Charbroil 17302051

Char-Broil Kamander Charcoal Grill User Manual

Model: 17302051

Safety Information Product
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1. Safety Information

Please read and understand all safety warnings and instructions before assembling, operating, or cleaning your Char-Broil Kamander Charcoal Grill. Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **Outdoor Use Only:** Never operate this grill indoors or in an enclosed area. Ensure adequate ventilation.
- **Clearance:** Maintain a minimum distance of 10 feet (3 meters) from combustible materials (e.g., wooden decks, fences, houses, trees).
- **Stable Surface:** Always place the grill on a level, stable, non-combustible surface.
- **Children and Pets:** Keep children and pets away from the grill at all times.
- **Hot Surfaces:** The grill surfaces become extremely hot during use. Use heat-resistant gloves or mitts when handling hot components.
- **Charcoal Lighter Fluid:** Use only charcoal lighter fluid that complies with ASTM E1630. Never add lighter fluid to hot or warm coals.
- **Ash Disposal:** Allow coals to cool completely before disposing of ash. Ash can retain heat for several hours.
- **Carbon Monoxide Hazard:** Burning charcoal produces carbon monoxide, which is odorless and can be deadly. Do not burn charcoal inside homes, vehicles, tents, or other enclosed areas.

2. Product Overview

The Char-Broil Kamander Charcoal Grill is a versatile cooking appliance designed for grilling, smoking, and roasting. Its double-walled steel insulation and unique airflow control system provide excellent heat retention and precise temperature management, similar to traditional Kamado-style cookers.



Figure 2.1: Front view of the Char-Broil Kamander Charcoal Grill with the lid open, revealing the main cooking grate and the secondary warming rack.

Key Features:

- **Double-Walled Steel Construction:** Provides superior insulation for consistent temperatures.
- **Advanced Airflow Control:** Unique intake channel and top damper allow for precise heat management.
- **Versatile Cooking:** Capable of smoking, roasting, and high-heat grilling.
- **Large Cooking Area:** Features a 327 square inch primary cooking area and a 142 square inch secondary cooking surface.
- **Easy Ash Removal:** Removable ash pan accessed from the top for convenient cleaning.
- **Folding Side Shelf:** Provides convenient workspace and includes integrated tool hooks.
- **Built-in Temperature Gauge:** For monitoring internal grill temperature.

3. Setup and Assembly

The Char-Broil Kamander Charcoal Grill requires assembly. It is recommended to have two people for assembly, though it can be completed by one person. Allow approximately 1-2 hours for assembly. Ensure all parts are present before beginning.

Before You Begin:

- Unpack all components and lay them out on a clean, flat surface.
- Verify all hardware and parts are accounted for against the included parts list.
- Gather necessary tools (typically a screwdriver and wrench, not included).

Assembly Steps (General Guidance):

1. Attach the leg assembly to the main grill body. Ensure all bolts are securely tightened.
2. Install the wheels onto the leg assembly.
3. Mount the folding side shelf to the grill body. Ensure the damper mechanism is correctly aligned.
4. Insert the charcoal grate, fire bowl, and cooking grates into the grill.
5. Attach the lid handle and temperature gauge to the lid.
6. Place the secondary cooking rack onto the main cooking grate.
7. Perform a final check to ensure all connections are secure and the grill is stable.



Figure 3.1: Side view of the grill with the lid open, highlighting the folding side shelf and integrated tool hooks.

Refer to the detailed assembly instructions included in your product packaging for specific step-by-step guidance and diagrams.

4. Operating Instructions

The Kamander grill's design allows for precise temperature control, making it suitable for various cooking methods.

4.1. Initial Burn-In

Before cooking food for the first time, perform a burn-in to remove any manufacturing residues. Load the

grill with charcoal, light it, and allow it to burn at a high temperature (around 400-500°F / 200-260°C) for at least 30 minutes with the lid closed. Ensure good ventilation during this process.

4.2. Adding Charcoal and Lighting

1. Open the grill lid and remove the cooking grates.
2. Place charcoal (lump charcoal is recommended for best performance) into the charcoal grate at the bottom of the fire bowl.
3. Use a charcoal chimney starter or approved charcoal lighter fluid to ignite the charcoal. Follow the lighter fluid manufacturer's instructions.
4. Once the charcoal is fully lit and covered with a light gray ash, spread it evenly.
5. Carefully replace the cooking grates.

4.3. Temperature Control

The Kamander grill uses a unique intake channel and top damper system for temperature regulation. Adjusting these controls changes the airflow, which in turn controls the burn rate of the charcoal and the internal temperature.



Figure 4.1: Internal view illustrating the airflow path from the side damper, through the charcoal, and out the top damper.

- **Increasing Temperature:** Open both the side intake damper (located on the side shelf) and the top exhaust damper further to increase airflow and temperature.
- **Decreasing Temperature:** Close both dampers partially to restrict airflow and lower the temperature. Make small adjustments and allow time for the temperature to stabilize.
- **Monitoring:** Use the built-in lid thermometer to monitor the internal grill temperature. For precise cooking, especially smoking, a separate digital thermometer is recommended.

4.4. Cooking Methods

- **Grilling (High Heat):** For searing steaks, burgers, or quick cooks. Open both dampers fully to achieve high temperatures (500°F+ / 260°C+).
- **Roasting (Medium Heat):** For poultry, roasts, or vegetables. Adjust dampers to maintain medium temperatures (300-400°F / 150-200°C).
- **Smoking (Low & Slow):** For ribs, briskets, or pulled pork. Restrict airflow significantly to maintain low temperatures (225-275°F / 107-135°C). Wood chunks or chips can be added to the charcoal for smoke flavor.

5. Maintenance and Cleaning

Regular maintenance ensures the longevity and optimal performance of your grill.

5.1. After Each Use

- **Clean Cooking Grates:** Once the grill has cooled, use a grill brush to scrape off any food residue from the cooking grates.
- **Empty Ash Pan:** The removable ash pan is accessed from the top. Ensure all coals are completely extinguished and cool before emptying. Dispose of ash safely in a non-combustible container.

5.2. Periodic Cleaning

- **Interior:** Scrape off any accumulated grease or carbon buildup from the interior of the grill body and lid. A plastic scraper or stiff brush can be used.
- **Exterior:** Wipe down exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Dampers:** Ensure the intake and exhaust dampers are free of debris and operate smoothly.

5.3. Storage

When not in use, especially during extended periods or inclement weather, store the grill in a dry, protected area. A grill cover is recommended to protect against elements.

6. Troubleshooting

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Grill not reaching desired temperature	Insufficient charcoal. Dampers not open enough. Ash buildup restricting airflow.	Add more charcoal. Open intake and exhaust dampers further. Empty ash pan and clear any blockages.
Temperature too high / difficult to lower	Dampers open too wide. Too much charcoal.	Partially close dampers in small increments. Reduce the amount of charcoal used for lower temperature cooks.
Excessive smoke (not desired for flavor)	Improperly lit charcoal. Grease buildup.	Ensure charcoal is fully ashed over before closing lid. Clean grill grates and interior regularly.

7. Specifications



Figure 7.1: Dimensional drawing of the Char-Broil Kamander Charcoal Grill.

Model Number	17302051
Brand	Charbroil
Fuel Type	Charcoal
Primary Cooking Area	327 sq. inches
Secondary Cooking Area	142 sq. inches
Total Cooking Area	469 sq. inches
Dimensions (D x W x H)	27.1" x 43.8" x 45.8"

Item Weight	117.5 lbs
Material	Alloy Steel (Double-Walled)
Color	Black
Assembly Required	Yes

8. Warranty and Support

8.1. Manufacturer's Warranty

This Char-Broil Kamander Charcoal Grill is covered by a**90 Day Manufacturer Limited Warranty**. This warranty covers defects in materials and workmanship under normal use and service. Please retain your proof of purchase for warranty claims.
For full details regarding warranty coverage, limitations, and procedures, please refer to the warranty card included with your product or visit the official Charbroil website.

8.2. Customer Support

If you have any questions, require assistance with assembly, operation, or need to report a missing or damaged part, please contact Charbroil Customer Support:

- **Website:** Visit the official Charbroil website for FAQs, product registration, and support contact information.
- **Phone:** Refer to your product packaging or the Charbroil website for the most current customer service phone number.

When contacting support, please have your grill's model number (17302051) and serial number (if applicable) readily available.

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