Charbroil 463367016

Char-Broil Signature TRU-Infrared 420 3-Burner Cabinet Liquid Propane Gas Grill

Model: 463367016

Introduction

The Char-Broil Signature TRU-Infrared 420 is a 3-burner gas grill featuring Char-Broil's TRU-Infrared cooking system. This technology enhances performance with a wider temperature range and improved control. The grill is constructed with a stainless steel lid, doors, fascia, side shelves, and control panel for durability and aesthetic appeal. It offers a 420 square inch primary cooking surface, a 13,000 BTU side burner, and cast iron grates with a 443 stainless steel emitter for consistent performance. A cabinet with stainless steel doors provides storage and conceals the propane tank. The grill is dual-fuel compatible, allowing easy conversion from liquid propane to natural gas with a separately sold conversion kit. It is equipped with four casters for mobility, two of which lock to secure the grill during use.

Important Safety Information

WARNING: For outdoor use only. Read all instructions before assembling and using this grill.

- Always operate the grill in a well-ventilated area.
- Keep children and pets away from the grill at all times.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Ensure all gas connections are tight and leak-free before operation.
- Never leave a lit grill unattended.
- Always wear protective gloves when handling hot components.

Product Overview



Figure 1: Char-Broil Signature TRU-Infrared 420 Gas Grill with lid closed, showcasing its stainless steel finish and side shelves.



Figure 2: Char-Broil Signature TRU-Infrared 420 Gas Grill with the main lid and side burner lid open, revealing the cooking grates and warming rack.

Key Features:

- **420 square inches** of primary cooking over porcelain-coated cast iron grates.
- **155 square inch** porcelain-coated warming rack.
- **13,000 BTU** side burner for versatile cooking.
- Three top-ported **443 stainless steel tube burners** for lasting performance and precise temperature control.
- **Surefire Electronic ignition system** for a reliable spark at every burner.
- Easily converts from liquid propane (LP) to natural gas (NG) with a natural gas conversion kit (sold separately).

Setup & Assembly

Assembly of your Char-Broil grill typically takes a couple of hours. Follow the detailed pictorial instructions provided in the included user manual. Ensure all components are present and correctly installed for safe and optimal operation. If converting to natural gas, install the natural gas conversion kit (sold separately) according to its specific instructions.



Figure 3: The Char-Broil grill set up in an outdoor patio, ready for use.

Operating Instructions

TRU-Infrared Cooking System

Video 1: An animated explanation of Char-Broil's TRU-Infrared Professional Series technology, detailing how it provides even heat and prevents flare-ups.

The TRU-Infrared cooking system utilizes a unique emitter plate that sits between the burners and the cooking grates. This design ensures even heat distribution across the entire cooking surface, eliminating hot and cold spots. It also creates a barrier that prevents direct flame contact with food, significantly reducing flare-ups and locking in food's natural juices for up to 50% juicier results compared to traditional grills. Drippings that fall onto the emitter plate are vaporized, infusing a rich, smoky flavor back into your food.



Figure 4: A close-up view of the TRU-Infrared cooking grates and the underlying emitter plates, designed for even heat and reduced flare-ups.

Ignition System

The Surefire Electronic ignition system provides a reliable spark at every burner. To ignite a burner, ensure the propane tank is connected and the gas supply is open. Turn the desired burner control knob to the HIGH position, then press and hold the electronic igniter button until the burner lights. If a burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes, and repeat the process.

Cooking Zones

- **Main Cooking Surface:** The 420 square inches of primary cooking area is ideal for grilling meats, vegetables, and other main dishes.
- **Side Burner:** The 13,000 BTU side burner is perfect for preparing sauces, side dishes, or keeping food warm while the main course cooks.
- **Warming Rack:** Use the 155 square inch porcelain-coated warming rack to toast buns, keep cooked food warm, or slow-cook delicate items.



Figure 5: A close-up shot of burgers, chicken, and vegetables cooking on the grill's main grates, demonstrating the even cooking surface.

Maintenance

Regular cleaning and maintenance will ensure the longevity and optimal performance of your grill.

- **Grates and Emitter Plates:** After each use, allow the grill to cool slightly, then use a grill brush to clean the porcelain-coated cast iron grates. For the emitter plates, use the provided scraping tool to remove any buildup. Some users recommend seasoning the emitter plates with high-heat oil (e.g., canola oil) after cleaning to prevent rust and maintain performance.
- **Exterior:** Wipe down stainless steel surfaces with a soft cloth and a stainless steel cleaner to maintain its luster.
- **Grill Cover:** Protect your grill from the elements by using a suitable grill cover when not in use.

Troubleshooting

- **Low Heat/Burner Not Lighting:** If the grill is not heating properly or burners are difficult to light, check the propane tank connection. There may be a propane flow limiter activated if the tank valve was opened too quickly. To reset, turn off all burner knobs and the tank valve. Wait a few minutes, then slowly open the tank valve completely before attempting to light the burners again.
- **Inaccurate Temperature Reading:** The built-in thermometer in the hood may not always provide a precise reading of the cooking surface temperature. For critical cooking, consider using an external digital thermometer to monitor the internal temperature of your food or the ambient temperature near the grates.

Specifications

Feature	Detail

Brand	Charbroil
Model Name	Char-Boil
Model Number	463367016
Product Dimensions (D x W x H)	23.5" x 51.1" x 47.2"
Item Weight	131.4 Pounds
Fuel Type	Liquid Propane (convertible to Natural Gas)
Main Burner Count	3
Side Burner Count	1
Heating Power (Side Burner)	13,000 British Thermal Units
Cooking Surface Area	420 Square Inches (Primary) + 155 Square Inches (Warming Rack)
Material Type	Alloy Steel, Stainless Steel
Grill Configuration	Cabinet
Ignition System	Surefire Electronic
Required Assembly	Yes



Figure 6: Product dimensions for planning placement and cover selection.

Warranty Information

For detailed warranty information regarding your Char-Broil Signature TRU-Infrared 420 Gas Grill, please refer to the warranty card included with your product packaging or visit the official Char-Broil website. Warranty terms typically cover manufacturing defects and specific components for a defined period from the date of purchase.

Support

Should you require further assistance, have questions about operation, or need to order replacement parts, please utilize the following resources:

- **User Guide (PDF):** A comprehensive user guide is available for download here.
- **Online Support:** Visit the official Char-Broil website for FAQs, troubleshooting tips, and product registration.
- **Customer Service:** Contact Char-Broil customer service directly for personalized support. Refer to your product manual for

contact details.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question