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Char-Broil 463365124

Char-Broil Pro Series 3-Burner Propane Gas Grill and Griddle Cabinet User Manual

Model: 463365124

INTRODUCTION

Welcome to the Char-Broil Pro Series 3-Burner Propane Gas Grill and Griddle Cabinet. This versatile outdoor cooking appliance is designed to enhance your grilling experience, offering the flexibility to switch between gas grilling, griddling, and even charcoal grilling (with a separately sold Gas2Coal charcoal tray). This manual provides essential information for safe assembly, operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your grill.



Front view of the Char-Broil Pro Series 3-Burner Gas Grill and Griddle Cabinet.

SAFETY INFORMATION

Your safety and the safety of others are very important. This manual contains important safety messages. Always read and obey all safety messages.

General Safety Warnings

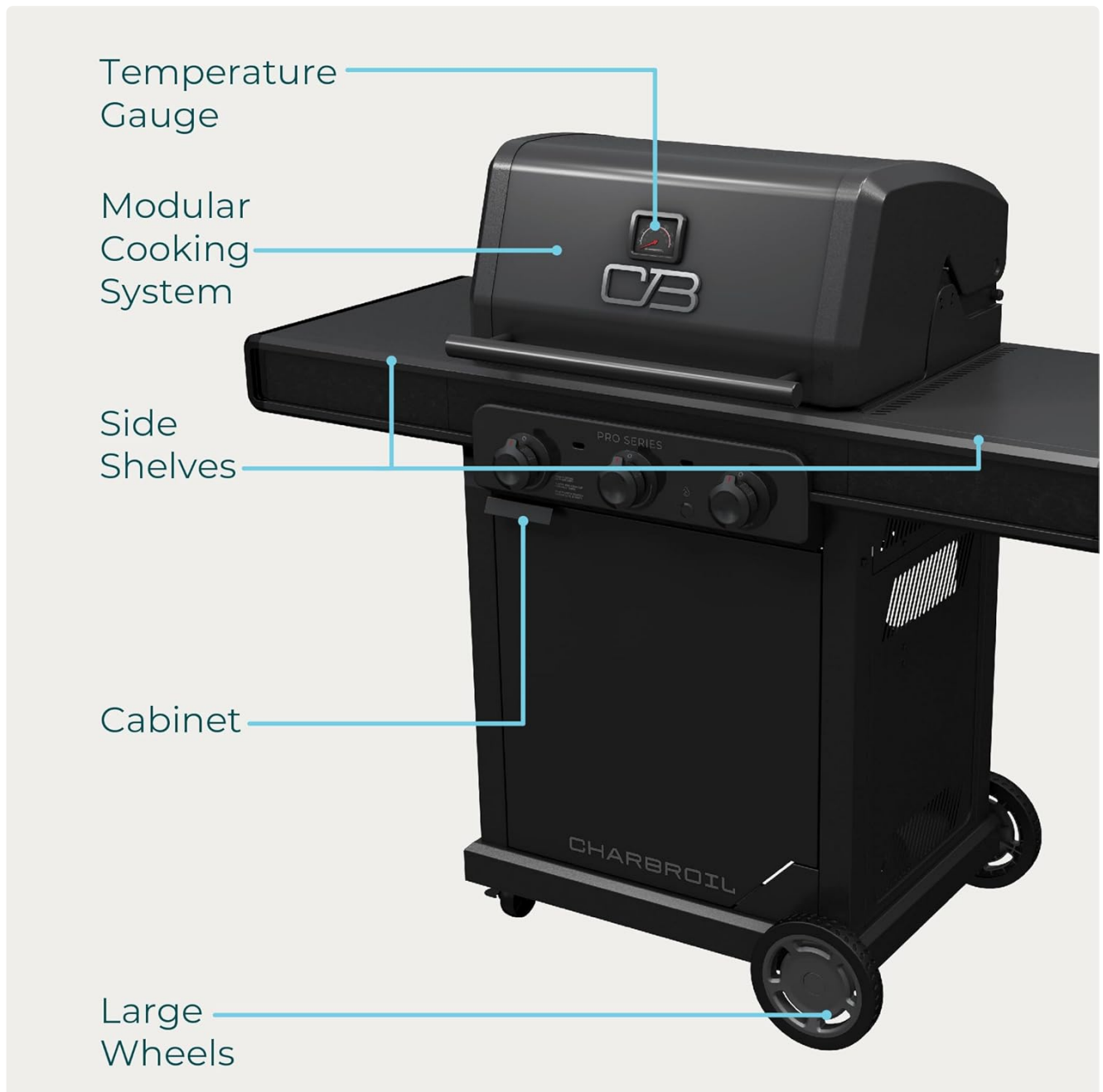
- For outdoor use only. Do not operate this appliance indoors.
- Keep children and pets away from the grill at all times.
- Never store a spare LP cylinder under or near this appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always ensure proper ventilation when operating the grill.
- Do not move the appliance while in use.
- Always wear protective gloves when handling hot components.

Proposition 65 Warning

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.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main components of your Char-Broil Pro Series grill.



Key components of the Char-Broil Pro Series grill.

- **Temperature Gauge:** Integrated into the lid for monitoring internal grill temperature.
- **Modular Cooking System:** Allows for easy conversion between grilling and griddling.
- **Side Shelves:** Oversized shelves provide ample space for food preparation and tools.
- **Cabinet:** Enclosed storage for the LP tank and accessories.
- **Large Wheels:** Two heavy-duty 8-inch wheels for easy mobility.
- **Griddle Top:** A heavy-duty, 274-square-inch cold rolled steel surface for versatile cooking.
- **Amplifire Cooking System:** Designed to grill juicier food, eliminate flare-ups, and provide even heat.



The primary cooking area offers 412 square inches of space.

ASSEMBLY

Assembly of your Char-Broil Pro Series grill is required. Please follow the detailed instructions provided in the separate assembly manual included with your product. It is recommended to have two people for assembly to ensure safety and ease of construction.

Assembly Tips:

- Clear a large, flat area for assembly.
- Organize all parts and hardware before beginning.
- Do not overtighten fasteners unless specified.
- Keep children and pets away from the assembly area.

SETUP

Before first use, proper setup is crucial for safe and efficient operation.

LP Tank Connection:

1. Ensure the LP tank valve is closed.
2. Place the LP tank securely in the designated cabinet area.
3. Connect the regulator hose to the LP tank valve, tightening by hand until snug. Do not use tools.

Leak Testing:

Always perform a leak test before first use and after any LP tank change or extended period of non-use.

1. Mix a solution of equal parts liquid dish soap and water.
2. Ensure all burner control knobs are in the OFF position.
3. Turn on the LP tank valve slowly.
4. Apply the soap solution to all gas connections. Bubbles indicate a leak.
5. If leaks are detected, immediately turn off the LP tank valve and tighten connections. If leaks persist, do not use the grill and contact customer service.

Initial Burn-Off:

Before cooking food for the first time, operate the grill on high for 15 minutes to burn off any manufacturing oils or residues.

OPERATING INSTRUCTIONS

Lighting the Grill:

1. Open the grill lid.
2. Ensure the LP tank valve is open.
3. Turn one burner control knob to HIGH.
4. Press and hold the electronic igniter button. You should hear a clicking sound and see a flame.
5. Once the first burner is lit, you can light adjacent burners by turning their knobs to HIGH.
6. If a burner does not light within 5 seconds, turn the knob to OFF, wait 5 minutes for gas to clear, and try again.

Modular Cooking System:

The Pro Series grill allows you to easily switch between grilling and griddling.

- **Grilling:** Use the porcelain-coated cast-iron grates for traditional grilling.
- **Griddling:** Remove the appropriate grill grates and place the heavy-duty griddle top directly over the burners. The griddle has a rear slot for grease management and can be hung from the griddle rail for storage when not in use.
- **Charcoal Grilling (Optional):** With the patented Gas2Coal charcoal tray (sold separately), you can convert your gas grill to a charcoal grill in under 60 seconds.



The modular system allows for simultaneous grilling and griddling.



GRIDDLE TOP

A heavy-duty, 274-square-inch cold rolled steel griddle surface delivers even heat for optimum cooking performance.

Easily swap out grill grates for the griddle top.

Amplifire Technology:

The Amplifire cooking system is designed to deliver consistent, even heat across the entire cooking surface, reducing flare-ups and locking in moisture for juicier food.

WHAT IS AMPLIFIRE™?



Eliminate Flare-Ups

The Amplifire emitter plate absorbs and distributes heat evenly, reducing flare-ups.



Even Heat, Every Time

Consistent temperatures across the cooking surface for flawless grilling.



Lock In More Flavor

Keeps juices locked in for juicier, more flavorful food every time.

Benefits of the Amplifire cooking system.



COOKING TECHNOLOGY

The Amplifire™ cooking system grills juicier food, eliminates guesswork and prevents flare-ups to deliver great tasting food every time, no matter your skill level.

The Amplifire emitter plate absorbs and distributes heat evenly.

Temperature Control:

Adjust the burner control knobs to achieve desired cooking temperatures. The integrated lid thermometer provides a general indication of the internal grill temperature.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure safe operation.

After Each Use:

- **Grill Grates:** Once the grill has cooled, brush off any food residue with a grill brush.
- **Griddle Top:** Scrape off food debris and wipe clean. For best results, season the griddle after cleaning.
- **Grease Tray:** Regularly check and empty the grease tray to prevent flare-ups and spills.

Periodic Cleaning:

- **Burners:** Inspect burner ports for blockages (e.g., spider webs, food debris). Clean with a wire brush or pipe cleaner if necessary.
- **Exterior Surfaces:** Wipe down painted and stainless steel surfaces with a mild soap and water solution. Avoid abrasive cleaners.
- **Internal Components:** Periodically clean the heat tents and firebox to remove accumulated grease and debris.

Storage:

When storing your grill for extended periods, especially during colder months:

- Disconnect the LP tank and store it outdoors in a well-ventilated area, away from direct sunlight or heat sources.
- Clean the grill thoroughly.
- Cover the grill with a weather-resistant grill cover to protect it from the elements.

TROUBLESHOOTING

This section addresses common issues you might encounter with your grill.

Problem	Possible Cause	Solution
Burner will not light with igniter	No gas flow; clogged burner port; faulty igniter	Check LP tank connection and gas level; clean burner ports; check igniter electrode and wire.
Uneven heat across cooking surface	Clogged burner ports; grease buildup; wind interference	Clean burner ports and internal components; position grill away from strong winds.
Excessive flare-ups	Grease buildup; high fat content in food; high heat setting	Clean grease tray and internal components regularly; trim excess fat from meat; reduce heat setting.
Low flame or no flame	LP tank low; regulator bypass activated; kinked hose	Check LP tank level; reset regulator by turning off all gas, waiting 30 seconds, then slowly reopening LP tank valve; check hose for kinks.

SPECIFICATIONS

Detailed specifications for the Char-Broil Pro Series 3-Burner Propane Gas Grill and Griddle Cabinet.

Feature	Detail
Brand	Char-Broil
Model Name	Pro Series

Feature	Detail
Item Model Number	463365124
Product Dimensions (DxWxH)	23.7"D x 55.4"W x 47.7"H
Item Weight	150.7 pounds
Color	Black
Fuel Type	Gas (Propane)
Main Burner Count	3
Cooking Surface Area	572 Square Inches (Total)
Primary Cooking Area	412 Square Inches
Griddle Surface Area	274 Square Inches
BTU Rating	25,500 BTU
Material	Metal, Alloy Steel (Frame)
Finish Type	Painted
Assembly Required	Yes

WARRANTY AND SUPPORT

Char-Broil stands behind the quality of its products.

Warranty Coverage:

- **Burners:** 10-year warranty
- **Firebox:** 3-year warranty
- **All Other Parts:** 1-year warranty

For warranty claims, technical assistance, or to order replacement parts, please contact Char-Broil customer service. Have your model number (463365124) and proof of purchase ready when contacting support.