

- Keep the instruction manual for future reference.



WARNING

1. Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
2. Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.



WARNING

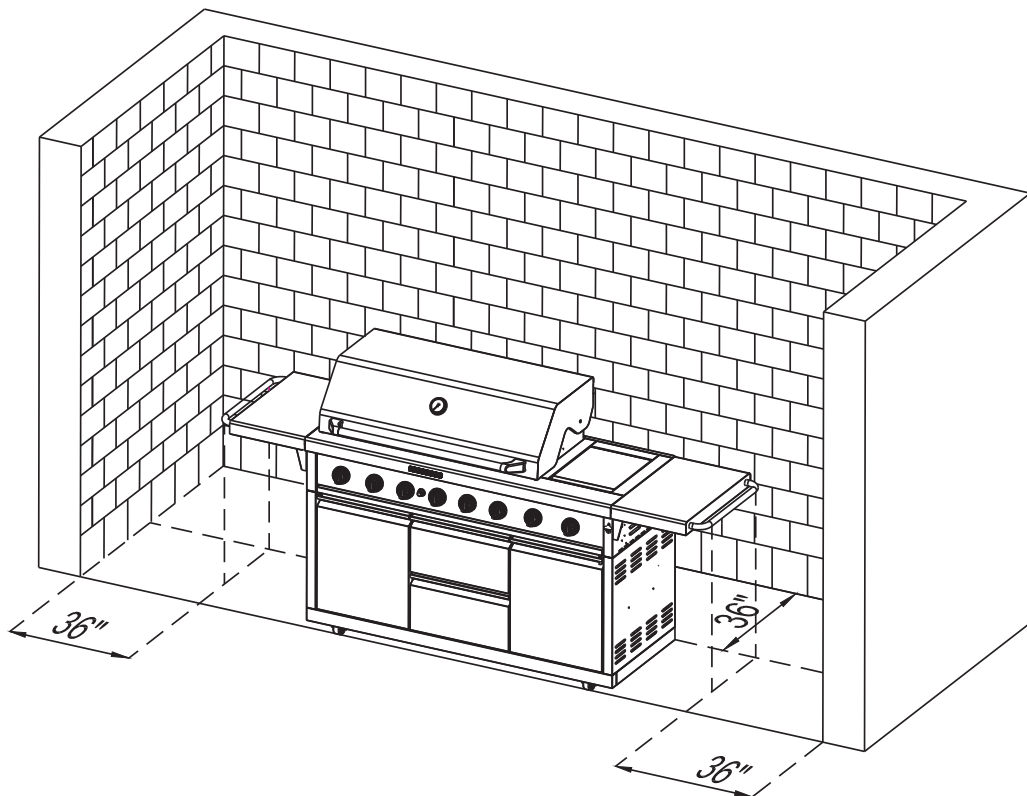
1. Do not store spare Liquid Propane cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information above is not followed exactly, a fire, possibly causing serious injury or death, may occur.



WARNING

1. 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 pressure in excess of 1/2-in. PSI (3.5kpa).

It is very important to keep your appliance's clear and away from any combustible materials. Maintain at least 36 inches of clearances from sides and back and do not use under overhead combustible construction.



OPERATING INSTRUCTIONS

General Use of the Grill

Each main burner is rated at 11,000 BTU/Hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are flame tamers. The igniter knobs are located on the center portion of the valve panel. Each rotary igniter is labeled on the control panel.

Using the Grill

Grilling requires high heat for searing and proper browning. Most foods are cooked at a "HI" heat setting for their entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This method cooks the food thoroughly without burning the outside.

Food cooked for a long time or basted with a sugar-based marinade may need a lower heat setting near the end of its cooking time.

To begin:

1. Make sure the grill has been leak tested and is properly placed.
2. Remove any remaining packing materials.
3. Light the grill burners using the Lighting Instructions below.
4. Open the lid, push and turn the main burner knob to the "HI" position. Press the electronic igniter button to light the burner. The burner should ignite immediately. Once the first burner is lit, you can turn on and use other main burners.
5. Place the food on the grill and cook to the desired degree of preparation. If necessary, adjust the heat setting. The control knob may be positioned at any setting between "HI" and "LO".

Using the Rear Burner

Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the Lighting Instructions on page 18. Once lit, the rear burner will reach cooking temperature in about 1 minute. Please follow the rotisserie kit directions for proper use.

The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.

Lighting Instructions

Before Lighting

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Screw the regulator (type QCC1) onto the cylinder, and leak check the hose and regulator connections before operating the grill (See the "Leak Testing" instructions on page 15).

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators. If a replacement is necessary, contact customer service for proper replacement.



WARNING

Do not use the grill if the odor of gas is present.

TO LIGHT THE MAIN BURNERS

1. Make sure all the knobs are in the "OFF" position, and then turn the Liquid Propane cylinder valve "ON" by slowly turning counterclockwise.


- Open the lid, push and turn the main burner knob to the "HI" position. Press the electronic igniter button to light the burner. The burner should ignite immediately. Once the first burner is lit, you can turn on and use other main burners.
- If burner does not light up after step 2, turn the knob off, wait 5 minutes, and repeat lighting procedure above or light by match.


TO LIGHT THE REAR/ ROTISSERIE BURNER


- Open the lid, push and turn the Rear/Rotisserie burner knob slowly to "ON". Press the electronic igniter button to light the burner. Hold in until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stay lit.
- If burner does not light up after step 1, turn the knob off, wait 5 minutes, and repeat lighting procedure above or light by match.

TO LIGHT THE SIDE BURNER

- Push and turn Side Burner knob slowly to "HI". Press the electronic igniter button to light the burner. The burner should be lit immediately.
- If burner does not light up after step 1, turn the knob off, wait for 5 minutes, and repeat the lighting procedure above or light by match.

 **WARNING**
When lighting, keep your face and hands as far away from the grill as possible.

 **CAUTION**
When using a match to light the grill make sure to use the attached lighting rod.

 **CAUTION**
Remove the warming rack when using a match to light the rotisserie burner.

TO MATCH LIGHT THE GRILL

If a burner will not light after several attempts using the control knobs, the burners may be lit with a match.

Main Burner

- If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
- Insert a match into the lighting rod. Ignite the match and insert through the cooking grids to the burner.
- Push and turn Main Burner knob slowly to IGNITE/HI, the burner should light immediately.
- If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

Searing Main Burner and Rear Burner

- If you have already attempted to light the searing main burner or Side burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
- Insert a match into the lighting. Ignite the match and insert (through the cooking grids) to the burner.
- Push and turn the Searing or Rear Burner knob slowly to "ON". Hold in until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stays lit.
- If the burner does not light within seconds, turn the knob off, wait 5 minutes and try again.

Side Burner

Note: Remove the warming rack when using a match to light the rear burner.

- If you have already attempted to light the rear burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
- Insert a match into the lighting rod. Ignite the match and hold next to the burner.
- Push and turn the Side Burner knob slowly to IGNITE/HI. The burner should light immediately.
- If the burner does not light within seconds turn the knob off, wait 5 minutes and try again.

CARE AND MAINTENANCE

Stainless Steel

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and bake onto the surfaces of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

Cooking Grates

The easiest way to clean the grill is immediately after cooking is completed and the flames have been turned off. Wear a barbecue mitt to protect your hand from heat and steam.

Scrub the hot cooking grates by dipping a bristled barbecue brush in tap water. Cleaning will be more difficult if the grill is allowed to cool.

Grease Pan

The grease pan should be emptied, wiped down and washed after each use with a mild detergent and warm water solution. Check the grease pan frequently and do not allow excess grease to accumulate and flow out of the grease pan.

Searing Main Burner

Clean the exterior of the burner with a wire brush. Clear any clogged burner ports with a straightened paper clip. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

Grill Burners

Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

To remove the main burners for cleaning:

1. Locate the burner screw at the rear of the firebox.
2. Remove the screw and lift the burner out of the firebox.

To clean the grill burners:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains or debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath, and behind the main control panel.

To reinstall the main burners:

1. Insert the burner over the main burner gas valve
2. Make sure the orifice spud is inside the burner venturi
3. Align the burner screw hole with the firebox hole, insert screw and tighten.



CAUTION

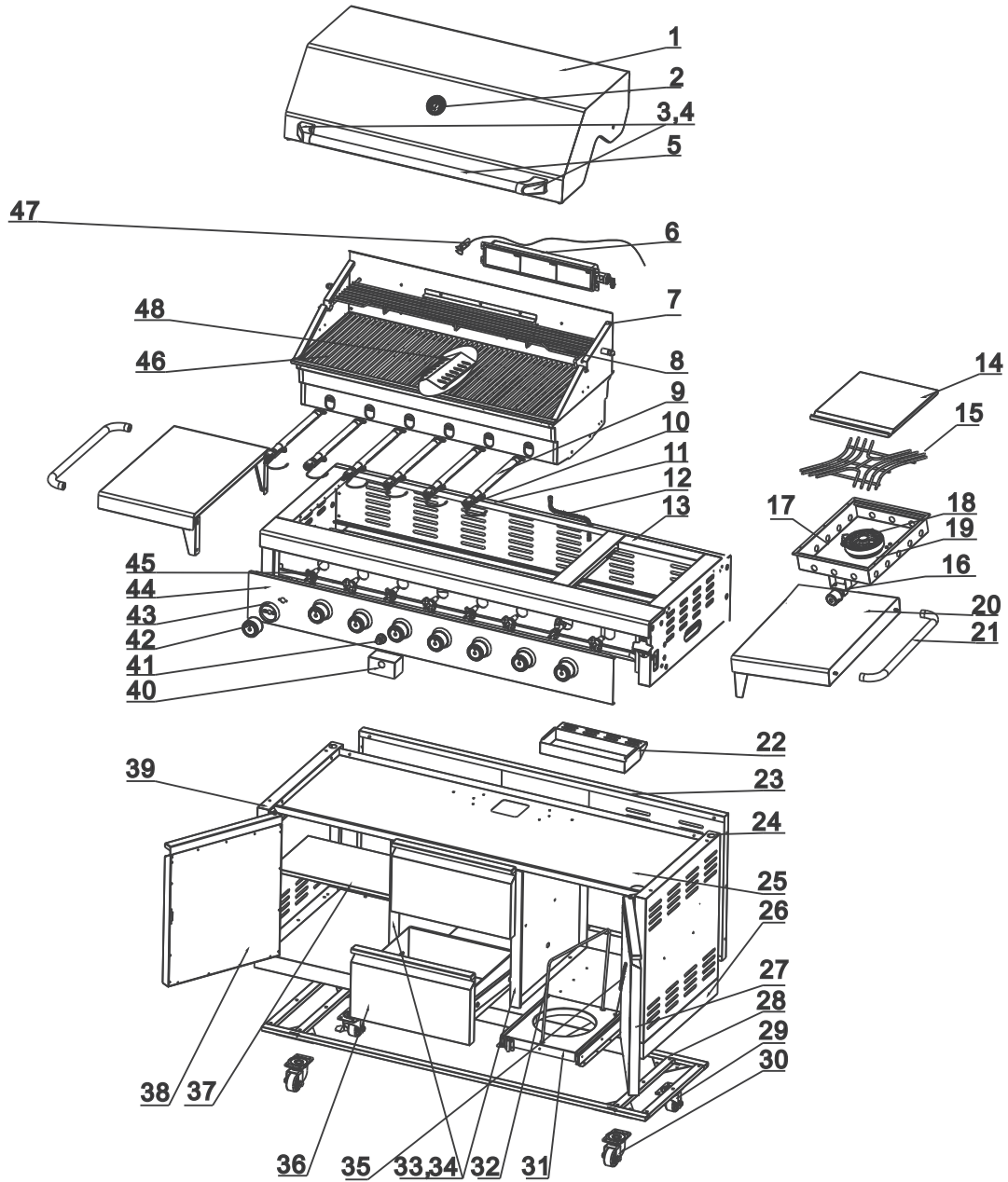
1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation opening(s) of the enclosure free and clear from debris.

Flame Characteristics

Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. The following steps should be followed for correcting the flame characteristics:

1. Turn the control knobs and Liquid Propane cylinder valves "OFF."
2. Allow the grill and burners to cool.
3. If the flame is yellow (not enough air), turn the adjustment screw found at the front of the burner counterclockwise.
4. If the flame is noisy or lifts away from the burner (too much air), turn the adjustment screw clockwise.

REPLACEMENT PARTS LIST



Part No	Part Name	Part No	Part Name
1	Hood assembly	25	Heat isolation panel
2	Temperature gauge	26	Trolley bottom panel
3.4	Handle seat	27	Right Door
5	Handle	28	Trolley support rack
6	Back burner	29	Locking castors
7	Fire Box	30	Casters
8	Warming rack	31	Gas cylinder support
9	Burner	32	Gas cylinder locking rack
10	Burner Igniter	33,34	Trolley inner panel
11	Fire box support Assembly	35	Manual ignition
12	Back burner gas tube	36	Drawer
13	Side burner panel	37	Layer
14	Side burner lid	38	Left door
15	Side burner grid	39	Trolley left panel
16	Soup tray	40	Heat isolation panel
17	Side burner support	41	Pulse ignition
18	Side burner	42	Knob
19	Side burner igniter	43	Knob seat
20	Side table	44	Control Panel
21	Side table handle	45	Valves
22	Grease tray	46	Cooking Grid
23	Trolley back panel	47	Back burner igniter
24	Trolley right panel	48	Flame Tamer