



Grill Guide

Model # BQ04022
LP Gas Barbecue Grill



STOP!

Missing A Part? No Need To Go Back To The Store!

The store where you made the purchase does not stock parts for this item. If you need parts, whether they are missing or damaged, please call Toll Free Help Line **1-800-933-0527**
Call us between 8:30 AM and 5:00 PM Central Time, Monday through Friday.

FOR YOUR SAFETY:

1. Read this Grill Guide before attempting to assemble or operate your grill.
2. Follow all safety instructions.
3. Check for leaks according to directions in this Grill Guide before operating your grill, even if you purchased this grill assembled.
4. Keep this Grill Guide for future reference.
5. Contact **1-800-933-0527** should you need assembly assistance or have any questions.

THIS GRILL IS FOR OUTDOOR USE ONLY.

If stored indoors, then detach and leave propane cylinder outside.

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Write down here and keep for future reference

Date of Purchase: _____

Serial Number: _____

The serial number may be found on the placard located on the back of the grill

BQ04022

TO THE INSTALLER OR PERSON ASSEMBLING THIS GRILL:

Leave this Grill Guide with the consumer.

TO THE CONSUMER:

Retain this Grill Guide for future reference.

Safety Precautions

Always read and follow all **DANGER, WARNING, AND FOR YOUR SAFETY** notices in this Grill Guide. Failure to follow these notices may result in property damage, bodily injury, or death.

1. Grill installation must conform with local codes, or in their absence, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
2. This gas grill, when installed, must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.
3. This gas grill is intended for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
4. This gas grill is not intended to be installed in or on recreational vehicles and/or boats.
5. Never use any other type of fuel for this grill other than LP gas (propane).
6. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill
7. Before each use, check the gas hose for excessive abrasion, cracking, fraying, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.
8. Always perform a Leak Test before operating your grill.

WARNING

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

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 appliance and call your local fire department.

Limited Warranty

This barbecue is warranted to the **original consumer-purchaser** that this product shall be free from defects in workmanship and materials **for a period of 12 months** under normal and reasonable use when assembled and operated according to this Grill Guide from date of purchase as follows:

The manufacturer will, at its option, refinish or replace any product or part found to be defective during the limited warranty period. The manufacturer may require you to return the part(s) claimed to be defective for its inspection, freight or postage prepaid. Contact our Customer Support Center as shown below before returning any part(s).

Additional information can be obtained by writing:

**Barbecue Grills
Warranty Dept.
1375 Mitchell Blvd
Schaumburg, IL 60193**

The manufacturer will require reasonable proof of purchase. We strongly recommend you keep your sales receipt and register your grill. You can attach your receipt to this guide.

This limited warranty does not cover the cost of any inconvenience or property damage due to

failure of the product and does not cover damage due to misuse, abuse, alteration, improper or failure to perform normal and routine maintenance, discoloration, accident, or damage arising out of transportation of the product. This limited warranty will not apply to any grill used for commercial use.

This limited warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties; express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither manufacturer, dealers nor the retail establishment selling this product have any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

This limited warranty applies only to products sold at retail, and is not transferable.

The manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. Therefore, the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights, which vary from state to state.

Customer Support Center

Thanks for purchasing the Outdoor Gourmet™ Grill. We're here to help you maximize your enjoyment and appreciation of your new grill. Please don't hesitate to contact us should you have any questions regarding assembly, performance, warranty, or accessories. Please have your model number ready before you contact us. We're here to serve You!

- If you need assistance or to order parts: **Call 1-800-933-0527** or send a **FAX to 1-847-252-1001**.
- Business hours: **Monday through Friday; 8:30AM-5:00PM Central Time.**

Assembly Instructions

This page will give you an overview of information to assemble your grill. The following pages will show in step-by-step detail how to do so. We offer the following suggestions to make your grill assembly as easy as possible.

- 1.) Read through the entire Assembly Instructions before you begin.
- 2.) Choose an area large enough to comfortably lay out all the parts and hardware with enough room to easily maneuver.
- 3.) Have an area with a non-abrasive surface where you can lay parts without scratching them.
- 4.) Use 2 people to remove the Cabinet and Firebox Assembly from the carton. You will also need 2 people to attach the Casters to the Cabinet and Firebox Assembly.
- 5.) Lay all parts and hardware out and ensure you have everything listed on the Parts and Hardware page before you begin assembly. See the Customer Support Page for contact information should any parts be damaged or missing.
- 6.) A Phillips Head Screwdriver has been provided for assembly. You will not need any additional tools.
- 7.) Do not use a Power Screwdriver for assembly as you could strip the threads on the Nuts and Bolts.
- 8.) The propane tank for this grill is sold separately. See the LP Gas and Cylinder Information later in this guide.

BQ04022



WARNING

Failure to follow warnings may result in property damage, serious bodily injury, or death.



CAUTION

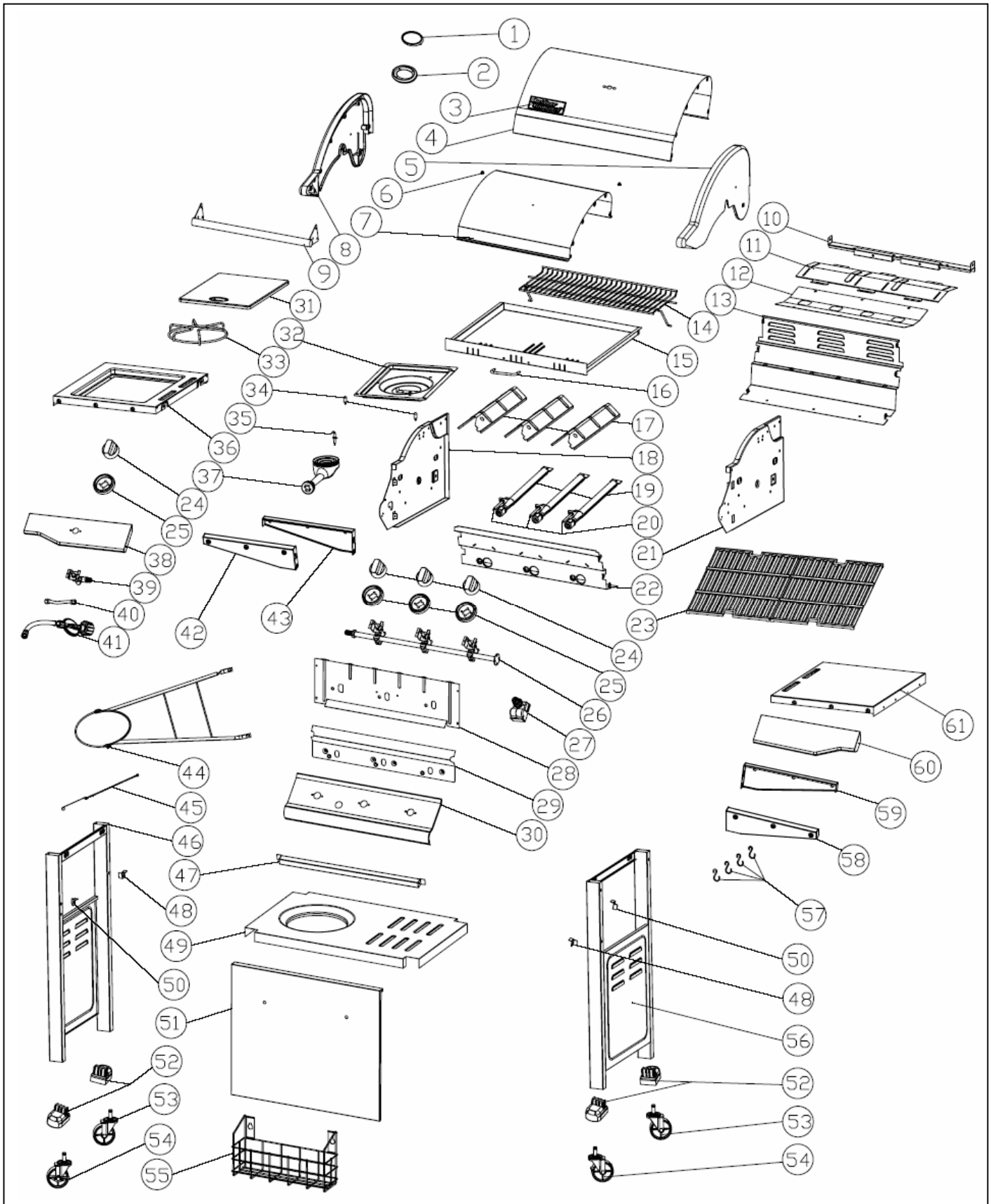
Perform the Leak Test explained later in this Grill Guide before operating your grill.

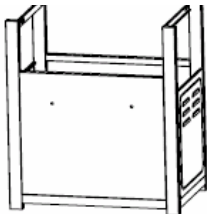
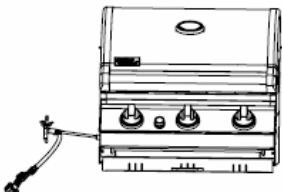
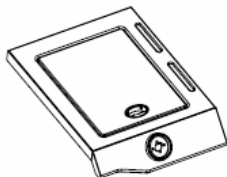
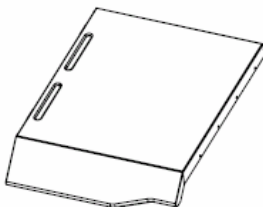
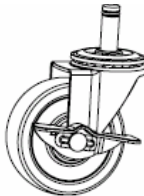

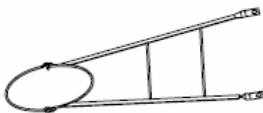
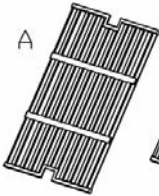
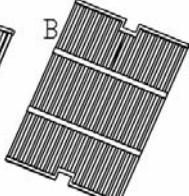
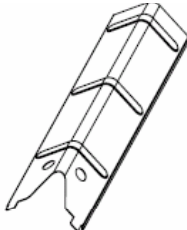

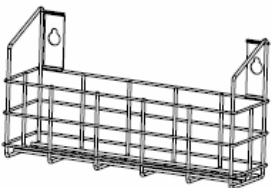
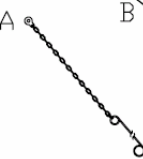
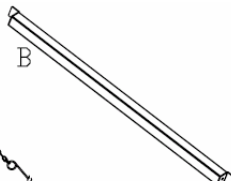














BQ04022 Detail Parts List

- | | |
|---|-------------------------------|
| 1. Thermometer | 32. Side Burner Inner Frame |
| 2. Thermometer Seat | 33. Side Burner Grate |
| 3. Name Plate | 34. Side Burner Cover Support |
| 4. Hood Exterior Panel | 35. Side Burner Electrode |
| 5. Hood Side Panel-Right | 36. Side Burner Shelf Frame |
| 6. Silicon Stopper for Hood | 37. Side Burner |
| 7. Hood Interior Panel | 38. Side Burner Control Panel |
| 8. Hood Side Panel-Left | 39. Side Burner Valve |
| 9. Hood Handle Assembly | 40. Gas Hose |
| 10. Burner Support Rail Assembly | 41. Regulator and Hose |
| 11. Firebox Bottom Heat Shield | 42. Side Burner Front Bracket |
| 12. Heat Shield for Firebox - Inner | 43. Side Burner Rear Bracket |
| 13. Firebox Back Panel | 44. Cylinder Support Ring |
| 14. Warming Rack Assembly | 45. Manual Igniter |
| 15. Grease Tray | 46. Cabinet Left Side Panel |
| 16. Grease Tray Handle | 47. Cabinet Crossbar |
| 17. Heat Diffuser | 48. Firebox Support - Right |
| 18. Firebox Left Side Panel | 49. Cabinet Bottom Panel |
| 19. Main Burner | 50. Firebox support - Left |
| 20. Electrode | 51. Cabinet Front Panel |
| 21. Firebox Right Side Panel | 52. Caster Cap |
| 22. Firebox Front Panel | 53. Swivel Caster |
| 23. Cooking Grate | 54. Locking Caster |
| 24. Control Knob | 55. Condiment Basket |
| 25. Control Knob Seat | 56. Cabinet Right Side Panel |
| 26. Gas Manifold Assembly | 57. Hook |
| 27. Electronic Igniter | 58. Side Shelf Front Bracket |
| 28. Heat Shield for Control Panel - Inner | 59. Side Shelf Rear Bracket |
| 29. Heat Shield for Control Panel - Outer | 60. Side Shelf Control Panel |
| 30. Control Panel | 61. Side Shelf Frame |
| 31. Side Burner Cover | |

BQ04022 Detail Parts List



Part List		
1. Cabinet Assembly...1PC 	2. Hood & Firebox Assembly..1PC 	3. Side Burner Assembly...1PC 
4. Side Shelf Assembly...1PC 	5. A. Locking Caster...2PCS B. Standard Caster...2PCS  	6. Cylinder Support Ring...1PC 
7. A. Cooking Grate-Small...1PC B. Cooking Grate-Large...1PC  	8. Heat Diffusers...3PCS 	9. Caster Caps...4PCS 
10. Condiment Basket...1PC 	11. A. Manual Igniter ...1PC B. Cabinet Crossbar...1PC  	12. Warming Rack...1PC 

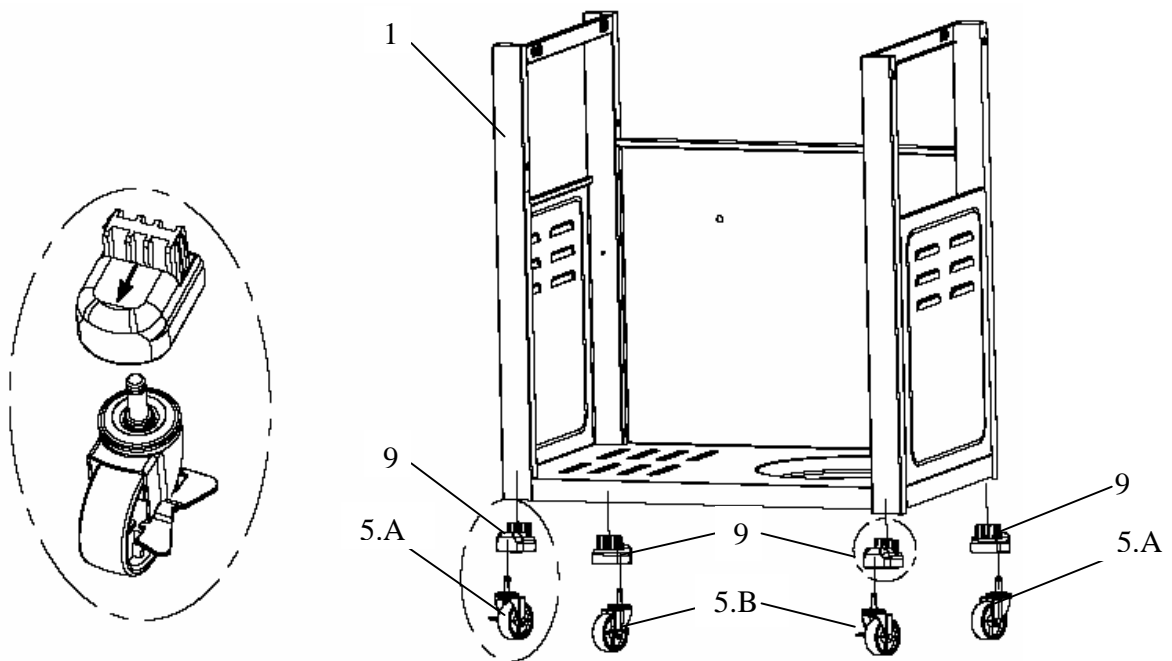
Hardware List						
A		Philips Head Bolt M6*5/8"	8PCS	G		Control Knob 1PC
B		Philips Head Bolt M6*3/8"	14PCS	H		Battery Size AA 1PC
C		Philips Head Bolt M6*2-3/8"	2PCS	I		Philips Head Screwdriver 1PC
D		Philips Head Bolt M4*1/4"	4PCS	J		Firebox Support 4PCS
E		Spring Washer	22PCS	K		Philips Head Bolt M6*3/8" 2PCS
F		"S"-Hook	4PCS			

STEP 1

1-1 Insert Caster Caps (9) into the legs of the Cabinet Assembly (1).

1-2 Insert 2 Locking Casters (5.A) into 2 Caster Caps (9) in the front legs of Cabinet Assembly (1).

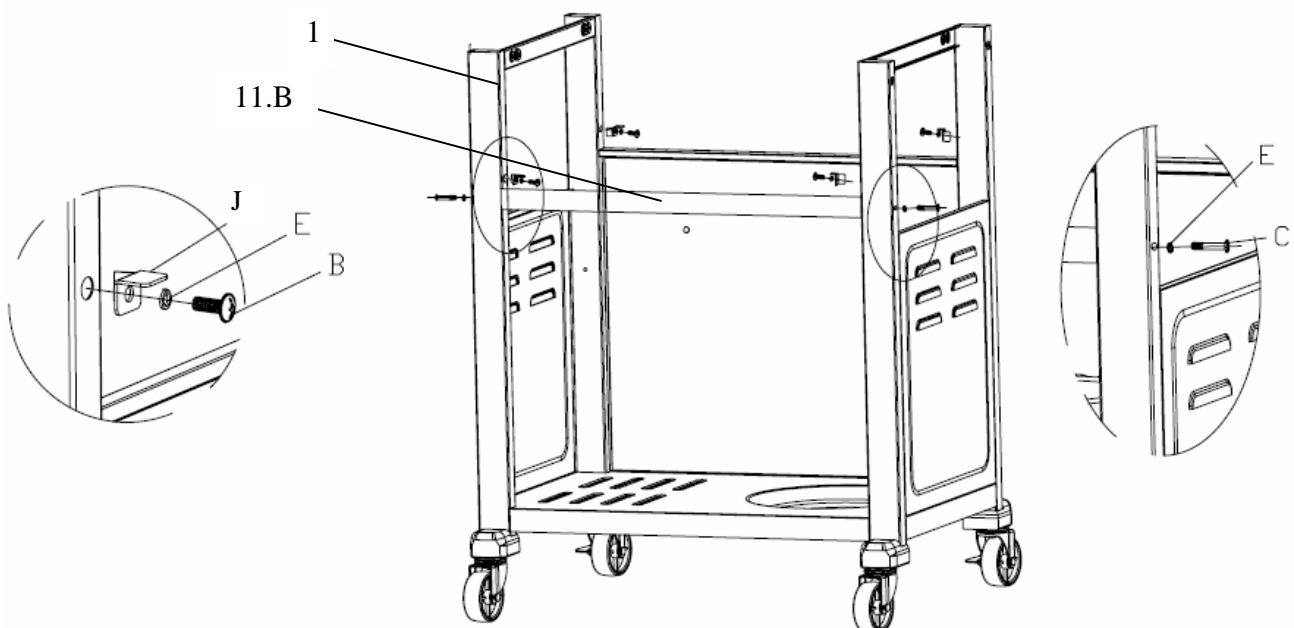
1-3 Insert 2 Standard Casters (5.B) into 2 Caster Caps (9) in the back legs of Cabinet Assembly (1).



STEP 2

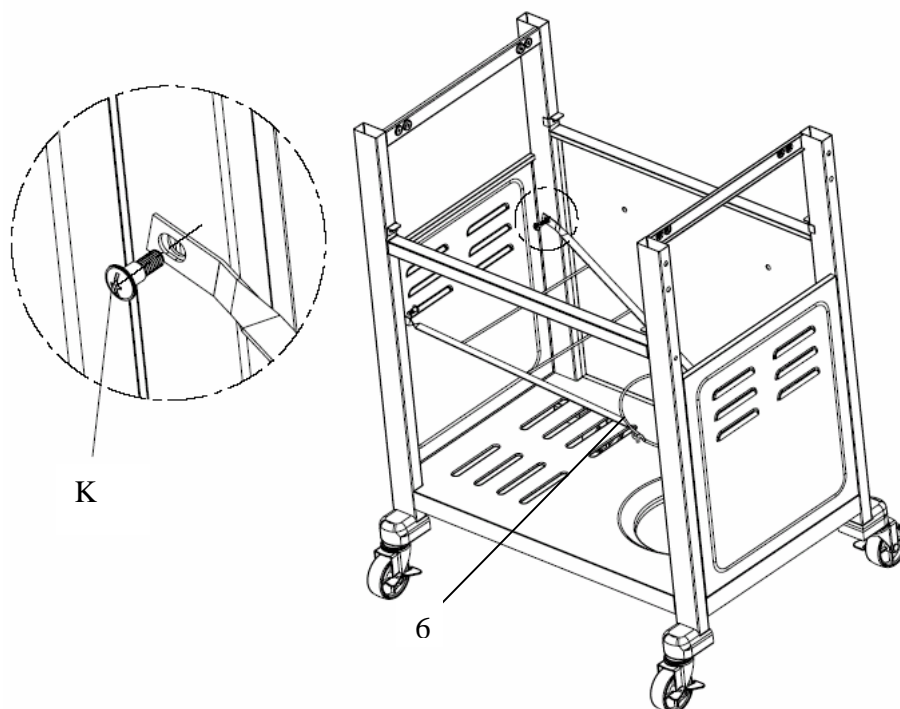
2-1 Use 4 Philips Head Bolts (B) and 4 Spring Washer (E) to attach Firebox Support (J) to Cabinet Assembly (1).

2-2 Use 2 Philips Head Bolts (C) and 2 Spring Washers (E) to joint Cabinet Crossbar (11.B) and Cabinet Assembly (1), as shown.



STEP 3

3-1 Use 2 Philips Head Bolts M6 (K) to secure the Cylinder Support Ring (6) on the Right Side of the Cabinet.

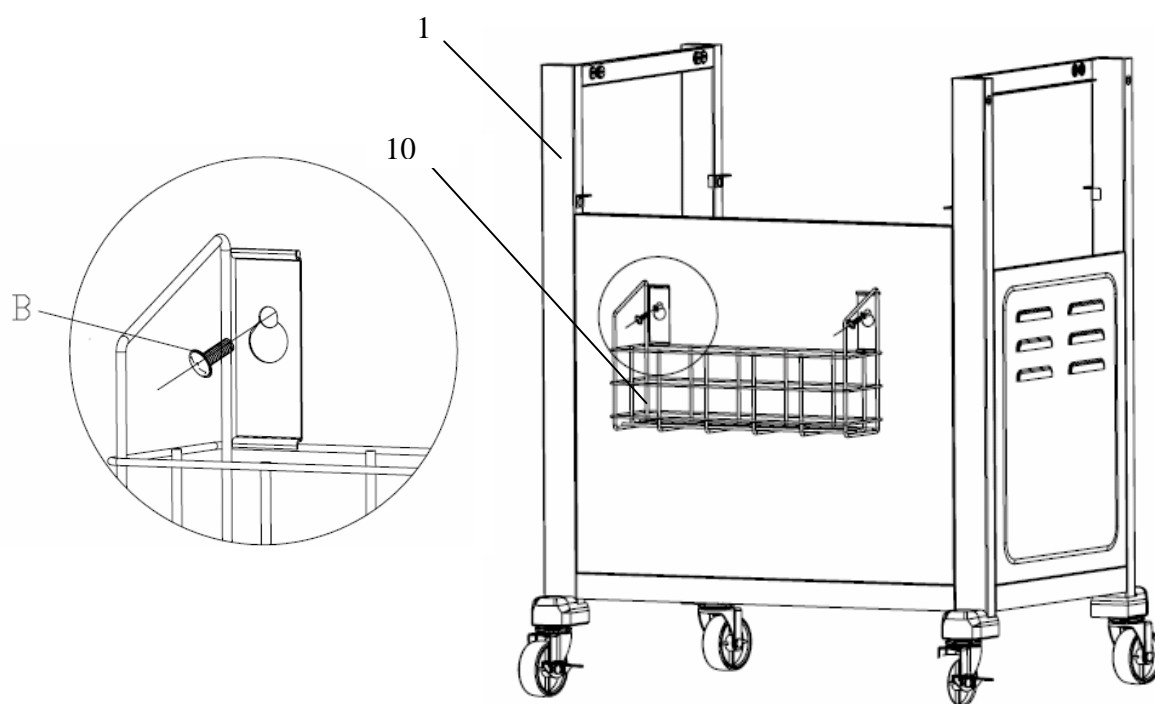


STEP 4

3-1 Loosen the 2 screws (B) on the front panel of Cabinet Assembly (1). Do not fully loose the screws.

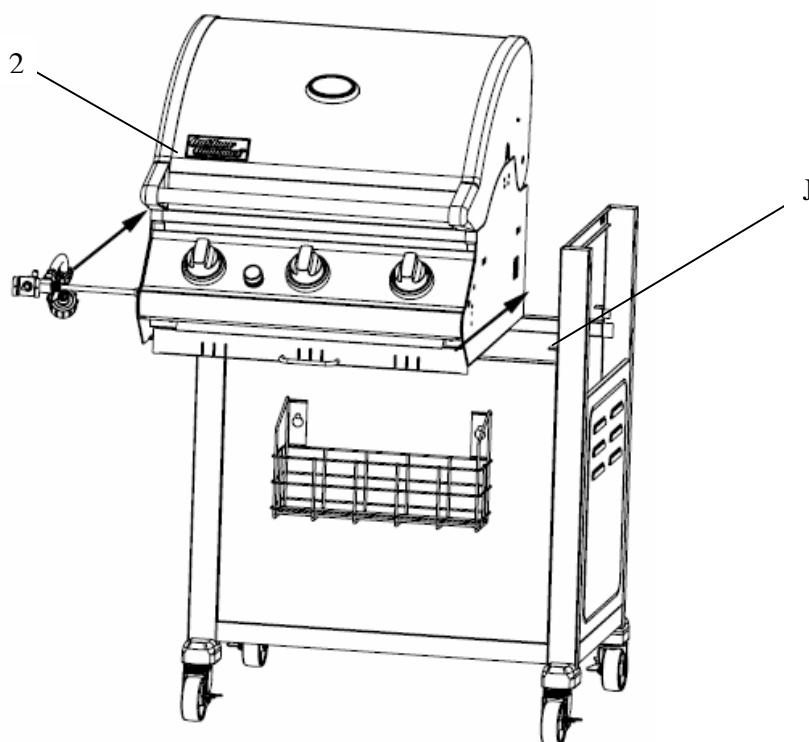
3-2 Hang Condiment Basket (10) to the front panel of cabinet Assembly (1) as shown.

3-3 Tighten the 2 screws on the front panel of Cabinet Assembly (1).



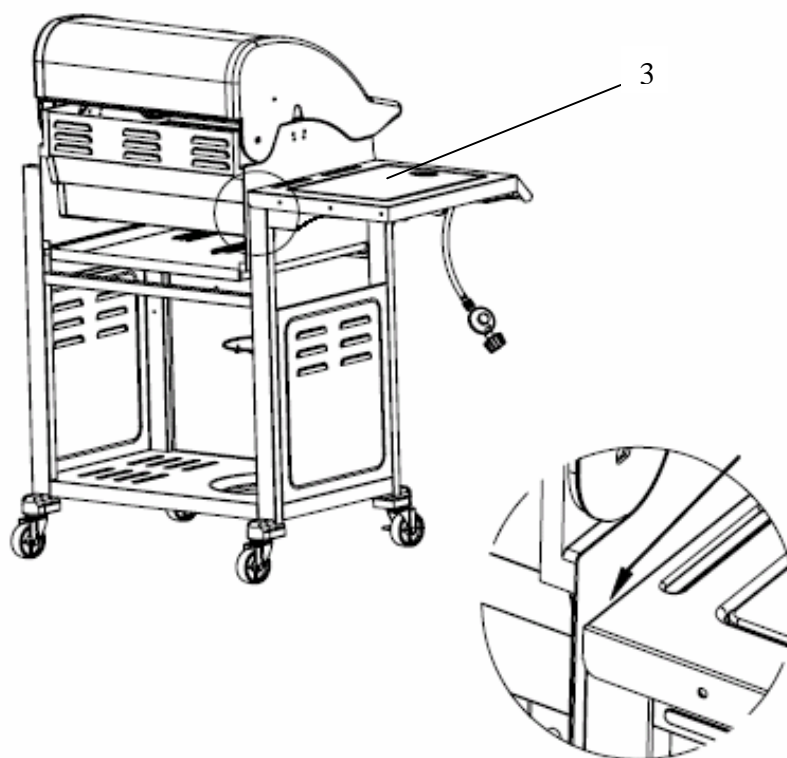
STEP 5

5-1 Place Hood & Firebox Assembly (2) on Firebox Support (J), as shown.



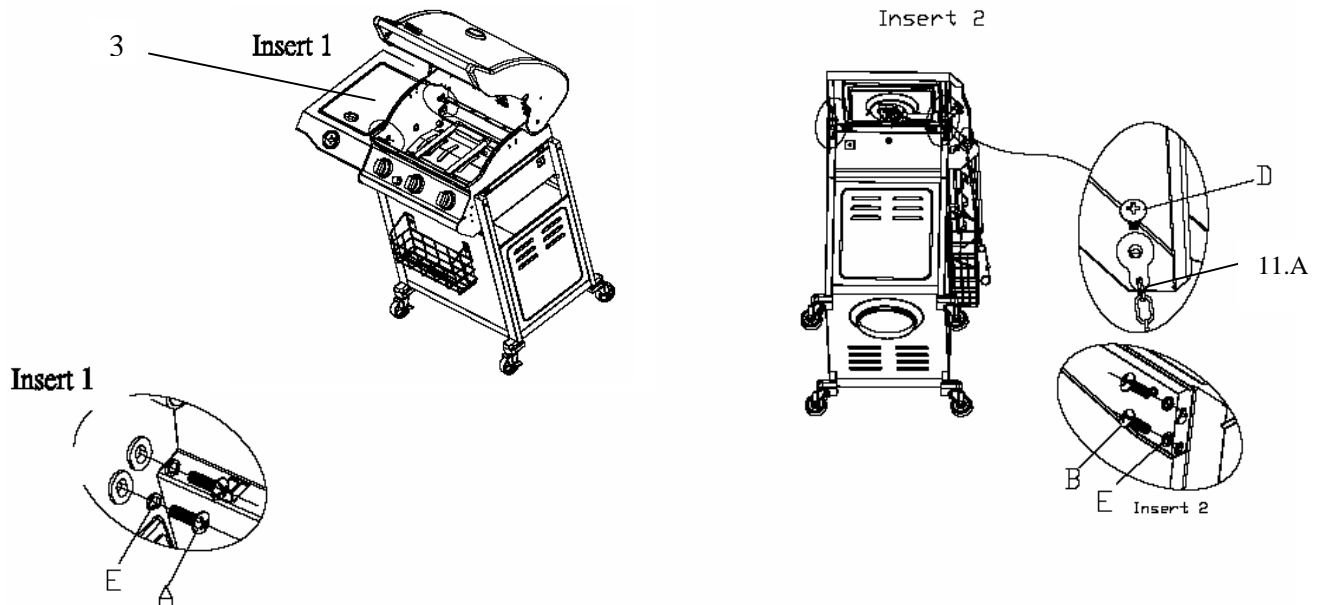
STEP 6

6-1 Place Side Burner Assembly (3) over the top of the left legs of Cabinet and Firebox assembly.



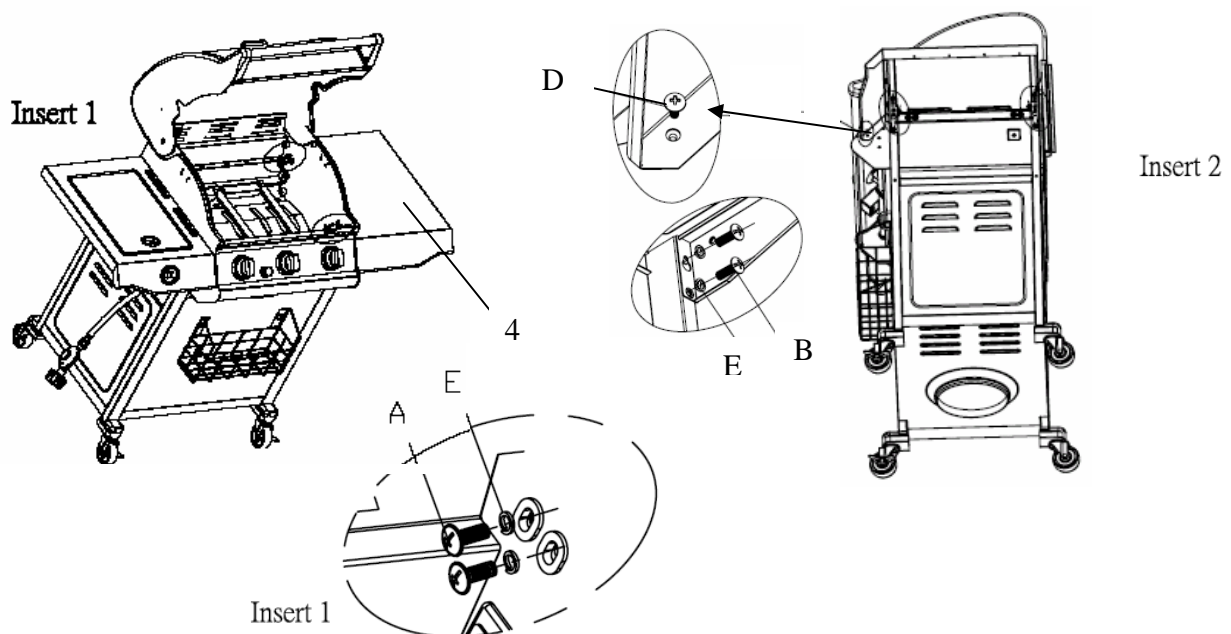
STEP 7

7-1 Attach the Side Burner (3) to the Cabinet and Firebox Assembly using 4 Philips Head Bolts (A) and 4 Spring washer (E) going from the inside of the Firebox and into the Side Burner Assembly as shown in Insert 1. Continue to attach the Side Burner Assembly (3) to Cabinet and Firebox Assembly using 4 Philips Head Bolts (B) and 4 Lock Washers (E) going from underneath the Side Burner Assembly and into the Cabinet legs. And then use 1 bolts (D) to attach the Side Burner to the left side of the Main Burner Control Panel, also the Manual Igniter (11.A) was secured by the bolts (D).



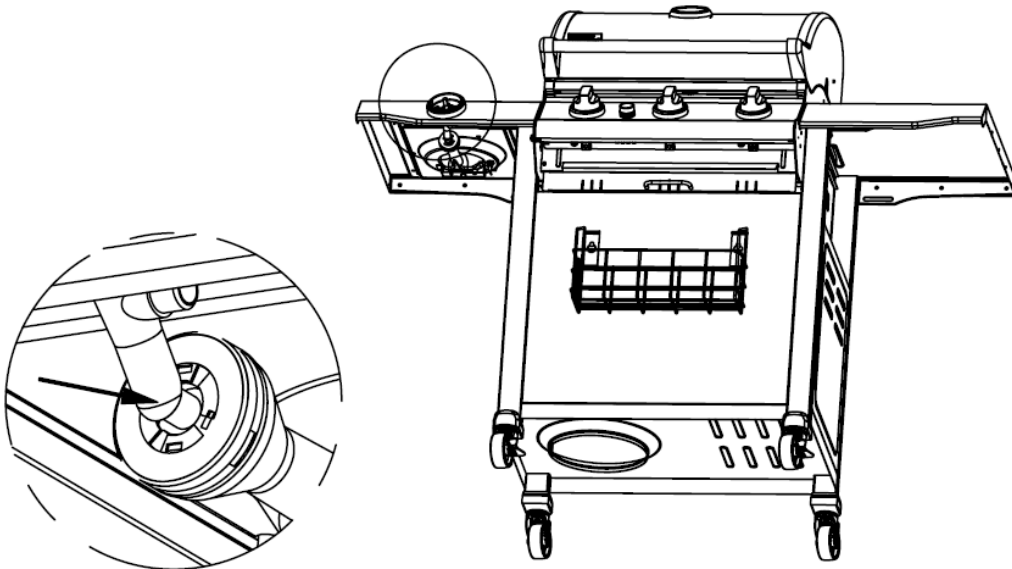
STEP 8

8-1 Repeat step 7-1 to place and attach Side Shelf Assembly (4) to the Cabinet and Firebox Assembly as shown. Ensure the inside edge of the Side Shelf Assembly (4) slides down between the firebox and cabinet legs. And then use 1 bolt (D) to attach the Side Shelf to the right side of the Main Burner Control Panel.



STEP 9

9-1 Insert Side Burner Valve into the Side Burner. The valve should be centered in the stem tube of the Side Burner.

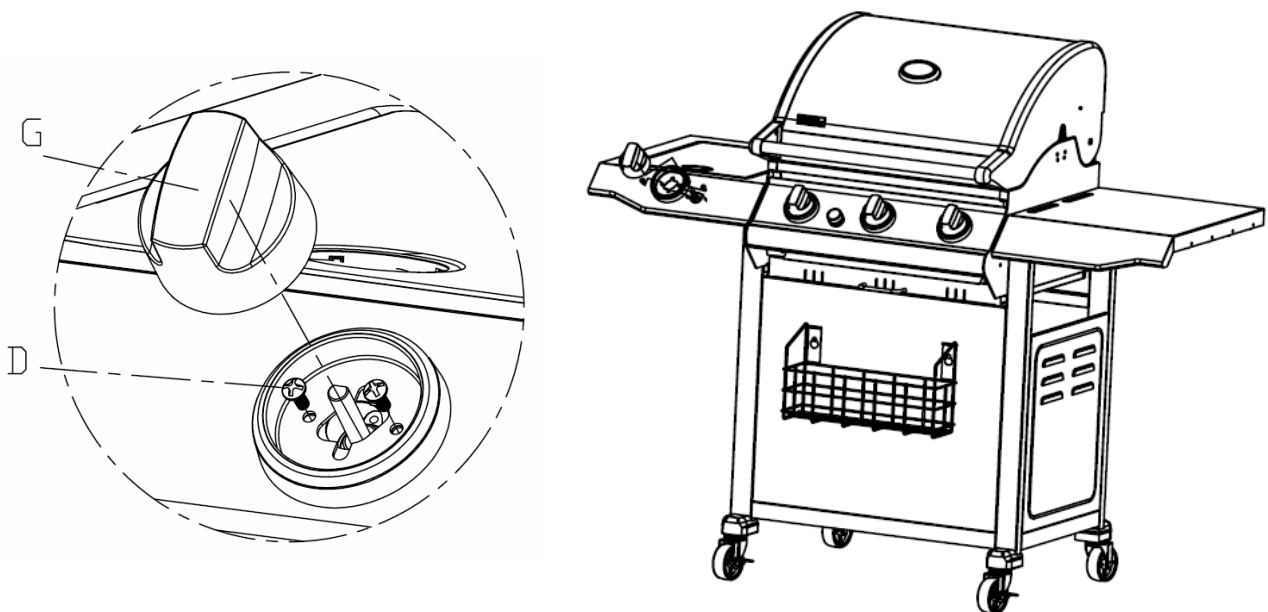


STEP 10

10-1 Insert valve stem up through the hole in the side burner front panel from the back side. Using 2 Philips Head Bolts (D) to secure the valve stem from two sides of the control knob seat.

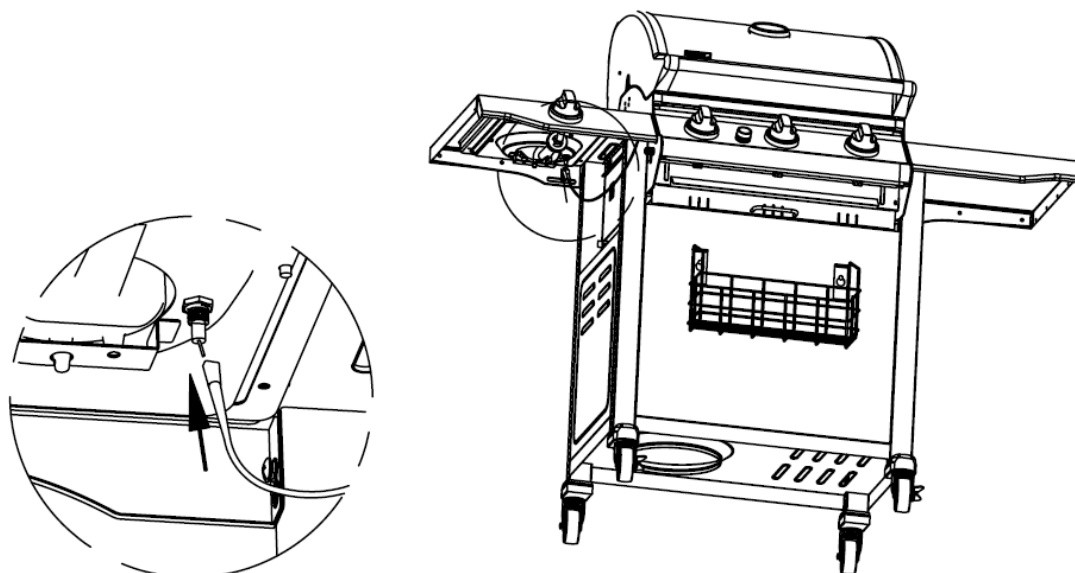
10-2 Ensure the side burner valve is still centered in the stem tube of the side burner. If not, center, which may involve loosening the 2 Philips Head Bolts (D) in step 10-1.

10-3 Press the Control Knob (G) onto the valve stem.



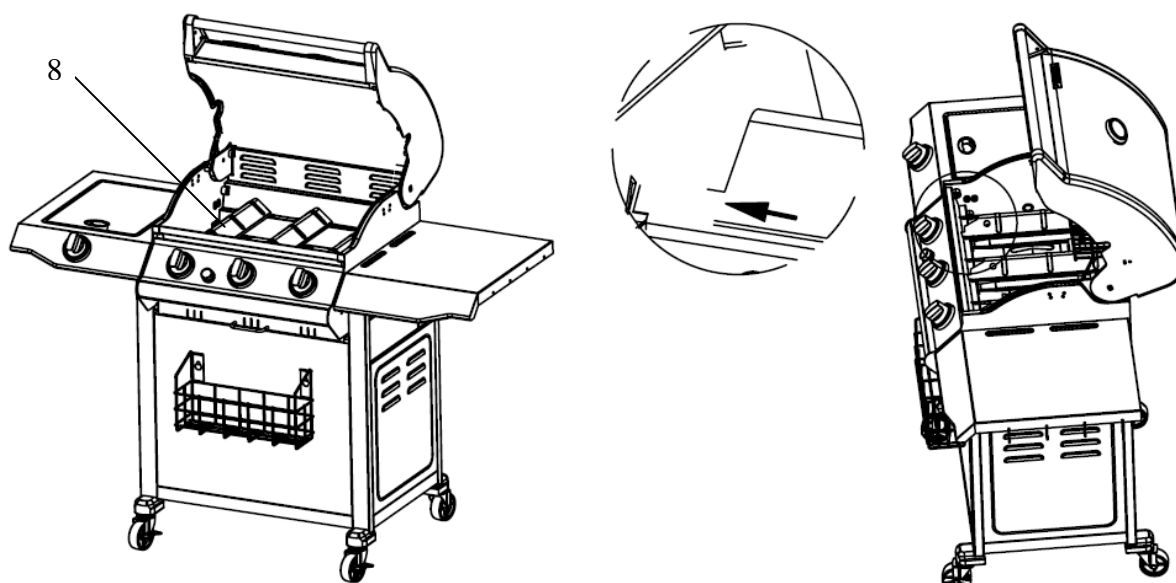
STEP 11

11-1 Slide the side burner ignition wire over the side burner ignition connector as shown.



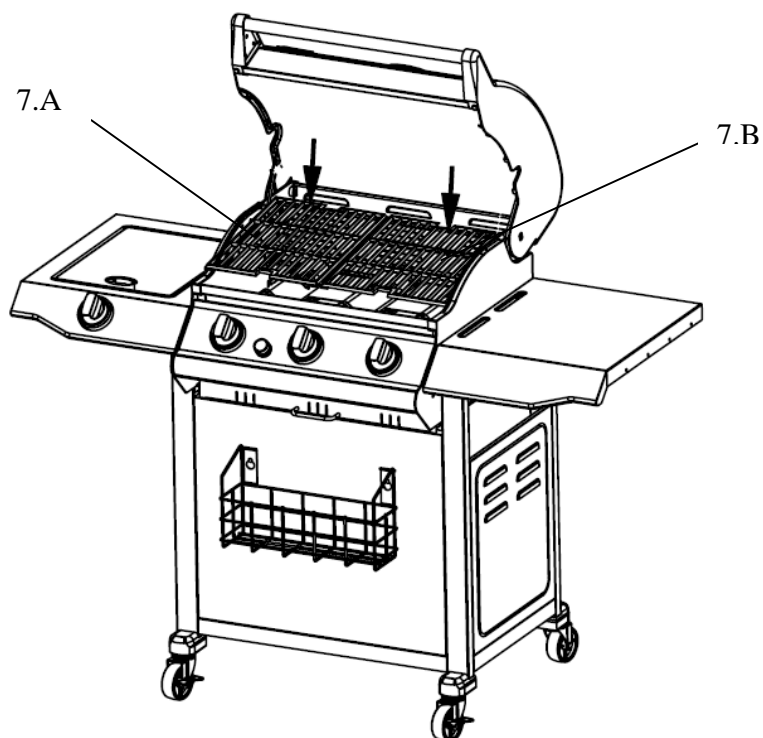
STEP 12

12-1 Place the Heat Diffusers (8) inside the firebox. Ensure the long extension on the front of the Heat Diffusers (8) go into the appropriate holes at the front of the firebox.



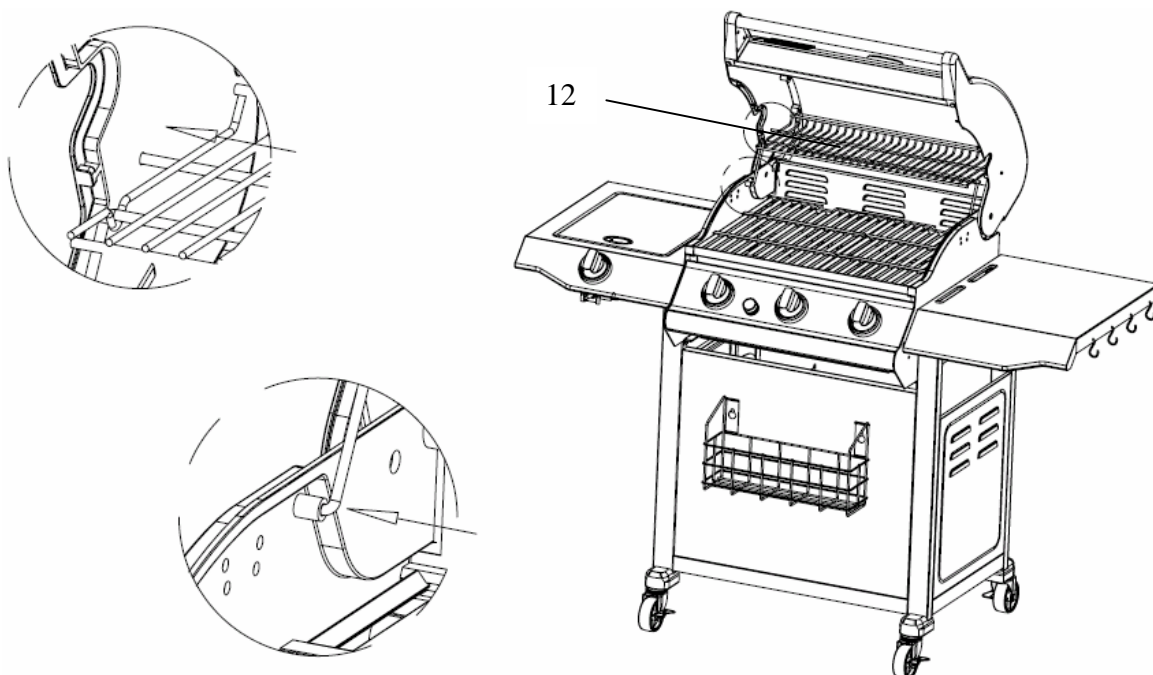
STEP 13

13-1 Insert the Cooking grate (7.A & 7.B) into the Firebox.



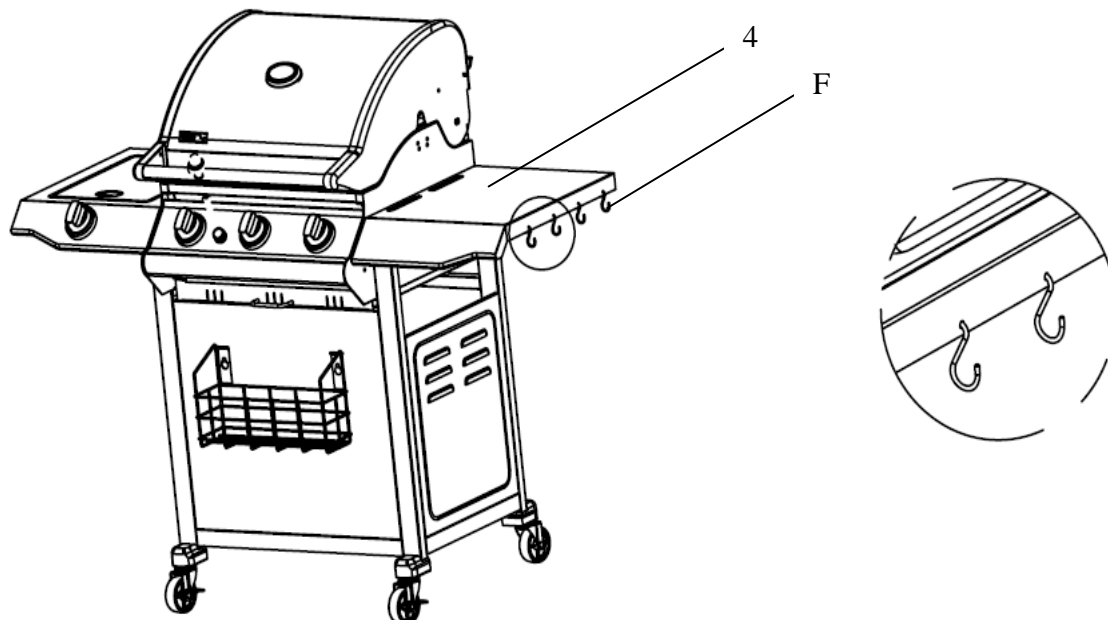
STEP 14

14-1 Insert Warming Rack (12) into the side walls of the firebox and hood as shown. The “L” shaped wire will insert into holes in the sides of the firebox, and the straight wire will insert into holes in the sides of the hood.



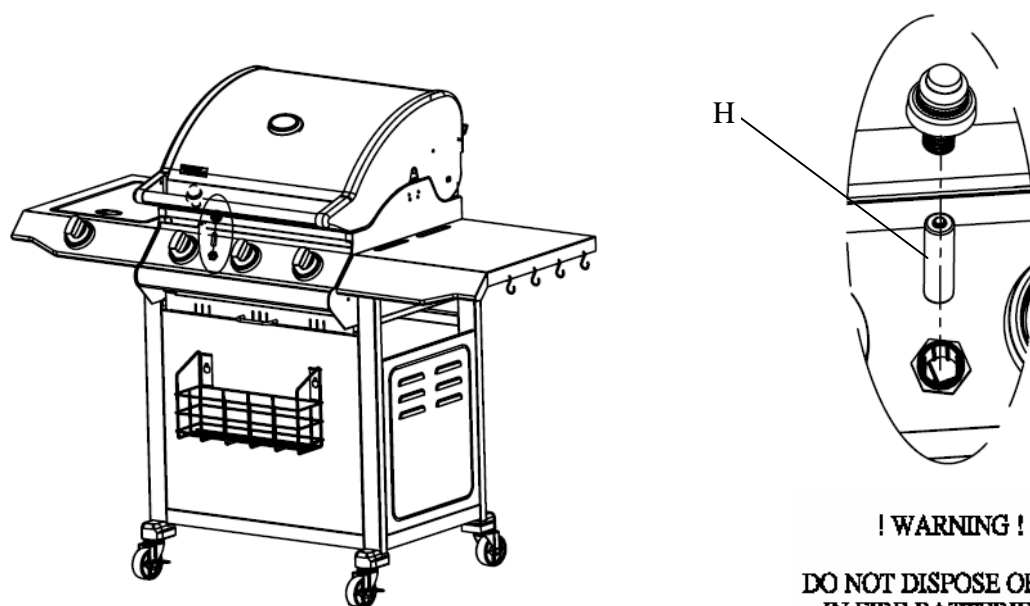
STEP 15

15-1 Insert the “S” Hooks (F) into the side of the Side Shelf Assembly (4) as shown. The smaller end insert into the Side Shelf Assembly (4) and the larger end will support many Barbecue Tools and Utensils.



STEP 16

16-1 Unscrew the electronic igniter top. Place “A” battery (H) into the electronic igniter with the Positive (+) end facing up. Screw the electronic igniter top back into place on the electronic igniter.



! WARNING !

**DO NOT DISPOSE OF BATTERIES
IN FIRE, BATTERIES MAY
EXPLODE OR LEAK.**

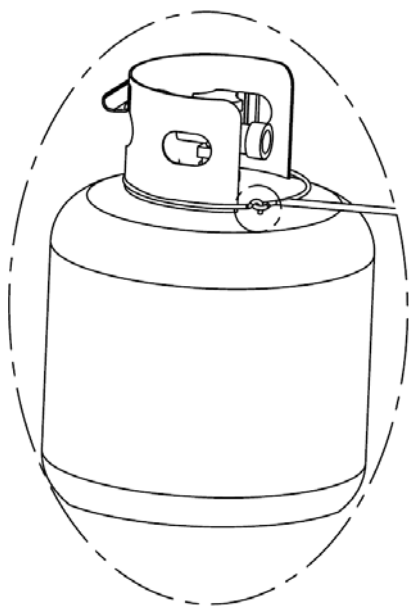
STEP 17

17-1 Pull the cylinder support up to the top of the cabinet.

17-2 Place the LP cylinder down into the tank support hole in the bottom panel. Ensure the valve faces towards the left panel or front of the cabinet.

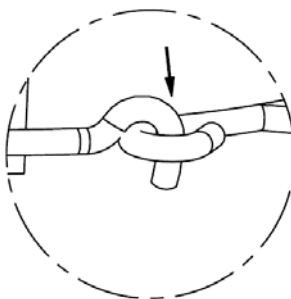
17-3 Unhook the LP Cylinder Support Ring as shown.

17-4 Lower the LP cylinder Support Ring over the top of the LP cylinder and wrap around the neck of the cylinder. Secure in place using same hook.



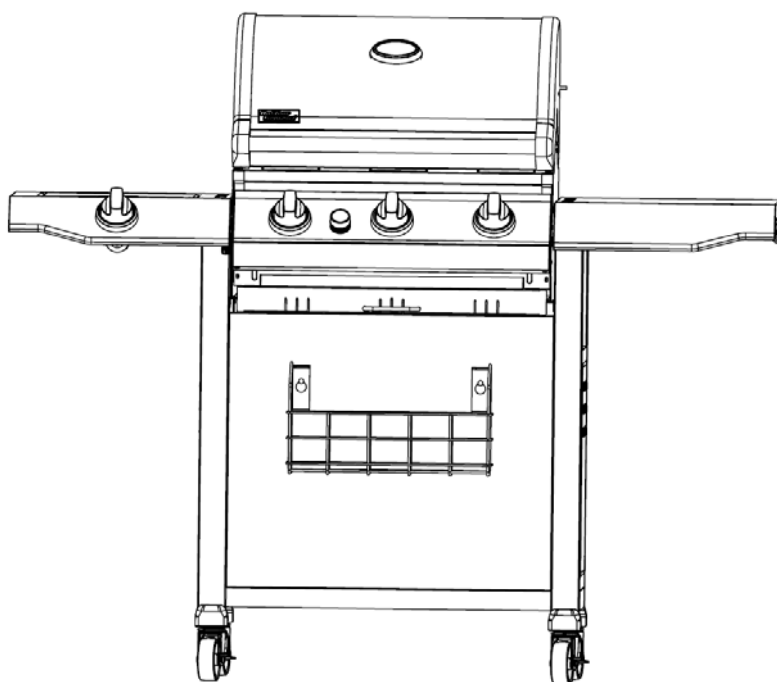
Warning

Do not attempt to hook up the LP cylinder to the regulator at this time.



STEP 18

Congratulations! Your grill is now assembled. Please proceed to read the General information and operation portion of this Grill Guide before attempting to hook up the LP cylinder or operating your grill.



General Information and Instructions

Your new Outdoor Gourmet™ Grill has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following **FOR YOUR SAFETY**.

OPERATION

1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the grill unattended or move the grill when in use.
2. Children should never use your gas grill. Keep younger children and pets away when in use.
3. Only use your gas grill outside in a well-ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking. Open the lid and wait 5 minutes before relighting.
6. Do not lean over the grill or touch the edges of the firebox or lid when in use.
7. Turn the burners off, close the lid, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to this grill.
9. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
11. Do not put a barbecue cover or other flammable material in the storage area of this grill.
12. Do not use charcoal briquettes, lava rock, or any type of ceramic product in this grill.
13. Do not install or use on or in a recreational vehicle and/or boats.

LP Gas and Cylinder Information

Your new gas grill operates on LP (Liquid Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten cabbage for your safety.

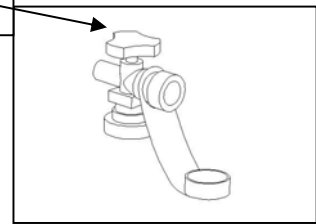
Your grill uses the newest and safest LP Gas Cylinder.

1. O.P.D. (Overfill Protection Device) – prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that closes the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. O.C.C.1 Type 1 Quick Connect Valve – provides fast tank hook-ups and requires only to be tightened by hand.

In addition, the LP tank you use with your grill must meet the following requirements

1. Required Measurements: 12-1/2" (317mm) in diameter and 18-1/2" (472mm) in height.
2. 20-pound (9.1kg) propane cylinder.
3. Constructed and marked with U.S. Department of Transportation (D.O.T.) for the US or CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, for Canada.
4. A safety release valve.
5. A means for vapor withdrawal.

Triangular Hand Wheel



WARNING

1. Do not attempt to use a cylinder with any other type of connection device.
2. Do not attempt to use a cylinder with a larger capacity

LP CYLINDER FILLING AND EXCHANGE

Some areas only allow you to exchange your empty cylinder for a replacement that is already full. Other areas allow you to refill your cylinder. If you are in an area where you can refill your cylinder:

1. Use only a licensed dealer.
2. The dealer must first purge the cylinder before filling.
3. Never fill a cylinder more than 80% full by volume. Volume will vary by temperature. An empty cylinder weighs approximately 18 pounds (8.2kgs). A full one approximately 38 pounds (17.3kgs).
4. Be sure the LP dealer checks the cylinder for leaks after filling.
5. Do not release LP gas into the atmosphere, as it can unexpectedly ignite when mixed with air.
6. Contact a LP dealer to remove LP gas from a cylinder.
7. Only exchange your cylinder for one with an O.P.D. feature as shown on previous page.

WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

WARNING

1. Never store any extra cylinders near your grill.
2. Keep cylinders out of direct sunlight and high heat.
3. Never fill your cylinder over 80% full by volume. This may cause release of gas from the safety release valve.
4. Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.
5. Do not insert any type of foreign objects into the valve outlet.

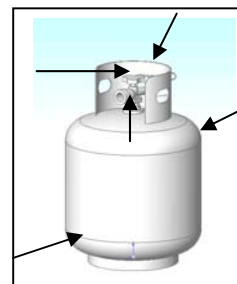
WARNING

1. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
2. Storage of this gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

LP CYLINDER LEAK TEST

A leak test should be done each time a cylinder is refilled or exchanged. Do not smoke or use any type of flammable material in the area during this leak test. Do not use an open flame to check for leaks.

1. Test outside in a well ventilated area.
2. Use a paintbrush and a solution of 50% liquid soap and 50% water. Do not use cleaning agents and they can damage the fuel supply parts.
3. Brush liquid onto areas highlighted with arrows.
4. Growing bubbles indicate a leak.

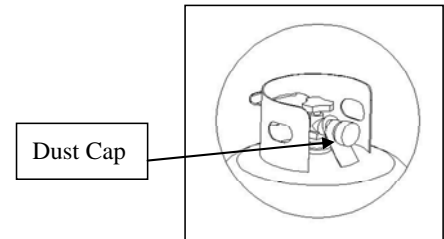


DANGER

Growing bubbles indicate a leak. In that case, call your LP dealer or fire department immediately.

TRANSPORTATION AND STORAGE

1. Always use the Safety Cap when transporting or storing your cylinder.
2. Do not store in a building, garage, or other enclosed area.
3. Always store your cylinder outside.
4. Store out of reach of children.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.



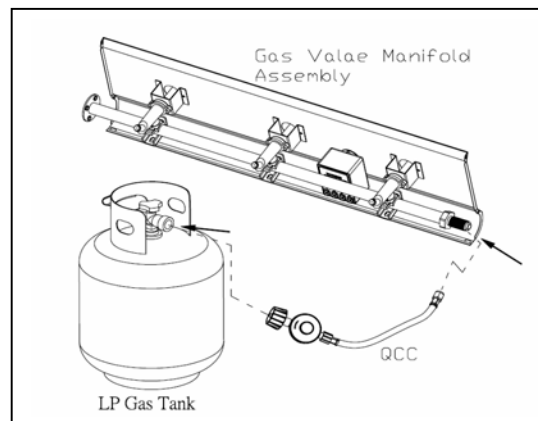
Regulator and LP Cylinder Connections

⚠ CAUTION

The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

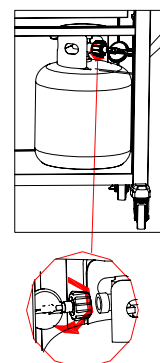
Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

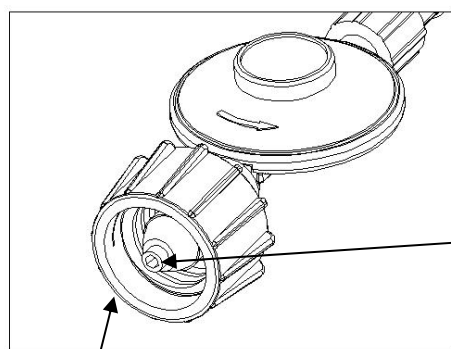
Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.



TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder into the base cabinet shelf of the grill with the valve facing outward. See Assembly Instructions to secure.
3. Be sure all burner controls are turned to the "Off" position.
4. Remove the safety cap from the from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve
6. Turn the black nut clockwise until it stops. **Hand Tighten Only. Do Not Use A Wrench.**

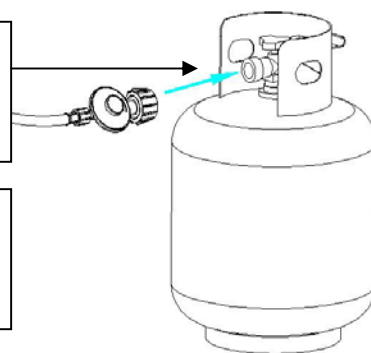




Q.C.C.1 Type 1 Connector

The regulator must enter the cylinder valve in a straight line.

Center this nipple of the regulator into the cylinder valve.



⚠ WARNING

Always keep the gas cylinder in the upright position all the time

⚠ WARNING

1. Do not connect this grill to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill. Inspect the hose assembly by opening the cabinet door underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
3. Always perform the Leak Test listed below before using your grill for the first time, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this grill to the LP system of a motor home or trailer.

LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

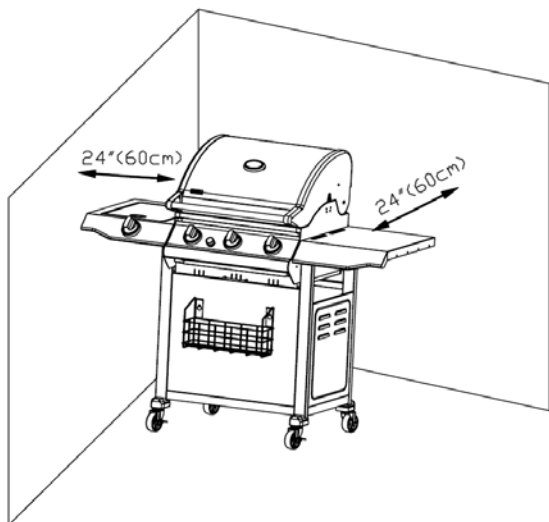
1. Ensure the LP cylinder valve and all burners are "Off".
2. Ensure the LP cylinder is connected to the regulator.
3. If the information in 1 & 2 is not followed exactly, a fire causing death or serious injury may occur.
4. Mix up a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: cylinder welds, regulator and cylinder connection, gas hose connections to the regulator, all gas hoses, all gas hose connections to the burners including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

⚠ WARNING

1. **DO NOT USE THE GRILL** if you cannot stop the leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

⚠ FOR YOUR SAFETY

1. Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 24 inches (60 cm) from sides and 24 inches (60 cm) from back.
2. Do not locate this outdoor cooking gas appliance under overhead-unprotected combustible surfaces.



Do not face the grill directly into the wind.

APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for barbecues.

⚠ WARNING

1. Do not use this grill in any enclosed area, garage, shed, or under any type of overhead structure or canopy.
2. Operate this grill only in a well-ventilated area.

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces and water.

Grill Operations

LIGHTING

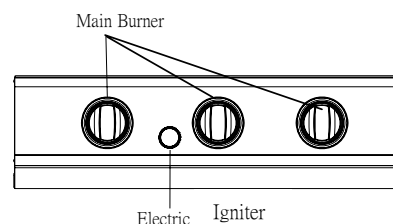
Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your grill. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), then see the Trouble Shooting section

⚠ WARNING

1. Read instructions before lighting.
2. Open lid during lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure

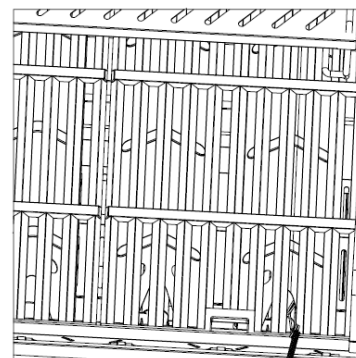
LIGHTING THE MAIN BURNERS USING ELECTRONIC IGNITION

1. Open the lid.
2. Ensure all burner control knobs are in the "Off" position.
3. Turn on the LP gas by turning the hand wheel on the cylinder valve.
4. Turn one burner control knob marked with an igniter flame "🔥" to "High".
5. Depress the electronic ignition button and hold down. You should hear a clicking sound, which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
7. When lit, turn the control knob to the desired setting.
8. Your grill is equipped with continuous ignition. Simply turn the control knob of the burner next to the lit burner to HI. It will light automatically. Do not press the electronic ignition button again. Then adjust control knob(s) to desired settings.



MANUALLY LIGHTING THE MAIN BURNERS WITH THE MATCH LIGHTING STICK

1. Open the lid.
2. Ensure all burners are in the "Off" position.
3. Slowly turn on the gas at the LP tank valve if it is not already on.
4. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
5. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
6. Press and turn the burner control knob to "HI/LIGHT". Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.

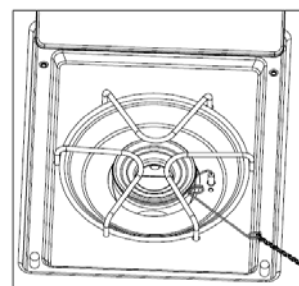


LIGHTING THE SIDE BURNER WITH ELECTRONIC IGNITION

1. Open the side burner cover
2. Ensure the side burner control knob is in the "Off" position, as well as any main burners not in use.
3. Turn on the LP gas if it is not already on.
4. Turn the side burner control knob to "High".
5. Depress the electronic ignition button and hold. You should hear a clicking sound, which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
7. When lit, turn the side burner control knob to its desired setting.

LIGHTING THE SIDE BURNER WITH THE MATCH LIGHTING STICK

1. Open the lid or side burner cover.
2. Ensure the side control knobs are in the "Off" position as well as any main burner not in use.
3. Turn on the LP gas if it is not already on.
4. Strike the match, and place near the top of the burner.
5. Turn the side burner control knob to "HIGH".
6. If the burner does not light within 5 seconds, turn the burner control knob to "Off". Wait 5 minutes for the gas to clear, and try again.
7. When lit, turn the burner control knobs to their desired setting.



TURNING OFF YOUR GRILL

1. Turn off the gas supply at the LP tank by turning the valve clockwise.
2. Turn all burner control knobs to the "Off" position.

Cleaning Your Grill

WARNING

1. Do not clean any part of your barbecue grill in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your grill regularly to prohibit grease build-ups and avoid a grease fire or excessive flare-ups.
5. Always allow the grill to cool down prior to cleaning.

STAINLESS STEEL – clean with multipurpose low abrasive non-phosphorous metal or stainless steel polish and a soft cloth. Always polish in the direction of the lines. Do not allow grease and dirt to accumulate.

In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so that they do not come in contact with your Gas Grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your Gas Grill. This includes, but is not limited to, Pool Chemicals (chlorine and bromine), Lawn Fertilizer, Ice Melting Salts, Sea or Salt Water, Urine, Bird Droppings, and Tree Sap.

OTHER EXTERIOR SURFACES– wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

COOKING GRATES, WARMING RACK, AND HEAT DIFFUSERS – use a stiff brass brush. Wash with warm water and mild dish soap as needed, rinse, and dry.

GREASE PAN AND TRAY – check after each use. Remove and empty the Tray when half full. Remove and clean the Pan as grease builds up. Both can be washed with warm water and mild dish soap.

ELECTRONIC IGNITER – visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

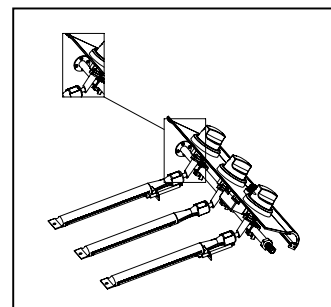
BURNERS – we recommend you clean your burners at least twice a year, or before use if the grill has not been used in over one month.

WARNING

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF LP GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the grill to cool, and then clean all burners.

CLEANING THE BURNERS

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the cooking grates, heat diffusers, and grease tray.
3. Remove the cotter pins located underneath the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris
8. Inspect the burner. Replace if any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure to the right.



WARNING

Properly locating the burner with respect to the orifice is vital for safety.

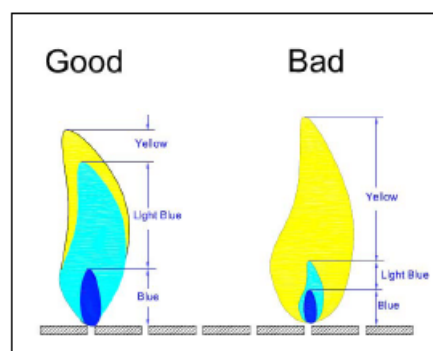
10. Secure the back of the burners to the firebox with the cotter pins.
11. Replace the grease tray, heat diffusers, and cooking grates.
12. Perform a Leak Test described earlier in this guide.

BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats can build up.

ALWAYS

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.



ELECTRONIC IGNITION MAINTENANCE

Your grill is equipped with electronic ignition. It's powered by one "AA" size battery. Replace the battery when necessary. Unscrew the igniter top. Place the new battery into the igniter with the positive (+) end of the battery facing up. Screw the igniter top back into place.

GRILL STORAGE

1. Clean your grill before storage.
2. Storage of a gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cover the grill.
4. Perform a Leak Test before use after storage.

Grilling With Your New Grill

Welcome to the world of grilling. Whether you're already an established griller, or just starting out, your new grill should bring you much enjoyment and satisfaction, to say nothing of some phenomenal meals. We encourage you to experiment to find your own favorite recipes.

The control panel is labeled "HI/LIGHT", "LOW", and "OFF" for each burner control knob. Simply push in on the temperature control knobs and turn to the desired heat setting. A thermometer is placed in the hood so that you can see the cooking temperature inside the grill.

The heat diffusers are designed to help evenly distribute heat throughout the grill. They are also designed to catch and smoke the right amount of drippings, adding more flavors to your meal.

DIRECT VS. INDIRECT COOKING

Food cooked on the grill is either done using direct or indirect cooking. Direct cooking is when the food is cooked directly over the heat. Food is placed in-between the burners for indirect cooking.

DIRECT – used for preheating and searing

Use Direct cooking to sear meats. This helps to keep food moist by locking in juices. Some food, such as steak, is first seared using Direct cooking, and then finished cooking using the Indirect method. This is generally used for quicker cooking foods. Preheat the grill to 500°F (260°C). You can shut off one or more burners if you do not need to use the entire grilling surface once you reach over 500°F(260°C). You can also use a medium high heat of 400°F or more by turning the burners down slightly. Place the food directly over the heat source. Remain vigilant when grilling using this method, as it's easy to overcook.

INDIRECT – how most food is cooked on a gas grill

Indirect cooking is used for foods that take longer to cook, including large cuts of meat such as roasts. It's also used for cooking more delicate food that can dry out quickly such as fish and poultry, for fattier foods to reduce flare-ups, and when grilling using a roasting pan or aluminum foil. Preheat the grill to 500°F(260°C). Then turn some burners off, and others to medium to low depending on the temperature you want to maintain. Generally, turn the center burner off for a 3-burner model and the 2 inside burners off on a 4-burner model. Grills with more than 4 burners will vary depending on what you are cooking. Generally, you want to keep the temperature around 350°F. Do not place the food directly over any burners when using this grilling method. .

SIDE BURNER

Use the side burner to boil soups, corn on the cob, lobster, steam, stir-fries, or warm.

GRILLING TIPS AND TRICKS

1. Always "Preheat" your grill before cooking. Light all main burners, turn to "HI", and close the lid until the thermometer reads over 500°F (260°C), which should be 4 minutes. Then adjust the burner control knobs to the proper temperature. Note that no preheating is necessary for the side burner.
2. The thermometer measures the temperature at the top of the lid. The temperature down by the cooking grates is generally somewhat warmer.
3. Mother Nature can impact your grilling times. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from much wind.
4. Trim away any excess fat from meat to reduce flare-ups.

5. Keep similar size portions together so that they cook more evenly.
6. Generally speaking, the more food on the grill, the longer the cooking time.
7. Be aware when using the Direct cooking method, as food can easily become overcooked, burned, or dry out. Food may require more turning, or sometimes, may need to be moved off the flame.
8. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
9. If a major flare-up, or too many flare-ups occur, turn off the gas, move the food away from the flare-up, and close the hood. Restart the grill once the flare-up has died down.
10. Turn foods infrequently. Generally, only turn a steak once during cooking.
11. Use tongs rather than a fork when turning the food on the grill. Less juice will be lost that way.
12. Know your sauce and when to apply. Oil and vinegar based sauces can be brushed on any time. Sugar based sauces like barbecue sauce should be applied during the last few minutes of cooking.
13. A timer can help you keep from over-cooking the food.
14. Use insulated protective mitts or potholders when working around a grill in operation.
15. Use a small amount of cooking oil on the cooking grates before heating to reduce foods sticking on the grates.

FOOD SAFETY

1. Always use safe food handling and preparation when using this grill.
2. Wash all poultry, seafood, and vegetables before cooking.
3. Use separate platters, plates, and utensils for uncooked and cooked foods.
4. Leave all meat, poultry, and seafood in the refrigerator until ready to cook.
5. Use a meat thermometer to ensure foods are adequately cooked.

Trouble Shooting Guide

BURNER WILL NOT LIGHT

- 1.) Gas supply is turned off. Turn on gas at LP tank.
- 2.) Out of propane. Check to be sure you still have propane in your tank.
- 3.) Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.
- 4.) Crimped fuel supply hose. Inspect and straighten.
- 5.) Regulator failure or damaged hose. Order replacement part and replace.
- 6.) Make sure you can hear the electronic igniter clicking. If not, replace the battery with an "AA" size. Inspect the electrode to be sure it's not coated in grease or dirt. If so, clean with rubbing alcohol. Check the distance from the electrode tip to the burner. The tip of the electrode should be 1/8" to 1/4" from the main burner and 1/8" to 3/16" from the side burner. Adjust if necessary. Inspect the electrodes to be sure they are not cracked or broken. If so, order replacement parts and replace.
- 7.) Blockage in the gas system. Inspect the burners to be sure insects, spider webs, etc do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.

IRREGULAR FLAME OR YELLOW FLAME

- 1.) New burner may have residual oil, which will burn off.
- 2.) Tubes in burners are blocked. Remove and clean.
- 3.) Burners have a high grease or dirt build-up. Remove and clean.
- 4.) Burners are not aligned properly with the valves. Inspect under the control panel.

SUDDEN DROP IN GAS PRESSURE OR FLAMES BLOW OUT

- 1.) Out of gas. Check to be sure you still have propane in your tank.

- 2.) Your excessive fuel flow valve has tripped, thereby reducing the flow of gas. Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and leak test. Slowly turn on LP tank and relight grill. Other ways the flow limiting device can be activated include
 - a. A ruptured gas hose. Inspect, perform a leak test, and replace as necessary.
 - b. Opening the control knobs before turning on the LP gas at the tank. Turn on the gas at the LP tank first before turning on a control knob to light.
 - c. Improper purging of tank before it was filled. See your LP gas dealer.
- 3.) Wind could be blowing out your burners. Turn front of grill to face wind or move out of the wind.

EXCESSIVE FLARE-UPS

- 1.) Heat diffusers, inside of grill, grates, and burners need to be cleaned.
- 2.) Grease tray needs to be cleaned and emptied.
- 3.) Using too high of heat to cook. Reduce control knob setting.
- 4.) Direct cooking method will produce more flare-ups than indirect. If using direct method, try using indirect.

FIRE BEHIND CONTROL PANEL

Immediately shut off LP tank valve and allow grill to cool.

- 1.) Check burners for obstructions and clean.
- 2.) Inspect under the control panel to be sure the burners are aligned properly with the valves.
- 3.) Gas is leaking from a faulty connection or damaged hose. Perform a leak test and inspect for leaks. Tighten or replace parts as necessary.

Frequently Asked Questions

Can I convert my gas grill from one fuel source to another?

No. Your gas grill is manufactured to specific standards developed by CSA and ANSI for your safety and grilling performance for either LP or Natural Gas. We do not offer conversion kits nor do we recommend you change the fuel type.

What is the difference between 304 commercial series stainless steel and others?

304 series stainless steel is also called 18/8, which means that it contains 18% chromium and 8% nickel. The chromium gives the stainless steel its color and its corrosion resistant properties on the surface. The nickel, which is what differentiates 304 series stainless steel, hardens the surface for additional protection. Some manufacturers use a 430 series stainless steel, which is 18/0. It contains less than 1% nickel. Therefore, it provides less corrosion protection and rust resistance. Our grills use only 304 series stainless steel. 304 series stainless steel is not magnetic, where 430 series stainless steel is.

How are your grills tested?

Our grills are tested and certified by CSA, a leading worldwide independent testing center, to meet or exceed various CSA and ANSI standards along with various performance standards. The burners and gas line in each grill are also individually tested when each grill comes off the assembly line just prior to packaging. Each burner is ignited for this test.

What is the humming noise I sometimes hear coming from my regulator?

The humming sound you can hear is just gas flowing through the regulator. There is no need to be concerned with a low volume of noise.

My grill has a low flame on some burners, or some burners will not light at all. What can cause this?

This can be caused by the regulator's flow limiting device, which is generated by a sudden change in pressure. Opening the tank valve too quickly can cause this. In this case, close the LP tank valve and disconnect from the regulator. Let it stand for 10 minutes. Reconnect the regulator to the LP tank. Open the grill lid. Slowly open the LP tank valve. Follow the burner lighting procedures and light the burner furthest from the LP tank. Continue to light the other burners as you move towards the LP tank.

Can I use ceramic plates, briquettes of any kind, or lava rocks?

No. Your grill is designed for use only with the heat diffusers. Grease drips down on to the diffusers and is burned, creating steam and additional flavor.

For technical support and replacement parts service

Please call **1-800-933-0527** or send a fax to **1-847-252-1001**.

Business hours: **Monday through Friday; 8:30AM-5:00PM Central Time.**

For customer service please call 888-922-2336 or via e-mail at help@service-requests.com

Do not call store for technical support and replacement part.

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