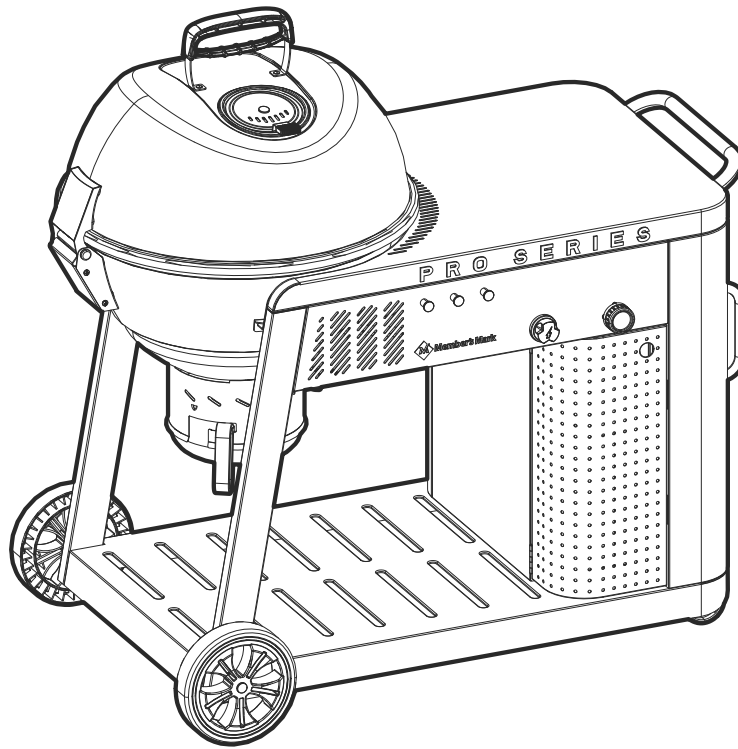




Member's Mark™

# PRO SERIES GAS ASSIST CHARCOAL GRILL



## Assembly Instructions & User Manual

Model C35001 / C35001-1

**BEFORE YOU BEGIN**



**BILT.**

Scan for easy 3D instructions  
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**⚠ STOP ⚠**

Do not return this product to the store. If you need help, or require parts, call the Customer Care Hotline:

**1-833-454-0864**

This manual must remain with the product at all times.

**FOR OUTDOOR USE ONLY.**

# **IMPORTANT SAFETY WARNINGS**

## **CAUTION**

Read and follow all safety statements, assembly instructions, use and care directions before attempting to assemble and cook.

## **INSTALLER OR ASSEMBLER/CONSUMER**

This manual should be kept with the Grill at all times.

## **WARNING**

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of grill, even if grill was dealer assembled. Do not try to light this grill without reading the Lighting Instructions section of this manual.

## **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**

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

## **CAUTION**

**IN DIRECT SUN, AND IN OPERATION, YOUR GRILL'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.**

## **CAUTION**

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

For residential use **ONLY**. Do not use for commercial cooking.

## **WARNING**

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.


## **⚠ WARNING**

- This appliance is not intended for commercial use.
- Follow all leak check procedures carefully prior to operation of this grill, even if dealer assembled.
- Do not try to light this grill without reading the Lighting section of this manual.
- Under no circumstance should this grill be modified.
- Do not light charcoal with lid closed.
- Do not lean over grill when lighting.
- Do not use gasoline, starter fluid, alcohol or other highly volatile fluids to ignite the charcoal.
- Do not store gasoline and other dangerous fluids or flammables within 10 ft of this grill.
- Keep children and pets away from hot grill. **DO NOT** allow children to climb inside cabinet.
- Do not leave the grill unattended while in use.
- The ash catch must be in place when using the grill.
- Should the burner go out at any time during operation, turn control knob and gas valve off. Open lid and wait five minutes before attempting to relight.
- Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
- Use proper grilling tools with long, heat-resistant handles.
- Use barbecue mitts to protect hands while cooking, adjusting the vents or arranging charcoal and charcoal baskets.
- Do not use water to control flare-ups or extinguish coals, as it may damage your grill.
- To control flare-ups, slightly close the vents on your grill. To completely extinguish coals/fire, close all vents and lid completely.
- Do not remove ashes from grill until all charcoal is completely burned out and fully extinguished. Allow ample time to cool.
- Remaining coal and ashes are to be removed from grill and stored in a non-combustible metal container. Allow to remain in metal container 24 hours before disposing of.
- Do not move the appliance during use. Allow the grill to cool before moving.
- This appliance is not intended for and should never be used as a heater.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.

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## CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

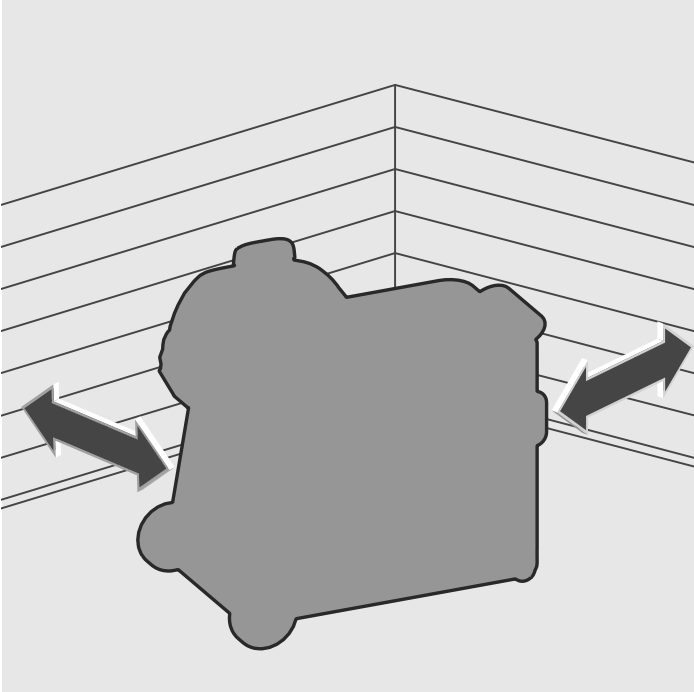
 **WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.**

## INSTALLATION

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

## SETTING UP YOUR GRILL

### Where to Setup Your Grill



**For Outdoor use only, in a well-ventilated area.**

**Minimum clearance to adjacent combustible materials:**

- **MUST HAVE** a clearance of 36" (91.44 cm) on all sides, from a dwelling, walls, aluminum siding, windows, fencing, and any other combustible material.
- **DO NOT** operate under any carport, overhang, awning, siding or any other combustible material.
- **NOT FOR** use on any boat or recreational vehicle.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** block ventilation holes on the bottom or top of grill.
- **DO NOT** use grill in high winds.

## GAS HOOK-UP'S AND WARNINGS

### (LP) Liquid Petroleum Gas

- LP gas is non-toxic, odourless and colourless when produced. For your safety, LP gas has been given an odour (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP Cylinder Requirements

- Use disposable propane cylinders with a capacity of either 14.1 oz. or 16.4 oz. equipped with a CGA #600 connection.
- Only cylinders marked "propane" should be used.
- LP bottle must be constructed and marked in accordance with the specifications for LP bottles, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.

## **DANGER**

- NEVER store a spare LP cylinder/bottle near the appliance.
- DO NOT store an LP cylinder/bottle in an area where children play.
- LP cylinder should only be stored outside and in a cool dry place.
- NEVER expose the cylinder to direct sunlight or excessive heat.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.
- Place dust caps on cylinder valve outlets when cylinder is not in use.
- The areas around the LP cylinder must be free and clear from debris.

## **WARNING**

- If the information above is not completely adhered to, a fire/explosion causing death, serious injury, or property damage may occur.
- This Member's Mark Pro-Series Gas Assist Charcoal Grill is sold propane ready to be used with 1lb/ 16.04oz LP propane cylinder only. Any attempt to convert this grill to a natural gas or 20 lb. propane tank will void the manufacturer's warranty.

## **PRESSURE REGULATOR**

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- Your grill is designed to operate on LP gas at a pressure of 2.74Kpa (11" water column). A pressure regulator pre-set to this pressure is supplied with your Grill.
- Replacement pressure regulators must be those specified by the outdoor cooking gas appliance manufacturer.
- Disconnect the cylinder if: 1) it is empty; 2) the grill is being stored in a garage or other enclosed area; 3) the grill is being transported; 4) the grill is not in use.

**ATTENTION: The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.**

## **CONNECTING PRESSURE REGULATOR & LP CYLINDER**

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- Push propane cylinder into regulator and turn cylinder clockwise until tight.
- Perform Leak test.

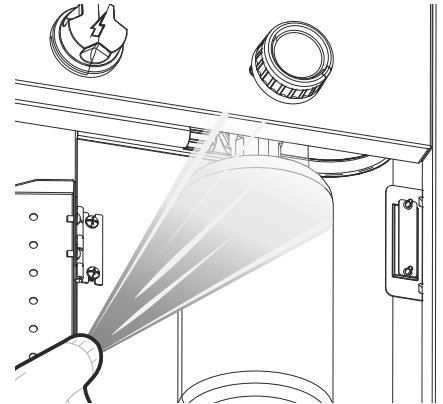
** WARNING: Hand tighten only. Using excessive force could damage the regulator coupling and could cause a leak.**

## CHECK FOR GAS LEAKS

Before each use, check all gas connections for leaks using the procedures listed below:

### HOW TO PERFORM A LEAK TEST

1. Gas Supply knob must be “OFF”.
2. Ensure that the regulator is securely connected to LP cylinder.
3. Spray a soapy water solution onto regulator and tank connection.
4. Turn Gas Supply counter-clockwise towards “ON” position. If “growing” bubbles appear, or you hear a rushing sound, there is a leak at the connection. Close gas supply. Remove propane cylinder by turning counter-clockwise. Either reconnect or use a different propane cylinder, and recheck for leaks with soapy water solution. If leaks cannot be stopped, do not try to repair. Call for replacement parts.
5. Always turn gas supply “OFF” (clockwise) until it is closed, after performing leak test and rinse connections with water.



### ⚠ ATTENTION

- Leak test must be repeated each time the LP cylinder is exchanged or refilled.
- Do not smoke during a leak test.
- Do not use an open flame to check for gas leaks.
- The grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fires electrical appliances.

## OPERATION

### LIGHTING WITH GAS IGNITION SYSTEM

The Pro Series Gas Assist Charcoal Grill uses a gas ignition system to take the hassle out of lighting charcoal.

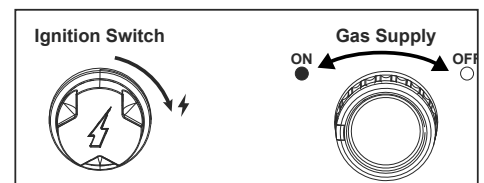
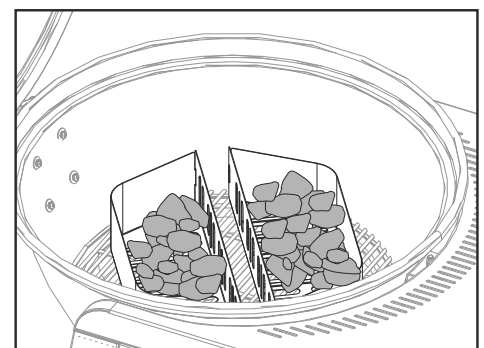
1. Open Lid. Ensure the charcoal grate is in position.

**DANGER:** Failure to lift the lid can cause a gas build-up that can cause a fire or explosion which can cause serious bodily injury, death, or damage to property.

2. Open bottom bowl vent. Charcoal requires oxygen to burn, so be sure that vents are open.
3. Lift both sides of hinged cooking grate. Arrange approximately 50 briquettes (1.5 kg / 3.3 lb) into the charcoal baskets.
4. Position loaded Charcoal baskets over burner. Lower hinged grates.
5. Turn Gas Supply “ON” (counter-clockwise) at least one full turn.

**WARNING:** Do not lean over grill while lighting.

6. Turn Ignition Switch clockwise until a click is heard. Retry if ignition does not take place.



## OPERATION

**CAUTION:** Burner flame is difficult to see on a bright day.

7. After charcoal is lit (approximately 5 minutes), turn gas supply **"OFF"** (clockwise) until it is closed.
8. Allow the charcoal to burn with the lid open.
9. You can begin cooking when briquette have a light coating of grey ash (approx. 20 minutes) **Close lid. Open lid vent completely.**
10. Consult your recipe for recommended cooking times.

### EXTINGUISHING BURNER WHEN CHARCOAL HAS IGNITED

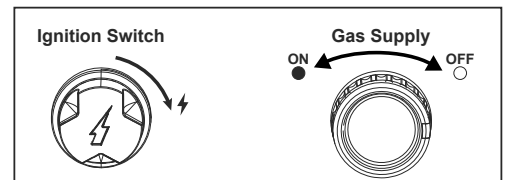
1. Turn Gas Supply control knob towards **"OFF"** (clockwise) until it is closed.

### MANUAL LIGHTING

1-5. Repeat Lighting steps 1 to 5

**DANGER: Failure to lift the lid during lighting can cause a gas build-up that can cause a fire or explosion which can cause serious bodily injury or death, or damage to property.**

6. Position a BBQ lighter or match in line with the burner ports, until the burner lights.
7. Wear barbecue mitts and use tongs to reposition charcoal baskets over burner.
8. After charcoal has ignited (approximately 5 minutes), turn Gas Supply control knob **"OFF"** (clockwise) until it is closed.
9. Close lid and allow the charcoal to burn.
10. You can begin cooking when briquettes have a light coating of gray ash (approximately 15-20 minutes.)
11. Consult your recipe for recommended cooking times.



#### **⚠ WARNING**

Do not lean over open barbecue while lighting.

#### **⚠ CAUTION**

Flame may be hard to see on a bright day.

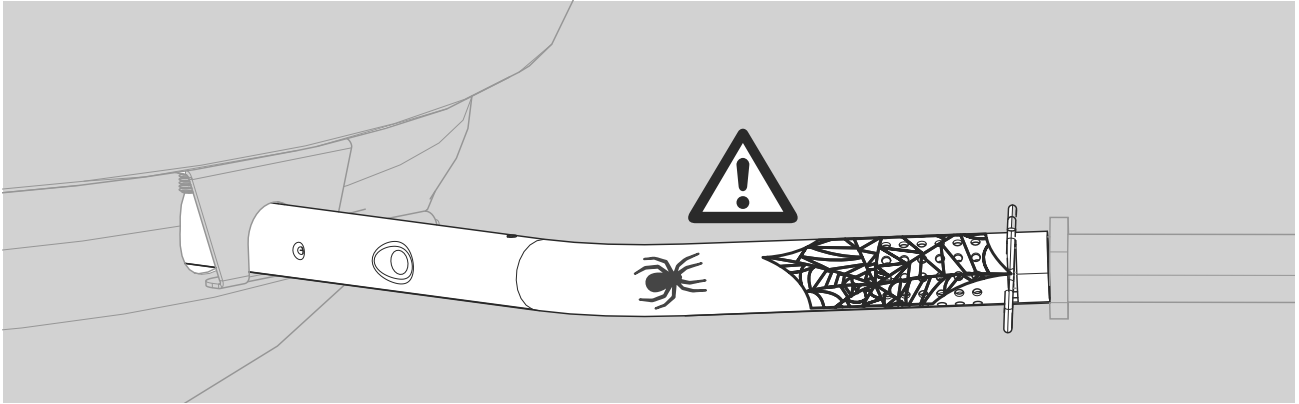
### BURNER FLAME CHECK

**ALWAYS** do a visual check of the gas lighting burner. If you experience one of the issues listed below, follow the burner cleaning procedure. (Pg. 13) Or consult the troubleshooting chart if (Pg. 15):

- The flames do not appear to be uniform throughout the burner tube.
- The smell of gas in conjunction with the burner flames appearing yellow and lazy.
- Charcoal is not lighting.
- Fire at the burner venturi, valve and hose connection.



## OPERATION



### **⚠ WARNING**

Spiders and insects are attracted to the smell of gas and often build nests inside burner. At first sight of yellow, unruly flames, or poorly lit burner, shut down your grill and remove and clear obstructions, like insect webs, from your burner and valve gas jet.

### **⚠ WARNING**

Lighting your burner without first cleaning the Venturi tubes, port holes, and interior of your burners, can lead to a serious Flash-Back fire, resulting in property damage and/or personal injury.

## ADDING CHARCOAL DURING COOKING

### **⚠ CAUTION**

Always wear protective gloves. Use caution when adding charcoal to the grill. Flames may flare up when coals come in contact with fresh air. Stand back a safe distance and use a long-handled heat-resistant cooking tongs to add additional charcoal briquettes.

1. Open the charcoal lid.
2. Move food to one side of cooking grate.
3. To access the charcoal grate, lift the hinged portion of the cooking grate.
4. Load approximately 12-20 additional briquettes (390g – 320g / 0.86lb – 1.15lb.) for each additional hour of cooking required.
5. Do not overfill charcoal baskets. Baskets should be able to be moved and repositioned, without briquettes falling out of baskets.

Charcoal recommendations are approximate. Longer cooking times, cold or windy temperatures will require that additional charcoal be added to reach and maintain ideal cooking temperatures.

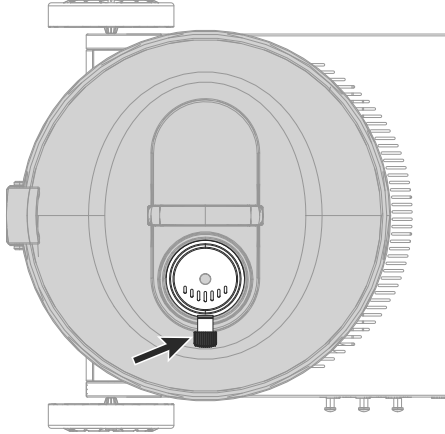
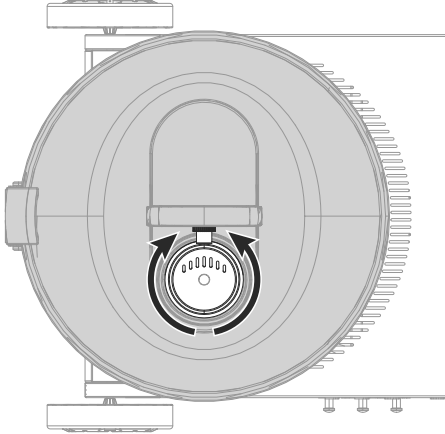
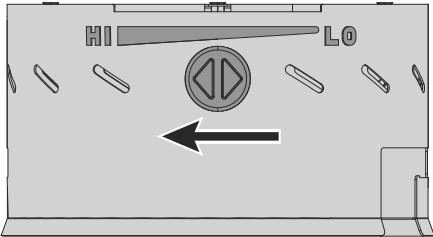
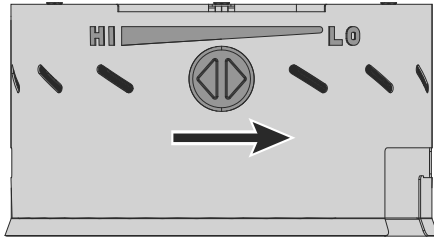
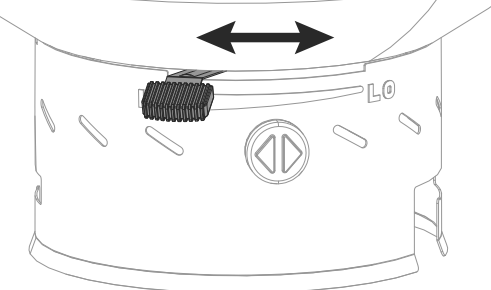
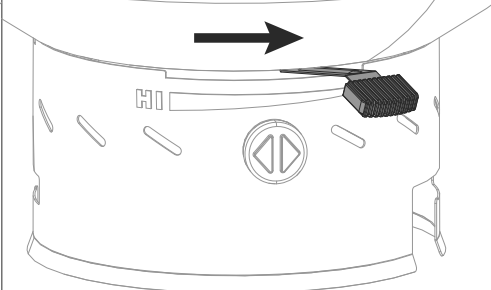
### **⚠ ATTENTION**

Never leave your grill unattended while in use.

# OPERATION

## MANAGING TEMPERATURE

Oxygen is an essential part of building a proper fire, elevating and stabilizing cooking temperatures and controlling cooking times. The Pro-Series Gas Assist Charcoal Grill comes equipped with three air intake controls.

FEATURES	LIGHTING & COOKING	SHUT DOWN
<p><b>Lid Vent</b></p>		
<p><b>Fire Bowl Vent</b></p>		
<p><b>Ash Sweep</b></p> <p>The Ash Sweep functions as both a cleaning tool for eliminating ash from the firebowl, and also an air intake control while cooking.</p>		

## OPERATION

### SHUT DOWN PROCEDURE

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Once cooking is complete, follow these steps to extinguish the fire:

1. Using protective gloves, close the lid.
2. Close all venting on Lid and Fire Bowl.

**NOTE:**

Assume that it will take at least 1 hour for your charcoal to extinguish and the grill to cool down. There is not an **ON** or **OFF** switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and completely cool.

### **WARNING**

- Do not store your Pro-Series Gas Assist Charcoal Grill until ash and coals are fully extinguished.
- Allow charcoal to burn out before removing ash and remaining charcoal, to avoid a possible fire.
- Never dump hot coals where they might be stepped on or be a fire hazard.
- Never dump ashes or coal before they are fully extinguished.

### ASH REMOVAL

---

### **CAUTION**

Remove ash catcher, only after the charcoal has been extinguished and allowed to cool. A pile of ash left in the ash catcher can collect moisture and make cleanup a challenge. Clean the ash catcher after every use.

1. Ensure that the ash catcher is in position.
2. Ensure that the fire bowl vent is closed.
3. Once you are sure that the ash has cooled, open the lid and remove the cooking grates.
4. Sweep all ash and debris from the charcoal grate into the lower fire bowl. Dispose of any larger pieces of charcoal.
5. Grasp the ash sweep handle and move back and forth until most of the ash is swept into the ash catcher. Use hand broom for any leftover residue in the fire bowl.(See illustration on page 10.)
6. With your heat resistant ash container handy, remove the ash catcher from its position and carefully dump all ashes into a heat resistant container. Allow it to sit for 24 hours before discarding.

## MAINTENANCE AND STORAGE

### **ATTENTION**

- DO NOT USE ANY ABRASIVE CLEANERS OR STEEL WOOL on Cast Iron Cooking Grates or charcoal grate or any painted or porcelain parts.
- Porcelain enamel components must be handled with additional care. The baked-on enamel finish is glass-like, and will chip if struck.

### **FIRE BOWL AND LID**

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1. Use a plastic paint scraper to remove build-up, food residue and ash from inside the fire bowl and lid.
2. If necessary, wash the interior and exterior of the lid and fire bowl with a warm detergent and water solution. Always rinse and dry thoroughly before re-installing parts.
3. Spray a light coating of vegetable cooking spray on the interior surfaces of your lid and firebox for added protection, only when cool.
4. Never allow ash and charcoal to remain in the ash catcher for long periods of time, or during storage, as humidity can cause it to harden, and rust, making clean up challenging.

### **ASH CATCHER**

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- Always wait for ash and grease to cool before removing the ash catcher and dumping in a non-combustible container.
- Wash the ash catcher with soap and water, rinse and dry thoroughly before replacing. Never allow ash to remain in the ash catcher for long periods of time, or during storage, as humidity can cause it to harden, and rust, making clean up challenging.

### **COOKING GRATE – CAST IRON & SEASONING INSTRUCTIONS**

---

The heavy-duty cast iron cooking grates supplied with your new grill offer superior heat retention and distribution. By regularly seasoning your grates you are adding a protective coating, which will aid in resisting corrosion and increase your grates non-stick capabilities.

### **SEASONING**

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- Remove the cooking grids and give them a wash with warm soapy water and a soft cloth and dry completely with a soft cloth. Do not allow moisture to stay on the surface. Never soak grates in water.
- Dry the cooking gates completely.
- Coat grates with vegetable shortening. Ensure both sides, edges and corners are coated thoroughly.
- Position grates and preheat your grill for 30 minutes.
- Shut down grill and allow the grates to cool completely to complete the seasoning process.

Repeat these steps several times within a season and before storage to protect and extend the life of your grates.

## MAINTENANCE AND STORAGE

### DAILY USAGE

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- Before lighting, coat grates with vegetable shortening or vegetable oil placed on a paper towel to coat evenly.
- Preheat the grill while you prepare for cooking.
- Using a grill brush, brush away any unwanted debris.

### BURNER

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- Blockages in the burner venturi caused by spiders, insects and nests can cause a FLASHBACK FIRE. A flashback fire occurs when a blockage in the venturi tubes caused by spiders, insects and nests blocks the flow of gas. This could result in a fire in and around the burner tube under the bowl panel. It can cause serious damage to your barbecue, rendering it unsafe to operate.
- We strongly recommend that you inspect and clean the burner tube at least once a year, or if any of the following symptoms occur:
  - a) The smell of gas in conjunction with the burner flames appearing very yellow and lazy.
  - b) Burner makes popping noises.

### STORAGE

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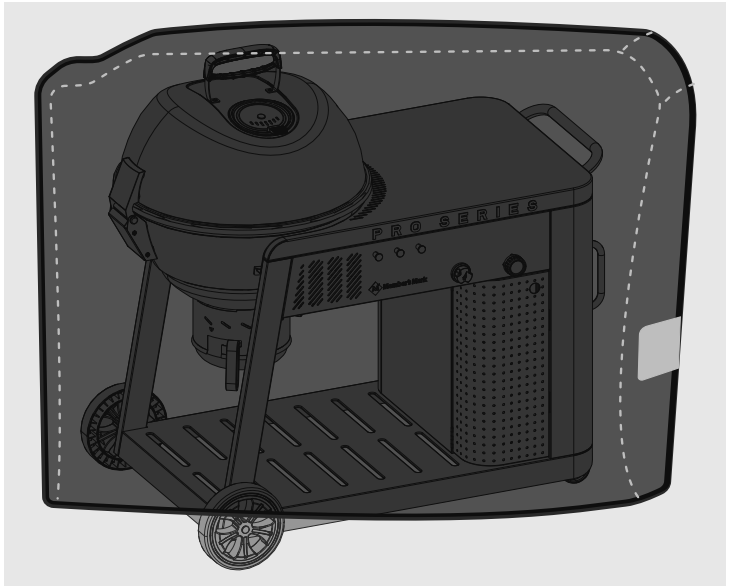
- Always remove all charcoal and ash before storage.
- Once all surfaces are clean and dry, cover your Pro-Series Gas Assist Charcoal Grill with the included full-length cover to protect surfaces from dirt and moisture. If storing for long periods, it is recommended to remove the cooking grates and charcoal baskets and store in a dry place.
- If storing your barbecue in a garage or on a concrete floor, it is recommended to place a large piece of cardboard underneath the barbecue to protect from moisture.
- Always store charcoal in a cool, dry place.
- When the Gas Assist Charcoal Grill is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated space.
- LP tanks must be stored outdoors in a well-ventilated area out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- After a period of storage and/or nonuse, the barbecue should be checked for gas leaks and any obstructions in the burner tube before using (see section "Maintenance" Pg7).
- Check that the areas around the tank, hose and burner assembly are free from debris that might obstruct the flow of gas or air before use.

## MAINTENANCE AND STORAGE



### CAUTION

Only cover the Grill when fully cooled.



## COOKING TIPS

- All vents must remain OPEN during lighting and cooking.
- Meat thermometers help you make sure that meats are cooked to the desired temperature.
- Prevent food from sticking and protect your grates from moisture by spreading vegetable oil or shortening on a COLD, UNLIT cooking grate.
- Trimming fat from meat helps to avoid flare-ups and makes for healthier food.
- Apply sauces at the end of the cooking.
- Leave space around each food item on the grate to allow for even cooking and smoke penetration.
- Turn meat just once on the grill. For steaks, turn them when the juices start to bubble on the uncooked side. The clearer the juice, the more well-done the meat.
- Avoid cross contamination. Use separate trays for uncooked and cooked food.
- Brush the grilling surface (once it's cooled) with a wired brush to remove any stuck-on food.
- If the charcoal is damp or wet, we recommend discarding it, as the performance will be poor.

### NOTE

Assume that it will take at least 1 hour for your charcoal to extinguish and your barbecue to cool down. There is not an ON or OFF switch for a charcoal fire. Always be cautious about making any assumptions about when the fire is completely out and completely cool.



### WARNING

For your family's safety, do not attempt to light your Pro-Series Gas Assist Charcoal Grill until you have reviewed this manual.



### WARNING

The Lid, lid handle and fire bow may be hot to the touch. Always wear protective, heat resistant grilling gloves while using your barbecue.

## TROUBLESHOOTING

PROBLEM	IDENTIFYING THE CAUSE
Burner burns with a yellow or orange flame, in conjunction with the smell of gas.	<ul style="list-style-type: none"> <li>• Burner may have a blockage that needs to be cleared.</li> </ul>
Burner does not light, or flame is low.	<ul style="list-style-type: none"> <li>• Check for a bent or kinked fuel hose.</li> <li>• Low or out of propane.</li> <li>• Faulty Ignition.</li> <li>• Burner is not properly seated over valve orifice.</li> </ul>
Burner flame pattern is erratic.	<ul style="list-style-type: none"> <li>• Burner has a blockage that needs to be cleared.</li> </ul>
Burners will not light with the igniter, but can match light (No spark)	<ul style="list-style-type: none"> <li>• Loose wires at Electronic Ignition Module</li> <li>• Faulty Electronic Ignition Module. Contact Customer Support to order a replacement</li> </ul>
Inside of lid appears to be "peeling." (Resembles paint peeling.)	<ul style="list-style-type: none"> <li>• The interior lid is Aluminum not painted. Carbon from baked on grease can accumulate on the lid's interior, resembling flaking paint. Follow cleaning steps on Pg. 13</li> <li>• To remove, you will need to brush or scrape the build up away.</li> </ul>
Flame blows out on LOW	<ul style="list-style-type: none"> <li>• Low or out of propane.</li> <li>• High wind condition. Adjust your BBQ to shield from wind</li> <li>• Burner is improperly seated on gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.</li> </ul>

## START GRILLING

### **WARNING**

Always observe safe food handling and safe food preparation practices when using this grill, to prevent food-borne illnesses.

### **WARNING**

To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

USDA Safe Minimum Internal Temperatures	
Fish	145° F
Pork	160° F
Egg Dishes	160° F
Steaks and Roasts of Beef, Veal or Lamb	145° F
Ground Beef, Veal or Lamb	160° F
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F

USDA Food Safety and Inspection Service

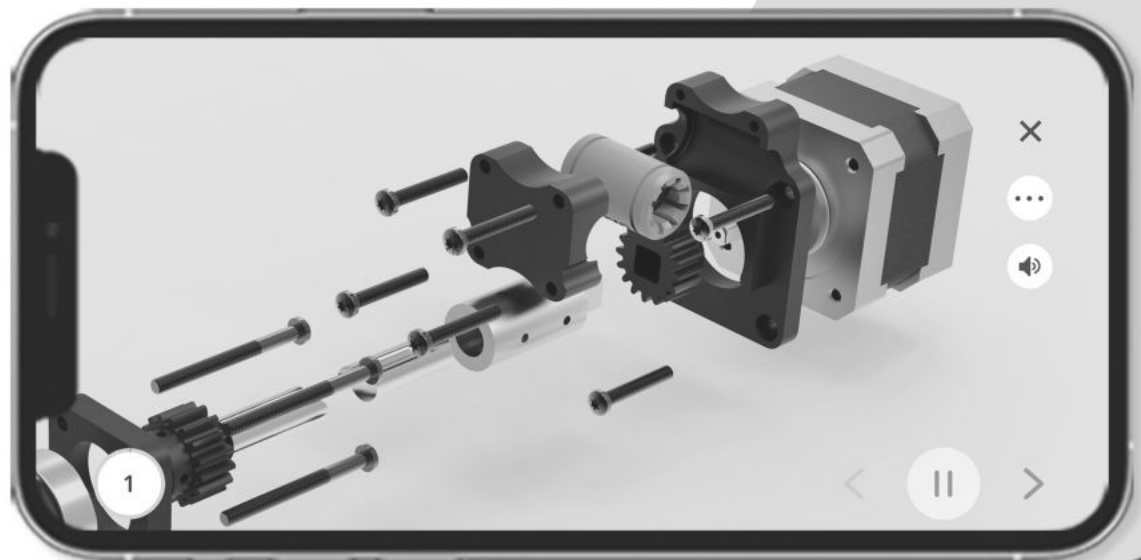
For more information visit [foodsafety.gov](http://foodsafety.gov)

**IMPORTANT**



## Scan for easy 3D instructions

Download the BILT app before you begin


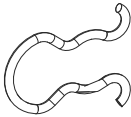
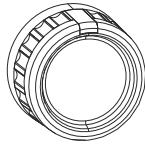




# HARDWARE PACK

Key	Description	Picture	Qty
A	1/4"-20UNC x13 Screw		17
B	1/4"-20UNC x 18 Screw		16
C	NO.10-24UNC X16 Screw		10
D	Washer		7
E	Wing Nut		3
F	NO.8-32UNC X10 Screw		10
G	Wheel Washer		3
H	Hitch Pin		1
I	Caster Pin		1
J	Door Rear Bushing		2
K	Washer		2
L	Φ6.5 Washer		4

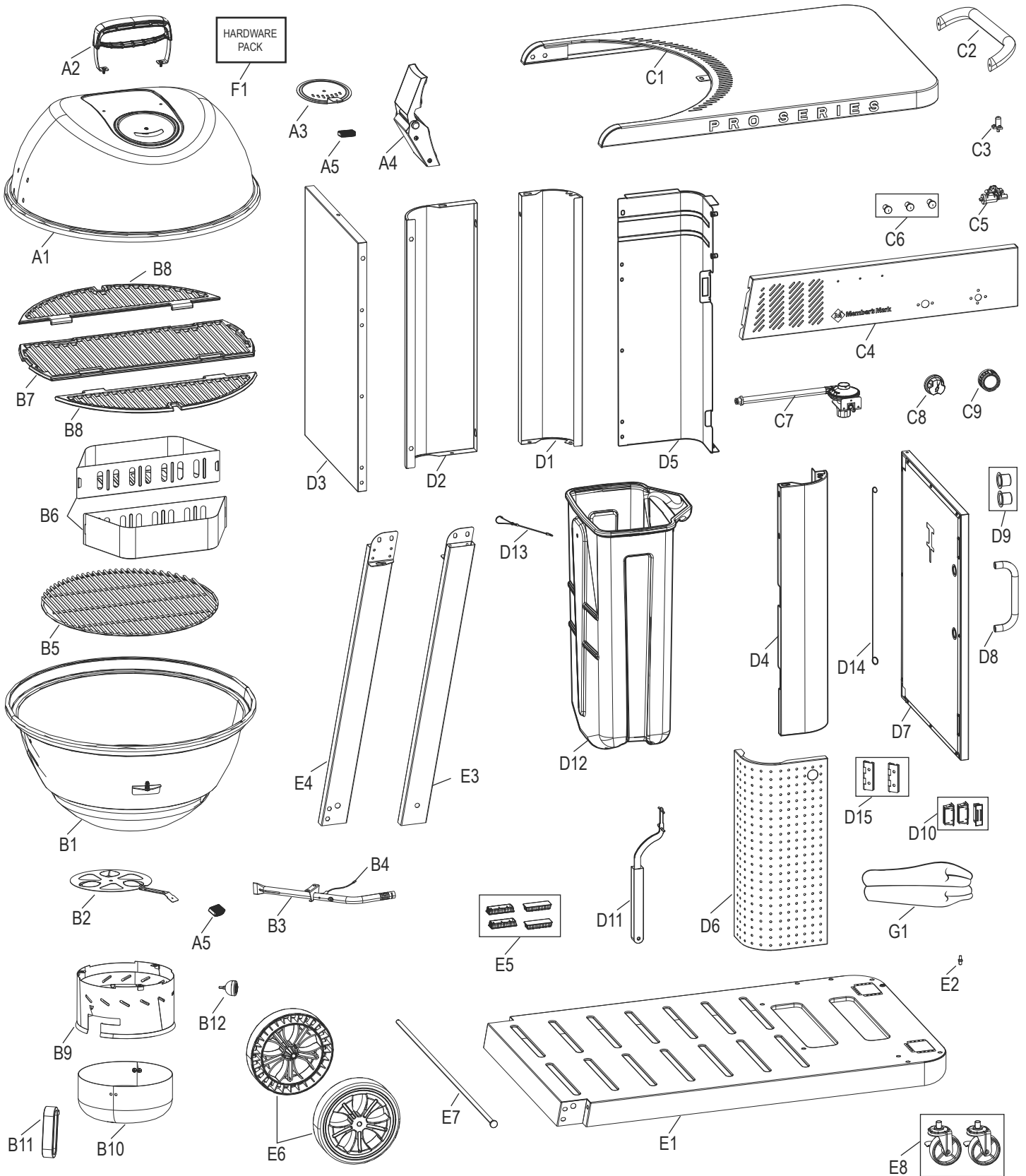
# HARDWARE PACK

Key	Description	Picture	Qty
M	Φ5 Washer		4
N	Locking Latch Catch		1
O	Knob Assy		1

## TOOLS REQUIRED



# EXPLODED DIAGRAM FOR C35001



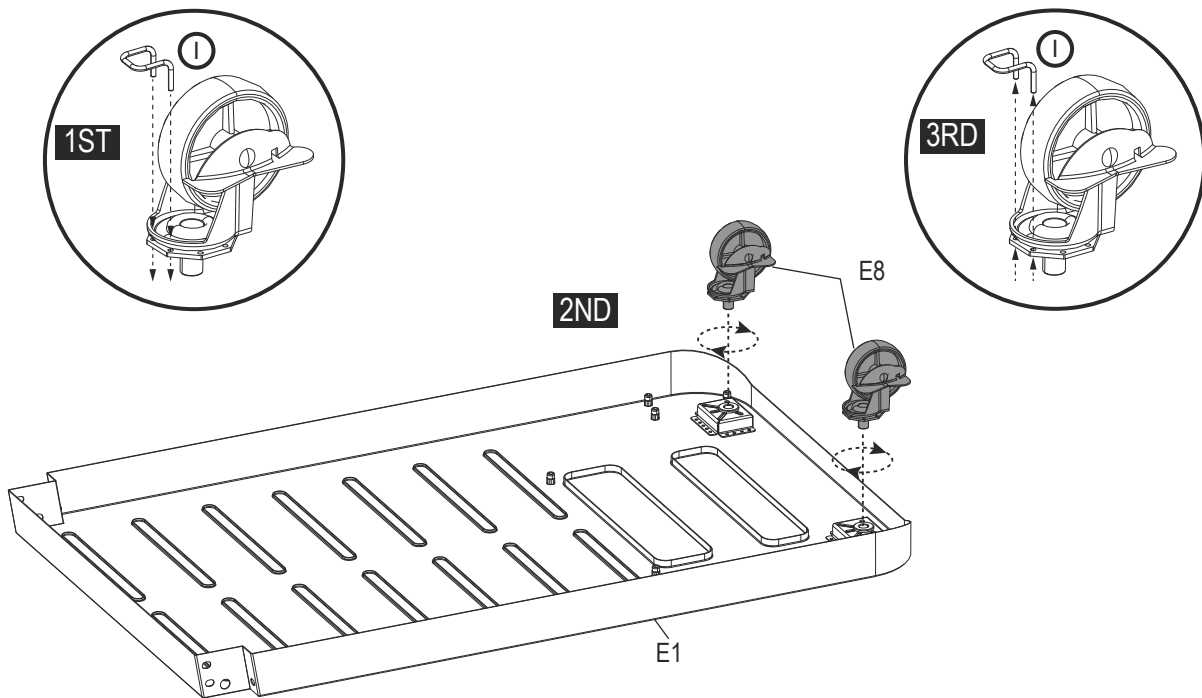
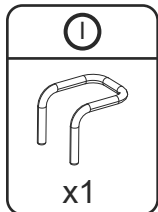
# PARTS LIST FOR C35001

Key	Qty	Description	Part No.
A1	1	Top Lid	C350-0015-C1
A2	1	Lid Handle	C350-0500-C1
A3	1	Vent, Lid	C350-0019-C1
A4	1	Lid hinge	C350-2200-C1
A5	2	Vent Handle	G531-0047-C1
B1	1	Firebowl	C350-0300-C1
B2	1	Ash Sweep	C305-0006-C1
B3	1	Lighting burner	C350-0600-C1
B4	1	Electrode Set	C350-0021-C1
B5	1	Charcoal Grate	C350-0031-C1
B6	2	Charcoal Basket	C350-0018-C1
B7	1	Cooking Grate_A	C350-0016-C1
B8	2	Cooking Grate_B	C350-0029-C1
B9	1	Firebowl Vent	C305-0400-C1
B10	1	Ash Catch	C305-0010-C1
B11	1	Ash Catch Handle	C305-0011-C1
B12	1	Firebowl Vent Handle	C305-0009-C1
C1	1	Table	C350-0200-C1
C2	1	Cart Handle	C350-0037-C1
C3	1	Spring Pin, Door	G362-0052-C1
C4	1	Control Panel	C350-1001-C1
C5	1	Ignition Module	G105-0018-C1
C6	3	Tool Hooks	G474-0029-C1
C7	1	Regulator	C350-0027-C1
C8	1	Knob, Ignition	G107-0050-C1
C9	1	Knob, Gas Supply	C350-3000-C1
D1	1	Right Front Panel, Cart	C350-0004-C1
D2	1	Right Back Panel, Cart	C350-0005-C1
D3	1	Back Panel, Cart	C350-0006-C1
D4	1	Front Panel, Cart	C350-0024-C1
D5	1	Left Front Panel, Cart	C350-0008-C1
D6	1	Door, Tank Storage	C350-2800-C2
D7	1	Door, Charcoal Storage	C350-2700-C1
D8	1	Door Handle, Charcoal Storage	G461-0015-C1
D9	2	Spacer, Door Handle	C350-0032-C1
D10	3	Magnet, Door	G527-0037-C1
D11	1	Grate Lifter	G531-0046-C1

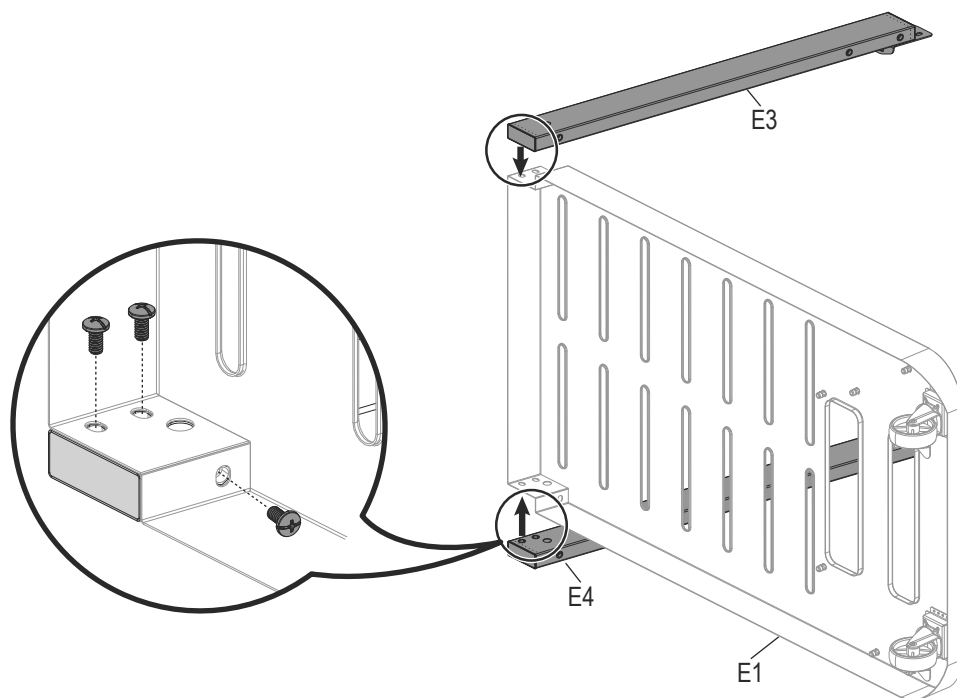
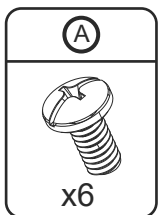
Key	Qty	Description	Part No.
D12	1	Charcoal Bin	C350-0017-C1
D13	1	Wire Support, Charcoal Bin	C350-0022-C1
D14	1	Match Holder	C350-0035-C1
D15	2	Hinge, Tank Storage Door	G463-0900-C1
E1	1	Bottom Panel	C350-0100-C1
E2	1	Fixed Pin, Door	G411-0053-C1
E3	1	Front Leg	C350-0800-C1
E4	1	Back Leg	C350-0900-C1
E5	4	End Cap, Leg	C350-0034-C1
E6	2	Wheel	P402-3400-C1
E7	1	Wheel Axle	C350-0003-C1
E8	2	Caster, Locking	G350-0023-C1
F1	1	Hardware Pack	C350-B001-C1
G1	1	Cover	C350-0030-C1

# ASSEMBLY INSTRUCTIONS

**1**





**2**

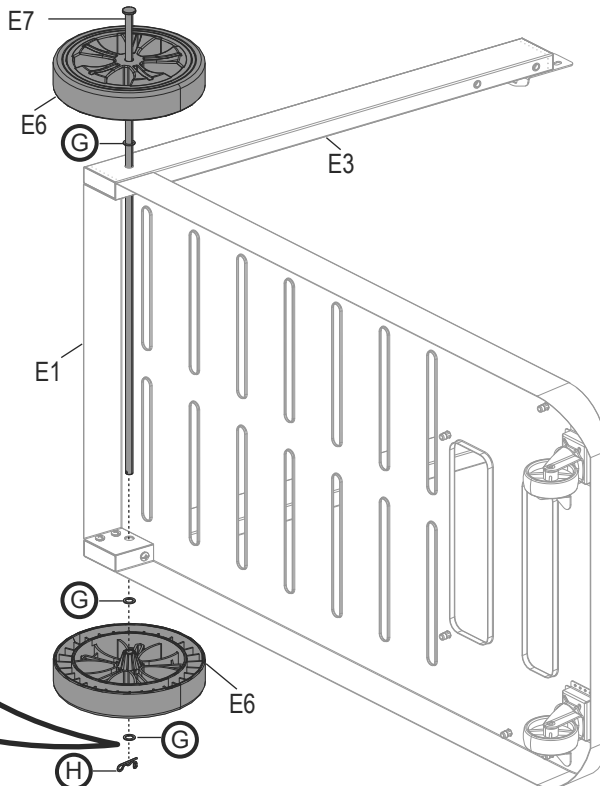
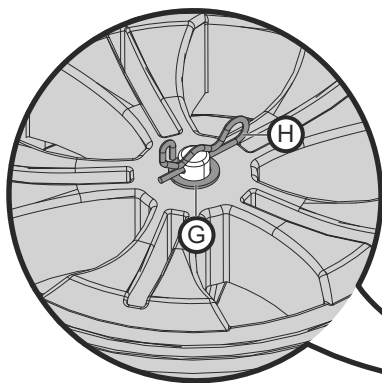


# ASSEMBLY INSTRUCTIONS


3

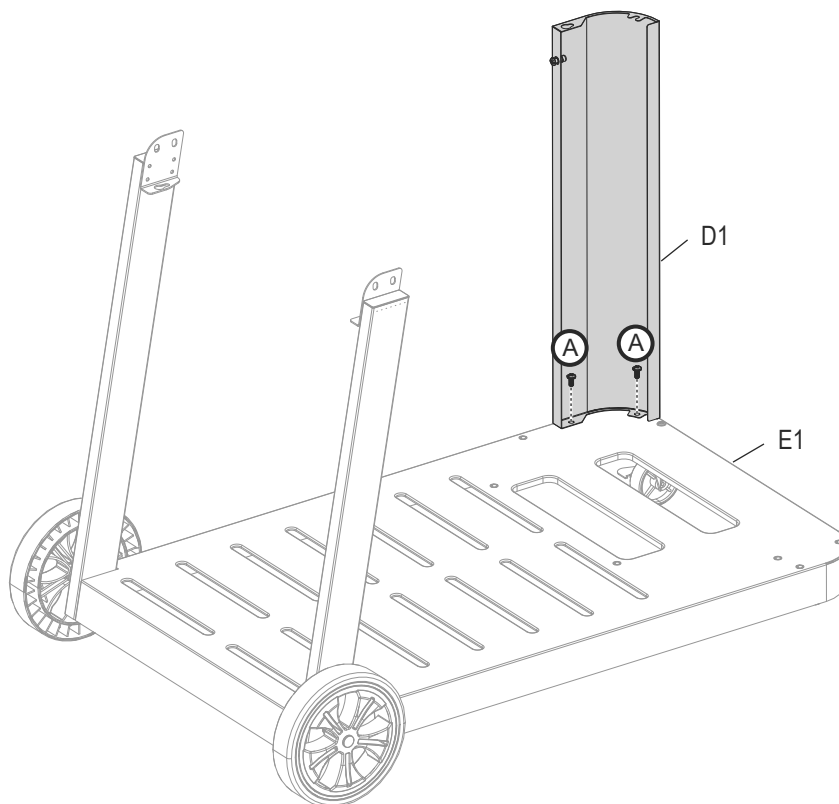
 x3	 x1
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**NOTE:** The "H" goes on the wheel at the back of the cart.



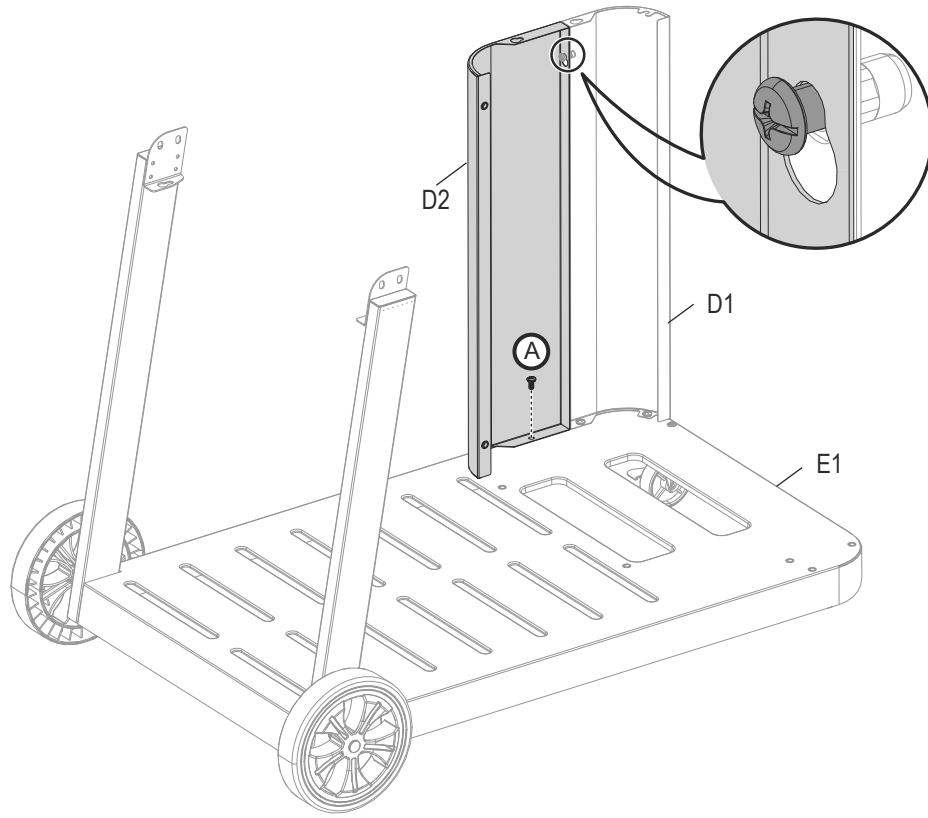
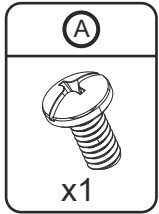
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 x2
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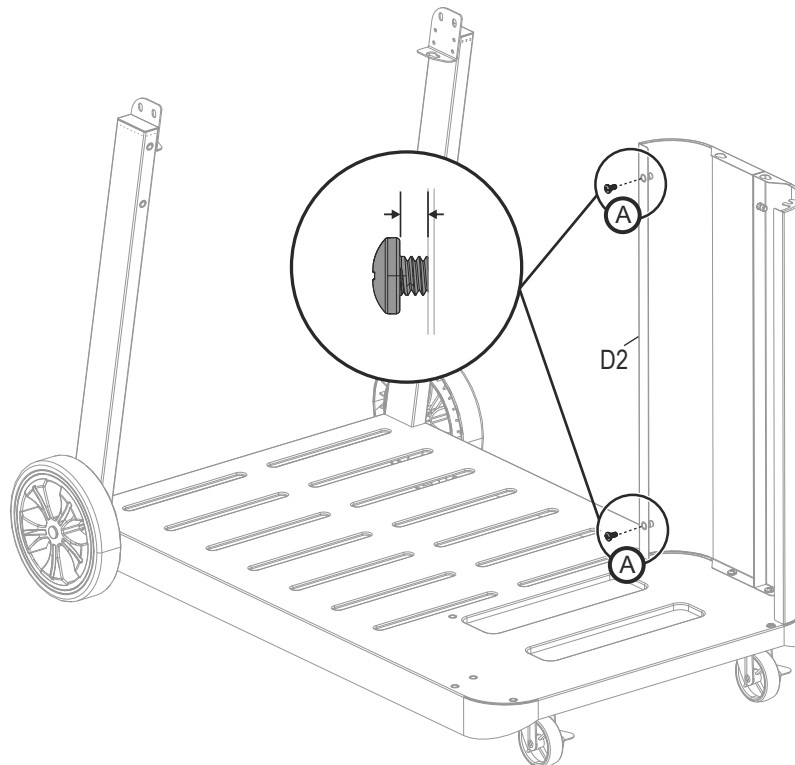
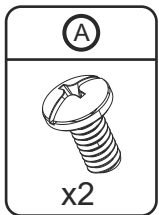


# ASSEMBLY INSTRUCTIONS

5

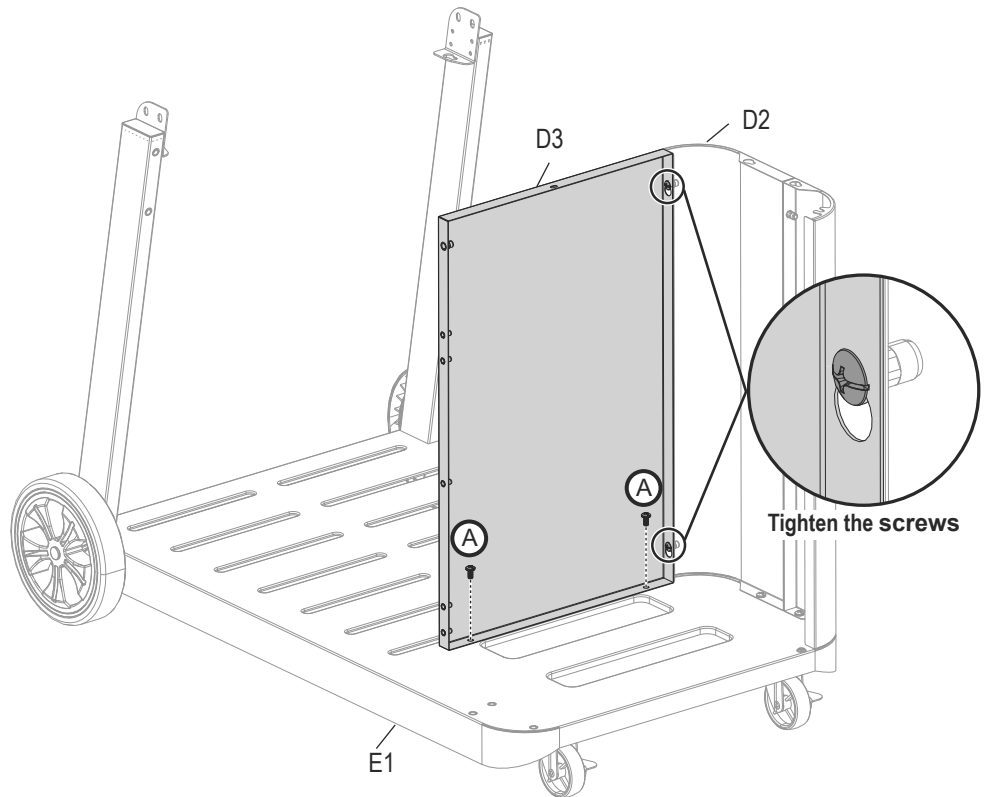
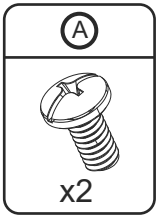


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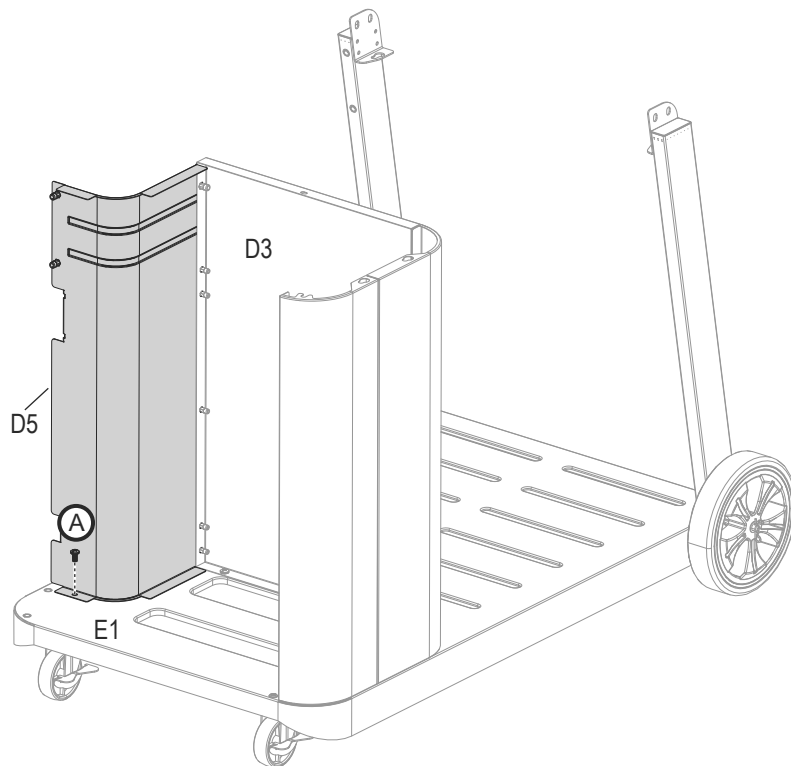
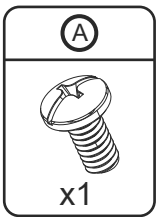


# ASSEMBLY INSTRUCTIONS

7



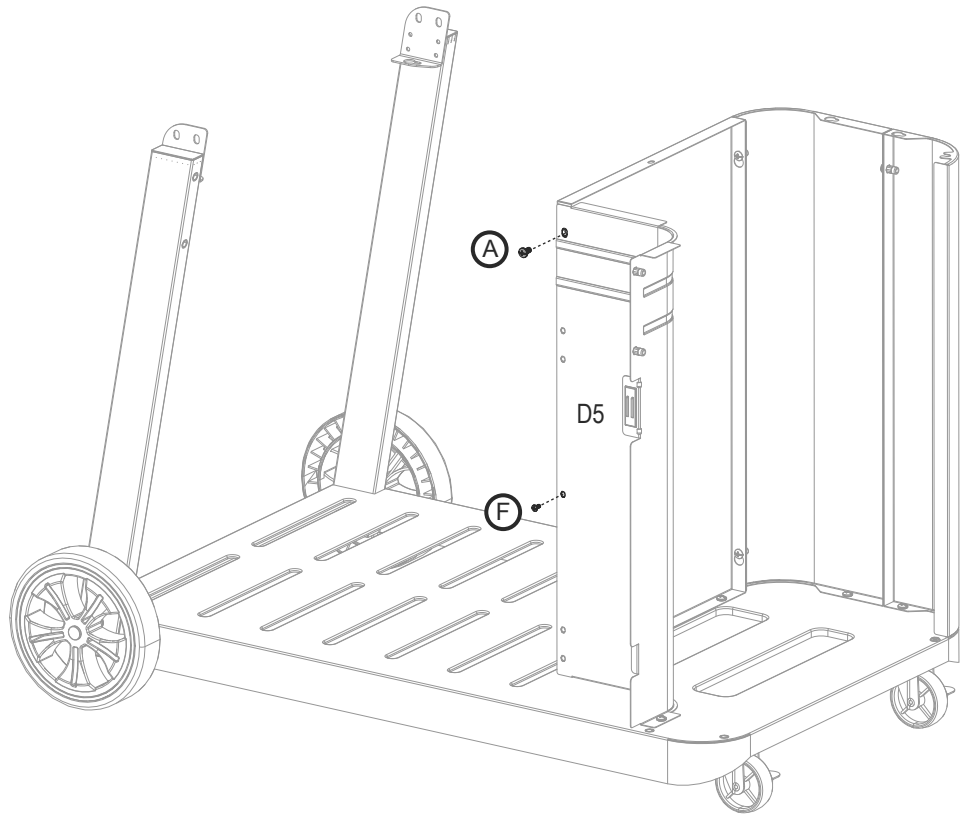
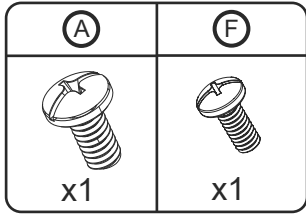
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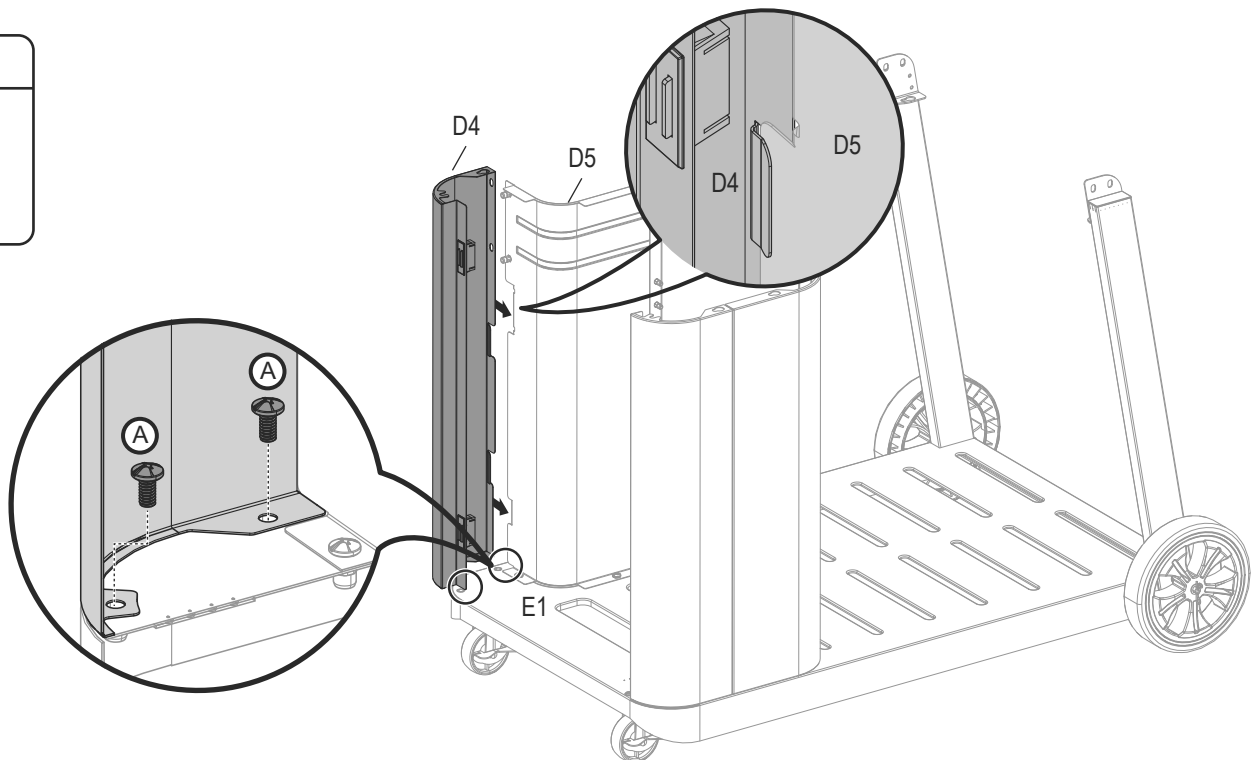
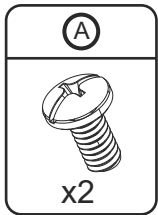


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9

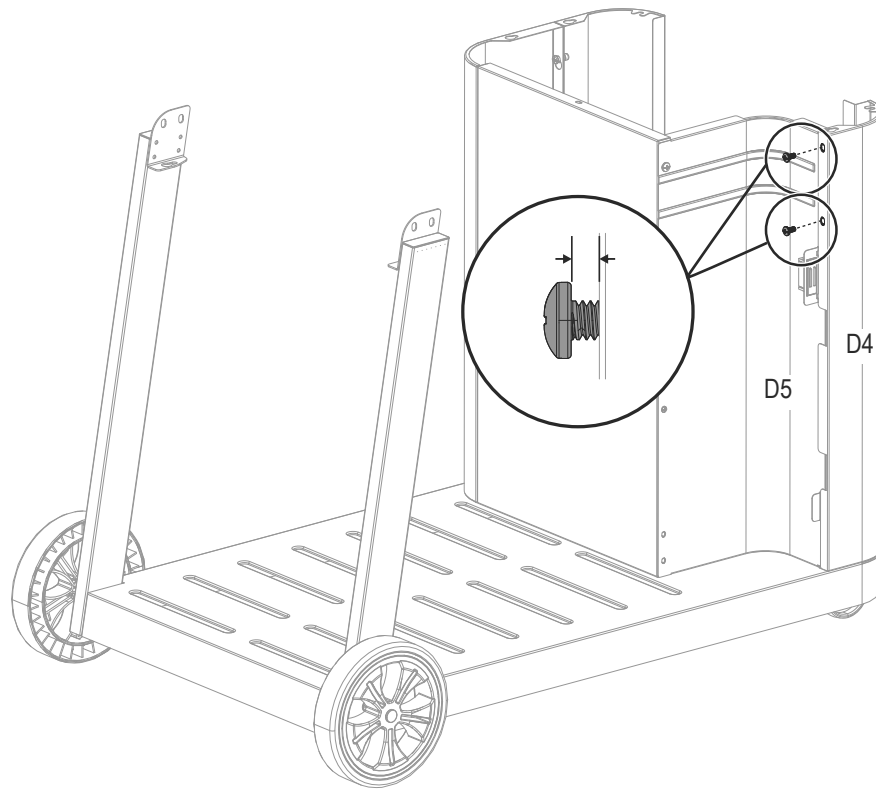
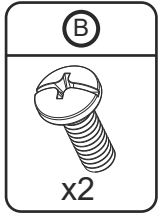


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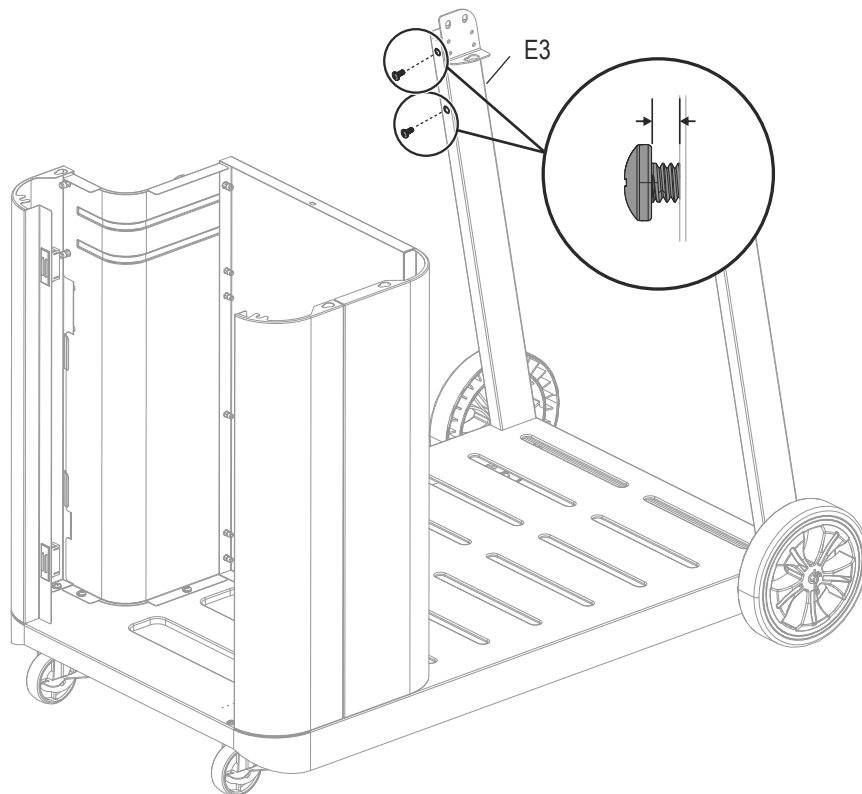
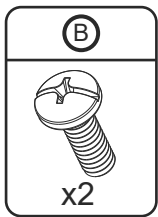


# ASSEMBLY INSTRUCTIONS

11

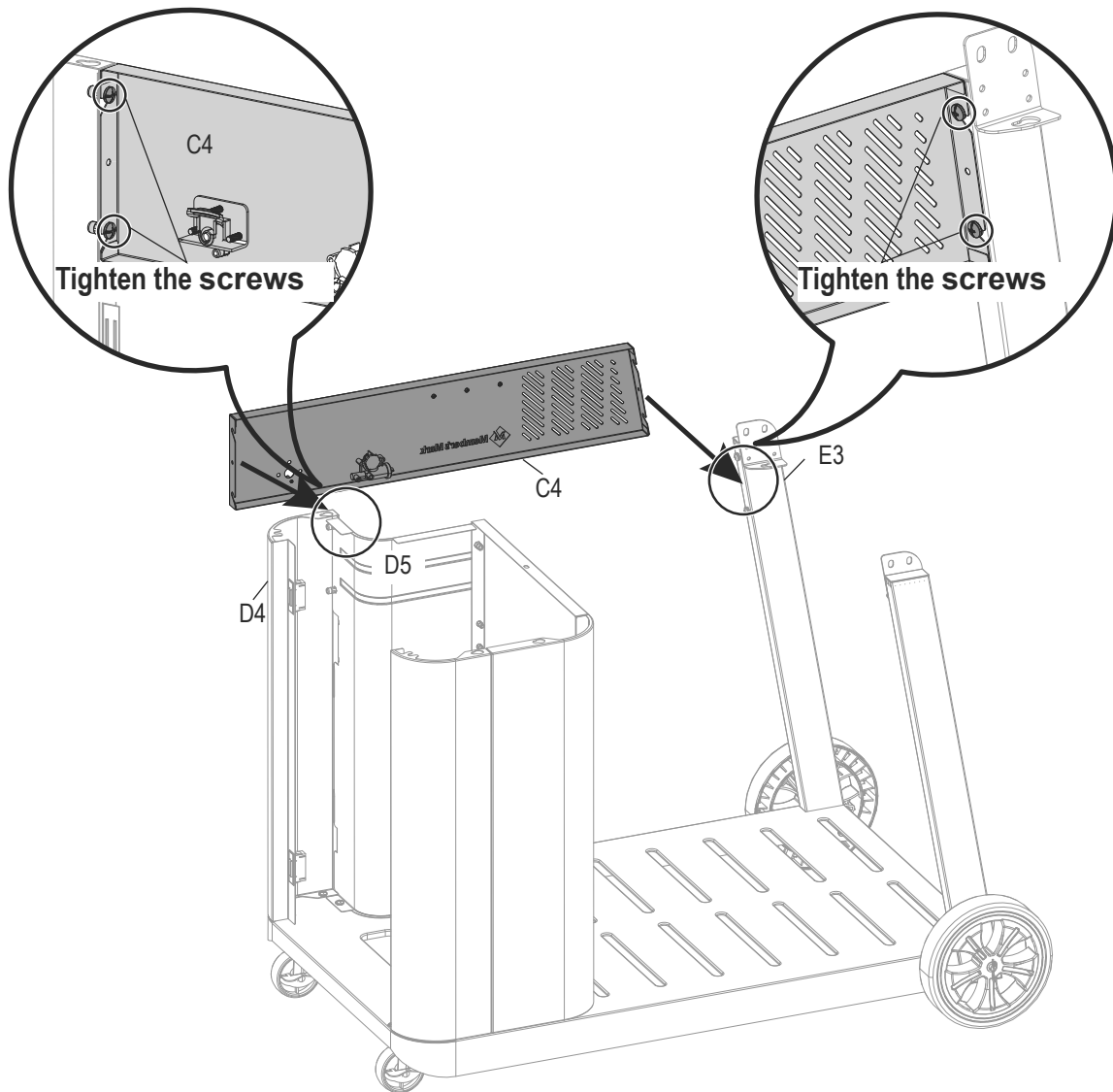


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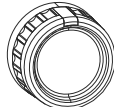
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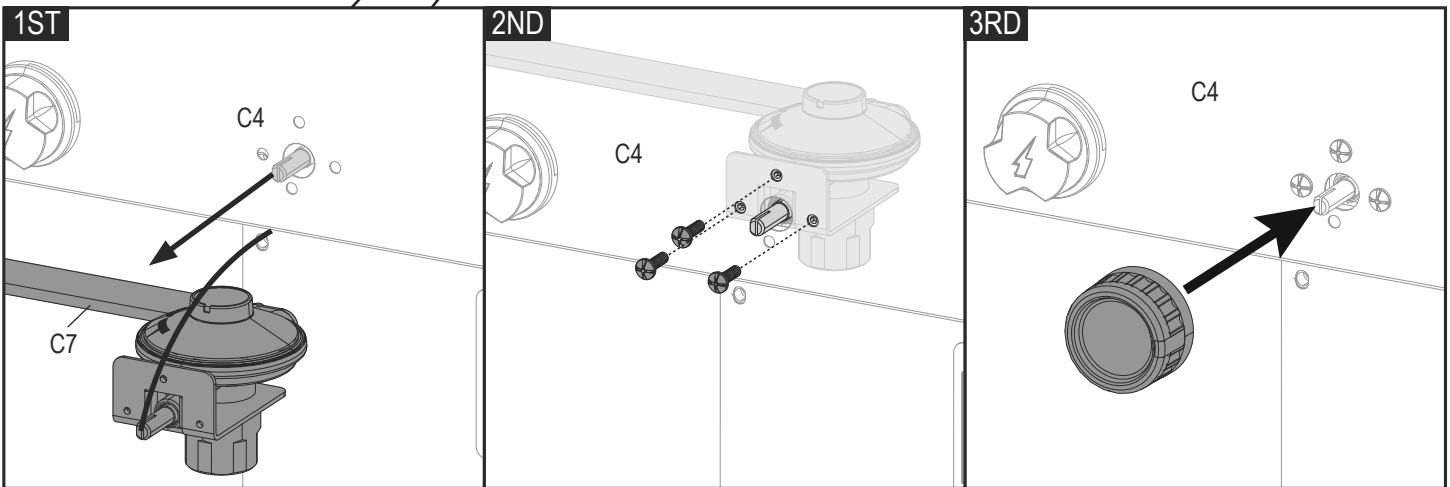
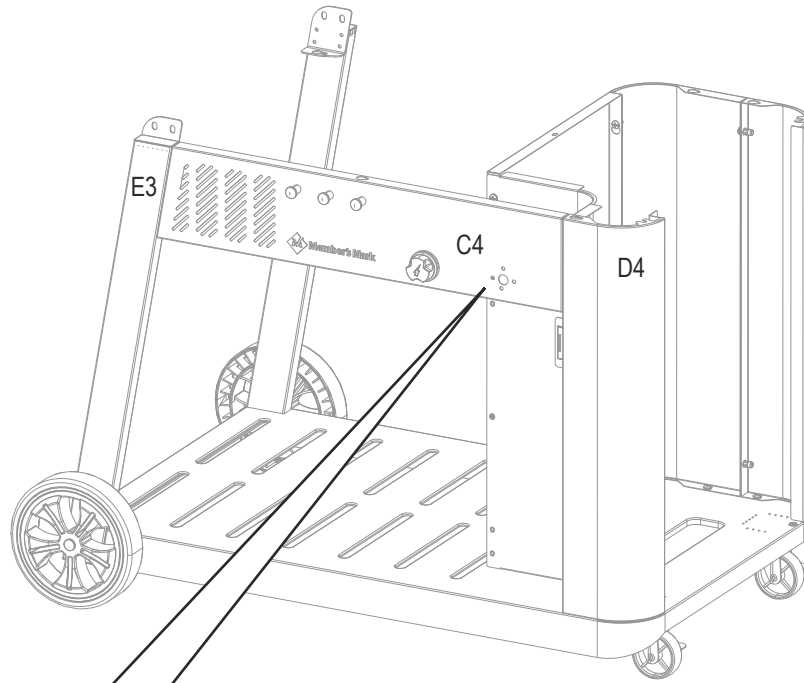
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# ASSEMBLY INSTRUCTIONS

14

 F	 O
	
x3	x1



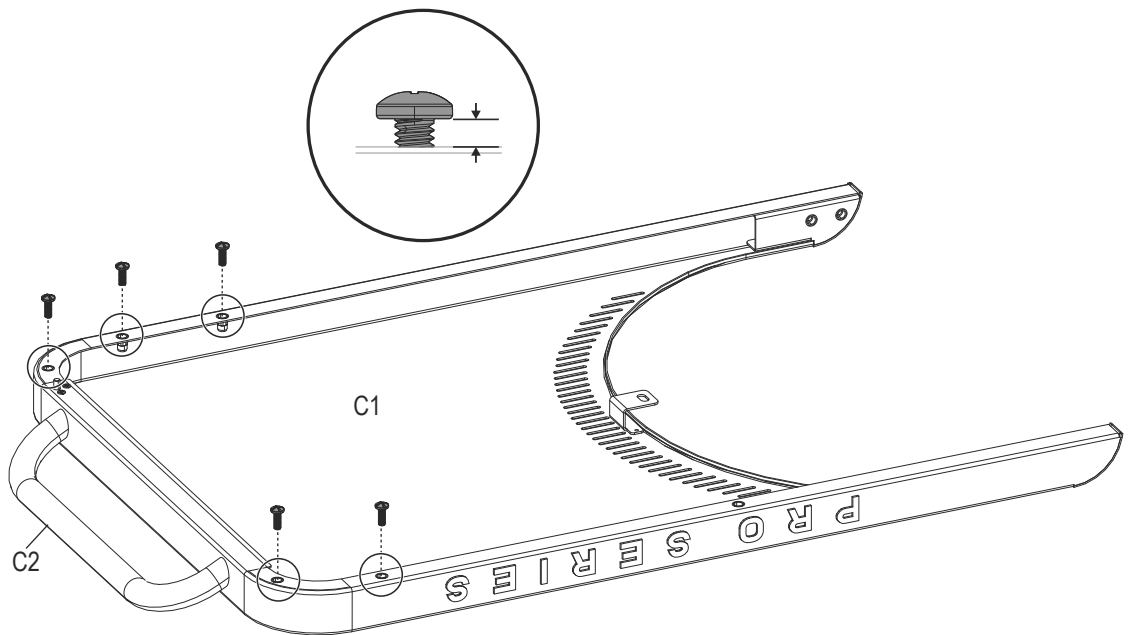
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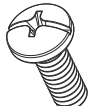


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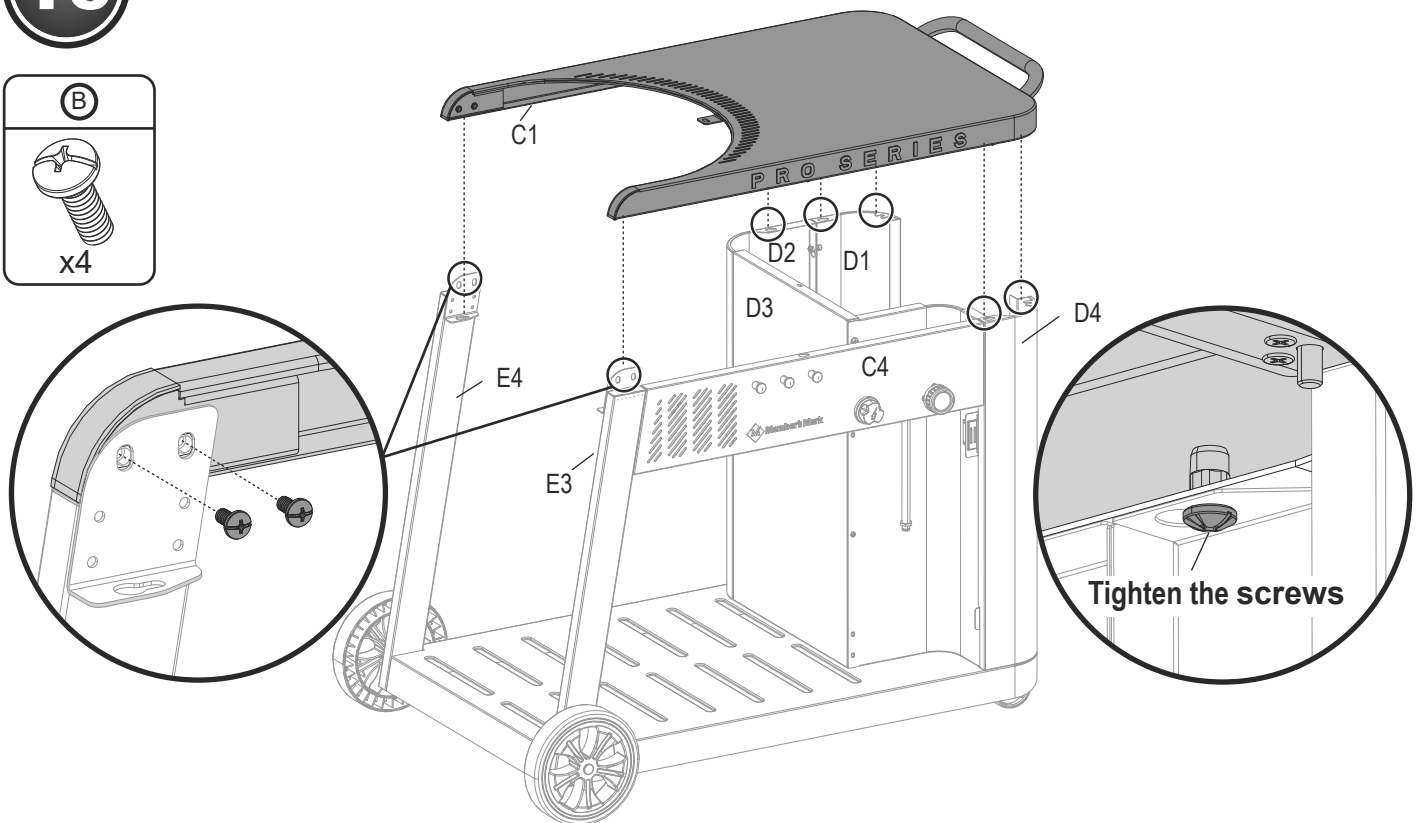


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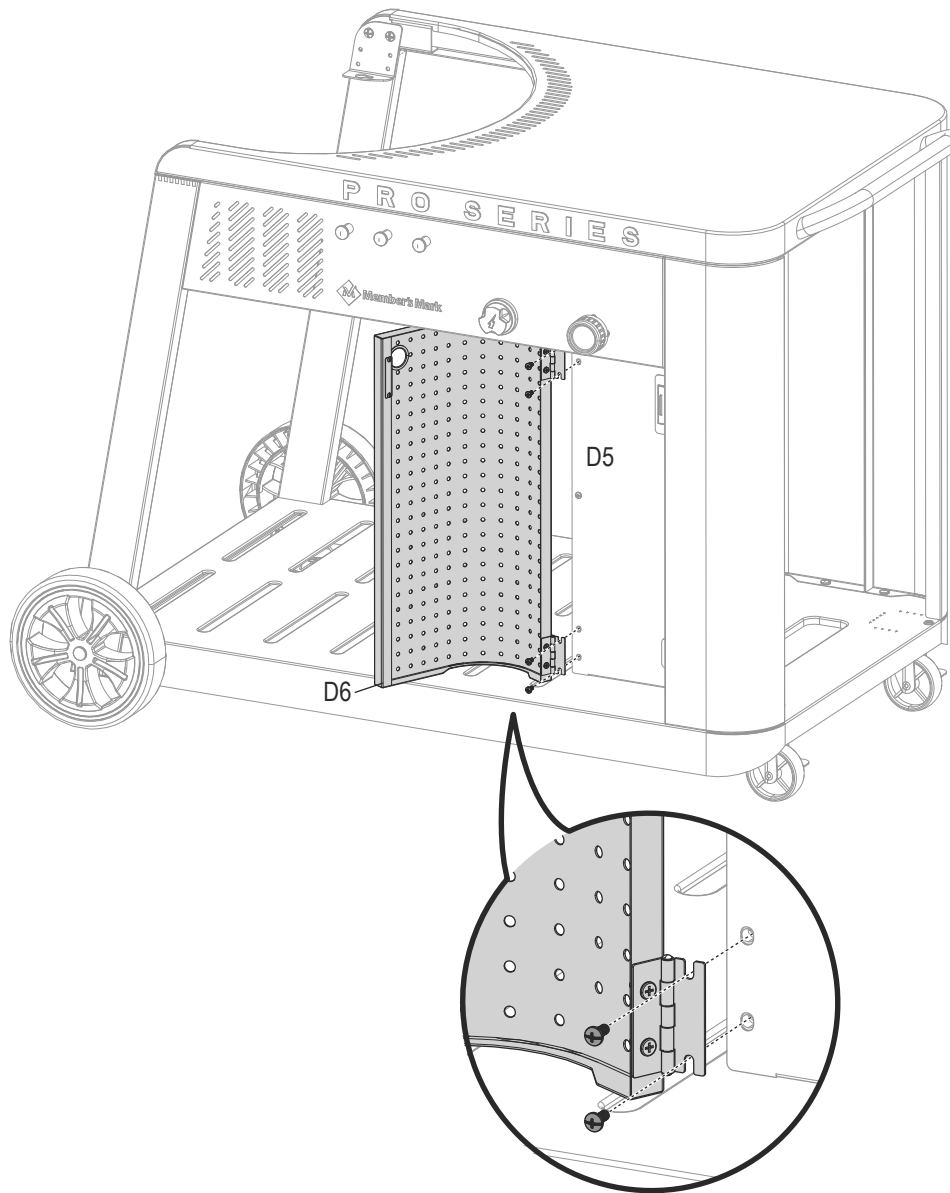
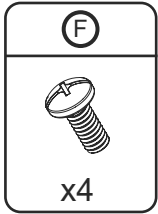


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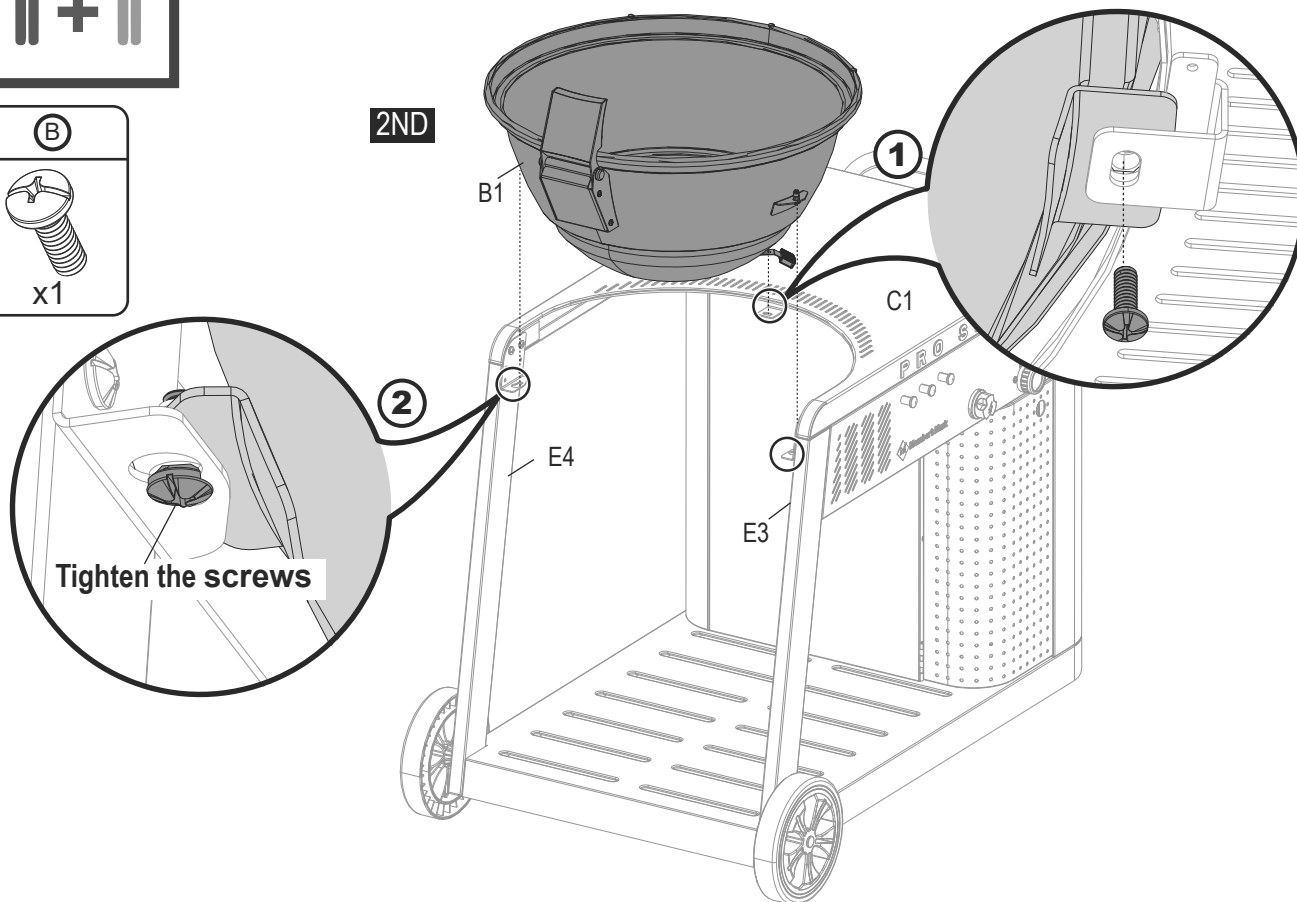
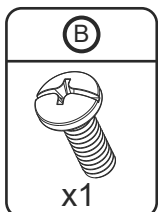
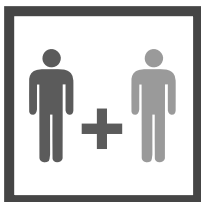
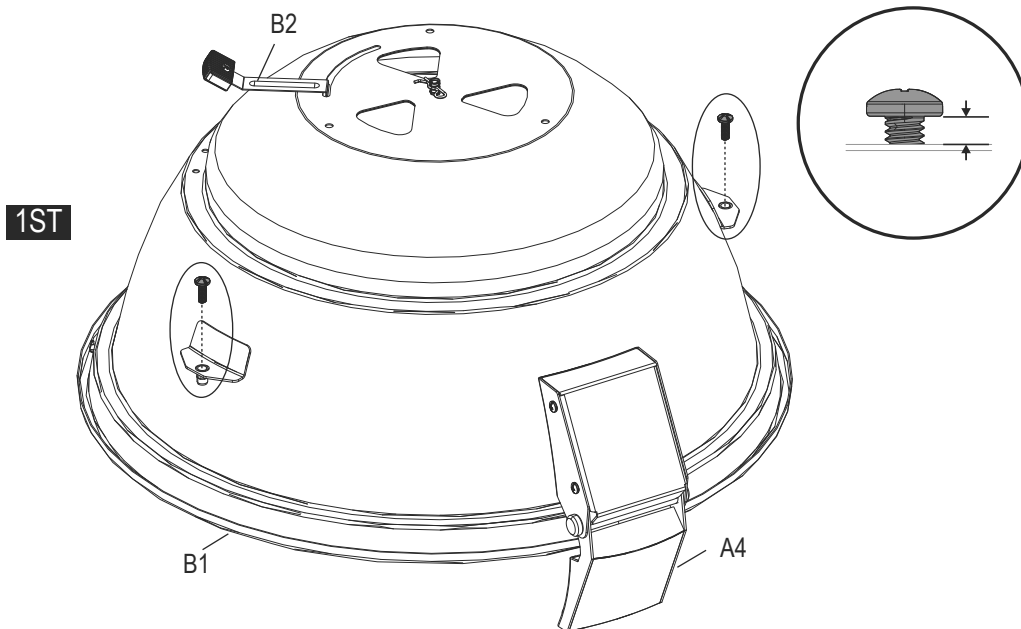
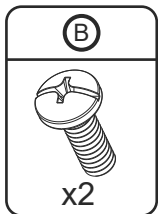
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17



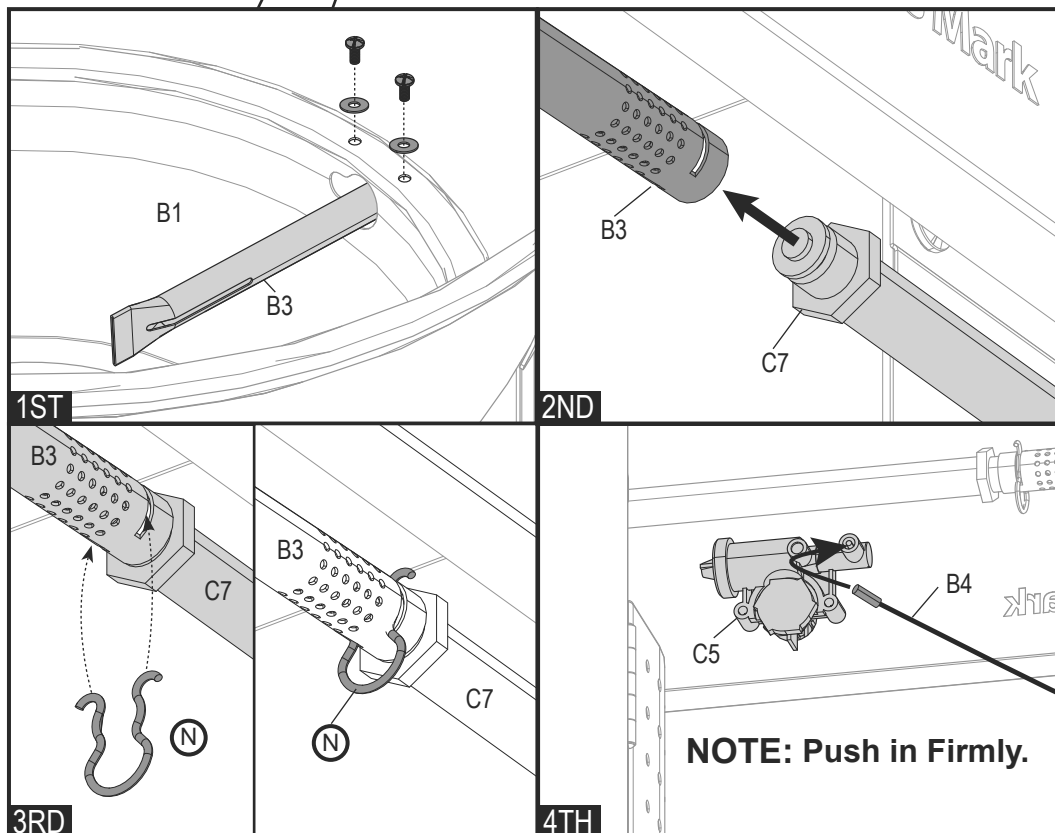
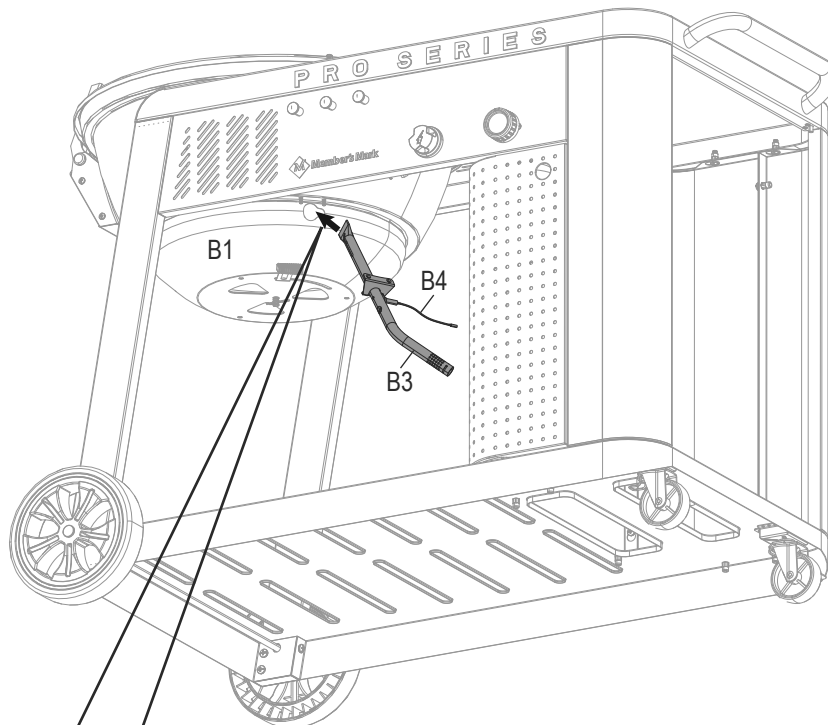
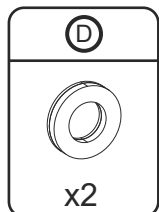
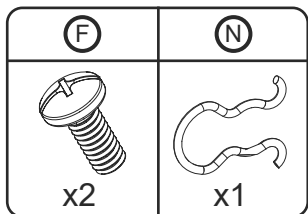
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18



# ASSEMBLY INSTRUCTIONS



19

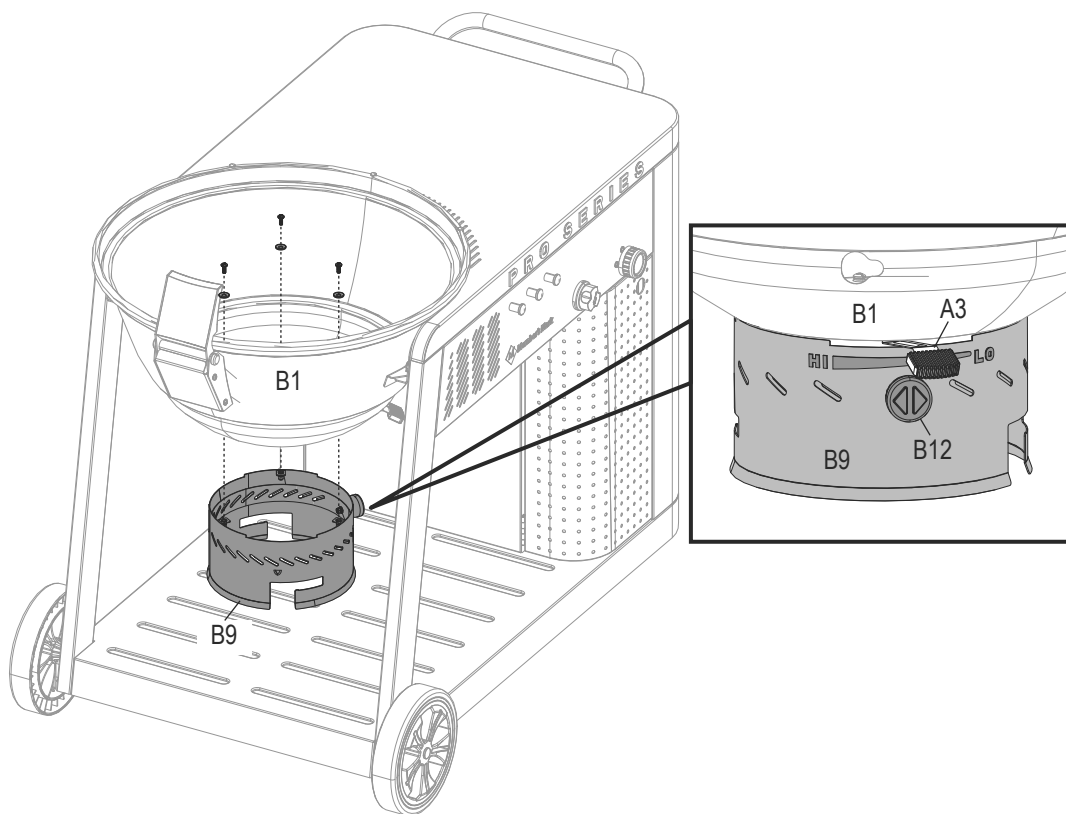




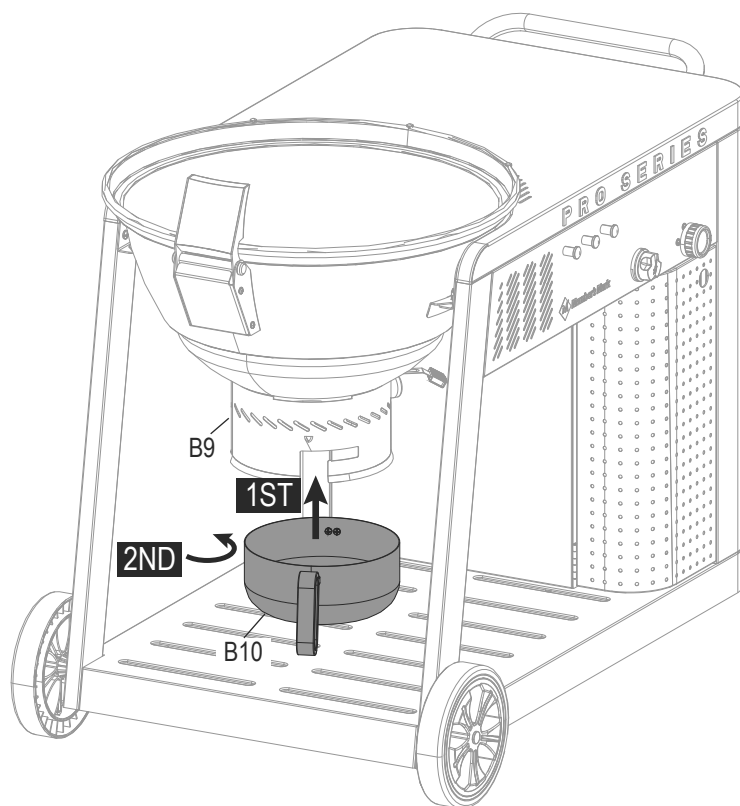
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20

<b>C</b>	<b>D</b>
	
x3	x3

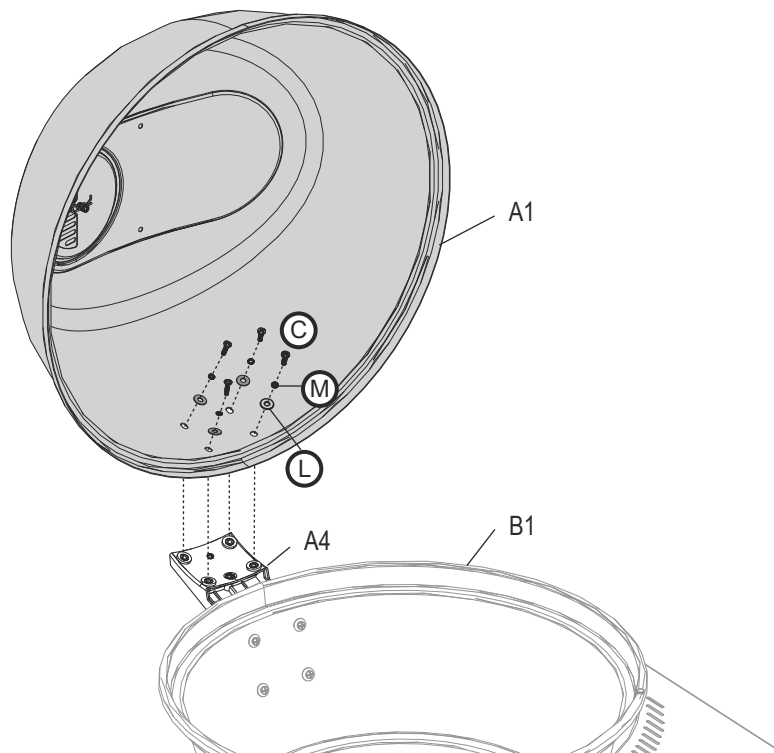
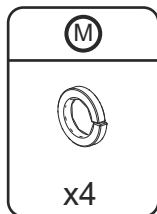
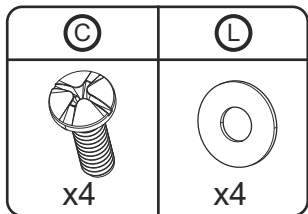


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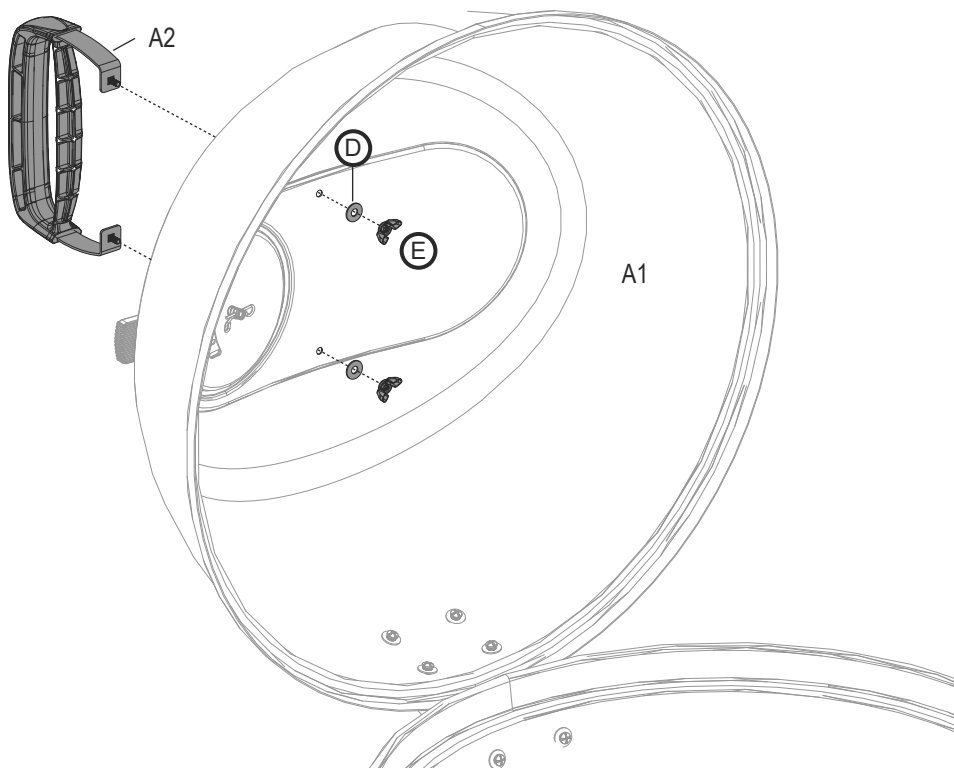
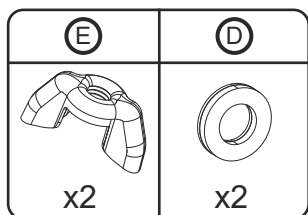


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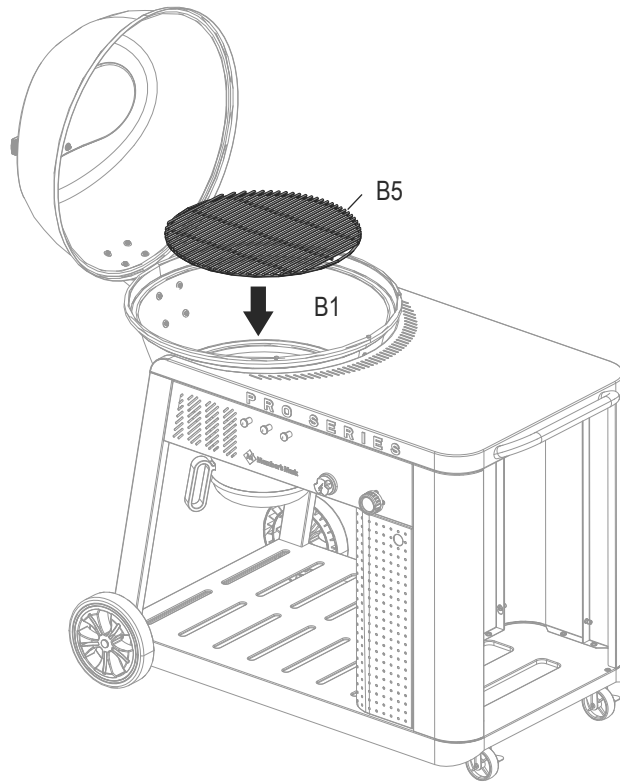


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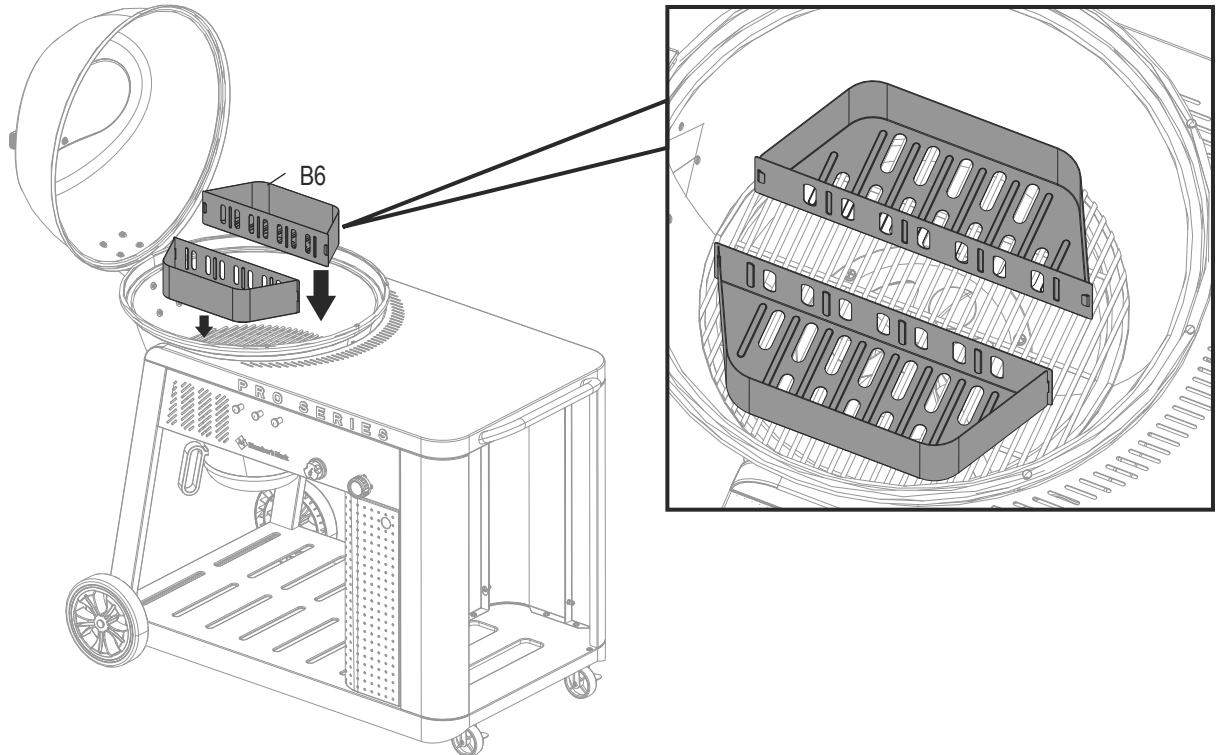


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24

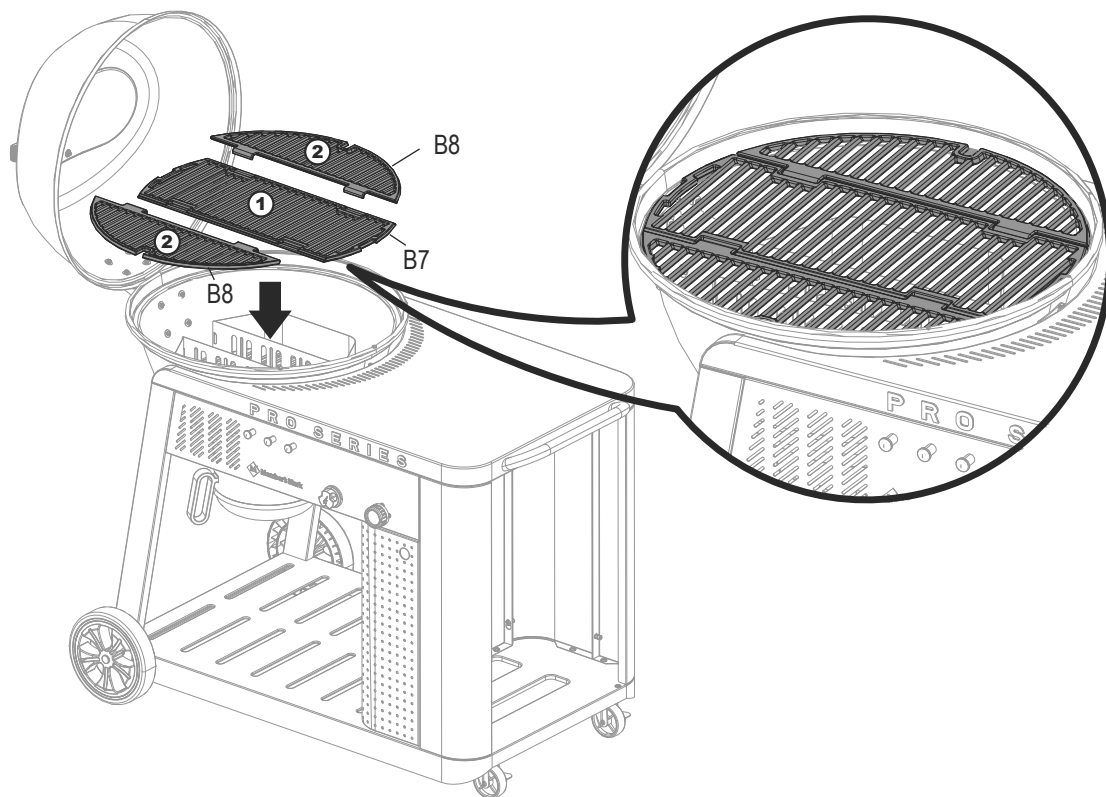


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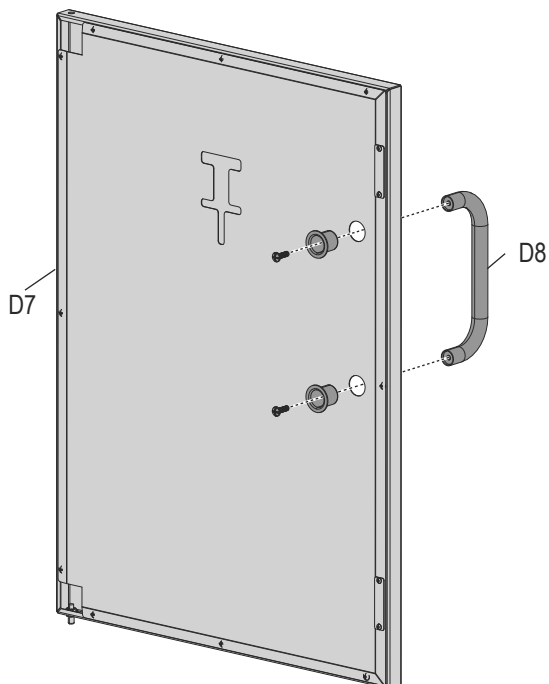
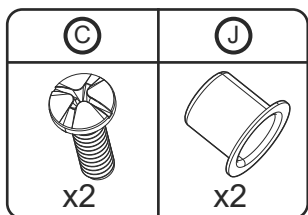


# ASSEMBLY INSTRUCTIONS

26

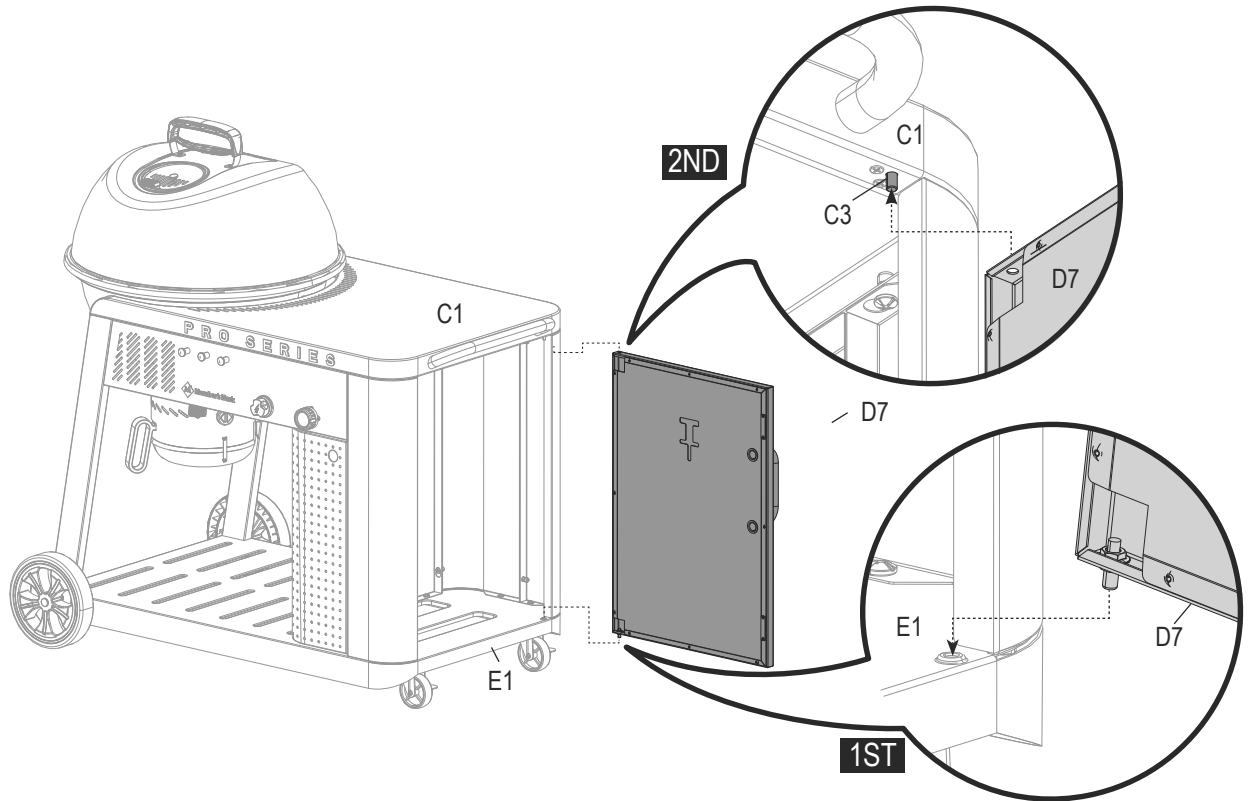


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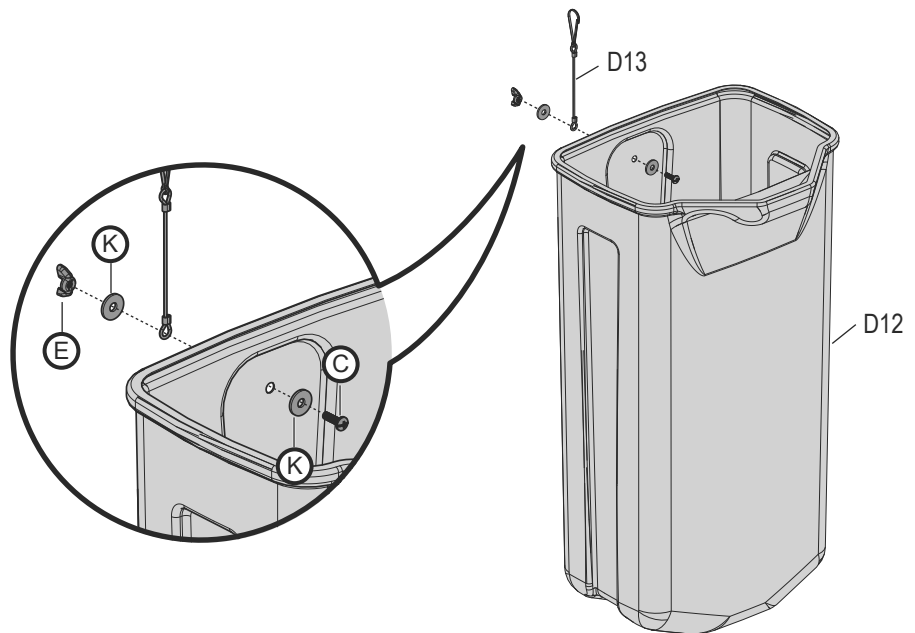
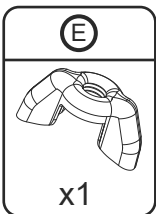
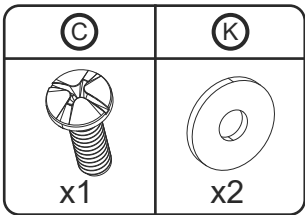


# ASSEMBLY INSTRUCTIONS

**28**

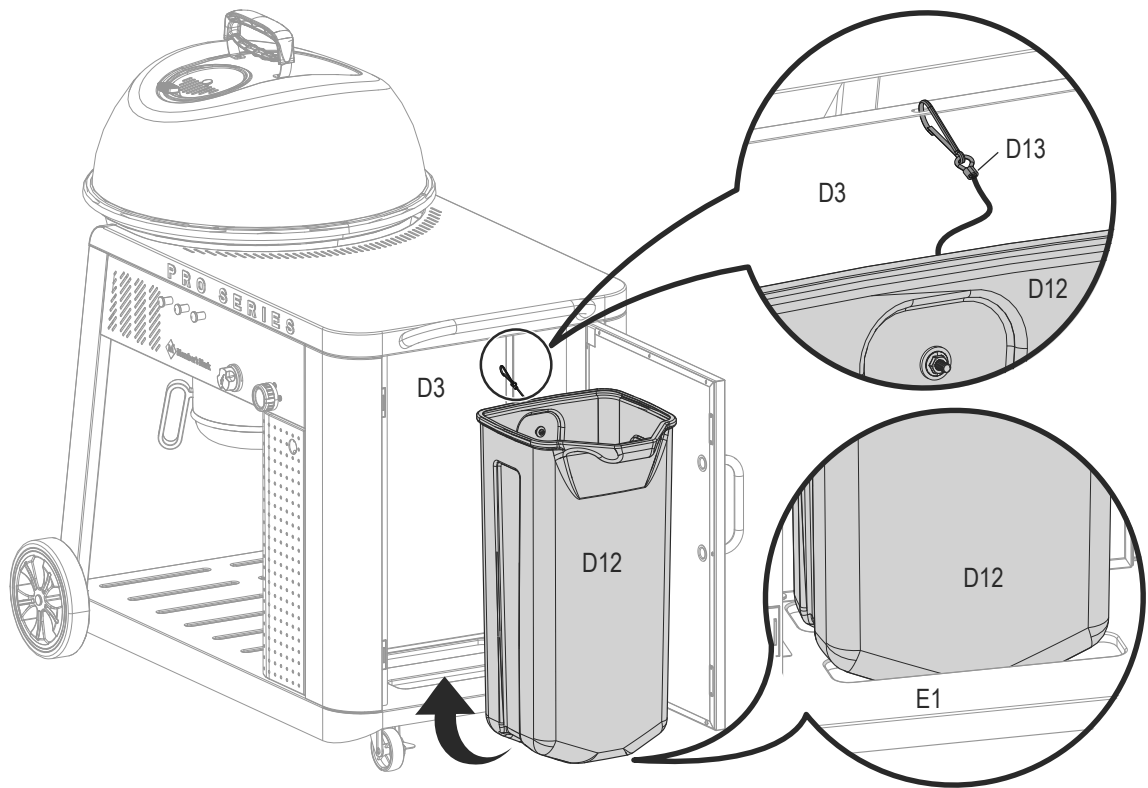


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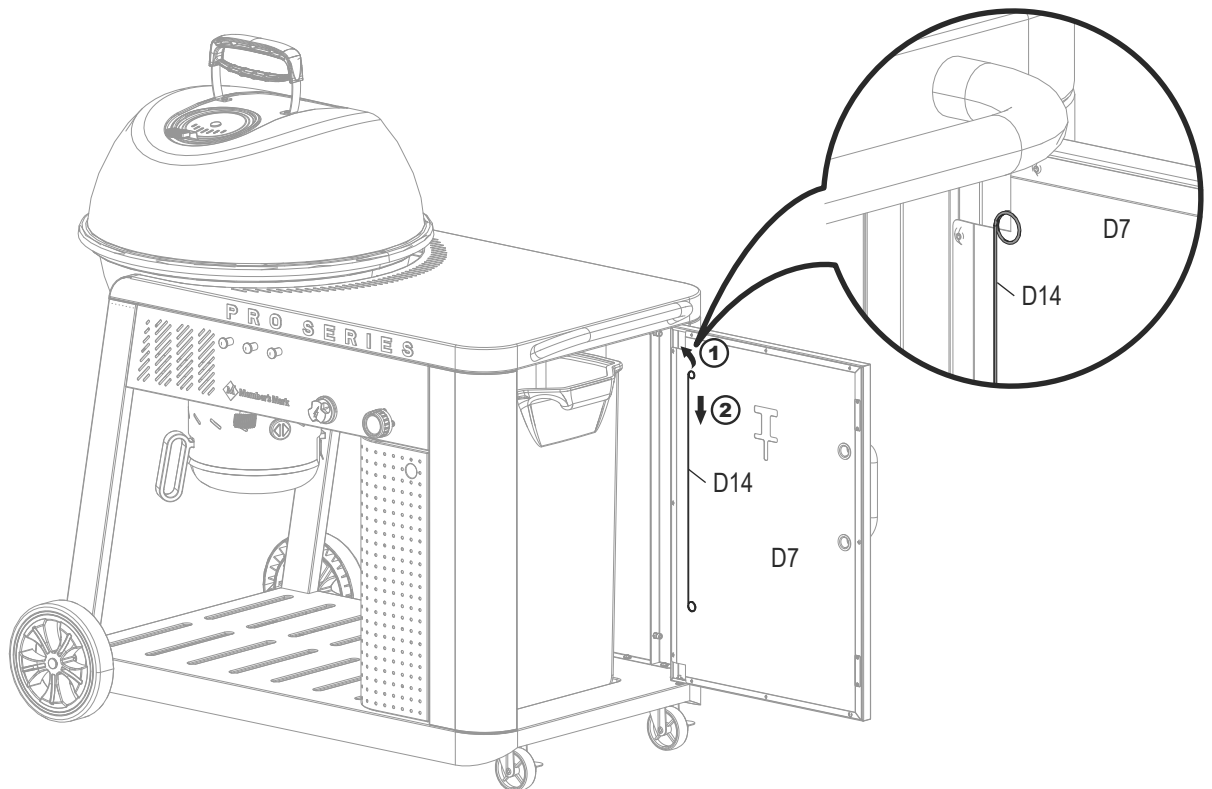


# ASSEMBLY INSTRUCTIONS

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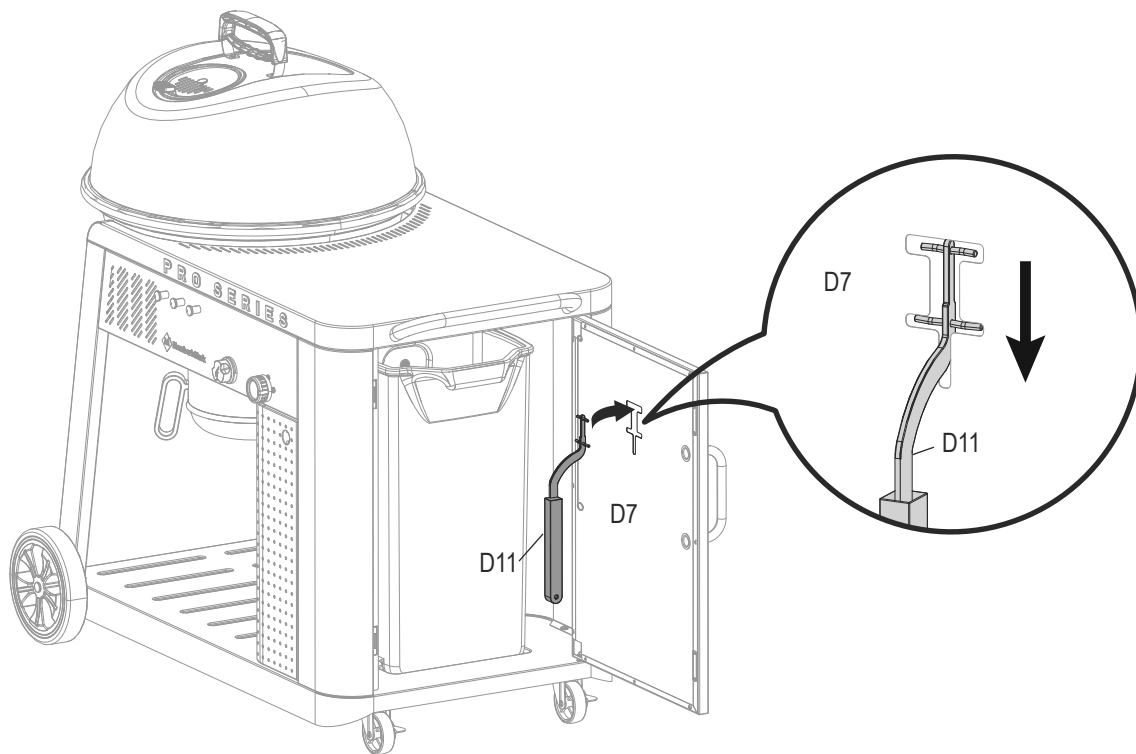


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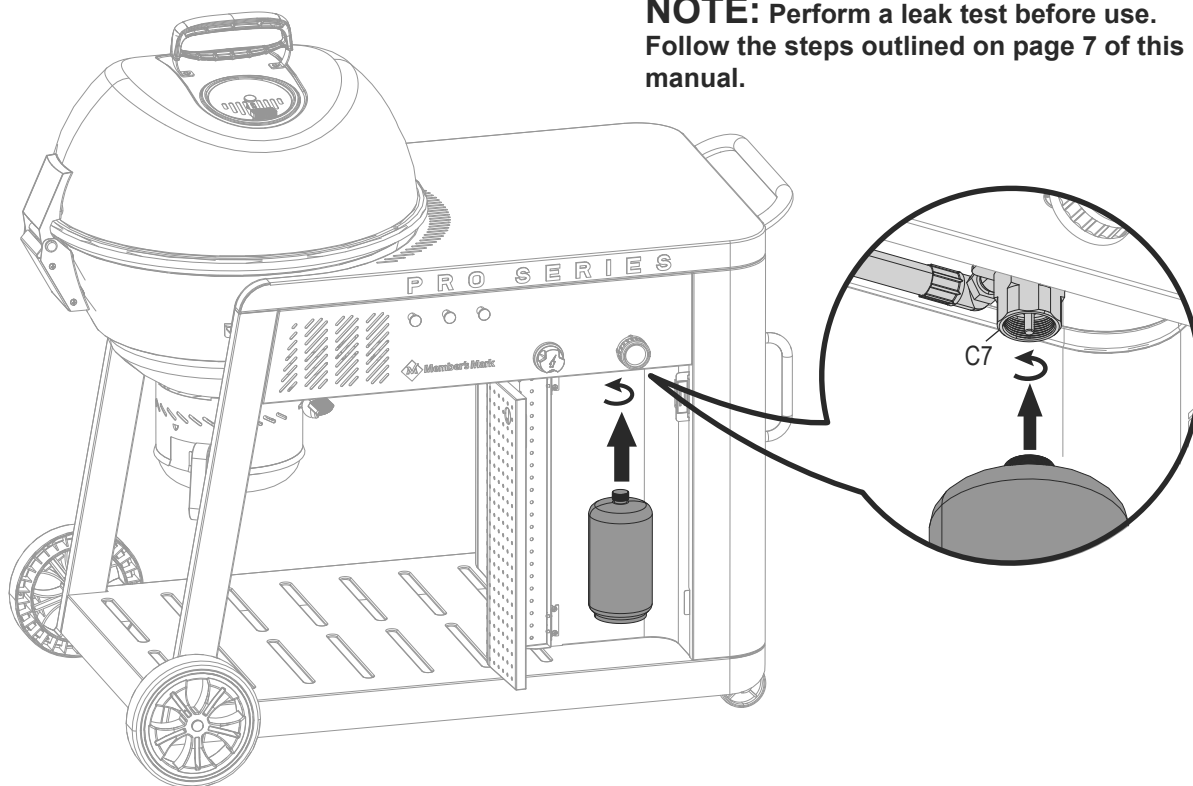


# ASSEMBLY INSTRUCTIONS

32



33



# WARRANTY AND SERVICE

This product is covered by the **Sam's Club Member Satisfaction Guarantee**. Please visit [samsclub.com](http://samsclub.com) for more information.

**BEFORE YOU CALL FOR SERVICE**, have the following information available:

1. **Serial Number:** The serial number is located on the front of this manual and on the rating label on the inside of the BBQ cart door.
2. **Model Number:** The model number is located on the front cover of this manual and on the rating on the inside of the BBQ cart door.
3. **Proof Of Purchase:** In the form of a receipt, obtained by the original owner.

**Call Customer Care Hotline: 1-833-454-0864**

**IF YOUR PRODUCT IS DAMAGED:**

1. Call the Member's Mark Customer Care Hotline: **1-833-454-0864**.
2. **Do NOT return to the store for replacement of damaged or defective parts:** Member's Mark Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpackaged, resolve issue by contacting Member's Mark Customer Care immediately.

**LIMITED WARRANTY:**

Winners Products, hereby warrants to the Original Purchaser of this Pro-Series Gas Assist Charcoal Grill that will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below. Please see Limitations and Exclusions section on the following page.

Member's Mark warrants that components in your new Pro-Series Gas Assist Charcoal Grill will be free of defects in material and workmanship from the date of purchase, for the following period:

**Fire bowl and Lid.....5 years**  
**All Other Parts.....2 years**

## CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

## WARNING:

Do not attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

## LIMITATION AND EXCLUSIONS

**Winners Products has the following limitations to its warranty:**

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes. Which includes (but not limited to): Restaurants, hotels, resorts, time shares or rental properties.
2. This warranty applies only when barbecue is used in the United States.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its barbecue products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period. (See exclusions to warranty coverage below)



# WARRANTY AND SERVICE

6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.
8. Winners Products Engineering Ltd. does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.
12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

## EXCLUSIONS

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### **Winners Products Engineering Ltd. excludes from its warranty, the following:**

- a. Failure to perform regular maintenance, safety checks and service, including (but not limited to) removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- b. Part failure due to lack of cleaning and maintenance, part failure due to use of improper cleaning products, such as indoor stainless-steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel or stainless-steel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions or situations otherwise uncontrollable by the manufacturer.
- e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

**There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.**

# NOTES

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**Distributed by Sam's West Inc.**

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