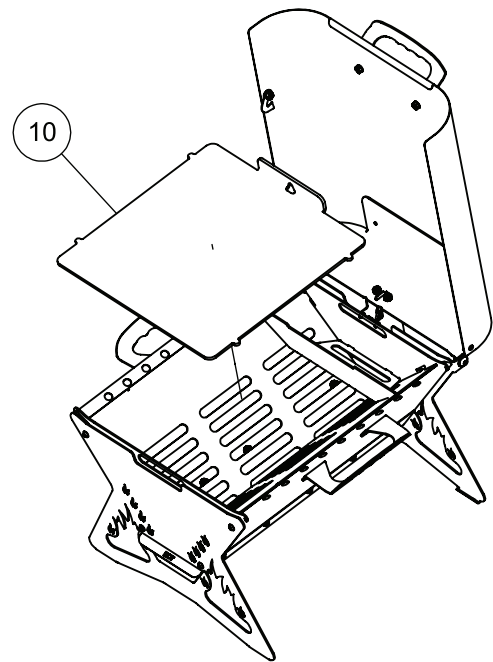
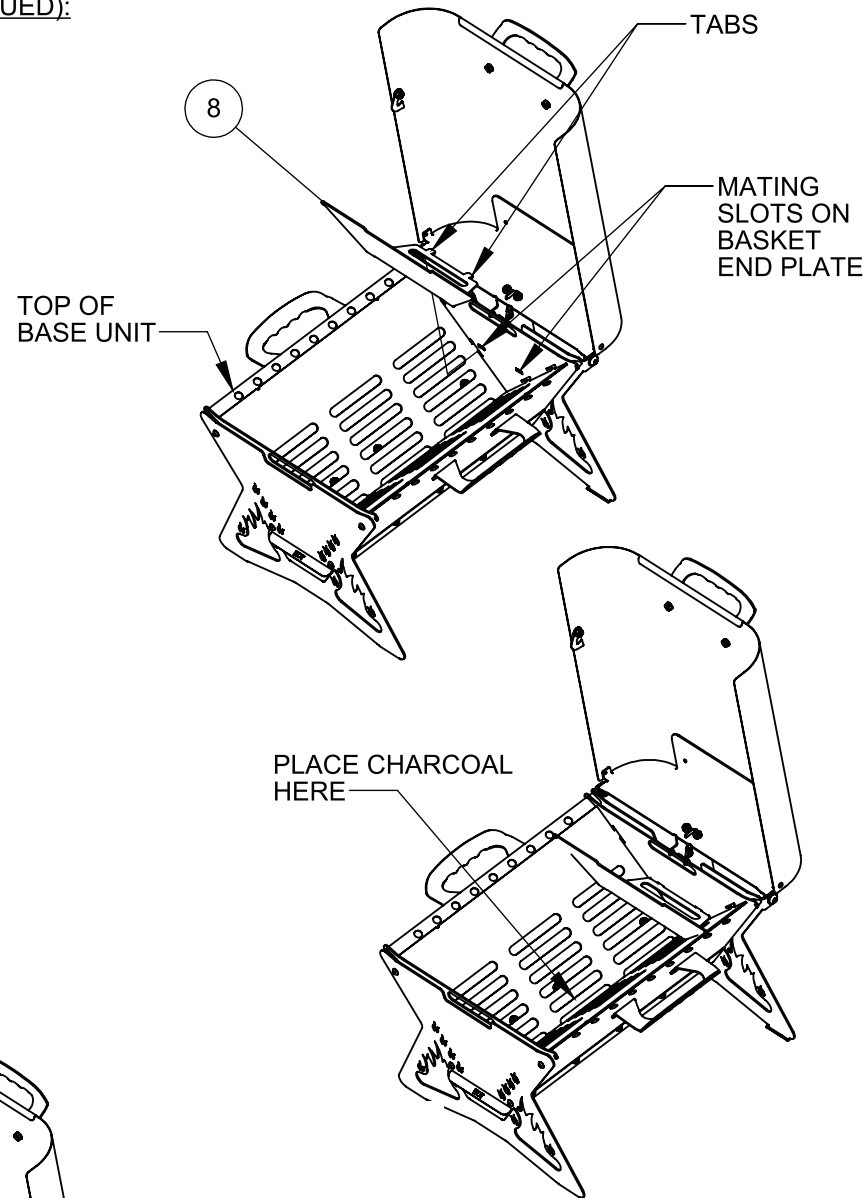


TO USE AS A GRIDDLE(CONTINUED):

REMOVE THE COOKING GRID. INSERT THE PIZZA WOOD SHELF INTO THE SLOTS ON THE BASKET END PLATE, AS SHOWN. LET THE TOP OF THE PIZZA WOOD SHELF REST ON THE TOP OF THE BASE UNIT.

PLACE CHARCOAL IN THE BOTTOM OF THE CHARCOAL BASKET AND LIGHT IT, IF NOT ALREADY LIT. DO NOT PLACE CHARCOAL IN THE PIZZA WOOD SHELF. ONCE THE CHARCOAL IS GOING, PLACE THE GRIDDLE PLATE (ITEM 10) ON TOP OF THE UNIT BASE NEXT TO THE PIZZA WOOD SHELF.

PLEASE NOTE THAT A SHALLOW LAYER OF CHARCOAL IS ALL THAT IS NEEDED FOR HOURS OF COOKING. COMPLETELY FILLING THE CHARCOAL BASKET WITH CHARCOAL IS NOT ADVISED AS IT MAY RESULT IN EXTREME TEMPERATURES THAT COULD DAMAGE YOUR UNIT.



TO USE AS A PIZZA OVEN:

FOLLOW "TO USE AS A GRIDDLE" STEPS 1-5

REMOVE THE COOKING GRID. INSERT THE PIZZA WOOD SHELF INTO THE SLOTS ON THE BASKET END PLATE. LET THE TOP OF THE PIZZA WOOD SHELF REST ON THE TOP OF THE BASE UNIT. PLACE THE GRIDDLE PLATE ON TOP OF THE UNIT BASE NEXT TO THE PIZZA WOOD SHELF.

PLACE CHARCOAL DIRECTLY IN THE BOTTOM OF THE PIZZA WOOD SHELF AND LIGHT, IF NOT ALREADY LIT. DO NOT PLACE CHARCOAL IN THE LARGE CHARCOAL BASKET; IT IS NOT NEEDED FOR COOKING WOOD-FIRED PIZZA.

PLACE WOOD CHUNKS ON TOP OF LIT CHARCOAL IN THE PIZZA WOOD SHELF. BE SURE THAT WOOD IS NOT STACKED SO HIGH THAT IT INTERFERES WITH CLOSING THE PIZZA OVEN LID.

ONCE WOOD IS LIT, YOU'RE READY TO START YOUR WOOD-FIRED PIZZA!

Weber Knapp Co.
441 Chandler Street
Jamestown, NY 14701
www.weberknapp.com/shop/
sales@weberknapp.com
800.828.9254
Fax: 716.484.9142

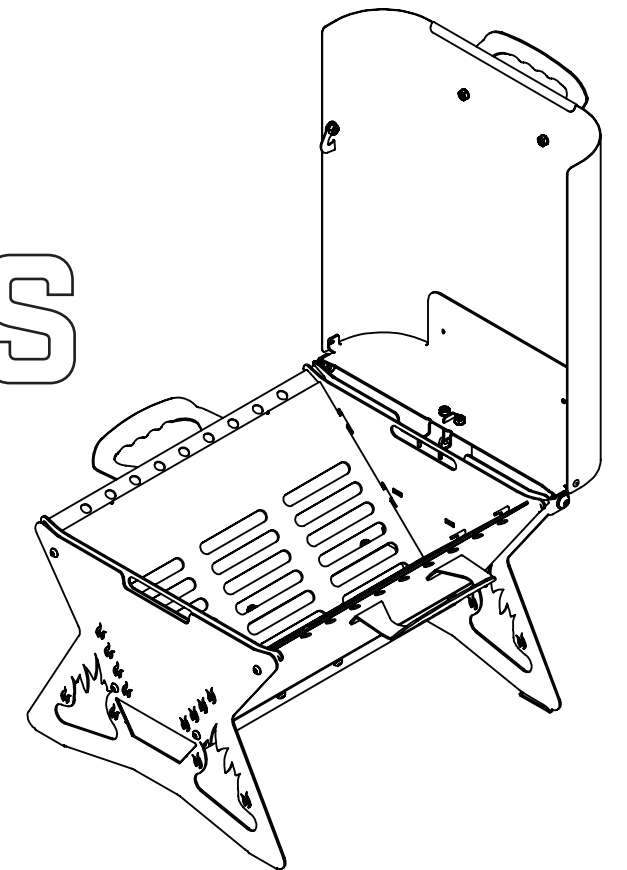


by



THE
TG SERIES
GRILL

Safety and Instructions Manual



⚠ SAFETY ⚠

Failure to follow the DANGERS, WARNINGS, and CAUTIONS contained in this Owner's Guide may result in serious bodily injury or death, or may result in a fire or an explosion causing damage to property.

Please read all safety information contained in this Owner's Guide before operating this grill.

DANGERS

- ⚠ Do not use indoors! This grill is designed for outdoor use in a well-ventilated area and is not intended for and should never be used as a heater. If used indoors, TOXIC fumes will accumulate and cause serious bodily injury or death.
- ⚠ Do not use in a garage, building, breezeway, or any other enclosed area.
- ⚠ Do not use gasoline, alcohol, or other highly volatile fluids to ignite charcoal. If using charcoal starter fluid (NOT RECOMMENDED), remove any fluid that may have drained through the vents into bottom before lighting the charcoal.
- ⚠ Do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the grill.
- ⚠ Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc., and combustible material.

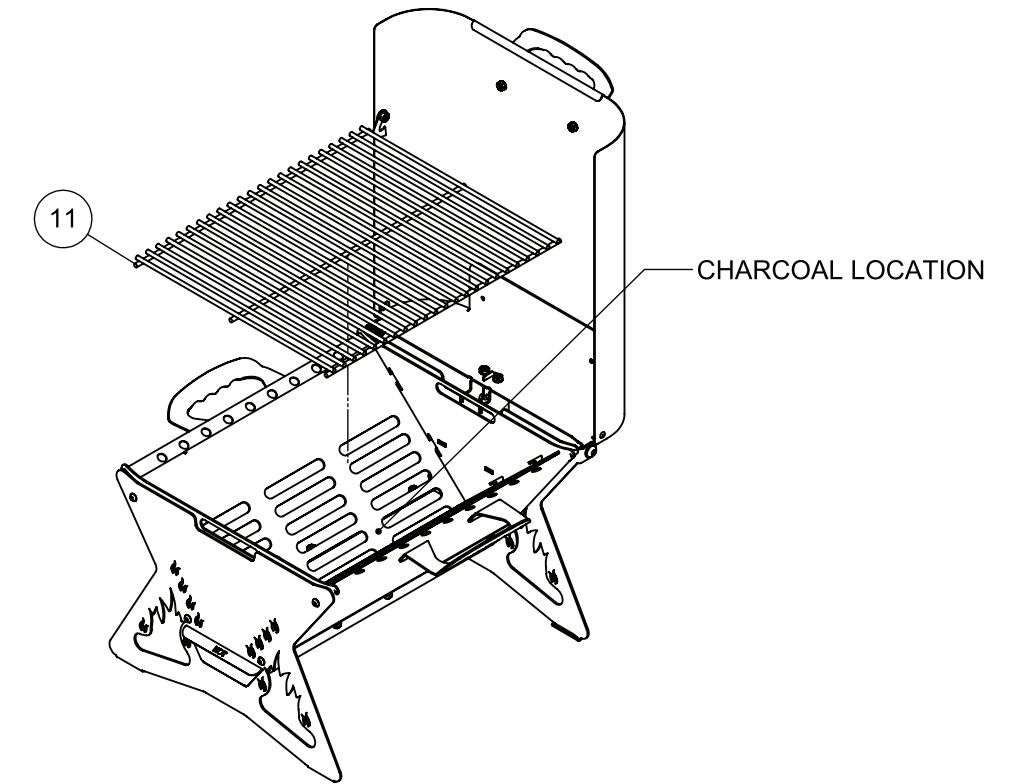
WARNINGS

- ⚠ Do not use this grill unless all parts are in place. This grill must be properly assembled according to the assembly instructions. Improper assembly may be dangerous.
- ⚠ Never use grill without the ash pan installed.
- ⚠ Do not use this grill under any overhead combustible construction.
- ⚠ The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the grill.
- ⚠ Exercise caution when operating your grill. It will be HOT during cooking or cleaning, and should never be left unattended.
- ⚠ This grill will become very HOT! Do not move it during operation.
- ⚠ Keep children and pets away.
- ⚠ This grill is not intended to be installed in or on recreational vehicles and/or boats.
- ⚠ Do not use this grill within five feet of any combustible material. Combustible materials include, but are not limited to, wood or treated wood decks, patios, and porches.
- ⚠ Keep the grill on a secure, level surface at all times, clear of combustible material.
- ⚠ Do not place grill on glass or combustible surface.

TO USE AS A GRILL:

PLACE CHARCOAL IN THE BOTTOM OF THE CHARCOAL BASKET AND LIGHT IT, IF NOT ALREADY LIT. PLACE THE COOKING GRID (ITEM 11) ON TOP OF THE UNIT AS SHOWN BELOW.

PLEASE NOTE THAT A SHALLOW LAYER OF CHARCOAL IS ALL THAT IS NEEDED FOR HOURS OF COOKING. COMPLETELY FILLING THE CHARCOAL BASKET WITH CHARCOAL IS NOT ADVISED AS IT MAY RESULT IN EXTREME TEMPERATURES THAT COULD DAMAGE YOUR UNIT.



TO USE AS A GRIDDLE:

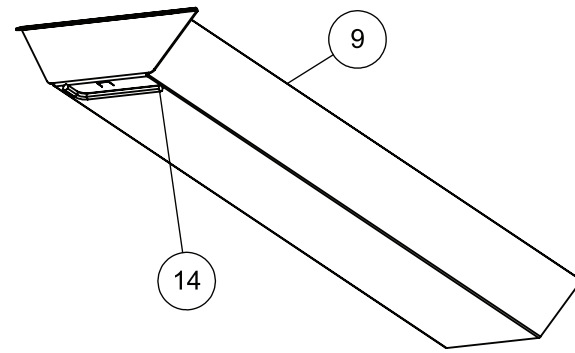
THE GRIDDLE PLATE SHOULD BE SEASONED BEFORE USING. THIS CAN BE ACCOMPLISHED A NUMBER OF WAYS. BELOW IS ONE METHOD.

- 1) WASH THE GRIDDLE PLATE WITH MILD SOAP AND HOT WATER. DRY IT.
- 2) WIPE WITH CANOLA OIL. A VERY LIGHT COATING IS BEST. IT SHOULD NOT BE SO HEAVY A COATING THAT IT DRIPS.
- 3) PLACE IN AN OVEN PRE-HEATED TO 425°F. IF YOU USE A DIFFERENT OIL, LOWER THE OVEN TEMPERATURE AT LEAST 10°F BELOW THE SMOKE POINT OF THAT OIL. YOU MAY WANT TO PLACE FOIL ON THE RACK BELOW THE GRIDDLE PLATE, JUST IN CASE THERE IS A DRIP OF OIL.
- 4) BAKE FOR ONE HOUR. SHUT THE OVEN OFF AND LEAVE THE GRIDDLE PLATE IN THE OVEN (DOOR CLOSED) UNTIL IT COOLS.
- 5) REPEAT STEPS 2-4 AT LEAST ONCE (TWICE OR MORE IS RECOMMENDED).

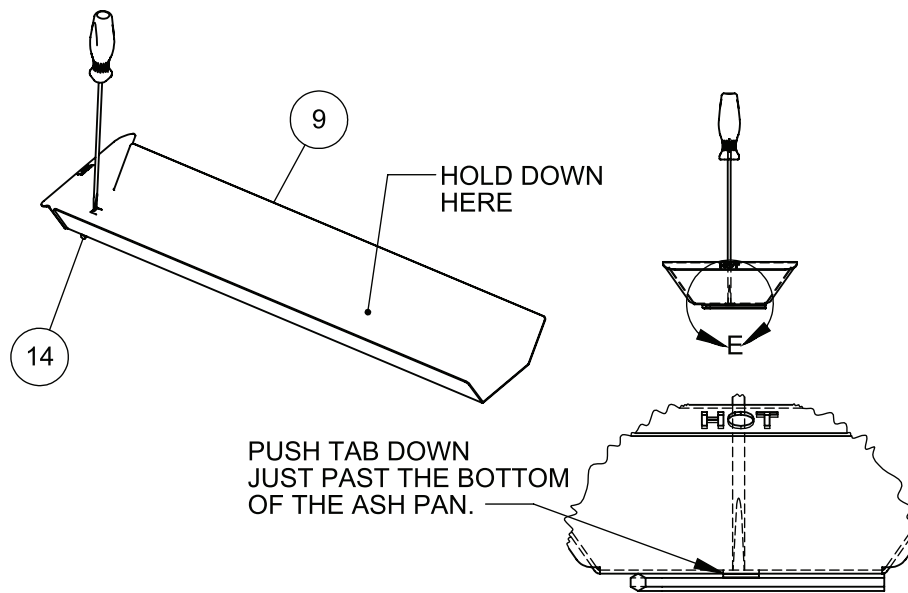
IF YOU WOULD LIKE TO HAVE A CATCH TO HELP RETAIN THE ASH PAN DURING TRANSPORT, PLEASE FOLLOW THE STEPS BELOW. IF YOU CHOOSE TO SKIP THIS PROCESS, PLEASE INSERT THE ASH PAN (ITEM 9) INTO THE BASE ASSEMBLY. SEE THE IMAGE IN STEP 3 BELOW FOR REFERENCE.

OPTIONAL STEPS FOR ASH PAN:

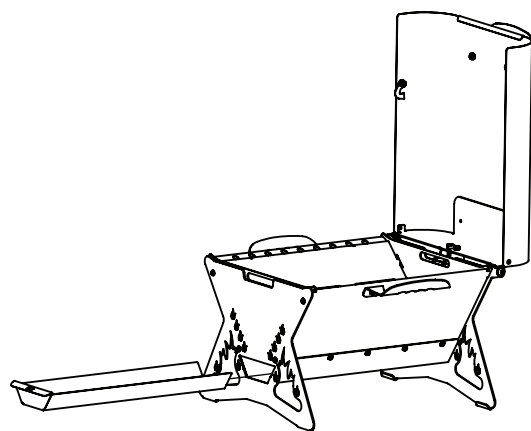
1) PLACE THE 5/32" HEX L-KEY (ITEM 14) UNDER THE FRONT LIPOF THE ASH PAN (ITEM 9), AS SHOWN BELOW.



2) HOLDING DOWN ON THE OPEN END OF THE ASH PAN, TAKE A FLAT BLADED SCREWDRIVER AND PUSH DOWN THE TAB AT THE CLOSED END OF THE ASH PAN. ONLY PUSH DOWN UNTIL THE TAB IS JUST BARELY BELOW THE BOTTOM SURFACE OF THE ASH PAN.



3) INSERT ASH PAN (ITEM 9) INTO THE BASE ASSEMBLY. YOU WILL NOW HAVE TO LIFT THE FRONT OF THE ASH PAN PRIOR TO PULLING IT OUT. THIS WILL HELP TO RETAIN THE ASH PAN DURING TRANSPORT.



⚠ SAFETY ⚠

- ⚠ Do not use grill in high winds.
- ⚠ Do not wear clothing with loose flowing sleeves while lighting or using the grill.
- ⚠ Never touch the cooking grate, griddle or charcoal basket, ashes, charcoal, or the grill to see if they are hot.
- ⚠ Extinguish charcoal when finished cooking.
- ⚠ Use heat-resistant barbecue mitts or gloves while cooking, adding charcoal, and handling the lid.
- ⚠ Use proper tools, with long heat-resistant handles.
- ⚠ Always put charcoal into charcoal basket. Do not put charcoal directly in the bottom of the grill.
- ⚠ Never dump hot charcoal where it might be stepped on or be a fire hazard. Never dump ashes or charcoal before they are fully extinguished.
- ⚠ Do not store grill until ashes and charcoal are fully extinguished.
- ⚠ Do not remove ashes until all charcoal is completely burned out and fully extinguished and grill is cool.
- ⚠ Keep electrical wires and cords away from the hot surfaces of the grill and away from high traffic areas.

⚠ WARNING! Do not use the grill in a confined and/ or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality. ⚠

CAUTIONS

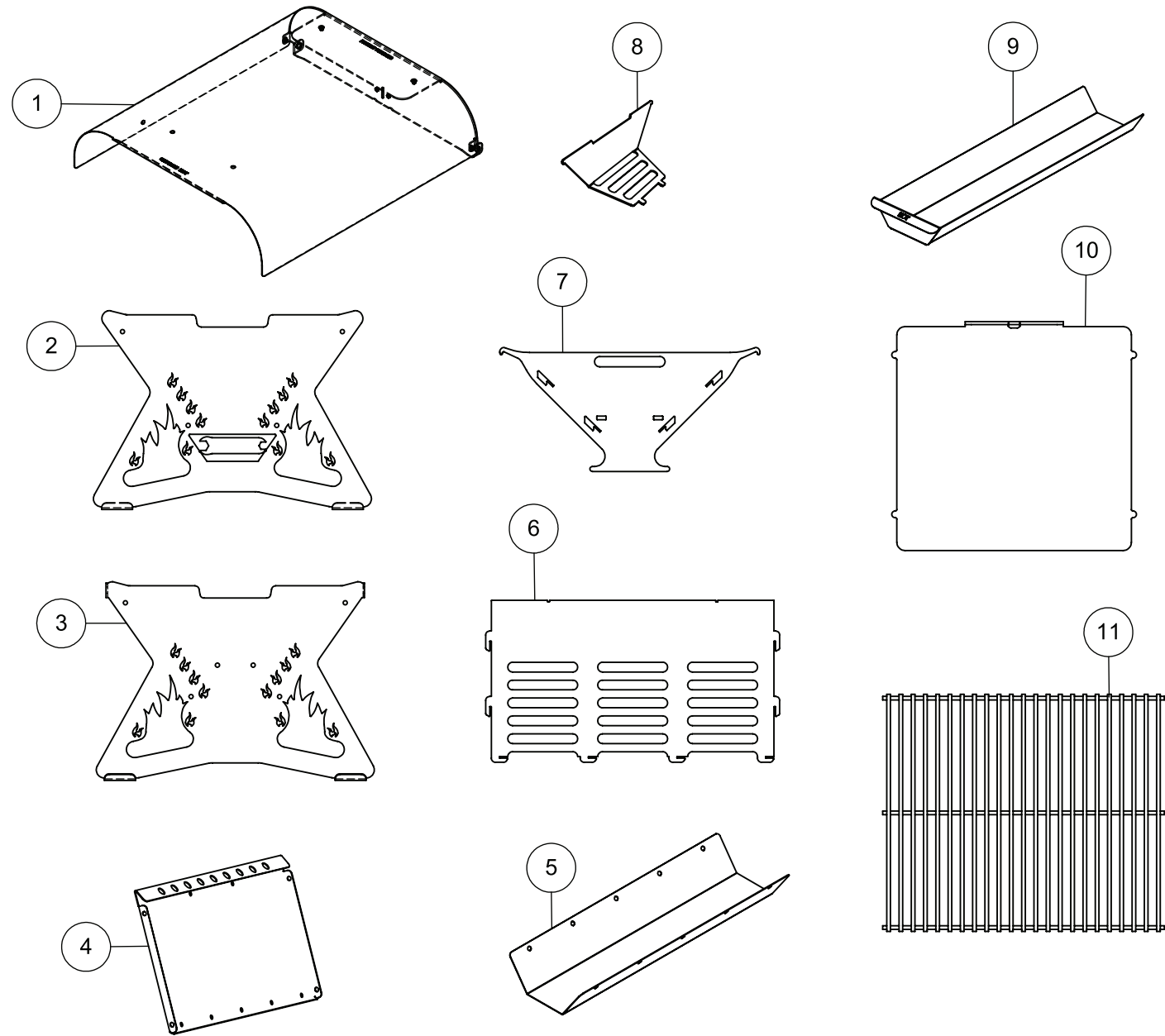
- ⚠ Use caution if using water to control flare-ups or to extinguish charcoal.
- ⚠ Lining the charcoal basket with aluminum foil will obstruct the air flow. Instead, use the ash pan to catch drippings from meat when cooking.
- ⚠ Grill brushes should be checked for loose bristles and excessive wear on a regular basis. Replace brush if any loose bristles are found on cooking grate or brush.

CALIFORNIA PROPOSITION 65

WARNING: Combustion byproducts produced when using this product contain chemicals known to the state of California to cause cancer, birth defects, or other reproductive harm.

WARNING: This product can expose you to chemicals including nickel, which is known to the state of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

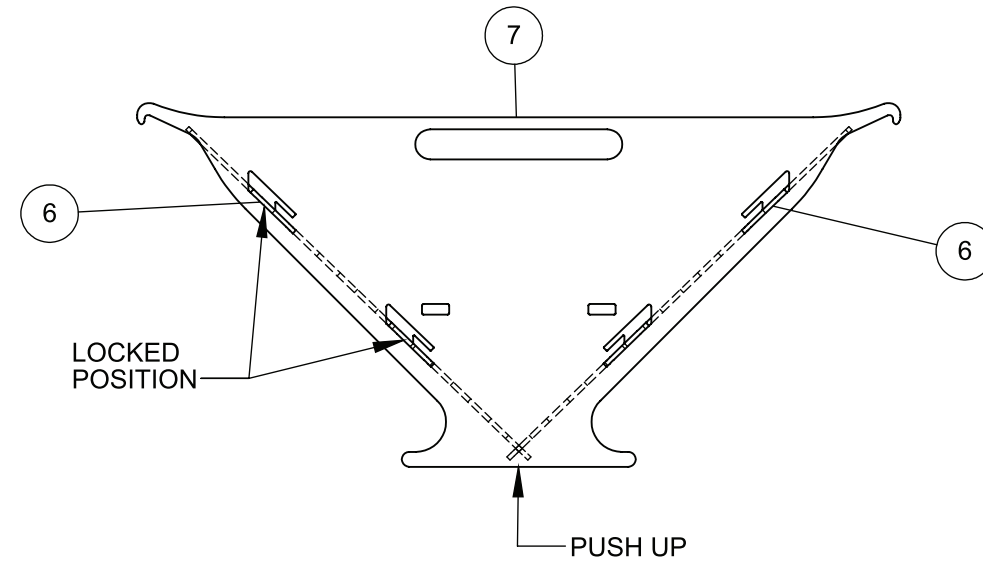
LARGE PARTS:



ITEM #	DESCRIPTION	QUANTITY
1	PIZZA COVER	1
2	FRONT LEG	1
3	BACK LEG	1
4	SIDE PANEL	2
5	BOTTOM TRAY	1
6	BASKET SIDE PLATE	2
7	BASKET END PLATE	2
8	PIZZA WOOD SHELF	1
9	ASH PAN	1
10	GRIDDLE PLATE	1
11	COOKING GRID	1

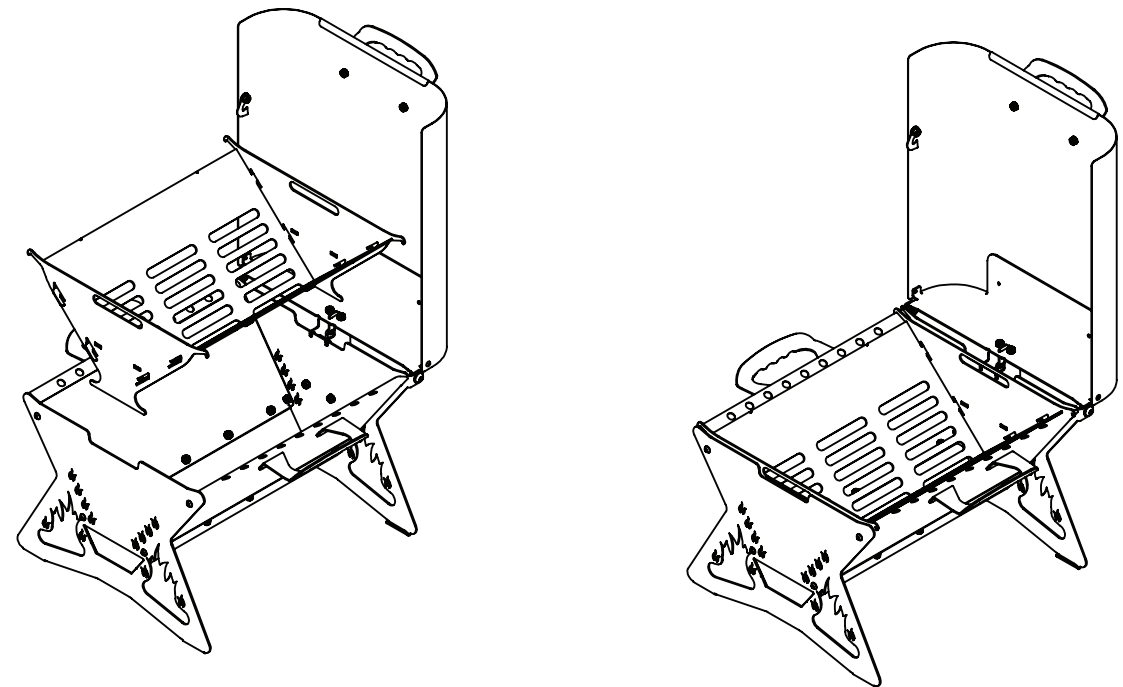
STEP 13:

PUSH THE BASKET END PLATES UP IN THE DIRECTION SHOWN BELOW TO LOCK THEM IN PLACE.



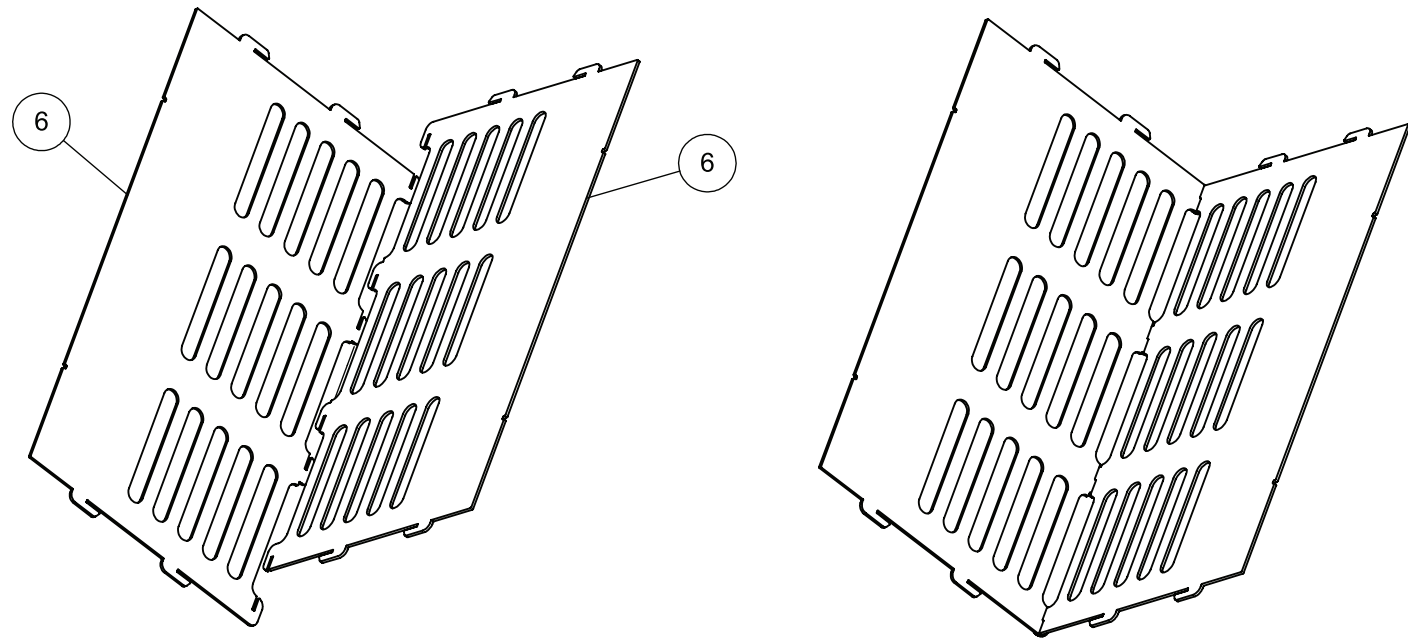
STEP 14:

PLACE THE COMPLETED CHARCOAL BASKET INTO THE BASE ASSEMBLY.



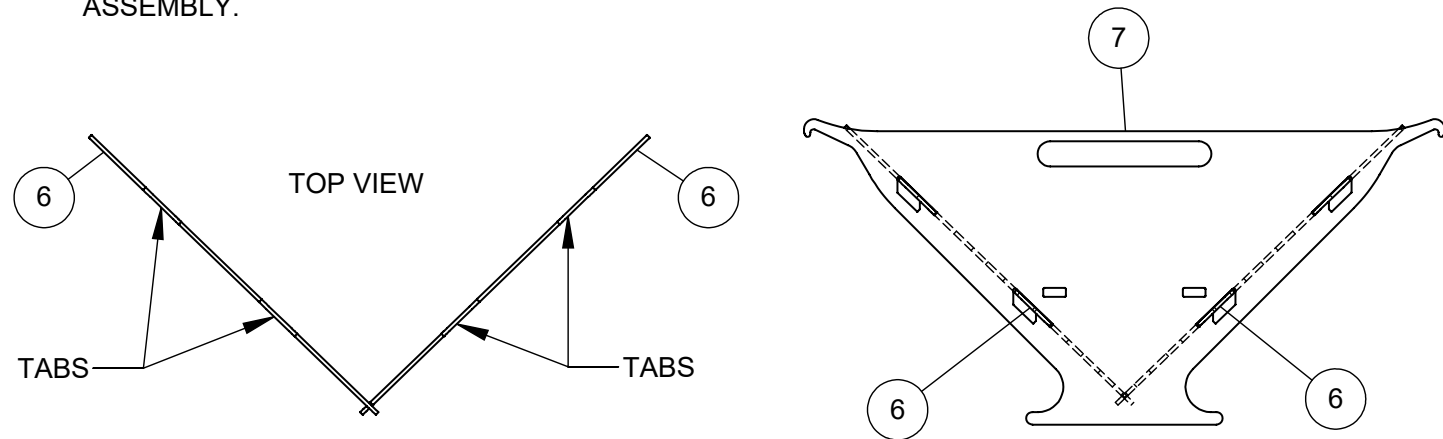
STEP 11:

ORIENT THE BASKET SIDE PLATES (ITEM 6) AS SHOWN BELOW ON THE LEFT. SLIDE THEM TOGETHER, NOTCH TO NOTCH TO MATCH THE IMAGE ON THE RIGHT BELOW.

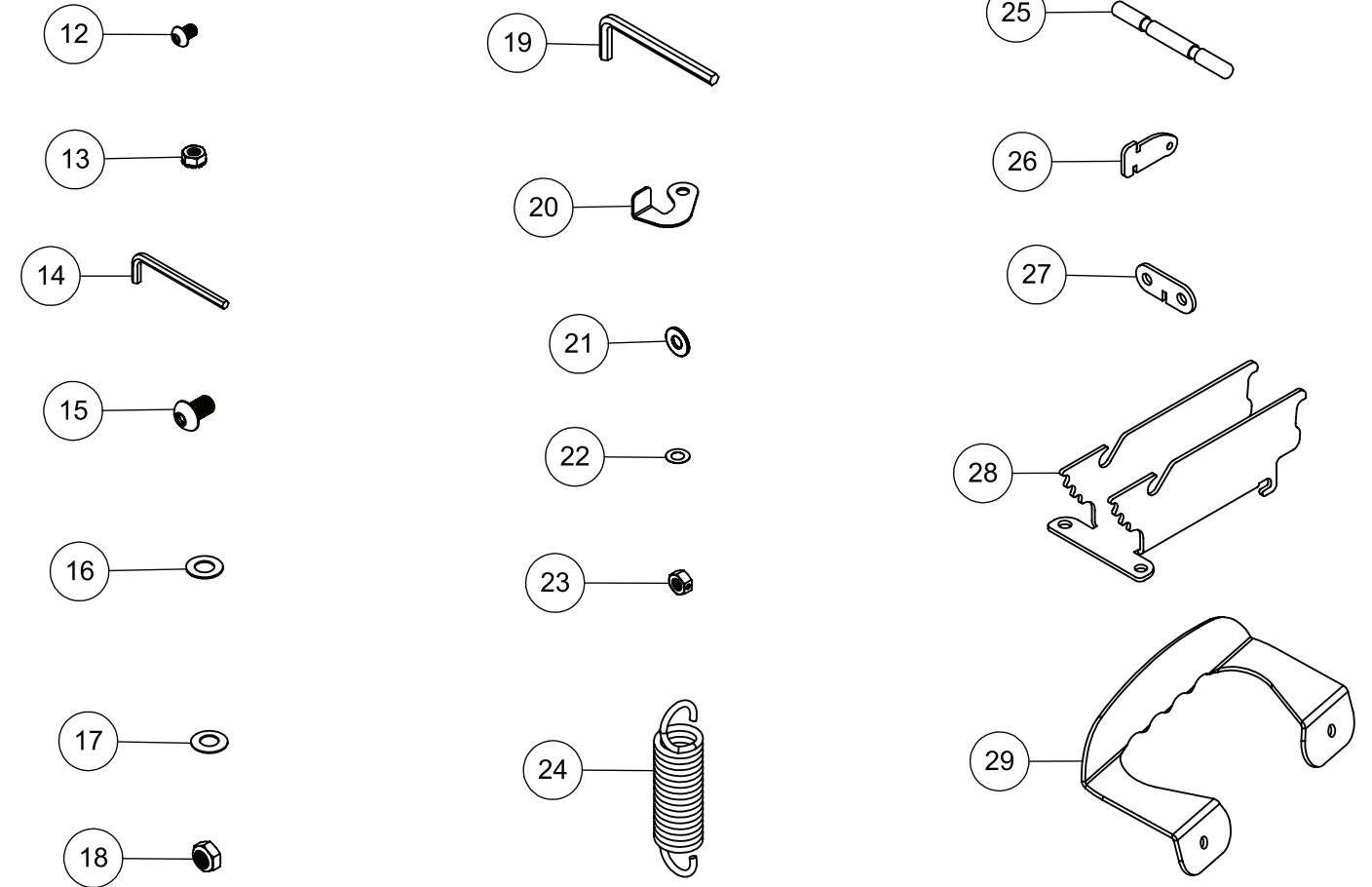


STEP 12:

SET THE SIDE BASKET PLATE ASSEMBLY FROM STEP 11 UP ON ITS END AS SHOWN IN THE LEFT VIEW BELOW. INSERT THE TABS ON THE SIDE BASKET PLATE ASSEMBLY THROUGH THE BASKET END PLATE (ITEM 7) AS SHOWN IN THE RIGHT IMAGE BELOW. REPEAT FOR THE OTHER END OF THE ASSEMBLY.



SMALL PARTS:



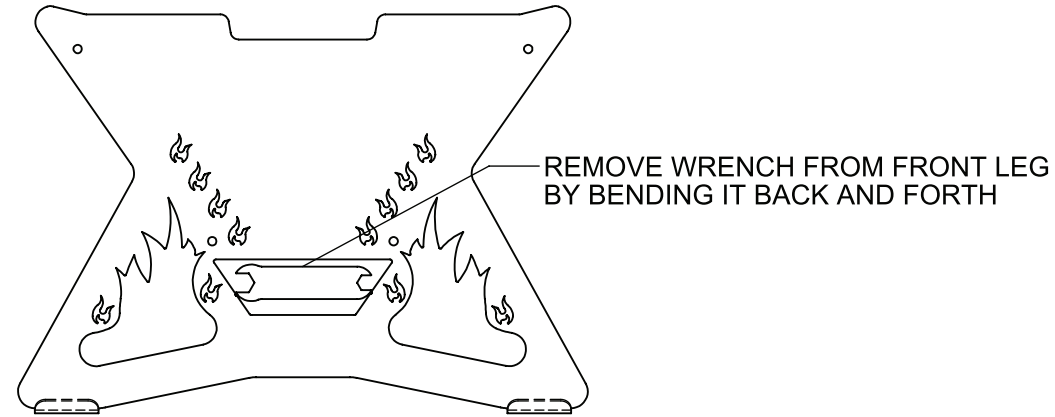
ITEM #	DESCRIPTION	QUANTITY
12	1/4-20 X 3/8 BH SCREW	29**
13	1/4-20 SEMS LOCK NUT	28
14	5/32" HEX L-KEY	1
15	3/8-16 X 5/8 BH SCREW	2
16	BRASS WASHER	4
17	SPRING WASHER	2
18	3/8-16 THIN LOCK NUT	2
19	7/32" HEX L-KEY	1
20	LATCH PLATE	1
21	BRASS WASHER	1
22	SPRING WASHER	1
23	1/4-20 LOCK NUT	1
24	SPRING	1
25	SPRING PIN	1
26	SPRING BRACKET 1	1
27	SPRING BRACKET 2	1
28	PIN SPRING BRACKET	1
29	HANDLE	3

** ONE SCREW IS INCLUDED IN THE LATCH ACCESSORY PACK

ASSEMBLY

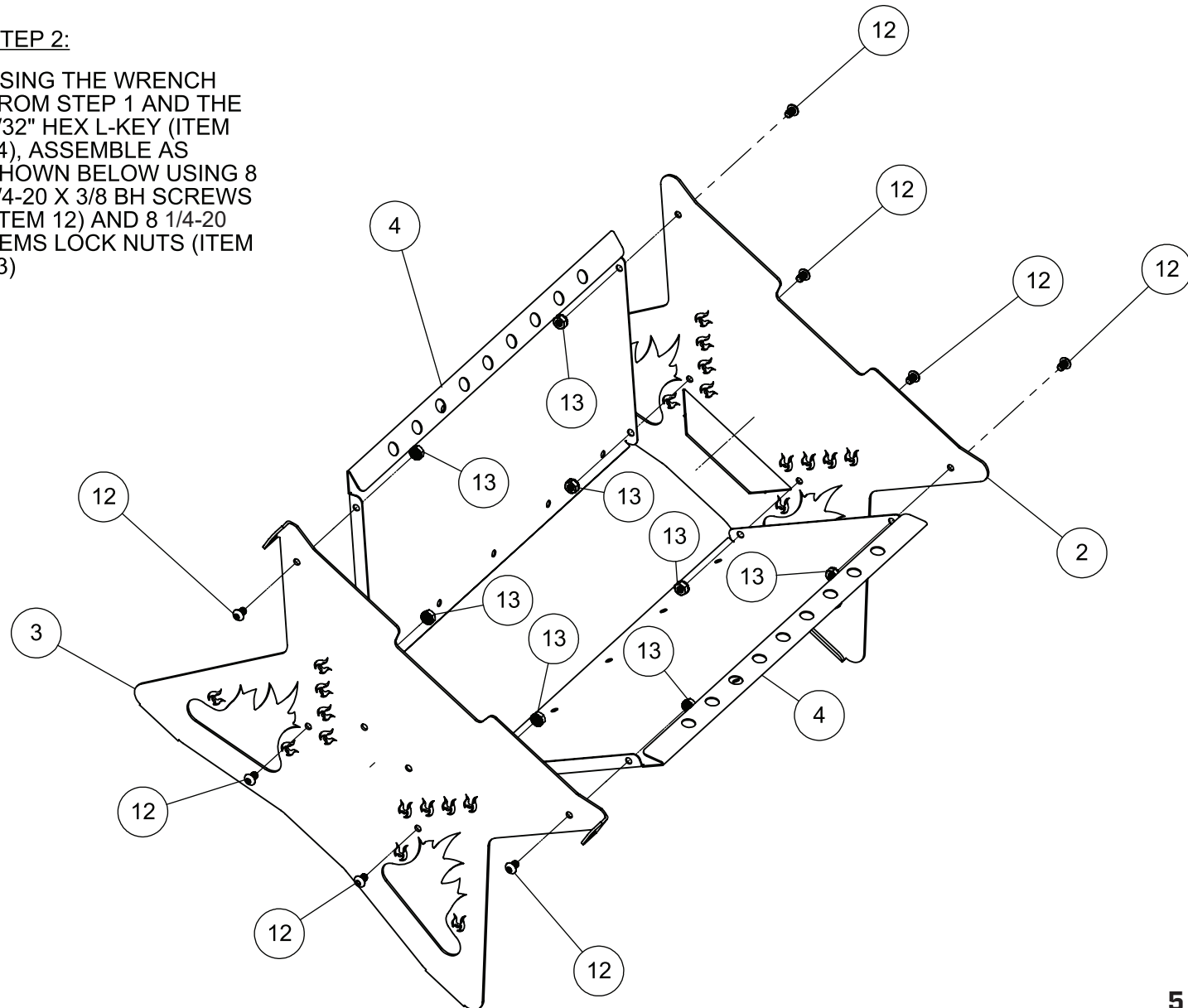
TOOLS REQUIRED:
 GLOVES (RECOMMENDED)
 FLAT BLADED SCREWDRIVER FOR OPTIONAL STEP FOR ASH PAN

STEP 1:



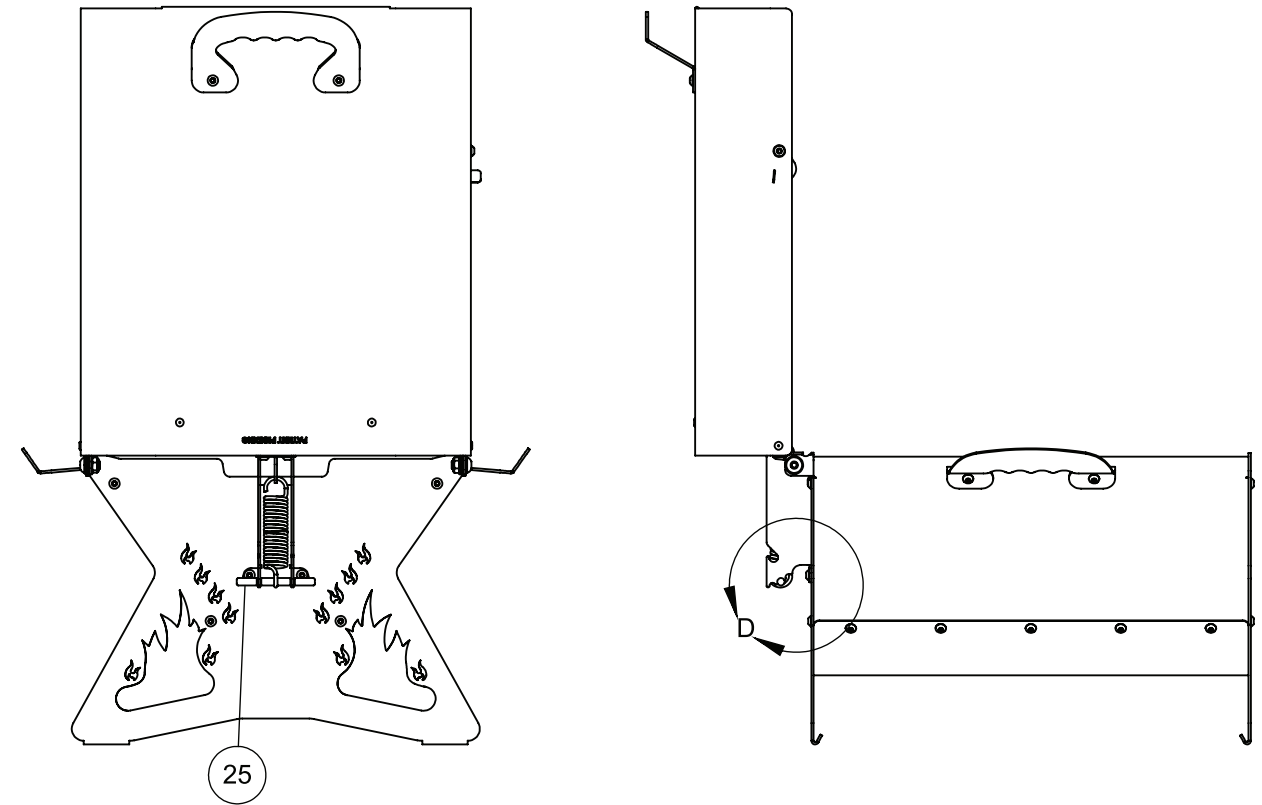
STEP 2:

USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY (ITEM 14), ASSEMBLE AS SHOWN BELOW USING 8 1/4-20 X 3/8 BH SCREWS (ITEM 12) AND 8 1/4-20 SEMS LOCK NUTS (ITEM 13)

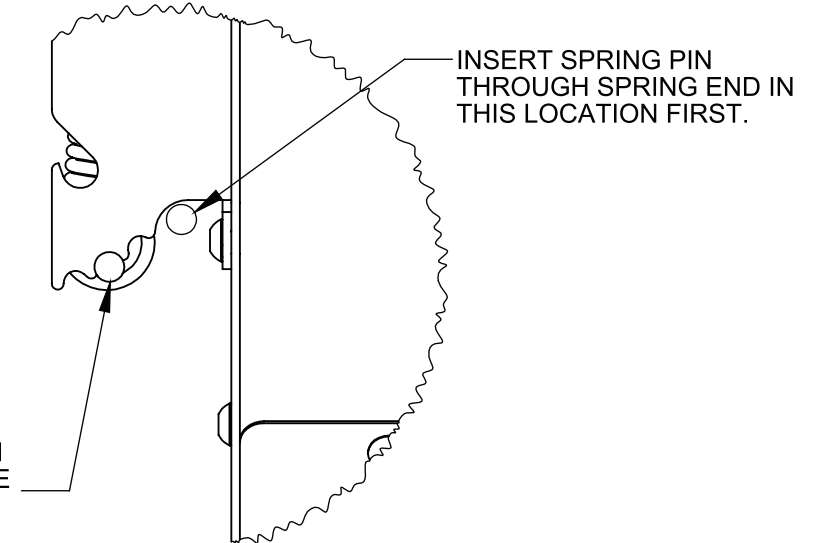


STEP 10:

WITH THE PIZZA COVER ASSEMBLY FULLY OPEN, INSERT THE SPRING PIN (ITEM 25) THROUGH THE SPRING END IN THE POSITION SHOWN IN DETAIL D. PULL THE SPRING PIN DOWN WITH BOTH HANDS TO LOCK IT INTO THE MIDDLE NOTCH IN THE PIN SPRING BRACKET (ITEM 28). TO SET THE SPRING FORCE TO YOUR DESIRED LEVEL, YOU CAN MOVE THE SPRING PIN UP A NOTCH TO LOWER THE SPRING FORCE OR DOWN A NOTCH TO INCREASE THE SPRING FORCE. ALWAYS MAKE THIS ADJUSTMENT WITH THE PIZZA COVER ASSEMBLY IN THE FULL OPEN POSITION.



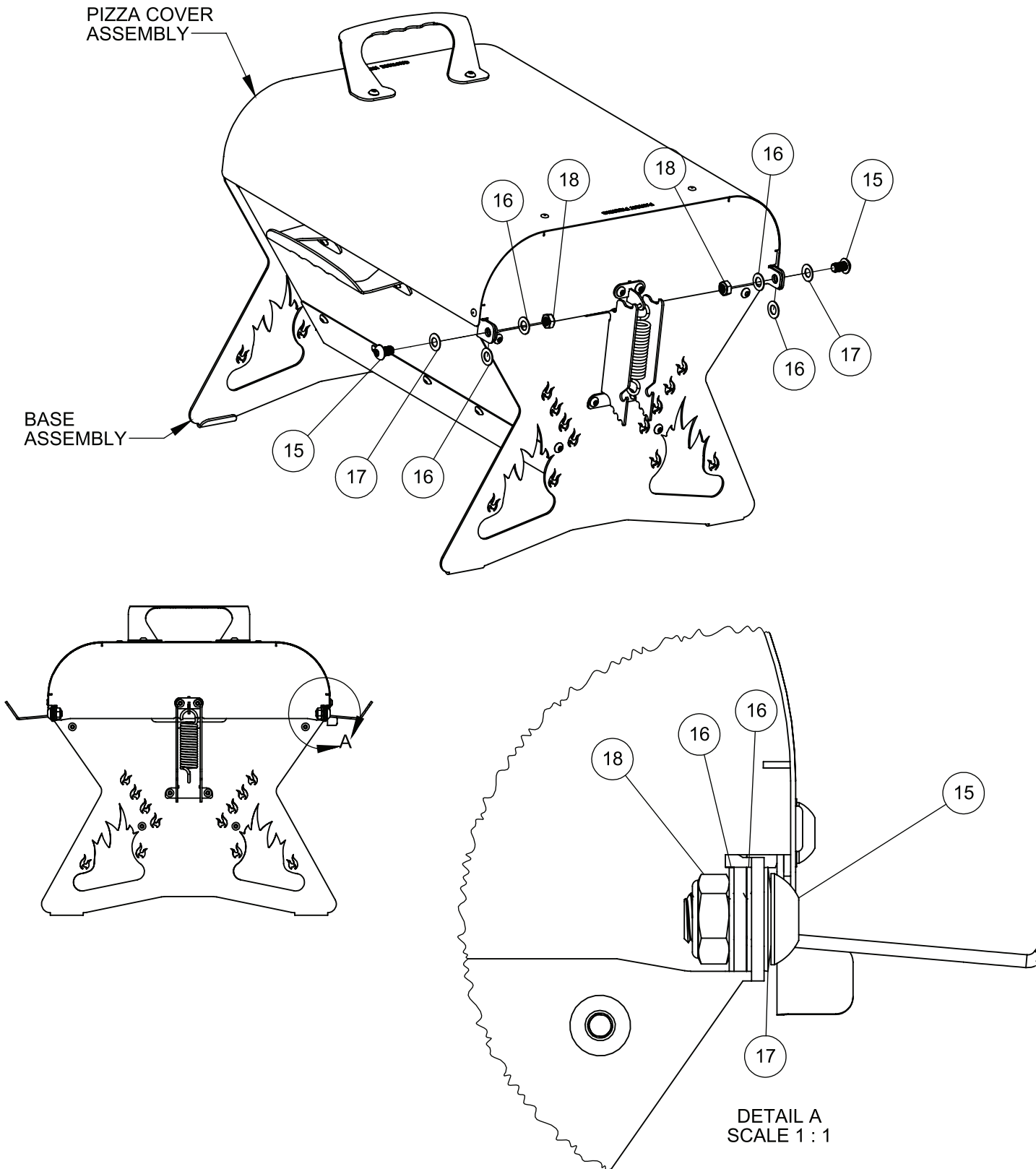
DETAIL D
 SCALE 1 : 2



ONCE INSERTED THROUGH THE SPRING END, PULL THE SPRING PIN DOWN TO THE MIDDLE NOTCH.

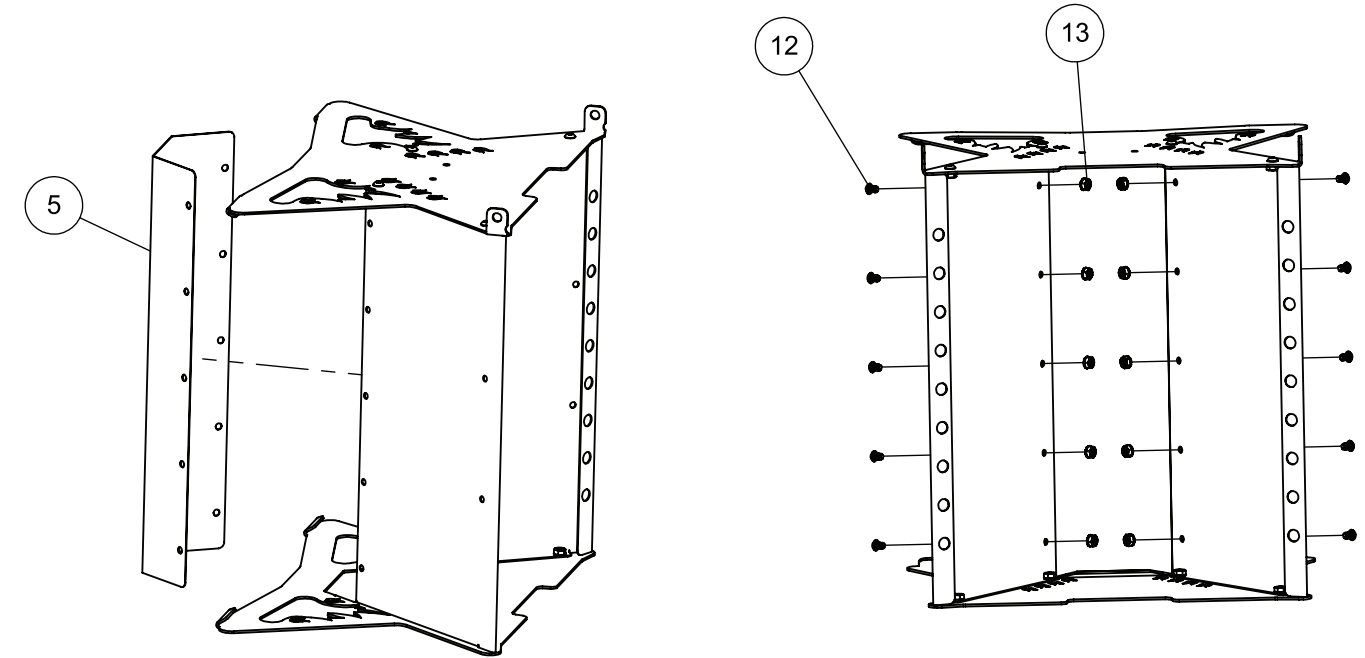
STEP 9:

PLACE THE PIZZA COVER ASSEMBLY ON THE PREVIOUSLY CONSTRUCTED BASE ASSEMBLY. ASSEMBLE BOTH THE PIZZA COVER HINGE POINTS WITH THE HARDWARE SHOWN BELOW TO THE BASE ASSEMBLY USING THE WRENCH FROM STEP 1 AND THE 7/32" HEX L-KEY (ITEM 19). TIGHTEN EACH HINGE POINT FULLY AND THEN LOOSEN THE NUT BY APPROXIMATELY 1/4 TURN. THIS SHOULD SUPPLY LIGHT FRICTION IN THE HINGE POINTS.



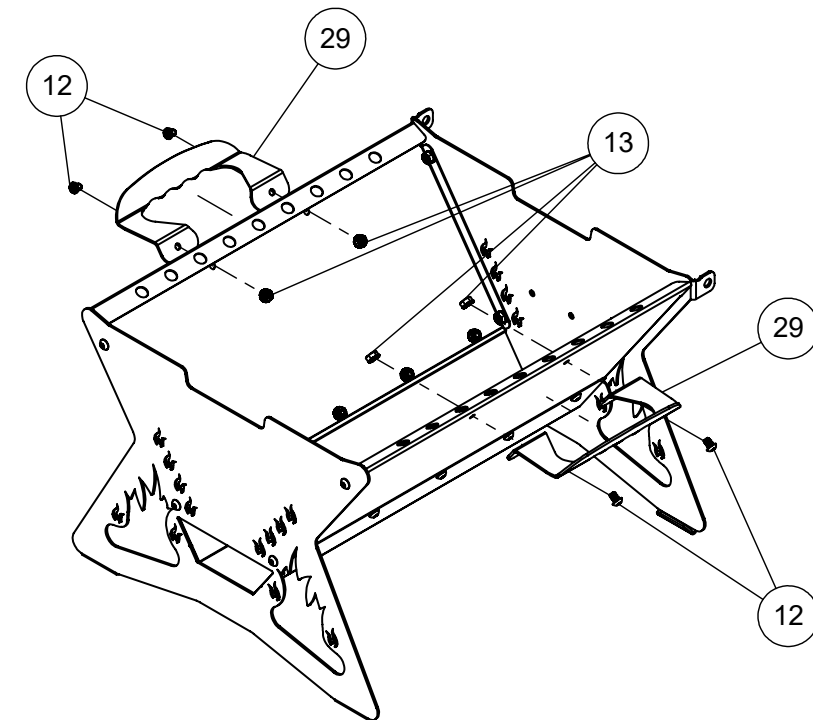
STEP 3:

SET THE ASSEMBLY UP ON THE FRONT LEG AS SHOWN BELOW. PLACE THE BOTTOM CHANNEL (ITEM 5) AS SHOWN. USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY (ITEM 14) BOLT THE BOTTOM CHANNEL IN PLACE USING 10 EACH OF ITEMS 12 & 13.



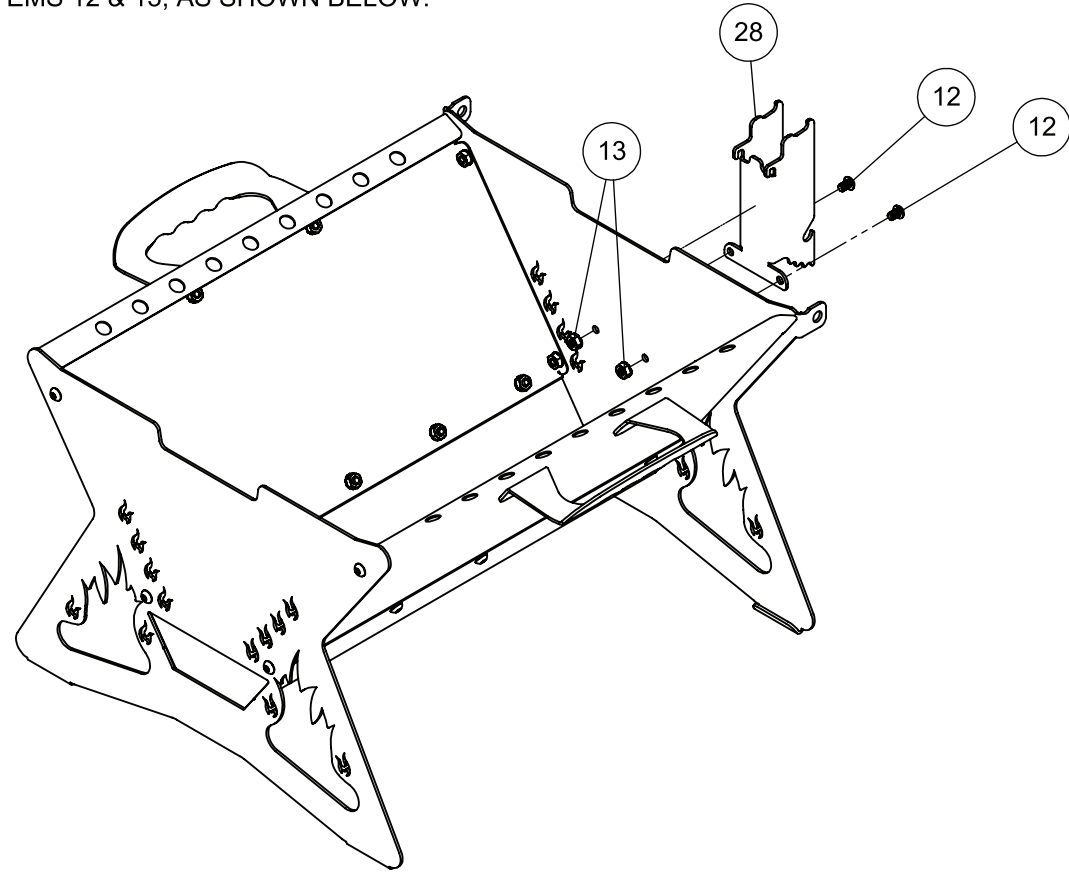
STEP 4:

USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY (ITEM 14), INSTALL A HANDLE (ITEM 29) ON EACH SIDE USING 4 EACH OF ITEMS 12 & 13.



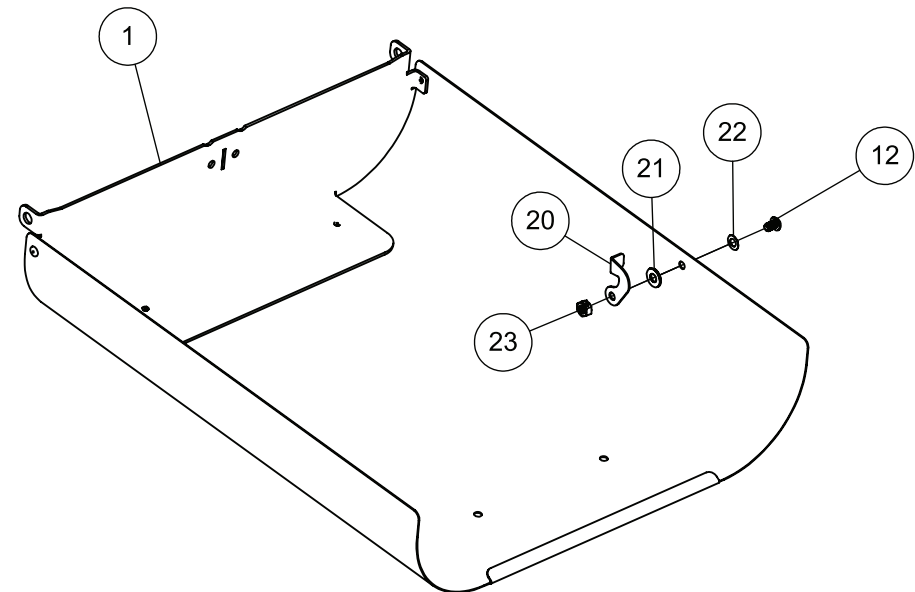
STEP 5:

HOOK THE SPRING BRACKET (ITEM 28) OVER THE TOP EDGE OF THE BACK LEG. USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY (ITEM 14),INSTALL THE SPRING BRACKET WITH 2 EACH OF ITEMS 12 & 13, AS SHOWN BELOW.



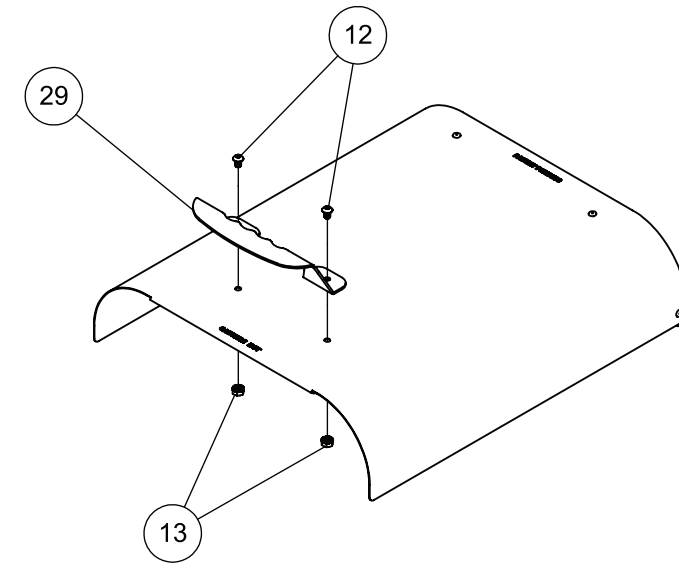
STEP 6:

TAKE THE PIZZA COVER (ITEM 1) AND POSITION IT AS SHOWN BELOW. FIND THE BAG CONTAINING THE LATCH PLATE (ITEM 20) AND ASSOCIATED HARDWARE. USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY (ITEM 14),INSTALL THE LATCH PLATE AS SHOWN BELOW. USE ONLY THE HARDWARE INCLUDED IN THE BAG WITH THE LATCH PLATE. TIGHTEN THE NUT UNTIL YOU HAVE LIGHT FRICTION WHEN ROTATING THE LATCH PLATE.



STEP 7:

FLIP THE PIZZA COVER (ITEM 1) OVER. INSTALL THE LAST HANDLE (ITEM 29) WITH 2 EACH OF ITEMS 12 & 13 USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY.



STEP 8:

INSERT SPRING BRACKET 1 (ITEM 26) INTO THE SLOT ON THE REAR OF THE PIZZA COVER, AS SHOWN BELOW AND SLIDE IT DOWN TO CATCH THE PIZZA COVER IN THE LOWER NOTCH OF SPRING BRACKET 1. SLIDE SPRING BRACKET 2 (ITEM 27) DOWN TO INTERLOCK NOTCH TO NOTCH WITH SPRING BRACKET 1. ATTACH THE SPRING BRACKETS TO THE PIZZA COVER WITH 2 EACH OF ITEMS 12 & 13 USING THE WRENCH FROM STEP 1 AND THE 5/32" HEX L-KEY. INSERT ONE END OF THE SPRING (ITEM 24) INTO THE HOLE ON SPRING BRACKET 1.

