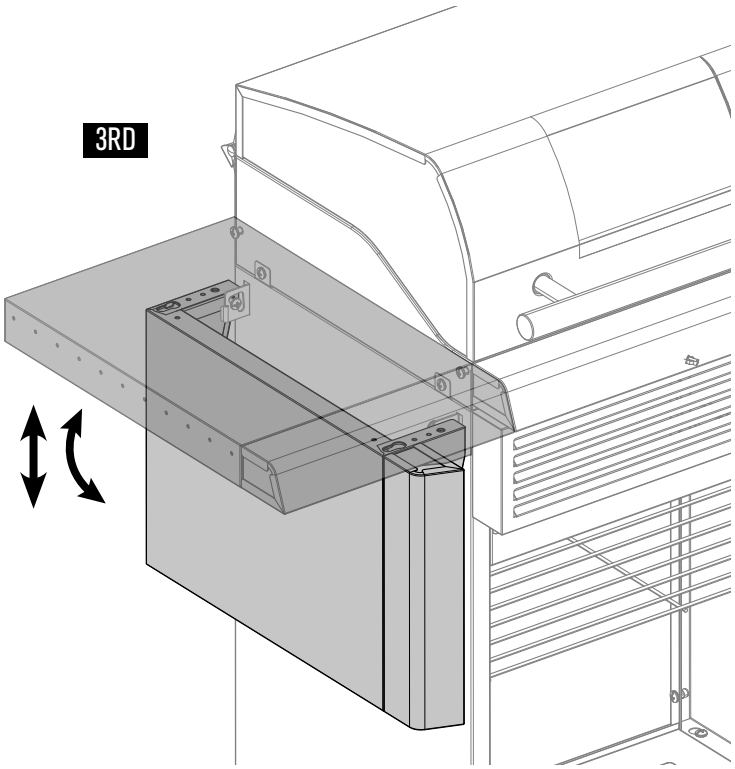
1ST



2ND



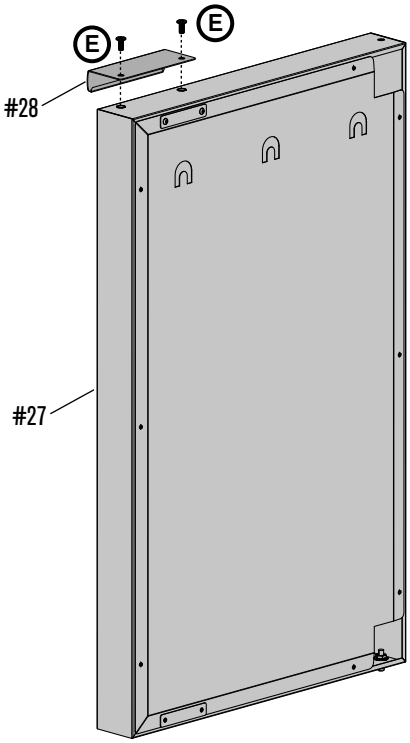
3RD



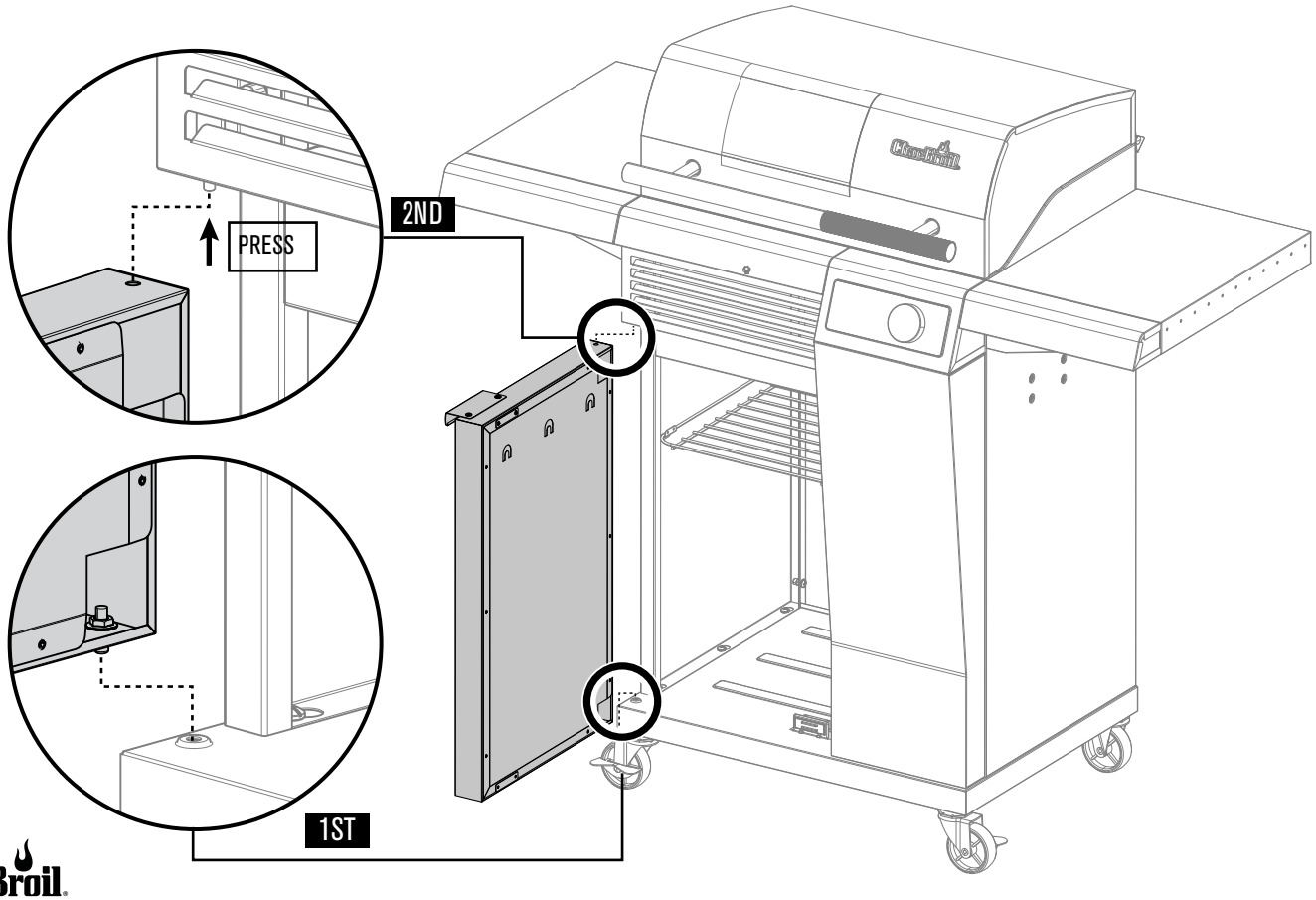
12



Ex2

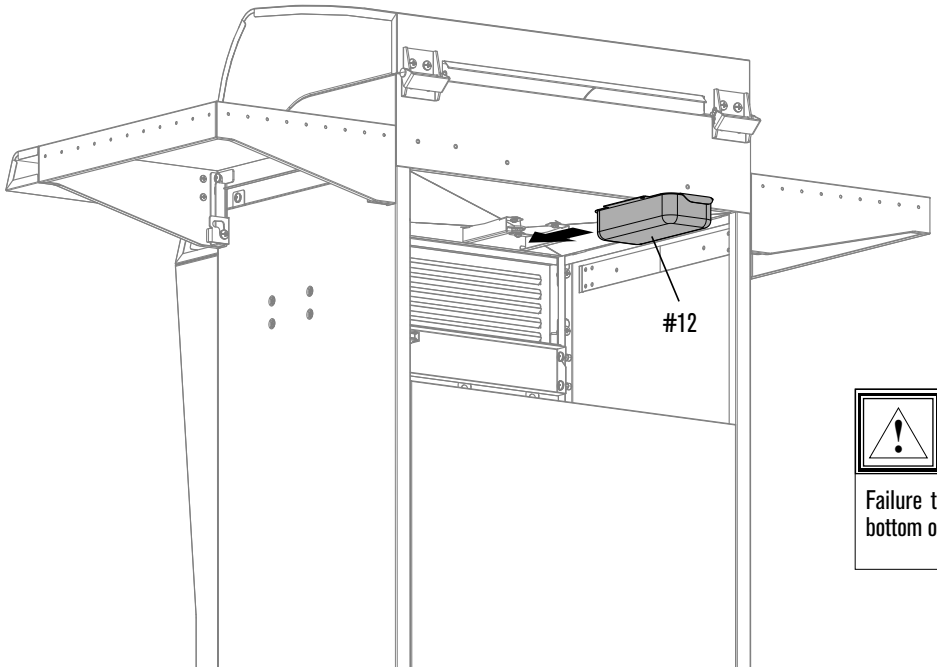


13



Char-Broil

14

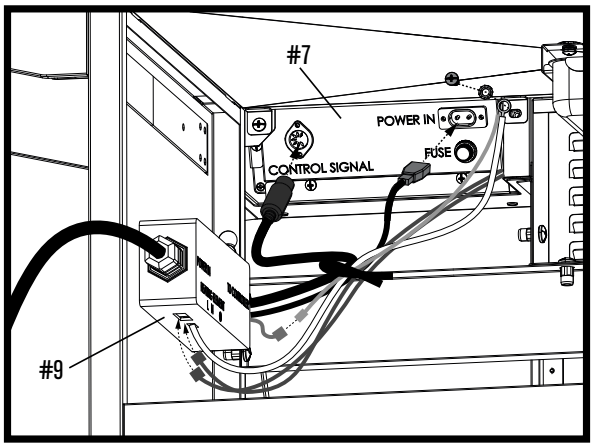


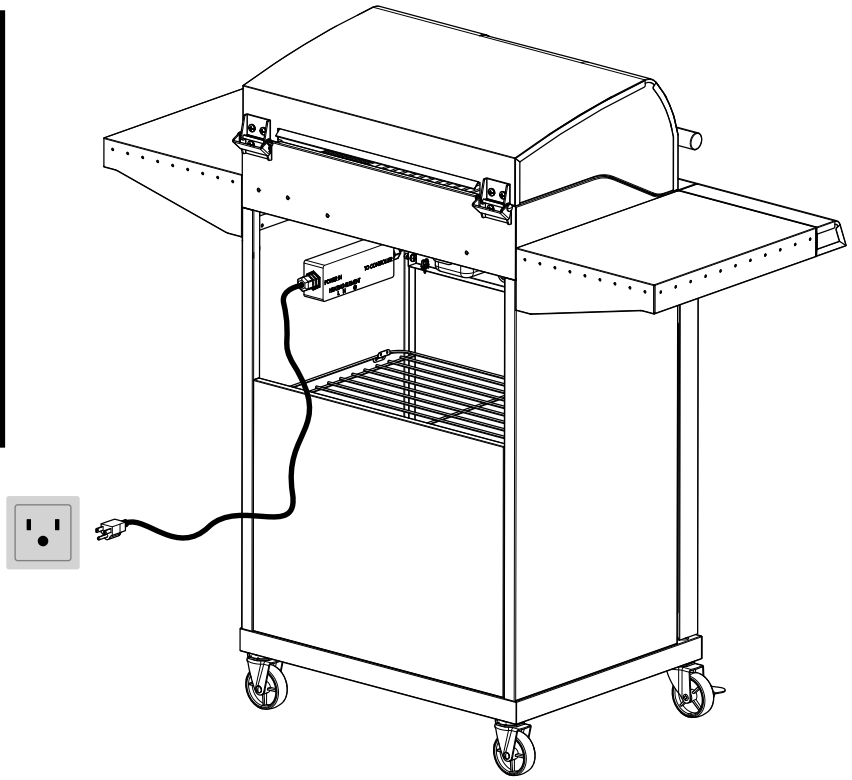
CAUTION

Failure to install grease pan will cause hot grease to drip from bottom of grill with risk of fire or property damage.

15

NOTE: check the wire connections prior to plugging in. Reconnect if necessary.





TROUBLE SHOOTING

Error Code	Problem	Possible Cause	Prevention Solution
Er1	▪ Erratic temp readings (fluctuations). ▪ Low temps. ▪ Er1 message.	▪ The control system cannot detect the temperature probe. ▪ Temperature probe malfunction.	▪ Unplug the grill from power. ▪ Remove the Top Fascia Panel and ensure all wires are not damaged and are firmly connected. **Wires damaged** ▪ Replace appropriate components and reassess **Wires undamaged, and connections confirmed** ▪ Reassemble grill and restart cook session. ▪ If Error Code cleared and grill functions properly, grill on. ▪ If Er1 Error Code remains, replace Temperature Probe. ▪ If new Temp Probe does not solve issue, replace Controller.
Er2	▪ Cook chamber extremely hot. ▪ Grease fire. ▪ Er2 message.	▪ The control system detects very hot temperatures in cooking chamber. ▪ Temperature probe malfunction.	▪ Unplug the grill from power. ▪ Allow grill to cool down and clean cooking grates and element box of grease and food particles. ▪ Reassemble grill and restart cook session ▪ If Error Code cleared and grill functions properly, grill on. ▪ If Er2 Error Code remains, replace Temperature Probe. ▪ If new Temp Probe does not solve issue, replace Controller.
Er3	▪ Cooking surfaces don't heat up. ▪ Er3 message.	▪ The control system cannot detect the heating element. ▪ Heating element malfunction.	▪ Unplug the grill from power. ▪ Check Power Cord and Wire Harness between Controller and Power Cord Box on the back of the Front Brace and insure all wires are not damaged and are firmly connected. **Wires damaged** ▪ Replace appropriate components and reassess. **Wires undamaged, and connections confirmed** ▪ Remove Top Fascia Panel and check wiring from Element to Controller. **Wires damaged or connections broken** ▪ Replace Wiring Harness. **Wires undamaged, and connections confirmed** ▪ Replace Heating Element. ▪ If new Heating Element does not solve issue, replace Controller.

TROUBLE SHOOTING

Problem	Possible Cause	Prevention/Solution
Controller Failure ▪ No power to the control console. ▪ Grill starts ok but control screen goes blank, grill stops working.	▪ The unit is not plugged in. ▪ The power circuit fuse has tripped. ▪ A power cord malfunction or failure. ▪ Controller fuse is blown. ▪ Controller (PCB) malfunction.	▪ Check to be sure if cord is properly plugged into outlet. **If Cord unplugged from outlet** ▪ Plug into outlet and reassess. **Cord plugged into outlet but no power to grill** ▪ Check if GFCI outlet or breaker has been tripped and reset circuit. **Grill has power** ▪ Grill on. **No power to grill - controller screen black** ▪ Unplug the grill from power ▪ Remove the Top Fascia Panel and ensure all wires are not damaged and are firmly connected, particularly the power cord. **Wires damaged** ▪ Replace appropriate components and reassess. **Wires undamaged, and connections confirmed** ▪ Remove Controller and check fuse on the back of the printed circuit board. ▪ If fuse blown or appears burned, replace 5A fuse and reassess. ▪ If fuse looks OK, replace controller assembly.
GFCI Issues ▪ No power to the control console. ▪ Grill starts ok but control screen goes blank, grill stops working. ▪ GFCI reset button pops out on outlet.	▪ Faulty GFCI outlet. ▪ Moisture inside outlet. ▪ Outlet not on a dedicated circuit. ▪ Amp draw on outlet lower than 15 amps. ▪ Circuit breaker issues.	▪ Unplug everything from the outlet. ▪ Press the reset button on the outlet and ensure the test button returns to normal position. ▪ Plug in and turn on grill for around 10 minutes, watch for GFCI tripping. ▪ If GFCI did trip during the 10-minute period verify the amp draw of the GFCI (We recommend using a 20-amp GFCI). If Outlet is not 20-amp or higher. Replace Outlet. ▪ If a 20-amp GFCI is being used and tripping still occurs, an electrician may be required. ▪ If GFCI did not trip during the 10-minute period, and if you are using a second appliance on the same outlet, re-plug in and turn on the original second appliance. ▪ If GFCI trips with the second appliance on, there may be an issue with the second appliance. ▪ Plug a different appliance in to the same outlet and turn the appliance on. ▪ If tripping occurs with the different appliance an electrician may be required.

NOTES

PRODUCT REGISTRATION

Two convenient ways to register your product:
Deux manières pratiques d'enregistrer votre produit:
Dos maneras convenientes de registrar su producto:

1 **Online**
En ligne
En línea

www.charbroil.com/product-registration/

2 **By Mail | Par la poste | Por correo**

Please fill out this card and attached a copy of your sales receipt. Return it within 10 days of purchase for warranty service. Proof of purchase will be required. The warranty is not transferable.

Veuillez remplir cette carte et joindre une copie de votre reçu de vente. Renvoyez-le dans les 10 jours de l'achat pour le service de garantie. Une preuve d'achat sera nécessaire. La garantie n'est pas transférable.

Por favor llene esta tarjeta y adjunte una copia de su recibo de compra. Devuelva en el plazo de 10 días de la compra para el servicio de la garantía. Se requerirá prueba de compra. La garantía no es transferible.

**Required | Obligatoire | Necesario*

***Please Print | Veuillez imprimer | Por favor imprima*

*1. First Name | Prénom | Nombre _____ Initial | Initiale | Inicial _____ Last Name | Nom de famille | Apellido _____

Address | Adresse | Dirección _____ Apt. No | No d'appt | No de appart _____

City | Ville | Ciudad _____ State | Etat | Estado _____ Zip Code | Code post | Código post _____

*2. E-mail Address | Adresse e-mail | Dirección de correo electrónico _____

*3. Phone Number | Numéro de téléphone | Número de Teléfono _____

*4. Model Number | Numéro de modèle | Número de modelo _____

Serial Number | Numéro de série | Número de serie _____

6. Date of Purchase | Date d'achat | Fecha de compra _____

7. Store Name | Nom du magasin | Nombre de la tienda _____

8. Purchase Price | Prix d'achat | Precio de compra _____

*5. Attach copy of your sales receipt here.
Joignez une copie de votre reçu de vente ici.
Adjunte una copia de su recibo de venta aquí.

9 Your Gender | Sexo | Sexe: Male | Masculin | Masculino Female | Femelle | Femenino

We respect your privacy | Nous respectons votre vie privée | Respetamos su privacidad

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Si vous préférez recevoir des offres et promotions spéciales de Char-Broil, veuillez vérifier ici: ☐
Si estás buscando un lugar para alojarse en Char-Broil, compruebe aquí. ☐

Mail to: | Envoyer à: | Correo a:
Char-Broil Warranty Registration
P.O. Box 1240
Columbus, Ga 31902-1240

Grill Purchased: Assembled? ☐ Boxed? ☐

Thank you for completing this questionnaire | Merci d'avoir rempli ce questionnaire. | Gracias por completar este cuestionario

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Tel producto asociado con esta guía ha sido fabricado en China.

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PAP

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