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> Char-Broil® Patio Bistro® TRU-Infrared™ Electric Grill, Red – 20602109 Red Grill

## Char-Broil 20602109

# Char-Broil® Patio Bistro® TRU-Infrared™ Electric Grill User Manual

Model: 20602109

Brand: Char-Broil

## INTRODUCTION

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This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Char-Broil® Patio Bistro® TRU-Infrared™ Electric Grill. Please read this manual thoroughly before using the grill for the first time and keep it for future reference.





Figure 1: Char-Broil Patio Bistro TRU-Infrared Electric Grill (Red)

## SAFETY INFORMATION

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**WARNING:** This product can expose you to chemicals including 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).

### General Safety Tips:

- The grease tray must be inserted into the 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.
- 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.

### Ground Fault Interrupter (GFI):

- 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.



Figure 2: Important Safety Information

## PRODUCT FEATURES

- **ELECTRIC GRILL:** This grill is powered by electricity to give you the convenience of grilling without the hassle of gas or charcoal. It reaches cooking temperatures quickly, delivers high temps and maintains even heat.
- **COOKING TECHNOLOGY:** TRU-Infrared cooking technology prevents flare-ups, delivers even heat and cooks up to 50% juicier food. Heat is transferred from the coil to the grate and drippings are vaporized, sending the flavor back into your food.
- **COOKING AREA:** Grill up to 12 burgers, 6 chicken breasts or 4 steaks on 320-square-inches of total cooking space. Cook meats and larger items on the primary grates and use the warming rack to cook with indirect heat and keep food warm.
- **CONTROL KNOB:** The control knob powers the grill on and adjusts cooking temperatures. Turn clockwise to increase the heat and counterclockwise to decrease.
- **GRATES:** These steel grates are porcelain-coated to resist rust and make them easier to clean. They retain heat to cook food evenly and leave impressive grill marks.
- **TEMP GAUGE:** The lid-mounted temperature gauge displays accurate temps, so you always know the cooking temperature inside your grill.
- **BOTTOM SHELF:** A convenient wire shelf under the grill keeps your tools within reach.
- **HANDLE:** A handle located below the control knob makes it easy to tilt the grill onto its wheels for easy mobility. You can also use it as a tool bar and towel rack.
- **WHEELS:** Two heavy-duty 7-inch wheels with rubber treads make it easy to roll your grill when you need to move it.
- **GREASE TRAY:** A removable grease tray catches oil drippings and slides out for easy cleaning. You can insert an aluminum liner to catch the drippings and keep the grease pan clean. When you're all done, simply throw the liner away.



Figure 3: Key Product Features



Figure 4: Cooking Area Capacity (240 sq. in. primary cooking space)



## TRU-INFRARED COOKING TECHNOLOGY

Prevents flare-ups, delivers even heat and cooks up to 50% juicier food. Heat is transferred from the coil directly to the grate, not into the air.

Figure 5: TRU-Infrared Cooking Technology

### SETUP

The Char-Broil® Patio Bistro® TRU-Infrared™ Electric Grill requires assembly. Please refer to the included assembly instructions for detailed steps. Ensure all components are present and undamaged before beginning assembly.

- Unpack all components and verify against the parts list in the assembly instructions.
- Assemble the stand and attach the grill body securely.
- Install the porcelain-coated grates and the removable warming rack.
- Ensure the grease tray is properly inserted.





Char-Broil

PATIO BISTRO  
TRU-INFRARED



Figure 6: Front View of Assembled Grill

## OPERATING INSTRUCTIONS

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### First Use:

Before cooking food for the first time, it is recommended to "burn off" the grill. Plug the grill into a suitable outdoor GFI-protected electrical outlet. Turn the control knob to the highest setting and allow the grill to heat for approximately 30 minutes to burn off any manufacturing residues.

### Grilling:

1. Ensure the grill is plugged into a GFI-protected outdoor electrical outlet.
2. Turn the control knob clockwise to increase the heat and counterclockwise to decrease. The lid-mounted temperature gauge will indicate the internal temperature.
3. Allow the grill to preheat to your desired cooking temperature.
4. Place food on the primary cooking grates. Use the warming rack for indirect cooking or to keep food warm.
5. Close the lid to maintain consistent temperature and promote even cooking.
6. After cooking, turn the control knob to the OFF position and unplug the grill.

**Lid-mounted  
Temperature Gauge**

**TRU-Infrared  
Cooking Technology**

**Simple  
Control Knob**

**Handle for  
Mobility**

**Bottom Shelf  
Organizer**



Figure 7: Control Knob for Temperature Adjustment



Figure 8: Grill in Operation

## MAINTENANCE

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### Cleaning the Grates:

The porcelain-coated steel grates are designed for easy cleaning. After each use, once the grill has cooled, use a grill brush to remove any food residue. For stubborn spots, the grates can be removed and washed with warm, soapy water. Avoid abrasive cleaners or harsh scrubbing that could damage the porcelain coating.

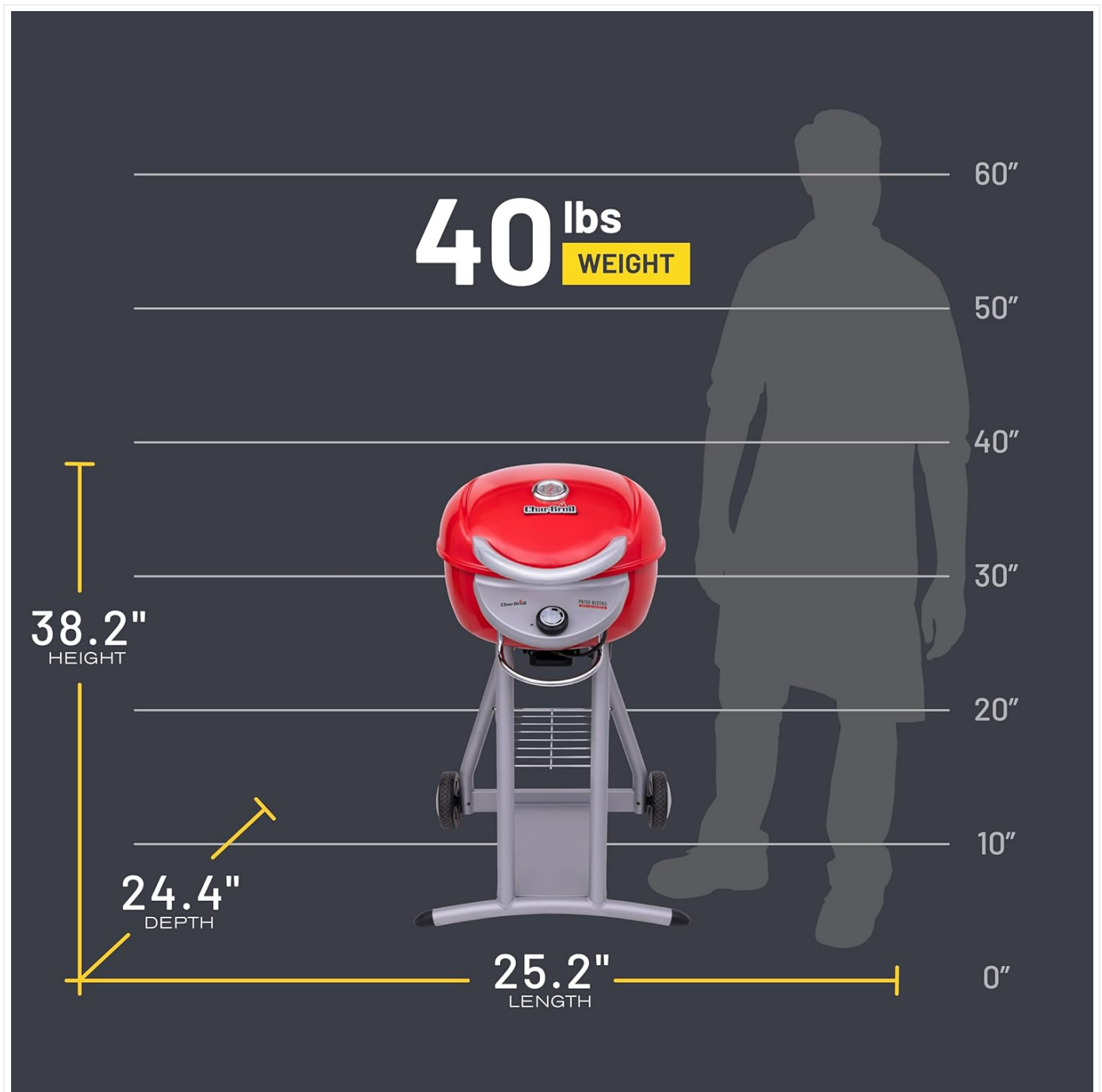


Figure 9: Porcelain-Coated Grates

### Grease Tray:

The removable grease tray should be emptied after each use to prevent grease buildup and potential flare-ups. It slides out for easy access. Aluminum liners can be used for even easier cleanup.



# Important Product Information

## Safety Tips

- The grease tray must be inserted into appliance and emptied after each use.
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## Ground Fault Interrupter (GFI)

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
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# Important Product Information



Figure 10: Removable Grease Tray

## Exterior Cleaning:

Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.

## TROUBLESHOOTING

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If you encounter issues with your Char-Broil® Patio Bistro® TRU-Infrared™ Electric Grill, please review the following common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Grill not heating up.	Not plugged in, GFI tripped, faulty heating element.	Ensure power cord is securely plugged into a working GFI-protected outdoor outlet. Reset GFI if tripped. If problem persists, contact customer support.
Uneven heating.	Food distribution, grill not preheated sufficiently.	Allow adequate preheating time. Distribute food evenly across the cooking surface.
Excessive smoke/flare-ups.	Grease buildup in tray or on grates.	Empty and clean the grease tray regularly. Clean cooking grates after each use.

## SPECIFICATIONS

Feature	Detail
Brand	Char-Broil
Product Dimensions	24.4"D x 25.2"W x 38.2"H
Color	Red

Feature	Detail
Fuel Type	Electric
Finish Type	Painted
Material	Porcelain, Stainless Steel
Item Weight	40 Pounds
Model Name	Patio Bistro
Model Number	20602109
Voltage	120 Volts
Wattage	1750 watts
Cooking Surface Area	240 Square Inches (Primary)
Cooking System	Electric Infrared (TRU-Infrared)





Figure 11: Product Dimensions

## WARRANTY

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The Char-Broil® Patio Bistro® TRU-Infrared™ Electric Grill comes with a 2-year firebox warranty. For detailed warranty information and terms, please refer to the warranty card included with your product or visit the official Char-Broil website.



## WARRANTY

2 year firebox warranty



## MATERIAL

Porcelain-coated steel grates resist rust, retain heat, and are easy to clean.



## ASSEMBLY

Simply plug in the Patio Bistro® Electric Grill and start grilling! Small enough to fit on a patio and large enough to grill up to eight burgers at a time.

Figure 12: Warranty Information

## SUPPORT

For additional support, frequently asked questions, or to purchase replacement parts, please visit the official Char-Broil website or contact their customer service.

**Official User Guide (PDF):** [Download PDF User Guide](#)

**Char-Broil Store:** [Visit Char-Broil Amazon Store](#)

