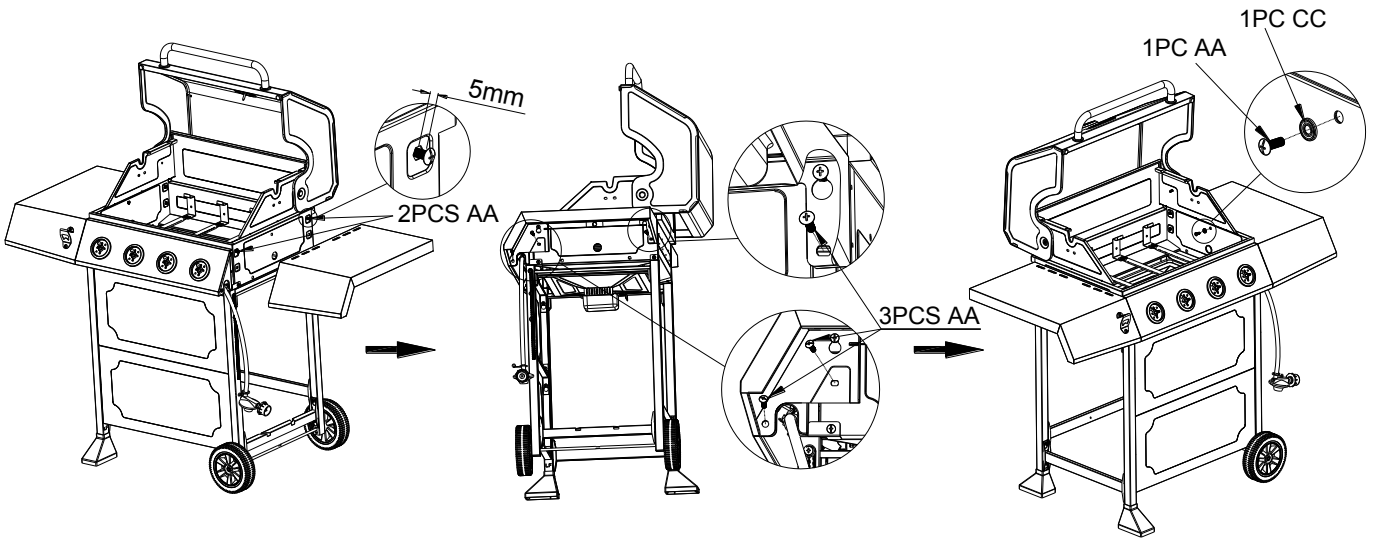


ASSEMBLY INSTRUCTIONS

11. Repeat Step 10 for Right Side Shelf.



AA M6X16 mm Screw



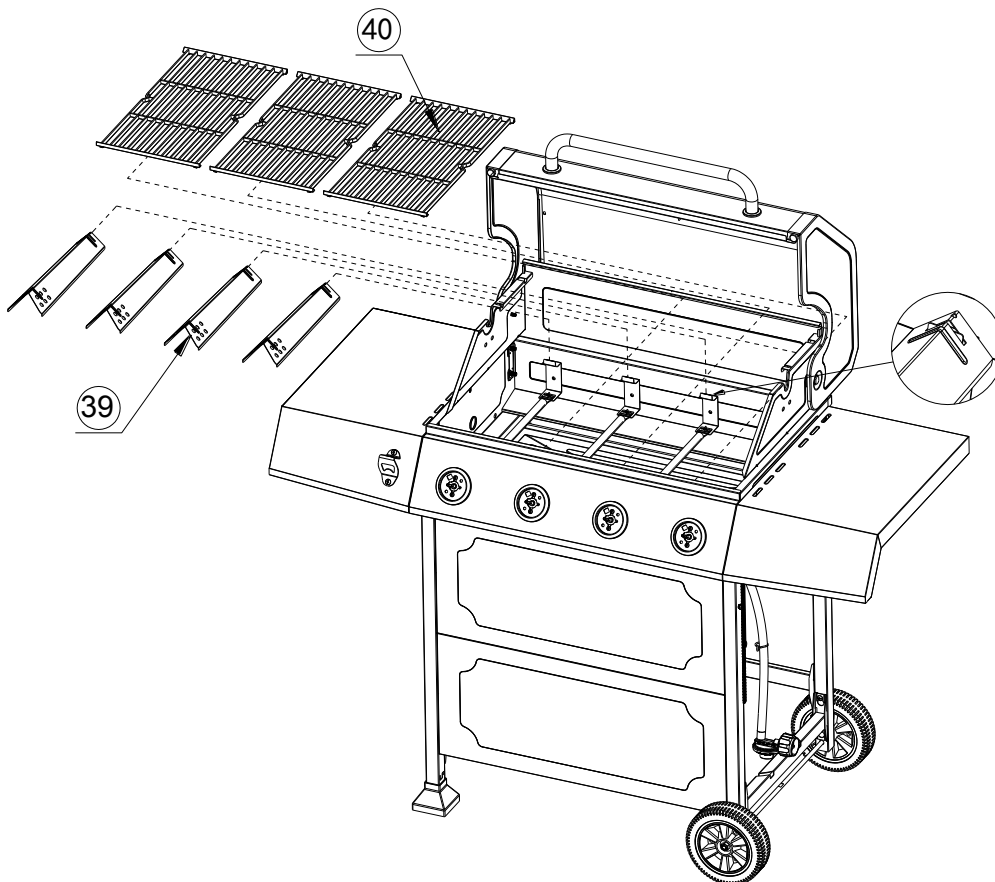
X 6

CC M6 Washer



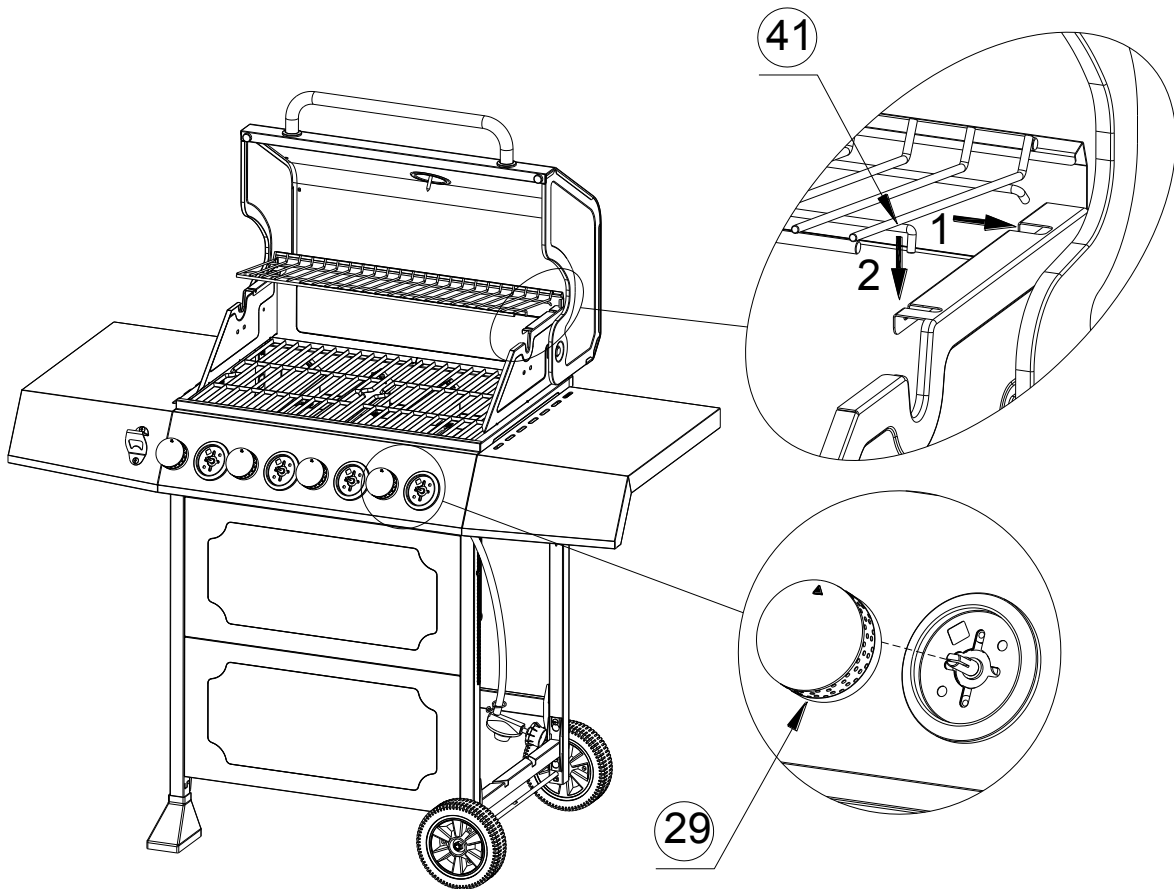
X 1

12. Insert Heat Tents (39), Cooking Grates (40).



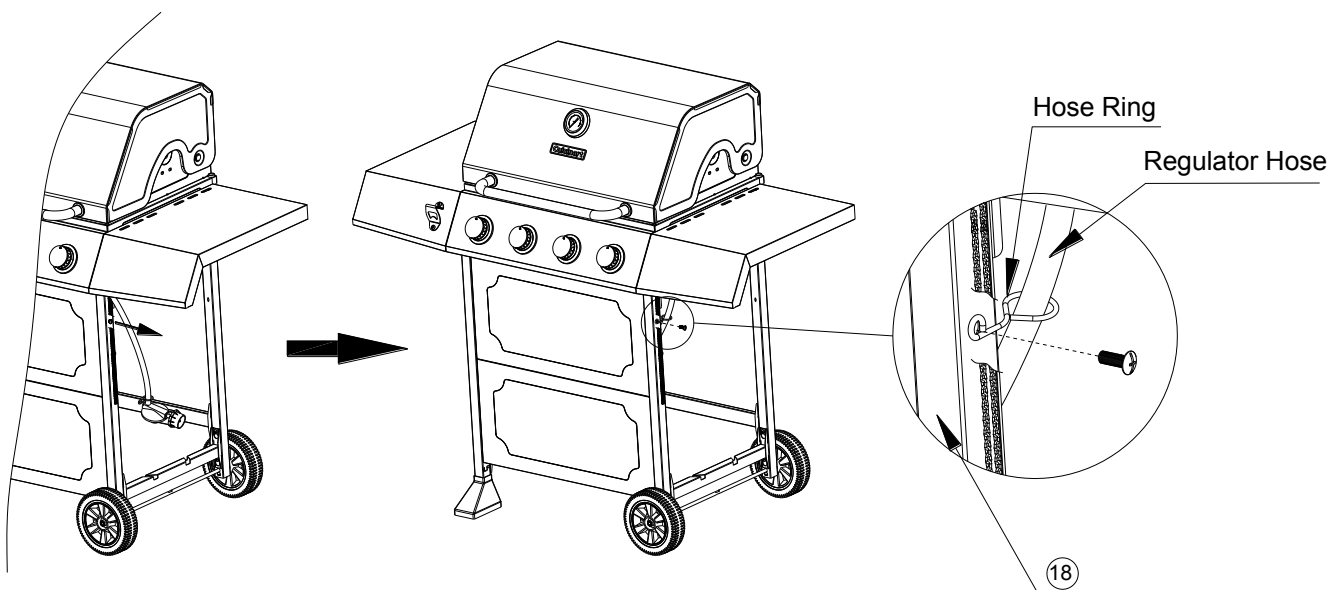
ASSEMBLY INSTRUCTIONS

13. Insert Warming Rack (41) and Control Knobs (29).



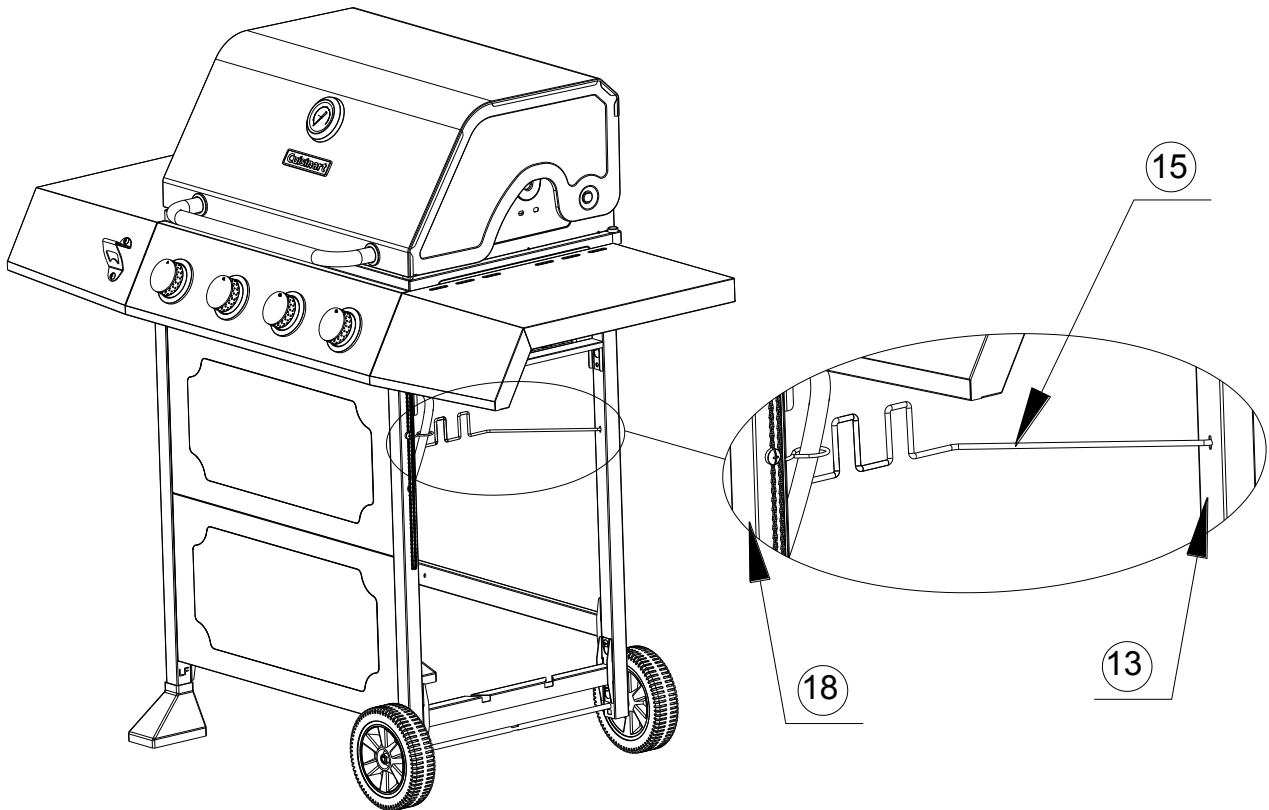
14. Attach Hose Ring to the Right Front Leg by fastening the pre-assembled Screw.

⚠ CAUTION: Always secure the hose to the leg can keep the regulator & hose away from hot surfaces and dripping hot grease. Failure to follow this step may cause a fire or explosion.

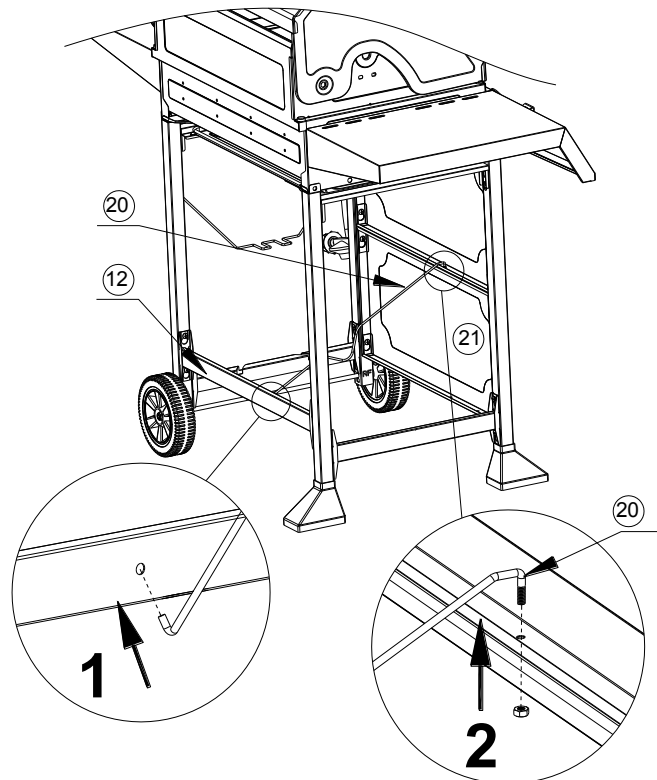


ASSEMBLY INSTRUCTIONS

15. Attach Gas Cylinder Hook (15) to Right Front Leg (18) and Right Back Leg (13).



16. Install the Tank Blocking Wire (20) by fastening the pre-assembled nut.



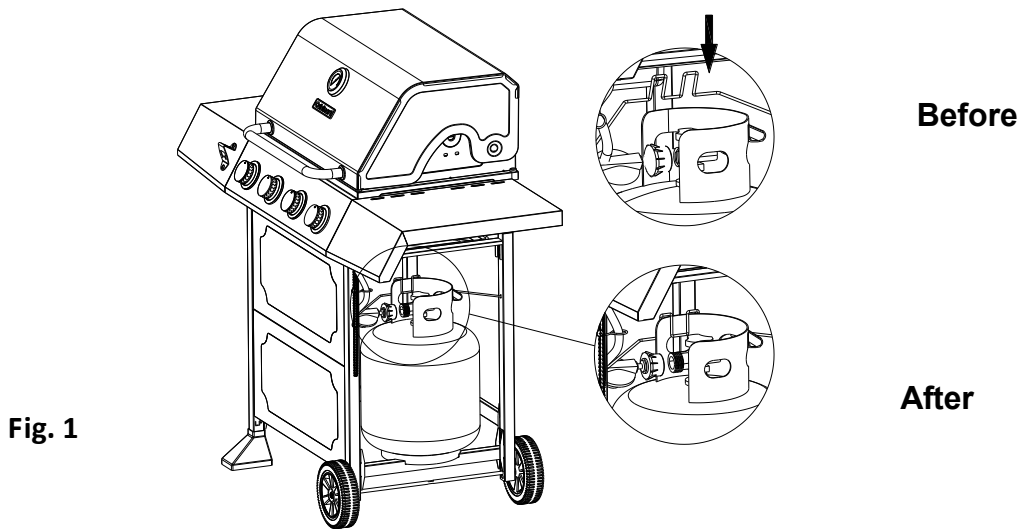
Congratulations! Your grill is now assembled.

CONNECTING REGULATOR TO THE LP TANK

This Gas grill is set to operate with Liquid Propane Gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assembly specified by the manufacturer).**

This assembly is designed to connect directly to a standard 20 lb. L.P. Tank. L.P. tanks are not included with the grill. L.P. tanks can be purchased separately at an independent dealer.

1. A 20 lb. LP tank must be properly secured onto grill and then put down gas cylinder hook onto the tank. **DO NOT** operate the grill if the gas tank is tilted or the hook is placed incorrectly (see Fig. 1)



2. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANSI Z21.58b-2002).

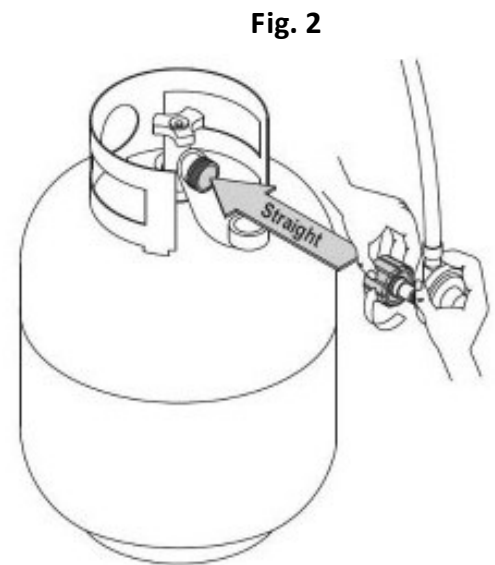
3. Make sure all burner knobs are in the OFF position.

4. Remove the protective cap from the LP tank valve and coupling nut. And inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.

5. Hold regulator by one hand in a straight line with LP tank valve and insert nipple into LP tank valve. Be sure the nipple is centered in the valve outlet. (see Fig. 2)
Hand-tighten coupling nut clockwise until it comes to a full stop. **DO NOT** use tools!

6. Open the tank valve fully (counterclockwise).

7. Perform leak test before attempting to light your grill. See "CHECKING FOR LEAKS " on page 20.



CONNECTING REGULATOR TO THE LP TANK

Gas tank must be placed onto the slot on right side beam vertically and be sure the cylinder hook is placed correctly on the left side collar of the tank (see Fig.3a). DO NOT operate the grill if the gas tank is tilted or the hook is placed incorrectly (see Fig. 3b)

Fig. 3a

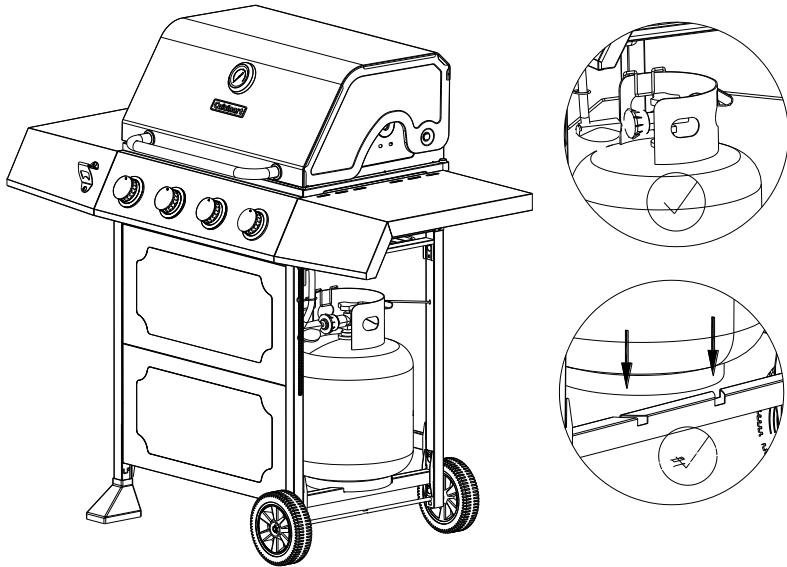
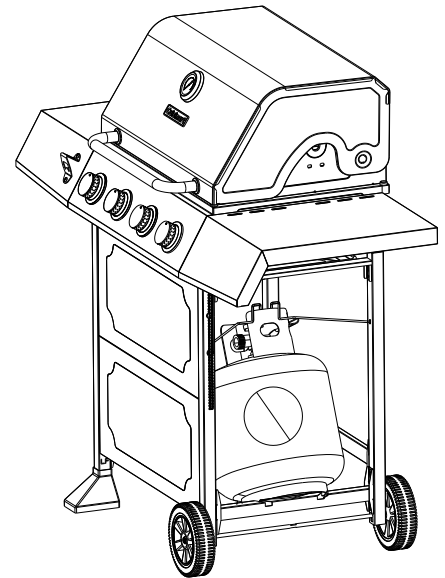


Fig. 3b



⚠ WARNING: The Type I connective coupling (see Fig. 4) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

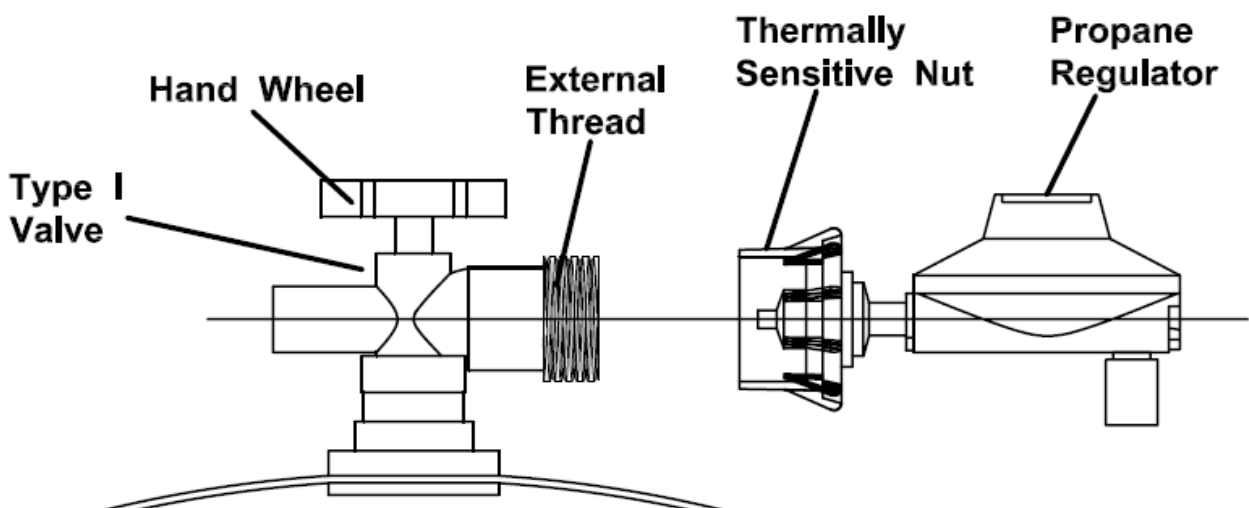


Fig. 4

CHECKING FOR LEAKS

DANGER

FOR YOUR SAFETY

- Always perform leak tests outdoors **ONLY** in a well-ventilated area.
- **DO NOT** smoke during leak test.
- **DO NOT** use an open flame to check for gas leaks
- Never perform a leak test while the grill is in use or while grill is still hot.

WARNING

WHEN TO PERFORM A LEAK TEST:

- Every time prior to lighting the grill, even if purchased fully assembled.
- Repeat Every time the LP gas cylinder is refilled or exchanged
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

Perform Leak Test

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifts during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Ensure all control knobs are set to the "OFF" position.
3. Turn ON LP gas tank at valve.
4. Brush soapy solution at all "X" locations (see Fig.5).
5. Check each place for growing bubbles

If "growing" bubbles appear, turn the Tank Valve off and **DO NOT** use your grill until the leak is repaired.

A slight leak could cause a fire.

If no bubbles appear after one minute, turn tank OFF, wash off soapy solution with cold water and towel dry.

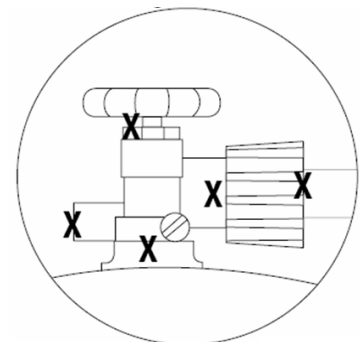


Fig. 5



WARNING

When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D. (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device and a collar to protect the cylinder valve.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission."

L.P. TANK USE

When turning the L.P. tank on, make sure to open the valve SLOWLY two (2) complete turns to ensure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, and restricting gas flow causing low flames. Opening the valve slowly will ensure this safety feature is not falsely triggered.

- When not in use, gas supply cylinder valve is to be in the OFF position.
- Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.
- The tank supply system must be stored upright to allow for vapor withdrawal.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Only a qualified gas supplier should refill the L.P. tank.



WARNING

DO NOT store a spare L.P. gas tank under or near the grill. Never fill the cylinder beyond 80% full.

If this information is not followed exactly, a fire causing death or serious injury may occur.

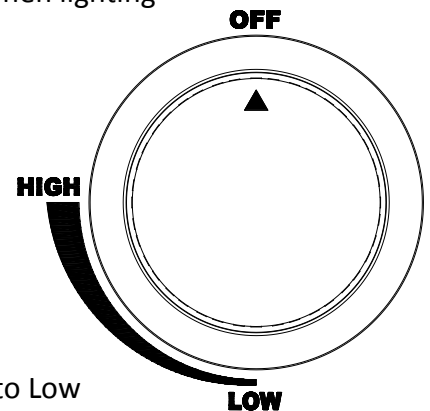
LIGHTING INSTRUCTIONS

WARNING: DO NOT lean over grill when lighting.

Turn off Gas supply when appliance is not in use.

DO NOT stand with head, body, or arms over the grill when lighting

1. Check the control knobs are all in the **OFF** position.
2. Open LP cylinder valve.
3. Open lid before lighting.
4. Push and turn the knob slowly to **HIGH**. The burner should ignite within three attempts.
5. If burner does not ignite, turn the knob to **OFF**, wait 5 minutes and then repeat step 4.
6. Once burner is lit, rotate knob to desired heating level from High to Low
7. If the ignitor does not work, follow Match Lighting instructions.
8. To turn off, turn the knob to HIGH first, then push in and turn to OFF position. Turn off the gas tank valve before disconnecting the LP gas tank.

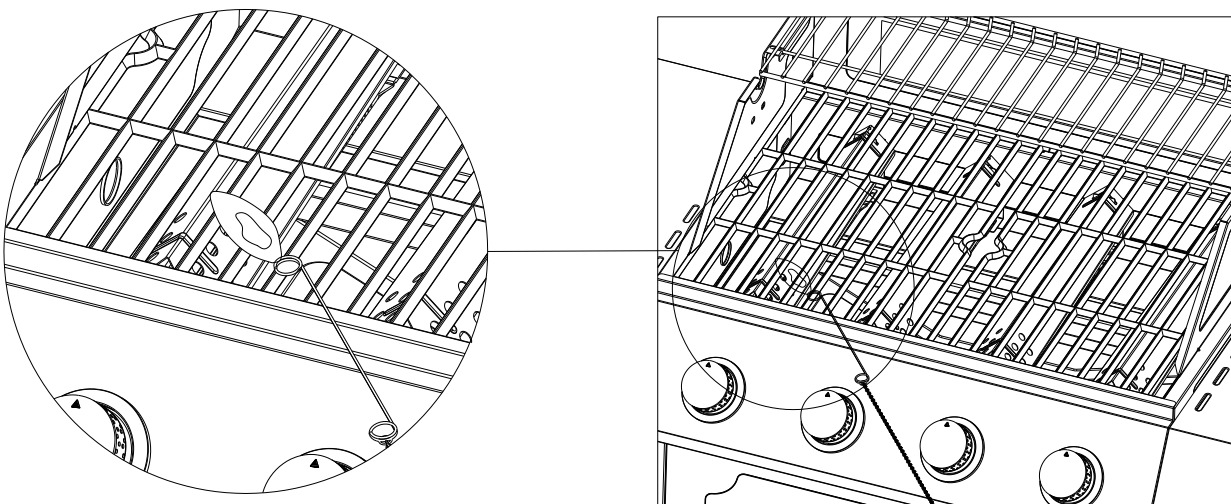


MATCH LIGHTING

1. Open lid before lighting
2. Place a match in the end of Match Holder (hanging on the Right Front Leg). Strike the match and place it near side of the burner (see Fig.6)
3. Push and turn the control knob to **HIGH**. The burner should ignite.

NOTE: If the burner does not ignite within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and tank. **DO NOT** attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual or call the customer service department at 1-866-994-6390 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.

Fig. 6



CARE AND MAINTENANCE

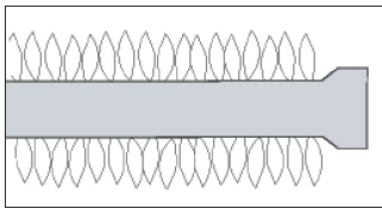
We highly recommend this gas grill be thoroughly inspected and serviced annually by a qualified service person.

It is recommended that you always check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids before lighting.

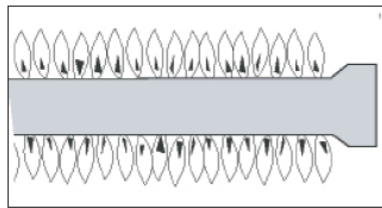
It is recommended that you regularly check that the ventilation openings of the grill cabinet are free and clear from debris.

It is recommended that you regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

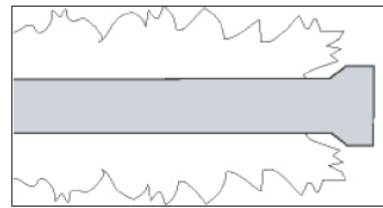
It is recommended that you regularly check that the flow of combustion and ventilation air is not obstructed.



Normal: Soft blue flames



Out of Adjustment: Hard blue flames- too much air



Poor Combustion: wavy, yellow flames- too little air



WARNING

Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas Cylinder.

To avoid the possibility of burns, maintenance should be done only when the grill is cool.

Avoid unprotected contact with hot surfaces.

A leak test must be performed annually and whenever any component of the gas train is replaced or gas smell is present

For your safety, always wear protective gloves and safety glasses when cleaning your grill

Recommended Cleaning Supplies

Mild liquid dish soap, warm water, nylon cleaning pad, wire brush

DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

Outside Surfaces

Only use mild dish soap and hot water to clean grill and grill parts. Rinse with warm water.

DRIP TRAY

The drip tray should be kept clean on a regular basis to prevent heavy buildup of debris.

Accumulated grease is a fire hazard.

Important: DO NOT leave the grill outside during inclement weather unless it is covered. Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart.

CARE AND MAINTENANCE

COOKING GRATES

To 'burn off' or heat clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates.

STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal. Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

Painted surfaces:

Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth

PORCELAIN PARTS

Certain parts of your grill have a porcelain coating. Porcelain is a glass-based product and is highly durable to standard wear and tear. However, porcelain is sensitive to concussive blows, which can create interlaced micro-fractures or "spider-webs." Please take care not to strike any porcelain covered parts with solid objects, drop them, or create any other concussive blows. These interlaced micro-fractures are common and may lead to minor chipping. Neither the chipping nor the interlaced micro-fractures will adversely affect the performance of your grill and are not covered under the warranty for porcelain parts.

IGNITOR

You must take some actions to prevent cracking of the burner's ceramic ignitor surfaces, which will cause the burners to malfunction. **Damage caused by failure to follow these steps is not covered by your grill warranty.**

IMPACT WITH HARD OBJECTS - Never allow hard objects to strike the ceramic ignitor. You should take particular care when inserting or removing cooking grids and accessories into or from the grill. If objects such as these fall onto ceramic ignitor, it is likely to crack the ceramic.

IMPAIRED VENTILATION OF HOT AIR FROM GRILL - In order for the burners to function properly, hot air created by the burners must have a way to escape. The burners may become deprived of oxygen, causing them to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burners may crack. This is the reason your grill was designed with ventilation louvers. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the cooking grids provide sufficient space). Also, **DO NOT** cover the entire surface with foil, a large pan, etc.

CARE AND MAINTENANCE

STORAGE

Ensure the grill is properly cooled.

Storage of this gas grill indoors is permissible only if the gas cylinder is disconnected and removed from the grill.

Store the grill in a cool dry place.

Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.

Never store a gas cylinder in a building, garage or any other enclosed area.

If you intend to leave your grill outside make sure it is protected from the elements by a heavy-duty cover (not included).

Keep outdoor cooking gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Although the grill is manufactured from quality materials, including some parts manufactured from stainless steel, storage out in the open may result in corrosion of some exterior surfaces or components. We recommend you protect your grill from the weather by covering it with a grill cover, tarp, or other protective material or device.

In addition, a commercial stainless steel cleaner or wipe will keep the stainless steel components maintain their as-new appearance.

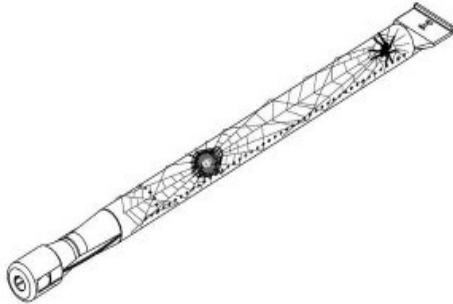
WARNING: Clean grill in an area where cleaning solutions will not harm decks, lawns, or patios.

DO NOT use oven cleaner to clean any part of this gas grill. **DO NOT** use a self-cleaning oven to clean cooking grids or any other parts of the gas grill. Barbecue sauce and salt can be corrosive and will cause rapid deterioration of the gas grill components unless cleaned regularly.

CARE AND MAINTENANCE



SPIDER ALERT



SPIDER AND WEBS INSIDE BURNER TUBE

Spiders or small insects have been known to create flashback problems. The spiders spin webs, build nests and lay eggs in the grill's burner tubes obstructing the flow of gas to the burner. The backed-up gas can ignite in the burner tube behind the control panel. This is known as a flashback and it can lead to a fire and even cause injury. If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the burner tubes.

Cleaning Main Burner

To prevent Flash backs and good performance of burner, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time:

1. Turn off at control knobs and LP cylinder.
2. Remove cooking grates and flame tamers
3. Remove cotter pins from rear of burners. Detach ignition wire from the ignition pin by hand only. DO NOT use tool. Then Lift burner slowly.
4. Check all burner ports are clear of clogs. Use of a pin or paper clip works well.
5. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris. Using a bent stiff wire in the shape of a hook, or a bottle brush, run it through the burner tube and inside several times to remove any debris.
6. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner.

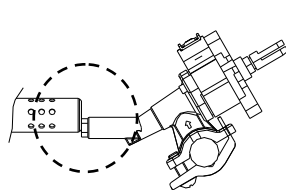
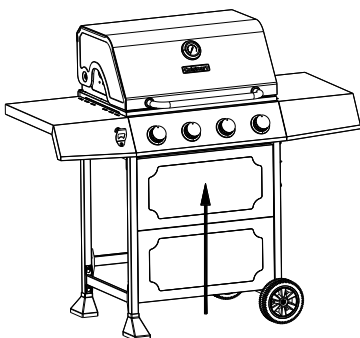


Re-Installing Main Burners

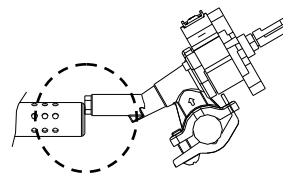
Ensure the gas valve orifices must be correctly positioned inside the burner tube. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

It is recommended to use a flashlight to view the correct position through the firebox vent holes as illustrated below.

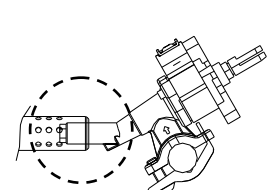
After checking, reattach each burner with the cotter pins and reattach the ignition wire to the ignition pin by hand.



Wrong



Wrong



Correct

**View the correct position
from the bottom of the firebox**

TROUBLE SHOOTING

Many solutions given here can make your grilling experience safer and more enjoyable. You can also call customer service department at 1-866-994-6390 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Grill will not light.	<ol style="list-style-type: none"> 1. The ignition wire came off the igniter/valve. 2. The distance between the ignition pin and the burner is greater than 5/32 in. - 3/16 in. 3. The ignition wire is broken. 4. No gas supplied. 	<ol style="list-style-type: none"> 1. Reconnect the ignition wire to the electrical igniter/valve. 2. Loosen the ignition pin and adjust the distance, then fasten it again. 3. Call customer service for a replacement ignition wire. 4. Turn on the regulator valve.
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Excessive flare-up.	<ol style="list-style-type: none"> 1, Grease and/or residue build-up on heat tents or in firebox. 2, Excessive dripping of fat or marinade from food. 3, Cooking temperature too high. 	<ol style="list-style-type: none"> 1. Clean the grill components. 2. Trim the fat from meat and use non-oil based marinades. 3. Lower temperature accordingly
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1. Out of gas 2. Excess flow valve tripped. 3. Vapor lock at coupling nut/LP cylinder connection 	<ol style="list-style-type: none"> 1. Check for gas in LP cylinder. 2. Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill. 3. Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
Persistent grease fire	Grease trapped by food buildup around burner system	Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire out. After grill cools, remove and clean all parts

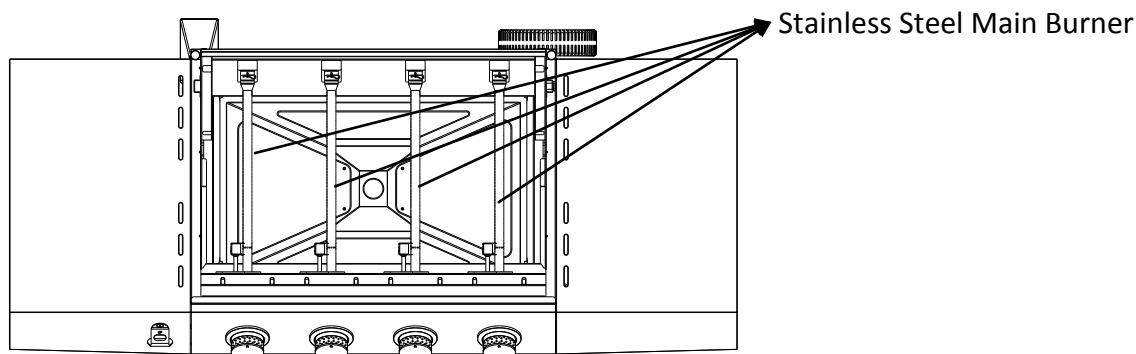
WARRANTY

PROOF OF PURCHASE is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at 1-866-994-6390 from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.

LIMITED WARRANTY

Manufacturer warrants this product for the **Stainless Steel Main Burner for 3 years and all other replacement parts for 1 year** from the date of purchase.



WARRANTY PROVISIONS

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

Paint is not warranted and may require touch-up. Items considered to be consumable such as batteries are not covered under this warranty.

Some states DO NOT allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

For replacement parts, call our **customer service department at 1-866-994-6390** from 9:00am to 5:00pm Eastern time, Monday through Friday for assistance.