Charbroil 21302145

Char-Broil Kettleman TRU-Infrared Charcoal Grill User Manual

Model: 21302145

Introduction Safety Information Setup Operating Instructions Maintenance Troubleshooting Specifications Warranty & Support

1. Introduction

This manual provides essential information for the safe and efficient use of your Char-Broil Kettleman TRU-Infrared Charcoal Grill, Model 21302145. Please read these instructions thoroughly before assembly and operation. The Kettleman TRU-Infrared Charcoal Grill is designed for outdoor cooking, offering even heat distribution and reduced flare-ups.

2. Safety Information

WARNING: For outdoor use only. Do not operate this grill indoors or in an enclosed area. Carbon monoxide hazard.

- Always place the grill on a level, stable, non-combustible surface.
- Keep children and pets away from the hot grill.
- Do not use gasoline, alcohol, or other highly volatile fuels to light or relight charcoal.
- Use heat-resistant gloves when handling hot components.
- Ensure charcoal is completely extinguished before cleaning or storing the grill.
- Do not move the grill while it is hot or in use.

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, visit www.P65Warnings.ca.gov.

3. Setup and Assembly

The Char-Broil Kettleman grill requires assembly. Follow the detailed instructions provided in the separate assembly guide included with your product. Ensure all components are securely fastened before first use.
Key assembly points include attaching the legs, wheels, and the bottom rack for stability and mobility. The hinged lid and ash tray also require proper installation.


Char-Broil



Figure 3.1: Fully assembled Char-Broil Kettleman TRU-Infrared Charcoal Grill with lid open.

4. Operating Instructions

4.1 Charcoal Loading and Lighting

Place charcoal directly onto the charcoal grate at the bottom of the grill. The Kettleman design is efficient, often requiring less charcoal than traditional grills. Use a charcoal chimney starter or approved fire starters to ignite the charcoal. Once the charcoal is covered in a light gray ash, spread it evenly or arrange for indirect cooking.

4.2 Temperature Control

The grill features a large air damper on the lid and air intake holes around the kettle for precise temperature control. Adjust the damper to regulate airflow: opening it increases temperature, while closing it reduces temperature. Monitor the internal temperature using the lid-mounted thermometer.



Figure 4.1: Lid-mounted thermometer and adjustable damper for temperature control.

4.3 TRU-Infrared Cooking System

The TRU-Infrared cooking system ensures even heat distribution across the entire cooking surface, minimizing hot and cold spots. This technology also helps prevent flare-ups, resulting in juicier food. Place food directly on the porcelain-coated cooking grates.



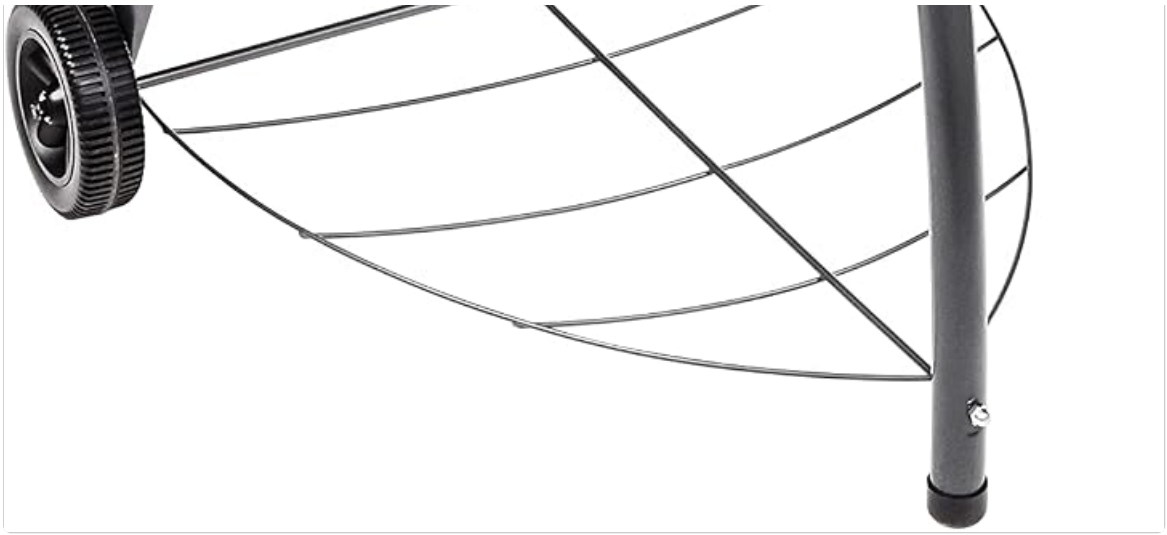


Figure 4.2: Porcelain-coated cooking grates for even heat and reduced flare-ups.

4.4 Official Product Video: TRU-Infrared Heat Evenly Cooks

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Video 4.1: This video demonstrates the TRU-Infrared cooking system in action, showcasing how heat is evenly distributed across the Char-Broil Kettleman grill surface for consistent cooking results.

4.5 Official Product Video: Kettleman Grill Features Overview

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Video 4.2: This video provides an overview of the Char-Broil Kettleman grill, highlighting its key features such as the hinged lid, wheels for mobility, side air holes, top vents, thermometer, and the convenient ash pan for easy cleaning.

5. Maintenance

5.1 Cleaning the Cooking Grates

For best results, clean the porcelain-coated cooking grates soon after each use while the grill is still warm. Use a grill brush to remove any food residue. A thorough scraping of both the top and bottom of the grates is recommended.

5.2 Ash Removal

The grill is equipped with a slide-out ash tray for easy cleanup. Allow the grill to cool completely before removing the ash tray. Dispose of ashes properly. Reinsert the ash tray securely before the next use.



Figure 5.1: Removable ash pan for convenient cleaning.

5.3 General Care

Regularly inspect all nuts and bolts and tighten as necessary. Store the grill in a dry, covered area when not in use to protect it from the elements and prolong its lifespan. Consider using a grill cover to prevent water buildup, especially in the ash catcher, during heavy rain.

6. Troubleshooting

- **Difficulty maintaining temperature:** Ensure the air damper is adjusted correctly for desired heat. Check for sufficient charcoal and proper airflow through the bottom vents.
- **Excessive flare-ups:** The TRU-Infrared system is designed to minimize flare-ups. If they occur, reduce the amount of charcoal or adjust food placement to avoid direct contact with intense heat.
- **Food sticking to grates:** Ensure grates are clean and lightly oiled before placing food.
- **Wobbly legs:** Check all leg bolts and connections for tightness.

7. Specifications

Brand	Charbroil
Model Name	Kettleman
Model Number	21302145
Fuel Type	Charcoal
Cooking Surface Area	360 Square Inches
Product Dimensions (D x W x H)	26"D x 26"W x 39"H
Item Weight	34 Pounds
Material Type	Stainless Steel (Frame/Handle: Porcelain Coated Steel)
Color	Blue
Required Assembly	Yes
Indoor/Outdoor Usage	Outdoor

8. Warranty & Support

Warranty: The Char-Broil Kettleman TRU-Infrared Charcoal Grill comes with a 10-year warranty on the lid, and 2 years on grates and other parts. Please retain your proof of purchase for warranty claims.
Customer Support: For assistance with assembly, operation, parts, or warranty inquiries, please visit the official Char-Broil website or contact their customer service department. Refer to the contact information provided in your product packaging.

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