



FREESTANDING OUTDOOR GRILL

Installation Instructions and Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-877-373-2301**
or visit our website at **www.Kitchenaidgrills.com**

ASADOR AUTÓNOMO PARA EXTERIORES

Instrucciones de instalación y Manual de uso y cuidado

Para consultas respecto a características, funcionamiento, rendimiento, piezas, accesorios o servicio técnico, llame al: **1-877-373-2301**
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GRIL D'EXTÉRIEUR AUTOPORTANT

Instructions d'installation et Guide d'utilisation et d'entretien

Pour des questions à propos des caractéristiques, du fonctionnement/rendement, des pièces, des accessoires ou du service,
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OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

⚠ WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

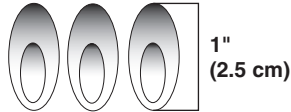
- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

IMPORTANT: This grill is manufactured for outdoor use only. For grills that are to be used at elevations above 2000ft (609.6 m) orifice conversion is required. See "Gas Supply Requirements" section. It is the responsibility of the installer to comply with the minimum installation clearances specified on the model/serial rating plate. The model/serial rating plate for freestanding models can be found on the inside cabinet door.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Open the cabinet door and inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for LP gas. The flames should be approximately 1" (2.5 cm) high.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.



- The LP gas supply cylinder to be used must be:
 - constructed and marked in accordance with the Specification for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission.
 - provided with a listed overfilling prevention device.
 - provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
 - Always check connections for leaks each time you connect and disconnect the LP gas supply cylinder. See "Installation Instructions" section.
 - When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
 - Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
 - Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
 - The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
 - Gas cylinder must include a collar to protect the cylinder valve.
 - For appliances designed to use a CGA791 Connection: Place a 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.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
 - Never fill the cylinder beyond 80 percent full.

SAVE THESE INSTRUCTIONS

Installation Requirements

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed

- Phillips screwdriver
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tiedowns)
- Noncorrosive leak-detection solution

Parts Supplied

- Gas pressure regulator/hose assembly set for 11" WCP LP gas
- Right side shelf
- Left side shelf
- "AA" Batteries (1)
- Warming rack
- Cooking grid
- Grease cup
- Door hinges
- Flame tamers

Parts Needed

- 20lb LP gas fuel tank-approximately 18"(45.7cm height) and 12"(30.5cm) diameter

Parts Needed for Conversion to Natural Gas

- Natural gas conversion kit Part Number 710-0003. See "Assistance" section to order. The conversion kit includes:
- Natural gas regulator 4" W.C. (marked "Natural Gas Regulator")
- 10 ft (3.0 m) Natural gas hose with quick connector
- 5.9" (150 mm) Natural gas regulator hose
- 6 mm nut driver
- 6 mm wrench
- Hex key
- Gas line shutoff valve
- 1/2" male pipe thread nipple for connection to pressure regulator.
- LP gas-resistant pipe-joint compound
- CSA design-certified outdoor flexible stainless steel appliance connector (4-5 ft [1.2-1.5 m]) or rigid gas supply line as needed.

Location Requirements

WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.

Do not store grill with fuel tank in a garage or indoors.

Failure to follow these instructions can result in death, explosion, or fire.

WARNING



Fire Hazard

Do not use grill near combustible materials.

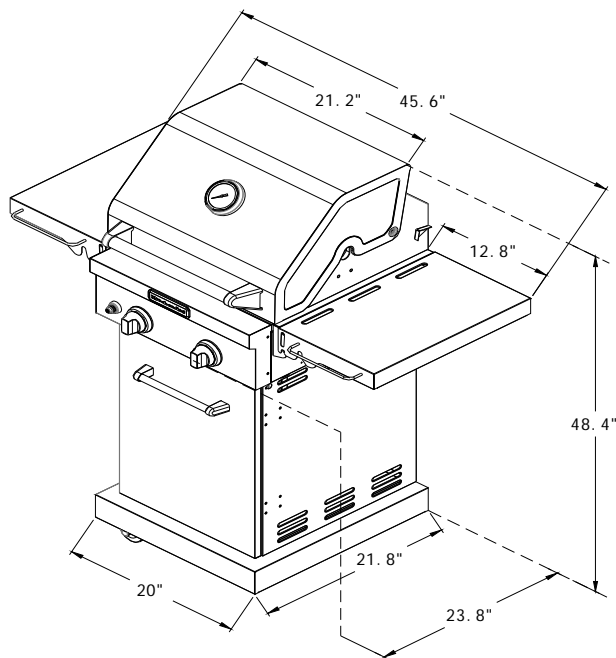
Do not store combustible materials near grill.

Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas. Do not obstruct flow of combustion and ventilation air. Clearance to combustible construction for grill:

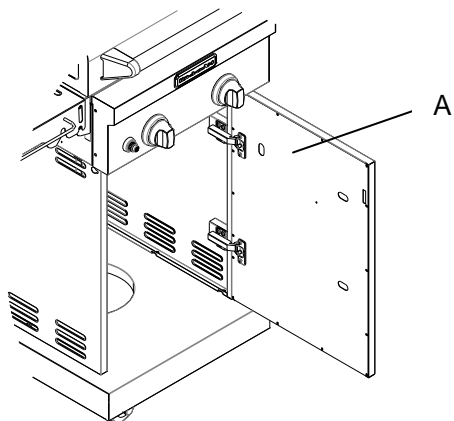
- A minimum of 24" (58 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 24" (58 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

Product Dimension



The model/serial number rating plate is located on the inside of the cabinet door. See the following illustration.

A. Model/Serial number plate



Gas Supply Requirements

⚠ WARNING



Explosion Hazard

Use a new CSA International approved “outdoor” gas supply line.

Install shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14” (36 cm) water column.

Examples of a qualified person include:

**licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.**

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage And Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 and CSA Z240 RV Series Recreational Vehicle Code as applicable.

IMPORTANT: Grill must be connected to a regulated gas supply.

Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

Gas Conversion:

No attempt shall be made to convert the grill from the gas specified on the model/serial rating plate for use with a different gas type without consulting the serving gas supplier. The conversion kit supplied with grill must be used. See “Gas Conversions” section for instructions.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LP Gas:

Operating pressure: 11” (27.9 cm) WCP

Inlet (supply) pressure: 11” to 14” (27.9 cm to 35.5 cm) WCP

Natural Gas:

Operating pressure: 4" (10.2 cm) WCP

Inlet (supply) pressure: 7" to 14" (17.8 cm to 35.5 cm) WCP maximum.

Contact local gas supplier if you are not sure about the inlet (supply) pressure.

Burner Requirements for High Altitude

Input ratings shown on the model/serial rating plate are for elevations up to 2,000 ft (609.6 m), ratings are reduced at a rate of 4% for each 1,000 ft (304.8 m) above sea level.

Orifice conversion is required. See "Assistance" section to order.

Gas Supply Line Pressure Testing

Testing above 1/2 psi (3.5 kPa) or 14" (35.5 cm) WCP (gauge):

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psi (3.5 kPa).

Testing below 1/2 psi (3.5 kPa) or 14" (35.5 cm) WCP (gauge) or lower:

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

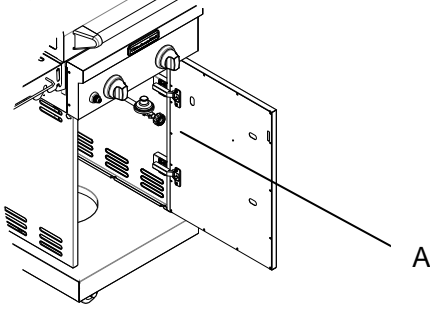
Gas Connection Requirements

20 lb LP Gas Fuel Tank

This grill is equipped for use with a 20 lb LP gas fuel tank (fuel tank not supplied). A gas pressure regulator/hose assembly is supplied.

Any brand of 20 lb LP gas fuel tank is acceptable for use with the grill, provided that it is compatible with the grill's retention means (tank tray included).

It is also design-certified by CSA International for local LP gas supply or for Natural gas with appropriate conversion.

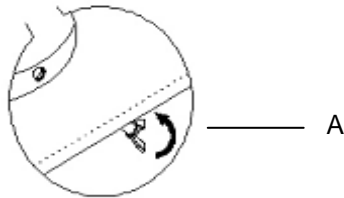


A. Gas pressure regulator/hose assembly

The 20 lb LP gas fuel tank must be mounted and secured.

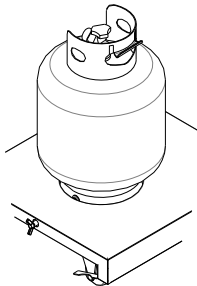
Door Style Tank Tray

1. Open cabinet door.
2. Twist the tank bolt counterclockwise until it is loosened.



A. Tank bolt

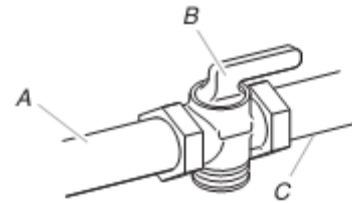
3. Place the 20 lb LP gas fuel tank bottom collar into the mounting hole in the tank tray.
4. Tighten the tank bolt clockwise against the bottom collar of the 20 lb LP gas fuel tank to secure.



Natural Gas Conversion

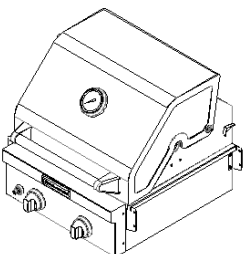
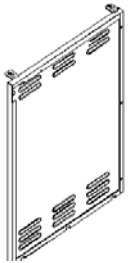
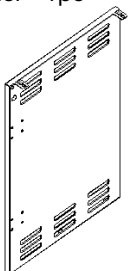
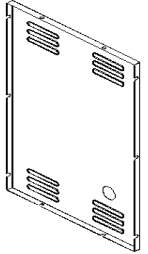
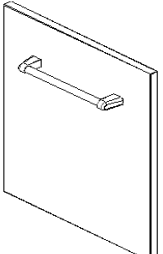
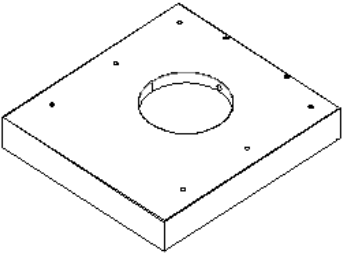
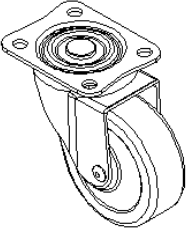
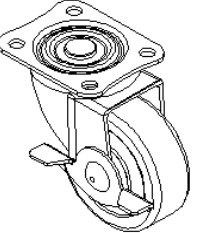
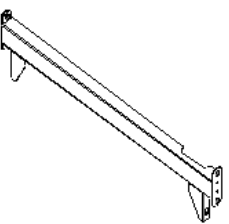
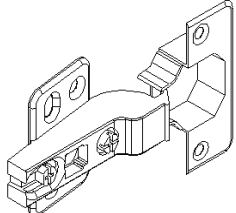
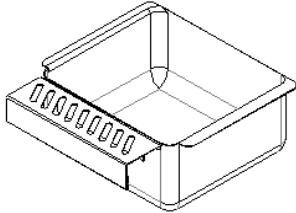
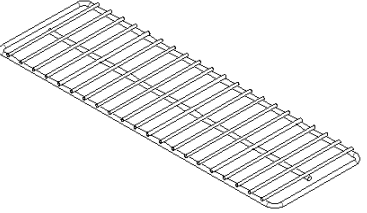
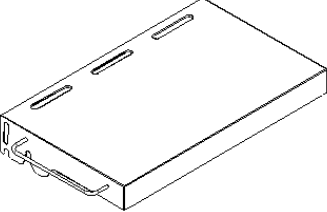
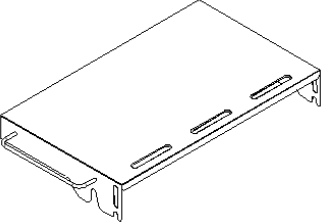
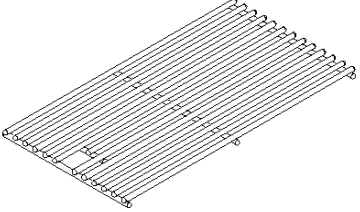
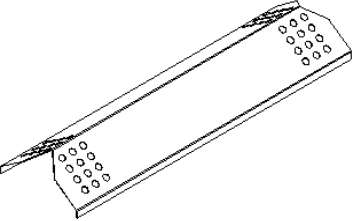

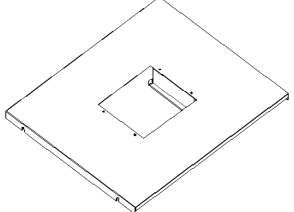
Conversion must be made by a qualified gas technician. The qualified Natural gas technician shall provide the Natural gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54 - latest edition, and local codes. For conversion to Natural gas, the Natural Gas Conversion Kit supplied with the grill (on some models) or the Natural Gas Conversion Kit Part Number W10118098 must be used. See "Assistance" section for information on ordering.

IMPORTANT: The gas installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 - latest edition. Follow instructions for converting to Natural gas in the "Gas Conversions" section of this manual or the instructions supplied with Natural Gas Conversion Kit Part Number 710-0003. The gas supply line shall be equipped with an approved shutoff valve. This valve should be located in the same area as the grill and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the grill.

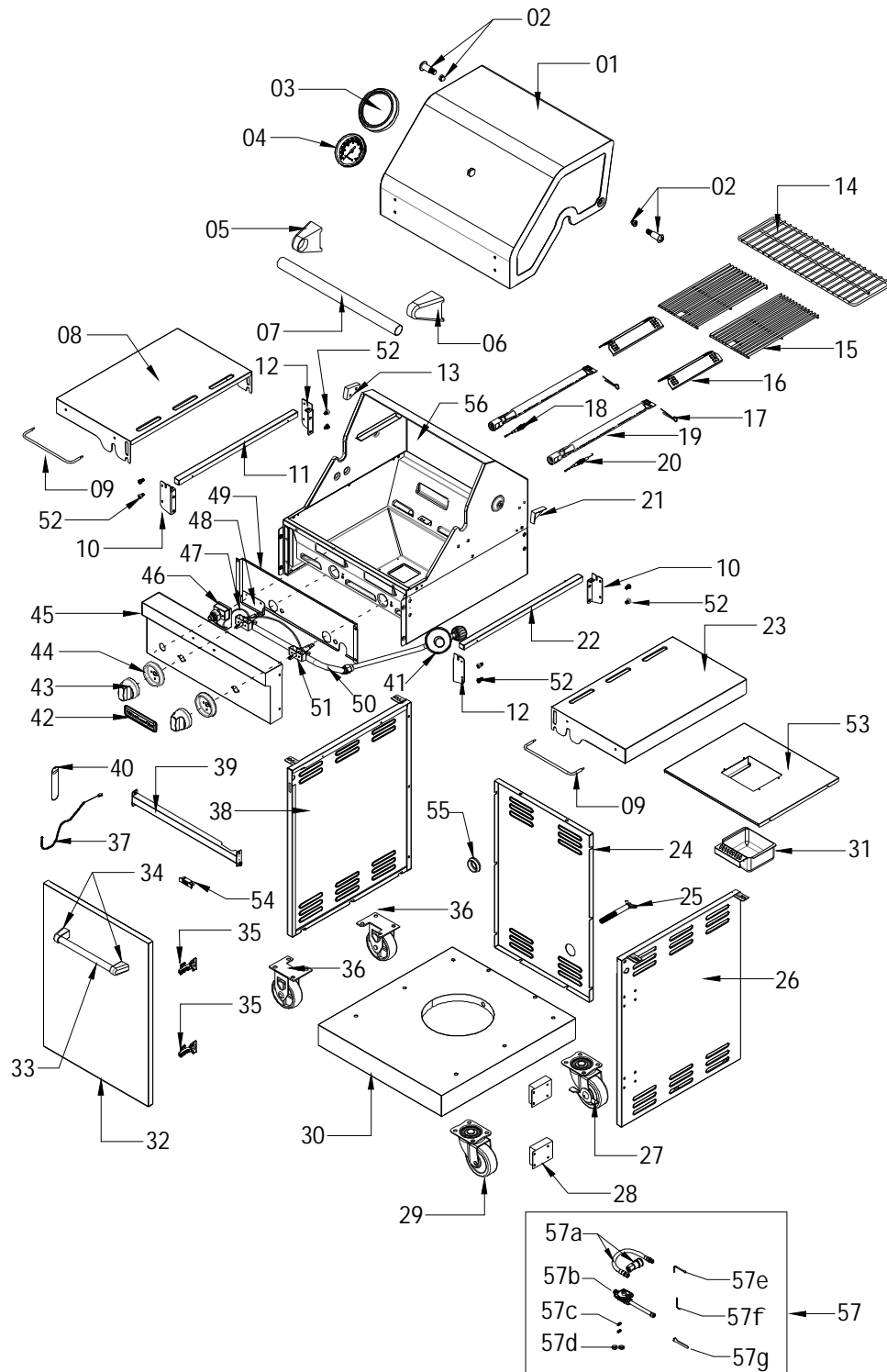


A. Gas supply line
B. Shutoff valve "open" position
C. To grill

PACKAGE CONTENTS LIST

| | | |
|---|---|---|
| <p>Firebox assembly-----1pc</p>  | <p>Left side panel—1pc</p>  | <p>Right side panel—1pc</p>  |
| <p>Rear panel—1pc</p>  | <p>Door—1pc</p>  | <p>Bottom panel—1pc</p>  |
| <p>Stationary casters —2pc</p>  | <p>Swivel casters —2pc</p>  | <p>Cart frame, front —1pc</p>  |
| <p>Door hinge—2pcs</p>  | <p>Grease cup—1pc</p>  | <p>Warming rack—1pc</p>  |
| <p>Side shelf, left —1pc</p>  | <p>Side shelf, right—1pc</p>  | <p>Cooking grid—2pcs</p>  |
| <p>Flame tamer—2pcs</p>  | <p>1.5 Volt “AA” size Alkaline Battery— 1pc</p>  | <p>Tank heat shield panel—1pc</p>  |

Replacement Parts



| Part Number | Part(description) | Warranty Coverage (Year) | Quantity | Part Number | Part(description) | Warranty Coverage (Year) | Quantity |
|-------------|---------------------------------|--------------------------|----------|-------------|---|---------------------------------|----------|
| 1 | Main lid | 3 | 1 | 35 | Door hinge | 1 | 2 |
| 2 | Main lid screw | 3 | 2 | 36 | Stationary caster | 1 | 2 |
| 3 | Temperature gauge housing | 1 | 1 | 37 | Lighting rod | 1 | 1 |
| 4 | Temperature gauge | 1 | 1 | 38 | Side panel, left | 1 | 1 |
| 5 | Main lid handle seat, left | 1 | 1 | 39 | Cart frame,front | 1 | 1 |
| 6 | Main lid handle seat ,right | 1 | 1 | 40 | Lighting rod cover | 1 | 1 |
| 7 | Main lid handle tube | 1 | 1 | 41 | Regulator for LP unit | 1 | 1 |
| 8 | Side shelf, left | 3 | 1 | 42 | Logo | 1 | 1 |
| 9 | Towel rack | 1 | 2 | 43 | Control knob | 1 | 2 |
| 10 | Side shelf supporting bracket A | 1 | 2 | 44 | Bezel | 1 | 2 |
| 11 | Side shelf trim panel, left | 1 | 1 | 45 | Control panel | 3 | 1 |
| 12 | Side shelf supporting bracket B | 1 | 2 | 46 | Electric igniter module | 1 | 1 |
| 13 | Main lid bracket, left | 1 | 1 | 47 | Igniter junction wire | 1 | 1 |
| 14 | Warming rack | 1 | 1 | 48 | Heat shield piece | 1 | 1 |
| 15 | Cooking grid with hole | 3 | 2 | 49 | Front baffle | 1 | 1 |
| 16 | Flame tamer | 1 | 2 | 50 | Main manifold | 1 | 1 |
| 17 | Burner pin assembly | 1 | 2 | 51 | Main gas valve | 1 | 2 |
| 18 | Main burner igniter wire A | 1 | 1 | 52 | Support bracket screw | 1 | 8 |
| 19 | Main burner | 10 | 2 | 53 | Tank heat shield panel | 1 | 1 |
| 20 | Main burner igniter wire B | 1 | 1 | 54 | Door magnet | 1 | 1 |
| 21 | Main lid bracket, right | 1 | 1 | 55 | Rubber grommet | 1 | 1 |
| 22 | Side shelf trim panel, right | 1 | 1 | 56 | Main burner bowl assembly | Non-replaceable | 1 |
| 23 | Side shelf, right | 3 | 1 | 57 | NG Conversion kit | Sold separately as set | 1 |
| 24 | Rear panel | 1 | 1 | 57a | NG Gas Hose with Quick Connector assembly for NG unit | Sold separately as set with #57 | 1 |
| 25 | Tank tray bolt | 1 | 1 | 57b | NG Regulator assembly for NG unit | | 1 |
| 26 | Side panel, right | 1 | 1 | 57c | Phillips Head Screw with Lock | | 2 |
| 27 | Swivel caster with brake | | 1 | 57d | Flat Washer | | 2 |
| 28 | Door hinge bracket | 1 | 2 | 57e | 6 mm Nut Driver | | 1 |
| 29 | Swivel caster | 1 | 1 | 57f | Hex Wrench | | 1 |
| 30 | Bottom panel | 1 | 1 | 57g | 6mm Wrench | | 1 |
| 31 | Grease box | 1 | 1 | 58 | Preassembly hardware Pack | 1 | 1 |
| 32 | Door | 1 | 1 | 59 | Manual | 1 | 1 |
| 33 | Door Handle tube | 1 | 1 | | | | |
| 34 | Door handle seat | 1 | 2 | | | | |

*Natural gas conversion kit sold separately

INSTALLATION INSTRUCTIONS

Freestanding Outdoor Grill Installations

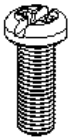
⚠ WARNING

Excessive Weight Hazard

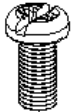
Use two or more people to move and install grill.
Failure to do so can result in back or other injury.

Hardware contents pre-installed as noted in instructions that follow.

| REF# | Description | QTY |
|------|-----------------------------------|-------|
| 1 | 1/4"*15mm Truss Head Screw | 12pcs |
| 2 | 1/4"*8mm Truss Head Screw | 2pcs |
| 3 | 1/4"*8mm Stage Screw | 4pcs |
| 4 | 5/32"*10mm Countersunk Head Screw | 4pcs |
| 5 | 5/32"*10mm Truss Head Screw | 2pcs |



1



2



3



4



5

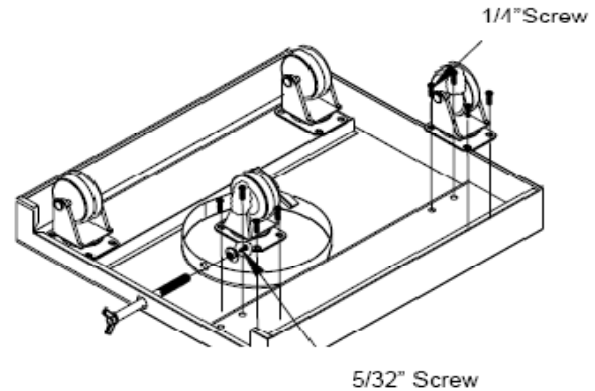
Preparation

Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacements parts.

- Estimated Assembly Time: 20 minutes
- Note: The right and left sides of the grill are designated as if you are facing the front of the grill.

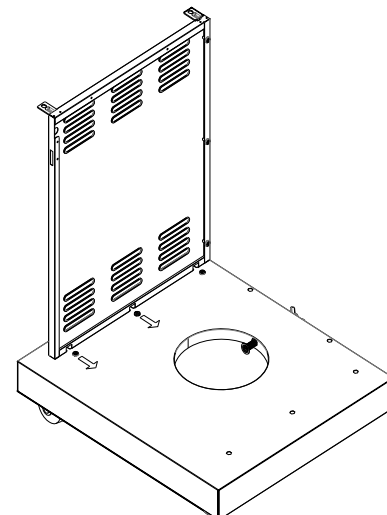
Swivel Caster Assembly

1. Unpack bottom panel and 2 casters. Note that there are 2 casters pre-assembled to the bottom panel. Check and make sure the 2 pre-assembled casters have not loosened during transit. Remove 8 pre-assembled screws from the bottom panel and use those screws to secure the 2 casters. The locking caster is to be located at the rear of the bottom panel.

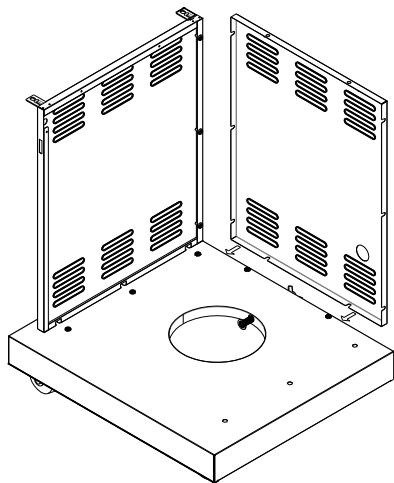


Cart Assembly

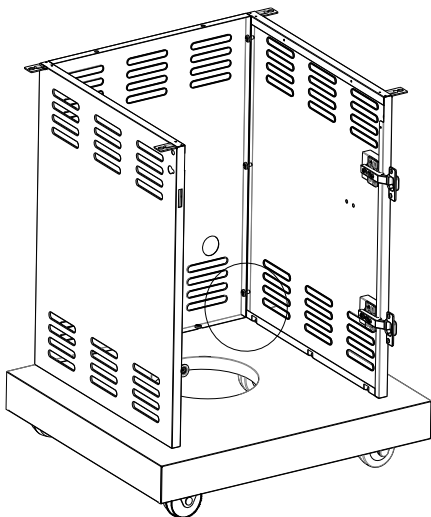
1. Unpack both side panels and the rear panels. Loosen the 8 screws which are pre-assembled to the bottom panel and the 6 pre-assembled screws on the side panels.
2. Secure the left side panel by clipping the open hole onto the screws which is pre-assembled to the bottom panel and tighten the 3 screws.



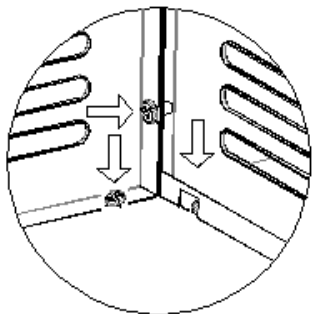
3. Secure the rear panel by clipping the open hole onto the screws which is pre-assembled to the bottom panel and the left side panel. Tighten the 3 screws to the side panel.



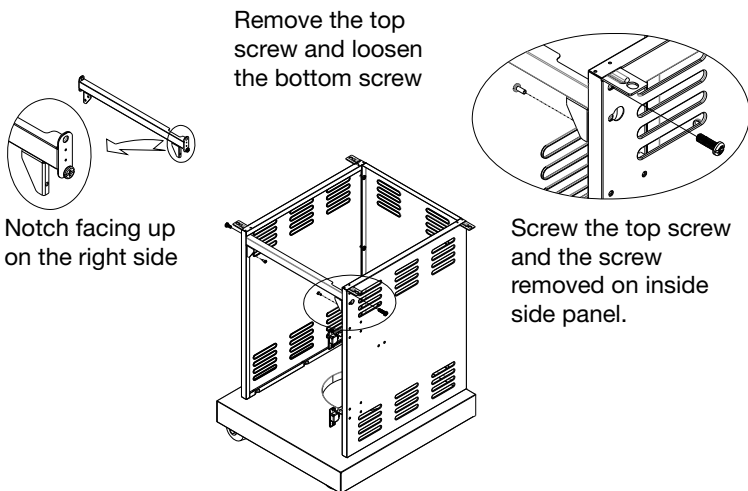
4. Secure the right side panel by clipping the open hole onto the screws which are pre-assembled to the bottom panel and rear panel and tighten the remaining 8 screws.



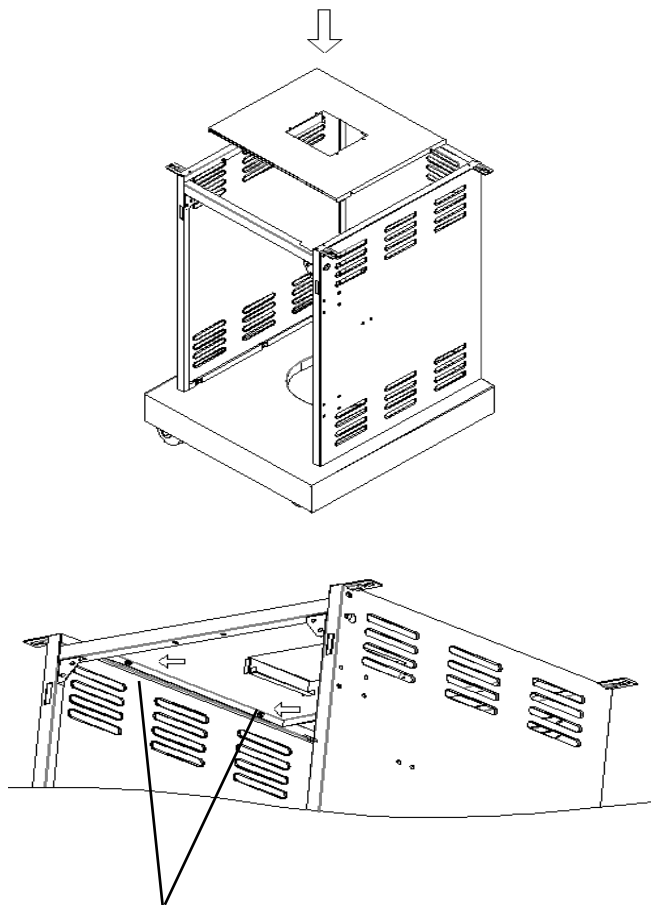
Tighten all screws to secure panels.



5. Place the cart frame in position with notch facing up and to the right. Remove the top screw and loosen the bottom screw for the left and right side of the frame. Remove the screws on the inside front of the side panels. Align the notches in the side panels with the screws in the cart frame. Screw the 2 top screws into the cart frame and the 2 screws in to the inside of the side panels that were previously removed. Tighten all 6 screws.

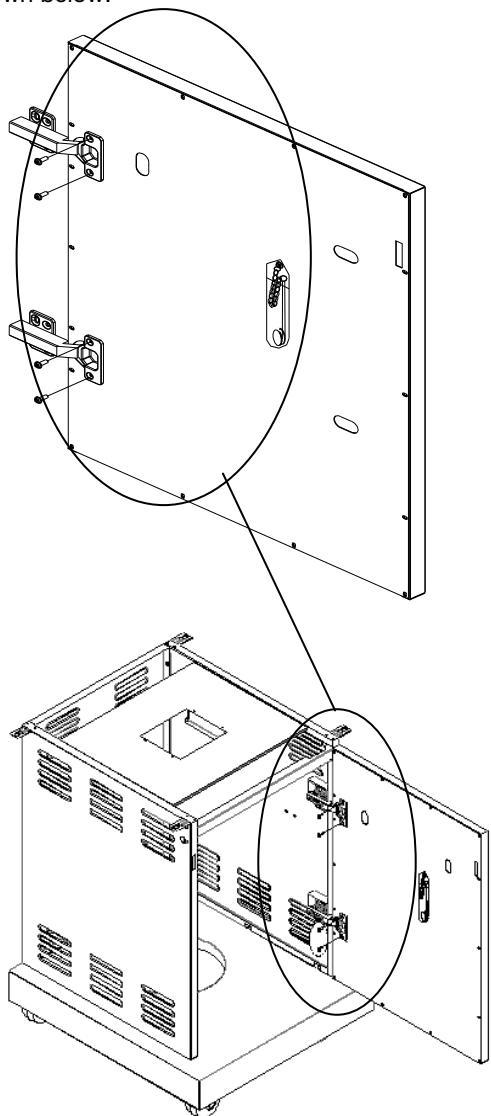


6. Install the heat shield panel by clipping the open hole onto the screws which are pre-assembled to left and right side panel and tighten the 4 screws.



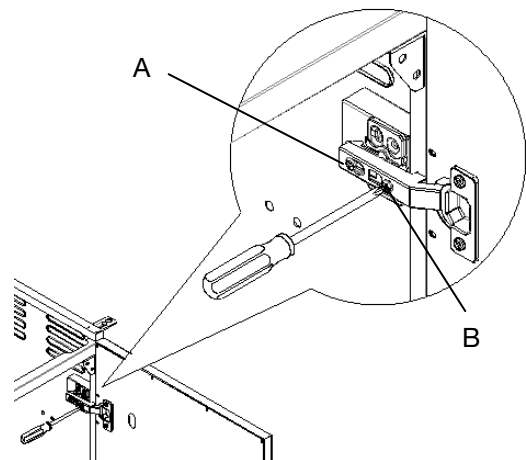
Tighten all screws to secure panels.

7. Remove 4 screws pre-assembled on the door. Use the 4 screws to attach the door hinge on the inside of the door as shown below.



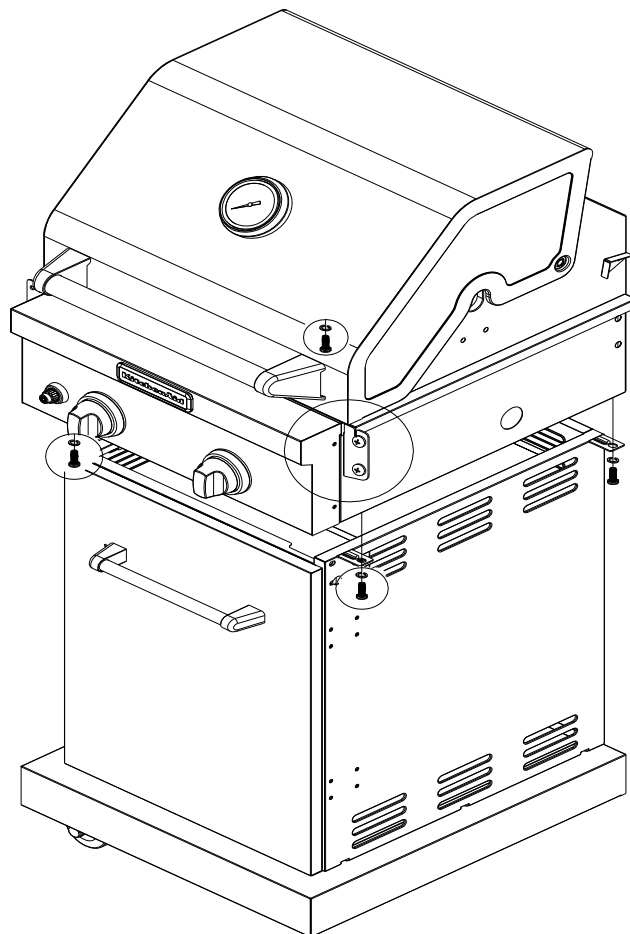
8. To adjust door alignment the hinges need to be adjusted. Loosen the screws marked A securing the door hinges. Hold door and hinges in desired position and tighten screws to secure the hinges. To adjust door angle, turn screws marked B clockwise to move door left and counterclockwise to move door right.

Note: Door may misalign when grill is rolled over uneven ground or positioned on uneven ground.



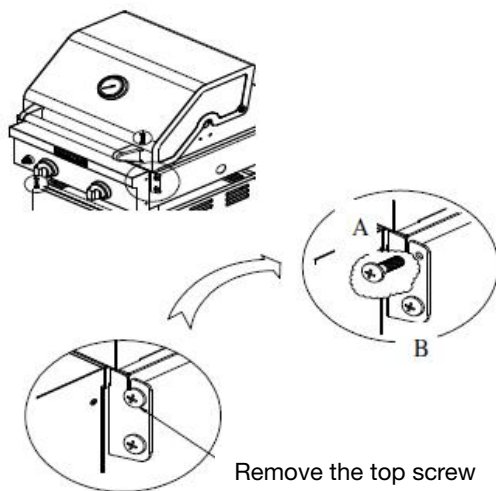
Firebox Assembly

1. Remove the 4 screws under the firebox on each corner. Place the firebox on the cart as shown with the hose inside the cart and reattach the 4 screws. Tighten to secure.

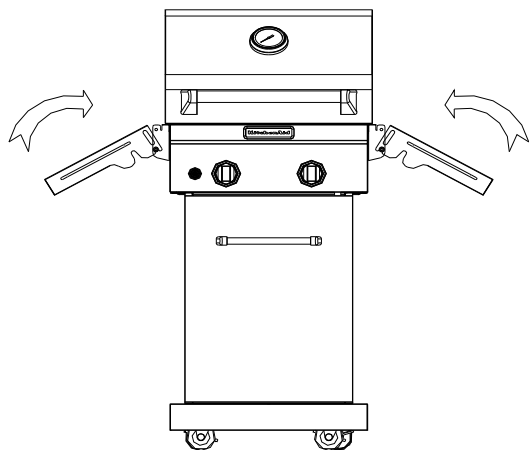


Side Shelf Assembly

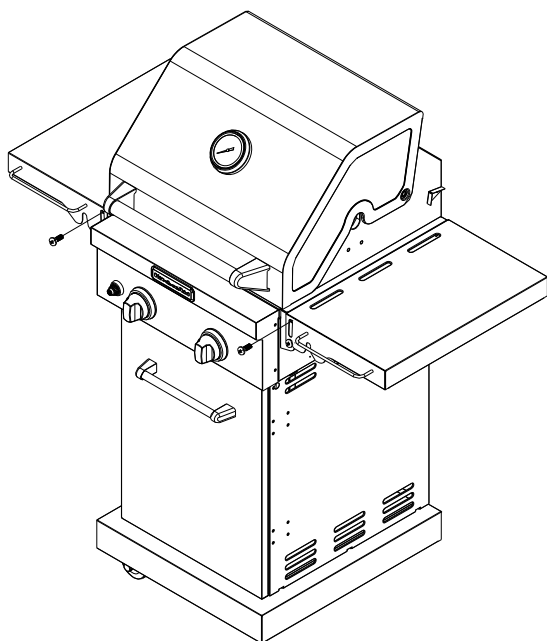
1. Remove the pre-assembled top screws on each corner bracket.



2. Attach the side shelf onto the bottom screws and turn the side shelf up to a horizontal position.

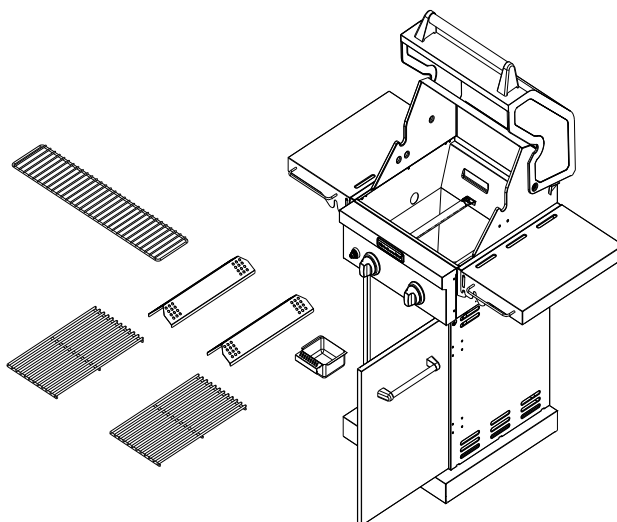


3. Insert the 4 screws removed in step 1 and tighten them.

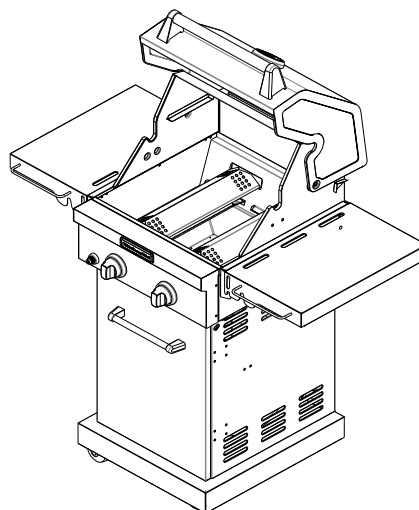
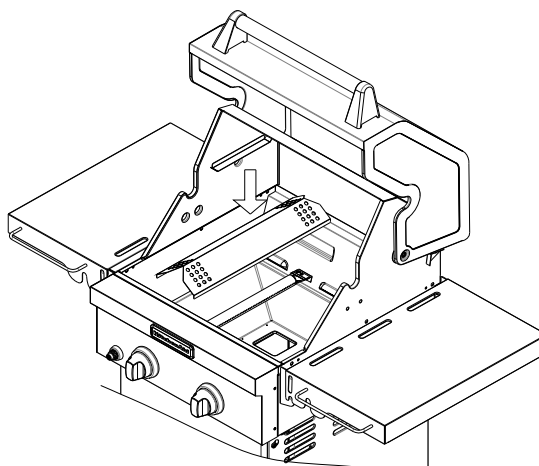


Spare Parts Assembly

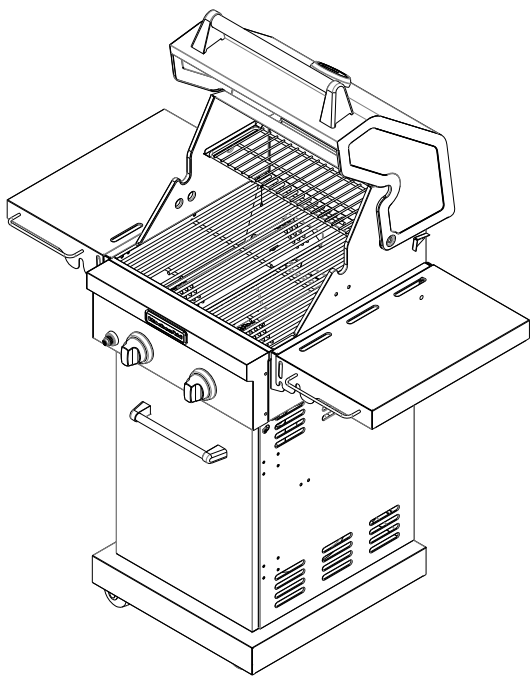
1. Unpack the grease cup, 2 pieces of flame tamer, 2 pieces of cooking grid and warming rack accordingly.



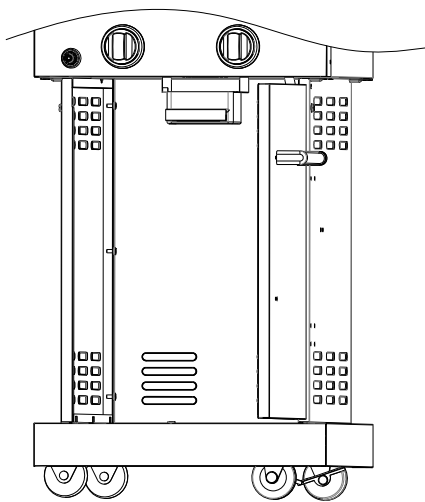
2. Put the flame tamers on the indentations in firebox.



3. Then put on the cooking grid and warming rack

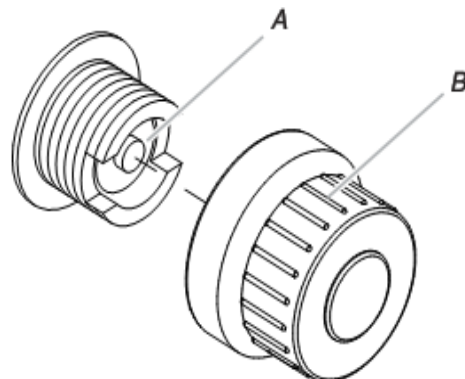


4. Open the cart door, and put the grease cup between the grease cup brackets.



Igniter Battery Assembly

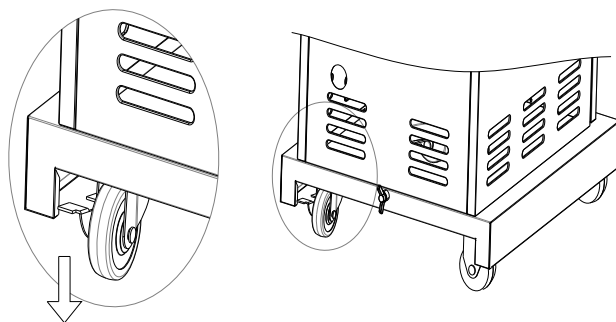
1. Unscrew igniter button cap counterclockwise to remove.
2. Place the battery in, negative end first, and screw the igniter button cap clockwise.



A. "AA" size battery
B. Igniter cap

Swivel caster with brake use.

Press the brake down. This places the swivel caster in the locked position. Pull the brake up to unlock the swivel caster so it can move.



Make Gas Connection

NOTE: If grill is to be converted to Natural gas, follow instructions in the “Gas Conversions” section.

20 lb LP Gas Fuel Tank

⚠ WARNING



Explosion Hazard

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14” (36 cm) water column.

Examples of a qualified person include:
licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

LP Gas:

IMPORTANT: A 20 lb LP gas fuel tank must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model, is available from your outdoor grill dealer.

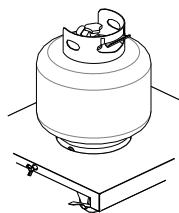
Door Style Tank Tray

1. Open cabinet door.
2. Twist the tank bolt counterclockwise until it is loosened.



A. Tank bolt

3. Place the 20 lb LP gas fuel tank bottom collar into the mounting hole in the tank tray.
4. Tighten the tank bolt clockwise against the bottom collar of the 20 lb LP gas fuel tank to secure.

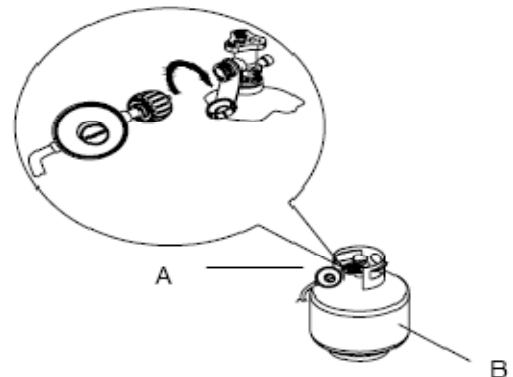


To Connect the 20 lb LP Gas Fuel Tank:

1. Check that the 20 lb LP gas fuel tank is in the “Off” position. If not, turn the valve clockwise until it stops.
 2. Check that the 20 lb LP gas fuel tank valve has the proper type-1 external male thread connections per ANSI Z21.81.
 3. Check that the burner control knobs are in the “Off” position.
 4. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage.
- NOTE: Always keep the LP cylinder at 90° (upright) orientation to provide vapor withdrawal.



5. Using your hand, turn the gas pressure regulator/hose assembly clockwise to connect to the 20 lb LP gas fuel tank as shown.
Hand tighten only. Use of a wrench could damage the quick coupling nut.



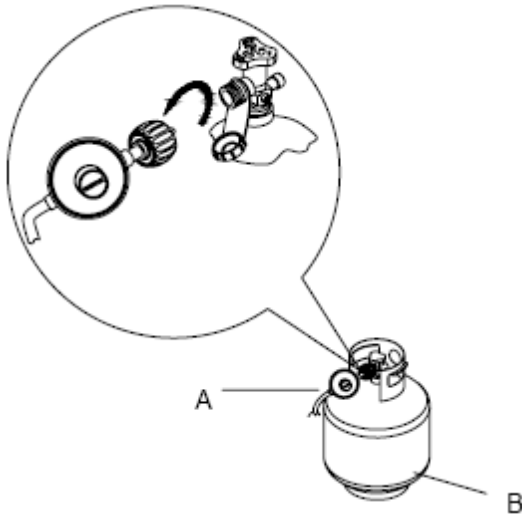
A. Gas pressure regulator/hose assembly
B. 20 lb LP gas fuel tank

Make sure that the cylinder valve connection device properly mates with the connection device attached to the inlet of the pressure regulator.

6. Open the tank valve fully by turning the valve counterclockwise. Wait a few minutes for gas to move through the gas line.
7. Before lighting the grill, test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak.
8. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.
9. Go to “Check and Adjust the Burners” section.

To Disconnect the 20 lb LP Gas Fuel Tank:

1. Check that the burner control knobs are in the “Off” position and the grill is cool.
 2. Check that the 20 lb LP gas fuel tank is in the “Off” position. If not, turn the valve clockwise until it stops.
 3. Using your hand, turn the gas pressure regulator/hose assembly counterclockwise to disconnect to the 20 lb LP gas fuel tank as shown.
- Hand loosen only. Use of a wrench could damage the quick coupling nut.



A. Gas pressure regulator/hose assembly
B. 20 lb LP gas fuel tank

4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
5. Go to “Check and Adjust the Burners” section.

GAS CONVERSION

Tools and Parts for Gas Conversion

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools needed

- Phillips screwdriver
- Pipe wrench
- Adjustable wrench
- 6 mm socket and wrench or 6 mm nut driver
- Thin flat-blade screwdriver
- Pliers
- Pipe thread sealant certified for LP gas

Parts supplied

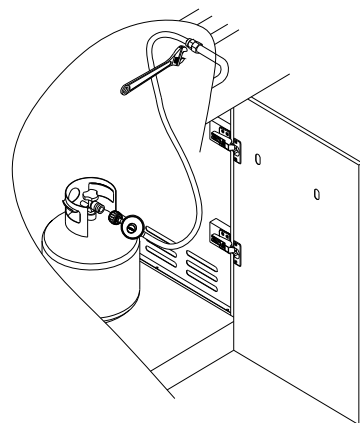
- Natural gas orifices (Pre-installed behind the liquid propane orifices in the main gas valves)

Parts needed

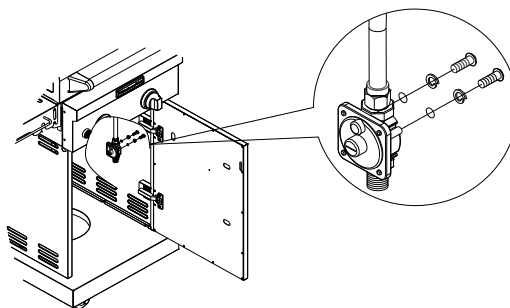
- Natural gas conversion kit Part Number 710-0003. See “Assistance” section to order. The conversion kit includes:
 - Natural gas regulator 4" W.C. (marked “Natural Gas Regulator”)
 - 10 ft (3.0 m) Natural gas hose with quick connector
 - 5.9" (150 mm) Natural gas regulator hose
 - 6 mm nut driver
 - 6 mm wrench
 - Hex key

IMPORTANT: Gas conversions must be done by a qualified installer. Before proceeding with conversion, shut off the gas supply to the appliance.

5. Use an adjustable wrench to remove the LP regulator from the manifold.



6. Use an adjustable wrench to install the Natural gas regulator hose to the manifold and secure. Attach the Natural gas regulator to the side panel inside the grill cart with the two screws that are preassembled on the regulator.



⚠ WARNING



Explosion Hazard

Use a new CSA International approved “outdoor” gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

Failure to do so can result in death, explosion, or fire.

Make Gas Connection

1. A combination of pipe fittings must be used to connect the grill to the existing gas line.
 - The 10 ft (3.0 m) PVC flexible gas supply hose design certified by CSA must be used.
 - Pipe-joint compounds suitable for use with Natural gas must be used. Do not use Teflon[®]† tape.
 - There must be a certified manual shut-off valve in the gas supply line near the grill for easy access.
2. Connect the brass connector on one end of the 10 ft (3.0 m) PVC flexible gas supply hose to the Natural gas pressure regulator.

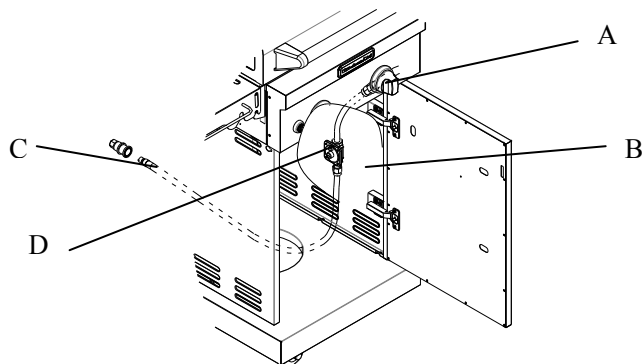
† ®TEFLON is a registered trademark of E. I. Du Pont De Nemours and Company.

Conversion from LP Gas to Natural Gas

Installation of the regulator

1. Turn off the main gas supply valve.
2. Disconnect 20 lb LP gas fuel tank (if present).
3. Turn off all burner control valves.
4. Remove the 20 lb LP gas fuel tank (if present) from the grill cart.

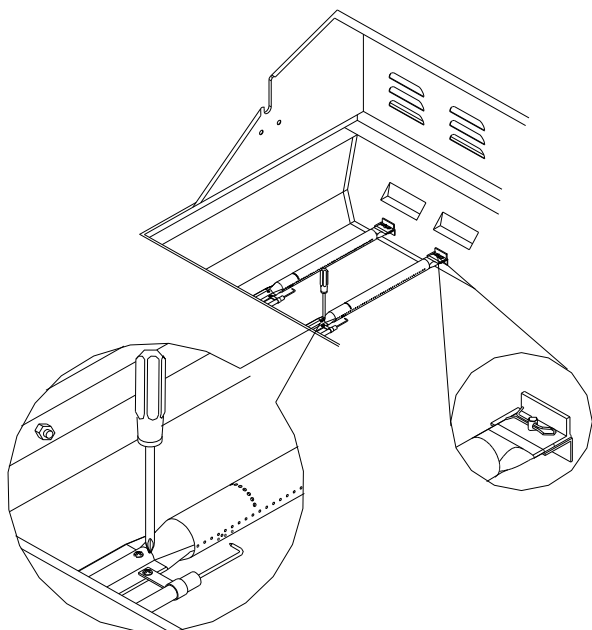
3. Connect the quick connector on the other end of the 10 ft (3.0 m) PVC flexible gas supply hose to the rigid Natural gas supply pipe.



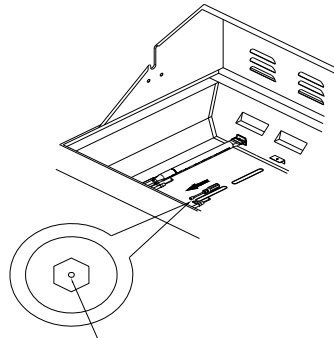
- A. Manifold
- B. Right side panel
- C. 10 ft. (3.0 m) PVC gas hose
- D. Natural gas pressure regulator/hose assembly

Change Grill Burner Valve Orifices

1. Remove the grates and flame tamers.
2. Remove the 1 screw and cotter clip that hold the burner in place. Set the screw and clip aside. Remove the burner from the grill by lifting the burner out.



3. Use a 6 mm socket and wrench or 6 mm nut driver to remove the brass orifice from the end of gas valve. The main burner orifice is located behind the LP orifice, so no additional orifice needs to be installed.



A. Main burner orifice

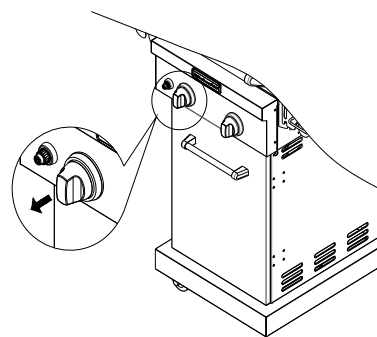
IMPORTANT: Check that the orifice is properly installed inside of the burner opening.

4. Reinsert the burner and reattach using the 2 screws previously removed. Repeat the procedure for each main burner.
5. Position the igniters so they are 1/4" (6.0 mm) away from each burner.

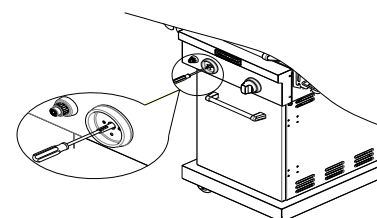
Adjust High Flame Setting Screw

When converting from LP to Natural gas, you will need to adjust the high flame setting screw for ideal burner flame height.

1. Remove each control knob for the main burners and side burner by loosening the setscrew with the hex key.



2. Use a flat-blade screwdriver to turn the high flame setscrew counterclockwise approximate 90 degree.



3. Check that burner operates at the new high flame setting. It may be necessary to adjust the screw setting slightly more to get the ideal burner flame height.

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. It is recommended that a qualified person make burner adjustments.

Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

Burner Flame Characteristics

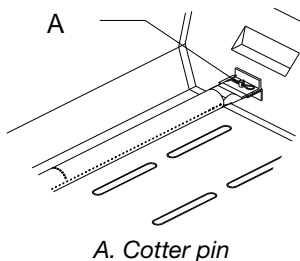
The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HIGH setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 1" (2.5 cm) high.



Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

IMPORTANT: Before adjusting air shutters, let burners cold completely. To Adjust:

1. Light grill using information in the "Outdoor Grill Use" section.
2. Observe flame to determine which burners need adjustment and how the flame is acting.
3. Turn off the valve and wait until grill and burners cold completely.
4. Remove grill grates and flame tamers.
5. Remove the 1 screw and cotter pin that hold the burner in place. Remove gas burner from the grill.



6. If flame is yellow (not enough air), turn air shutter adjustment screw counterclockwise.

If flame is noisy or lifts away from burner (too much air), turn air shutter adjustment screw clockwise.

Adjustment should be made clockwise or counter-clockwise from 1/8" (3.2 mm) to 1/4" (6.4 mm).

7. Replace gas burner, sear plates and grates.

8. Light grill using information in the "Outdoor Grill Use" section. See "Burner Flame Characteristics."

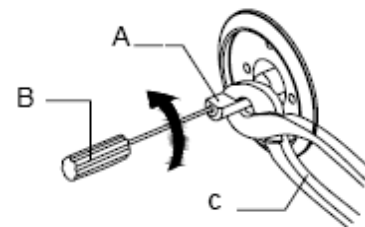


A. Air shutter adjustment screw

Low Flame Adjustment

If flame goes out on the "LOW" setting, the low flame setting must be adjusted.

1. Turn off the valve and wait until grill and burners are cold.
2. Remove grill grates and flame tamers.
3. Light grill using information in the "Outdoor Grill Use" section.
4. Turn burner to its lowest setting.
5. Remove each control knob for the main burners and side burner by loosening the setscrew with the hex key.
6. Hold valve stem with pliers and insert a small flat-blade screwdriver into the shaft.
7. Watch the flame and slowly turn the screwdriver counterclockwise.
8. Adjust flame to minimum stable flame.

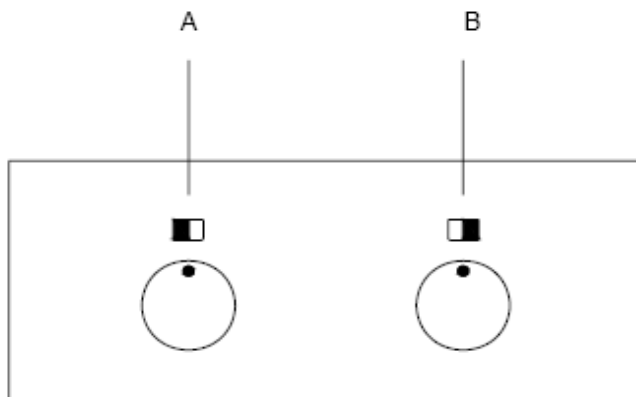


A. Valve stem
B. Small flat-blade screwdriver
C. Pliers

9. Replace the control knob and turn off the burner.
10. Repeat steps 3 through 9 for each burner if needed.
11. Replace the flame tamers and grates after the burners have been cold.

OUTDOOR GRILL USE

Control Panel



A. Left main burner knob B. Right main burner knob

Using Your Outdoor Grill

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.
Doing so can result in food poisoning or sickness.

⚠ WARNING



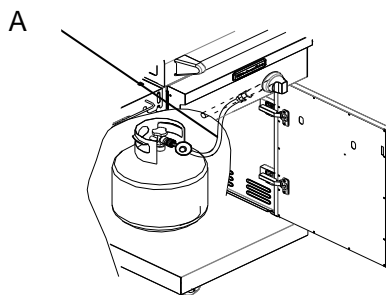
Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

Inspect the LP Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

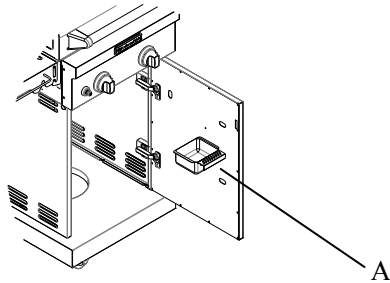
1. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
2. If necessary, replace the gas pressure regulator/hose assembly before using the grill.
3. Contact the dealer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/Hose assembly

Prepare the Grill for Lighting

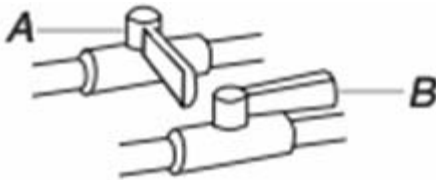
1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip pan must be in place and pushed all the way to the back.



A. Drip pan

Turn the Gas Supply On

1. For using a 20 lb LP gas fuel tank: Slowly open the tank valve.
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using gas supply source other than a 20 lb LP gas fuel tank:
Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



A. Closed valve
B. Open valve

Lighting the Grill

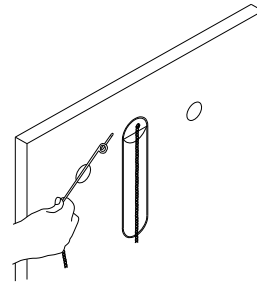
IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Select the burner you want to light. Push in and turn the grill burner control knob to IGNITE/HIGH or IGNITE/ON, while continuing to hold it in.
4. You will hear the “snapping” sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
5. Repeat for each of the other burners as needed.

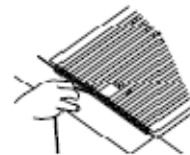
IMPORTANT: If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

Manually Lighting Main Burners

1. Open the hood completely. Do not light burners with hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Guide the lit match between the grill grate.



6. Push in and turn the burner knob to IGNITE/HIGH for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Repeat steps 2 through 6 for each main burner.
8. Remove match and replace manual lighting extension inside the cabinet door.

IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the “Assistance or Service” section.

TIPS FOR OUTDOOR GRILLING

WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. There is no need to use the back rotisserie burner for preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

For optimal use of the SureSear™ system, the following cooking methods are recommended.

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer. Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

Turn on 1 burner. Cook with the hood down. This will shorten the cooking time.

Indirect Cooking

Place food only on the grill grate over the OFF burners.

| Grill Size | Burner 1 | Burner 2 |
|------------------|-------------|-------------|
| 20"(50.8cm)grill | ON | OFF |

Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.

- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cookin progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

| FOOD | COOKING METHOD/ BURNER SETTING | INTERNAL TEMP. | TIME (total minutes) | SPECIAL INSTRUCTIONS |
|---|------------------------------------|--|----------------------|---|
| Beef | | | | |
| Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick | DIRECT Medium | Medium (160°F/71°C) | 10-15 | Grill, turning once. |
| Roasts | INDIRECT | Med-Rare (145°F/63°C) | 32-40 per lb | Tent with foil first 45-60 minute; of cooking time. Rotate steaks ¼ turn to create criss-cross grill marks. |
| Rib Eye, Sirloin | Medium/OFF/Medium | to Medium (160°F/71°C) | (12-15 per kg) | |
| Steaks, 1" (2.5 cm) | DIRECT Medium | Med-Rare (145°F/63°C) | 11-16 | |
| Porterhouse, Rib, T-bane, Top Loin, Sirloin | | to Medium (160°F/71°C) | | |
| Steaks, 1½" (3.8 cm) | DIRECT Medium | Med-Rare (145°F/63°C) | 18-25 | |
| Porterhouse, Rib, T-bane, Top Loin, Sirloin | | to Medium (160°F/71°C) | | |
| Top Round or Shoulder/Chuck (London Broil) 1½" (3.8 cm) thick | DIRECT Medium | Med-Rare (145°F/63°C) | 22-29 | |
| Flank, ½" (1.3 cm) thick | DIRECT Medium | Med-Rare(145°F/63°C) | 11-29 | |
| Pork | | | | |
| Chops, 1" (2.5 cm) | DIRECT Medium to Med-Low | Medium (160°F/71 °C) | 12-22 | Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired When done, wrap in foil. Turn during cooking to brown on all sides. |
| 1½" (3.8 cm) thick | | | 30-40 | |
| Ribs | INDIRECT Med/OFF/Med | Medium (160°F/71 °C) | 40-60 | |
| 2½-4 lbs (0.9-1.5 kg) | | | | |
| Roast, boneless tenderloin, 1lb (0.37 kg) | DIRECT Medium | Medium (160°F/71 °C) | 18-22 | |
| Ham half, 8-10 lbs (3-3.7 kg) | INDIRECT Med/OFF/Med | Reheat (140°F/60°C) | 2-2½ hours | Wrap entire ham in foil and put on grill without pan or drip pan |
| Ham steak precooked, ½" (1.3 cm) thick | DIRECT Preheat Medium Grill Medium | Reheat (145°F/63°C) | 7-10 | |
| Hot Dogs | DIRECT Medium | Reheat (145°F/63°C) | 5-10 | Slit skin if desired. |
| Chicken | | | | |
| Breast, boneless | DIRECT Medium | 170°F/77°C | 15-22 | For even cooking, pound breas to ¾" (2.0 cm) thick. Start bone side down. |
| Pieces, 2-3 lbs (0.75-1.1 kg) | DIRECT Med-Low to Medium | Breast 170°F/77°C Thigh 180°F/82°C | | |
| Lamb | | | | |
| Chops and Steaks, Loin, Rib, Sirloin, 1" (2.5 cm) thick | DIRECT Medium | Med-rare (145°F/63°C) to Medium (160°F/71°C) | 10-20 | |
| 1½" (3.8 cm) thick | DIRECT Medium | Med-rare (145°F/63°C) to Medium (160°F/71°C) | 16-20 | |

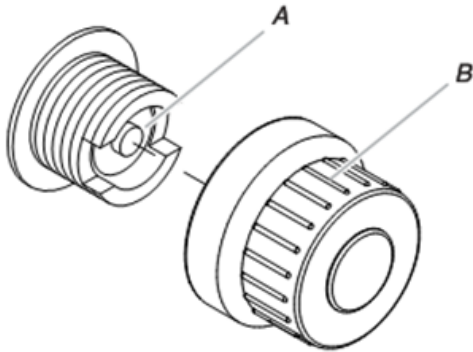
| FOOD | COOKING METHOD/ BURNER SETTING | INTERNAL TEMP. | TIME (total minutes) | SPECIAL INSTRUCTIONS |
|---|--------------------------------|---------------------------------------|---------------------------------------|---|
| Fish and Seafood | | | | |
| Fillet, Steaks, Chunks | DIRECT Medium | | 4-6 per ½" (1.3 cm) thickness of fish | Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed. |
| Halibut, Salmon, Swordfish, 8 oz (0.25 kg) | DIRECT High | | 5-7 per side | |
| Whole, Catfish, Rainbow Trout, 8-11 oz (0.25-0.34 kg) | DIRECT Medium | | 4-8 | |
| Turkey | | | | |
| Whole breast (bone-in) | INDIRECT HI/OFF/HI | 170°F/77°C | 14-18 | Tent with foil until last 30 minutes of cooking time. |
| Half breast (bone-in) | INDIRECT Medium/OFF/Medium | 170°F/77°C | 25-30 | Start skin side down. |
| Whole, 7-12 lbs (2.6-4.5 kg) | INDIRECT HI/OFF/HI | Breast 170°F/77°C Thigh 180°F/82°C | 11-16 | Less than 11 lbs. |
| Fresh Vegetables | | | | |
| Corn on the cob | DIRECT Medium | | 20-25 | Soak in cold water 20 minutes. Do not husk. Shake off excess water. Wash and cut into ½ (1.3 cm) slices or lengthwise. Brush with olive oil. Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together. Individually wrap in heavy-duty foil. Grill, rotating occasionally. |
| Eggplant | DIRECT Medium | | 7-10 | |
| Onion, ½ (1.3 cm) thick | DIRECT Medium | | 8-20 | |
| Potatoes, Sweet, whole | DIRECT Medium | | 40-70 | Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds. Wash and cut into ½ (1.3 cm) slices or lengthwise. Brush with olive oil. Cut off top, drizzle with olive oil and wrap in double layer of foil |
| Baking, whole | DIRECT High | | 45-90 | |
| Peppers, Roasted | DIRECT High | | 15-22 | |
| Squash, Summer, Zucchini | DIRECT Medium | | 7-10 | |
| Garlic Roasted | DIRECT Medium | | 20-25 | |

OUTDOOR GRILL CARE

Replacing the Ignite Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.



A. "AA" Size battery
B. Igniter cap

2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products. For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface. To avoid weather damage to finish, use grill cover.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaner should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool.

Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250mL) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial heavy duty degreaser

IMPORTANT: Make sure gas supply is off and all control knobs are in the OFF position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial heavy duty degreaser designed for stainless steel.

INTERIOR:

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always Rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial heavy duty degreaser designed for stainless steel.

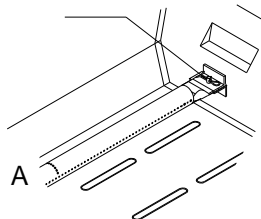
BURNERS

Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.

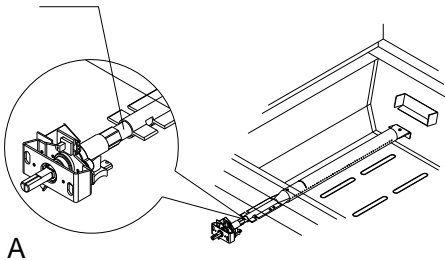
- Check and clean burner/venturi tubes.

1. Remove grill grates and flame tamers.
2. Remove the screw and cotter pin that hold the burner in place. Remove gas burner from the grill.



A. Cotter pin

3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using screw.

GREASE CUP

IMPORTANT: The grease cup should only be removed when grill is completely cool.

The grease cup collects grease and food particles that fall through the grill. Clean often to avoid grease build up.

Cleaning Method:

- Remove the grease cup.
- Wipe excess grease with mild detergent and warm water using paper towels.
- Rinse and dry thoroughly.
- Replace grease cup.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

TROUBLE SHOOTING

Grill will not light

▪ **Is the 20 lb LP gas fuel tank valve turned off?**

Turn the 20 lb LP gas fuel tank on.

▪ **Is the grill properly connected to the gas supply?**

Contact a trained repair specialist or see Installation Instructions.

▪ **Is there gas in the 20 lb LP gas fuel tank?**

Check the gas level.

▪ **Is the igniter working?**

Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the “Replacing the Igniter Battery” section.

Check to see if the grill will match-light. See “Manually Lighting the Main Grill” in the “Outdoor Grill Use” section.

Check for loose wire connections to the igniter or electrodes.

Check to see if debris is blocking the electrodes.

If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

▪ **Is the gas supply fully turned on?**

Check that the 20 lb LP gas fuel tank valve is fully open.

▪ **Is the gas supply in the 20 lb LP fuel gas tank low?**

Check the gas level.

▪ **Is the burner properly installed and in good condition?**

Check that the burner is installed properly. Check for defects in the burner.

Flame is noisy, low or erratic

▪ **Is the gas supply fully turned on?**

Check that the 20 lb LP gas fuel tank valve is fully open.

▪ **Is the gas supply in the 20 lb LP fuel gas tank low?**

Check the gas level.

▪ **Does only one burner appear low?**

Check and clean the burner ports if clogged or dirty. See “General Cleaning” section.

▪ **Is the gas supply hose bent or kinked?**

Straighten the gas supply hose.

▪ **Is the flame noisy or lifting away from the burner?**

Burner may be getting too much air. Check the air shutter adjustment, see “Check and Adjust Burners” section.

▪ **Is the burner flame mostly yellow or orange?**

Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions.

Check the air shutter adjustment, see “Check and Adjust Burners” section.

Excessive flare-ups

▪ **Is there excessive fat in the food being grilled?**

Keep flame on low or turn one burner off.

Keep the hood up when grilling to avoid excessive flare-ups.

Move food to the warming rack until flames subside.

To avoid damage to the grill, do not spray water on gas flames.

Low heat

LP Gas:

For outdoor grills using a 20lb LP gas fuel tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See “Lighting the Main Grill” section.

Natural Gas:

Gas pressure is affected by size and length of the gas line from the house to the grill. Contact a qualified gas technician to provide the Natural gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA54 - latest edition and local codes.

@ ASSISTANCE

Before calling for assistance, please check “Troubleshooting.” If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at **1-877-373-2301** or email to CustomerService GrillServices.com

Please direct all correspondence to:
Nexgrill Industries, Inc.
5270 Edison Avenue
Chino, CA 91710

Please include a daytime phone number in your correspondence.

LIMITED WARRANTY (Model # 720-0819A)

Nexgrill warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination

Stainless steel tube burner: 10 year LIMITED warranty against perforation

Grids, grates & electronic ignition: 3 year LIMITED warranty,

* Does not cover dropping, chipping, scratching or surface damage

Stainless steel parts: 3 year LIMITED warranty against perforation

* Does not cover cosmetic issue like surface corrosion, scratched and rust

All other parts: 1 year LIMITED warranty

* Does not cover chipping, scratching, cracking surface corrosion, scratches or rust

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, is only available to the original owner of the product and is *not transferable*. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Nexgrill Customer Relations
5270 Edison Avenue
Chino, CA 91710

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-877-373-2301.