

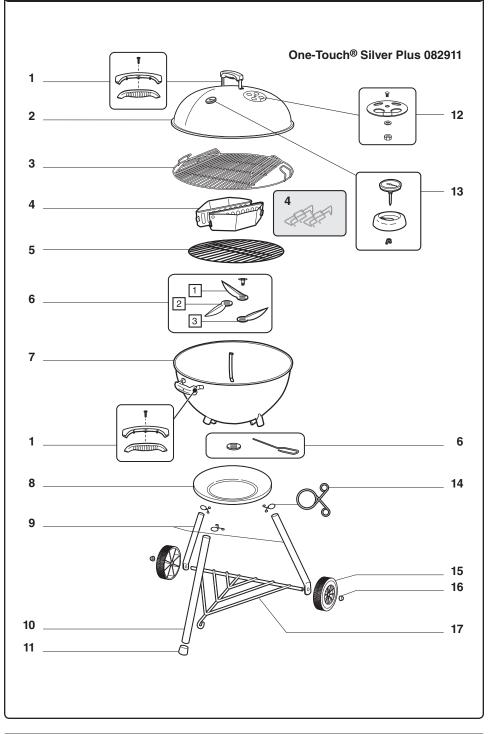
ONE-TOUCH® SILVER PLUS CHARCOAL GRILL

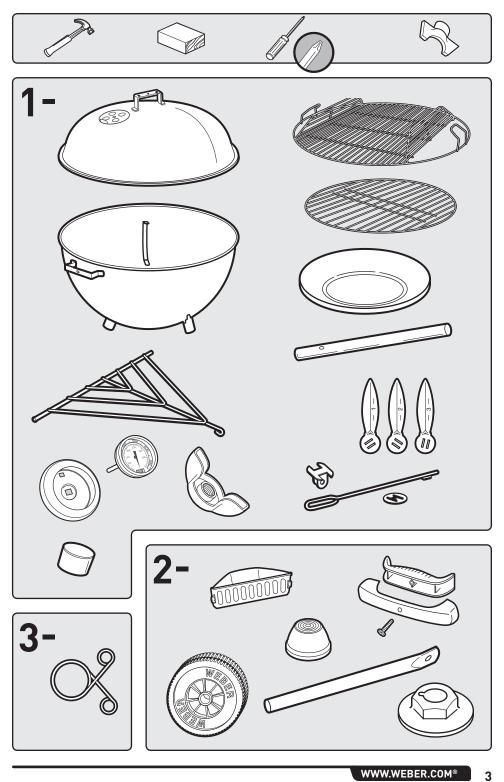
Read owner's guide before using the barbecue.

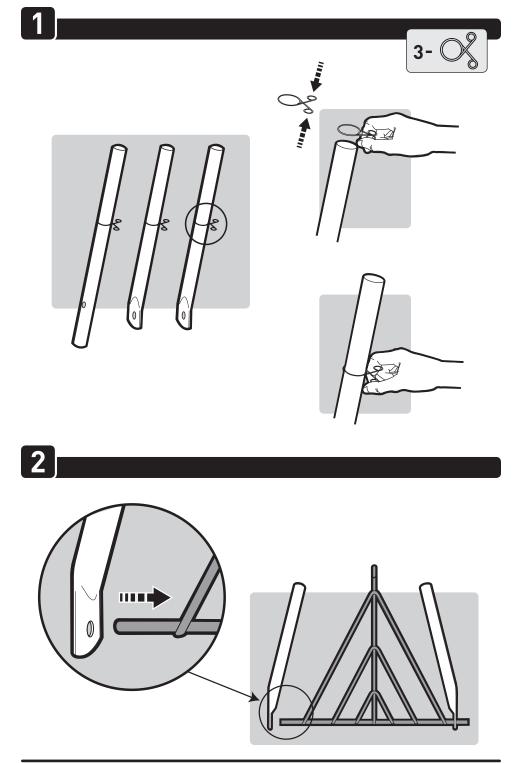


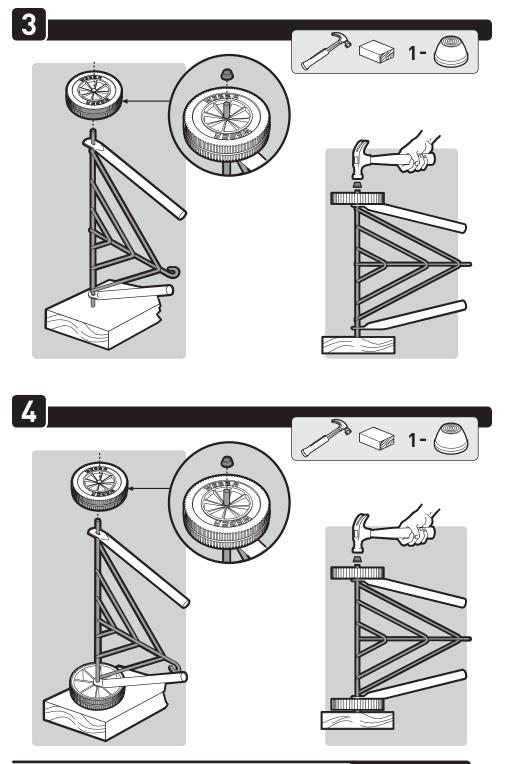
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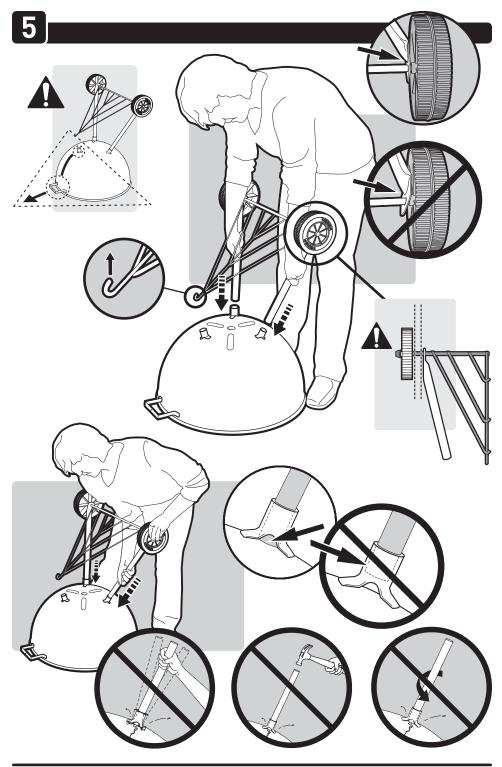
EXPLODED VIEW

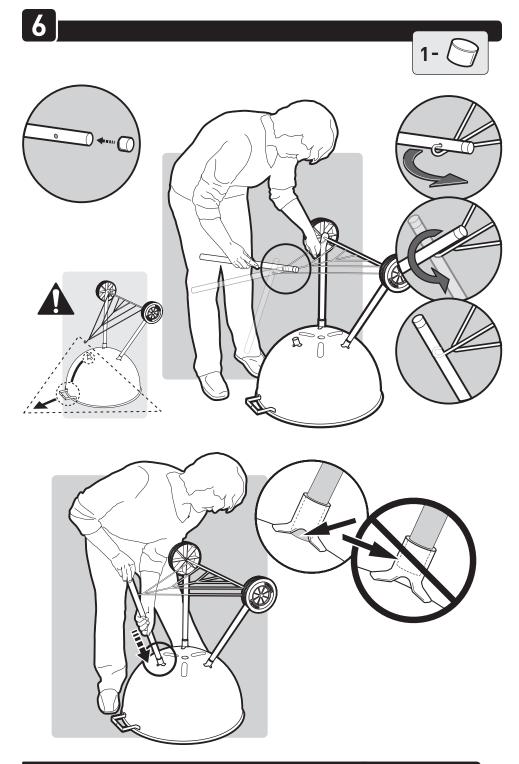






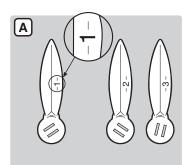


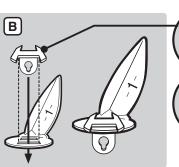




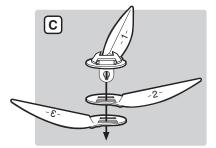
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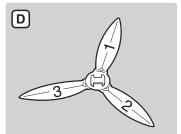


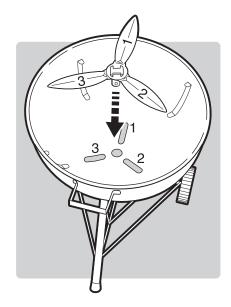


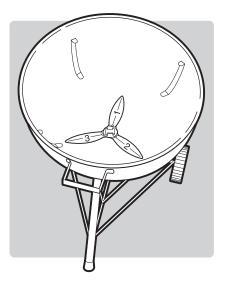


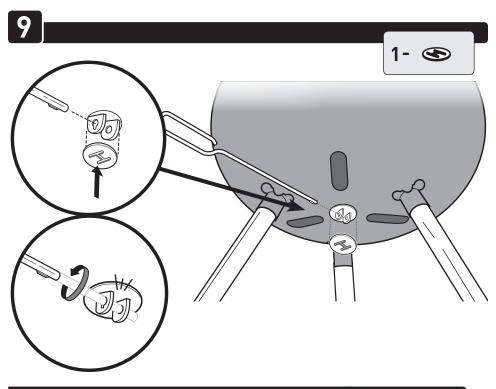




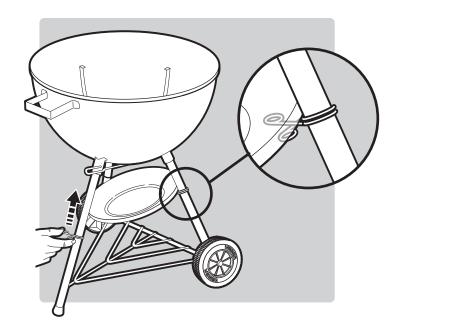


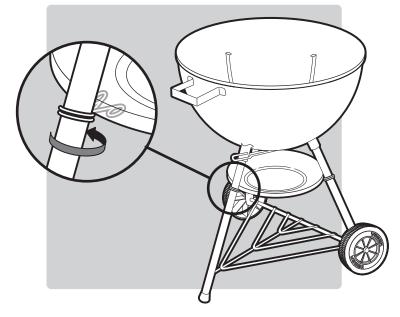


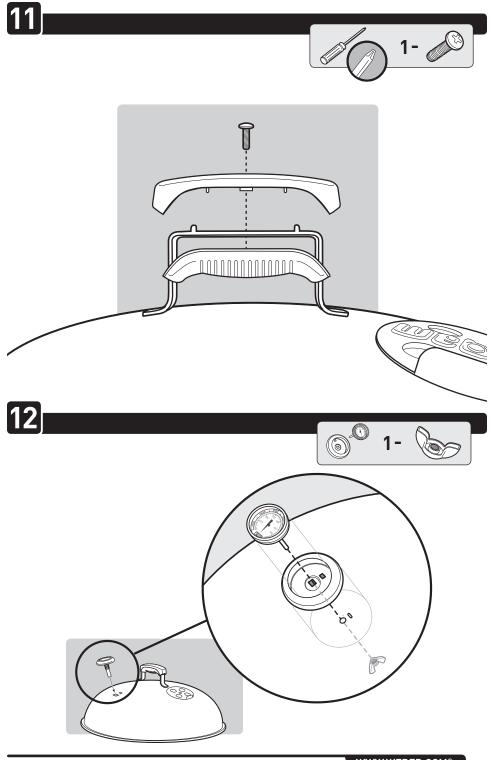


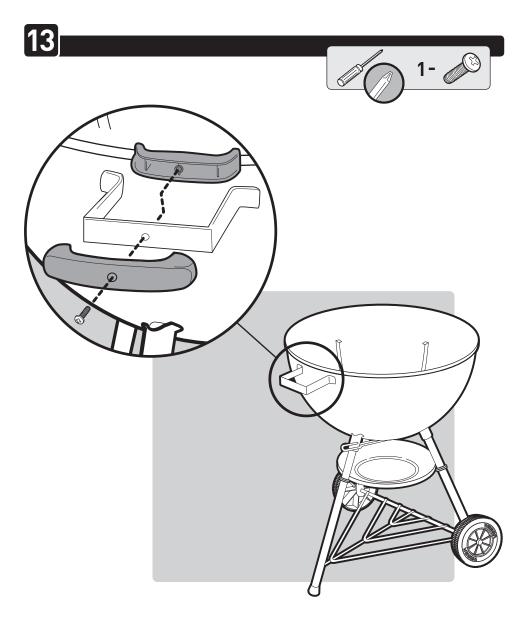




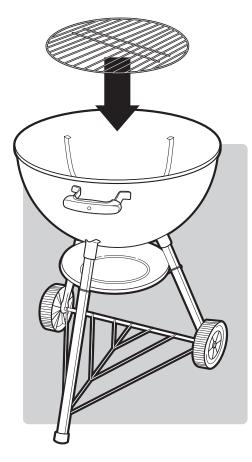


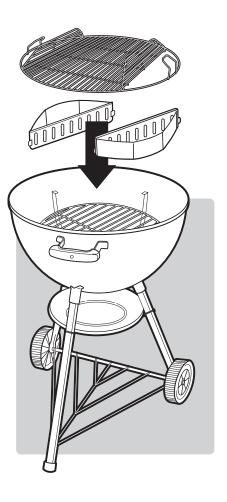


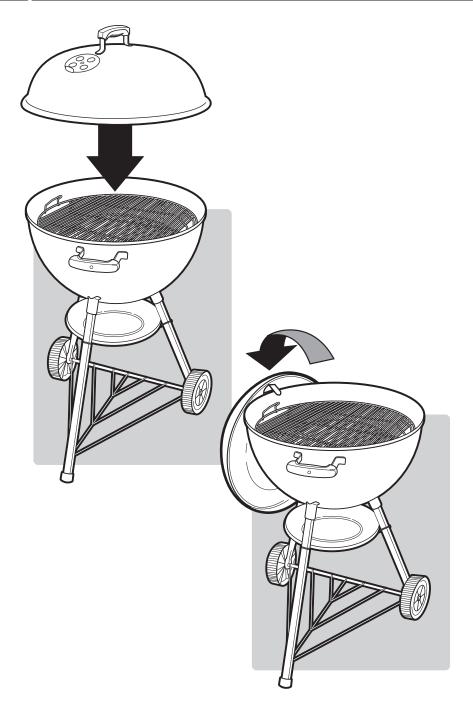








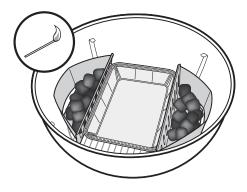




YOUR WEBER GRILL MAY INCLUDE CHAR-BASKET™ CHARCOAL HOLDERS OR CHARCOAL RAILS

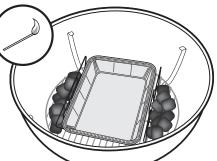
USING CHAR-BASKET™ CHARCOAL HOLDERS

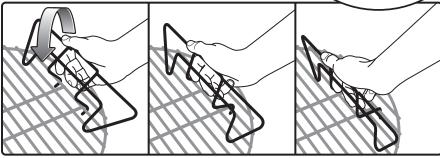
To set up for indirect cooking, prepared charcoal are set on either side of the food. Leave enough room for a drip pan between the coals.



USING CHARCOAL RAILS

Position the charcoal rails so they hook over the outside straight wires of the charcoal grate. The front of the charcoal rails should slip over the fourth wire of the charcoal grate and click into place. Leave enough room for a drip pan between the coals.







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