TRU-INFRARED™. Grilling's Juicy Little Secret™

Congratulations and welcome to ownership of your new Char-Broil® TRU-Infrared™ grill. It is our sincere hope that by reading this guide and with a little practice you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with the advanced TRU-Infrared cooking technology. We suggest you take a few moments to read the product guide to ensure your grill is assembled correctly and completely and that you are familiar with both the construction and operation before using your grill.

There are no hard and fast rules for cooking with your new Char-Broil TRU-Infrared grill - just some basic facts about how the grill works. Depending on your level of experience with outdoor cooking on either traditional gas or charcoal grills, you will discover we've designed the TRU-Infrared cooking system to be a useful tool for you to prepare great tasting meals the way you like and want.

Your Char-Broil TRU-Infrared grill has an exclusive infrared cooking system that gives you a wide range of control over the temperature and style of grilling, barbequing and rotisserie cooking you enjoy. Use this grilling guide as an introduction to get started cooking with your new Char-Broil TRU-Infrared grill.

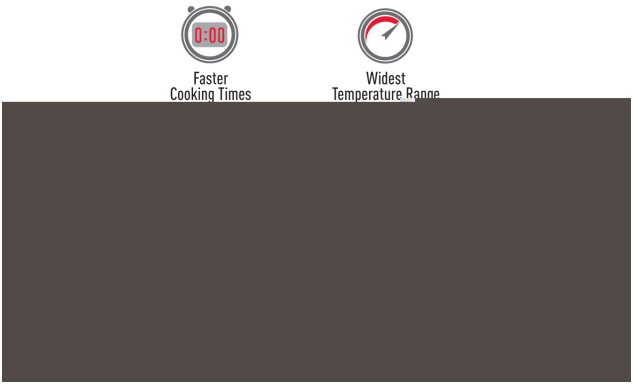
The most important thing you can do first is register your grill to activate your warranty and provide important information so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your product guide or save a stamp and visit us at charbroil.com to register quickly and easily.

When you register, be sure to sign up for our email newsletter. Every few weeks you'll receive tips, recipes, party ideas and have the opportunity to enter great promotions. We want your Char-Broil experience to be great, and this is one way we can stay in touch!

HAPPY GRILLING!

WHAT TRU-INFRARED™ MEANS

A Char-Broil TRU-Infrared grill promises outdoor cooks much juicier food and prevents flare-ups and hot spots. These six benefits of TRU-Infrared set the stage for a great grilling experience, every time.



HOW TRU-INFRARED™ WORKS

The science behind TRU-Infrared tells a juicy story. Unlike traditional *convective* gas grills, Char-Broil TRU-Infrared limits the hot air that comes into contact with the food. Our exclusive emitter generates infrared heat - searing at the highest temperature or cooking slowly at the lowest of lows.

INFRARED HEAT .....

CHAR-BROIL TRU-INFRARED EMITTER .....

HOT AIR GAS BURNER .....

While convective heat destroys the moisture barrier, infrared heat penetrates without drying - locking in natural juices and flavors.

4. Disconnect the regulator from the LP tank.
5. Wait 30 seconds.
6. Reconnect the regulator to the LP tank.
7. Slowly open the LP tank knob all the way. Do not put excessive force on the valve at the full open position to avoid damaging the valve.
8. Turn on the appropriate control knob and light the grill per the instructions.

An illustration of this process is included in the product guide or go to charbroil.com for more information.

SEASONING YOUR GRATES

Just like a cast iron skillet, the stainless steel grates in the TRU-Infrared cooking system will need to be seasoned prior to use. This is important as it will optimize cooking performance, make cleaning easier and inhibit rusting. While the grill is cold, coat all surfaces of the TRU-Infrared cooking system with a high-heat cooking oil (such as Canola or Peanut oil). It is recommended that you use an oil filled spray bottle, but you must wipe down the TRU-Infrared cooking system with a cloth or paper towel after spraying to ensure an even coat. Ignite your grill and let it heat up for 15 minutes, or until the oil burns off and stops smoking. The shiny finish on the grates should now have a dark brown or bronze color. Your grill is now seasoned and you are ready to cook.
The more you use your TRU-Infrared grill and follow these seasoning steps, the better they will cook. The darker "more seasoned" the cooking grates become, the hotter and the more evenly it will cook. A light coat of cooking oil after each use (once the grill has cooled) will keep the surfaces seasoned and help inhibit any rusting – just like a cast iron skillet. The next time you grill, before you pre-heat, go ahead and wipe the grilling surface with a well oiled cloth. This should remove any debris that may have accumulated and will help prevent your grilled foods from sticking to the cooking surface. You are now ready to pre-heat your grill and start grilling.

PREHEATING YOUR GRILL

Just like your home oven, the Char-Broil TRU-Infrared grill should be preheated to provide optimum performance. Preheat the grill on high for 10-15 minutes, or longer if weather conditions require. Please refer to the lighting instructions inside the product guide or inside the door of your grill if you have questions about how to light your grill. A match-light chain and access hole is provided for your convenience.

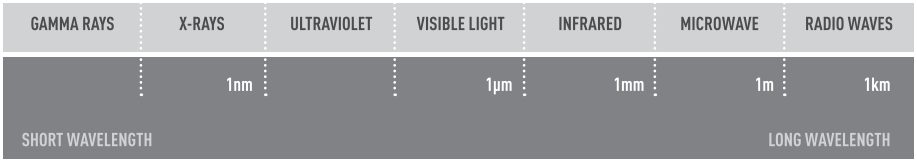
TEMPERATURE

Many grills utilize a lid mounted temperature gauge which measures the air temperature inside the grill. However, Char-Broil has engineered your new Char-Broil TRU-Infrared grill with integrated grate level temperature gauges. These gauges provide the temperature right at the grate level, where your food cooks. This allows you to precisely monitor and control the cooking temperature of each individual cooking zone. Engineered to provide a superior grilling experience, these temperature gauges are only found on Char-Broil TRU-Infrared grills.

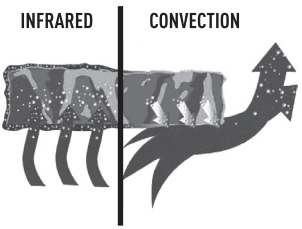
INFRARED GRILLING 101

INFRARED HEAT. GRILLING'S JUICY LITTLE SECRET™

Infrared energy is comprised of those frequencies just beyond the visible light spectrum. Simply put, it is light that we cannot see, but our bodies (and food) detect as heat. Most electromagnetic energy can cause heating but infrared is the perfect choice for cooking. Traditional convection grills heat with hot air, and can dry out your food. With infrared grills, infrared frequencies strike the food and cause the molecules to vibrate, thereby creating the heat that cooks your food.



All meat has a moisture saturated boundary layer. Convection heat dries out this boundary layer while cooking, where as infrared energy is able to penetrate this boundary layer without displacing it. That is why a hamburger will shrink more on a convective grill than on an infrared grill. The results are that cooking with infrared energy provides more juicy and flavorful results. High end restaurants have known for years that cooking with infrared produces the best steaks, and now Char-Broil is bringing this same technology to your backyard!



COOKING WITH INFRARED ENERGY

- Sear marks are best made on fresh sections of the grill.
- Think about your meal and organize your food according to cooking techniques and required times as well as best use of the grilling area.
- Coat each piece of meat, fish or fowl with a light spray of high heat oil like canola.
- When using a sauce or glaze with excess sugars, brush on food during the final 10 minutes of cooking. Excess sugars will burn and turn to carbon, and that's not the smoke flavor you want! Keep in mind that excessive marinades will require extra cleaning afterwards.

Until you get used to cooking on the Char-Broil TRU-Infrared grill, you may want to adjust your regular cooking times. If you are familiar with cooking on a well-prepared charcoal fire, your sense of timing will be more easily adaptable to the TRU-Infrared cooking system. If you are used to cooking on open-flame gas burners, reduce the heat settings you normally use by at least 30% and the cooking time by about half. After some experience you'll have a sense of what temperature setting and cooking times best work for you and deliver the results you want.

COOKING WITH WOOD CHIPS

Wood chips can be placed on or between the cooking grates for added smoke flavor when grilling and barbequing. You can drop wood chips right out of the bag with no need to pre-soak them first. NOTE: Do NOT place wood chips directly under greasy foods as this can increase the risk of flare up.

Here are some hardwood varieties that work particularly well with foods: Alder, Apple, Cherry, Grapevines, Hickory, Mesquite, Oak, Rosemary and Sassafras.

PREVENTING FLARE-UPS

Your TRU-Infrared cooking system was designed to eliminate flare-ups during normal use. Engineered perforations keep flames in the firebox beneath the cooking grate and away from your food. However, under certain conditions, you may experience a flare-up on top of the cooking grate. The following tips can help reduce the chance of this occurring.

- When searing fatty foods, leave the grill lid in the open position.

- Try to keep your grill away from windy areas. Wind forces oxygen between the grates which can result in flare-ups.
- During cooking, if grease pools, remove food (if possible) and turn burners on high with the grill lid open until grease has burned off.

DIRECT COOKING

Infrared energy is perfect for direct cooking of steaks, chops and other meats as it can achieve very high searing temperatures. The infrared energy affects meat by first searing the outside and penetrating inside so the meat is cooked to juicy perfection.

INDIRECT COOKING

Place the meat on one side of the grill and turn the TRU-Infrared burners on the other side of the grill to the setting that will deliver the desired cooking temperature (generally between 225º F and 300º F). During indirect cooking, meat will lose fat and other drippings.

ROTISSERIE COOKING

Rotisserie burners are not needed with this grill. Simply use a Char-Broil Rotisserie over your TRU-Infrared cooking system. Always rotisserie on LOW as indicated on the burner control knob. Check frequently to ensure proper cooking. It is okay to rotisserie with the lid open if you need more room. The Rotisserie Extension Kit is available online at charbroil.com (model # 4397254). This allows for the rotisserie spit rod to sit higher above the cooking surface. Always rotisserie cook with your grates in place.

SEARING

Searing meat is all about creating a flavor "crust" and capturing internal juices so meat remains moist on the inside and every bite is delicious. Whether you're grilling a steak with direct heat or slow roasting a pork shoulder, getting a good "crust" on the outside of the meat as soon as possible will help to ensure the flavor and the moisture remain inside. What is the crust? Natural proteins and sugars drawn to the surface of the meat react to temperatures in the "Searing Range" of 300° F and above. Searing creates what is also known as "The Maillard Reaction. "The TRU-Infrared cooking system produces the perfect searing temperatures when infrared energy impacts the surface of the meat. Here's a good searing tip for you to experiment with: Use a little coarse salt on your steaks, chops and roasts - this helps draw proteins to the surface of the meat - and when they get hit with the infrared energy this surface will

sear and create that delicious crust you love to taste. On a turkey or chicken use a light touch of oil on the skin for the same effect. Sear the meat on a TRU-Infrared grill by first using a higher setting, then lower the burner to finish cooking. You may even want to use aluminum foil to "hold" cooked food on the warming rack as you prepare the additional courses.

GRILL OR BBQ ... WHAT'S THE DIFFERENCE?

These words are often used interchangeably, but there is actually quite a difference. Grilling involves cooking your meat directly over high heat. Grilled foods are generally smaller pieces of meat and vegetables that make their way to the table faster. Barbequing is a slower way of cooking larger portions of meat. It takes time, but your end result is tender and juicy. So grill it fast or 'Q it slow… either route takes you to a mouth watering meal.

GRILLING THE PERFECT BURGER

Ground beef with a 20 percent fat/80 percent lean ratio is best for a juicy burger with a good, meaty texture.

- Form patties with gentle pressure and don't over-pack.
- Form a slight depression in the middle of the patty so the edges are slightly thicker than the center. This will produce a less-round, more evenly-cooked patty.
- Patties should be no more than 8 oz. and 1/2 inch thick.
- Set grill to medium heat and cook for 3 to 4 minutes per side until the meat is no longer pink or when a thermometer inserted from the side to the center reads at 160˚F.

HOW TO GRILL A SUCCULENT BEEF STEAK

Pick the right kind of steak. Tender cuts like sirloin, tenderloin, porterhouse, New York strip, and shell steak are the best. Fibrous steaks, like skirt and flank, also taste great grilled–
especially when thinly sliced on the diagonal. Restaurant quality steaks are graded by the USDA as either 'choice' or 'prime' and have not been frozen.

- The meat should be at room temperature, seasoned lightly with kosher salt (to help draw out the proteins in the meat) and ground pepper. Lightly oil the surface with canola or other high smoke-point oil.

- Set grill to high temperature and place the steaks on the grate, lined up in the same direction.
- Cook steaks on each side 2 to 3 minutes for a steak 1/2 inch thick, 3 to 4 minutes for a steak 1 inch thick, 4 to 6 minutes when 1-1/2 to 2 inches thick.
- Always turn the steak with tongs or a spatula; *never use a fork*. The holes made by a fork allow the juices to escape.
- To check for doneness, you can use your finger pressed on the meat. Rare meat moves easily when pressed with your finger, while a well done steak is stiff, and medium-rare is right in the middle. This is a skill that will develop with practice. You can also use an instant read thermometer inserted from the side of the steak, preferably through any fat on the edge and only when your experience suggests they are nearly done.
- Don't overlook the last, most important step: **Let the steaks rest for 2 to 3 minutes before you serve them.** This allows the juices to flow back from the center of the meat to the exterior, giving you a juicer steak.
- Always cut meat across the grain to preserve tenderness.

There are more beef recipes at charbroil.com

HOW TO GRILL TENDER & MOIST PORK

Cooking pork to 145˚F with a three-minute rest time is considered safe and yields a much juicier piece of meat. One way to determine this, of course, is by using a meat thermometer. Depending on the thickness, cut, grain of the meat and the amount of fat, muscle and bone, the cooking time for pork can vary considerably. Final cooking time to generate the proper internal temperature depends on the thickness of the meat and the heat of the grill.

BRINING

Brining is a process similar to marination in which meat (most often pork or chicken) is soaked in a salt solution (the brine) before cooking. Brining makes cooked meat more moist by hydrating the cells of the muscle tissue before cooking, and traps water molecules and holds them during cooking. This prevents the meat from drying out, or dehydrating. Brine larger cuts of pork like shoulders, racks, roasts and even pork chops.

Char-Broil's EZ Basic Brine Recipe

- 1/4 cup kosher salt
- 1/4 cup packed brown sugar
- 4 cups hot water

1. Thoroughly mix all the ingredients, place meat in an appropriate sized sealable plastic bag and cover with brine.
2. Place in refrigerator for 4-24 hours depending upon size of meat.
3. Remove and rinse, pat dry and allow to come to room temperature before adding rub or other seasonings.

INJECTING FLAVORS

Flavors and moisture can be added by injecting meat with marinade solutions under cold conditions before cooking. Needle injectors are used to incorporate marinades directly into the thicker muscle pieces in meats. The brine or marinade is injected right where you need it.

ADDITIONAL TIPS TO HELP YOU PREPARE PORK

- Use an instant read thermometer to check the internal temperature of the meat furthest from the bone and nearest to the center of the thickest part.
- As you near the end of the estimated cooking time, cut into the meat near the bone to determine doneness before pulling the meat off the grill.
- Brush glazes or sauces that contain any sweet ingredients like sugar or honey during the last few minutes of grilling to prevent them from charring.

PREPARING PORK RIBS

There are several varieties of ribs and each requires it's own technique to bring out the best flavors and textures. These tips are general rules to consider when cooking any pork rib.

- Before cooking apply a dry blend of herbs and spices to suit your tastes and compliment the flavor of the meat.
- Set grill to low temperature.

Important points to consider for grilling pork ribs with TRU-Infrared:

1. Unlike other grills, the TRU-Infrared grill emits infrared energy. It will sear the outside, penetrating the meat and sealing it so the internal moisture will remain.
2. Cook the ribs for 1/2 - 1 hour depending upon how much meat, bone and fat they contain. Baste the ribs with a light coating of apple cider vinegar during the last 10 minutes.
3. If desired, you can brush on a glaze of barbeque sauce or marmalade during the final 10 minutes instead of the apple cider vinegar.
4. Drop smoke chips directly on or between the cooking grates. This will add smoke flavor to the ribs.
5. Determining when pork ribs are done can be tricky and color is not an indication of doneness. Smoke from burning wood chips can turn the interior of the meat pink and leave you with the impression that it's not cooked. If you can move the rib bones back and forth without a lot of resistance the meat is cooked. A better judge is to remove the ribs after an hour and use an instant read thermometer inserted into the thickest part of the meat away from the bone.
6. Infrared energy cooks differently than conventional gas or charcoal grills - the outside of the ribs will be crusty and the inside will be moist.

GRILLING VEGETABLES

Grilling gives vegetables a lightly smoked flavor and it doesn't take much preparation. Here are several tips on grilling vegetables on the TRU-Infrared Cooking System:

- Set grill to medium-high heat.
- We recommend you lightly brush or spray vegetables with olive oil before grilling to add flavor, promote sear marks, and keep them from drying out and sticking to the grill.
- Grilled vegetables are usually served as a side dish with other grilled foods, but they can also be served as a main course, drizzled with plain or flavored olive oil.
- In general, vegetables benefit from direct, high-heat grilling methods.
- Mushrooms and other small vegetables can be grilled whole. Larger vegetables just need to be sliced or cut into wedges.

- Start vegetable over medium-high heat to sear their skins, turning every 1-2 minutes. Then, move to low heat to finish cooking, turning occasionally.
- The easiest way to tell if vegetables are cooked is to pierce them with a fork or skewer. If it goes in easily, the vegetables are done.

VEGETABLE GRILLING CHART

VEGETABLE	ESTIMATED COOKING TIME	SETTING
CORN		
In husk (soak for 15-30 minutes)	20-30 minutes (total)	Medium/High
Without husk	5-7 minutes	Medium/High
MUSHROOMS		
Portobello	3-4 min/side	Medium/High
Regular	2-4 min/side	Medium/High
ONIONS		
Quartered	10-12 min/side	Medium/High
Sliced	4-8 min/side	Medium/High
PEPPERS		
Whole	16-20 min, let skin color	Medium/High
Cut in half	8-12 min	
SQUASH		
(yellow and zucchini)		
Sliced	4-6 min/side	Medium/High
Halved lengthwise	8-12 min (total)	
TOMATOES		
Sliced	2-4 min/side	Medium/High
Whole	8-24 min (total)	

* This chart offers some general guidelines for cooking times. Refer to cooking individual recipes for more specific cooking times.

GRILLING PERFECT SEAFOOD

Grilling adds a delicious, smoky flavor to seafood, and the sear locks in juices, so seafood grilled to a crispy exterior is moist and flavorful. Whole fish, fish steaks, fillets, shrimp, scallops and other grillable seafood such as oysters, clams and mussels can be grilled. Whole fish and fish steaks should be grilled with the skin on, as the skin helps hold the delicate flesh together. Fillets are usually grilled skin-side down, since the skin will not become crispy.

- Set grill to medium-high heat.
- To keep fish from sticking to the grill, make sure the grill is clean and oiled before cooking.

sure the cooking grate is clean and very hot before you start to grill. Rub it quickly with a paper towel dipped in a little oil before you put the seafood on the grill. A grill pan gives seafood a light smoked flavor and cooks it with virtually no fat.

- Whole fish such as snapper, pompano, and sea bass must be handled carefully so they don't stick and fall apart. Firm fish steaks such as tuna, swordfish, and shark are particularly good on the grill because they hold together well and don't stick.
- Grilled shrimp are tastiest when the shell is left on. Lightly sprinkle the shrimp with salt. Grill them about 5 minutes until the shells turn pink. Serve hot off the grill.

GRILLING WITH A PLANK

- Before you begin cooking with a plank *it must be soaked*. This helps to keep food moist while cooking, creates a more even cooking rate, and lends more of the flavor characteristic of the wood you have selected. Soaking a plank prior to cooking also reduces its burn rate and prolongs the life of the plank. Be sure to soak the plank prior to each cooking session, even if the plank has been used before.
- Many liquids such as fruit juices, vinegar, wine and other alcohols can also be used, although water is the most commonly used liquid for soaking. Immersing the plank in these different liquids renders their faint flavors into the food being cooked. Soaking times for planks should be at least one hour, but like marinating, can be longer based on personal preference. Also, the size and type of wood helps determine soaking times.
- Once the plank has been prepared by soaking in water, place it on the grill, cooking side down, and preheat the grill to medium for approximately five minutes. This allows the plank to dry. The plank should not be allowed to catch fire. Once the plank is preheated, brush a light coating of oil onto the cooking side of the plank. This seasons the wood and keeps the food from sticking.

YES, FRUITS ARE GOOD ON THE GRILL TOO!

Lightly grilling fruit (especially stone fruits) caramelizes their natural sugars, which enhances their flavor and provides an attractive "grill mark".

- Set grill to medium.

- Be sure to put fruits on a liberally oiled cooking grate to avoid sticking.
- Slice fruit in half and remove pits. Grill with pulp side down. Grill until tender. Turn only once.
- Grill the fruits until they are lightly browned. You want them to be tender but not mushy when gently pierced with a sharp knife. The key for grilling fruits is to use low heat.
- Fruits don't take long to cook on the grill (about 3 to 5 minutes). Thicker pieces of fruit, such as halved peaches or pears, may require a little more time. Thinly sliced fruit requires less time. Fruit can burn easily because of its sugar content, so watch it closely. Also, keep cooking times short for ripe fruit to prevent it from getting mushy.

Try these ideas for including grilled fruits in your meals:

Cut fruit, such as apples, pears, mangoes, pineapples, and peaches into chunks and brush lightly with canola oil before grilling. Put pineapple slices or bananas sliced lengthwise directly on the grill. A touch of cinnamon or brown sugar to finish the grilled fruit is tasty!

GRILLING GREAT CHICKEN EVERY TIME

Grilled chicken is one of the most popular grilled foods. There are some simple steps you can take to ensure your grilled chicken turns out beautifully browned and cooked thoroughly while also remaining moist and tender.

- Consider brining the chicken pieces overnight. Brining adds moisture and tenderizes the meat (see page 10).
- Completely thaw chicken before grilling so that it cooks more evenly. Whenever possible, defrost chicken in the refrigerator. Defrost chicken in the microwave only if it will be immediately put on the grill. Chicken in airtight bags may be defrosted in cold tap water. Change the water every 30 minutes. Chicken defrosted in the microwave or by the cold water method should be cooked before refreezing.
- Keep raw chicken and cooked chicken apart! Use a different platter to serve the grilled chicken from the plate that was used to carry the raw chicken to the grill. Also, either discard raw poultry marinade, or boil it for at least 2 minutes before serving it with cooked chicken.
- If you are packing for a picnic keep uncooked chicken in a cooler with ice or cold packs until ready to grill. The temperature in the cooler should stay below 40˚F. If the day is hot, remember that chicken should not remain out longer than an hour after it is grilled.
- If possible, allow the chicken to come up to room temperature prior to grilling. This

should take only about 20 minutes. Grilling cold chicken will delay the overall cooking time and can result in an overcooked exterior with under-cooked interior.

- When you grill chicken parts, remember that a different thickness will affect the grilling time and so will the fat content. As a general rule, white meat takes less time than dark meat, while breasts and thighs will take longer than wings.
- Set grill to medium and cook until a meat thermometer inserted into the thickest part of the meat reaches 165˚F. Be sure the thermometer does not touch the bone. The infrared energy of the TRU-Infrared cooking system will lightly sear the outside of the chicken, skin or skinless, and help seal in the moisture.
- Be sure to remove the grilled chicken and cover it lightly with aluminum foil; then let it rest for several minutes as the internal temperature will continue to rise and the chicken will finish cooking.
- If you enjoy sauce or glaze on your grilled chicken, we recommend brushing it on lightly during the final 10 minutes of grilling.
- Consider using a dry rub on the outside of your chicken up to 24 hours before grilling to enhance flavors.

HOW TO COOK WITH A ROTISSERIE

Rotisserie cooking is best for larger cuts of meat, such as roasts, whole poultry, and pork.

Rotisserie cooking has its own set of simple rules:

- A rotisserie that turns at a constant speed allows the same degree of heat to cook every inch of the food. The food holds its moisture better than in an oven because the surface of the food sears quickly and therefore seals in natural juices.
- Marinate and baste with any combination of liquids, herbs and spices, but keep sugar ingredients to a minimum. *Avoid basting with a sauce that has high sugar content until the last 10 minutes of cooking to prevent the sauce from charring*.
- As with grilling, many factors such as wind, air temperature, and the size and thickness of the food affect the performance and actual cooking times of your rotisserie. Recipes can only give approximate cooking times.
- Keep the pieces of food, such as cut-up chicken, as equal in size as possible to ensure consistency in the cooking time. For larger food, such as a roast, make sure that the food is balanced on the spit rod before placing it over the grill.
- Poultry wings and legs, which may move around on the rotisserie, should be trussed or tied securely to the body with heavy cotton kitchen twine.

ROTISSERIE COOKING TIMES

MEAT	APPROXIMATE COOKING TIME
Chicken	18 minutes per lb.
Game hen	15 minutes per lb.
Duck	18 minutes per lb.
Leg of lamb	30 minutes per lb.
Pork loin	30 minutes per lb.
Boneless rib roast	30 minutes per lb.

CHECKING FOR DONENESS WHEN USING A ROTISSERIE

The easiest way to check for doneness is by using an instant read thermometer. Stop the rotisserie motor and insert an instant read meat thermometer into the deepest part of the food. For accurate reading do not touch bone, fat or gristle. To avoid overcooking the food, check the temperature about 5 to 10 minutes before the final estimated cooking time. **The temperature will rise more rapidly at the end of the cooking time than at the beginning.**

Unlike oven roasted food, rotisserie grilled food does not increase in temperature and does not continue to cook after it is taken off the rotisserie. However, roasts should rest 5 to 10 minutes after cooking to allow the juices to settle and to make carving easier. When removing the rotisserie spit rod from the grill, always use hot mitts as the spit rod can get very hot.

ROTISSERIE ROASTED CHICKEN

- You want to make the chicken as round as possible to ensure it is balanced, so tuck the wings with kitchen twine. Cross the drumsticks and tie them together. Tie the wings together with another piece of twine.
- Run the spit rod through the body cavity, parallel to the backbone. It will run out through the body opening. Make sure it is centered.
- Attach the forks on the spit rod to the breast and tighten. Be sure the forks press firmly so the chicken is secure.
- For additional stability and flavor, a second spit rod can be placed into the rotisserie inside the chicken.
- Before you push in the grill, roll the spit rod in the palms of your hands to turn easily. If it is heavier on one side than the other, the bird will be balanced. Adjust the forks.

ROTISSERIE ROASTED PORK, BEEF, OR LAMB

With a rotisserie, your roast will brown and self baste to perfection while you relax. Follow these few simple instructions and enjoy!

- Insert the rotisserie rod lengthwise through the center of the roast.
- Adjust the holding forks and test balance (uneven weight distribution can place unnecessary strain on the rotisserie motor).

USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES	
Beef, Veal, Lamb, Steak, Roasts & Whole Pork	145°F (WITH A THREE MINUTE REST TIME)
Fish	145°F
Beef, Veal, Lamb and Pork – Ground	160°F
Egg Dishes	160°F
Turkey, Chicken & Duck – Whole, Pieces & Ground	165°F

NOTE: Always use a meat thermometer to ensure proper doneness. Please refer to the USDA for complete, up-to-date information. Our internal temperature chart is based on these standards for meat doneness. Check out www.isitdoneyet.gov.

AMERICA GRILLS!® COOKBOOK

For 60 years, millions of folks have relied on the Char-Broil name for great backyard cooking. Now Char-Broil presents America Grills!, a cookbook filled with everything you need to know to get outside and join the fun. You'll find hundreds of recipes for grilling, smoking, low-and-slow BBQ, and frying a whole turkey for the holidays - without oil!

There's more including hundreds of easy-to-follow recipes for grilled and barbequed appetizers, main courses, salads, veggies, marinades - even deserts on the grill.

Go to charbroil.com to order yours today and receive 50% OFF. (Details on page 24.)

CB'S GRILLED HANGER STEAK "MOUTARDE"

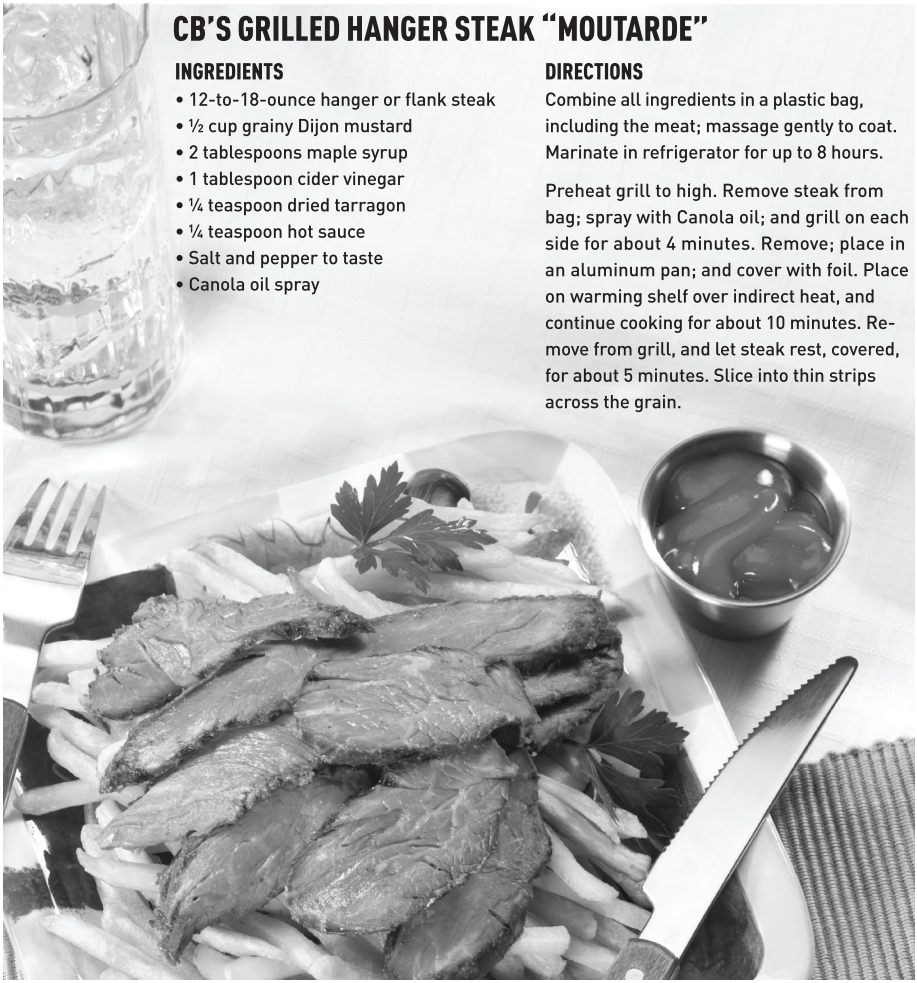
INGREDIENTS

- 12-to-18-ounce hanger or flank steak
- ½ cup grainy Dijon mustard
- 2 tablespoons maple syrup
- 1 tablespoon cider vinegar
- ¼ teaspoon dried tarragon
- ¼ teaspoon hot sauce
- Salt and pepper to taste
- Canola oil spray

DIRECTIONS

Combine all ingredients in a plastic bag, including the meat; massage gently to coat. Marinate in refrigerator for up to 8 hours.

Preheat grill to high. Remove steak from bag; spray with Canola oil; and grill on each side for about 4 minutes. Remove; place in an aluminum pan; and cover with foil. Place on warming shelf over indirect heat, and continue cooking for about 10 minutes. Remove from grill, and let steak rest, covered, for about 5 minutes. Slice into thin strips across the grain.



CB'S GRILLED HONEY AND LIME GULF PRAWNS

INGREDIENTS (SHRIMP)

- 1 pound jumbo Gulf prawns (about 21 per pound) cleaned, tails on

INGREDIENTS (MARINADE)

- 2 tablespoons Italian salad dressing
- 2 tablespoons dry white vermouth
- 1/3 cup Worcestershire sauce
- 1 garlic clove, finely minced
- 2 tablespoon cilantro, finely chopped
- 1 teaspoon ground ginger

DIRECTIONS

Arrange in a mound on a serving platter, drizzle with vinegar and garnish with walnuts.

CLEANING YOUR GRILL

WHY CLEAN?

We've all heard the saying 'An ounce of prevention is worth a pound of cure'. This is great advice when it comes to keeping your grill clean. Besides the versatile cooking performance, the ability to burn off the TRU-Infrared cooking system also makes clean-up a breeze!

CHAR-BROIL TRU-INFRARED ROUTINE MAINTENANCE

The more you use your TRU-Infrared grill the better it will cook. The darker "more seasoned" the cooking grates become, the hotter and the more evenly it will cook. In order to keep it performing at its peak, it does require some maintenance.

After each use, it is advised that you burn off any excess grease and food debris that has accumulated on your grates. Turn grill to HIGH and close the lid. Leave it on for around 15 minutes and this should turn debris to ash. After the grill has cooled down, but still warm, the stainless steel cooking grates should be cleaned regularly with a heavy-duty grill brush, such as the Brush Hawg or Grate Cleaning Tool available online at charbroil.com. Burned or baked on debris can be removed from the grate using the included cleaning tool or one can be purchased at charbroil.com. It is much easier to clean food particles while warmth is still present, then after the food particles have completely cooled and hardened. The next time you grill go ahead and wipe the grilling surface with a well oiled cloth before you pre-heat. This should remove any debris that may have accumulated and will help prevent your grilled foods from sticking to the cooking surface.

Periodically, as food debris accumulates on the infrared grates, it is recommended that the grates be removed from the grill so that they can be cleaned and ash removed. Before you remove the grates, use the Grate Cleaning Tool to remove burned or baked-on debris. Remove the grates from the grill and brush them with a heavy-duty wire grill brush, Baked-on food particles can be removed with the metal scraper on the backside of your grill brush or by using the handle of your Grate Cleaning Tool,which has been specially designed to clean the grates. Lightly tap the grates together to remove baked-on debris and ash.

Always coat the grates with a light coat of high-heat cooking oil after cleaning. This added layer of protection will ensure your TRU-Infrared grill will be ready for your next grilling experience.

Visit charbroil.com for videos and additional tips and tricks for cleaning your TRU-Infrared grill.

GENERAL CLEANING

Plastic parts: Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. This can result in damage and failure to the parts.

Porcelain surfaces: Because of glass-like composition, most residue can be wiped away with baking soda/water solution or glass cleaner. Use non-abrasive scouring powder for stubborn stains.

Painted surfaces: Wash with mild detergent or non-abrasive cleaner and warm water. Wipe dry with a soft non-abrasive cloth.

Stainless steel surfaces: Stainless steel can rust under certain conditions. This can be caused by environmental conditions such as chlorine or salt water, or improper cleaning tools such as wire or steel wool. It can also discolor due to heat, chemicals, or grease build-up. To maintain your grill's high quality appearance, wash with mild detergent and warm water, or use a stainless steel grill cleaner. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

INSECTS

Spiders like to make their homes in the venturi tubes of grills. These must be inspected and cleaned regularly to ensure there are no blockages. Refer to your produce guide for complete information.

STORING YOUR GRILL

- Clean and oil cooking grates.
- Store grill in a dry location.

- When LP cylinder is connected to grill, store outdoors in a well ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers available online at charbroil.com.
- Store grill indoors ONLY if LP cylinder is turned off, disconnected, and removed from grill. Never store LP cylinder indoors.
- When removing grill from storage, follow the 'Cleaning the Burner Assembly' instructions in the Use and Care section of the product guide.

ROUTINE SERVICE & MAINTENANCE CLEANING SCHEDULE

Regular cleaning will help prolong the life of your grill. Refer to the Use and Care section of your product guide or visit our Support Center at charbroil.com for more information on cleaning and maintenance of your grill.

	EACH USE	EVERY 6 MOS.
CLEAN AND LUBRICATE COOKING GRATES	X	
CLEAN/INSPECT FIREBOX	X	
CHECK ASSEMBLY HOSE (S) FOR CRACKS/LEAKS	X	
CHECK ASSEMBLY REGULATOR FOR LEAKS	X	
CHECK ALL CASTING ASSEMBLIES ARE TIGHT	X	
CLEAN/INSPECT BURNERS AND VENTURIS		X

Refer to your product guide or visit our Support Center at charbroil.com for more information on troubleshooting and maintenance of your new grill.

TROUBLESHOOTING/MAINTENANCE LOG	DATE	DONE

UPDATES

For updates to this guide and to find answers to your questions about TRU-Infrared, go online to charbroil.com.

At charbroil.com you have access to hundreds of grilling recipes. Sign up for our newsletter, and receive a new recipe every few weeks from backyard grilling enthusiast.

Thanks again from all the folks at Char-Broil and... Happy grilling!

ACCESSORIES FOR YOUR CHAR-BROIL TRU-INFRARED GRILL

Here are a few examples of some useful products specially designed to keep your Char-Broil grill with TRU-Infrared looking like new. Shop online at charbroil.com for Char-Broil covers and accessories specially designed for your new grill.

- Stainless Steel Grill Cleaner
- Stainless Steel Wipes
- Stainless Steel Restoration Kit
- General Purpose Grill Cleaner
- Rotisserie Extension Kit

GEARTRAX™

The Char-Broil® TRU-Infrared™ is equipped with Gear Trax™, which allow for the easy mounting of our unique line of Gear Trax accessories. Please visit charbroil.com for a complete list of Gear Trax accessories.

VISIT CHARBROIL.COM FOR ALL YOUR GRILLING NEEDS!

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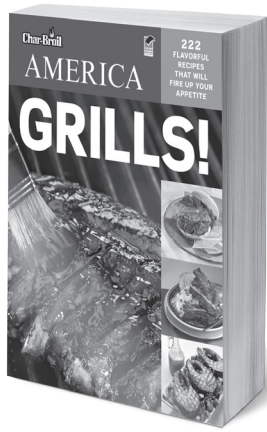
For 60 years, millions of folks have relied on the Char-Broil name for great backyard cooking. Now Char-Broil presents "America Grills!", a cookbook filled with everything you need to know to get outside and join the fun. You'll find hundreds of recipes for grilling, smoking, low-and-slow BBQ, and frying a whole turkey for the holidays – without oil!

There's more including hundreds of easy-to-follow recipes for grilled and barbequed appetizers, main courses, salads, veggies, marinades - even deserts on the grill. Go to charbroil.com to order yours today!



Enter code QGG12 at time of check out to receive your discount. While supplies last.

CHARBROIL.COM HAS A LOT TO OFFER INCLUDING:

- Online grill registration
- Exclusive online offers
- Free recipes and grilling guides
- Interactive Blog
- Customer support
- Information on our full line of products
- And so much more

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