

OWNER'S MANUAL



Competition Pro™

Model 8125

Keep your receipt with this manual for Warranty.

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IMPORTANT SAFETY WARNINGS

READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE
ASSEMBLING AND OPERATING YOUR GRILL

Read the following instructions carefully and be sure your appliance is properly assembled, installed, and maintained. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have any questions concerning assembly or operation, contact Customer Service at www.chargriller.com/pages/customer-support.

- Grill is for use outdoors and in well-ventilated areas, only.
- Use caution when assembling and operating your grill to avoid scrapes or cuts from sharp edges.
- Do not use gasoline, kerosene, or alcohol to light charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- Use caution when moving grill to prevent strains.
- Keep grill at least 15 feet from any combustible material (decks, buildings, fences, trees, bushes, etc).
- When adding charcoal and/or wood, use extreme caution.
- Never move grill when it is in use or when it contains hot coals or ashes.
- Do not place grill near flammable liquids, gases, or where flammable vapors may be present.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
- When opening the lid, keep hands, face, and body safe from hot steam and flame flare-ups.
- WARNING: To avoid injuries gloves or other protective articles should be used when touching the ash pan hangers.
- Do not exceed a temperature of 400°F.
- Do not allow charcoal and/ or wood to rest on the walls of grill. Doing so will greatly reduce the life of the grill.
- Always wear oven mitts to protect hands from burns. Avoid touching hot surfaces.
- CAUTION: Exposed metal dampers on air vents and and/or metal handles are hot during usage. Again, always wear oven mitts when adjusting air flow to protect hands from burns.



WARNING: FUELS USED IN WOOD OR CHARCOAL BURNING APPLIANCES, AND THE PRODUCTS OF COMBUSTION OF SUCH FUELS, CAN EXPOSE YOU TO CHEMICALS INCLUDING CARBON BLACK, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. *For more information go to:* www.P65Warnings.ca.gov.

ADVERTENCIA: LOS COMBUSTIBLES USADOS EN EQUIPOS PARA QUEMAR MADERA O CARBÓN, ASÍ COMO LOS PRODUCTOS DE TAL COMBUSTIÓN, PUEDEN EXPONERTE A SUSTANCIAS QUÍMICAS, ENTRE ELLAS EL NEGRO DE HUMO Y EL MONÓXIDO DE CARBONO, QUE EL ESTADO DE CALIFORNIA RECONOCE COMO CAUSA, RESPECTIVAMENTE, DE CÁNCER Y DE MALFORMACIONES CONGÉNITAS Y OTROS DAÑOS AL SISTEMA REPRODUCTOR. *Para más información, visite* www.P65Warnings.ca.gov

IMPORTANT SAFETY WARNINGS

(Continued)

- When opening lid, make sure it is pushed all the way back so it rests against the lid support brackets. Use extreme caution as hood could fall back to a closed position and cause bodily injury.
- Close lid and all dampers to help suffocate flame.
- Always hold an open lid from the handle to prevent it from closing unexpectedly.
- Never leave coals and ashes unattended. Before grill can be left unattended, coals and ashes must be removed. Use caution to protect yourself and property.
- Carefully place remaining coals and ashes in a noncombustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.
- To protect against bacteria that could cause illness, keep all meats refrigerated and thaw in refrigerator or microwave. Keep raw meats separate from other foods, and wash everything that comes in contact with raw meat.
- Cook meat thoroughly, and refrigerate leftovers immediately.
- Use a calibrated food thermometer and the USDA guidelines to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.
- Always have a fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.

THESE WARNINGS ALSO APPLY TO THE SIDE FIRE BOX.

REGISTER YOUR GRILL:

To take full advantage of the Char-Griller warranty be sure to register your grill by visiting **www.chargriller.com/pages/customer-support**.

Registration provides important protections:

1. In the extremely unlikely event of a product recall Char-Griller can easily contact you and rectify the issue.
2. If a warranted part is broken or missing we can send you the needed parts promptly.

NOTE: You will need your model #, serial number, and a copy of the original sales receipt when registering.



STOP! CALL FIRST!

Do NOT Return Product to Store.

This grill has been made according to the highest of quality standards. If you have any questions that are not addressed in this manual or if you need parts please visit www.chargriller.com/pages/customer-support and have your serial number handy.

Document Your Grill Model and Serial Numbers HERE:

(Model and Serial number are located on the back of the grill body or on the leg.)

(MODEL #)

(SERIAL #)



WARRANTY INFORMATION

A COPY OF THE DATED PROOF OF PURCHASE (RECEIPT) IS REQUIRED WHEN REGISTERING OR SUBMITTING A WARRANTY* CLAIM. PLEASE RETAIN A COPY OF THE RECEIPT FOR YOUR RECORDS.

Char-Griller will replace any defective part of its grillers/smokers, under warranty, as outlined below.

PLEASE READ THIS INFORMATION IN DETAIL AND IF YOU HAVE ANY QUESTIONS CONTACT CUSTOMER SERVICE at www.chargriller.com/pages/customer-support.

Charcoal / Pellet / Kamado Grills	
Grill - Hood AND Bottom (excludes removable Ash Pan)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts	1 year from date of purchase
Gas Grills	
Grill Hood (TOP half) AND Main Burner Tubes (excludes Side Burner)	5 years from date of purchase for rust through / burn through
Grill Body (BOTTOM half) AND Side Burner AND Defective Parts	1 year from date of purchase
Dual Fuel Grills (Gas & Charcoal)	
Charcoal Grill - Hood AND Bottom AND Gas Grill Hood (TOP half) AND Main Burner Tubes (excludes Ash Pan and Side Burner)	5 years from date of purchase for rust through / burn through
Ash Pan AND Defective Parts AND Gas Grill Body (BOTTOM half) AND Side Burner	1 year from date of purchase
Parts, Accessories, and Grill Covers	
	1 year from date of purchase (seam tears only for covers)

SURFACE RUST IS NOT CONSIDERED A MANUFACTURING OR MATERIALS DEFECT

Char-Griller grills are made of steel and if exposed to the elements rust will occur naturally. Please refer to the section entitled, "Usage" to review how to care for your grill properly.

Surface issues such as scratches, dents, corrosion or discoloring by heat, abrasive and chemical clearers, surface rust or the discoloration of steel surfaces are NOT covered under these warranties.

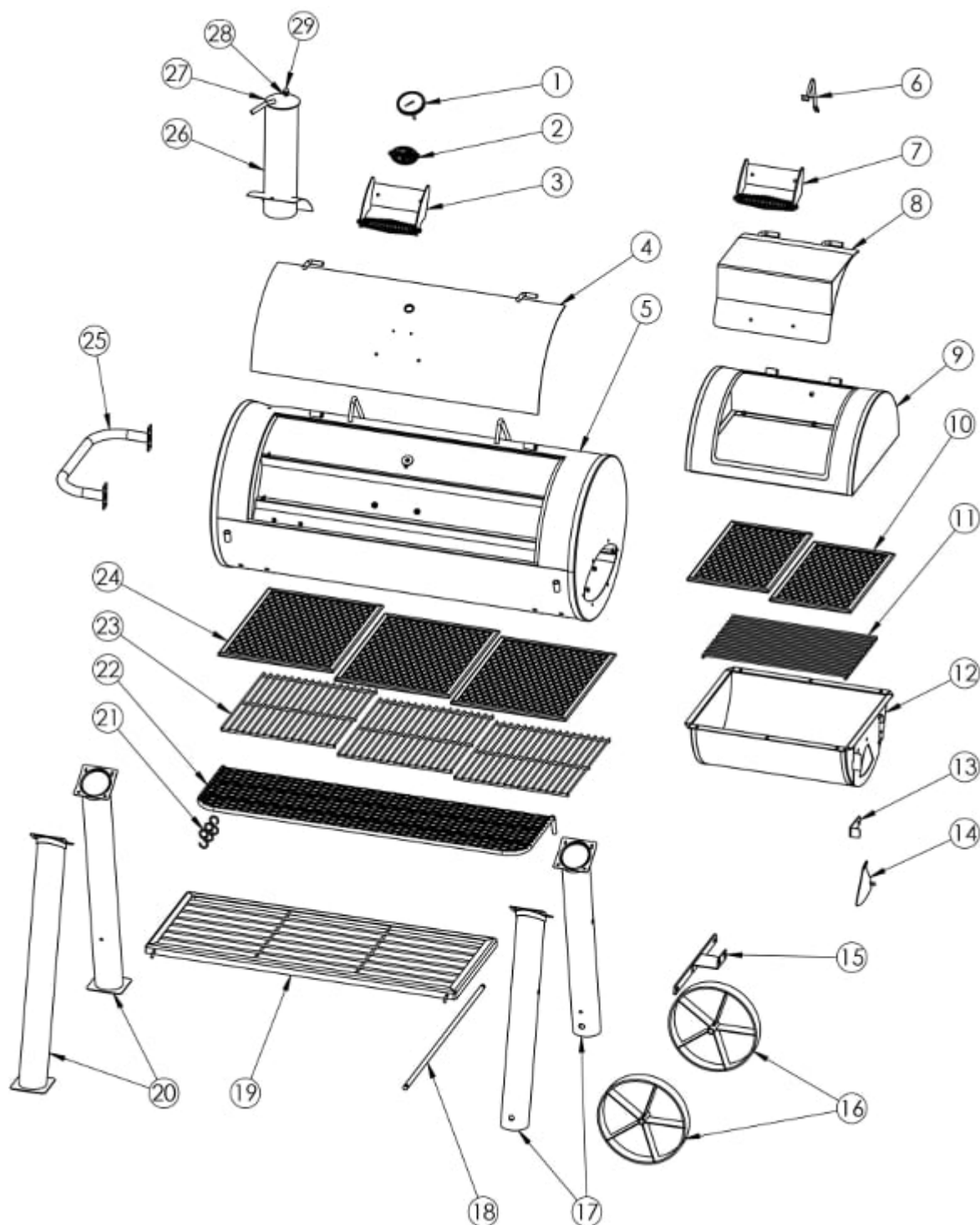
Warranties are for the replacement of defective parts only. Char-Griller is not responsible for damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, and installation not in accordance with local codes of service of unit.

Excluded Under ALL Warranties

Paint; Surface Rust; Heat Damage; Incorrect Parts ordered by customer, including shipping; Worn Parts; Missing or damaged parts not reported within two (2) months of purchase date; Defective parts not reported within one (1) year of purchase date; Fading grill cover.

*NOTE: For warranty claims, photos and prepaid return of the item in question may be required. Misuse, abuse or commercial use nullifies all warranties.

PARTS LIST



Sold under license from W.C. Bradley Co.

PARTS LIST

Item	QTY	Part Name
1		THERMOMETER WITH WINGNUT & FLAT WASHER
2		LOGO PLATE W/CLIPS
3		HOOD HANDLE
4		LID
5		BODY
6		SIDE FIRE BOX (SFB) LID STOPPER
7		SFB HANDLE
8		SFB LID
9		SFB TOP HALF
10		SFB COOKING GRATE
11		SFB CHARCOAL GRATE
12		SFB BOTTOM HALF
13		SFB DOOR LATCH
14		SFB DOOR DAMPER
15		SFB SUPPORT BRACKET
16		WHEEL
17		SHORT LEG
18		AXLE ROD
19		BOTTOM SHELF
20		LONG LEG
21		UTENSIL HOOK
22		FRONT SHELF
23		CHARCOAL GRATE
24		COOKING GRATE
25		SIDE HANDLE
26		SMOKESTACK
27		SMOKESTACK DAMPER
28		SMOKESTACK SPRING
29		ACORN NUT



HARDWARE AND TOOLS NEEDED

Assembly: Requires 2 people. Get another person to help. Tools Needed: Pliers, Phillips Head Screwdriver and a 7/16" Nut Driver.

NOTE: Do Not tighten any bolts unless instructed to do so. Tightening too soon may prohibit parts from fitting together. All Hex Nuts should be on the inside of the grill unless stated otherwise. Unpack all contents in a well cleared and padded area.

Estimated Assembly Time: 45 minutes

STOP! Do Not Return to Store. If you are missing parts or need assistance please contact Customer Service at www.chargriller.com/pages/customer-support. Do not attempt to assemble or use if you are missing parts.

Hardware Pack: 551060



1/4-20 x 1/2" Hex Bolt.....45 Pcs



1/4-20 Hex Flange Nut.....10 Pcs



7/16 Hex Jam Nut.....2 Pcs



1/4 Lock Washer.....32 Pcs



1/4 Flat Washer.....2 Pcs

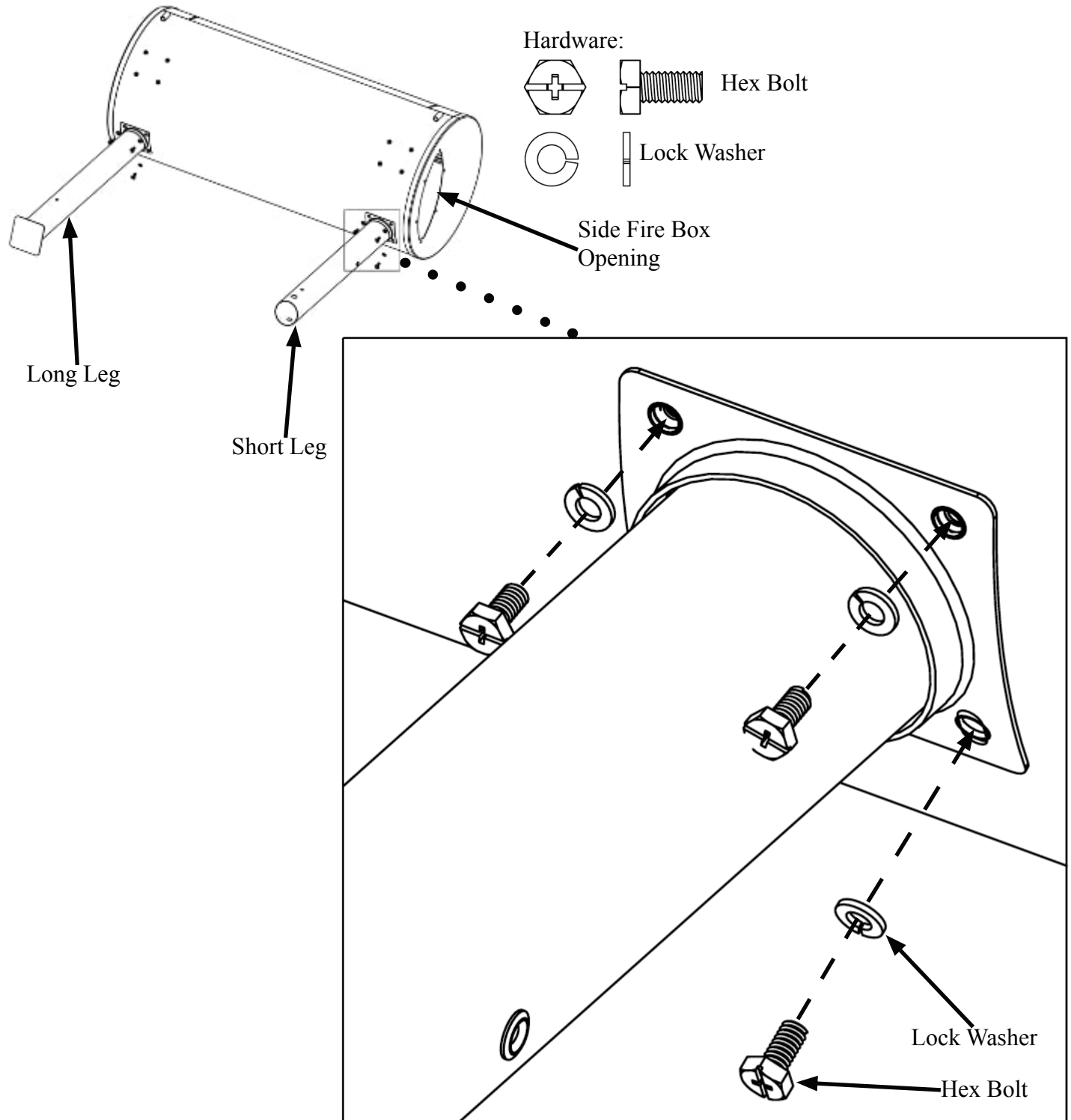


Utensil Hook.....3 Pcs

ASSEMBLY

Step 1

Attach one (1) LONG LEG and one (1) SHORT LEG to back leg positions on GRILL BODY underside, using eight (8) $\frac{1}{4}$ -20 x $\frac{1}{2}$ " HEX BOLTS and eight (8) $\frac{1}{4}$ LOCK WASHERS.

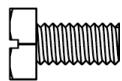




Step 2

Attach remaining one (1) LONG LEG and one (1) SHORT LEG to front positions on GRILL BODY underside, using eight (8) $\frac{1}{4}$ -20 x $\frac{1}{2}$ " HEX BOLTS and eight (8) $\frac{1}{4}$ LOCK WASHERS. Install the BOTTOM SHELF by sliding the hook on each corner of the bottom shelf into the hole on the legs, then tighten the bolts.

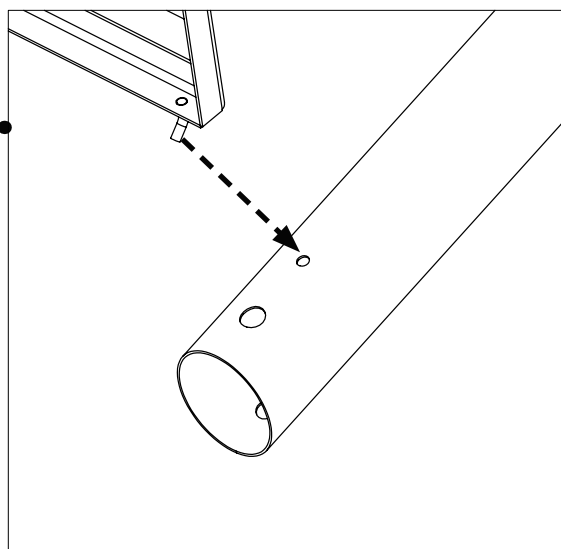
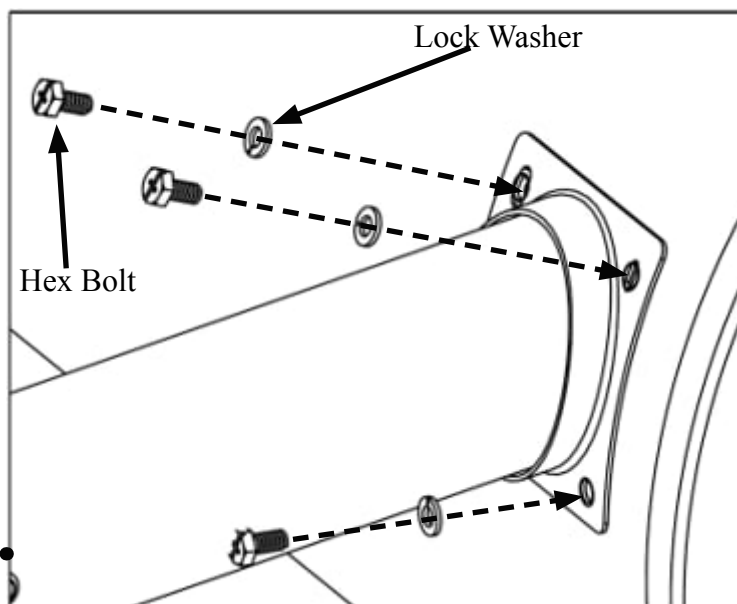
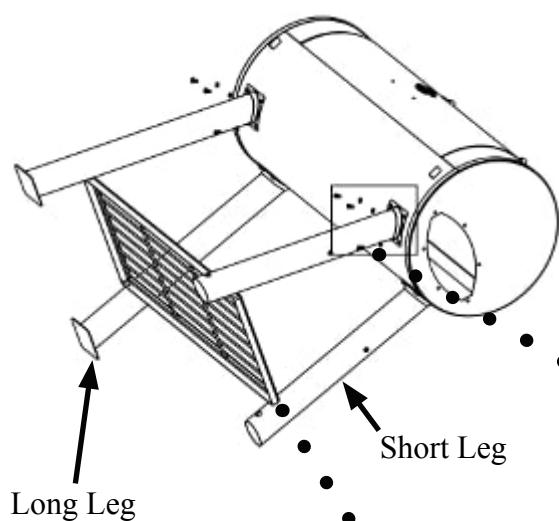
Hardware:



Hex Bolt



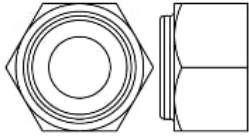
Lock Washer



Step 3

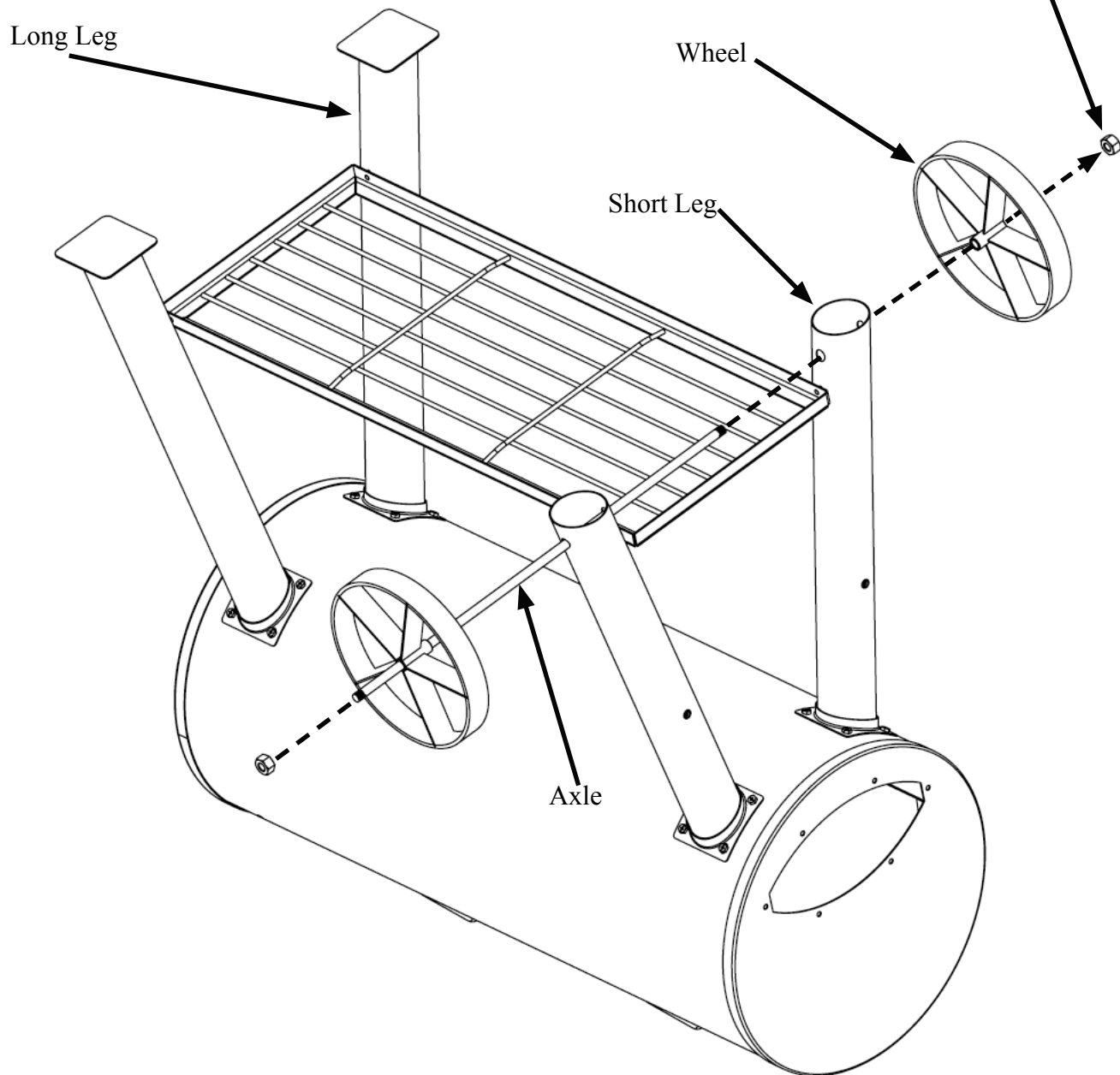
Run AXLE ROD through holes in SHORT LEGS, then attach wheels to axle rod using TWO (2) 7/16 HEX NUTS.

Hardware:



7/16 Hex Jam Nut

7/16 Hex Jam Nut

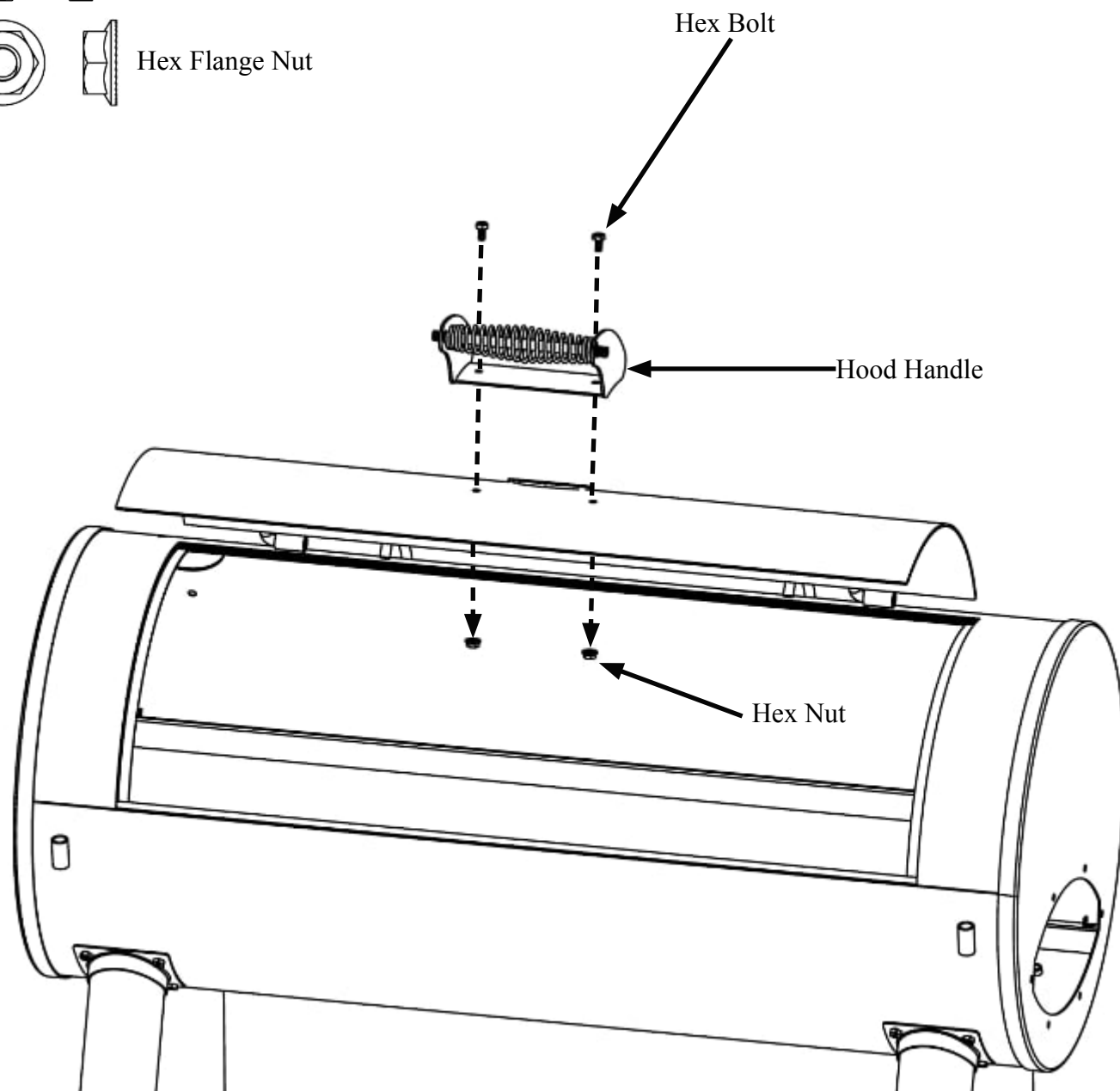
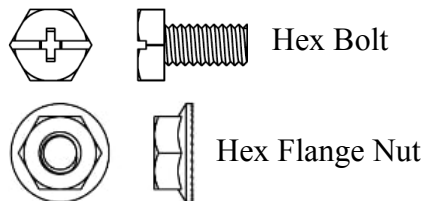




Step 4

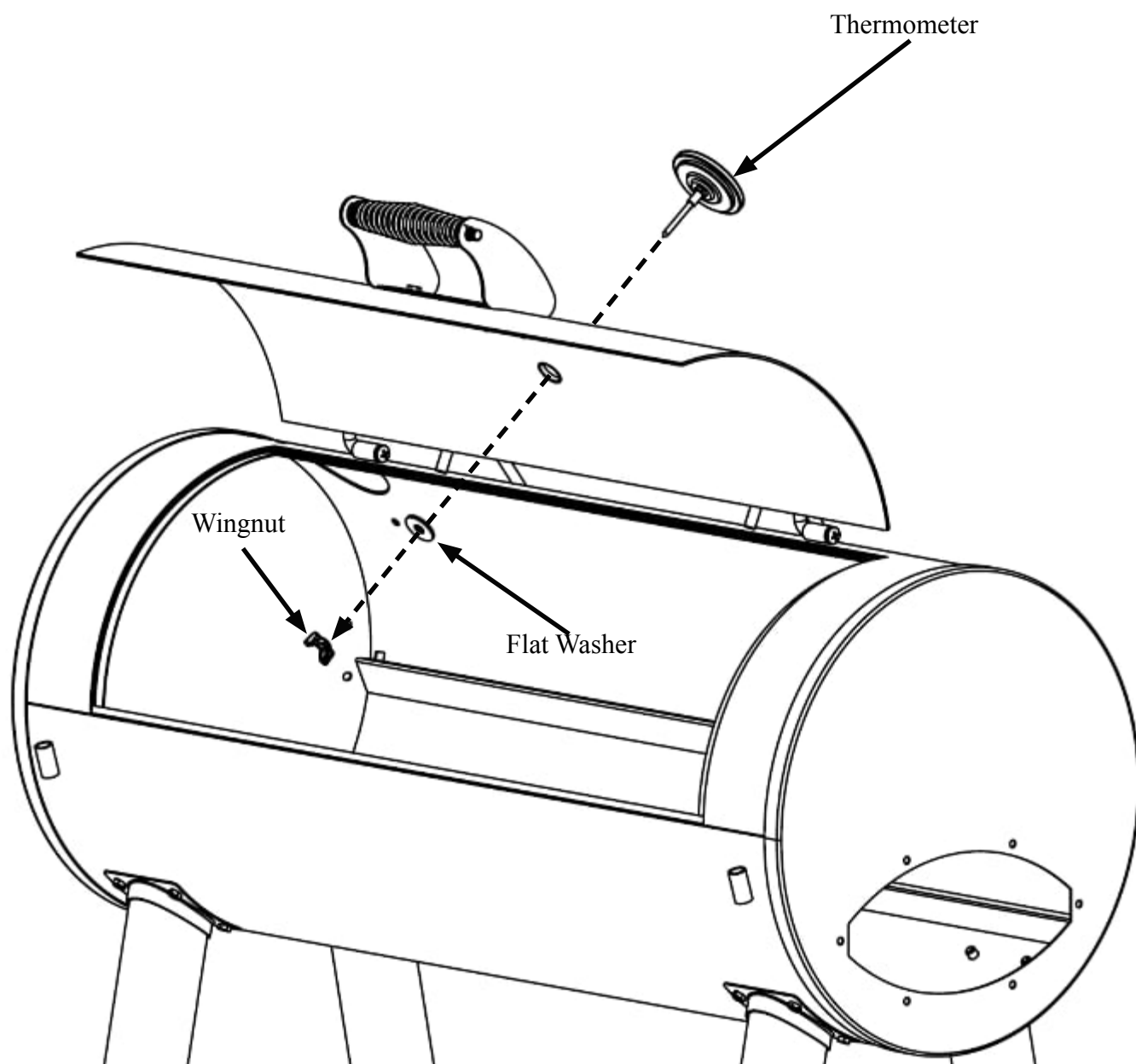
Attach HOOD HANDLE to GRILL HOOD using two (2) $\frac{1}{4}$ -20 x $\frac{1}{2}$ " HEX BOLTS and two (2) $\frac{1}{4}$ -20 HEX FLANGE NUTS.

Hardware:



Step 5

Place THERMOMETER through hole in GRILL HOOD, and secure with included WINGNUT and FLAT WASHER, as shown. (NOTE: Hardware came attach on Thermometer.)

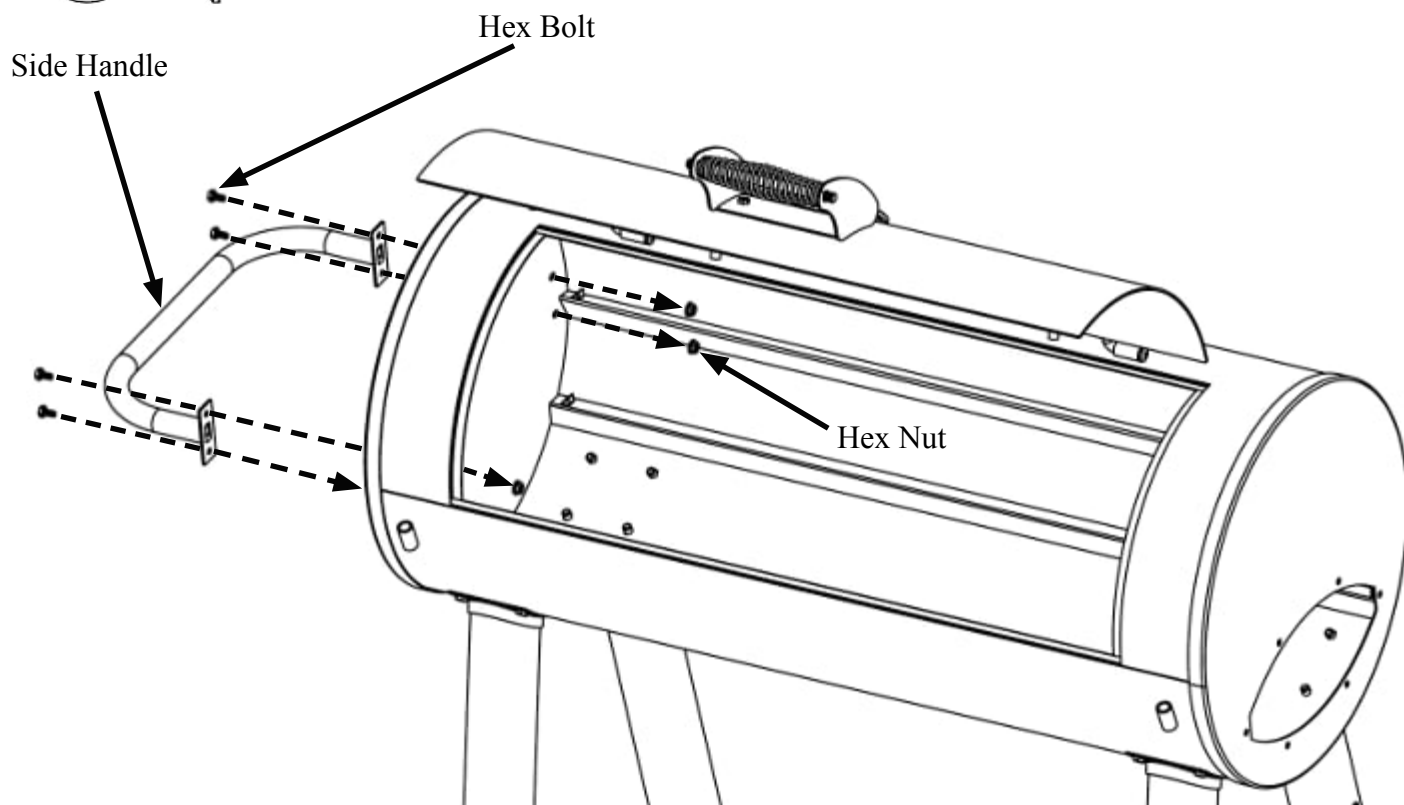
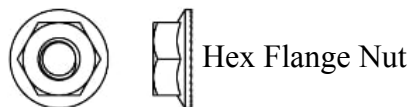
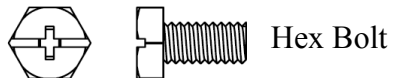




Step 6

Attach SIDE HANDLE to GRILL BODY using four (4) $\frac{1}{4}$ -20 x $\frac{1}{2}$ " HEX BOLTS and four (4) $\frac{1}{4}$ -20 HEX FLANGE NUTS.

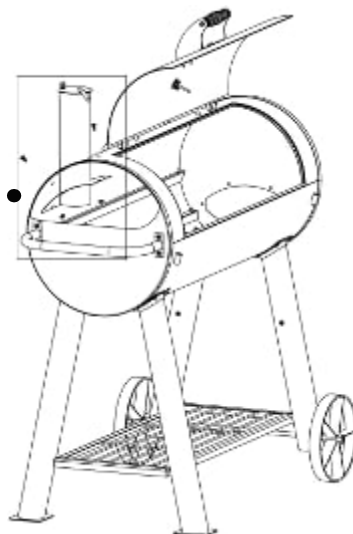
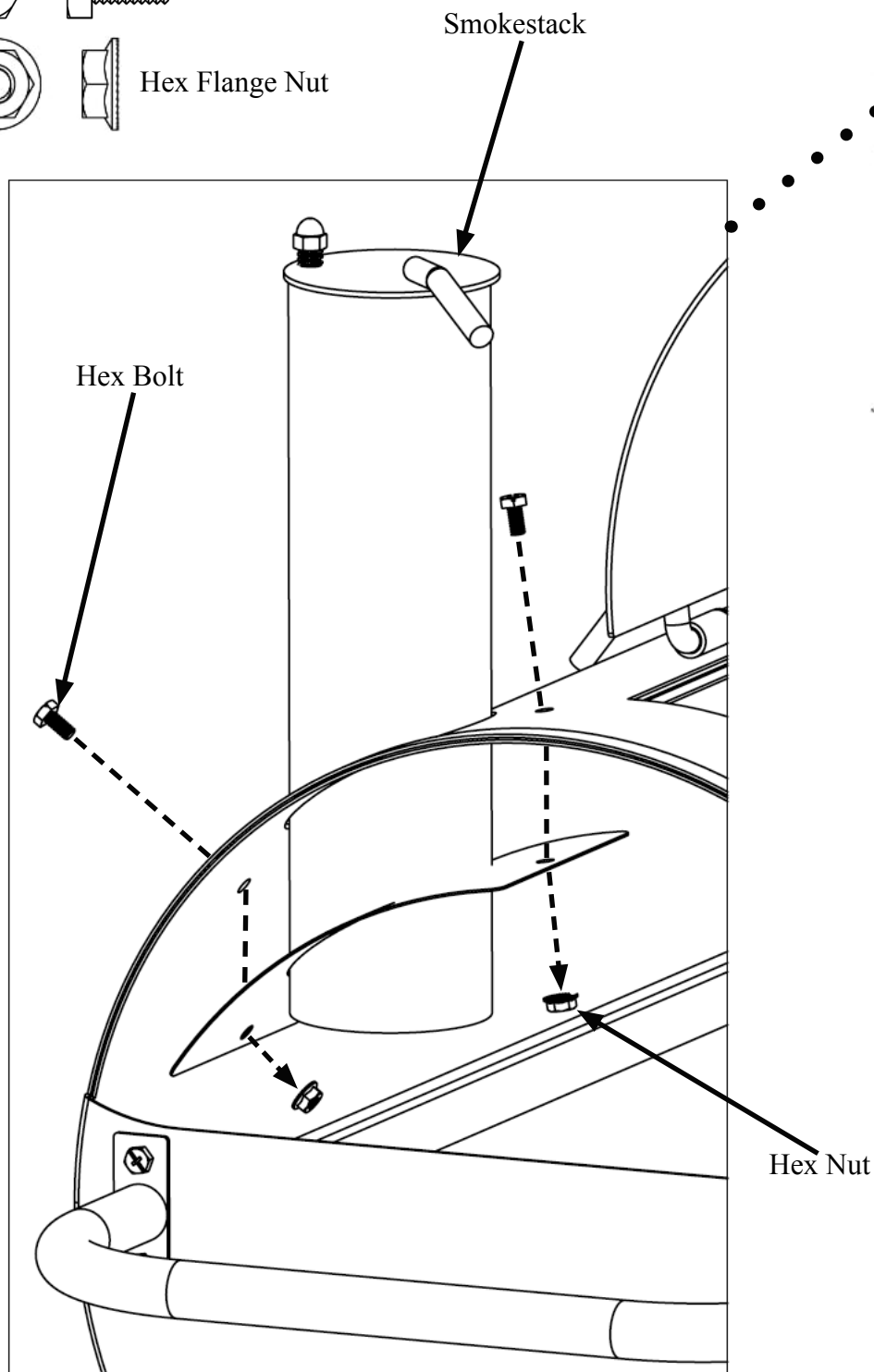
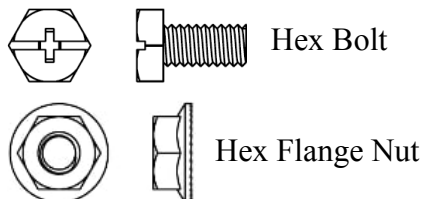
Hardware:



Step 7

Attach SMOKESTACK to GRILL BODY using two (2) 1/4-20 x 1/2" HEX BOLTS and two (2) 1/4-20 HEX FLANGE NUTS.

Hardware:

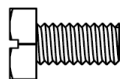




Step 8

Attach TOP HALF OF SFB to BOTTOM HALF OF SFB using six (6) $\frac{1}{4}$ -20 x $\frac{1}{2}$ " HEX BOLT and six (6) $\frac{1}{4}$ LOCK WASHERS. Then, attach the LID STOPPER to the top of the SIDE FIRE BOX by inserting into lid and attaching with HEX BOLT..

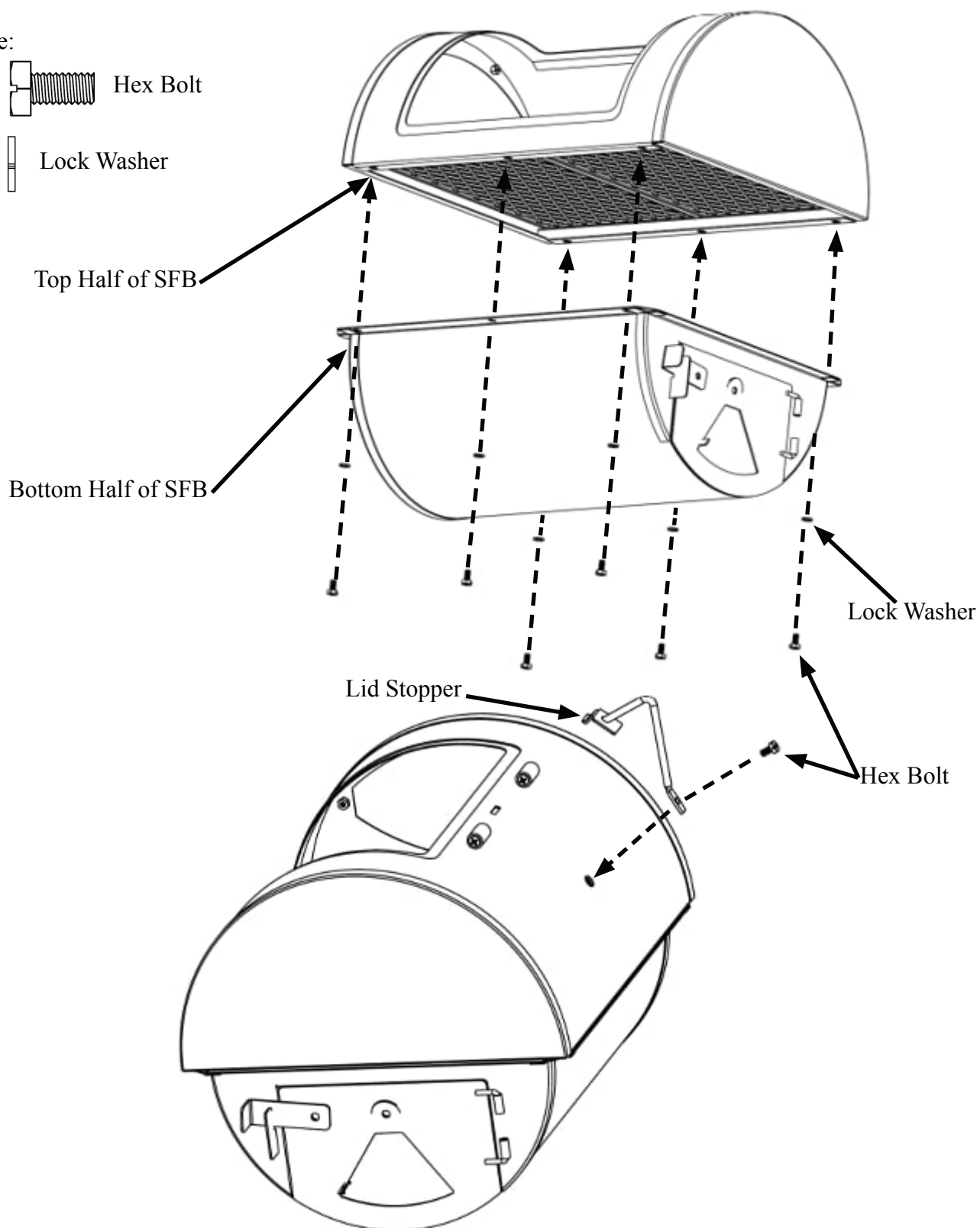
Hardware:



Hex Bolt



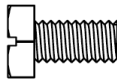
Lock Washer



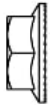
Step 9

Attach SIDE FIRE BOX LID to SIDE FIRE BOX using two (2) 1/4" FLAT WASHER and two (2) 1/4-20 x 1/2" HEX BOLTS. Then attach HANDLE to SIDE FIRE BOX using two (2) 1 1/4-20 x 1/2" HEX BOLTS and two (2) 1/4-20 HEX FLANGE NUTS.

Hardware:



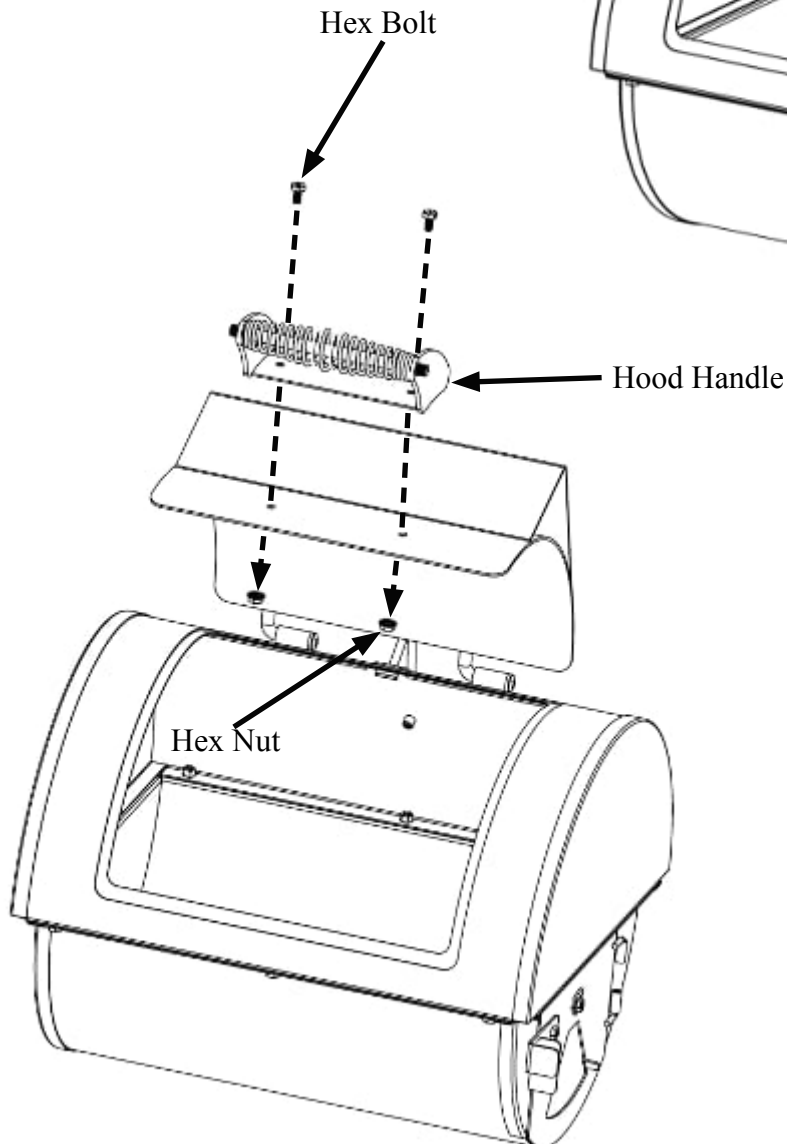
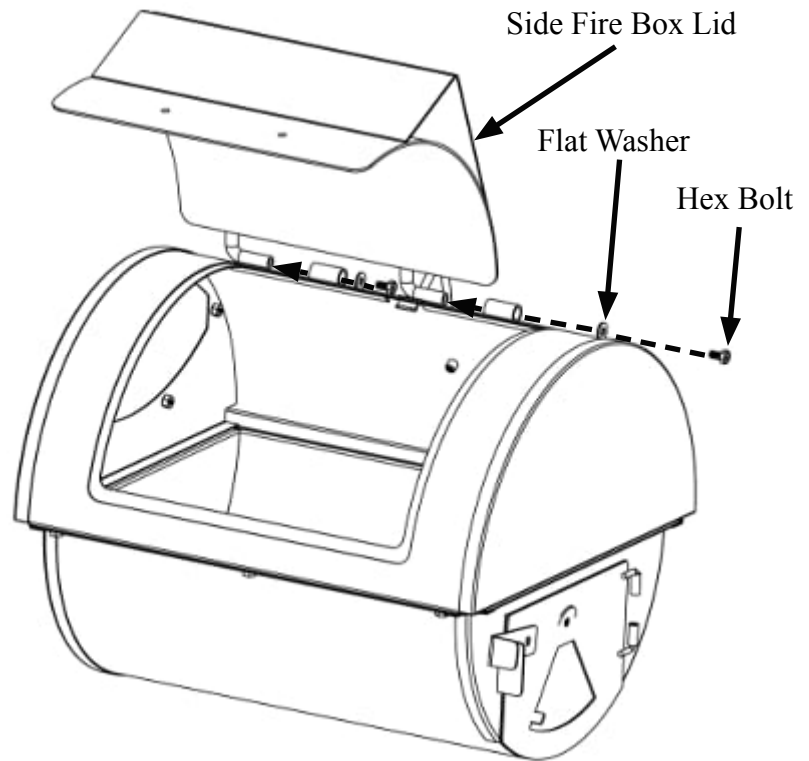
Hex Bolt



Hex Flange Nut



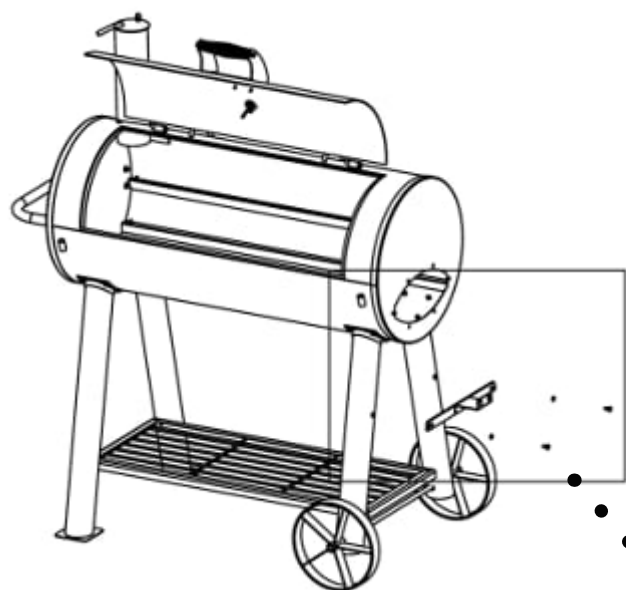
Flat Washer



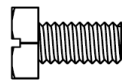


Step 10a

Attach SIDE FIRE BOX BRACE to GRILL using two (2) 1¼-20 x ½" HEX BOLTS and two (2) ¼" LOCK WASHERS.



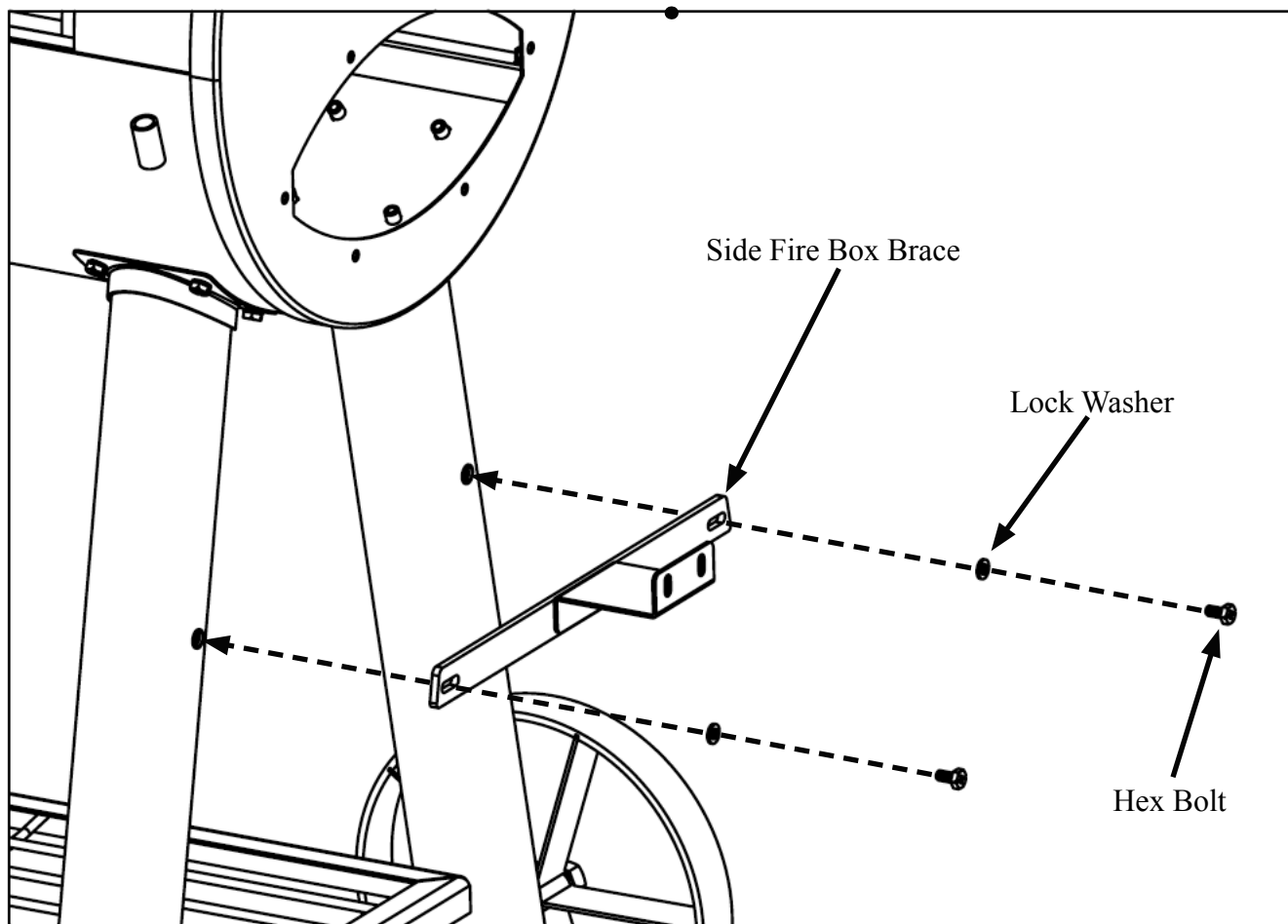
Hardware:



Hex Bolt



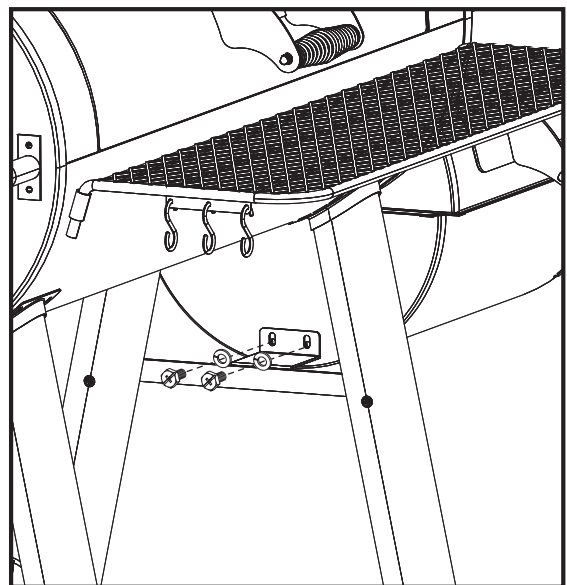
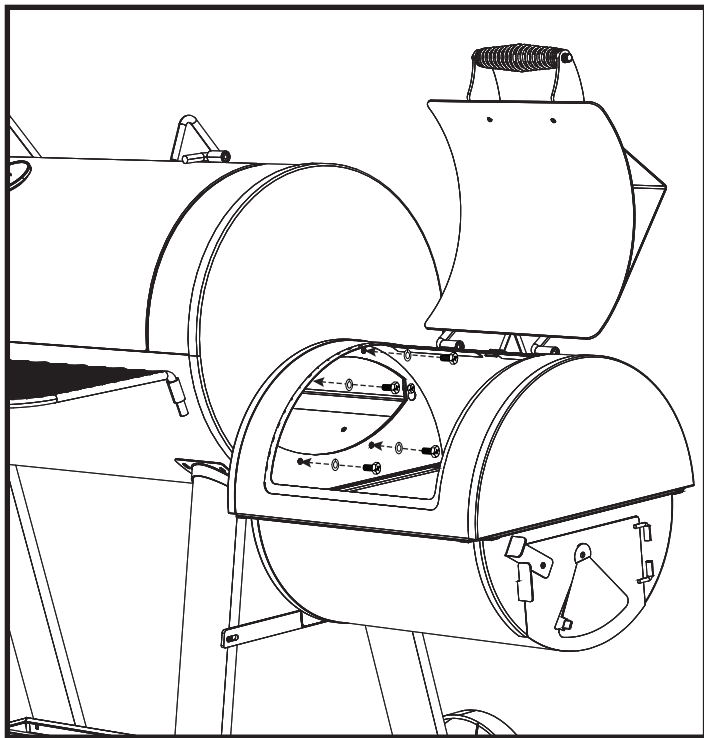
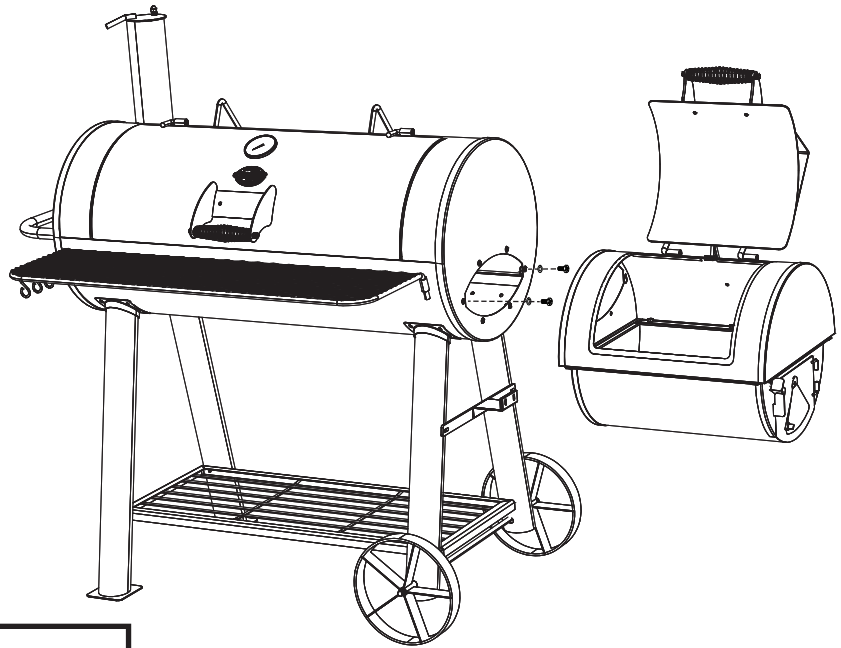
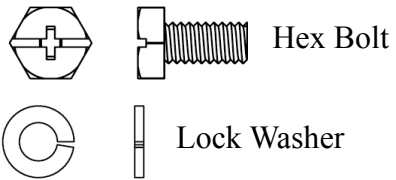
Lock Washer



Step 10b

Attach SIDE FIRE BOX UNIT to GRILL using eight (8) 1 $\frac{1}{4}$ -20 x $\frac{1}{2}$ " HEX BOLTS and eight (8) $\frac{1}{4}$ LOCK WASHERS.

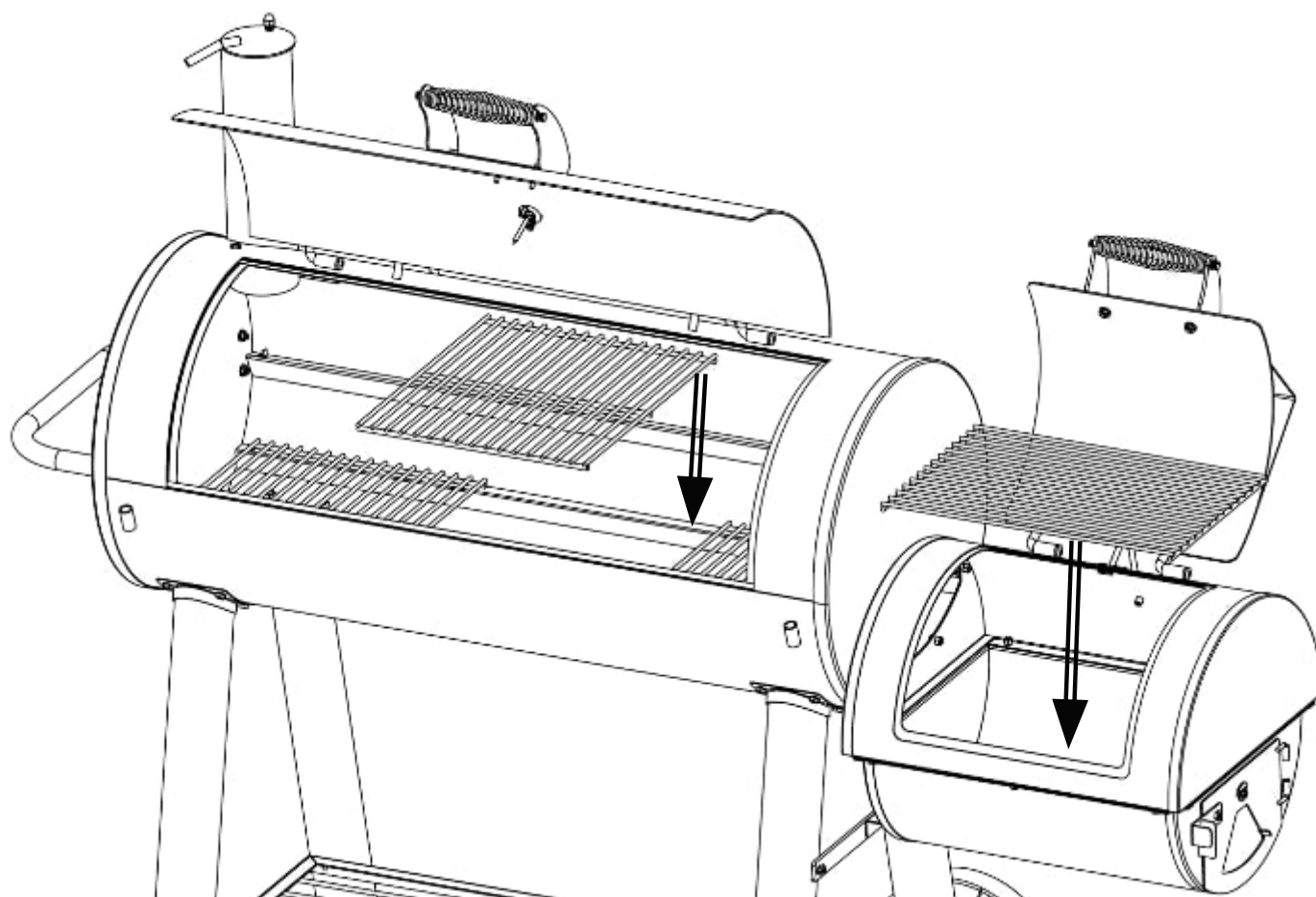
Hardware:





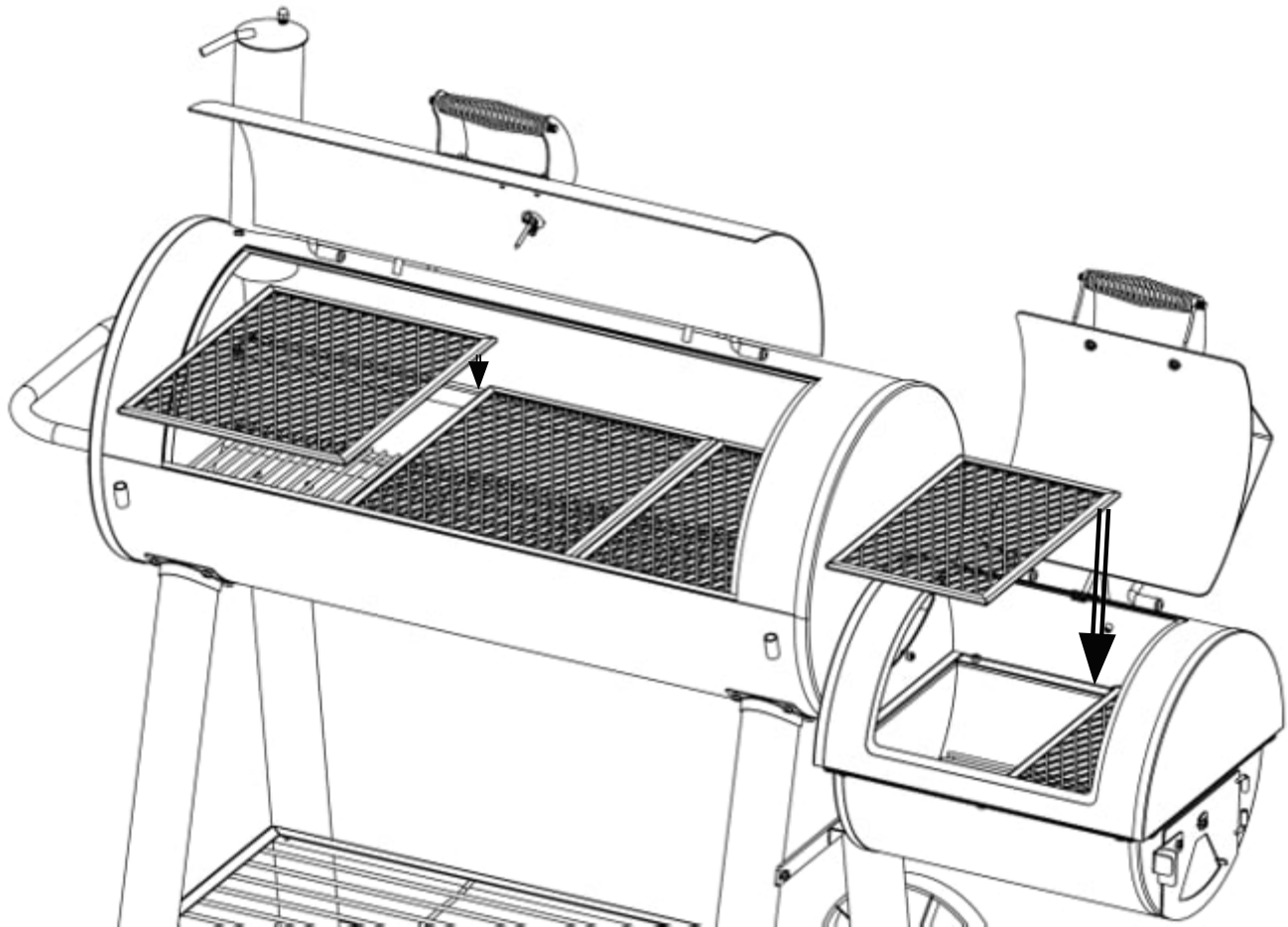
Step 11

Place CHARCOAL GRATES inside GRILL BODY near bottom, as shown. Then, place CHARCOAL GRATE inside SIDE FIRE BOX.



Step 12

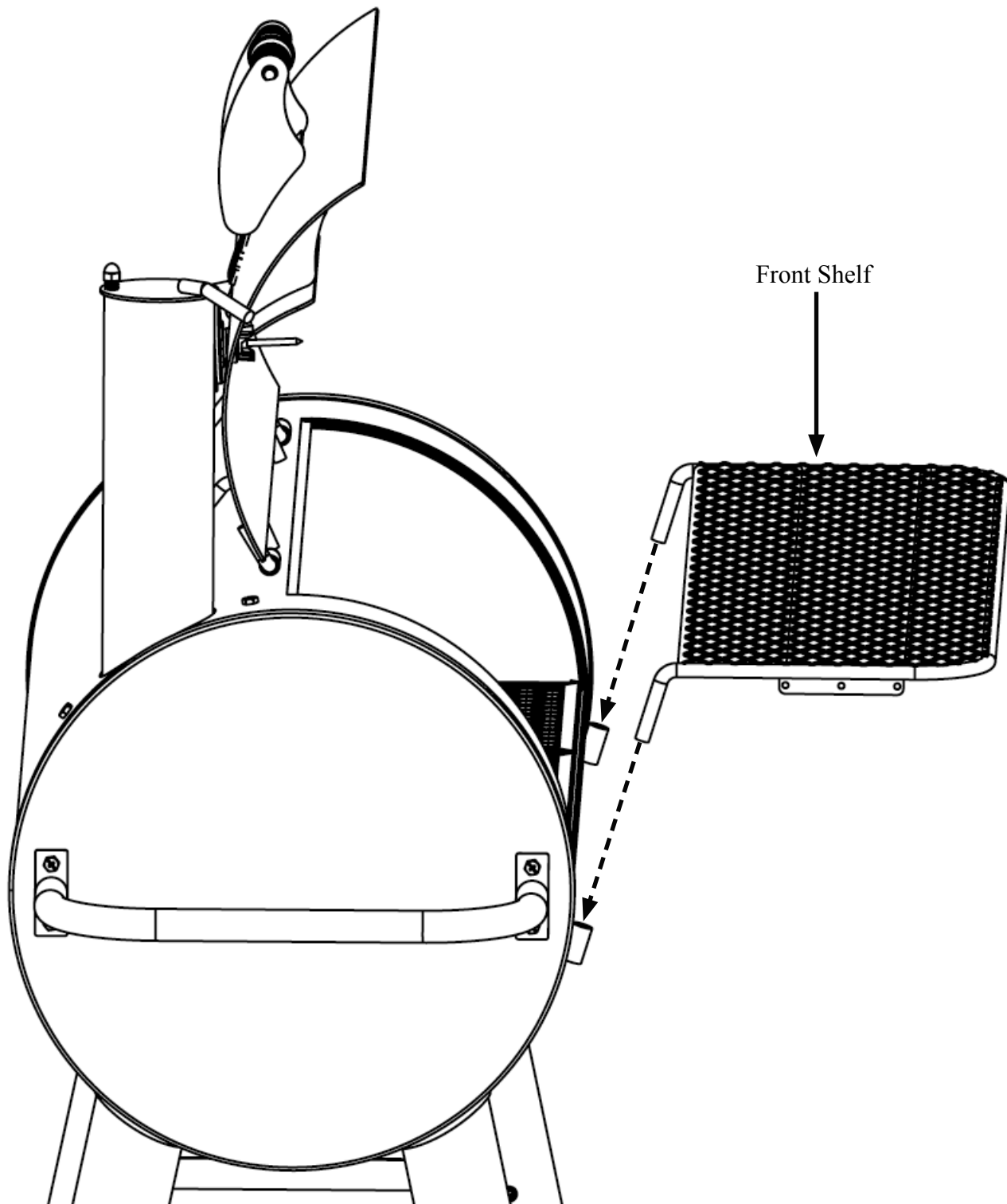
Place COOKING GRATES inside GRILL BODY above CHARCOAL GRATES, as shown. Then, place COOKING GRATE inside SIDE FIRE BOX.





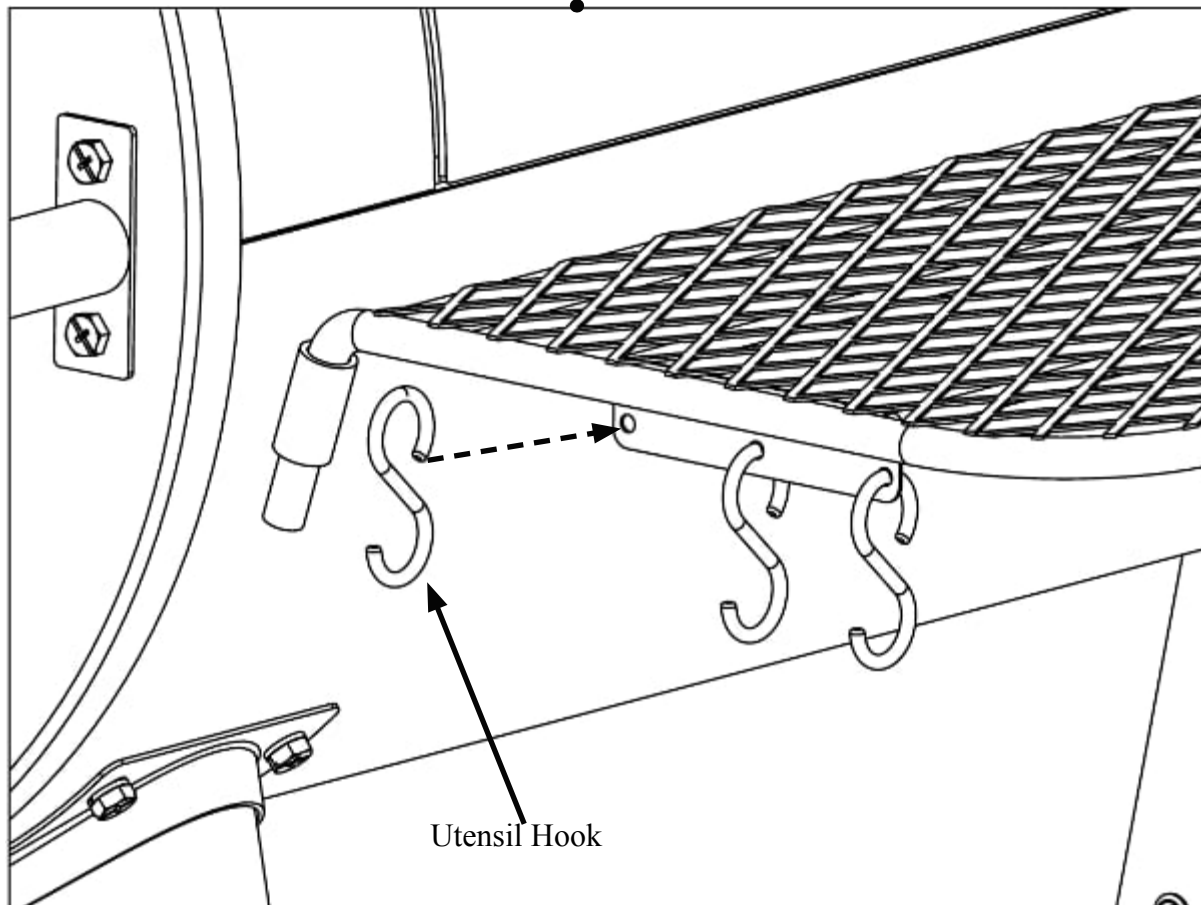
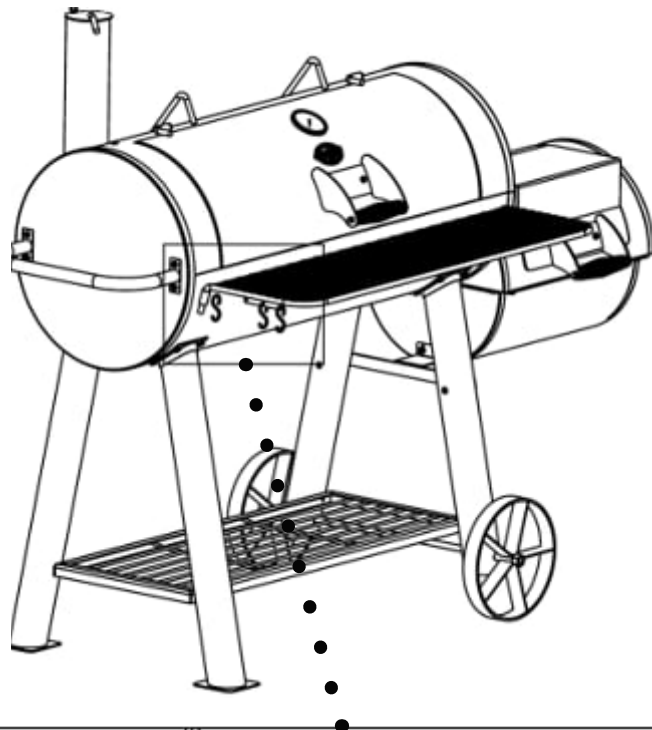
Step 13

Attach FRONT SHELF to front of GRILL BODY, as shown.



Step 14

Attach UTENSIL HOOKS to FRONT SHELF, as shown.





GRILL PREPARATION & OPERATING INSTRUCTIONS

PLEASE NOTE: NO RETURNS ON USED GRILLS

Read all safety warnings and instructions carefully before assembling and operating your grill. **NOTE:** Grill interiors are not painted, rather coated with vegetable oil. DO NOT remove this coating.

Cure both grills prior to cooking to protect interior and exterior finishes and prevent adding unnatural flavors to your food:

1. Lightly coat ALL INTERIOR SURFACES (including INSIDE OF BARREL, AND COOKING GRATES) with additional vegetable oil (spray vegetable oil is easiest but KEEP AWAY FROM HOT COALS, FIRE OR FLAME).
 2. Build a medium sized fire on the fire grate. Stack 2 lbs of charcoal (approximately 30 briquettes) in a pyramid and saturate with lighter fluid. DO NOT use gasoline. Light coals in several places. When charcoals ash over or turn gray, spread out from pyramid into flat single layer. Close CHARCOAL GRILL HOOD. ALWAYS follow charcoal and lighter fluid manufacturers' instructions and warnings.
 3. Maintain 250°F temperature on grill for two (2) hours. Control heat with DUAL DAMPERS and ADJUSTABLE FIRE GRATE. Adjust GRATE one end at a time. More airflow means more heat.
 4. NEVER EXCEED 450°F (230°C) AS THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE OCCASIONAL TOUCH-UPS. THIS UNIT IS NOT WARRANTED AGAINST RUST.
- For fewer flare-ups, cook with lid in the down position.
 - Add water-soaked wood chips to CHARCOAL GRILL for smoky flavor. (See Recipes section)
 - Ashes left in bottom of CHARCOAL GRILL for too long hold moisture and may cause rust if not cleaned out.
 - GRILL is made of steel and cast iron, which WILL rust, especially without proper care.
 - Do not use self-starting charcoal, as it gives off an unnatural flavor. Burn lighter fluid off completely before cooking.
 - After use, coat bare metal with vegetable oil to reduce rust. Remove EXTERIOR rust with wire brush and touch up with high heat paint, available at most hardware/auto stores.
 - HEAT GAUGES maintain moisture, which will result in steam during cooking.
 - Fill unwanted holes with extra nuts and bolts (not provided). Note: Smoke will escape from other areas than smokestacks. This will not affect cooking.
 - Grill must be installed on stable, flat surface.
 - It is recommended that CHARCOAL GRILL be heated up and fuel kept red hot for at least 30 minutes prior to first time cooking. Do not cook before briquettes have turned gray with ash.
 - WARNING! Accessible parts may be very hot. Use outdoors only.
 - WARNING! Do not use spirit or petrol when lighting or relighting.
 - WARNING! Keep children and pets away from appliance.



ACCESSORIES

Custom Fit Cover #8955

Weather Resistant
Protects Grill Finish



Charcoal Basket #4040

Confines Coals to One Side for
Smoking
Indirect Cooking

For Pricing or to Order,

Visit www.CharGriller.com



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