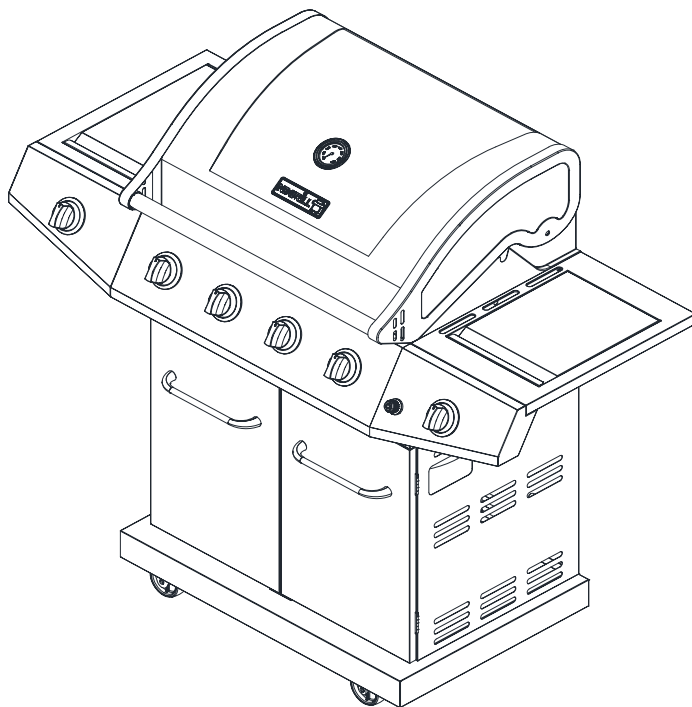




LP GAS GRILL (pages 1-24)
PARRILLA A GAS LP (página 25-49)
GRIL AU GAZ DE PÉTROLE
LIQUÉFIÉ (page 50-74)

MODEL / MODELO / MODÈLE # 720-0783C



! WARNING

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.

! WARNING

This grill is not intended to be installed in or on recreational vehicles and/or boats.

! WARNING

FOR OUTDOOR USE ONLY.

Version No.19000398A0

Note to Consumer/Nota para el usuario/Note destinée à l'utilisateur

Leave this Owner's Manual in a convenient place for future reference.

Deje este Manual del Usuario en un lugar conveniente para referencia en el futuro.

Rangez ce manuel de l'utilisateur dans un endroit pratique pour une consultation future.



SERIAL # _____ MFG. DATE _____ PURCHASE DATE: _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-800-913-8999, 8 a.m. - 5 p.m., EST, Monday – Friday.

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Grill Warranty

One-Year Limited Warranty on stainless steel and other parts.

If this grill fails due to a defecting material or workmanship within one year from the date of purchase, call 1-800-913-8999.

For five years from the date of purchase, any stainless steel burner that rusts through will be replaced under warranty terms.

All warranty coverage excludes igniter batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

WARNING: This product contains lead, a chemical known to the State of California to cause birth defects or other reproductive harm.
Wash your hands after handling this product.

Precautions



WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.



WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.



WARNING

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



DANGER

If you smell gas:

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

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA S4, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, or the standard for Recreational vehicles, ANSI A 119.2, and CSA Z240 RV series recreational vehicle code, as applicable. LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.

Precautions

A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use.

You must use an OPD gas tank which offers an Overfill Prevention Device.

This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, pressure regulator and/or grill.

The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the National Standard of Canada ,CAN/CSA-B339 , Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission .

1. The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdraw.
3. The LP gas tank used must have a collar to protect the tank valve.

Proper Placement and Clearance of Grill

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 24 inches from the back and side of any combustible surface. Your gas grill should not be used under overhead combustible construction . Do not obstruct the flow of ventilation air around the gas grill housing.

- Do not install this outdoor gas grill in or on recreational vehicles or boats.
- Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.
- **Never** connect an unregulated LP gas tank to your gas grill. The gas pressure regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
- Only use the pressure regulator and the hose assembly supplied with your gas grill. Replacement pressure regulators and hose assemblies must be those specified in this manual.

- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas tank under or near this appliance.
- Never fill the tank beyond 80 percent full. If this information is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas tanks in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.



Always keep the LP cylinder at 90° (upright) orientation to provide vapor withdraw.

- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.
- The pressure regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas pressure regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-800-913-8999 for a replacement hose.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill.



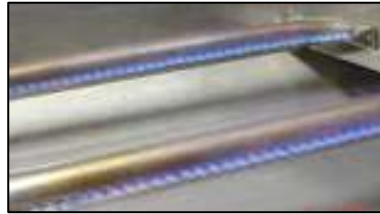
WARNING

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you can not extinguish, call your fire department. Do not call near the LP gas tank because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the pressure regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the pressure regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help with this procedure refer to page 20, item 4 of "If Grill Still Fails To Light", or call the Grill Information Center at 1-800-913-8999.

Burner Flame Check



Visually check the burner flames prior to each use. The flames should look like picture, if they do not, refer to the Cleaning Burner Tubes and Burner Ports, see page 21 of this manual.

CAUTION: Beware of Flash-Back

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

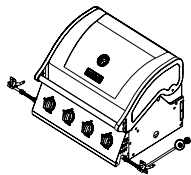
Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

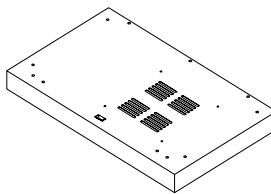
See Cleaning Burner Tubes and Ports on page #21.

Package Contents List

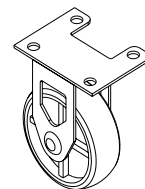
A. Firebox --- 1pc.



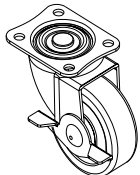
B. Bottom Panel --- 1pc.



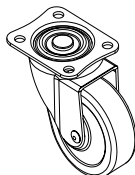
C. Caster --- 2pcs.



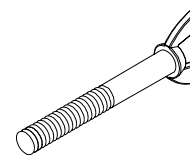
D. Swivel Caster with Brake --- 1pc.



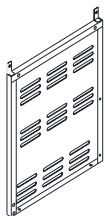
E. Swivel Caster --- 1pc.



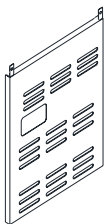
F. Tank Tray Bolt --- 1pc.



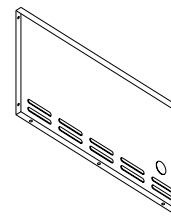
G. Side Panel, Left --- 1pc.



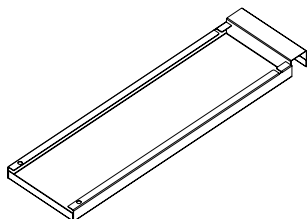
H. Side Panel, Right --- 1pc.



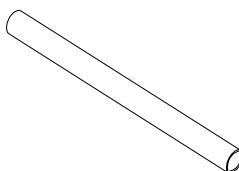
I. Back Panel --- 1pc.



J. Sear Burner Grease Tray --- 1pc.



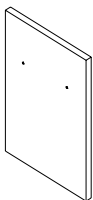
K. Door handle tube--- 2pcs.



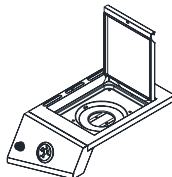
L. Door Left --- 1pc.



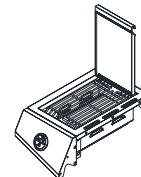
M. Door Right --- 1pc.



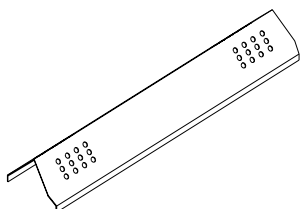
N. Right Side Burner Bowl Assembly with Side Shelf Front Panel --- 1pc.



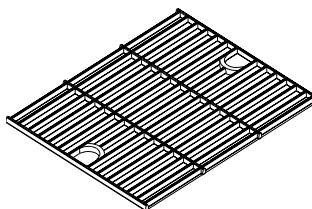
O. Left Sear Side Burner with Side Shelf Front Panel --- 1pc.



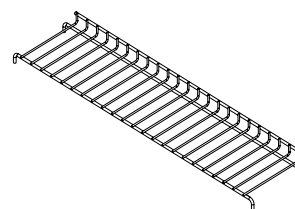
P. Flame Tamer --- 4pcs.

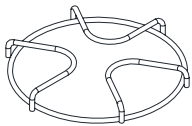
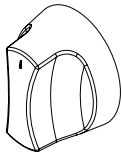

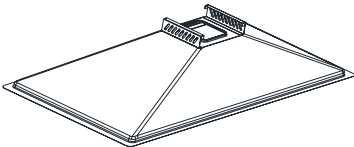
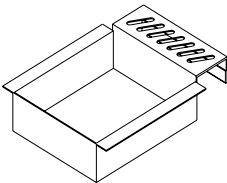

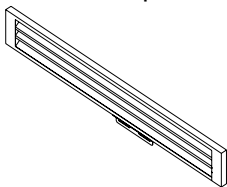
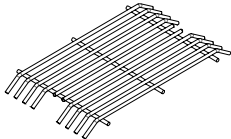
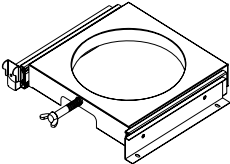
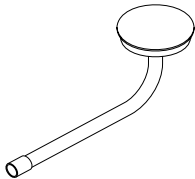

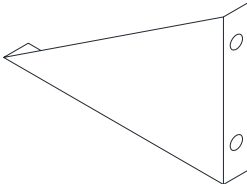
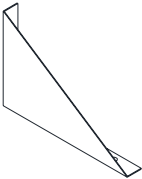


R. Cooking Grid --- 2pcs.








S. Warming Rack --- 1pc.

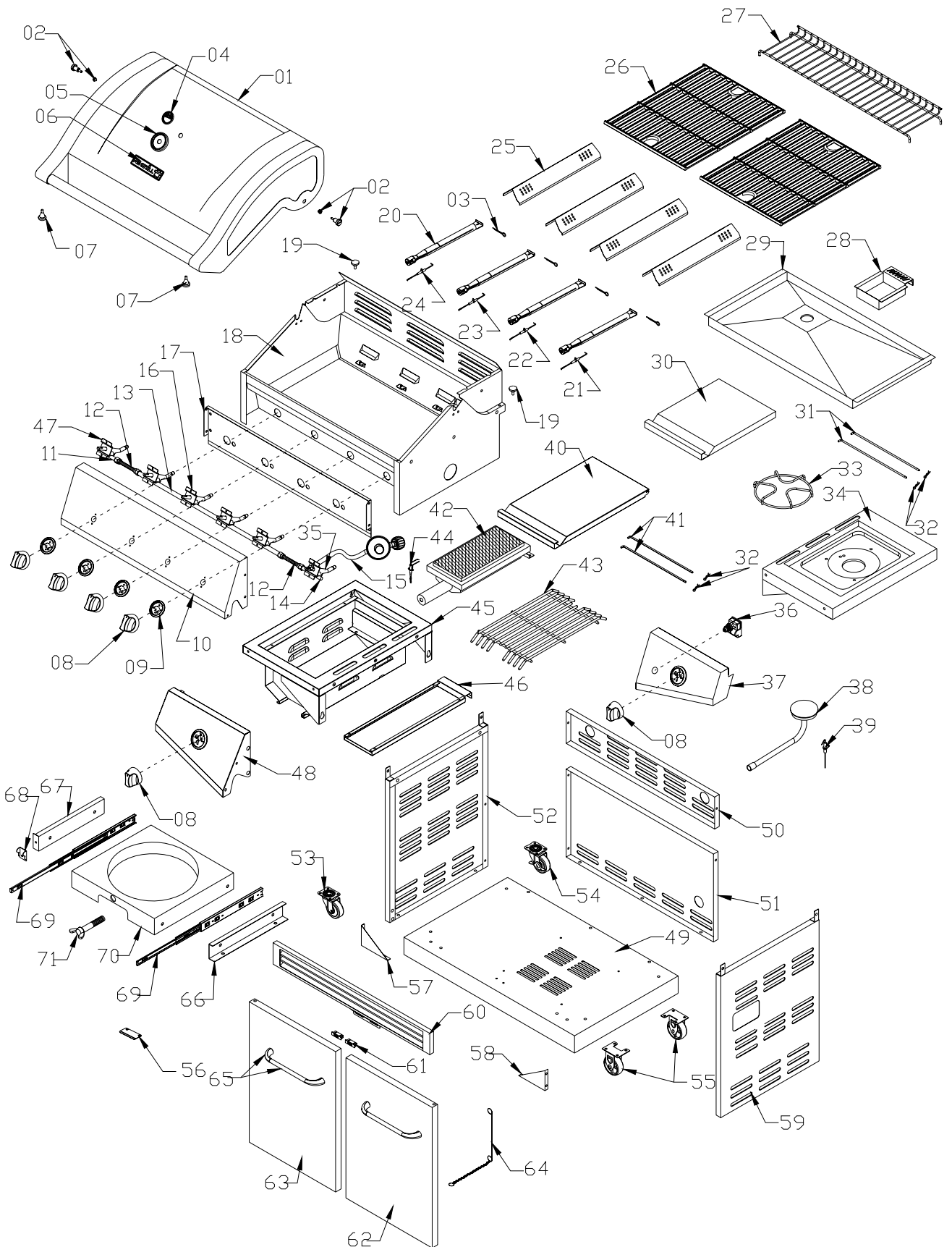


<p>T. Side Burner Cooking Grid, Right --- 1pcs.</p> 	<p>U. Control Knob --- 2pcs.</p> 	<p>V. AA Size Alkaline ---1pc.</p> 
<p>W. Grease Pan --- 1pc.</p> 	<p>X. Grease Cup --- 1pc.</p> 	<p>Y. Manual Lighting Stick --- 1pc.</p> 
<p>Z. Cart Frame --- 1pc.</p> 	<p>A1. Sear Burner Cooking Grate --- 1pc.</p> 	<p>B1. Gas Tank Tray --- 1pc.</p> 
<p>C1. Side Burner Pipe --- 1pc.</p> 	<p>D1. Door handle seat--- 4pc.</p> 	<p>E1. Triangle Bracket, Right--- 1pc.</p> 
<p>F1. Triangle Bracket, Left --- 1pc.</p> 		

Hardware Contents

Item	Description	Specification	Quantity
AA	Truss Head Screw 	1/4" x 15mm	41pcs
BB	Truss Head Screw 	5/32" x 10mm	24pcs
CC	Flat Head Screw 	5/32" x 10mm	12pcs
DD	Flat Washer 	1/4"	6pcs
EE	Flat Washer 	5/32"	4pcs

Parts Diagram



Parts List

No.	PART (Description)	Warranty coverage (Year)	QTY	No.	PART (Description)	Warranty coverage (Year)	QTY
1	Main Lid	1	1	38	Side Burner Pipe	5	1
2	Main Lid Screw	1	2	39	Side Burner Igniter Wire	1	1
3	Burner Pin Assembly	1	4	40	Sear Burner Lid	1	1
4	Temperature Gauge	1	1	41	Sear Burner Lid Hinge Rod, Left	1	2
5	Temperature Gauge Housing	1	1	42	Sear Burner	1	1
6	Logo	1	1	43	Sear Burner Cooking Grate	1	1
7	Hood Buffer A	1	2	44	Sear Burner Igniter Wire	1	1
8	Control Knob	1	6	45	Sear Burner Bowl Assembly	1	1
9	Bezel	1	4	46	Sear Burner Grease Tray	1	1
10	Main Control Panel	1	1	47	Sear Burner Gas Valve	1	1
11	Sear Burner Manifold	1	1	48	Side Shelf Control Panel, Left	1	1
12	Side Burner Flex Gas Line	1	2	49	Bottom Panel	1	1
13	Main Manifold	1	1	50	Front trim panel, Rear	1	1
14	Side Burner Manifold	1	1	51	Back Panel	1	1
15	Regulator, LP	1	1	52	Side Panel, Left	1	1
16	Main Gas Valve	1	4	53	Swivel Caster	1	1
17	Front baffle	1	1	54	Swivel Caster with Brake	1	1
18	Main burner bowl assembly	1	Non-replaceable	55	Caster	1	2
19	Hood Buffer B	1		56	Door iron piece	1	1
20	Main Burner	5	4	57	Triangle Bracket, Left	1	1
21	Main Burner Igniter Wire A	1	1	58	Triangle Bracket, Right	1	1
22	Main Burner Igniter Wire B	1	1	59	Side Panel, Right	1	1
23	Main Burner Igniter Wire C	1	1	60	Cart Frame, Front	1	1
24	Main Burner Igniter Wire D	1	1	61	Door Magnet	1	2
25	Flame Tamer	1	4	62	Door, Right	1	1
26	Cooking Grid with Hole	1	2	63	Door, Left	1	1
27	Warming Rack	1	1	64	Lighting Rod	1	1
28	Grease Box	1	1	65	Door Handle Assembly	1	2
29	Grease Pan	1	1	66	Gas Tank Tray Slide Bracket, Right	1	1
30	Side Burner Lid, Right	1	1	67	Gas Tank Tray Slide Bracket, Left	1	1
31	Side Burner Lid Hinge Rod, Right	1	2	68	Gas Tank Tray Block Piece	1	1
32	Side burner lid hinge rod pin	1	4	69	Gas Tank Tray Slide	1	2
33	Side Burner Cooking Grid, Right	1	1	70	Tank Tray	1	1
34	Side Burner Bowl Assembly, Right	1	1	71	Tank Tray Bolt	1	1
35	Side Burner Gas Valve, Right	1	1	72	K/D Hardware pack	1	1
36	Pulse Igniter Module	1	1	73	Manual	1	1
37	Side Shelf Control Panel, Right	1	1				

If you are missing hardware or have damaged parts after unpacking grill, call 1-800-913-8999 for replacements.

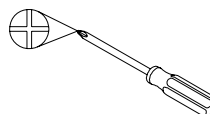
To order replacement parts after using grill, call: 1-800-913-8999.

Important: Use only parts listed above. When ordering parts, providing the following information:

- Model #
- Serial # (found on the door inner of your grill)
- Part Number (see PART# in chart)
- Part Description
- Quantity of parts needed

Preparation

Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service at 1-800-913-8999 for replacement parts.



Phillips Screwdriver

- Tools required for assembly:

Truss Screwdriver (not included).

- Note: The left and right sides of the grill are on your left and right as you face the front of the grill.

Assembly Instructions

CAUTION: While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces.

Note: Be sure to slide grease tray out of back of grill head and remove all packaging from tray.

1. Use the parts list to check that all parts have been included.
2. Inspect the grill for damage as you assemble it. Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box, or you have questions during the assembly process, please call 1-800-913-8999.

**For Assembly Questions, call 1-800-913-8999
8AM – 5 PM EST, Monday through Friday.**

1. Assembling Grill Cart

- (a) Attach four casters to bottom panel (B) using (16) Truss head screws (AA).
Note: (D) is swivel caster, (E) is swivel caster with brake, (C) are straight casters. See Fig.1.
Hint: For ease of cast assembly, turn bottom panel upside down.
- (b) Attach assembled gas tank tray to bottom panel (B) using (4) Truss head screws (BB). See Fig.2.

Fig.1

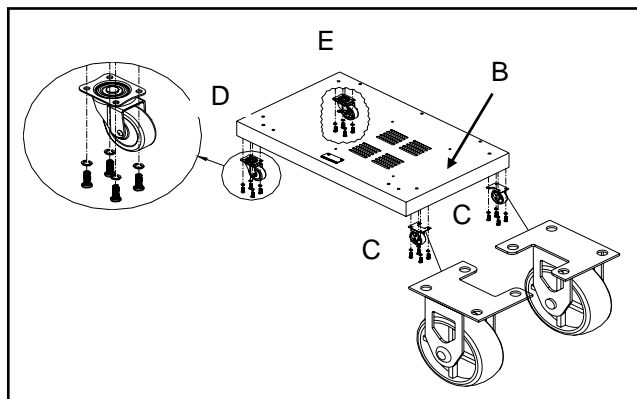
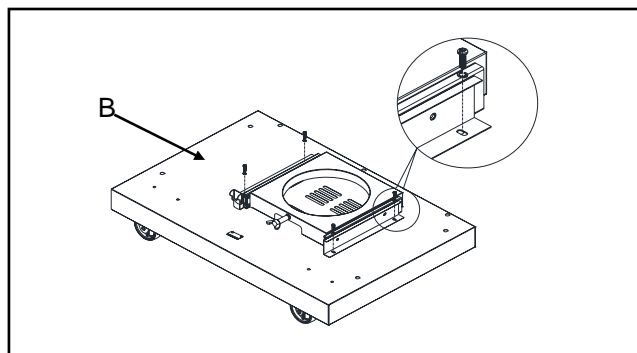
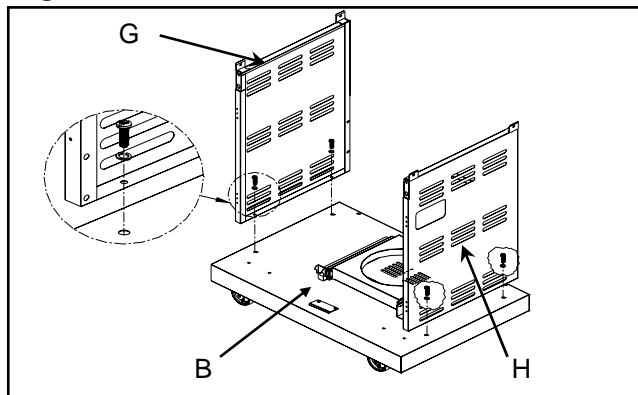


Fig.2



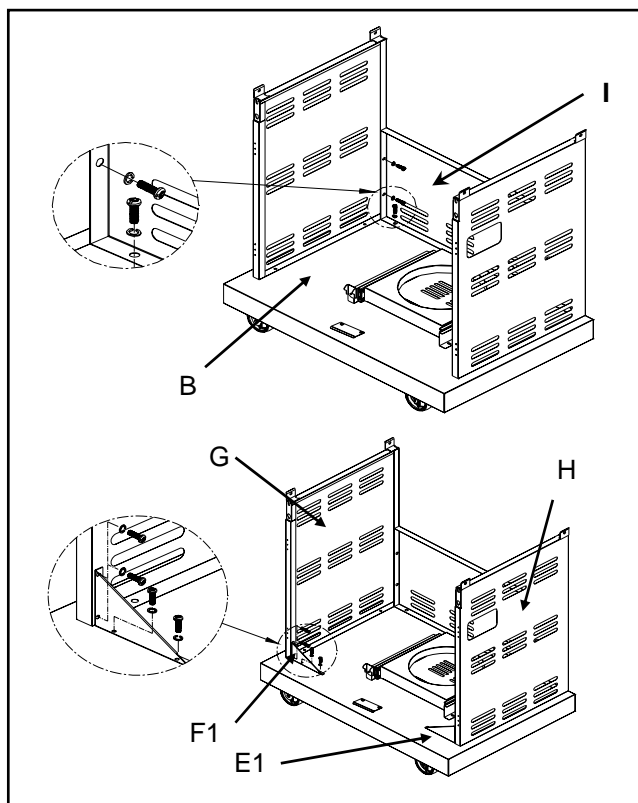
- (c) Attach left & right side panels (G & H) to bottom panel (B) using (4) Truss head screws (AA) with (4) Lock washers. See Fig.3.

Fig.3



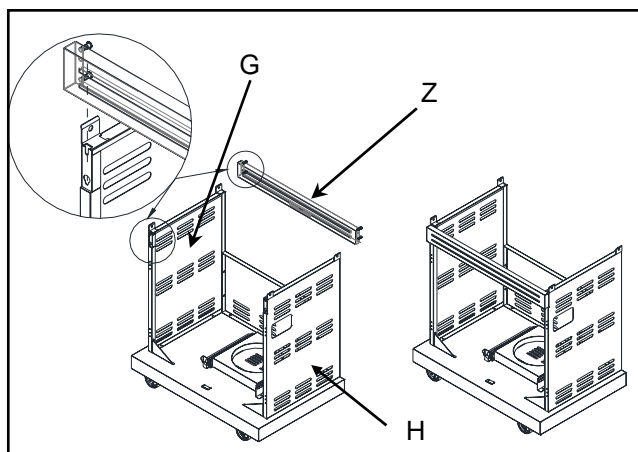
- (d) Attach back panel (I) to bottom panel (B) using (7) Truss head screws (AA) with (7) Lock washers. Attach Triangle Bracket Left (F1) and Triangle Bracket right (E1) to both side panels (G & H) using (8) Truss head screws (BB) with (8) Lock washers. See Fig.4.

Fig.4



- (e) Loosen screw which is attached to cart frame. Re-attach screw connect cart frame (Z) to both side panels (G & H) from outside. See Fig.5.

Fig.5



- (f) Attached door handle (K) to door handle seat (D1), See Fig.6.
- (g) Attach door handle (K) to left door (L) using (2) Truss head screws (BB). Repeat to assemble the other door handle to right door (M). See Fig.7.
- (h) Attach two doors (L & M) to side panels (G & H) using (12) flat head screws (CC). See Fig.8.

2. Firebox Assembly

- (a) Be sure grill cart doors are closed to stabilize cart. Remove Firebox (A) from carton. Place onto cart as shown. See Fig.9.

CAUTION: Firebox is heavy. To avoid injury, obtain the help of an assistant for this step. Also, make sure doors remain closed when placing Firebox onto cart. DO NOT open doors until Firebox is securely mounted to cart.

- (b) Attach firebox (A) to left and right side panels (G & H) using (4) Truss head screws (AA). See Fig.10.

Fig.6

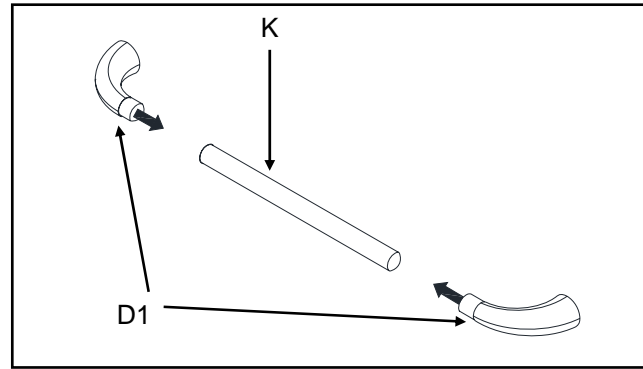


Fig.7

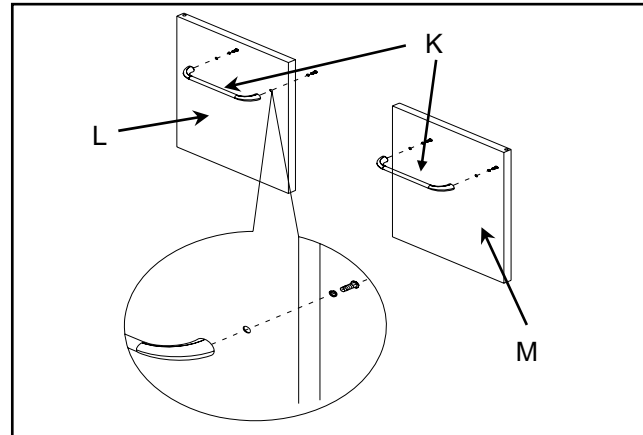


Fig.8

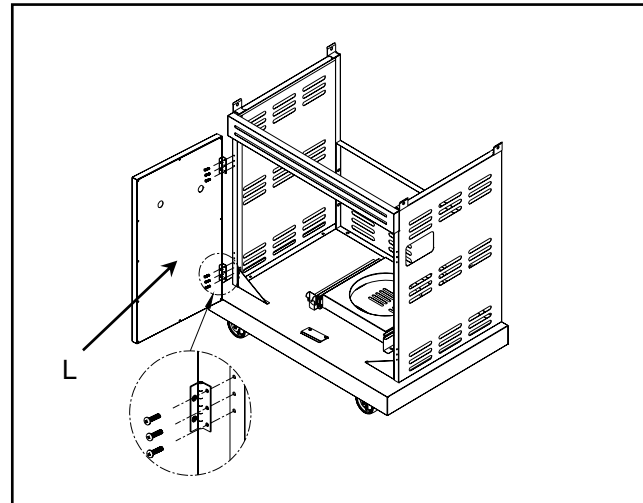
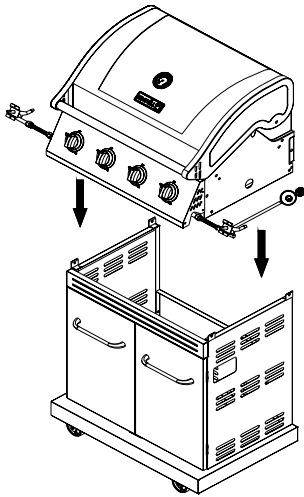
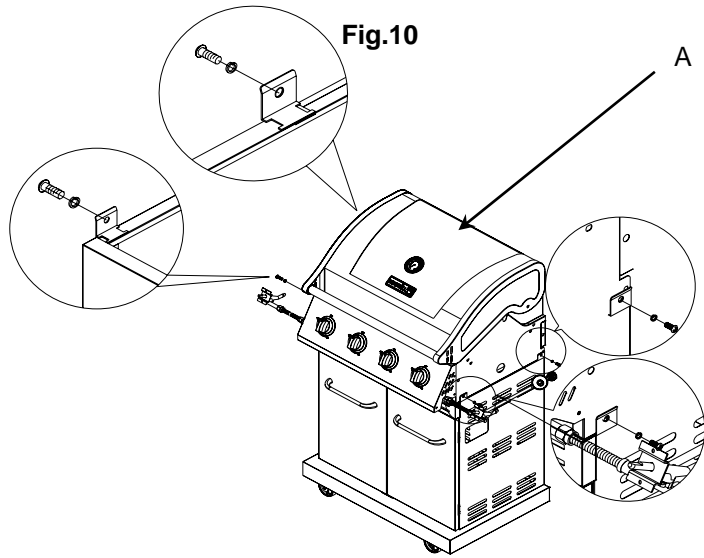
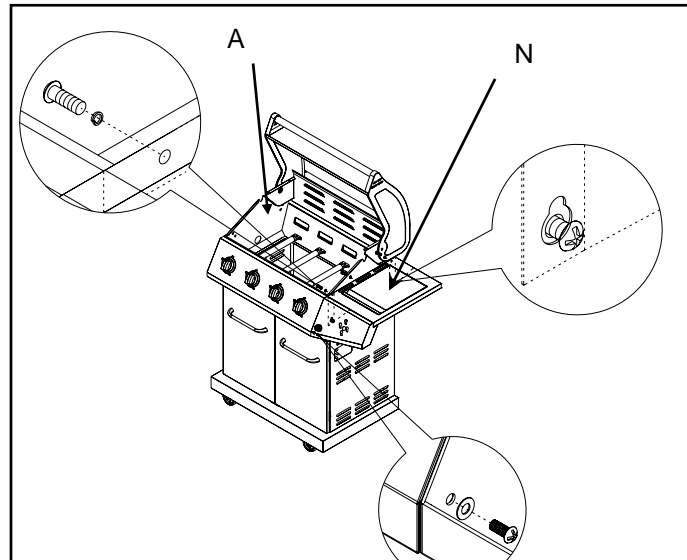


Fig.9**Fig.10**

3. Side Burner Assembly

- (a) Loosen (2) preinstalled head screws from right side of Firebox (A) as shown. Do not screw out fully; leave $\frac{1}{4}$ extended for shelf assembly. Through side burner shelf keyholes, hang side burner shelf (N) on two loosened screws. See Fig. 11.
- (b) Using (2) Truss head screws (AA), (2) Flat washer (DD), attach side burner shelf (N) to Firebox from inside the firebox. Insert (1) Truss head screws (BB), (1) Flat washer (EE) to attach the side burner shelf front panel to the control panel. Fully tighten the two loosened screws to secure shelf to firebox.

Fig.11

4. Side Burner Valve Assembly

- (a) Insert the side burner valve into the Side Burner Shelf Control Panel (N). Align the screws on the valve with the large side of the holes on the bezel. Slightly loosen the screws without removing the screws. Slide the screws down to the smaller holes and tighten the screws to secure. See Fig. 12.
- (b) Insert side burner tube over side burner valve orifice. See Fig.13A1. Use (2) Truss head screws (BB) attaching side burner (N) to shelf to make room to install side burner valve. See Fig.13A2.
- (c) Push control knob (U) onto valve control stem. See Fig.14.
- (d) Insert the side burner ignition wire to the ignition module located on the right side control panel. See Fig.15.

Note: Only need to insert the side burner ignition wire, the other five wires have been pre-assembled.

Fig.12

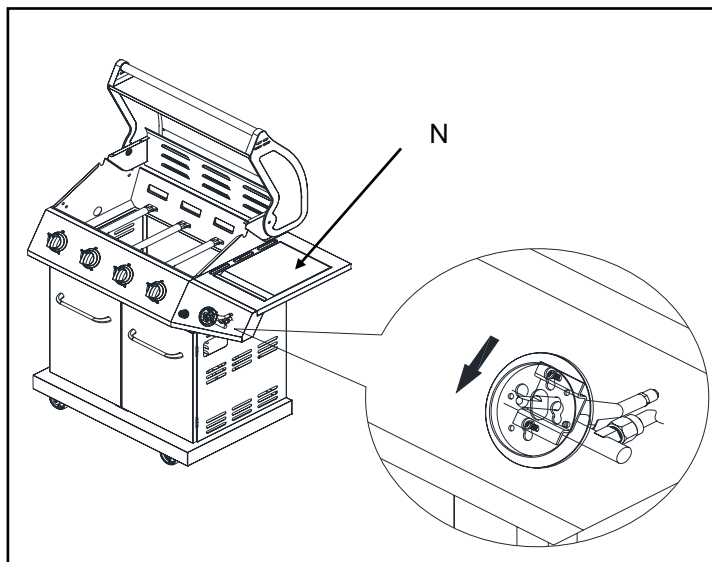


Fig.13

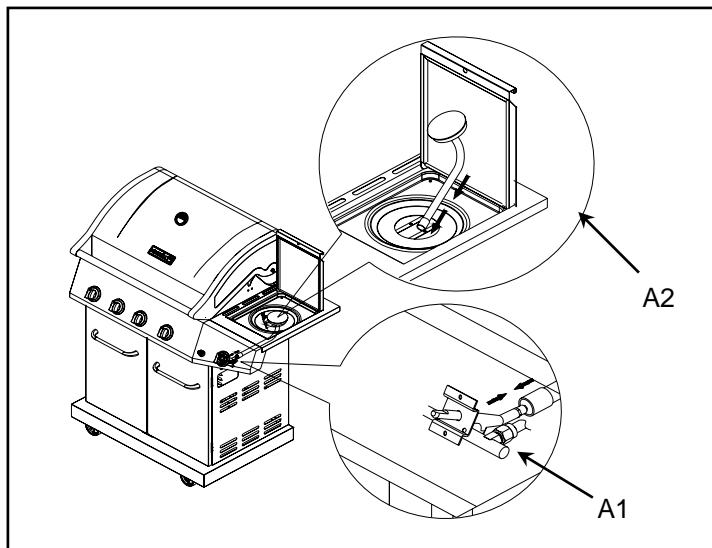


Fig.15

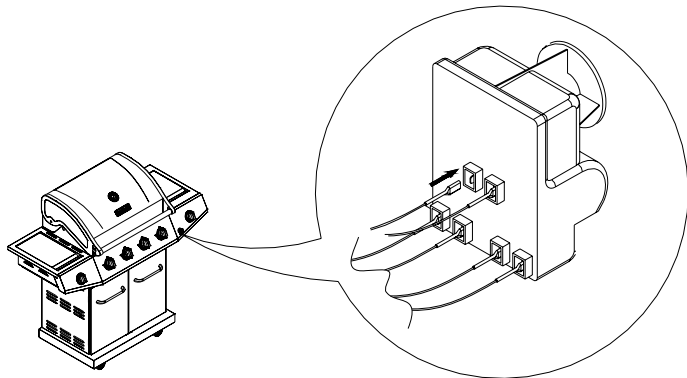
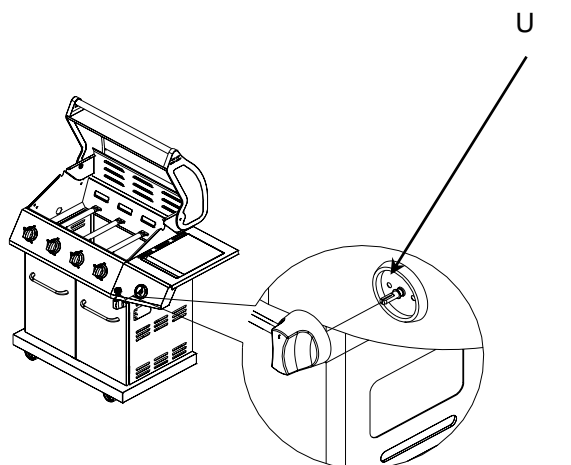


Fig.14



5. Searing Side Burner Assembly

- (a) Loosen (2) preinstalled head screws from left side of Firebox (A) as shown. Do not screw out fully; leave $\frac{1}{4}$ extended for shelf assembly. Through side burner shelf keyholes, hang side burner shelf (O) on two loosened screws. See Fig.16.
- (b) Using (2) Truss head screws (AA), (2) Flat washer (DD), attach side burner shelf (O) to grill head from inside the firebox. Insert (1) Truss head screws (BB), (1) Flat washer (EE) attach the side burner shelf front panel to the control panel, see Fig.16. Fully tighten the two loosened screws to secure shelf to firebox.

6. Searing Side Burner Valve Assembly

- (a) Remove the 2 screws that are pre-attached to the valve. Insert the side burner valve into the side burner control panel and bezel. Then align the valve through the side burner panel opening, making sure the orifice end is aligned in the burner opening. See Fig.17.
- (b) Loosen the "C" bracket on the burner tube located on the underside of the side shelf bowl by removing the screw holding it in place. Turn the "C" bracket so the opening of the side burner tube is exposed. See Fig.18.
- (c) From the front of the side burner control panel, put the two valve screws through the knob bezel and secure to valve. See Fig. 18.
- (d) Return to the underside of the side burner and turn the "C" bracket to close the gap in the front opening of the side burner tube. Tighten screw to secure. See Fig.19.

Fig.16

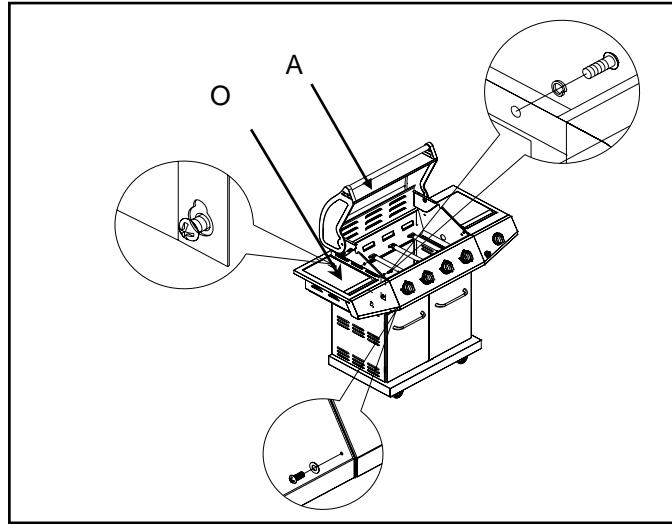


Fig.17

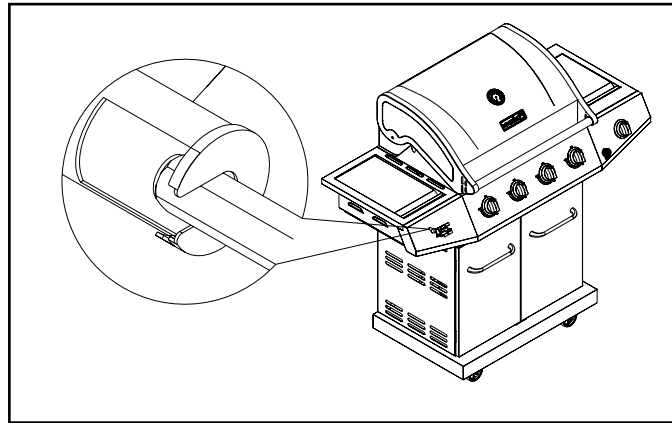


Fig.18

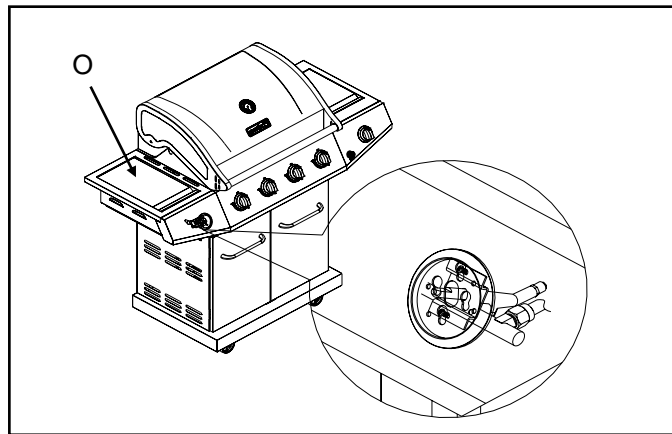
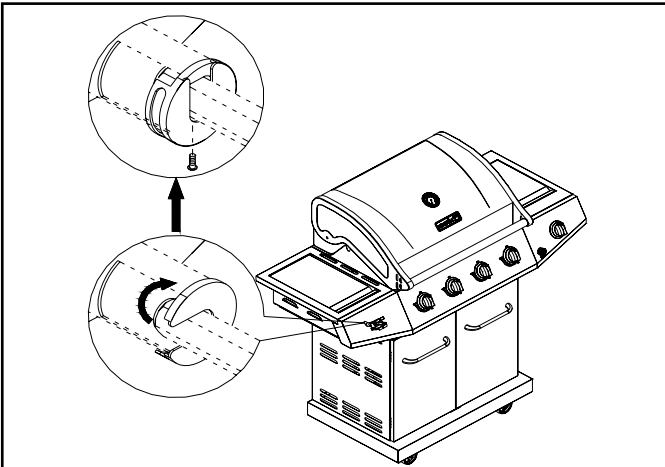


Fig.19



(e) Push control knob (U) onto valve control stem.
See Fig.20.

(f) Plug ignition wire into igniter electrode hanging from the underside of burner. See Fig.21.

7. Igniter and Battery Assembly

(a) Remove igniter cover and lock washer from igniter. Insert igniter through from back of side burner control panel, secure lock washer from front of side burner control panel. See Fig.22.

(b) Install battery (V) into ignition box with positive terminal facing outward.

(c) Replace the ignition battery cap after the battery has been installed. See Fig.22.

Note: Make sure the igniter is assembled with the wires upward 45° , so that the wires are away from manifold.

See illustration below:

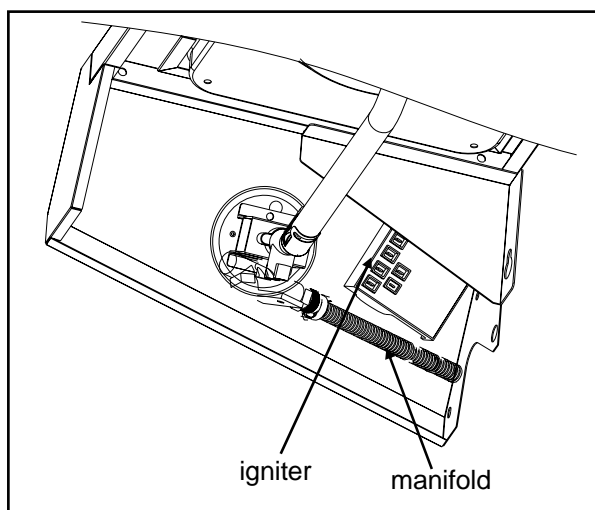


Fig.20

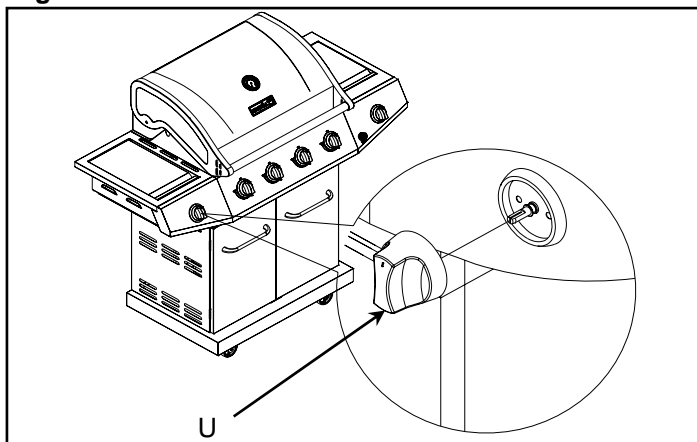


Fig.21

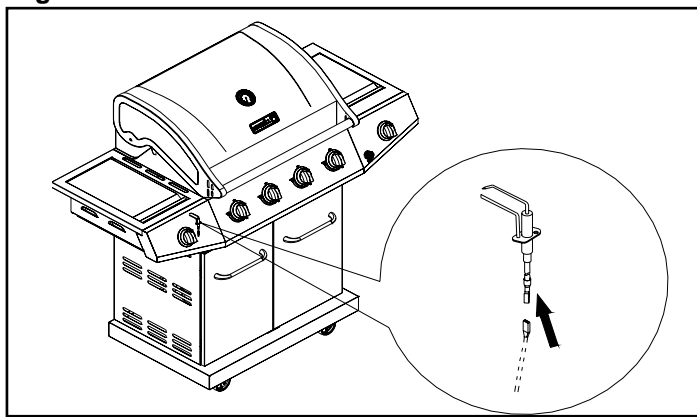
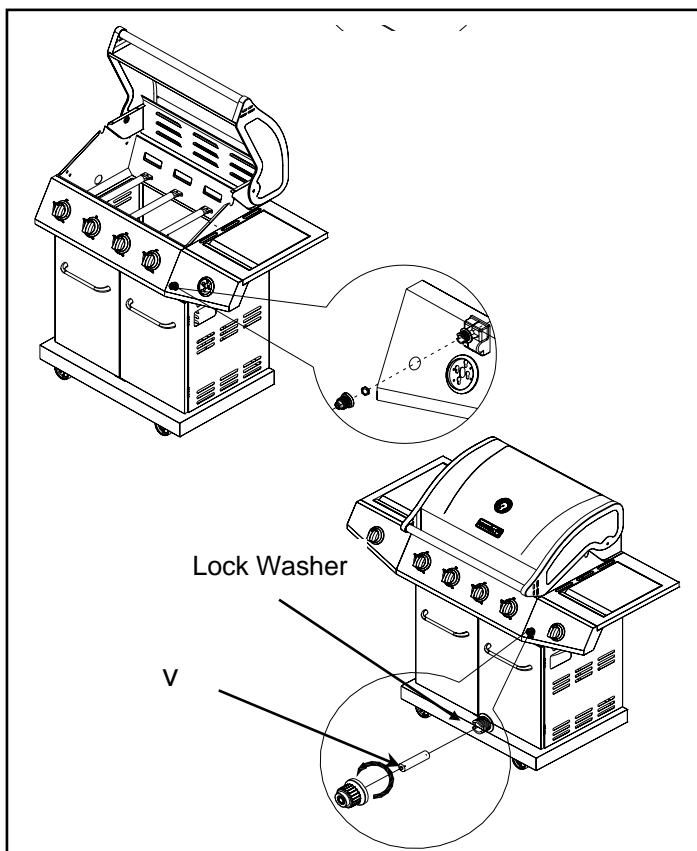


Fig.22



8. Side Burner Grates Assembly

Replace both grates to each side burner. See Fig.23a.

9. Grease Cup Assembly

From the back, pull out grease trays (W & J), remove any packaging materials from it, then insert grease cup (X) into grease tray (W) as shown in Fig.23b. Push grease trays back into grill.

10. Installing Cooking Components

- (a) Place heat diffusers (P) over burners as shown. Diffuser ends insert into channels on front and back of firebox. See Fig.24.
- (b) Evenly space cooking grids (R) on the ledge above heat diffusers. See Fig.24.

To obtain Searing marks in cooked meat, be sure to insert grids so that side with four corner feet faces down.

- (c) Insert legs of warming rack (S) into the holes in the top of firebox side panels. See Fig.24.

Fig.23a

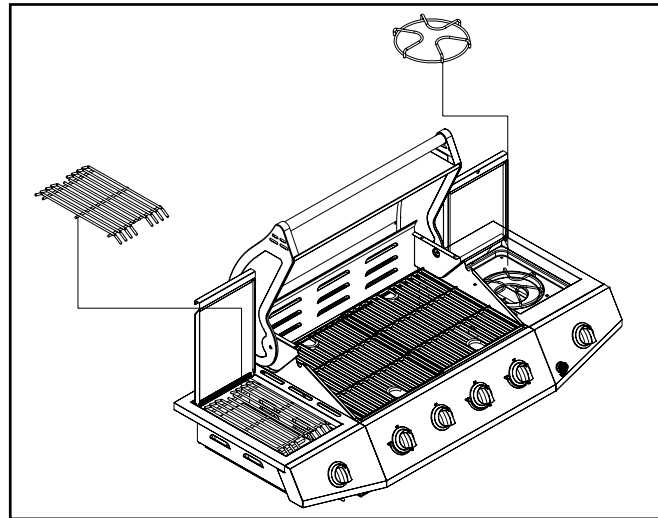


Fig.23

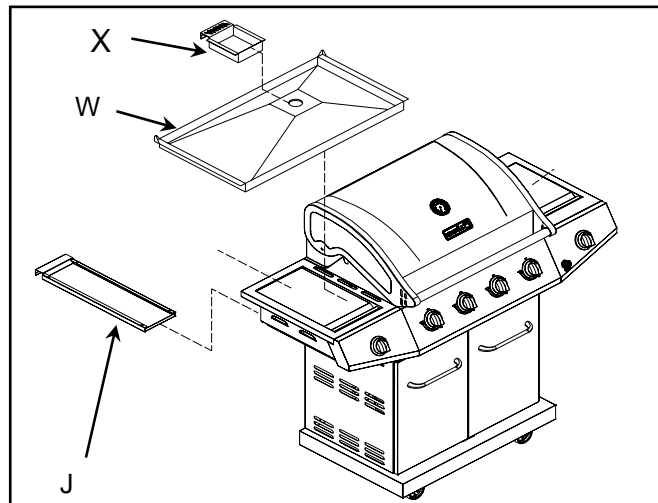
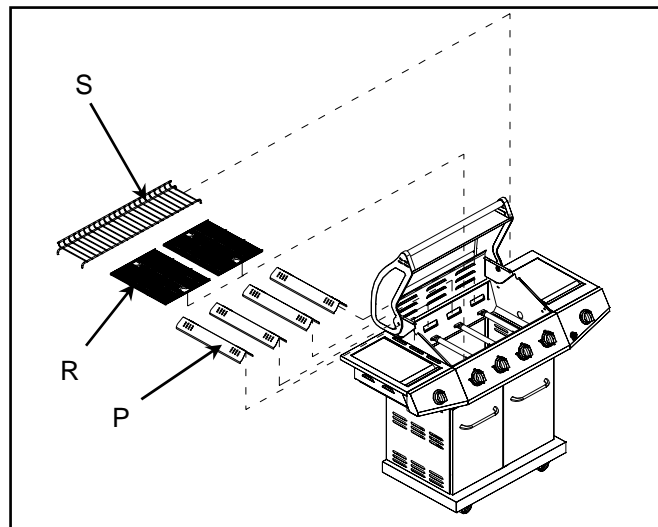


Fig.24



11. Connecting LP Gas Tank to LP Grill

- From front of the cart, turn the tank tray slide block plate to the right and pull out of tank tray, place foot ring of 20 lb tank into the hole in bottom panel. Make sure the tank valve is in OFF position. Use the tank bolt to secure the tank in a fixed position, turn locker to left. See Fig.25.
- Check the tank valve to ensure it has proper external mating threads to fit the hose and pressure regulator assembly provided.
- Make sure all burner valves are in OFF position.
- Inspect the valve connection port and pressure regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
- When connecting pressure regulator and hose assembly to tank valve, hand tighten quick coupling nut clockwise to a full stop. See Fig.26. Do not use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.
- Slowly open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill (see page 19 for gas leak check instructions). If a leak is found, turn tank valve off and do not use your grill until the leak is repaired.

CAUTION: When the appliance is not in use, gas must be turned off at the supply tank.

DISCONNECTING THE LIQUID PROPANE CYLINDER

Turn the grill burner valves "OFF" and make sure the grill is cool.

Turn the Liquid Propane Cylinder valve "OFF" by turning clockwise until it stops.

Detach the pressure regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Fig.25

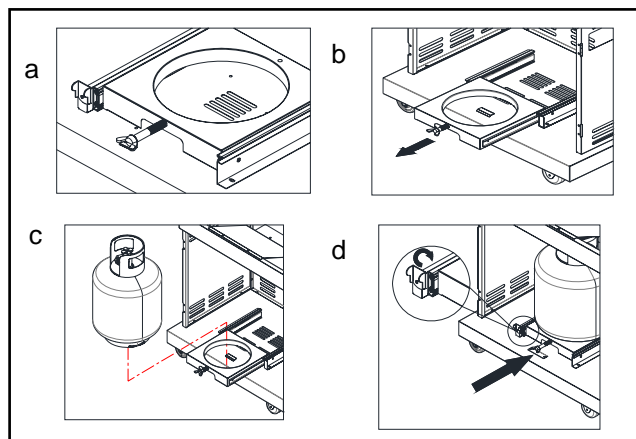
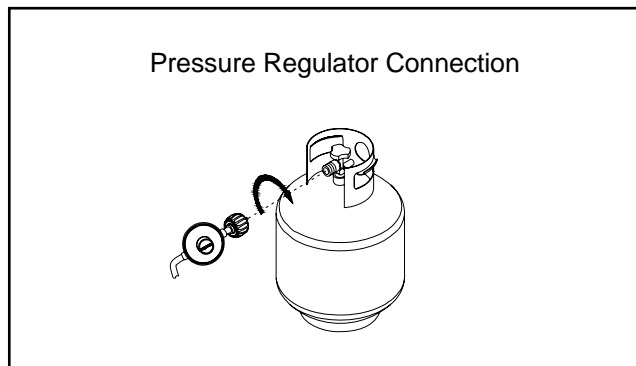


Fig.26



Congratulations

Your Nexgrill® gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank has been changed):

1. Read all safety, lighting and operating instructions.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Perform gas leak check according to instructions found on page 19 of the manual.

Important

Before cooking on your grill the first time, wash cooking grids and cooking rack with warm, soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.

Checking for LP gas leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks.

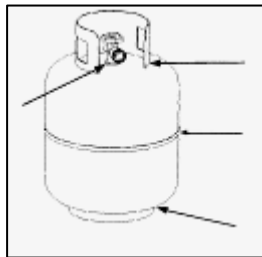
- Make a 50/50 (soap/water) mild soap solution.
- Turn the control knobs to full OFF position; then turn gas ON at supply tank.
- Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

Gas Connection Leak Check



- If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-800-913-8999 or your gas supplier for repair assistance.
- Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.

Gas Tank Leak Check



Lighting Instructions

Grill Lighting Instructions for Main Burners

- Do not smoke while lighting grill or checking gas supply connections.
- Be sure that LP gas tank is sufficiently full.



WARNING

Failure to open grill lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

3. Be sure all gas connections are securely tightened.
4. Turn on gas supply.
5. Open the grill main lid.
6. Push and turn any main burner control knob to HIGH position. Push Electronic Ignition button for 3 to 5 seconds to light burner.



7. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 5
8. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on the following page.
9. To light additional burners, turn burner knob(s) to HIGH. Push and hold electronic ignition button to light burner. Adjust knob(s) to desired setting.

USING THE SIDE BURNERS:

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHTING INSTRUCTIONS FOR SIDE BURNERS

- Open side burner lid fully.
- Push and turn side burner knob to HIGH position. Push and hold Electronic Ignition button for 3-5 seconds to light burner.
- If the side burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 2.
- If burner still does not light, see Manually Lighting Your Grill by Match section and If Grill Still Fails to Light Section on the following page.

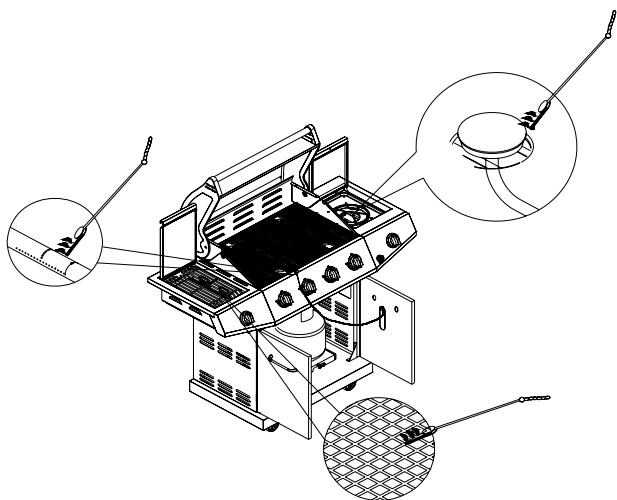


WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the cooking grid surface when lighting your grill by match.

Manually Lighting Your Grill by Match

1. Insert a match into the manual lighting stick.
2. Follow steps 1 through 9 of the Lighting instructions on page 19.
3. Light the match and extend the lighting stick to cooking grid surface.
4. Turn the desired control knob to the HIGH position setting to release gas. The burner should light immediately.



WARNING

Should a “FLASH-BACK” fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open grill lid.
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions found on page 21.

If Grill Still Fails To Light

1. Check gas supply and connections for leaks. Check that all wire connections are secure.

2. Repeat basic lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then check the following:

- Misalignment of burner tubes over orifices

Correction: Reposition burner tubes over orifices.

- Plugged orifice

Correction: Remove burners from grill, carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components.

3. If an obstruction is suspected in grill burner valves, please call for repair service at 1-800-913-8999.

4. If the grill still does not light you may need to purge air from the gas line or reset the pressure regulator excess gas flow device.

Note: This procedure should be done every time a new LP gas tank is connected to your grill.

To purge air from your gas line and/or reset the pressure regulator excess gas flow device:

- Turn all control knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect pressure regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect pressure regulator to the LP gas tank.
- Turn the tank valve on slowly until $\frac{1}{4}$ to $\frac{1}{2}$ open.
- Open the grill lid.
- Push and turn any control knob to HIGH.
- Turn control knobs to HIGH until all the burners are lit.
- You may start to use the grill.

5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the **Grill Information Center at 1-800-913-8999**

Cleaning and Maintenance

To ensure a proper working unit the following proper care and maintenance is suggested.

Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

Cleaning Heat Diffusers

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

Cleaning Grease Tray

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease.

Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and pressure regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

Cleaning Exterior Surface

We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

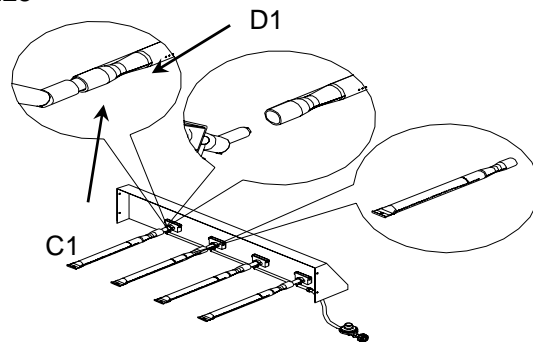
Cleaning Burner Tubes and Burner Ports

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
 2. Detach the LP gas pressure regulator assembly from your gas grill.
 3. Remove cooking grids, heat diffusers, and grease tray from the grill.
 4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
 5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
 6. Replace burners, see illustration below.
- Step 1. Remove screw which locks ignite wire.
- Step 2. Take off R clip which fixes burner at the end side.
- Step 3. Locate the new burner onto the orifice.
- (a) Insert the burner over the main burner gas valve.
- (b) Make sure the orifice stud (C1) is inside the burner venturi (D1) as shown in Fig.28.
- Step 4. Secure the main burner on the back wall using R clip, and fix on ignite wire.



Fig.28





WARNING

The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.

2. Clean any clogged ports with a stiff wire, such as an open paper clip.

3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to ensure that gas valve orifices are correctly placed inside the ends of the burner tubes.



WARNING

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

Troubleshooting

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before calling for service.

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

PROBLEMS

WHAT TO DO

Grill won't light when the control knob is rotated.

Check to see if LP tank is empty.

Clean wires and/or electrode by rubbing with alcohol and clean swab.

Wipe with dry cloth.

Make sure the wire is connected to electrode assembly.

Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.

Burner flame is yellow or orange, in combination with the odor of gas.

Refer to Cleaning Burner Tubes and Burner Ports on page 21. If problem still exists, please call 1-800-648-5864

Low heat with knob in "HIGH" position.

1. Make certain the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction.
2. Check for a bent or kinked fuel hose.
3. Make sure the air shutter is properly adjusted.
4. Check for proper gas supply and pressure.
5. Pre-heat the grill for a full 15 minutes.
6. If using LP gas, check for an empty tank.

Cooking Instructions



WARNING

Do not leave the grill unattended.

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, Grill Lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.



WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray. Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

Burn-off

Before cooking on your gas grill for the first time, you will want to “burn off” the grill to eliminate any odor or foreign matter. Just ignite the burners, lower the lid, and operate grill on the HIGH setting for 3 to 5 minutes.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, Searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill burners. The method is ideal for Searing and whenever you want meat, poultry or fish to have and open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

Indirect Cooking

To cook indirectly, the food should be placed on the left or right side of your grill with the burner lit on the opposite side.

Flare-ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

Grill Cooking Chart

Warning: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

Food	Temperature
Beef, veal and lamb (pieces and whole cuts) - medium-rare	63° C (145° F)
Beef, veal and lamb (pieces and whole cuts) - medium	71° C (160° F)
Beef, veal and lamb (pieces and whole cuts) - well done	77° C (170° F)
Pork (pieces and whole cuts)	71° C (160° F)
Poultry (e.g. chicken, turkey, duck) - pieces	74° C (165° F)
Poultry - whole	85° C (185° F)
Ground meat and meat mixtures (e.g. burgers, sausages, meatballs, meatloaf, casseroles) - beef, veal, lamb and pork	71° C (160° F)
Ground meat and meat mixtures - poultry	74° C (165° F)
Egg dishes	74° C (165° F)
Others (hot dogs, stuffing and leftovers)	74° C (165° F)

From: Canadian Food Inspection Agency

Food	Weight or thickness	Temperature	Time	Special instructions and tips
Vegetables	NA	Medium	8 to 20 minutes	Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Grill turning occasionally.
Potatoes	Whole	Medium	40 to 60 minutes	Wrap individually in heavy duty foil. Cook rotating occasionally.
Meat/Steaks	1/2 to 3/4 inches	High-Medium	4 to 15 minutes	Pre-heat grill for 15-20 minutes then sear steaks on each side for two minutes. Next, grill 3 to 5 minutes on each side or until desired doneness.
Ground Meats	1/2 to 3/4 inches	Medium	8 to 15 minutes	Grill turning once when juices rise to the surface or until desired amount of doneness. Do not leave hamburgers unattended since a flare-up could occur quickly.
Ribs	1/2 or full rack	Medium	20 to 40 minutes	Grill turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Hot dogs	NA	Medium	5 to 10 minutes	Grill turning four times. 2-4 minutes on each of four sides.
Poultry-Cut	1/4 to 1/2 pounds	Low or Medium	20 to 40 minutes	Grill turning occasionally. During last few minutes brush with barbecue sauce if desired, turn several times.
Poultry Whole	2 to 3 pounds	Low	1 to 1-1/2 hours	Use poultry stand and brush frequently as desired.
		Medium	40 to 60 minutes	Use poultry stand and brush frequently as desired.
Fish	3/4 to 1 inch	Medium	8 to 15 minutes	Grill turning once to desired doneness. Brush with melted butter, margarine or oil.