OWNER’S MANUAL
LP Gas & Charcoal Grill

Duo Model #5050

A propane gas cylinder is required for operation. This gas grill is not intended for commercial use.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

FOR CUSTOMER SERVICE, CALL 912-638-4724

WARNING:
Improper installation, adjustment, alteration, service or maintenance could cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before assembling or servicing this equipment. Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

PROP 65 WARNING:
Chemicals known to the state of California to cause cancer, birth defects or other reproductive harm are created by the combustion of propane.

WARNING:
For Outdoor Use Only (outside any enclosure)

DANGER:
DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. Do not use in or on boats or recreational vehicles.

Keep your receipt with this manual for Warranty.
Danger

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Warning

Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

For Your Safety

Stop! Call us first! Do Not return product to store. This grill has been made to high quality standards. If you have any questions not addressed in this manual or if you need parts please call our customer service department at 1-912-638-4724 (USA), Monday-Friday 8:30 am-5 pm (EST).

Have your grills serial number (located on the back of the grill body or on the leg) when calling.
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WARNING

FOR YOUR SAFETY

1. DO NOT store or use gasoline or any other flammable vapors and liquids within 25 feet (8m) of this or any other appliance.

2. When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.

3. An LP Cylinder not connected for use should be stored a minimum of 10 feet (3m) away from this or any other appliance. Never fill the cylinder beyond 80 percent full. If the above information not followed exactly, a fire causing death or serious injury may occur.

4. If you smell gas:
   - Shut Off gas to the grill.
   - Extinguish any open flame.
   - Open Lid

For Your Safety
Stop! Call us first! Do Not return product to store. This grill has been made to high quality standards. If you have any questions not addressed in this manual or if you need parts please call our customer service department at 1-912-638-4724 (USA), Monday-Friday 8:30 am-5 pm (EST).

NOTE: The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/NFPA54.

IMPORTANT NOTICE: read all instructions prior to assembly and use.
Read and understand all warnings and precautions prior to operating your grill.

CAUTION

1. This grill is for use with propane gas only (propane gas cylinder not included).

2. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or house.

3. Never use charcoal or lighter fluid with the gas grill.

4. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49. This grill is not intended to be used in or installed on recreation vehicles and/or boats.

5. Do not attempt to move the grill while it is lit.

6. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.

7. Keep all combustible items and surfaces at least 36 inches (91.4cm) away from grill at all times.

8. DO NOT use this grill or any gas product near unprotected combustible constructions.

9. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
10. Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (BBQ mittens, pot holders, etc.)
11. Do not alter this grill in any manner
12. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer.
13. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
14. Never Keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
15. Keep the grill’s valve compartment, burners and circulating air passages clean. Inspect the grill before each use.

**WARNING**
1. This grill is for outside use only, and should not be used in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair the operator’s ability to properly assemble or safely operate the grill.
3. Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.
4. Always place your grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
5. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.
6. Do not place this grill on any type of tabletop surface.
7. Do not use the grill in high winds.
8. Disconnect the propane tank (LP tank) by first turning off valve on top of propane tank, turn off burner valves, then disconnect regulator from valve on propane tank by turning plastic connector counter clockwise. Unscrew wing-bolt in bottom shelf to release the tank for removal.

**DANGER**
Liquid propane (LP) gas is flammable and hazardous if handled improperly. Know its characteristics before using any propane product.
1. Propane Characteristics; Flammable, explosive under pressure, heavier that air and settles in pools and low areas
2. In its natural state, propane has no odor. For your safety, an odorant has been added.
3. Contact with propane can cause freeze burns to skin.
4. This grill is shipped from the factory for propane gas use only.
5. Never use a propane cylinder with a damaged body, valve, collar or footing.
6. Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.
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NOTE: Do Not tighten any bolts unless instructed to do so. Tightening too soon may prohibit parts from fitting together. All Hex Nuts should be on the inside of the grill unless stated otherwise. Unpack all contents in a well cleared and padded area. Estimated Assembly Time: 45 minutes  STOP! Do Not Return to Store. If you are missing parts or need assistance please email us at info@chargriller.com or call 912-638-4724. Do not attempt assembly if you are missing parts.

**Hardware: 551030**

- ¼-20x 1 ½” BOLT..........8 PCS
- ¼-20x 2 ¼” BOLT..........8 PCS
- ¼-20x ½” BOLT.......... 33 PCS
- 2/5” FLAT WASHER..........2 PCS
- ¼” FLAT WASHER..........18 PCS
- ¼-20 HEX NUT..........27 PCS
- ¼” LOCK WASHER..........35 PCS
- HINGE PINS..........2 PCS
- LARGE HAIR COTTER PIN....2 PCS
- SMALL HAIR COTTER PIN....3 PCS
- CENTER HINGE PIN.........1 PC
- SCREW............................3 PCS
- #10-24 x 0.40” BOLT..........6 PCS
Page intentionally left blank for notes
Step 1: Assemble the Leg Cross Bar, Short Leg, Long Leg, and Leg Braces then secure them with four 2 1/4" Hex Bolts, four Flat Washers, four Lock Washers, and four Hex Nuts. Orient the Leg so that the holes on the Legs and Leg Cross Bar are pointing in the direction of the Leg Braces Side, see Below. NOTE: The orientation of the Legs are critical for later steps so pay careful attention to how they go together.

Step 2: Lay down the assembly on the floor with the Leg Braces pointing up then install the other set of Leg Cross Bar, Short Leg, Long Leg, and Wire Shelf using four 2 1/4" Hex Bolts, four Flat Washers, four Lock Washers, and four Hex Nuts. First insert the Wire Shelf extend bars at the end of the Wire Shelf into the upper hole on the Long Legs then insert a bolt through the Leg Brace, Long Leg, Flat Washer, Lock Washer, and loosely tighten with a Hex Nut. Then Place the other Leg Cross Bar, Short Leg in place (making sure that the holes on the Leg Cross Bar and Short Leg are pointing in the direction of the Leg Brace) and secure them with Hex Bolts and Hex Nuts. NOTE: The orientation of the legs are critical for later steps so pay careful attention to how they go together.
**Step 3:** Place Bottom Shelf between the four legs and secure it to the legs with four Lock Washers and four 1/2" Hex Bolts. The Hex Bolt should go on the top hole on the Bottom Shelf Base. Then slightly bend the “U” Shape wire on the Wire Shelf and insert it into the slots on the Bottom Shelf.
**Step 4:** Install one Flat Washer, Cotter Pin, and Hub Cap onto the Axle then slide the Axle through the Wheels, Legs, and Bottom Shelf as shown below. Finish by attaching 2nd Washer, Cotter Pin and Hub Cap.

**Step 5:** Attach two Slider Brackets and one Stopper Bracket onto the bottom of the Gas Grill Body with six #10-24 x 0.40” Bolts. (NOTE: Oriented The Slider and Stopper Brackets as shown below. This is critical for installing the Catch Pan on later step). The Bolts should go in from inside the Grill Body.
Step 6: Attach the Grill Bodies to the previous assembly cart using four Lock Washers, four Flat Washers, and four 1/2" Hex Bolts per Grill Body from the inside of the Grill Bodies. The Gas Grill Body should be on the Wheel side see below. **NOTE:** The orientation of the Grill Body should be as shown Below.
**Step 7:** Install the Catch Pan onto the bottom of the Gas Grill Body by sliding the Catch Pan underneath the Grill Body bottom. Making sure that the Brackets on the Catch Pan rest on top of Slider Brackets. Slid the Catch Pan all the way till you can hang the Catch Pan side bracket onto the Stopper Bracket.

![Diagram showing Catch Pan installation](image)

**Step 8:** Install Side Burner Body/Control Panel Assembly onto the Gas Grill Body. Lay down the Side Burner Body Assembly that connect with the Control Panel on the floor and attach the Control Pane to the front of the Grill Body with four 1/2” Hex Bolts and four Lock Washers (two Hex Bolts and two Lock Washers on each side). Then attach the Side Burner Body Assembly on the side of the Gas Grill Body.

![Diagram showing Side Burner Body and Control Panel assembly](image)
Step 9: Install the Burners into the Gas Grill Body by inserting the IGNITER WIRES and Burners through the open holes at the front of the Grill Body from inside of the Grill Body, see figure 9A. (NOTE: IGNITER MUST BE ON BOTTOM SIDE OF BURNER). The BURNER with the longer wire goes on the right side of the GRILL BODY. Making sure that the Valve goes inside each burner, see figure 9B. Then secure the Burners to the Grill Body with the screws provided, see figure 9C.
Step 10: Connect the Igniter Wires to the receptors on the Electronic Igniter underneath the Control Panel. Any Wire can go into any of the three receptors on the Electronic Igniter.

Step 11: Install the Condiment Basket to the Charcoal Grill Body using four Lock Washers and four 1/2” Hex Bolts. The Bolts should go from inside the Charcoal Grill Body.
Step 12: Install the Damper Circle to the side of the Charcoal Grill Body using one 1/2” Bolt, two Flat Washers, one Lock Washer, and one Hex Nut see below.

Step 13: Attach the Side Handle to the side of the Charcoal Grill Body using two 1/2” Hex Bolts, and two Lock Washers.
**Step 14:** Attach the Hood Handles to the Gas Grill Hood and Charcoal Grill Hood with two Lock Washers and two Wing Nuts per handle. Then attach the Thermometer and Bezels to the Grill Hoods. The Thermometer goes through the Bezel then the Grill Hood and secure with a Wing Nuts.

**Step 15:** Attach the Gas Chimney to the Gas Grill Hood and the Charcoal Chimney to the Charcoal Grill Hood by inserting the Chimney through the opening on the Grill Hoods then securing them with two 1/2" Hex Bolts and two Hex Nuts per Chimney. NOTE: Gas Grill Hood has two Chimney openings and Charcoal Grill Hood has ONLY one opening.
**Step 16:** Attach the Grill Hoods to the Grill Bodies using Shoulder Bolts, Clevis Hinge, and Hinge Pins. First place the Gas Grill Hood on the Gas Grill Body in the closed position and screw the left side hinge with a Shoulder Bolt. Place the Charcoal Grill Hood in the closed position and screw the right side hinge with a Shoulder Bolt. Then have your helper carefully open the Charcoal Grill Hood while you insert the Clevis Hinge through the Charcoal Grill Body and Hood Hinge. After the Charcoal Grill Hood is in place get your helper to carefully open the Gas Grill Hood while you continue to push the Clevis Hinge through the Gas Grill Hood Hinge and Body. Complete the installation by insert the Hinge Pins through the holes on the Shoulder Bolts and Clevis Hinge.
**Step 17:** To install the Warming Racks first attach the eight 1 1/2” Hex Bolts and eight Hex Nuts onto the Grill Bodies and Grill Hoods. Then Position the Warming Racks onto the Hex Bolts and Secure them with eight more Hex Nuts, one on each bolt.
Step 18: Set the Pot Stand in place over the Side Burner. Next place the three Flare-Up Shields in place over the Main Burner Tubes then hang Ash Pan/Fire Grate Hangers on the hanger tabs on the side of the Charcoal Grill Body.

Step 19: Place Cooking Grates in place inside Grill Bodies.
**Step 20:** Slide one Grease Tray into place on the guide rails underneath the Side Burner Body and the other Grease Tray underneath the Catch Pan.

**Step 21:** Insert and screw in the Wing Bolt into the hole on the side of the Bottom Shelf. And insert the Utensils Hooks into the holes on the front of Side Burner Body.
Step 22: Unscrew the Igniter Push Button and insert a “AA” battery into the hole, making sure that the negative side of the battery going in first. Then screw back the Igniter Push Button.

Step 23: Tighten all NUTS and BOLTS.
Caution: Use only the regulator provided!
If a replacement is necessary, please call our customer service department, 912-638-4724. Do NOT use replacement parts that are not intended for this grill.

Hint: The paper label that is affixed to the hood is more easily removed when the hood is warm. Any remaining glue residue can be cleaned off with a spray lubricant like WD-40. Do NOT use any other type of solvent or cleaner because this will damage the finish/paint/coating on the grill.
Connecting Gas Cylinder:

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for propane gas Cylinders of the U.S. Department of Transportation (DOT), or the National Standard of Canada, CAN/CSA B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Only cylinders with a listed overfill prevention device (OPD) and marked “propane” may be used. Cylinders with an OPD will have valve handles with three “lobes” (prongs). Only use 20-pound cylinders equipped with a Type 1 cylinder connection device for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125 F. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. For proper vapor withdrawal, the cylinder should be used in the proper upright position (refer to illustration under step 22 of page 17).

DANGER
Never store a spare propane cylinder near this grill.
A fire causing death or serious injury may occur if the above is not followed exactly.
Note: Before starting the grill, check for leaks. Make sure the regulator valve is securely fastened to the burner and the cylinder.

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the “leak test” as described below before lighting the grill or each time the cylinder is connected for use.

2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.

3. Conduct leak test outdoors in a well-ventilated area.

4. Do not use matches, lighters or a flame to check for leaks.

5. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance serviceman or your local propane gas supplier.

To Perform a Leak Test:

Make a 2-3 oz (0-90ml.) of leak solution by mixing one part liquid dishwashing soap with three parts water in a spray bottle.

Note: Make sure control knobs are off.

Spray solution on the tank valve to regulator connection, the “Y” joint in the hose, the connection to the manifold behind the main control panel, and the connection to the side burner valve.

Inspect the solution at the connection looking for bubbles. If NO bubbles appear, the connection is secure. If bubbles appear, you have a leak. Check the regulator connection as follows: Disconnect regulator from the tank and reconnect, making sure the connection is secure. Retest with solution. If you continue to see bubbles, replace the cylinder.
Lighting Your Grill

Danger: Failure to open hood while igniting the grill or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on “high”. This will “heat clean” the internal parts and dissipate odor from the manufacturing processes and painted finish.

Main Burners:

1. Always open the lid before lighting the grill.

   Attempting to light the burner with the lid closed may cause an explosion!

2. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

3. Make sure all burner knobs are in the OFF position.

4. Open the valve on the LP gas cylinder.

5. Ignite only the burners you desire to use, using the same method for each burner: Push in and rotate knob to “HIGH” then push and hold Electronic Ignition Button until the burner lights. If the burner does not light in 5 seconds, return the knob to OFF, wait 5 minutes for the gas to clear and repeat the procedure. After the burner ignites, repeat the same procedure with any other burner desired. Adjust knobs to desired cooking setting.

After lighting, observe the burner flame, make sure all burner ports are lit.

If burner flame goes out during operation, immediately turn the gas “off” at the control panel and at the gas cylinder and open hood/lid to let the gas clear for about 5 minutes before re-lighting. Clean your grill after each use, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.
**Side Burner**

1. Open lid during lighting. Lid must be open when burner is on.

2. Burner valves must be in the “off” position.

3. Open cylinder valve.

4. Push in side burner valve knob fully and rotate slowly about ¼ turn counterclockwise until a click is heard. **If the burner does not light,** immediately turn the valve knob to OFF. **Wait 5 minutes** for the gas to clear and repeat the procedure.

After burner ignites, adjust valve knob to desired cooking setting.

**Shutting Off Burners:**

1. Always turn the valve knob(s) clockwise to the HI position, then push in and turn to OFF. Never force the knob without depressing it as this can damage the valve. For Side Burner, push in and turn to OFF from any location that it is at.

2. Promptly turn the gas supply OFF at the propane cylinder.

3. Close the lid of the grill.

**Observe Flame Height When Lit:**

Flame should be a Blue / Yellow color.

To visually check that the burner is operating, look at the burner flame through the flame viewing hole. The flame should be approximately 1/2-3/4 inch long with the high setting.
Lighting Burner With a Match:
1. Place a match in the end of the match holder that is installed on the side of Grill Housing. Once lit, immediately place the flame through the cooking grates as shown near the burner ports.

2. Press in knob and rotate counter-clockwise to the High setting and burner should light immediately.

3. Adjust burners to desired cooking settings
Cleaning and Care

Caution:
All cleaning and maintenance should be done when grill is cool and with the gas supply turned off at the propane cylinder.

DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials:
- Mild dishwashing liquid detergent
- Hot water
- Nylon cleaning pad
- Wire brush

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces –

Use a mild dishwashing detergent and hot water solution to clean, then rinse with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water.

Rinse with water and allow to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

Cooking Grids – The porcelain grates have a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Non abrasive scouring powder can be used on stubborn stains, then rinse with water.

Heat Shield – Clean residue with wire brush and wash with soapy water. Then rinse with water.
Cleaning the Burner Assembly

• Remove grease collector.

• Remove cooking grates and heat shield.

• Remove burner by unscrewing nut from beneath burner “foot” using a screwdriver and pliers.

• Lift burner up and away from gas valve orifice.

• Clean inlet (venturi) of burner with small bottle brush or compressed air.

• Remove all food residue and dirt on outside of burner surface.

• Clean any clogged ports with a stiff wire (such as an opened paper clip)

• Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to insure that gas valve orifices are correctly positioned inside burner inlet (venturi). Also check position of spark electrode.

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Spark Electrode

Burner
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<th>Problem</th>
<th>Possible Cause</th>
<th>Prevention/Cure</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burner will not light using knobs</td>
<td>Wires/or electrode covered with cooking residue. Electrode and burners are wet. Electrode cracked or broken - sparks at crack Wire loose or disconnected</td>
<td>Clean wire and/or electrode, with rubbing alcohol Wipe dry with cloth Replace electrode Reconnect wire or replace electrode/wire assembly.</td>
</tr>
<tr>
<td>Burner will not light with match.</td>
<td>No gas flow. Coupling nut and regulator not connected. Obstruction of gas flow.</td>
<td>Check if propane tank is empty. If propane tank is not empty. Refer to &quot;Sudden drop in gas flow or reduced flame height&quot;. If empty, replace or refill. Turn the coupling nut about one-half full connected to three quarters additional turn until solid stop. Tighten by hand only - do not use tools. Clear burner tubes. Check for bent or kinked hose. Re-engage burner and valve.</td>
</tr>
<tr>
<td>Sudden drop in gas flow or reduced flame height.</td>
<td>Out of gas Excess flow safety device may have been activated.</td>
<td>Change Propane Tank Turn off knobs, wait 30 seconds and light grill. If flames are still too low. Reset the excessive flow safety device by turning off knobs and propane tank valve. Disconnect regulator. Turn burner control knobs off. Reconnect regulator and leak check connections. Turn propane tank valve on slowly, wait 30 seconds and then light the grill.</td>
</tr>
<tr>
<td>Irregular flame pattern, flame does not run the full length of burner.</td>
<td>Burner ports are clogged or blocked.</td>
<td>Clean Burner ports</td>
</tr>
<tr>
<td>Problem</td>
<td>Possible Cause</td>
<td>Prevention/Cure</td>
</tr>
<tr>
<td>---------</td>
<td>---------------</td>
<td>----------------</td>
</tr>
<tr>
<td>Flame is yellow or orange.</td>
<td>New burner may have residual Manufacturing oils.</td>
<td>Burn Grill for 15 minutes with the lid closed.</td>
</tr>
<tr>
<td></td>
<td>Insect nests in venturi.</td>
<td>Clean venturi.</td>
</tr>
<tr>
<td></td>
<td>Food residue, grease or seasoning salt on burner.</td>
<td>Clean burner.</td>
</tr>
<tr>
<td></td>
<td>Poor alignment of valve to burner venturi.</td>
<td>Assure burner venturi is properly engaged with valve.</td>
</tr>
<tr>
<td>Flame blows out</td>
<td>High or gusting winds</td>
<td>Turn front of grill to face wind or increase flame height. (We recommend not using grill during high winds)</td>
</tr>
<tr>
<td></td>
<td>Low gas pressure</td>
<td>Change Propane Tank</td>
</tr>
<tr>
<td></td>
<td>Excess flow valve tripped</td>
<td>Refer to &quot;Sudden drop in gas flow or reduced flame height&quot;</td>
</tr>
<tr>
<td>Flare-Up</td>
<td>Grease buildup</td>
<td>Clean Grill</td>
</tr>
<tr>
<td></td>
<td>Excessive fat in meat</td>
<td>Trim fat before grilling</td>
</tr>
<tr>
<td></td>
<td>Excessive cooking Temperature</td>
<td>Adjust (lower) temperature accordingly</td>
</tr>
<tr>
<td>Persistent grease fire</td>
<td>Grease trapped by food buildup around burner system.</td>
<td>Turn knobs to OFF. Turn gas off.</td>
</tr>
<tr>
<td>Flashback (fire in burner tube(s))</td>
<td>Burner and/or burner tubes dirty.</td>
<td>Clean burner and/or burner tubes.</td>
</tr>
<tr>
<td>Inside of lid appears to be peeling - like paint peeling</td>
<td>Baked on grease buildup has turned to carbon and is flaking off.</td>
<td>Clean inside of lid thoroughly. The lid is not painted on the inside</td>
</tr>
</tbody>
</table>
1. Note: The interior of the grills are not painted, they are coated with vegetable oil. DO NOT remove this coating. Gas and Charcoal Grill: Cure grills prior to cooking to protect the interior and exterior finishes and prevent adding unnatural flavors to your food. (A) Lightly coat ALL INTERIOR SURFACES (including INSIDE OF BARREL, AND COOKING GRATES) with additional vegetable oil (spray vegetable oil is easiest but KEEP AWAY FROM HOT COALS, FIRE OR FLAME). (B) Charcoal Grill: Build a medium sized fire on the fire grate. (C) Charcoal Grill: After coals turn grey, spread out coals and replace cooking grates. (D) Gas Grill: Light burners and set on Medium-Low heat. (E) Gas and Charcoal Grills: Close lid and maintain heat at approximately 250°F (120°C) for two hours. You can lightly coat the exterior of both GRILL bodies (while warm) with vegetable oil and wipe off excess with a rag. This will extend the life of the finish, much like waxing a car. Your GRILLS will then be ready for use. Note: Oil will drip from the GRILL for several uses, but will slow over time. NEVER EXCEED 450°F (230°C) BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST. EXCEEDING 450°F WILL ALSO DAMAGE THE PORCELAIN FINISH ON THE COOKING GRATES.

2. Charcoal Grill: To START FIRE – stack 50-60 briquettes in pyramid and saturate with lighter fluid (DON’T USE GASOLINE). Light coals in several places, close lid after briquettes ash over or gray, spread them out and start cooking. If one end burns faster, use tongs to move coals from one end to the other for even heat. ALWAYS FOLLOW CHARCOAL AND LIGHTER FLUID MANUFACTURERS’ INSTRUCTIONS AND WARNINGS. USE OUTDOORS ONLY ON NONCOMBUSTIBLE SURFACE – 15’ AWAY FROM WOOD AND COMBUSTIBLE MATERIAL.

3. Charcoal Grill: Control heat with amount and type of FUEL, DUAL DAMPERS and ADJUSTABLE FIRE GRATE. Adjust GRATE one end at a time. Wood burns hotter than coals. More airflow is more heat.

4. For less flare-ups, cook with lid in the down position.

5. Charcoal Grill: Add water soaked hardwood chips for a smoked flavor.

6. Charcoal Grill: Burn out may be rust out. Ashes left in bottom too long hold moisture and rust through any thickness of steel.

7. This grill is made of steel and cast iron, which WILL RUST, ESPECIALLY IF NOT PROPERLY CARED FOR.

8. Charcoal Grill: Do not use self-starting charcoal as it will give unnatural flavor. Burn lighter fluid completely before closing lid.

9. After using, coat vegetable oil on bare metal while warm to reduce rust. On the EXTERIOR, remove rust with wire brush and touch up with a high heat paint, available at most hardware/auto stores.

10. Make sure to empty Grease Tray after every use only after it has completely cooled.

11. HEAT GAUGES may obtain moisture, which will steam out during cooking. Gauge may be calibrated in oven.

12. You may fill unwanted holes with Nuts & Bolts (Not Provided).

NOTE: Smoke will escape from areas other than the smokestacks. This will not affect your cooking.
**DIRECT METHOD**

**STEAK (& ALL MEATS):** Cook food directly above coals/heat. Generally speaking, to grill meats, raise fire grate to high position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices. Then lower fire grate to medium position with lid closed and cook to desire doneness.

Control heat with dual dampers and adjustable fire grate.

**BETTER BARBECUE:** Place grilled meat back in the marinade for several minutes before serving – it will become tastier and juicier. **CAUTION:** Boil extra marinade first to kill bacteria remaining from the raw meat.

**Tip:** Cooking with a MEAT THERMOMETER ensures food is fully cooked. Insert into thickest part not touching bone & allow five minutes to register. Internal temperatures for BIRDS should be 170F to 180F and meat should be 140F for rare, 160F medium and 170F for well done.

**MARINATED FLANK STEAK:** Mix marinade ingredients in nonmetal dish. Let steak stand in marinade for no less than 4 hours in refrigerator. Brown each side for 5 minutes, but center should remain rare. Cut steak diagonally across the grain into thin slices before serving. Grill with fire grate in high (hot) position with lid open or closed.

**MARINADE:** 1/2 cup vegetable or olive oil, 1/3 cup soy sauce, 1/4 cup red wine vinegar, 2 tbs. Lemon juice, 1 tsp. Dry mustard, 1 minced clove garlic, 1 small minced onion, 1/4 tsp pepper.

**QUAIL OR DOVES:** Cover birds in Italian dressing (Good Seasons or Kraft Zesty), marinate overnight, pour off dressing and cover with Texas Pete Hot Sauce for 6 hours. Wrap birds in thick bacon secured by a toothpick. *Place on grill – keep turning until bacon is black. Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 min each side before lowering grate and closing lid. *OR SMOKE by placing birds in center of GRID with fire in both ends of FIRE BOX.
KABOBS: Alternating on skewers any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple. Meat could consist of chunks of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc.

Marinate the meat in refrigerator for several hours. Grill each side approximately 7 minutes turning occasionally while basting with marinade. Leave a small amount of room between pieces in order to cook faster. Grill with lid up and the fire grate in the lowest position. See marinade recipe on last page.

KABOB MARINADE: Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef in mixture a minimum of 4 hours.

HOT DOGS: Grill with lid up and fire grate in high (hot) position for approximately 6 minutes, turn every few minutes.

HAMBURGERS: Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side with fire grate in high position for a few minutes. Lower fire grate to medium position and grill with lid down to avoid flare-ups. Cook each side 3 to 7 minutes according to desired doneness. Cook ground meat to 150 internally or until juice runs clear (free of blood) for prevention of E-coli.

Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder; or you may marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking; or let stand in covered dish in refrigerator up to 24 hours. Bring to room temperature before cooking.

See meat marinade on page 9.

SHRIMP (Peeled) & Crayfish: Place on skewers, coat with melted butter and garlic salt. Grill 4 minutes on each side or until pink. Cocktail sauce optional.

BAKED POTATOES: Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes. Turn after 25 minutes (no need to turn if smoked). Squeeze to check for doneness.

SWEET CORN IN HUSKS: Trim excess silk from end and soak in cold salted water 1 hour before grilling. Grill 25 minutes – turning several times.
SMOKING RECIPES: using the Charcoal Grill side of the Duo with a WATER PAN (also called INDIRECT METHOD).

Pan not included. Disposable bread pan is recommended. SMOKE BY COOKING SLOWLY (See chart on page 27 for smoking times). 1) Place water/drip pan on left side of fire grate. 2) Place hot coals on right side (damper end) of fire grate. The charcoal basket accessory helps confine coals to one side. 3) Place meat above water pan. 4) Place fire grate in low position. 5) Close lid & control heat with dampers & adjustable grate.

You may want to sear certain foods before smoking by placing meat directly above coals with LID open and FIRE GRATE in high (hot) position for several minutes. Add flavor soaked wood chips to the fire and add 1 part marinade, beer or wine to 3 parts water to the drip pan. OPENING THE SMOKING CHAMBER WILL EXTEND COOKING TIME. Cooking with meat thermometer ensures food is fully cooked. Insert thermometer into thickest part not touching bone, and allow five minutes to register. Internal temperature for birds should be 170F to 180F or when leg moves easily in joint. Meat should be cooked to internal temperature of 140F for rare, 160F for medium and 170F for well done. Check the water level when cooking more than 4 hours or when you can’t hear the water simmering. Add water by moving meat over and pouring water through GRILL into WATER PAN. IF THE SMOKE IS WHITE, THE FIRE’S RIGHT. IF THE SMOKE IS BLACK, ADD SOME DRAFT.

SMOKED TURKEY: Empty cavity rinse and pat dry with paper towel, tuck wing tips under the back and tie legs together. Place in center of cooking grid directly above foil drip pan of water. Smoke for 12 minutes per pound. Allow several extra minutes per pound if stuffed to allow for expansion. Use a meat thermometer for best results (190F internal).

SMOKED BAKED HAM: Fully cooked canned ham or smoked and cured whole ham or shank or butt portion. Place fire grate in the lowest position and a drip pan under the meat. Remove rind and score fat diagonally to give a diamond effect. Insert a whole clove in to the center of every diamond. Place ham with fat side up in center of cooking grid directly above drip pan. Close lid. About 9 minutes per pound is suggested for fully cooked hams. Smoked or cured ham which is not fully cooked should be cooked to an internal temperature of 160∞. Baste with ham glaze 3 or 4 times during last 30 minutes of cooking time. Garnish with pineapple rings about 15 minutes before end of cooking time.

HAM GLAZE: 1 cup of light brown sugar, firmly packed, 1/2 cup orange juice, 1/2 cup honey, combine sugar, juice and honey. Let marinade sit for at least 4 hours.
SMOKED HOT DOGS STUFFED: Slit hot dogs lengthwise, within 1/4 inch of each end. Stuff hot dogs with cheese and relish and wrap in bacon. Place on cooking grid over drip pan and smoke 15-20 minutes or until bacon is crisp.

SMOKED CHICKEN PARTS AND HALVES: Rinse pieces in cold water and pat dry with paper towels. Brush each piece with vegetable oil and season to taste with salt and pepper. Brown pieces directly above coals with lid open and grate in high or medium position for several minutes. Then place pieces on cooking grate directly above drip pan. With the grate in the low position, cook with lid down for 55 to 60 minutes or until done. Do not use vegetable oil or salt and pepper if using marinade.

SMOKED VENISON: Place leg of venison in a container or "hefty bag" and marinate for 2-4 days, turning daily. Marinate bacon overnight in its marinade. Remove roast from refrigerator at least an hour before cooking. Season generously with seasoned salt and coarse ground black pepper. Wrap 1 lb. Bacon over the top of the roast, and smoke 20/25 minutes per pound, or until tender. Do not overcook.

Venison Marinade: 1 cup Balsamic or wine vinegar, 1 cup olive oil, 2 oz. Worcestershire, 1/2 oz. Tabasco, 2 tbs. Season All, 1 to 2 chopped jalapenos, 3 oz. Soy sauce. Bacon Marinade: 2 oz. Wine vinegar, 2 oz. Worcestershire, 4 dashes Tabasco.

SMOKED SHRIMP & CRAYFISH: Mix in a foil pan 1/2 cup butter, two cloves of crushed garlic, Tabasco, sliced green pepper, 1 tablespoon each of minced onions, salt and juices from one lemon. Add shrimp and/ or crayfish and smoke 45 minutes.

SMOKED VEGETABLES: Turnips, potatoes, carrots, okra, mushrooms, peeled onions, zucchini, squash, etc. Put in pan and cover with water and cook for several hours while cooking the meat. Or place vegetables on grill and smoke for 50 minutes, either wrapped in foil or not.

SMOKED FISH: Marinate in brine (1/4 cup dissolved in 1 qt of water) or marinate fish in 1 cup white wine, 1 cup soy sauce mixed with 1 cup lemon juice. Marinate overnight in covered dish in refrigerator. Let air on rack 20 minutes before placing on Pam sprayed grill. Smoke 25 minutes.

SMOKED SPARE/BACK RIBS: Peel off tough layer of skin on back side. Rub all surfaces with seasoning. Place ribs in center of grid above drip pan and smoke approximately 1 1/2 hours or until meats pulls away from bone. Baste with barbecue sauce during last 30 minutes.
**CHICKEN MARINADE:** Combine 1/2 cup soy sauce, 1/4 cup vegetable oil, 1/4 cup red wine vinegar, 1 teaspoon oregano, 1/2 teaspoon sweet basil, 1/2 teaspoon garlic powder with parsley, 1/4 teaspoon pepper. Pour over chicken pieces in nonmetal dish. Cover and refrigerate overnight, turning occasionally. Use marinade to baste chicken while cooking.

**MEAT MARINADE:** For steaks, chops, and burgers: Combine q cup soy sauce, 2 coarsely chopped large onions and 2 cloves garlic (halved) in an electric blender; cover, process at high speed 1 minute or until mixture is very smooth. Stir in 1/4 cup bottle gravy coloring (Kitchen Bouquet and Gravy Master) and 2 teaspoons Beau Monde seasoning (or substitute 1 teaspoon MSG and 1 teaspoon seasoned salt). Allow meat to stand in marinade at room temperature for 2 hours or refrigerate up to 24 hours in a covered dish. Bring meat to room temperature before cooking.

**SHISH KABOB MARINADE:** Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef in mixture a minimum of 4 hours.

---

### SMOKING TIMES

<table>
<thead>
<tr>
<th>Food</th>
<th>Weight</th>
<th>Water Pan Smokin'</th>
<th>Side Fire Box</th>
<th>Temperature on Meat Thermometer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Roasts, Beef Brisket</td>
<td>3 – 4 lbs.</td>
<td>1 – 1 1/2 hours</td>
<td>4 – 5 hours</td>
<td>140° rare</td>
</tr>
<tr>
<td>Lamb Roasts, Venison</td>
<td>5 – 7 lbs.</td>
<td>1 3/4 – 2 1/2 hours</td>
<td>5 – 6 hours</td>
<td>160° medium</td>
</tr>
<tr>
<td>Large cuts of Game</td>
<td>7 – 9 lbs.</td>
<td>2 1/2 – 3 1/2 hours</td>
<td>7 – 10 hours</td>
<td>170° well done</td>
</tr>
<tr>
<td>Pork Roasts</td>
<td>3 – 4 lbs.</td>
<td>1 3/4 – 2 1/2 hours</td>
<td>5 – 6 hours</td>
<td>170°</td>
</tr>
<tr>
<td>Pork/ Beef Ribs</td>
<td>5 – 8 lbs.</td>
<td>2 1/2 – 3 hours</td>
<td>7 – 8 hours</td>
<td>170°</td>
</tr>
<tr>
<td>Pork Chops</td>
<td>Full grill</td>
<td>1 1/2 – 2 hours</td>
<td>4 – 6 hours</td>
<td>Meat pulls from bone</td>
</tr>
<tr>
<td>Sausage Links</td>
<td>Full grill</td>
<td>3/4 – 1 1/2 hours</td>
<td>4 – 6 hours</td>
<td>Meat pulls from bone</td>
</tr>
<tr>
<td>Ham, Fresh</td>
<td>10 lbs.</td>
<td>2 – 2 3/4 hours</td>
<td>4 – 5 hours</td>
<td>170° for fresh sausage</td>
</tr>
<tr>
<td>Ham, Cooked</td>
<td>All sizes</td>
<td>3 – 4 hours</td>
<td>7 – 8 hours</td>
<td>170°</td>
</tr>
<tr>
<td>Chicken (Cut up or split)</td>
<td>1-4 fryers, cut up or split</td>
<td>1/2 – 1 1/2 hours</td>
<td>4 – 5 hours</td>
<td>180°/ leg moves easily in joint</td>
</tr>
<tr>
<td>Chicken (Whole)</td>
<td>1-4 fryers</td>
<td>1 3/4 – 1 1/2 hours</td>
<td>5 – 6 hours</td>
<td>180°/ leg moves easily in joint</td>
</tr>
<tr>
<td>Turkey (Unstuffed)</td>
<td>8 – 12 lbs.</td>
<td>1 3/4 – 2 1/2 hours</td>
<td>7 – 8 hours</td>
<td>180°/ leg moves easily in joint</td>
</tr>
<tr>
<td>Fish, small whole</td>
<td>Full grill</td>
<td>1/2 – 3 1/2 hours</td>
<td>2 – 3 hours</td>
<td>Flakes with fork</td>
</tr>
<tr>
<td>Fish, filets, steak</td>
<td>Full grill</td>
<td>1/4 – 2 1/2 hours</td>
<td>1 – 3 hours</td>
<td>Flakes with fork</td>
</tr>
<tr>
<td>Duck</td>
<td>3 – 5 lbs.</td>
<td>1 – 3/4 hours</td>
<td>5 – 6 hours</td>
<td>180°/ leg moves easily in joint</td>
</tr>
<tr>
<td>Small game birds</td>
<td>Full grill</td>
<td>3/4 – 1 hour</td>
<td>4 – 5 hours</td>
<td>180°/ leg moves easily in joint</td>
</tr>
</tbody>
</table>
Professional Accessories™
Branded with Char-Griller® Logo

ALL TOOLS: STAINLESS STEEL & HARDWOOD HANDLES

Cover #8080
• Custom Fit, Weather Resistant
• Protects grill finish
• Cover Accommodates Side Shelf or Side Fire Box

Side Fire Box #2-2424
• For Charcoal grilling
• Attaches to grill in minutes

Rotisserie #5022
• Excellent for effortless grilling
• Universal Fit for Any Grill

Apron #8805
• Machine Washable
• Two Front Pockets
• Adjustable Straps

Tank Cover #9955
• Weather Resistant Nylon
• Velcro Close
• Elastic at Top and Bottom
• Cover Only Tank Not Included

(continued on next page)
Duo 5050

Warming Rack

- Increase Grill Area
- Keeps food warm

Charcoal Basket

- Confines coals to one side for smoking
- Indirect cooking

Raw Cast Iron Grate

- Even Heat, Great For Searing
- Non Stick, Non Warp

ACCESSORIES ORDER FORM

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or
CALL: 912-638-4724
or
FAX: 912-638-2580
or MAIL:
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Sea Island, GA
31561

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NAME_______________________________________ TELEPHONE___________________

STREET ADDRESS____________________________________________________________

CITY / STATE / ZIP__________________________________________________________

EMAIL___________________________________________________________________

PLEASE VISIT OUR WEBSITE FOR SHIPPING COSTS
WWW.CharGriller.com

Model 5050 Duo

Check or Money Order (Sorry—No C.O.D.s)
Check orders will be held 2 weeks before shipment

Prices & policies subject to change
15% Restocking Fee on all returns
No Returns on Used Product.
Please Call For updated Pricing and Product Availability.

Georgia Customers add a 7% sales tax.
Washington state Customers add a 10% sales tax

<table>
<thead>
<tr>
<th>Qty.</th>
<th>Product</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Tank Cover</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Adjustable Fit Apron</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cover For Grill</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Warming Rack</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rotisserie</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Side Fire Box #2-2424</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Raw Cast Iron Grate</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Charcoal Basket</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Shipping Charge</td>
<td></td>
</tr>
</tbody>
</table>

ORDER NOW!

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<td></td>
<td>Shipping Charge</td>
<td></td>
</tr>
</tbody>
</table>

TOTAL
Warranty Information – Gas Grill

Char-Griller® will repair or replace any defective part of its Grills for a period of up to one year from the date of purchase.

Char-Griller® will also repair or replace the charcoal grill body (lid and bottom half) and gas grill lid of its grillers/smokers if the metal is rusted through or burned through for a period up to five years from date of purchase.

Char-Griller® will repair or replace the gas grill body if the metal is rusted through or burned through for a period up to one year from date of purchase.

Char-Griller® gas grill burners have a five year warranty from the date of purchase.

Proof of purchase, proof of purchase date and prepaid return of the item in question may be required. Misuse, abuse, or commercial use nullifies all warranties. Paint/finish is not warranted. Products are not warranted against rust.

The warranty is for replacement of defective parts only. Manufacture will not be responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, installation not in accordance with local codes of service of unit.

This limited warranty does not cover any scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners nor any components used in the installation of the appliance.

Save your receipt for all warranty claims.