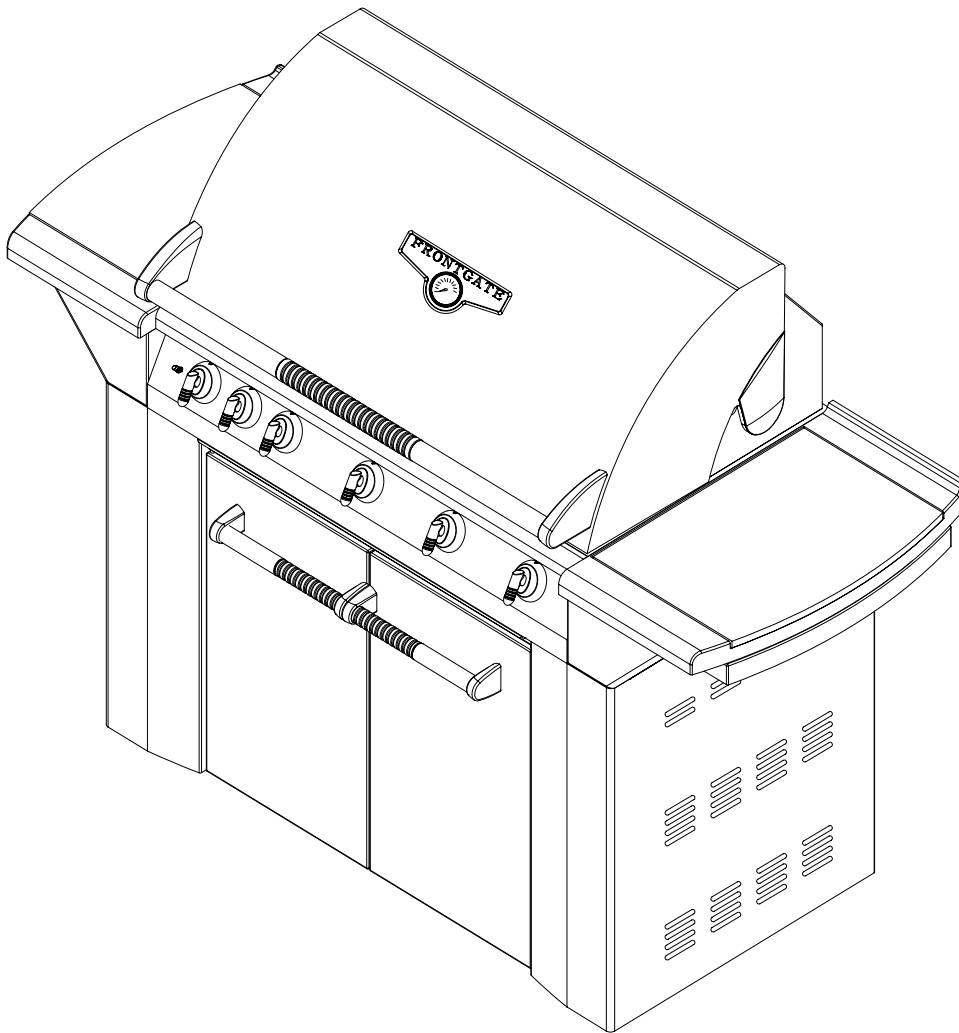


Frontgate Design Series I

Model: 720-0170

USE AND CARE MANUAL



FOR OUTDOOR USE ONLY

FRONTGATE®

Thank you for choosing Frontgate to meet your grilling needs. We're confident this grill will provide excellent performance and many years of enjoyment and lasting value selecting our stainless steel gas grill.

For future reference, record your Frontgate Grill purchase:

Frontgate Model Number: _____

Serial Number: _____

Date of Purchase: _____

Gas Type: _____

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IMPORTANT SAFETY INSTRUCTIONS

We recommend you read this entire manual to be sure your grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage. This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Be sure to keep this manual in a convenient location as it has answers to questions that may occur during further uses.

WARNING: Extreme care should be used because of the high temperatures produced by this appliance. **CHILDREN SHOULD NOT BE LEFT UNATTENDED IN AN AREA WHERE THE GRILL IS BEING OPERATED.**

This appliance must be kept clear from combustible materials, gasoline or other flammable vapors and liquids. Do not allow flammable materials to come in contact with grate, burner or hot surfaces.

Follow the installation and servicing instructions provided with this product. Have your grill installed by a qualified technician. Locate the main gas supply valve so that you know how to shut the gas off to your grill. If you smell gas, make sure all gas connections are tight before operation. If you continue to smell gas call a qualified technician,

When lighting the burners, always pay close attention to what you are doing. Be certain you are pushing the igniter knob to light the burner you intend on using.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING OR AT ANY TIME WHILE THE GRILL IS LIT.

Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. A qualified technician should conduct all other services.

WARNING

If you smell gas:

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

TESTED IN ACCORDANCE WITH ANSI Z21.58-1995/CGA 1.6-M95 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY. Check your local building codes for the proper method on installation. In the absence of local codes, this appliance should be installed in accordance with National Fuel Gas Code NO. Z223.1-1998 and the National Electrical Code ANSI/NEPA No. 70-1990

CALIFORNIA PROPOSITION 65

WARNING: The burning of gas cooking fuels generates some byproducts which are the list of substance which are known by the State of California to cause cancer or reproductive harm. California law requires business to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this appliance in according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this grill.

DO NOT try lighting this grill without reading the "LIGHTING INSTRUCTIONS" section of this manual.

This appliance is not intended to be installed in or on recreational vehicle or boats.

IMPORTANT SAFETY INSTRUCTIONS

Do not allow clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose-fitting garments or sleeves should not be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

When lighting a burner, always be sure the grill hood is in the open position. Be sure you turn the igniter knob labeled for the burner you intend to use.

When in use. Do not lean over the grill when open. When using the grill, do not touch the grill rack, burner grate or immediate surrounding as these areas become extremely hot and could cause burns.

DO NOT MOVE THE GRILL WHEN IN USE.

Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot holders. Do not let potholders touch hot portions of the grill racks.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease tray at the bottom of the grill's firebox. Clean often.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Be sure all grill controls are turned off if attempting to clean the grill with water while still warm. To avoid steam burns always wear an oven mitt and a long sleeve shirt if cleaning a grill when it is warm.

Since some cleaners produce noxious fumes or can ignite if applied to a hot surface. Do Not use cleaning agents until the grill has cooled. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

INSECT WARNING: Spiders and other insects can nest in the burners of this or any other grill and cause the gas to flow improperly. This is a very dangerous condition that can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year for insect activity.

Be sure all controls knobs are turned OFF when the grill is not in use.

IMPORTANT SAFETY INSTRUCTIONS

Do not use the grill for cooking excessive fatty meats or products that promote flare-ups.

Do not operate the grill under unprotected, combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds or breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. If the grill is stored indoors, ensure that it is cool. If propane is used, the propane cylinder must be unhooked and the propane cylinder stored outside in a well ventilated area and out of reach of children.

NEVER USE A DENTED OR RUSTY PROPANE CYLINDER.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant flame tamers as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the grill cart free and clear of debris. Keep any electrical supply cord or rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), you may risk creating an unsafe condition such as flame being extinguished and allow excess gas to escape. Under these conditions, you will need to provide a windbreak for safe operation.

ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS AND WILL VOID YOUR WARRANTY.

PLACEMENT OF THE GRILL

CLEARANCE

For your safety, a minimum of 3" clearance is required from the back of the grill to non-combustible construction and at least 6" side clearance to non-combustible construction. A minimum of 12' clearance from the back of the grill to any combustible construction such as wood siding of a residence.

LOCATION

Take into account convenience and visual impact as well as traffic flow and wind exposure. The grill should never be placed in an enclosed area without an approved ventilation system, or beneath a combustible overhang. Keep gas supply lines as short as possible.

Lock the wheels on the grill cart after the grill is placed in a suitable position. Wheel locking instructions located below the right-hand door.

UTILITIES

For natural gas grills, consult your local gas utility company for hook-up requirements. All gas connections should be made by a plumber or a gas supply company. For natural gas installation, the supply line must be at least ½" diameter.

The rotisserie requires a 110/120 volt electric supply and GFI receptacle (6.5 amp min.).

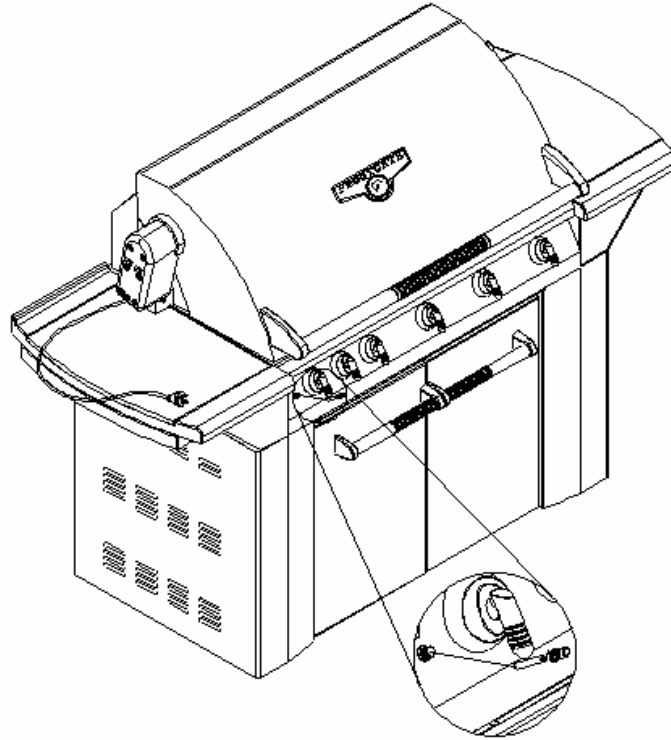
INSTALLATION INSTRUCTIONS

Getting Ready

Make sure all packing material is removed from the grill, including the burner tie-down straps.

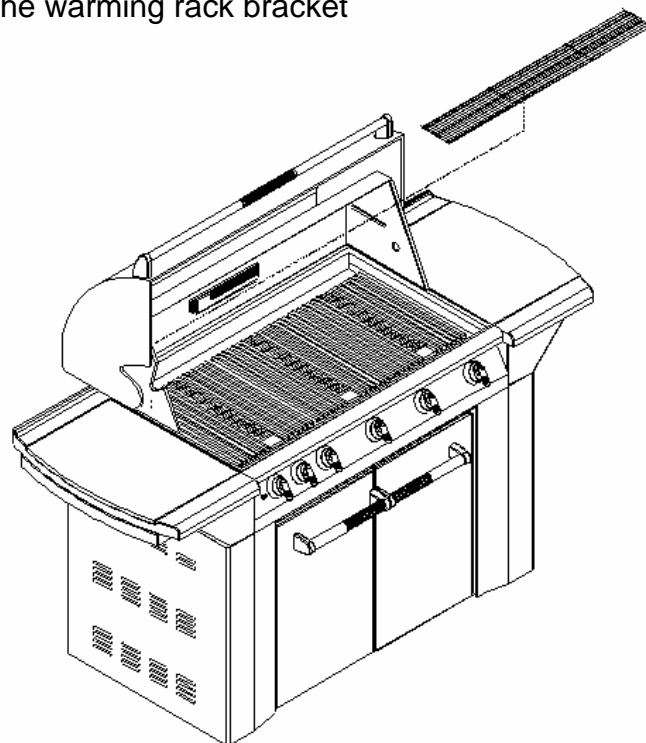
Installation of Electronic Ignition Battery

The electronic ignition requires one AA battery be installed to operate. To install the AA battery included with the grill, remove the battery box housing by using the threaded cap. Install the battery with the positive pole facing toward you. Replace and tighten the battery box cap after the battery is installed.



Installation of Warming Rack

Install the warming rack on to the warming rack bracket



GAS REQUIREMENTS

General Information

Verify the type of gas supply to be used, either Natural Gas (NG) or Liquid Propane (LP), and make sure the marking plate (located on the back of the grill) agrees with that the supply.

Note: Never attach an unregulated gas line to the appliance.

For Natural Gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill.

All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990, and the National Fuel Gas Code, ANSI Z23. 1-1998.

All pipe sealants must be an approved type and resistant to the actions of LP gases.

This grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSIG (3.5 kPa.).

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ PSIG (3.5 kPa.).

The installation of this grill must conform with local codes, or in the absence of local codes, with National Fuel Code, ANSI Z223.1a-1998.

Installation in Canada must be in accordance with the Standard Can1-b149.1 and or.2 (installation code for gas burning appliances and equipment) and local codes.

Natural Gas Installation

The gas inlet supply pressure should be between 5" and 14" w.c. A step down regulator is required if the line pressure is in excess of 14" w.c.

Check your local gas utility company or with local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. **A minimum ½" gas line is required.** If the gas supply line is too small, the grill will not operated correctly

Any joint sealant used must be an approved type and be resistant to the actions of natural gas.

Place the installer supplied shutoff valve in an accessible location to enable the gas supply to be cut off to the grill.

IMPORTANT: If there is ever a need to convert the grill's original gas supply system from LP to Natural Gas or vice versa, the conversion must be done by a service agent authorized by Frontgate. This conversion will only be warranted if the service is provided by an authorized service agent. All costs associated with a conversion including, but not limited to the parts and service fees, are the responsibility of the grill owner.

INSTALLATION INSTRUCTIONS

Installation of the Propane Tank

If grill is operated using L.P. (Liquid Propane) located the brass 3/8" flared fitting coming out of the underside of the grill and attach the gas hose assembly provided with the grill. Attach the other end of the gas hose assembly to a standard QCC-1 (screw- on) 20 lb. L.P. cylinder.

The L.P. cylinder must be provided with a shutoff valve terminating in an L.P gas supply cylinder outlet specified, as applicable, for connection NO. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

The L.P. gas supply cylinder must be constructed and marked in accordance with the specification for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods."

NEVER ATTACH AN UNREGULATED GAS LINE TO THE GRILL.

LEAK TESTING

Overview

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM A LEAK TEST WITH AN OPEN FLAME.

Before Testing

Make sure that all packing material is removed from the grill, including the burner tie-down straps.

Preparations

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

Make sure all control valves are in the OFF position. Spray the soap solution onto each gas supply line connection point. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (where the hose connects to the 3/8" flared fitting on the underside of the grill). Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply and tighten any leaking fittings. Then turn gas on again, and re-check. Wipe off soapy solution with cold water and towel dry.

If after testing, gas continues to leak from any or all of the fittings, turn off the gas supply, and contact one of our grill specialists or a certified grill service agent.

Do not use the grill until all connections have been checked and do not leak.

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. CYLINDER CHANGE.

Check all gas supply fittings for leaks before each use. Keep a spray bottle of soapy water handy, near the shut-off valve of the gas supply line. Spray all fittings. Bubbles indicate leaks.

Disconnected L.P. cylinders must have threaded valve plugs tightly installed. The gas must be turned off at the supply cylinder when the unit is not in use.

If the grill is stored indoors, the L.P. cylinder must be removed from the grill. Cylinders must be stored outdoors in a well ventilated area.

OPERATING INSTRUCTIONS

General Overview

The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Located above the burners are stainless steel radiant flame tamers. Each control knobs on the front of the grill includes an igniter and regulates heat in accordance with the labeling on the knobs.

USING THE GRILL

Grilling requires high heat for searing and proper browning. Some foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food without burning the outside. Foods cooked for a long time, or foods basted with sugary marinade, may need a lower heat setting.

NOTE: The hot grill sears the food, sealing in juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

Note: This grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

Never place smoking chips directly into the grill firebox as the ashes will clog the burner ports. If smoking flavor is desired, place wood chips in a pan with plenty of water to prevent the chips from burning and causing the build-up of ashes in the grill.

Using the optional Rotisserie & Rear Burner

The rotisserie motor is capable of turning up to a 20 lbs cut of meat or poultry. When using the rotisserie, use of the rear burner instead of the main grill burners is recommended.

Note: It's recommended to remove the warming rack when using the rotisserie. The high heat from the rear burner may cause the warming rack to bend.

GRILL LIGHTING INSTRUCTIONS

IMPORTANT: BEFORE LIGHTING THE GRILL:

Inspect the gas supply hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, the hose must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used.

Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact Frontgate or a certified grill technician for proper replacement.

IMPORTANT: ALWAYS OPEN THE LID BEFORE ATTEMPTING TO LIGHT THE GRILL.

Lighting the Grill with Electronic Ignition

Push and turn one of the main burner knobs to HI position (see illustration, page 12). As you push down you will hear the igniter click. You will know the grill has lit when you hear a whoosh sound (and you will see a blue flame) when the flame ignites after a few clicks.

Adjust to the heat level desired after the burner is lit.

Lighting the Rotisserie with Electronic Ignition

Push and turn the knob labeled Rotisserie to the HI position (see illustration, page 12). As you push down you will hear the igniter click. You will know the grill has lit when you will see a blue flame spread across the rear burner when the flame ignites after a few clicks.

Adjust to the heat level desired after the burner is lit.

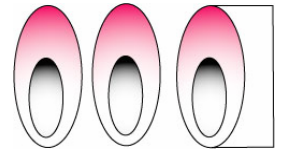
Flame Characteristics

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary. The flames of the burners should be visually checked for proper burner flame characteristics. Burner flames should be blue and stable, no excessive noise or lifting.

If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist, call for assistance.



Flame Height
approximately 1 inch



LIGHTING ILLUSTRATIONS

Main Burner Lighting Illustration



1. Make sure the lid is open.



2. Push and turn one of main knobs to the HI position.



3. You may need to try 3 or 4 times to light the burner. After the burner is lit, adjust the knob.

Rear Burner Lighting Illustration



1. Make sure the lid is open.



2. Push and turn the rear burner knob to the HI position.



3. You may need to try 3 or 4 times to light the burner. After the burner is lit, adjust the knob.

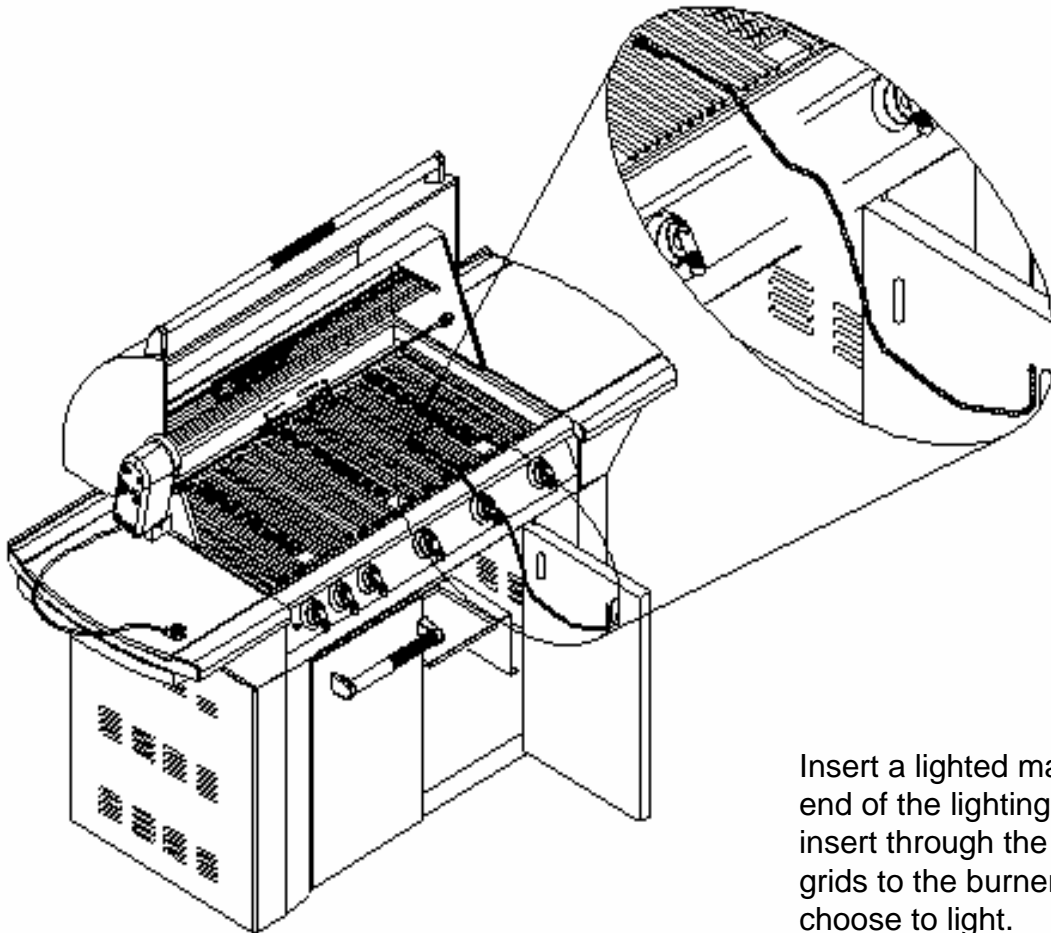
MATCH LIGHTING THE GRILL

If the burner will not light after several attempts, a burner can be match lit. If you have just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate before attempting to match light the grill.

Keep your face and hands as far away from the grill as possible. Insert a lit extended match or extended length lighter through the cooking grids to the burner you choose to light. Press the burner control knob and rotate left to the HI setting. Continue to press the knob in until the burner igniters. The burner should light immediately. If the burner does not light in 4 seconds, turn the knob OFF, wait 5 minutes and try again.

Always turn the control knobs to the OFF position when not in use.

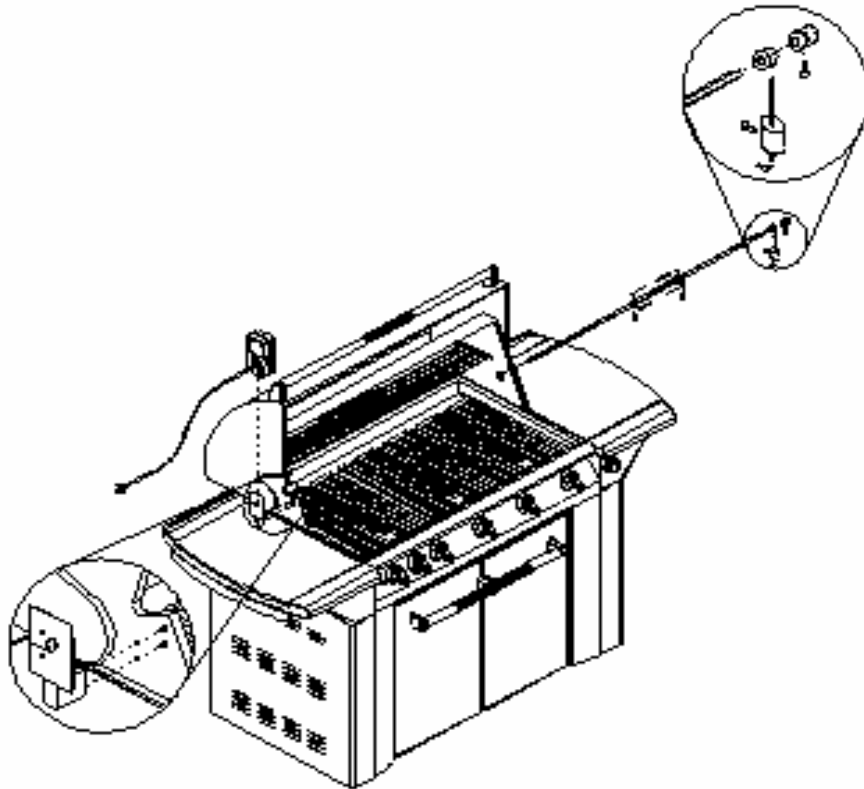
If the grill will not light after several attempts, check the Troubleshooting section of this manual.



Insert a lighted match in the end of the lighting rod then insert through the cooking grids to the burner you choose to light.

OPTIONAL ROTISSERIE INSTALLATION

Locate and loosen the screws pre- attached on the left- hand rotisserie bracket. Slide the rotisserie motor onto the rotisserie bracket and tighten the bracket screws to secure the motor to the bracket. Plug the rotisserie motor into a 110/120 volt electric supply GFI receptacle (6.5 amp min.).



Using the Optional Rotisserie

Attach the left- hand meat fork, and then center the meat to be cooked on the rotisserie rod, then attach the right- hand meat fork and push the forks firmly towards each other. Tighten the wing nuts on the meat forks. For some foods it may be necessary to wrap the food with butcher's string (never use nylon or plastic string) to secure loose portions.

IMPORTANT: When using the rotisserie, remove the warming rack.

See page 12 for lighting instructions for the rear rotisserie burner. When the rear burner has reached desired cooking temperature, insert the pointed end of the rotisserie rod into the rotisserie motor shaft and secure the other end of the rod in the right- hand bracket. If needed, remove the cooking grates for more room. Adjust the counterbalance weight to balance the heavier side of the meat and avoid lopsided rotation of the rotisserie motor. Turn the power switch to the ON position to start the rotisserie motor.

The rotisserie motor is capable of turning up to a 20lbs cut of meat or poultry. When using the rotisserie, use of the rear burner instead of the grill burners is recommended. Light the rear burner as described in the Lighting Instructions, page 10. Also refer to the Rotisserie instructions on page 13 for additional guidance.

Note: It's recommended to remove the warming rack when using the rotisserie. The high heat from the rear burner may cause the warming rack to bend.

Note: Remove the rotisserie when not in use.

CARE AND MAINTENANCE

Stainless Steel

Wipe off the outside of the grill with a damp cloth before lighting each time. Doing so will prevent debris such as dirt or dust from baking onto the outside surface.

After initial usage, some area of the grill may discolor from the intense heat given off by the burners. This is normal.

We recommended you periodically clean the stainless surfaces of the grill with a mild stainless steel cleaner. **Always rub in the direction of the grain of the metal to prevent the appearance of swirls on the stainless surface.**

Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

Oceanfront property owners or others living in close proximity to the ocean should keep the grill covered when not in use. This will reduce the risk damage to the stainless surface from the salt in the air.

We do not recommend using steel wool or abrasive sanding cloths as they may scratch the stainless surface.

Grill Grates

An easy way to clean the grill grates is to scrub the grates immediately after cooking. Be sure to wear a barbeque mitt and a long sleeve shirt to protect yourself from the heat and steam. Dip a brass bristle brush in a bowl of tap water and scrub the grill grates. Dip the brush frequently in the bowl of water. Steam, created as water contacts the grill grates, assist the cleaning food particles will fall, and burn off with subsequent use of the grill.

Always remove grates from the grill for cleaning if using any type of cleaning agent. A dishwashing liquid which contains a degreasing agent will be sufficient to clean the grates on a regular basis. The grates are also dishwasher safe. Be sure to rinse thoroughly with hot water.

For heavy build- up, use a liquid spray foaming oven cleaner and scrub with a brass brush. Use a dishwashing liquid to remove any oven cleaner residue. Rinse thoroughly with hot water.

Grill Interior Cleaning

It's important to clean the interior of your grill at least once per year.

Check to make sure the gas supply is off and the knobs are in the OFF position. Make sure the grill is cool. Clean the exterior of the burner with a brass brush. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog a port.

The grease tray should be emptied and wiped down periodically and washed with a mild dishwashing liquid which contains a degreasing agent. Do not allow excess grease to accumulate and overflow the drip tray.

The firebox should be cleaned once per year under normal use. If the grill is used often for entertaining large groups, you may need to clean the firebox more often.

Be sure to check if insects or other obstructions area blocking the flow of gas through the burner, and if so, call us for assistance.

TROUBLESHOOTING

General Troubleshooting

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

- The smell of gas in conjunction with the burner flames appearing yellow.
- The grill does not reach temperature.
- The burner make a popping noise.
- The grill heats unevenly.

Before Calling for Service

If the grill does not function properly, use the following check list.

<u>Problem</u>	<u>Solution</u>
Grill will not light when the control knob is rotated.	<p>After opening tank valve, be sure one of the grill control knobs is on high for at least 4 seconds.</p> <p>If you use L.P. gas, check tank fuel level.</p> <p>Check for loose wire connections.</p> <p>Remove the cooking grates and flavor grids. Rotate control knob and check for spark on tip of electrode.</p> <p>Check to see if debris is blocking the electrode sparks.</p> <p>Check battery/ replace battery.</p> <p>Attempt to match light the burner.</p> <p>If using L.P. gas, disconnect gas line at grill and at tank, then reconnect.</p>
Low heat with knob "High" position.	<p>Check for proper gas supply and pressure.</p> <p>If using L.P. gas check for low fuel level.</p> <p>If using L.P. gas check for kinks in supply line.</p> <p>If only one burner appears low, clear burner ports of any obstructions.</p> <p>Pre-heat grill for a full 10- 15 minutes.</p> <p>If using L.P. gas, disconnect gas line at grill and at tank, then reconnect.</p>

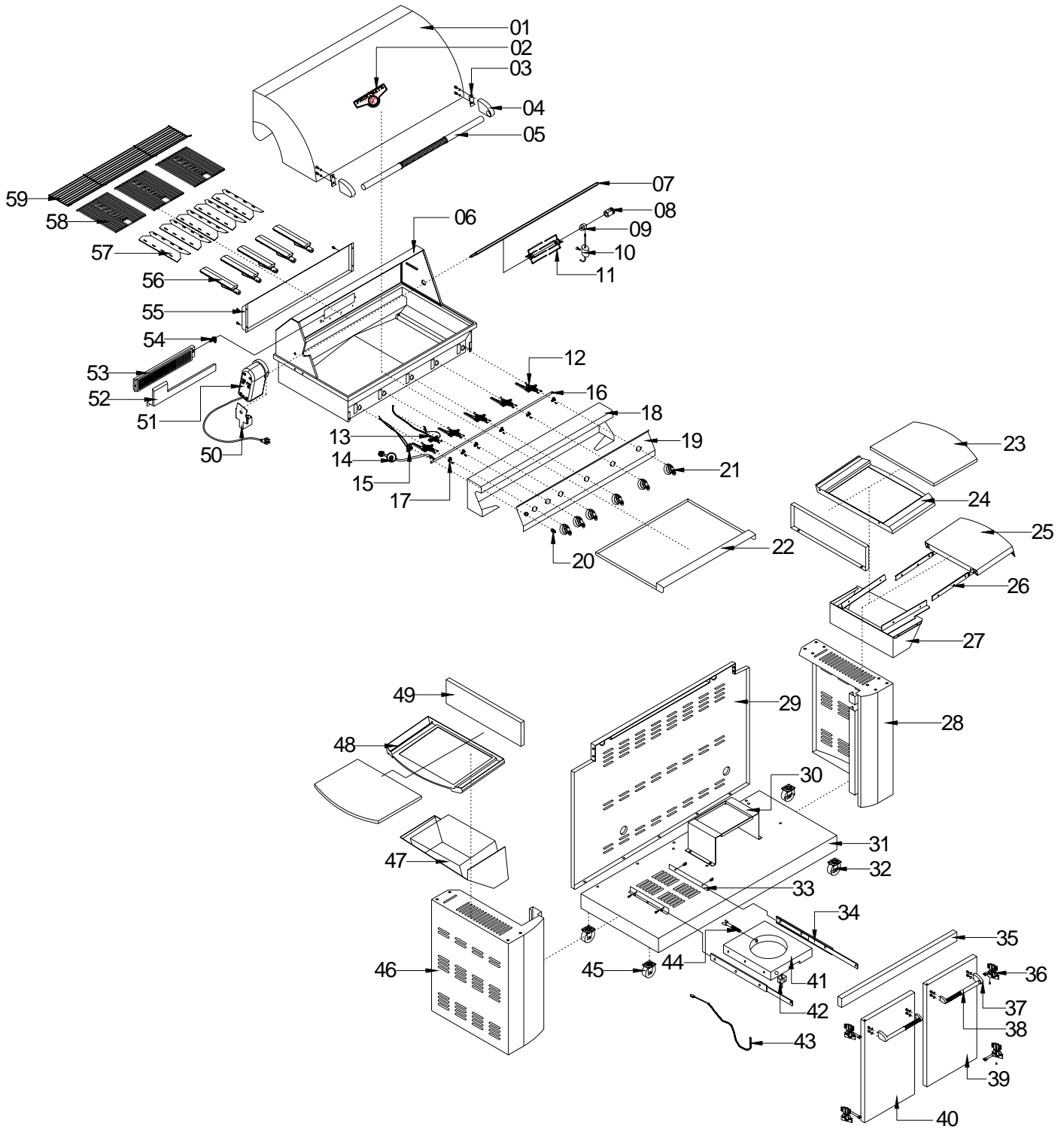
TROUBLESHOOTING

<u>Problem</u>	<u>Solution</u>
Flame is erratic.	Check gas connection. Fuel level may be low. Grill may be in need of cleaning.
Flare- Ups	Check flavor tamers and cooking grates for excess build-up. Ensure grill is not placed directly in path of wind. Be sure the drip tray is clean (do not use aluminum foil in grease tray).
Burner flame is yellow or orange, in conjunction with the odor of gas.	Check the burner inlet for obstructions. Grill may be in a windy area. Move to a less windy area if possible.

Spider and Insect Warning

Spiders and insects can nest in the burners of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. We recommend you check at least once a year to be safe.

Frontgate Design Series I Grill Parts Diagram Detail



PART LIST

REF#	DESCRIPTION	Q'TY	REF#	DESCRIPTION	Q'TY
1	Lid, Front	1	31	Bottom Panel	1
2	Nameplate	1	32	3" Caster With Brake	2
3	Heat Insulating Spacer	2	33	Bracket of Tank Tray Slide	2
4	Handle Assembly Seat	2	34	Gas Tank Tray Slide	2
5	Handle Assembly Tube	1	35	Door Frame	1
6	Fire Box	1	36	Buckle	4
7	Spit Rod	1	37	Door Handle Seat	4
8	Key Washer	1	38	Door Handle Tube	2
9	Shaft Collar	1	39	Door Assembly, Right	1
10	Counter Balance	1	40	Door Assembly, Left	1
11	Spit Fork	2	41	Gas Tank Tray	1
12	Gas Valve, Main Burner	5	42	Tank Tray Stop	1
13	Gas Valve, Rear Burner	1	43	Lighting Rod	1
14	Regulator, LP	1	44	Retention Kit	1
15	Electronic Ignition	1	45	3" Caster	2
16	Valve Manifold	1	46	Side Panel, Left	1
17	Manifold Retainer Bracket	6	47	Left Side Shelf	1
18	Control Panel Bracket	1	48	Left Side Shelf Top	1
19	Control Panel Face Plate	1	49	Bowl Assembly Bracket	2
20	Electronic Ignition Button	1	50	Rotisserie Motor Bracket	1
21	Control Knob	6	51	Rotisserie Motor	1
22	Grease Tray	1	52	Gas Collector	1
23	Granite	2	53	Rear Burner	1
24	Right Side Shelf Top	1	54	Rear Burner, Orifice	1
25	Under Shelf	1	55	Rear Baffle, Rear Burner	1
26	Slide For Under Shelf	1	56	Main Burner	5
27	Right Side Shelf	1	57	Flame Tamer	5
28	Side Panel Right	1	58	Cooking Grid With Hole	3
29	Back Panel	1	59	Warming Rack	1
30	Shelf	1			

ORDERING PARTS

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your grill, please refer to the parts list. The following information is required to assure getting the correct part.

- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact our Product Specialists at 1-800-537-8484.

IMPORTANT

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

CAUTION

Gas valves are present at the factory (valve assembly will be marked for L.P. or N.G. accordingly). If you wish to convert at some later date, be sure to contact us for assistance.

Different orifices must be installed when converting from one type of gas to another.

GRILLING TIPS

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To create the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2" intervals.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
VEGETABLES				Slice. Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally.
Fresh Beets Carrots Turnips		Medium	12 to 20 minutes	Grill, turning once. Brush occasionally with melted butter or margarine.
Onion	1/2 inch slices	Medium	8 to 20 minutes	Season with Italian dressing, butter, or margarine.
Potatoes Sweet White	Whole 6 to 8 ounces	Medium High	40 to 60 minutes 45 to 60 minutes	Wrap individually in heavy-duty foil. Grill, rotating occasionally.
Frozen Asparagus Peas Green beans Sprouts		Medium	15 to 30 minutes	Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally.
French fries		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally.
MEATS BEEF Hamburgers	1/2 to 3/4 inch	Medium	10 to 18 minutes	Grill, turning once when juices rise to the surface. Do not leave hamburgers unattended since a flare-up could occur quickly.
Tenderloin Porterhouse Rib eye		High	8 to 15 minutes	
Rare	1 inch	High	8 to 14 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
Medium	1-1/2 inch	High	11 to 18 minutes	
	1 inch	Medium to	12 to 22 minutes	
	1-1/2 inch	High	16 to 27 minutes	
Well-done	1 inch	Medium	18 to 30 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
	1-1/2 inches	Medium	16 to 35 minutes	
LAMB Chops & Steaks				
Rare	1 inch	High	10 to 15 minutes	
	1-1/2 inch	High	14 to 18 minutes	
Medium	1 inch	Medium to High	13 to 20 minutes	
	1-1/2 inch		18 to 25 minutes	

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Well-done	1 inch	Medium	17 to 30 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once. Cook well done.
PORK Chops	1 inch	Medium	20 to 30 minutes	
Well-done	1-1/2 inches	Medium	30 to 40 minutes	
Ribs		Medium	30 to 40 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Ham steaks (precooked)	1/2 inch slices	High	4 to 8 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
Hot dogs		Medium	5 to 10 minutes	Slit skin. Grill, turning once.
POULTRY Broiler/fryer	2 to 3 pounds	Low or Medium	1 to 1-1/2 hours	Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade.
Breasts well-done		Medium	30 to 45 minutes	Marinate with Italian dressing
FISH AND SEAFOOD Steaks Halibut Salmon Swordfish	3/4 to 1 inch	Medium to High	8 to 15 minutes	Grill, turning once. Brush with melted butter, margarine or oil to keep moist.
Whole Catfish Rainbow trout	4 to 8 ounces	Medium to High	12 to 20 minutes	Grill, turning once. Brush with melted butter, margarine or oil. Brush with melted butter and lemon juice.

WARRANTY

LIMITED WARRANTY

MODEL 720-0170

DESIGN SERIES I OUTDOOR GAS GRILL

Frontgate warrants to the original consumer purchaser of each grill that when subject to normal residential use, it is free from defects in workmanship and material for the periods specified below. This warranty excludes grills used in rental or commercial applications. There will be a shipping and handling charge for the delivery of the warranty parts).

<u>Component</u>	<u>Warranty Period</u>
All Cosmetic/ Exterior Stainless Steel Parts including Frame, Housing and Cart	Lifetime
All Burners:	10 Years
Stainless Steel Flame Tamer:	3 Years
Stainless Steel Cooking Grids:	3 Years
Valves:	1 Year
Igniters, and Related Ignition Parts:	1 Year

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Nexgrill Industries, Inc. under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use of improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our authorized service agents. The warranty period is not extended by such repair or replacement.

Warranty claim procedure: If you require service or parts for your grill, please contact Frontgate at 1-800-537-8484.

Product repair as provided under this warranty is your exclusive remedy. Frontgate shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

FOR ASSISTANCE, CONTACT FRONTGATE

Email: **productspecialists@frontgate.com**

Mail: 5566 West Chester Road, West Chester, OH 45069

Phone: **(800) 537-8484**

Because of continuing product improvements these specification are subject to change without notice.

N-720-0170 FG-102105