

Char-Broil 25302162

Char-Broil Bistro Pro Tabletop Gas Grill (Model 25302162) Instruction Manual

This manual provides instructions for the safe and efficient operation, maintenance, and troubleshooting of the Char-Broil Bistro Pro Tabletop Gas Grill, Model 25302162. Designed for portable outdoor cooking, this gas grill offers 180 square inches of cooking space and reaches high temperatures for versatile grilling.

1. IMPORTANT SAFETY INFORMATION

Please read and understand all safety warnings and instructions before assembling, operating, or servicing this grill. Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **PROPANE GAS ONLY.** This grill is designed for use with 1 lb. propane cylinders. Do not connect to a natural gas supply.
- **CARBON MONOXIDE HAZARD:** Burning charcoal or gas can produce carbon monoxide, which has no odor and can kill you. Never burn charcoal or gas inside homes, vehicles, or tents.
- Keep children and pets away from the grill at all times.
- Always ensure the grill is on a stable, level, non-combustible surface.
- Maintain minimum clearance from combustible materials as specified in the assembly instructions.

2. PRODUCT OVERVIEW

The Char-Broil Bistro Pro Tabletop Gas Grill (Model 25302162) is a compact and portable grilling solution. It features a durable stainless steel construction and a single burner designed for efficient heat distribution.



Figure 1: Front view of the Char-Broil Bistro Pro Tabletop Gas Grill.

Key Features:

- **Space-Efficient Design:** Compact footprint for easy portability and storage.
- **High Temperature Range:** Capable of reaching up to 600°F for effective searing.
- **Cooking Area:** 180 square inches of cooking space, accommodating approximately 8 burgers.
- **Stainless Steel Grates:** Optimized for heat retention, reduced flare-ups, and even cooking.
- **Lid-Mounted Temperature Gauge:** For convenient monitoring of internal grill temperature.
- **Reliable Piezo Ignition:** Ensures quick and consistent lighting with a simple push and turn of the control knob.
- **Easy-Access Grease Cup:** Facilitates simple disposal of grease.

3. SETUP AND ASSEMBLY

The Bistro Pro Tabletop Gas Grill requires minimal assembly. Ensure all packaging materials are removed before use.

3.1 Unpacking and Initial Inspection

1. Carefully remove the grill and all components from the packaging.
2. Inspect for any damage during shipping. Do not operate if damaged.
3. Verify all parts listed in the user manual are present.

3.2 Attaching the Propane Cylinder

1. Ensure the grill's control knob is in the "OFF" position.
2. Screw the 1 lb. propane cylinder clockwise into the regulator until hand-tight. Do not overtighten.
3. Check for gas leaks using a soapy water solution on all connections. Bubbles indicate a leak. Tighten connections or replace parts if a leak is detected.



HIGH TEMPERATURE RANGE

Sear and sizzle with temperatures up to 600°F.

Figure 2: Illustration of the control knob and lid-mounted temperature gauge.

For extended use or connection to larger propane tanks, an adapter hose (sold separately) may be used. Refer to the adapter hose's instructions for proper installation.

4. OPERATING INSTRUCTIONS

4.1 Lighting the Grill

1. Open the grill lid before lighting.
2. Turn the propane cylinder valve fully open.
3. Push and turn the control knob to the HIGH position.
4. Press and hold the Piezo igniter button until the burner lights. You should hear a clicking sound and see a flame.
5. If ignition does not occur within 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat the lighting

procedure.

6. If the igniter fails, light the burner manually using a long match or lighter through the lighting hole on the side of the grill.

4.2 Preheating

Once lit, close the lid and preheat the grill on HIGH for 5-10 minutes, or until the desired temperature is reached (up to 600°F). The lid-mounted temperature gauge will assist in monitoring.

4.3 Grilling

- Place food on the stainless steel grates. The 180 sq. in. cooking area can accommodate various items, such as 8 hamburger patties or 6 chicken breasts.
- Adjust the control knob to achieve the desired cooking temperature.
- Monitor food closely to prevent overcooking or burning.
- The stainless steel grates are designed to minimize flare-ups and provide even heat.



Figure 3: Example of cooking capacity on the grill surface.

4.4 Shutting Down the Grill

1. Turn the control knob to the "OFF" position.
2. Close the valve on the propane cylinder.
3. Allow the grill to cool completely before cleaning or moving.

5. MAINTENANCE AND CLEANING

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

5.1 After Each Use

- **Cooking Grates:** Once the grill has cooled, brush the stainless steel cooking grates with a grill brush to remove food residue.
- **Grease Cup:** Remove and empty the easy-access grease cup. Wash with warm, soapy water.

5.2 Periodic Cleaning

- **Exterior Surfaces:** Wipe down exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry.
- **Interior:** Periodically clean the inside of the grill body. Remove grates and heat tents, then scrape away any accumulated debris.
- **Burner:** Ensure burner ports are clear of obstructions. Use a wire brush if necessary.

Caution: Always ensure the grill is completely cool and the propane cylinder is disconnected before performing any maintenance or cleaning.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Burner fails to light	No gas flow; clogged burner ports; faulty igniter.	Check propane cylinder connection and gas level. Clean burner ports. Try manual lighting.
Low flame or uneven heat	Low gas pressure; clogged burner ports; regulator issue.	Ensure propane cylinder valve is fully open. Clean burner ports. Replace regulator if necessary.
Excessive flare-ups	Excess grease buildup; high heat setting; fatty foods.	Clean grease cup and grill interior. Reduce heat. Trim excess fat from food.
Gas odor	Gas leak.	Immediately turn off gas supply. Check all connections with soapy water. Do not operate until leak is fixed.

If problems persist after attempting these solutions, contact Char-Broil customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	Char-Broil
Model Name	Bistro Pro™ Tabletop Gas Grill
Model Number	25302162
Product Dimensions (D x W x H)	21.2" x 18.5" x 18.6"
Item Weight	36.5 pounds
Fuel Type	Gas (Propane)
Cooking Surface Area	180 Square Inches
Main Burner Count	1
Material	Stainless Steel (Grates, Handle), Metal (Frame)
Special Features	Compact, Lightweight, Lid-Mounted Temperature Gauge, Piezo Igniter, Easy-Access Grease Cup
Assembly Required	Yes

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product at the time of purchase. For customer support, replacement parts, or further assistance, please visit the official Char-Broil website or contact their customer service department.

Online Support: [Visit the Char-Broil Store on Amazon](#)

9. RELATED PRODUCT INFORMATION

Below are videos from the manufacturer that may provide additional context or general grilling tips. Please note that some videos may feature different models or product lines from Char-Broil.

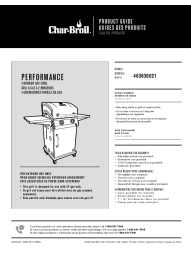
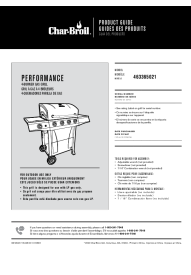



Charbroil Classic Series 3 Burner Gas Grill Overview

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This video provides an overview of the Char-Broil Classic Series 3 Burner Gas Grill. While it features a different model, it

demonstrates general features and operation common to Char-Broil gas grills, such as ignition and burner functionality. This video is provided by Char-Broil (Vendor).

Related Documents - 25302162

	<p>Char-Broil Performance 2-Burner Gas Grill (463630021) User Manual and Safety Guide</p> <p>Comprehensive user manual and safety guide for the Char-Broil Performance 2-Burner Gas Grill (Model 463630021), covering assembly, operation, maintenance, safety precautions, and warranty information.</p>
	<p>Char-Broil 463365021 4-Burner Gas Grill: Assembly, Use, and Care Guide</p> <p>This comprehensive guide for the Char-Broil 463365021 4-Burner Gas Grill covers assembly, usage, care, safety precautions, grilling tips, troubleshooting, and warranty information for optimal outdoor cooking.</p>
	<p>Char-Broil Patio Bistro 180 LP Gas Grill Electronic Ignition Module Replacement Guide</p> <p>A step-by-step guide for replacing the electronic ignition module on a Char-Broil Patio Bistro 180 LP gas grill. Includes parts list, tools required, and detailed instructions in English, French, and Spanish.</p>
	<p>Char-Broil Pro Series 3-Burner Gas Grill 463366724 User Manual</p> <p>Comprehensive guide for the Char-Broil Pro Series 3-Burner Gas Grill (Model 463366724), covering assembly, safe operation, maintenance, and troubleshooting. Learn how to convert between LP and natural gas, perform leak tests, and ensure optimal performance.</p>
	<p>Char-Broil Commercial Series 4-Burner Gas Grill User Manual & Guide</p> <p>Comprehensive user manual and assembly guide for the Char-Broil Commercial Series 4-Burner Gas Grill (Models 463263924, 463264024). Includes safety instructions, usage tips, maintenance, troubleshooting, and warranty information.</p>



[Char-Broil 463448021 Performance Series 5-Burner Gas Grill Product Guide](#)

This product guide provides essential information for the Char-Broil 463448021 Performance Series 5-Burner Gas Grill, covering safety, assembly, use and care, and warranty details for optimal outdoor cooking.