

GRILL 2 GO™

Model Numbers 465611003 and 465621303
Owner's Manual
Assembly, Operation,
Use and Care

THERMOS®



This Grill is for Outdoor Use Only

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

Installer/ assembler: Leave these instructions with consumer.

Consumer: Keep this manual for future reference.



WARNING



Failure to follow all manufacturer's instructions could result in fire or explosion which could cause property damage, personal injury or death.



CAUTION



Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

Grill2Go-VA-E / 36-6047-050-200 (04-02-03)



WARNING



FOR YOUR SAFETY

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 tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

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

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION



CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

LP (Liquefied Petroleum Gas)

- Is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- **LP gas is highly flammable and may ignite unexpectedly when mixed with air.**



Call Grill Service Center for Help and Parts

- If you need help or warranty parts call **1-800-241-7548** U.S., **1-800-387-6057** CAN, or send a FAX to 1-706-576-6355. Business hours: Open 24 hours - Seven days a week.
- To order non-warranty replacement parts or accessories (*grill cover, 4' adapter hose, carrying case*) call 1-800-993-2677, visit www.grilllovers.com, or send a FAX to 1-706-565-2121.

Installation Safety Precautions

- This grill is designed for use with LP (propane) gas. The regulator/valve supplied must be used. Replacement parts must be those specified by the manufacturer.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.2 Propane Installation Code**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. Grill is not to be installed in or on recreational vehicles and/or boats. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

This product is subject to patents pending in the U.S. and other countries.

IMPORTANT: Fill out the warranty information below.

Model Number _____

Serial Number (on grill) _____

Date Purchased _____

Warranty

Thermos warrants to the original consumer-purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (If assembled by consumer-purchaser) as follows:

- (1) The aluminized top and bottom for a period of three (3) years from date of purchase; excluding the paint finish;
- (2) The burner/venturi assembly for a period of three (3) years from date of purchase;
- (3) All other parts, for a period of one (1) year from date of purchase.

Thermos will, at its option, refinish or replace any product or part found to be defective during the warranty period. Thermos will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid. If you wish to obtain performance of any obligation under this limited warranty, you should write to:

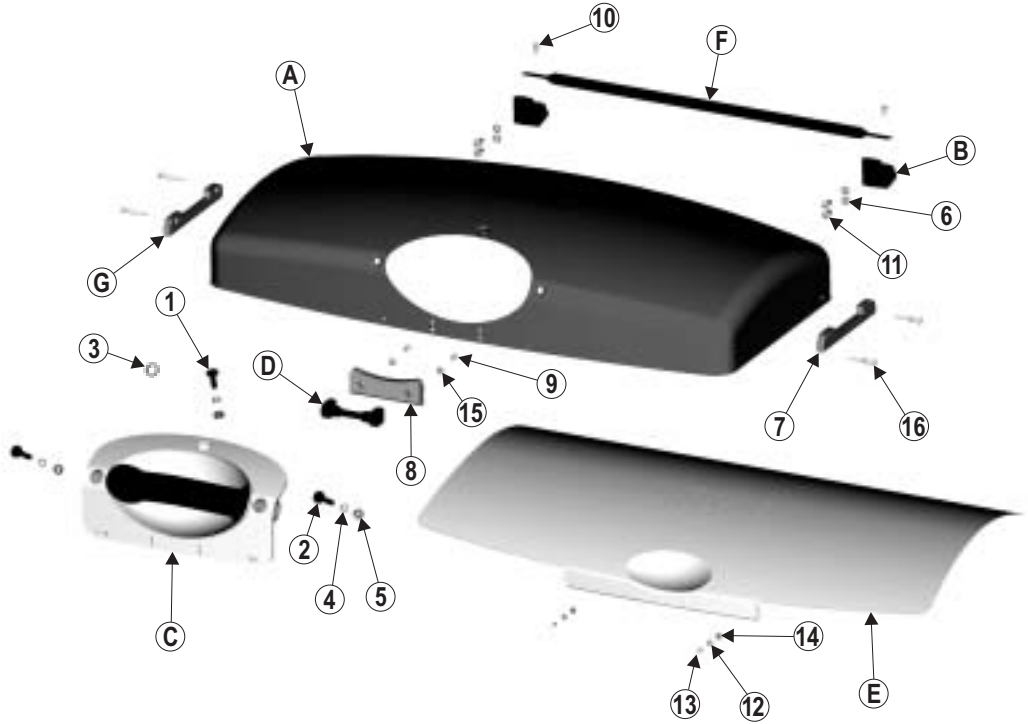
THERMOS GRILLS
Consumer Warranty / P.O. Box 1240
Columbus, GA 31902-1240

Thermos may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Thermos will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty. This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Thermos' 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, so the above limitations or exclusions may not apply to you. The warranty gives you specific legal rights and may also have other rights which vary from state to state.

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Parts List and Diagram – Grill Lid

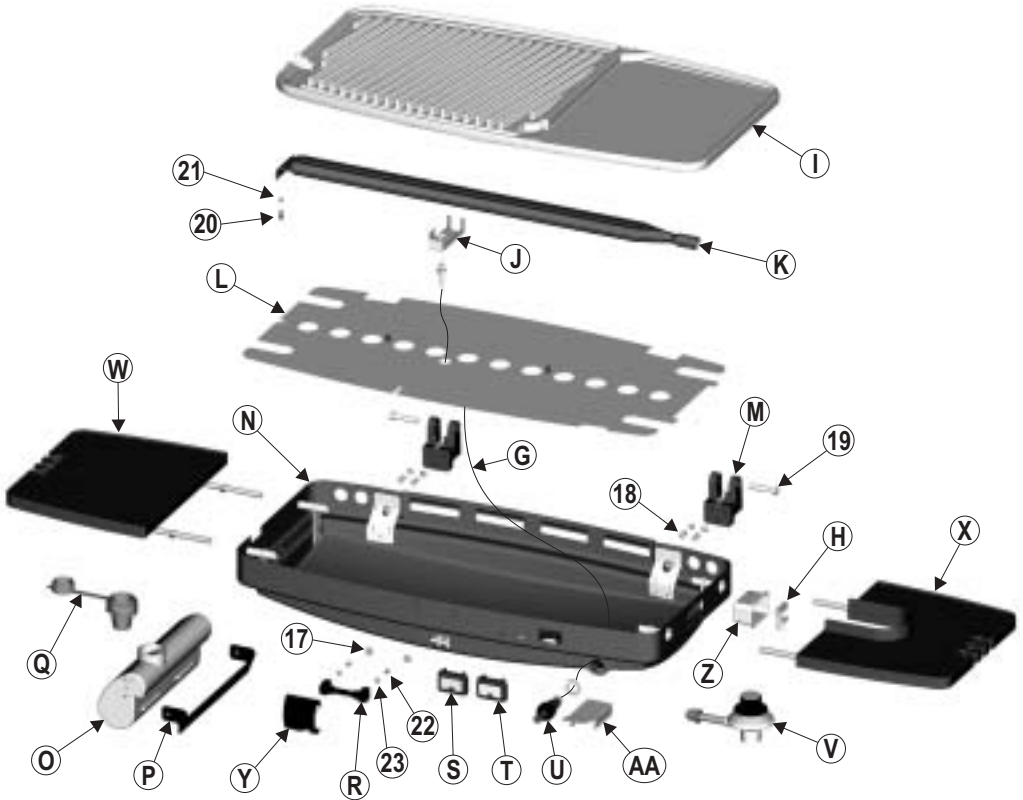


Key	Qty.	Description	Part No.	Key	Qty.	Description	Part No.
A	1	Lid	65-6047-063-204	1	1	Coach Bolt	41-9000-570-000
B	2	Upper Hinge	65-6047-093-200	2	2	Coach Bolt	41-9000-589-000
C	1	Handle Assembly	69-6047-057-200	3	1	Washer	42-9000-390-000
D	1	Upper Latch	65-6047-096-200	4	3	Spring Washer	42-9000-381-000
E	1	Heat Shield	21-6047-082-200	5	3	Nut	43-9000-034-000
F	1	Torsion Bar	65-6047-110-200	6	4	Spring Washer	42-9000-380-000
				7	2	Side Spacer	13-6047-397-200
				8	1	Center Spacer	13-6047-399-200
				9	2	Self-Tap Screw	41-9000-278-000
				10	2	Self-Tap Screw	41-9000-334-000
				11	4	Self-Tap Screw	41-9000-355-000
				12	2	Washer	42-9000-349-000
				13	2	Machine Screw	41-9000-585-000
				14	2	Nut	43-9000-005-000
				15	2	Spring Washer	42-9000-307-000
				16	4	Side Spacer Pin	13-6047-398-200

Included in Model 465621303

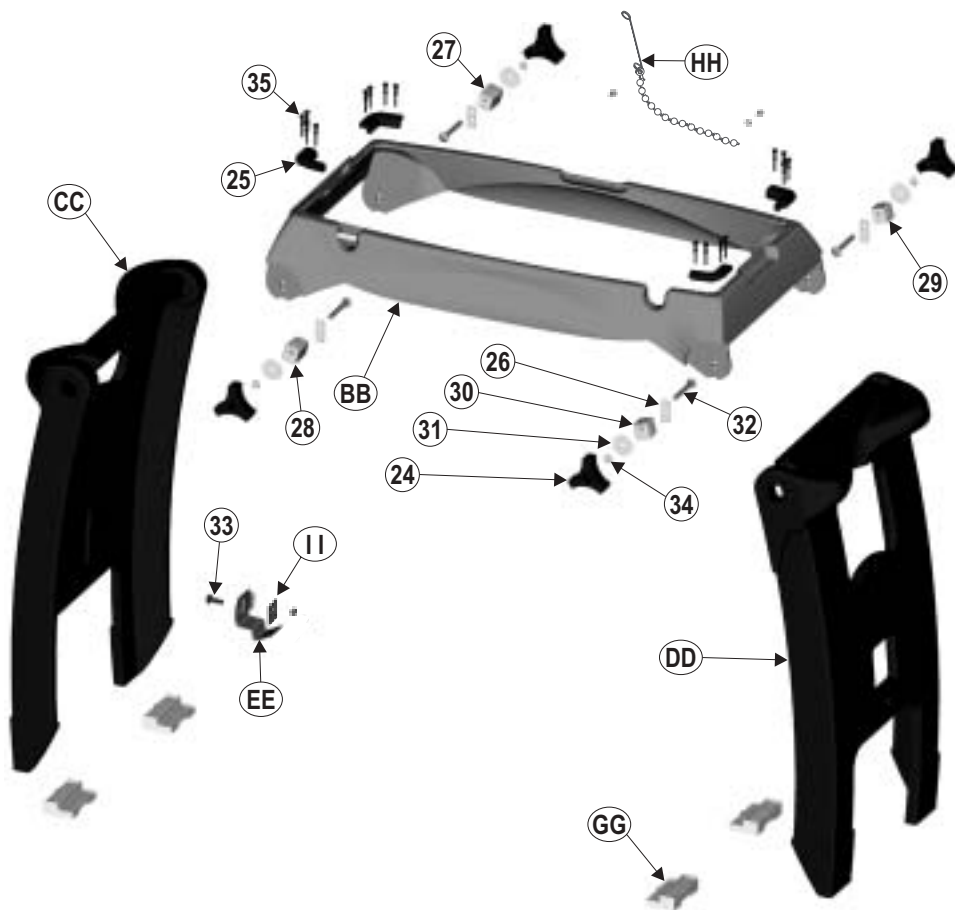
Qty.	Description	Part No.
1	4' Adapter Hose	4187018
1	Thermos Can Holder	5991877

Parts List and Diagram – Grill Bottom and Burner System



Key	Qty.	Description	Part No.	Key	Qty.	Description	Part No.
G	1	Ignitor Wire	69-6047-332-200	V	1	Regulator/Valve	69-6047-031-200
H	1	Regulator Lock	69-6047-340-200	W	1	Side Shelf - Left	69-6047-008-200
I	1	Grate	65-6047-339-200	X	1	Side Shelf - Right	69-6047-009-200
J	1	Collector Box	21-6047-338-200	Y	1	Latch Clasp	11-6047-012-200
K	1	Burner	69-6047-029-200	Z	1	Venturi Guard	21-6047-024-200
L	1	Lower Heat Shield	21-6047-023-201	AA	1	Ignitor Shield	21-6047-400-200
M	2	Lower Hinge	69-6047-048-200				
N	1	Grill Bottom	65-6047-064-204	Key	Qty.	Description	Part No.
O	1	Grease Bottle	11-6047-020-200	17	2	Self-Locking Ring	42-9000-368-000
P	1	Grease Bottle Rib	11-6047-085-200	18	4	Self-Tap Screw	41-9000-355-000
Q	1	Grease Bottle Lid	13-6047-059-200	19	2	Hinge Pin	41-6047-025-200
R	1	Lower Latch	65-6047-094-200	20	1	Machine Screw	41-9000-088-000
S	1	Heat Indicator	69-6047-013-200	21	1	Nut	43-9000-005-000
T	1	Sight Glass	69-6047-017-200	22	2	Self-Tap Screw	41-9000-334-000
U	1	Ignitor	69-6047-014-200	23	1	Washer	42-9000-307-000

Parts List and Diagram – Plinth and Legs



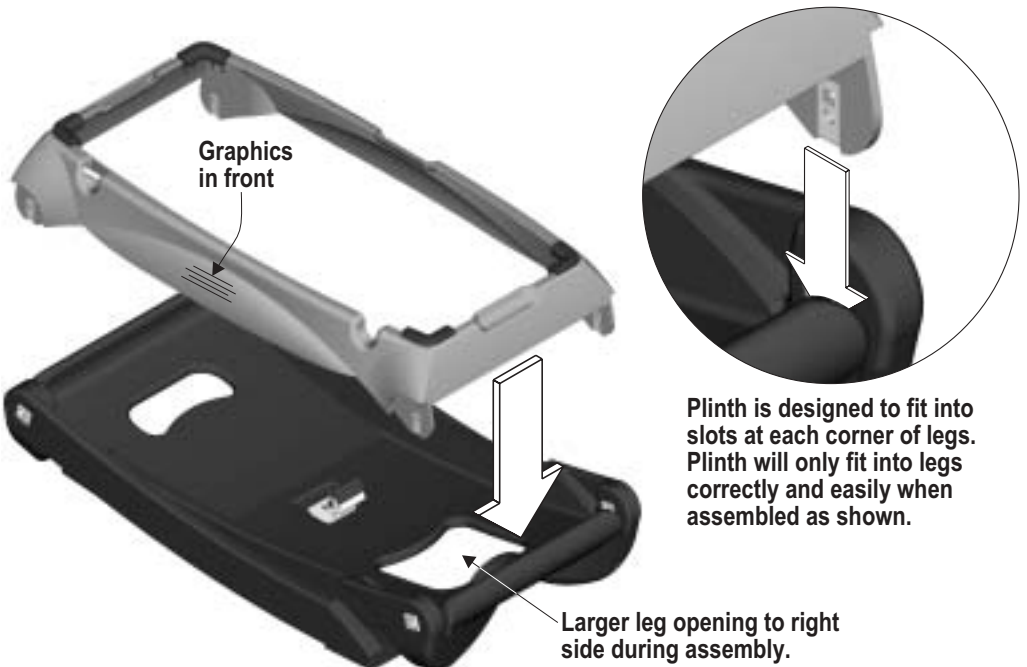
Key	Qty.	Description	Part No.	Key	Qty.	Description	Part No.
BB	1	Plinth	64-6047-359-203	24	4	Leg Fasteners	11-6047-033-200
CC	1	Leg - Left	11-6047-036-201	25	4	Stand Offs	13-6047-026-200
DD	1	Leg - Right	11-6047-037-201	26	4	Coach Bolt Bracket	21-6047-021-000
EE	1	Leg Latch	21-6047-394-200	27	1	Stopper/Left Rear	22-6047-102-200
GG	4	Leveling Blocks	11-6047-065-200	28	1	Stopper/Left Front	22-6047-103-200
HH	1	Match-Light Stick	63-6047-369-200	29	1	Stopper/Right Rear	22-6047-104-200
II	1	Square Washer	21-6047-419-200	30	1	Stopper/Right Front	22-6047-105-200
				31	4	Washer	42-9000-391-000
				32	4	Coach Bolt	41-9000-588-000
				33	1	Coach Bolt	41-9000-570-000
				34	5	Nut	43-9000-034-000
				35	16	Stand Off Pin	13-6047-088-200

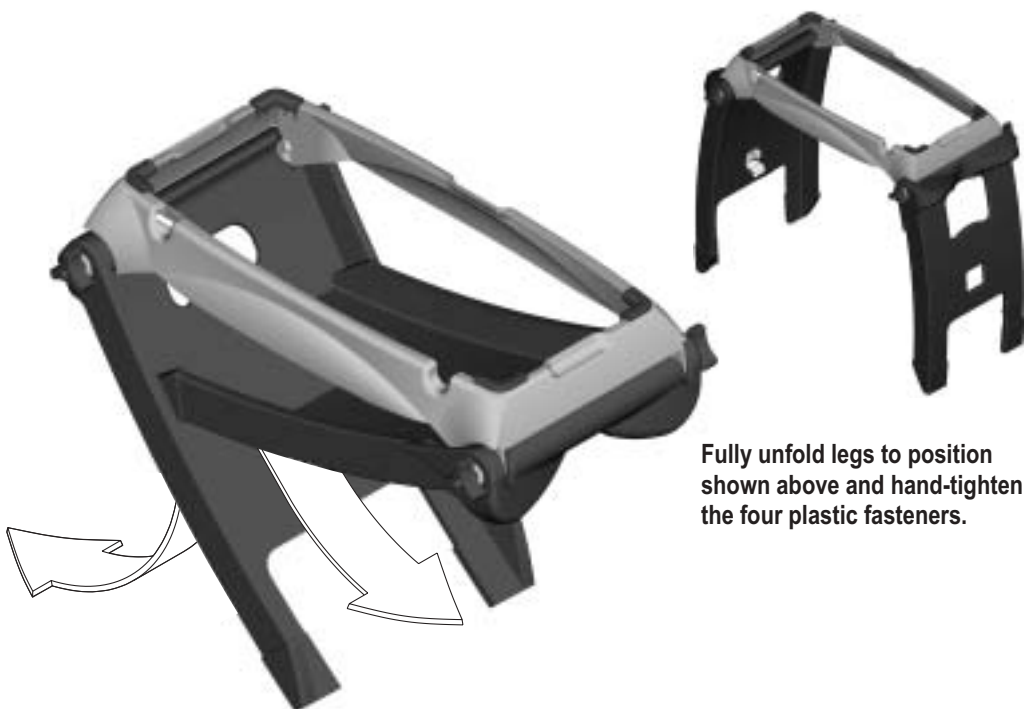
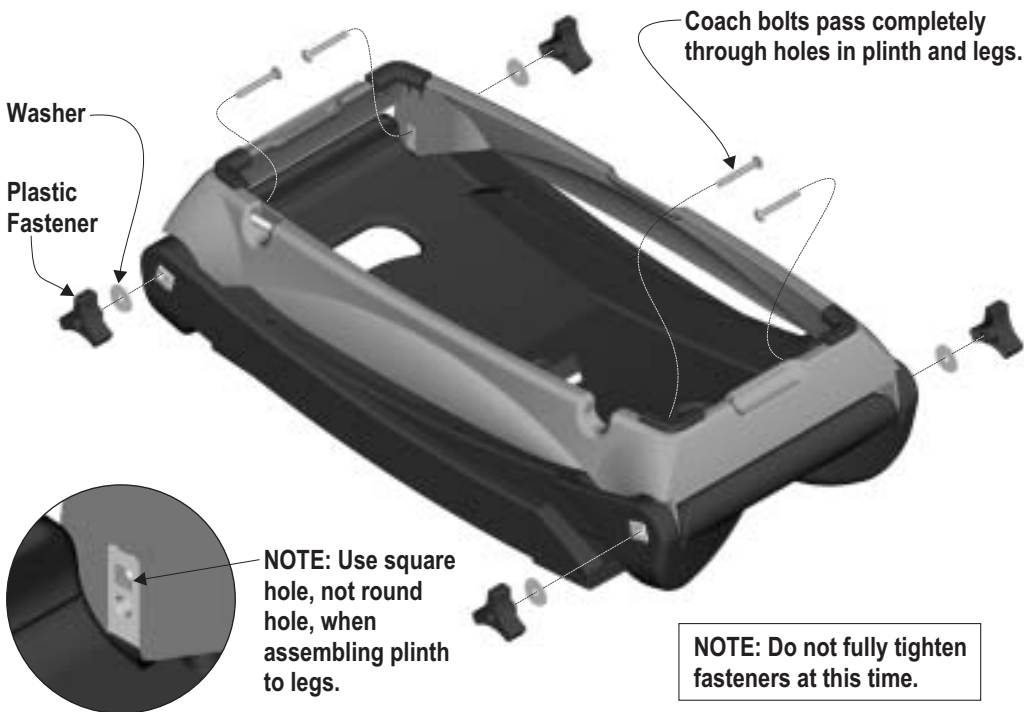
Assembly

Your grill will require minimal assembly. The Grill2Go™ is packaged in three major components. Additional parts are stored beneath grill lid. Remove all protective packaging and product information cards before assembly.



NOTE: The rubber spacers on the grill lid help to protect the non-stick cooking surface and should not be removed.



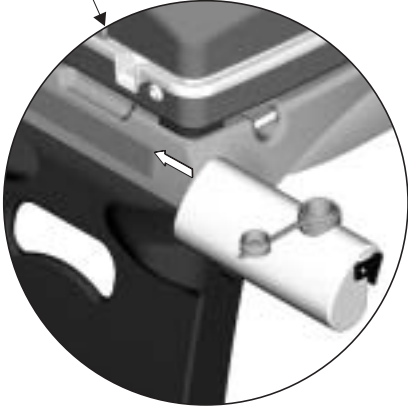


Grill fits firmly onto plinth.

Grease container slides onto slot on left side of plinth. Cap should be open when installing.

Tab on grill bottom snaps under front lip of plinth.

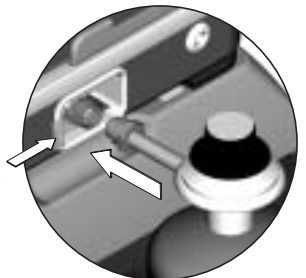
Igniter on grill bottom fits into slot in plinth.



A Attach 1 lb. LP cylinder to regulator by twisting clockwise.
NOTE: 1 lb. LP cylinder sold separately.

B Connect regulator to burner on right side of grill. Slide regulator lock to right to insert regulator. Regulator should rest firmly against burner.

Regulator lock should spring back to original position to lock regulator in place.





Insert shelf rods into holes in sides of grill bottom.

Shelf with valve cutout attaches to right side of grill.



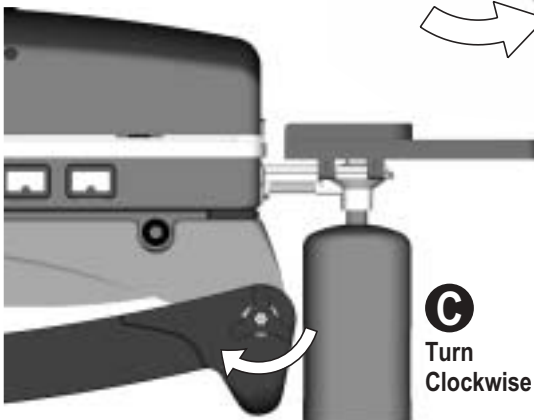
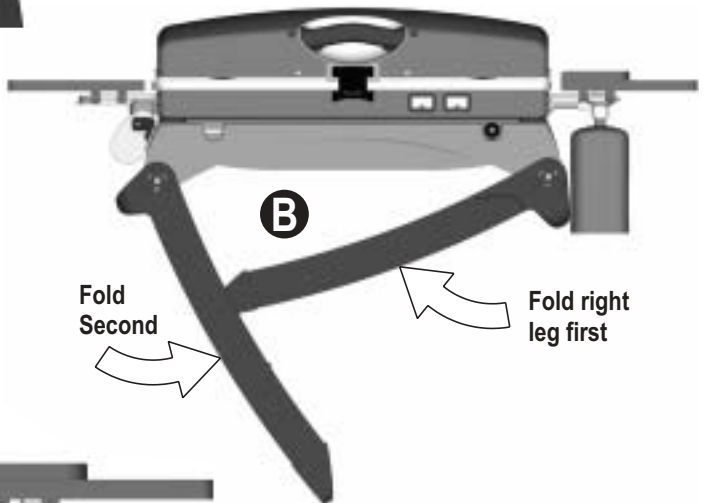
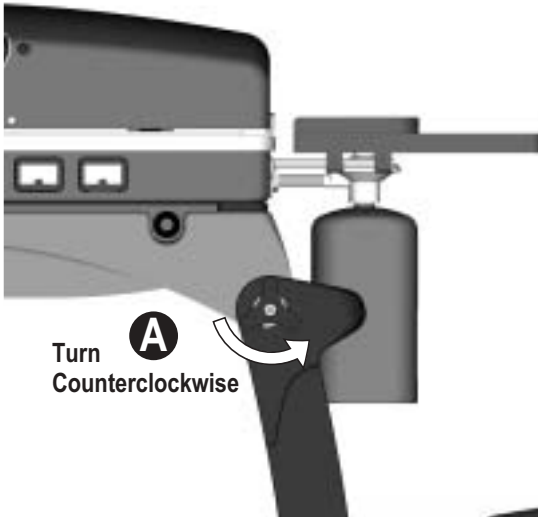
WARNING



Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

Your Grill2Go™ can be used with the legs fully extended or folded beneath the grill.

To use grill on a table-top, fully loosen plastic fasteners (A), fold legs inward until they latch together (B), then hand-tighten the fasteners to secure legs in the closed position (C).



Use and Care

Propane Cylinder Use (1 lb. Disposable)

- Use only cylinder marked "Propane Fuel".
- Size should be 4" diameter, 8" height, or 3" diameter, 10" height.
- Save cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. Gas cylinder must be upright in use.

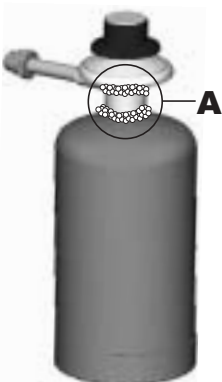
	<h1>WARNING</h1>	
<p>Use only 1 lb. propane bottles as specified above. Use of other gas bottles could cause gas leak or fire.</p>		

Leak Testing (1 lb. Disposable) **IMPORTANT!**

- During leak test, keep grill away from open flames or sparks and do not smoke. Grill must be leak tested outdoors in a well ventilated area.
- Leak test must be repeated each time gas cylinder is replaced or after storage.

Materials needed include clean paint brush and 50/50 soap and water solution. Use mild soap and water. ▲ **Do not use household cleaning agents.** Damage to components can result.

1. Be sure **control knob** on regulator is in "OFF" position.
2. Brush soapy solution onto **connection** between gas cylinder and regulator at **(A)**.



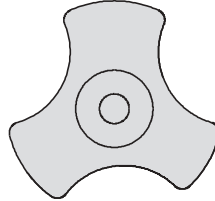
▲ If growing bubbles appear, there is a leak. Retighten connection and repeat steps 1 and 2

If you cannot stop a leak, remove gas cylinder from regulator and check for damaged threads, dirt and debris on regulator and gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. Remove any obstruction that may be found and repeat leak test. **If threads are damaged on either regulator or gas cylinder, replace.** Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at 1-800-241-7548 U.S. or 1-800-387-6057 CAN.

Propane Cylinder Use (20 lb. Refillable)

The 20 lb. LP tank used with your grill must meet the following requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- Tank must be constructed and marked in accordance with specifications for LP tank of the U.S. Department of Transportation (DOT) or for Canada, CAN/CSA B-339, cylinders, spheres, and tubes for transportation of dangerous goods, Transport Canada (TC). See LP tank collar for marking.
- LP tank valve must have:
 - Type 1 outlet compatible with adapter hose.
 - Safety relief valve.
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only tanks equipped with this type of valve. Tank must be upright in use.**
- Supply system must be arranged for vapor withdrawal and include collar to protect LP tank valve.



OPD Hand Wheel

LP Tank Filling (20 lb. Refillable)

- Use only licensed and experienced dealers.
- LP tank **must be purged** before filling.
- Dealer should **NEVER** fill LP tank more than 80% of LP tank volume.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.
- **LP Tank Exchange:** You may choose to replace your empty LP tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange for OPD safety feature equipped tank as described in LP Tank.**
- Always keep LP tank in upright position during use, transit or storage.
- **Leak test LP tank BEFORE connecting to grill.**



DANGER



- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the instructions above are not followed exactly, a fire causing death or serious injury may occur.

Leak Testing (20 lb. Refillable) **IMPORTANT!**

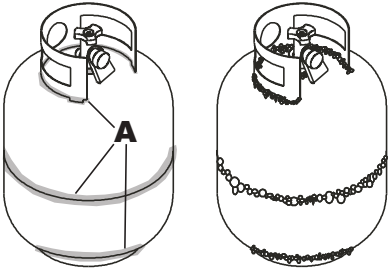
For your safety

- Leak test must be repeated each time LP tank is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak checked outdoors in well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.

Use a clean paint brush and 50/50 soap and water solution. **Use mild soap and water.**

▲ **Do not use household cleaning agents.** Damage to gas train components can result.

Brush soapy solution onto the shaded areas shown below (A).

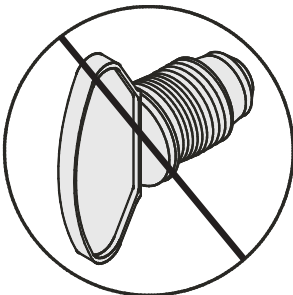


	CAUTION	
<p>If “growing” bubbles appear do not use or move the LP tank. Contact an LP gas supplier or your fire department.</p>		

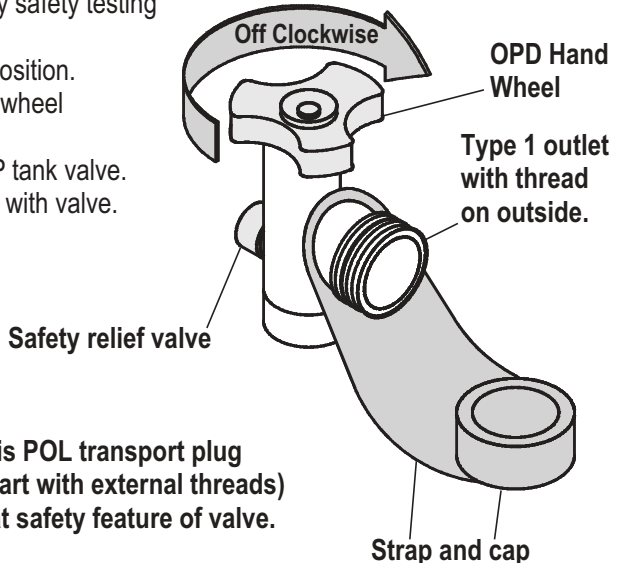
Connecting The Adapter Hose (sold separately) To The LP Tank

1. Use only adapter hose approved by safety testing organizations (CSA, UL, etc).
2. Turn all control knobs to the OFF position.
3. Turn LP tank OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.

(This section continued on next page.)

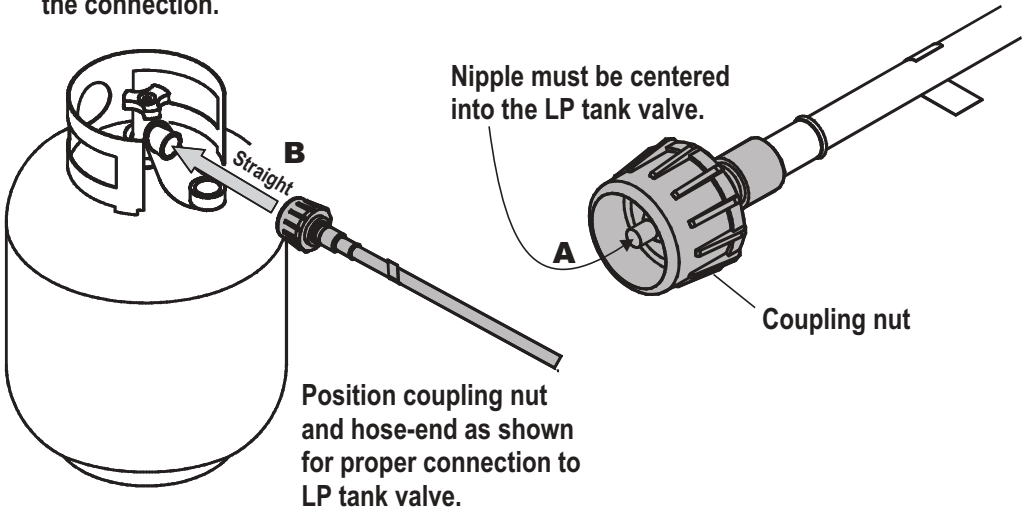


Use of this POL transport plug (plastic part with external threads) will defeat safety feature of valve.



Connecting The Adapter Hose To The LP Tank (*continued*)

5. Hold hose end, insert nipple (A) into LP tank valve. Hand tighten coupling nut, *holding connector in a straight line (B) with LP tank valve* so as not to cross thread the connection.



6. Turn the coupling nut clockwise to tighten to a full solid stop. The hose-end will seal on the back-check feature in the LP tank valve, resulting in some resistance. **An additional one-half to three quarters turn is required to complete connection. Tighten by hand only - do not use tools.**

NOTE: If you cannot complete connection, disconnect hose-end and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this connector!**

Hose Check

Before each use, check to see if hose is cut or worn. Replace damaged hose before using grill. Use only hose specified by manufacturer.

	<h1>WARNING</h1>	
<ul style="list-style-type: none">• Do not insert any foreign objects into the valve outlet. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.• Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.		



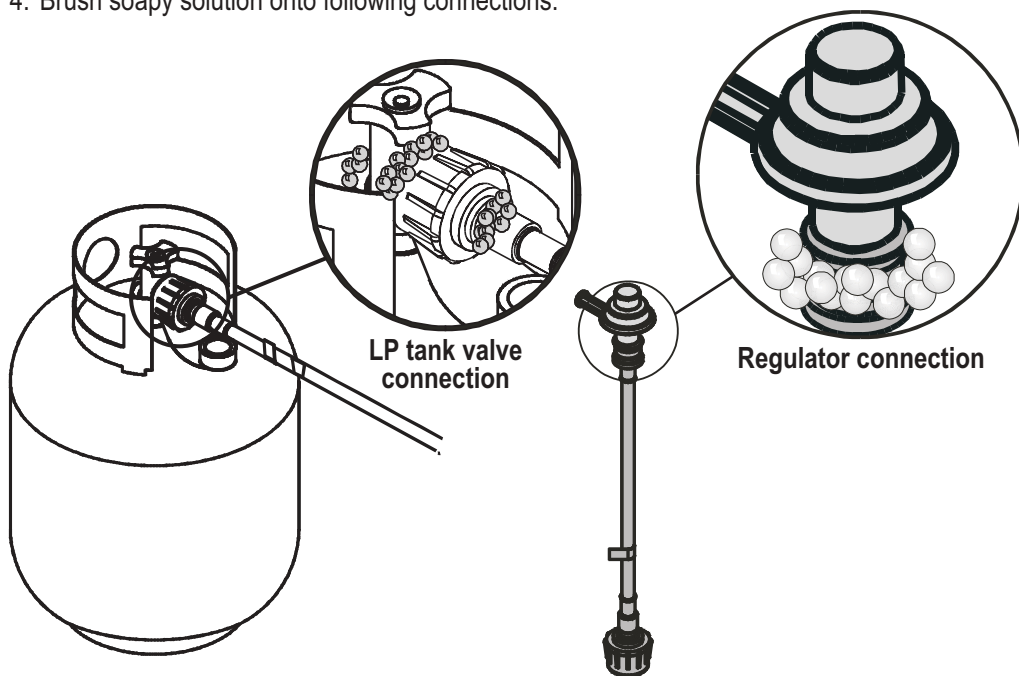
WARNING



- Do not use grill until leak checked.
- If leak is detected at any time, **STOP** and call the Fire Department.
- If you cannot stop a gas leak, *immediately* close LP tank valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hoses and Regulator

1. Turn grill control knob to off.
2. Be sure connector is tightly connected to LP tank.
3. Completely open LP tank valve by turning hand wheel counter clockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto following connections:



5. **"If growing"** bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. **If leaks cannot be stopped "do not try to repair"**. Call for replacement parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at 1-800-241-7548 U.S. or 1-800-387-6057 CAN.
6. Always close LP tank valve after performing leak test by turning hand wheel clockwise.

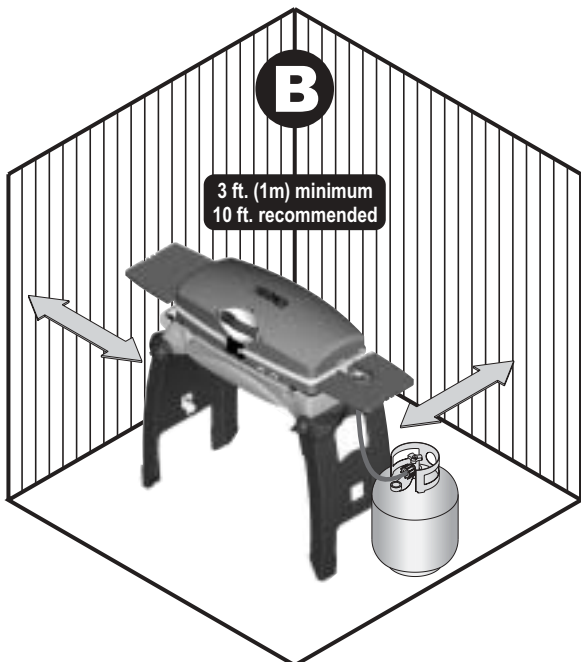
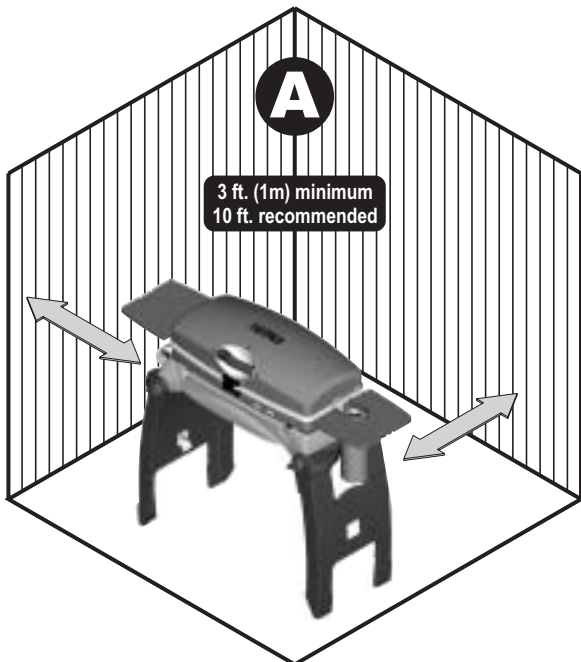


WARNING



For Safe Use Of Your Grill:

- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Never use regulator from this grill with any other LP appliance.
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under a surface that can catch fire.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.
- Do not use charcoal in a gas grill.
- This appliance is not intended for and should never be used as a heater.
- **Operate grill with 1 lb. cylinder in correct position as shown in A.**
- **Always remove 1 lb. cylinder from grill when transporting.**
- **Operate grill with 20 lb. cylinder in correct position as shown in B.**
- **Always remove 20 lb. cylinder from grill when transporting.**



Safety Tips

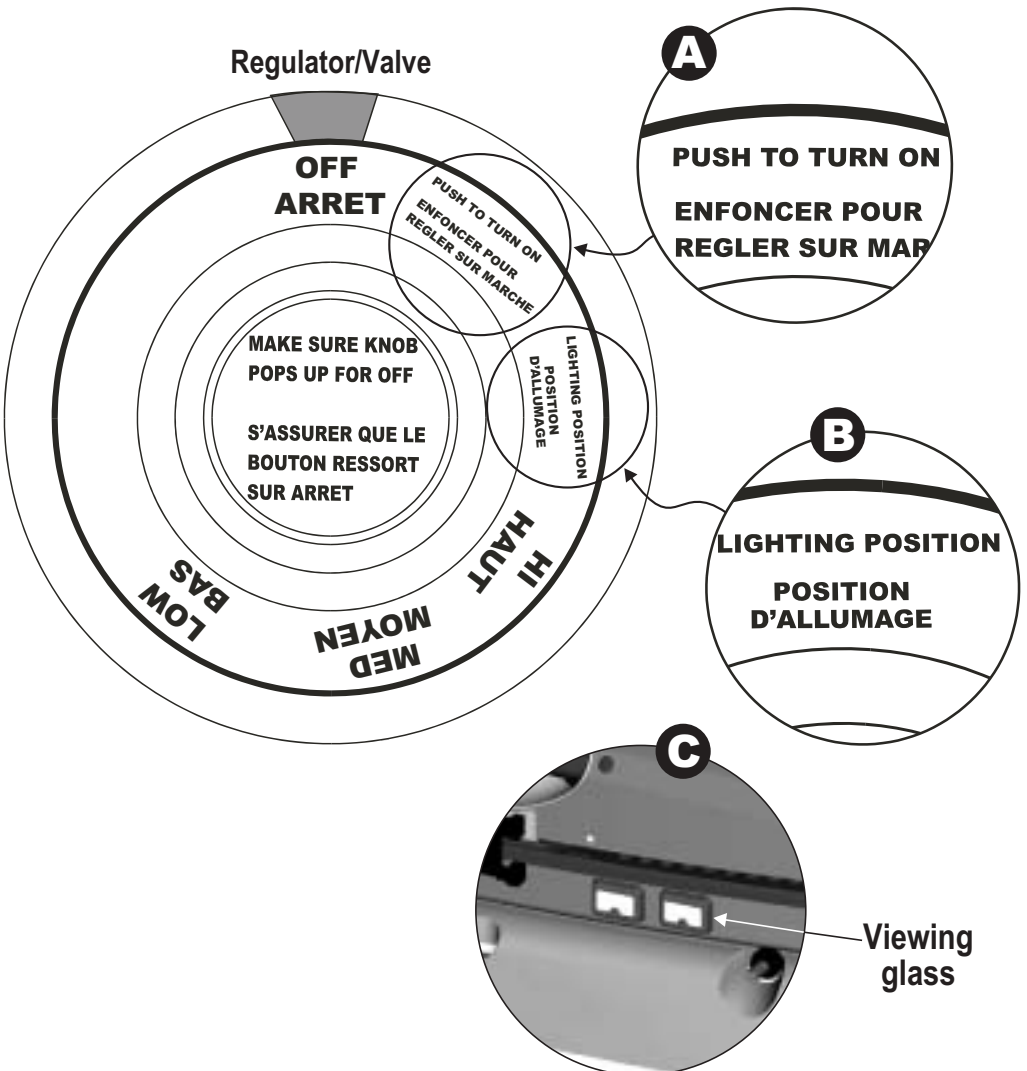
- ▲ The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ▲ When grill is not in use, disconnect 1 lb. cylinder or turn off 20 lb. cylinder.
- ▲ Never move grill while in operation or still hot. Allow the appliance to cool before moving or storing.
- ▲ Use only tools supplied or plastic tools.
- ▲ Maximum load for side shelf is 10 lbs.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the Troubleshooting Section.
- ▲ Light burners (see lighting instructions on following page). Check to make sure they are lit, close the lid and warm up grill on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.

Ignitor Check

Regulator/Valve must be in “Off” position. Remove cooking grid. Press ignitor button rapidly. “Click” should be heard and spark seen each time between burner and electrode. Replace cooking grid. See Troubleshooting if no click or spark.

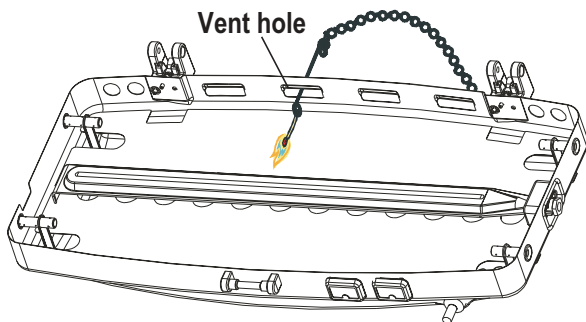
Ignitor Lighting

1. Push regulator/valve counterclockwise to “PUSH TO TURN ON” (A), push in, then turn to “LIGHTING POSITION” (B).
2. Push ignitor button rapidly to light. Use viewing glass (C) to be sure burner lights and stays lit.
3. If ignitor does not work, follow match lighting instructions.



Match Lighting

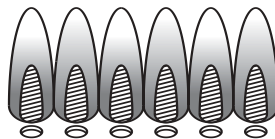
1. Push Regulator/Valve in and turn counterclockwise to LIGHTING POSITION.
2. Attach match to match lighting stick, light match.
3. Insert match lighting stick into vent hole at rear of grill.



	<h1>WARNING</h1>	
<p>If burner does not light within 5 seconds, turn knob to OFF, wait 5 minutes, try again.</p>		

Burner Flame Check

Light burner. Look through viewing glass on front of grill and make sure burner stays lit while rotating the regulator knob from HIGH to LOW. Always check flame prior to each use.



Before Your First Cookout.

Leak test your grill. Light burners, check to make sure they are lit, close the lid and warm up grill on HIGH for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.

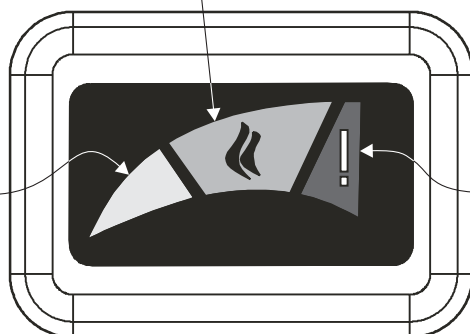
Turning Grill Off

- Turn knob to OFF position. Make sure regulator/valve pops up. If it does not, discontinue use and order new part.
- Disconnect 1 lb. cylinder or turn off valve on 20 lb. cylinder.

Heat Indicator

Cooking Zone

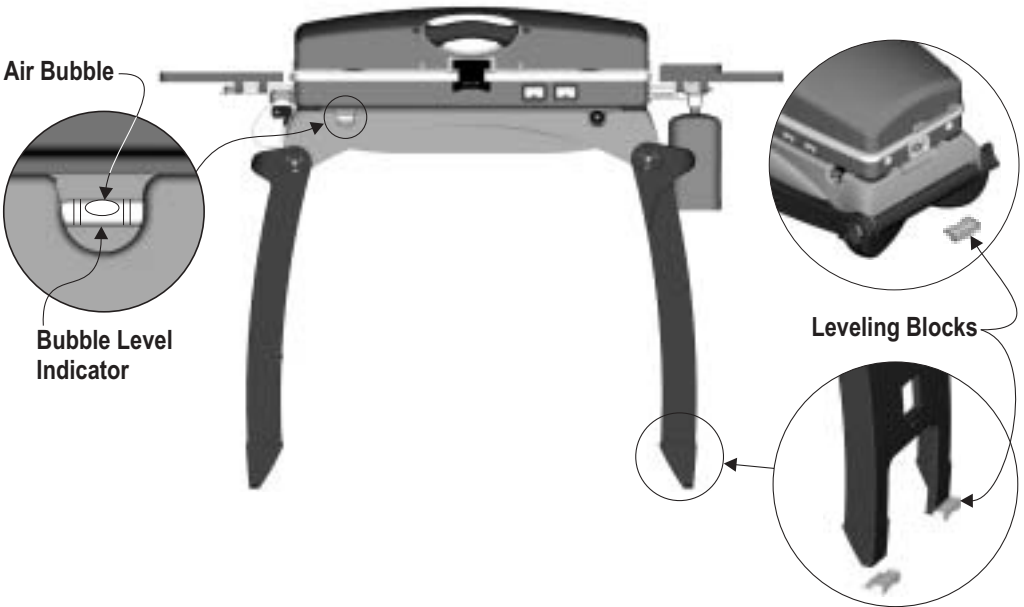
Indication of warming up or cooling down.



Too hot. Will damage non-stick surface.

Leveling Grill for Grease Drainage

- For proper grease drainage, the grill should be level left to right and angled slightly to the front. The bubble level on the plinth will indicate whether or not grill is level.
- If ground is uneven, use leveling blocks provided and place as needed under feet to level the grill. In soft ground, such as beach sand, press the angled feet into ground to level the grill.
- When using grill with legs folded, place leveling blocks upside-down under each rear leg.



General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic Side Shelves:** Wash with warm soapy water and wipe dry. ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic side shelves. Damage to and failure of shelves can result.
- **Non-Stick Cooking Surface:** Turn grill off before cleaning. While still warm, pour a cup of water over cooking surface to loosen grease and food particles and to speed cool-down. Use supplied cleaning comb to scrape off excess grease and food particles. Wipe cooking surface with a paper towel or sponge. Once completely cool, cooking surface can be removed and washed with warm soapy water or placed in dishwasher.
- **Grease Bottle:** After each use, remove bottle and rinse with hot soapy water.



CAUTION



Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.



Typical spider webs inside burner.

Cleaning the Burner Assembly.

1. Turn gas off at control knob and LP tank.
2. Remove cooking surface.
3. Remove regulator/valve from grill.
4. Clean outside of burner with soap and water. Open clogged holes with a thin wire. Examine holes. Due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found, replace burner. Burner can be cleaned either installed or removed.
5. If grill is to be stored, coat burner lightly with cooking oil. Wrap in protective cover to keep insects out.
6. Replace cooking surface.

VERY IMPORTANT: Before cooking again on grill, follow *Burner Flame Check* and warnings on pages 2 and 19.

Non-Stick Cooking Surface Use and Care.

- Use only plastic tools.
- Do not cut food on surface.
- Do not put pots or pans on surface.
- Do not leave lid down for more than 10 minutes without food on the grill. Non-stick surface may be damaged.

Storing Your Grill

- Clean cooking surface and grease container.
- When LP tank is connected to grill, store outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors.
- Store grill indoors ONLY if LP tank is turned off and disconnected, removed from grill and stored outdoors in well-ventilated space and out of reach of children.
- Leak test the grill after removing from storage and follow Cleaning Burner Assembly instructions before starting grill.

Food Safety

Food safety is an important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

How to Tell if Meat is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature and cut into food to check for visual signs of doneness. NOTE: Do not cut into food while it is on the grill's cooking surface. This may damage the cooking surface. Move food to a plate to check, then return it to the cooking surface if necessary.
- Poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal, lamb, steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor.	Electrode and burner are wet. Electrode cracked or broken, "sparks at crack". Wire is loose or disconnected. Wire is shorting (sparking) between ignitor and electrode. Bad ignitor.	Wipe dry with cloth. Replace electrode. Reconnect or replace ignitor wire. Reconnect or replace ignitor wire. Replace ignitor.
Burner will not match light.	No gas flow. Obstruction of gas flow. Does valve cap stay down. Disengagement of burner to valve.	Check gas source. Clear burner. Replace with Thermos parts. Check steps in assembly instructions.
Flames blow out.	High or gusting winds.	Turn front of grill to face wind or increase flame height.
Flashback (fire in burner tube)	Burner is blocked.	Clean burner.

Recreational Vehicles

THERMOS GRILLS has approved use of the Grill2Go™ with specific recreational vehicles subject to the following provisions:

- The Grill2Go™ is to be directly connected to an additional 20 lb. or 30 lb. DOT/TC LP tank mounted on the RV. The Grill2Go™ cannot be attached to any part of the gas system of the RV except directly to the tank itself.
- The additional 20 lb. or 30 lb. tank is available from your RV dealer and must be mounted on the RV complying with approved RV standards.
- The connection from the tank to the grill must be with a minimum 15' approved hose available from your RV dealer.
- The Grill2Go™ must always be operated at least 10' from the body of the RV.
- Never use the Grill2Go™ in an enclosed space or under a surface such as an awning or a screen room or fire could result.

THERMOS®

A Division of W.C. Bradley Company

P.O. Box 1240

Columbus, GA 31902-1240

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Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313 and D461,359. Canada: 87743; 87744; 92607; 92608 and 1,316,424.

Other Patents Pending.

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