

# OWNER'S MANUAL



## GRAVITY 980™

**Model #9800 / 9804**



**Keep your receipt with  
this manual for Warranty.**

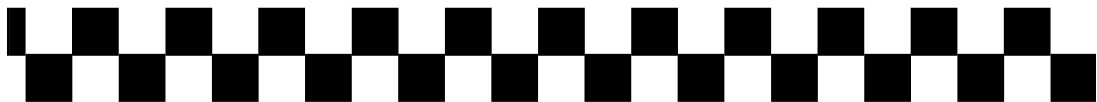
**CUSTOMER SERVICE  
1-912-638-4724  
Service@CharGriller.com**

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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 grill 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, call 1-912-638-4724.

- 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 lighter fluid, gasoline, kerosene, alcohol or other accelerant for lighting charcoal due to flammability, risk of bodily injury and potential to leave a distasteful flavor in your food.
- Do not leave a lit grill unattended. Keep children and pets away from grill at all times.
- Do not use grill in high winds.
- Use caution when moving grill to prevent strains.
- The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, 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 use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
- Do not use in or on boats or recreational vehicles.
- Make sure to empty grease can after every use once completely cooled.
- Do not place grill near flammable liquids, gases, or where flammable vapors may be present.
- When cooking with oil/grease, do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other grill.
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.



**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](http://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](http://www.P65Warnings.ca.gov)



## **IMPORTANT SAFETY WARNINGS**

**(Continued)**

- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A type BC or ABC fire extinguisher may, in some circumstances, contain the fire.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.
- Do not lean over an open grill and be mindful of hands/fingers near the edge of the cooking area.
- 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 operating the grill.
- Do not exceed a temperature of 700°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 grill gloves to protect hands from burns. Avoid touching hot surfaces.
- **CAUTION:** Exposed metal dampers on air vents and/or metal handles are hot during usage. Again, always wear grill gloves when adjusting air flow to protect hands from burns.
- Do not alter this grill in any manner.
- 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 a metal container for 24 hours prior to disposing.
- The grill and hopper heat shields are HOT while in use and will remain HOT for a period of time afterwards and during cooling process. Use CAUTION. Wear protective gloves/mitts.
- Hopper heat shield, hopper lid and latch, hopper ash door and latch are HOT while the grill is in use and during cooling. Wear protective gloves when working with and around these components.
- Grill has an open flame. Keep hands, hair, and face away from flame. Do NOT lean over grill when lighting. Loose hair and clothing may catch fire.
- Do not cover cooking grates with metal foil. This will trap heat and may cause damage to the grill.
- Never overfill charcoal hopper. This can cause serious injury as well as damage to the grill.

- When using electrical appliances, basic safety precautions should always be followed including the following: 1) Do not plug in the appliance until fully assembled and ready for use. 2) Use only approved grounded electrical outlet. 3) Do not use during an electrical storm. 4) Do not expose appliance to rain or water at any time.
- To protect against electrical shock do not immerse cord, plug or control panel in water or other liquid.
- Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or has been damaged in any manner. Contact Char-Griller® Customer Service for assistance at 1-912-638-4724.
- Extension cords may be used if care is exercised in their use. If an extension cord is used: 1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance; and 2) the cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.
- The extension cord must be a grounding-type 3-wire cord.
- Outdoor extension cords must be used with outdoor use products and are marked with suffix "W" and with the statement "Suitable for Use with Outdoor Appliances."
- CAUTION - To reduce the risk of electric shock, keep extension cord connection dry and off the ground.
- Do not let cord hang on or touch hot surfaces.
- Do not place cord on or near a gas or electric burner or in a heated oven.
- To disconnect, turn controller "OFF" then remove plug from outlet.
- Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before adding/removing internal components.
- Do not clean this product with a water sprayer or the like.
- Never open hopper during use. If it is necessary to refill charcoal during use follow the specific reload instructions for this grill and always wear protective gloves.
- Never operate the grill with the temperature probe removed. This can cause the grill to overheat and cause serious personal injury and/or damage to the grill.
- 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 type BC or ABC fire extinguisher near at all times. Maintain and check your fire extinguisher regularly.



**\*\*\* 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 not addressed in this manual or if you need parts please call our Customer Service Department at 1-912-638-4724 (USA) or email Char-Griller® at: [Service@CharGriller.com](mailto:Service@CharGriller.com) and have your serial number handy.

**REGISTER YOUR GRILL:**

To take full advantage of the Char-Griller® warranty be sure to register your grill by visiting [www.CharGriller.com/Register](http://www.CharGriller.com/Register) or calling Customer Service at 1-912-638-4724.

Registration provides important protections:

1. Register your grill today to activate your warranty and get exclusive access to product developments, updates, and recipes.
2. This allows us to help you get warranted parts to your quickly and provide enhanced customer service.

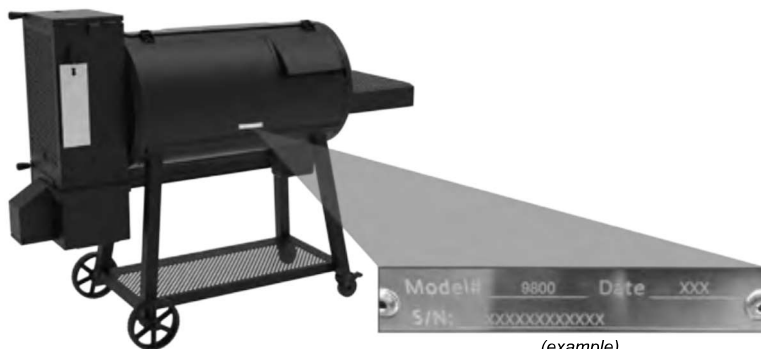
**NOTE:** You will need your model #, serial number, and a copy of the original sales receipt when registering.



**Document Your Serial Number HERE:**

(Serial number is located on the back of the grill body or on the leg.)

\_\_\_\_\_  
(SERIAL #)



(example)

## 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 1-912-638-4724 OR [SERVICE@CHARGRILLER.COM](mailto:SERVICE@CHARGRILLER.COM).

<b>Gravity</b>	
All Defective Parts	1 year from date of purchase
<b>Charcoal / Pellet / Kamado Grills</b>	
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
<b>Gas Grills</b>	
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
<b>Dual Fuel Grills (Gas &amp; Charcoal)</b>	
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
<b>Parts, Accessories, and Grill Covers</b>	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 cleaners, 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.

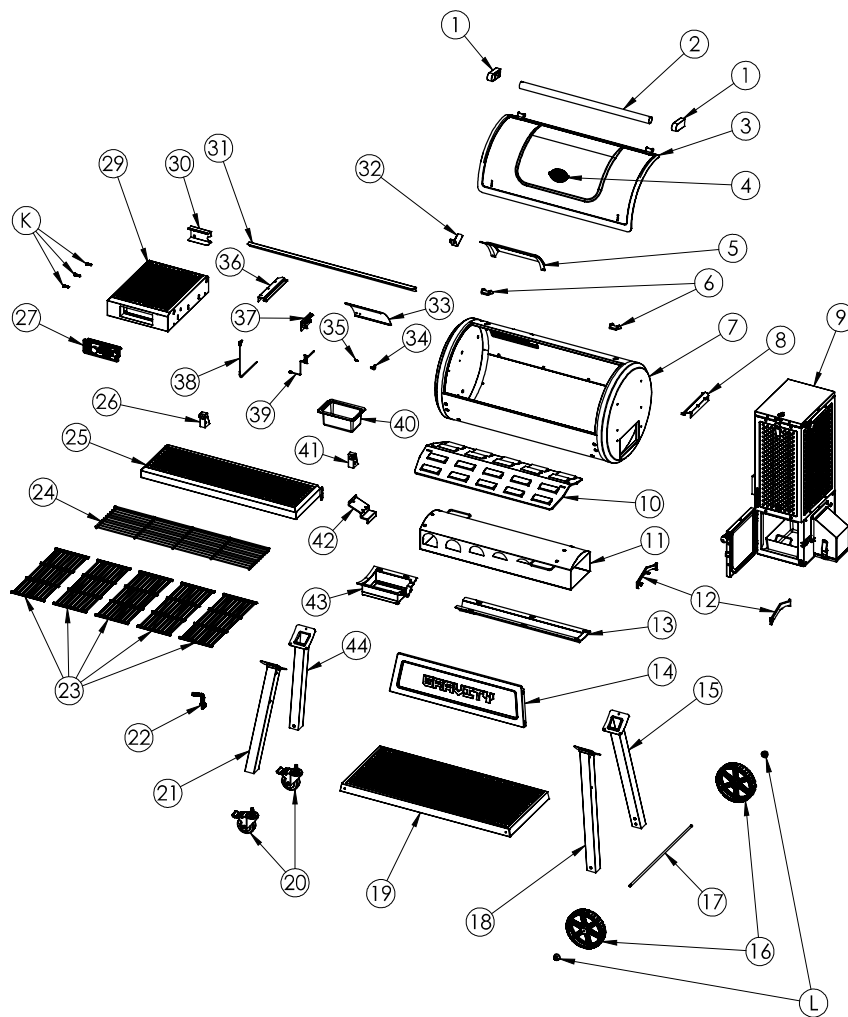
#### Excluded Under ALL Warranties

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.

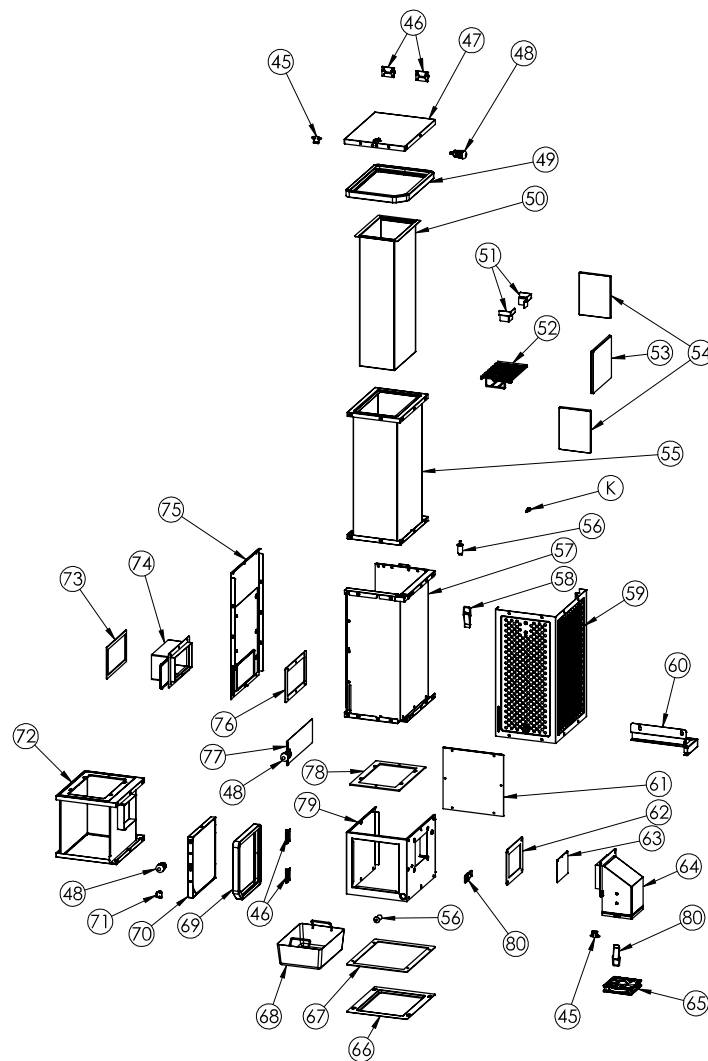
\*NOTE: For warranty claims, photos and prepaid return of the item in question may be required. Misuse, abuse or commercial use nullifies all warranties.



# ASSEMBLY INSTRUCTIONS



# HOPPER





# PARTS LIST MAIN GRILL

Item	QTY	Part Name	Item	QTY	Part Name
1	2	HANDLE END CAP	22	1	GRATE LIFTER
2	1	HOOD HANDLE	23	5	COOKING GRATE
3	1	HOOD	24	1	WARMING RACK
4	1	LOGO PLATE	25	1	FOLDING FRONT SHELF
5	1	DAMPER COVER	26	1	FRONT SHELF LEFT SUPPORT BRACKET
6	2	HOOD HINGE	27	1	CONTROLLER
7	1	BODY	K	4	UTENSIL HOOK
8	1	UPPER GRATE RIGHT SUPPORT BRACKET	29	1	SIDE SHELF
9	1	HOPPER (PAGE B-2, PARTS 45-79)	30	1	CONTROLLER CABLE COVER
10	1	HEAT TENT	31	1	COOKING GRATE SUPPORT BRACKET
11	1	FIRE CHANNEL	32	1	DAMPER HANDLE
12	2	HEAT TENT SUPPORT BRACKET	33	1	DAMPER
13	1	GREASE COLLECTION CHANNEL	34	1	MEAT PROBE HOLE SHUTTER
14	1	FRONT PANEL	35	1	MEAT PROBE WING SCREW
15	1	RIGHT REAR LEG	36	1	WARMING RACK LEFT SUPPORT BRACKET
16	2	WHEEL	37	1	HEAT SENSOR SUPPORT BRACKET
L	2	HUB CAP	38	1	MEAT PROBE
17	1	AXLE	39	1	HEAT SENSOR
18	1	FRONT RIGHT LEG	40	1	GREASE CUP
19	1	BOTTOM SHELF	41	1	FRONT SHELF RIGHT SUPPORT BRACKET
20	2	CASTER WHEEL	42	1	FIRE CHANNEL SUPPORT BRACKET
21	1	LEFT FRONT LEG	43	1	GREASE CUP HOUSING
			44	1	LEFT REAR LEG

# PARTS LIST HOPPER

Item	QTY	Part Name
45	2	LATCH KEEPER
46	4	DOOR HINGE
47	1	TOP DOOR
48	3	DOOR KNOB
49	1	TOP DOOR GASKET
50	1	CHARCOAL BOX
51	2	FIRE BRICK HOLDER
52	1	CHARCOAL GRATE
53	1	LARGE FIRE BRICK
54	2	SMALL FIRE BRICK
55	1	TOP HALF HOPPER LINER
56	2	ON/OFF SWITCH
57	1	TOP HALF HOPPER OUTER LINER
58	1	LATCH WITH SILICONE GRIP
59	1	TOP HALF HOPPER COVER

Item	QTY	Part Name
60	1	CABLE COVER
61	1	BOTTOM HALF HOPPER REAR COVER
62	1	FAN BOX GASKET
63	1	FAN BOX AIR SHUTTER
64	1	FAN BOX
65	1	FAN
66	1	BOTTOM TRAY
67	1	BOTTOM TRAY GASKET
68	1	ASH PAN
69	1	FRONT DOOR GASKET
70	1	FRONT DOOR
71	1	FRONT DOOR LATCH KEEPER
72	1	BOTTOM HALF HOPPER LINER
73	1	GRILL BODY / HOPPER GASKET
74	1	FIRE ENTRANCE BOX
75	1	TOP HALF HOPPER SIDE COVER
76	1	FIRE ENTRANCE BOX GASKET
77	1	FIRE SHUTTER
78	1	TOP HALF TO BOTTOM HALF HOPPER GASKET
79	1	BOTTOM HALF HOPPER OUTER PANEL
80	2	LATCH


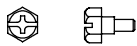





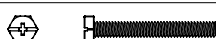











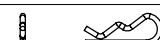










## HARDWARE NEEDED

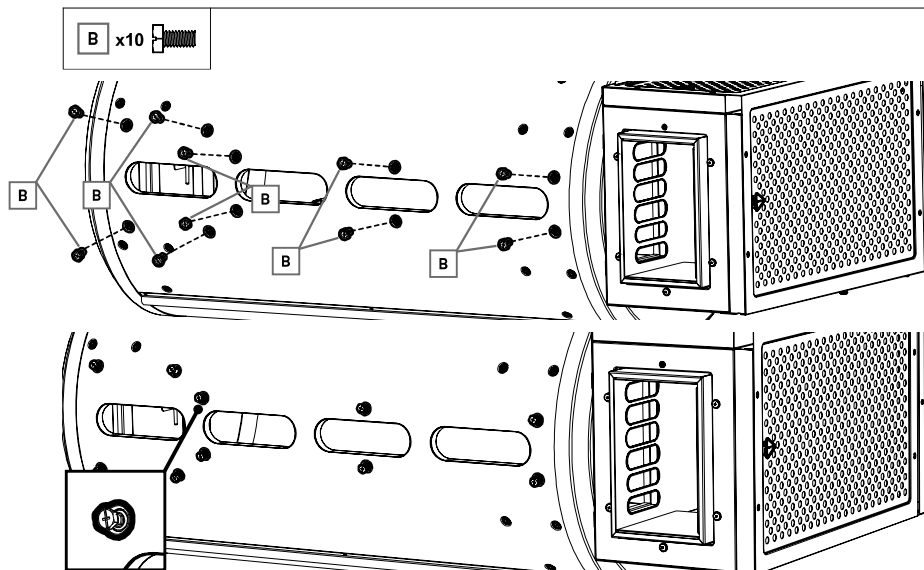
**Assembly:** Requires 2 people. Tools Needed: Phillips Head Screwdriver, Pliers, and a 7/16" Nut Driver.

**NOTE:** DO NOT fully tighten any bolts until 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.

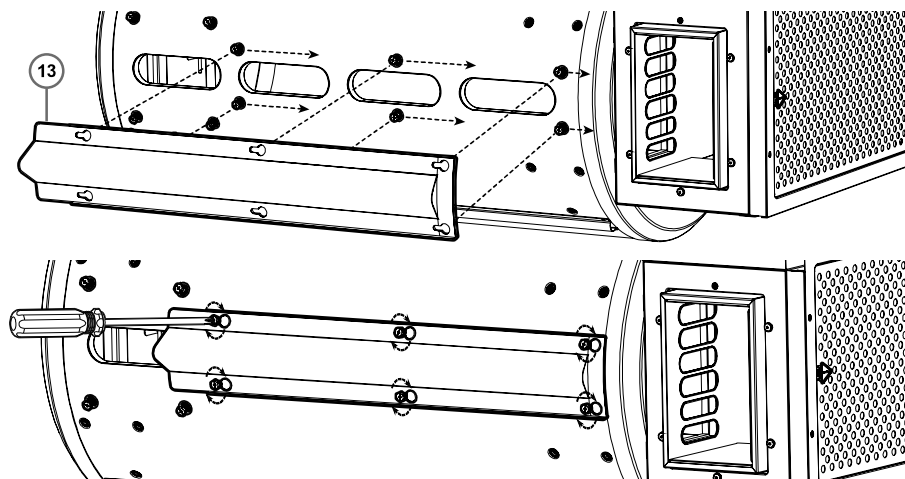
Hardware Pack # 551207

Part No.	Description	Photo	QTY
	HEX SHOULDER BOLT		2
	HEX BOLT 1/4-20 X 1/2"		40
	HEX BOLT 1/4 -20 X 3/4"		10
	HEX BOLT, 1/4-20 X 2 1/2"		4
	SCREW, MACHINE, #10 - 24 X 1/2"		6
	FLANGE HEX NUT 1/4 -20		2
	WASHER, LOCK, 1/4"		32
	WASHER, FLAT, 1/4"		18
	WASHER, FLAT, 2/5"		2
	PIN, HAIR COTTER, 1.5"		2
	UTENSIL HOOK		4
	HUB CAP		2
	WING NUT		2
	LOCK WASHER, M5		6

**STEP 1A**

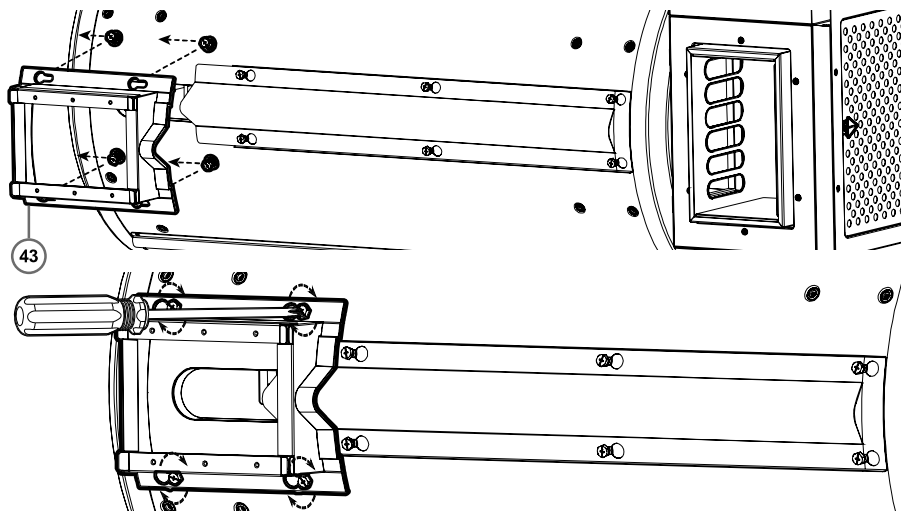


**STEP 1B**

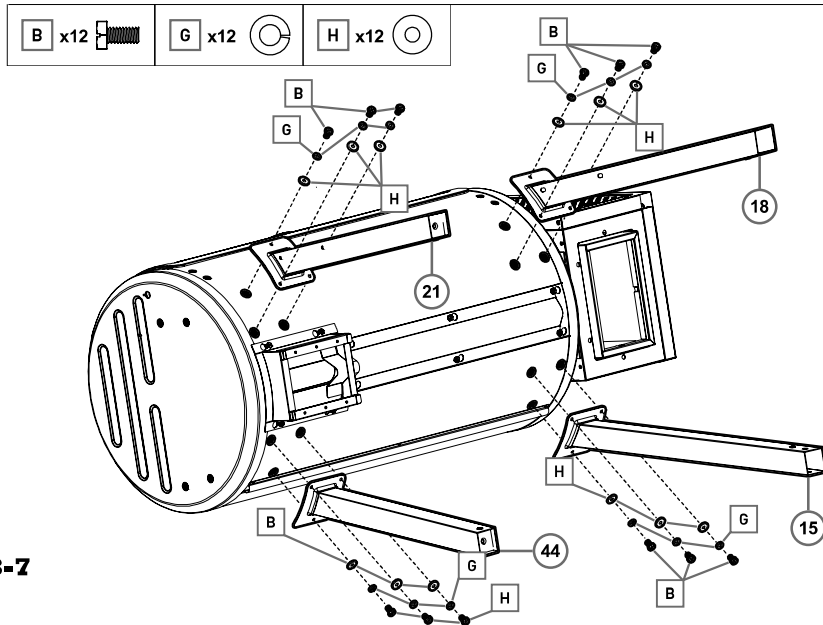




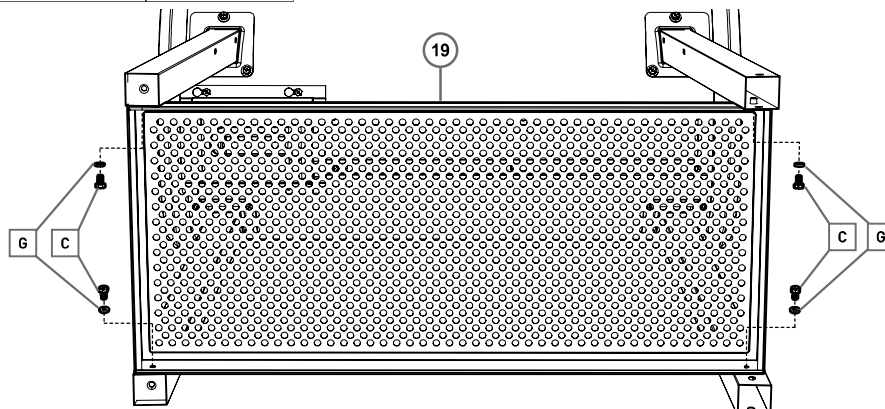
**STEP 2**



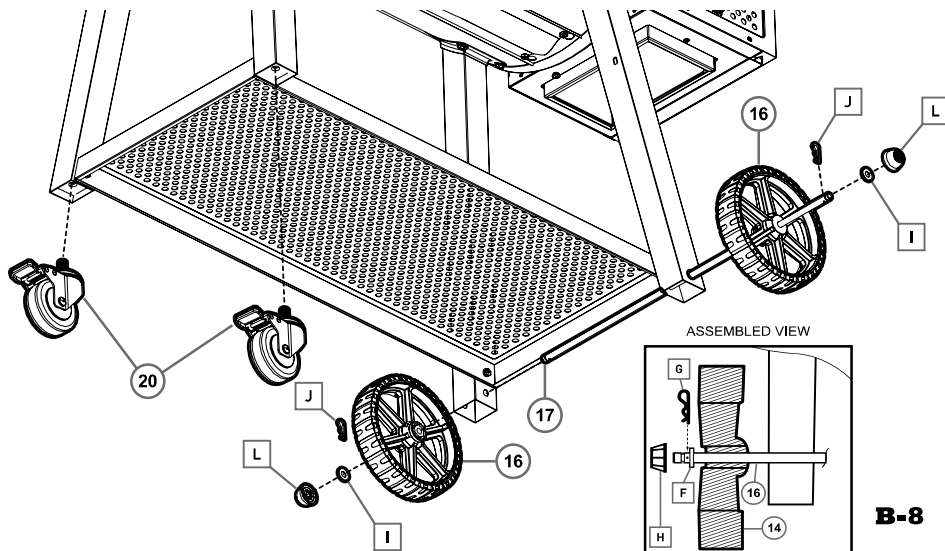
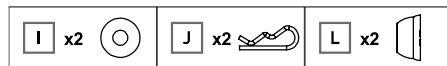
**STEP 3**



**STEP 4**

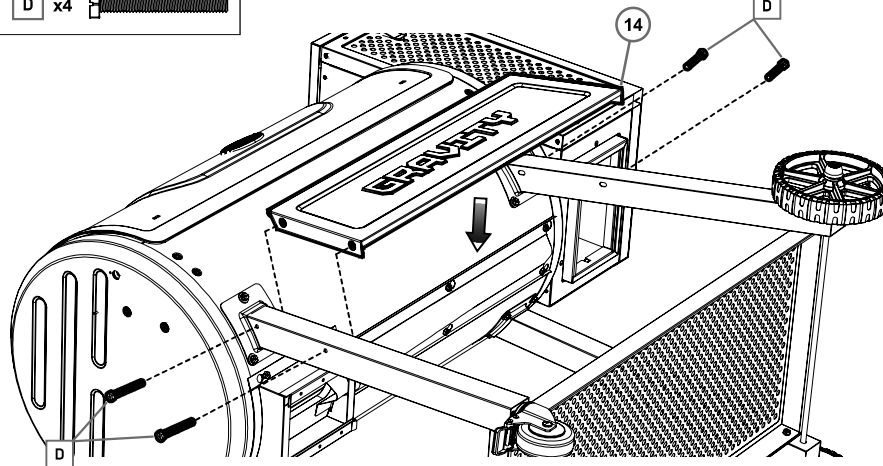
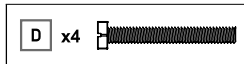


**STEP 5**





**STEP 6**



**STEP 7**

