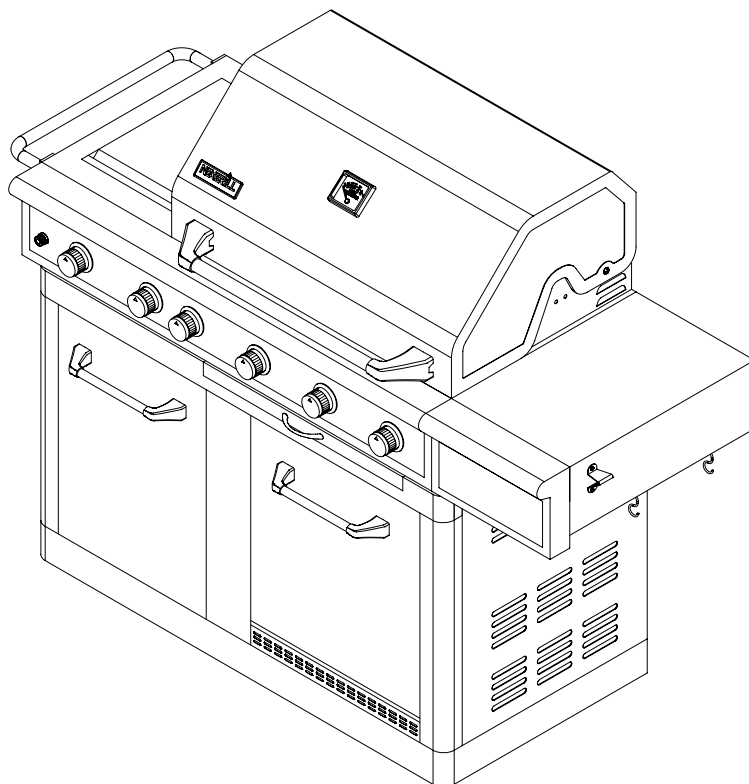




ITEM / ARTICLE / ARTICULO # 0296469

**STAINLESS STEEL GAS GRILL  
BARBECUE AU PROPANE EN  
ACIER INOXYDABLE(page 30)  
PARRILLA A GAS DE ACERO  
INOXIDABLE(página 61)**

MODEL / MODÈLE / MODELO # 720-0665



**WARNING**

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



**WARNING**

FOR OUTDOOR USE ONLY.



**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.



**WARNING**

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



**J15Y08P-**

Example only: SERIAL # \_\_\_\_\_ MFG. DATE \_\_\_\_\_ PURCHASE DATE: \_\_\_\_\_



**Questions, problems, missing parts?** Before returning to your retailer, call our customer service department at 1-877-323-5263, 8 a.m. - 6 p.m., PST, Monday - Friday, 8 a.m. - 12 p.m. Saturday. Please be sure to have your serial number available. This number can be found on inside the front door of your grill.

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## SAFETY INFORMATION

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### WARNING

**WARNING** – Hazards or unsafe practices which COULD result in severe personal injury or death.



### CAUTION

**CAUTION** – Hazards or unsafe practices which COULD result in minor personal injury.



### DANGER

If you smell gas:

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



### WARNING

Do not try lighting this appliance without first reading the “LIGHTING INSTRUCTIONS” section of this manual.



### WARNING

The grill and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing in excess of 1/2 PSI. (3.5 kpa).

**WARNING**

Never attempt to use damaged equipment. See your local liquid propane dealer for repair.

**WARNING**

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

**WARNING**

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

**WARNING**

Do not install this unit into combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.

**WARNING**

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

**WARNING**

Do not leave the grill unattended while cooking.

**WARNING**

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

**CAUTION**

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

**CAUTION**

When using the rotisserie burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.

**WARNING**

Maximum LP gas tank is 12 inches in diameter by 18-1/2 inches tall. Do not use a tank without an Overfill Prevention Device (OPD), which prevents the tank from being overfilled and possibly damaging your grill.

**WARNING**

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. Inspect the grill at least twice a year.

**CAUTION**

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

**WARNING**

Do not store grill indoors unless the cylinder is disconnected. Do not store cylinder in a building, garage, or any other enclosed area, and keep out of reach of children at all items.

**CAUTION**

The grill head is heavy and will require two or more people to lift and position onto grill cart.

**BEFORE LIGHTING**

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

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. Contact customer service for proper replacement.

Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill (See “Leak Testing” instructions on page 12).

Do not turn on the gas at the LP gas cylinder unless the quick connect gas hose is properly connected to the side burner gas pipe system and all burner valves are in the “OFF” position.

Keep a spray bottle of soapy water near the grill and check the connections before each use.

## ROTISSERIE DRIVE MOTOR

To ensure continued protection against electric shock:

Connect to properly grounded outlets only.

Keep extension cord connections dry and off the ground.

Do not expose to rain.

Do not use indoors.



### **WARNING**

Do not try lighting this appliance without first reading the “LIGHTING INSTRUCTIONS” section of this manual.



### **CALIFORNIA PROPOSITION 65 WARNING**

The burning of gas fuel generates some by-products, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the care and use manual, ensuring you provide good ventilation when cooking with gas.

**TESTED IN ACCORDANCE WITH ANSI Z21.58 LATEST STANDARD and CGA 1.6-2007 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.**

Check your local building codes for the proper method of installation. In the absence of local codes, follow either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code, Electrical Code, ANSI/NFPA 70

## SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

The grill is for outdoor use only.

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

Children should not be left alone or unattended in an area where the grill is being used. Do not allow children to sit, stand or play on or around the grill at any time.

Do not store items of interest to children around or below the grill or cart. Do not allow children to crawl inside the cart.

Never let 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. The fabric could ignite, causing serious personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for grill use. Other types of materials may shatter with sudden temperature changes. Use only low or medium heat settings in accordance with the manufacturer’s guidelines.

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

Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion airflow 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.

Exercise caution when cleaning grill. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Never use a dented or rusty propane cylinder.

Turn off all control knobs and make certain the grill is cool before using any type of aerosol cleaner on or around it. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products, which promote flare-ups.

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

This unit is intended for outdoor use only.

Keep the areas surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors, make sure it is cool.

Do not use briquettes of any kind in the grill.

This liquid propane gas grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the flame tamers as this will block the vent to the grill burners. Adding briquettes can damage ignition components, thus voiding the warranty.

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

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a windbreak will be required. Always adhere to the clearance specifications.


## **PLACEMENT OF THE GRILL**



### **WARNING**

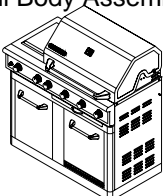
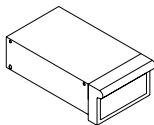
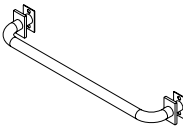

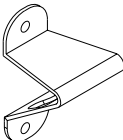
Do not install this unit in combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible. Place the grill in well-ventilated areas. Never place the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke.


**WARNING**  
**Electrical Grounding Instructions for electrical equipment** – This refrigerator is equipped with a plug and should be plugged directly into a properly grounded receptacle. When installed, must be electrically grounded in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1. DO NOT cut or remove the grounding prong from this plug.
 

1. To protect against electrical shock, do not immerse cord or plugs in water or other liquids.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surface.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupt (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of 2 prongs.
9. Use only extension cords with 3 prong grounding plug, rated for the power of the equipments, and approved for outdoor use with a W-A marking.

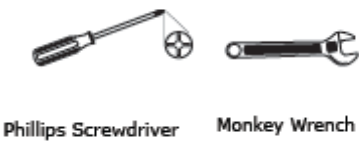
**PACKAGE CONTENTS LIST**

A. Grill Body Assembly-----1pc. 	B. Right Side Shelf-----1pc. 	C. Left Side Shelf Handle-1pc. 
D. Hook-----2pcs. 	E. Bottle Opener-----1pcs. 	

**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 for replacement parts.

- Estimated Assembly Time: 15 minutes
- Tools Required for Assembly:  
Phillips Screwdriver and Wrench (not included)



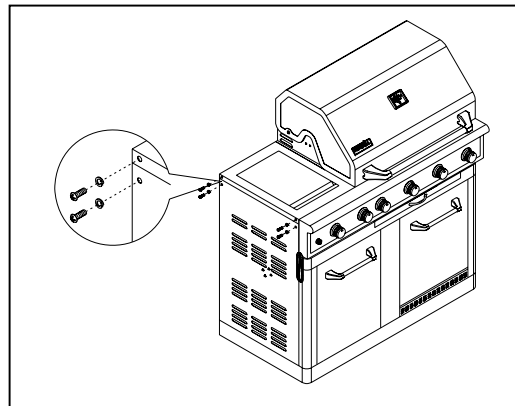
- Note: The right and left sides of the grill are designated as if you are facing the front of the grill.

## ASSEMBLY INSTRUCTIONS

### 1. Left Side Shelf Handle Assembly

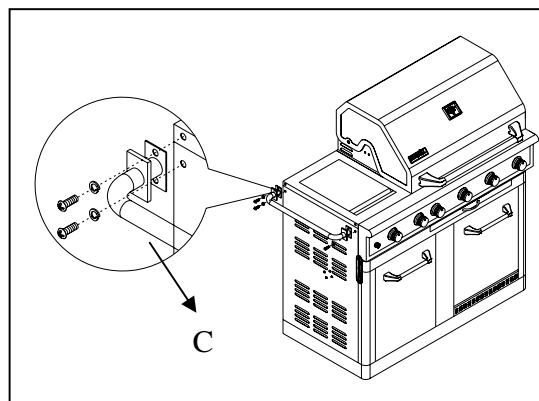
- (1) Remove the four 1/4-in. x 12mm truss head screws that have been pre-placed into the left side panel as shown Fig. 1.

Fig. 1



- (2) Use these four screws to attach the left side shelf handle (C) onto the left side panel as shown Fig. 2.

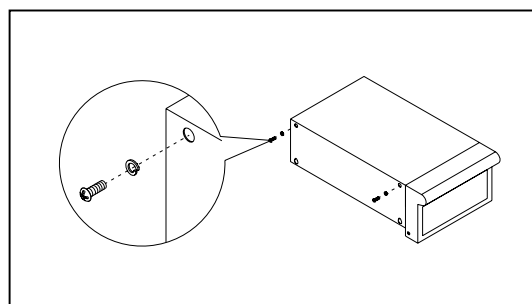
Fig. 2



### 2. Right Side Shelf Assembly

- (1) Unscrew two 1/4-in. x 12mm screw already screwed into the side shelf as shown in Fig. 3.

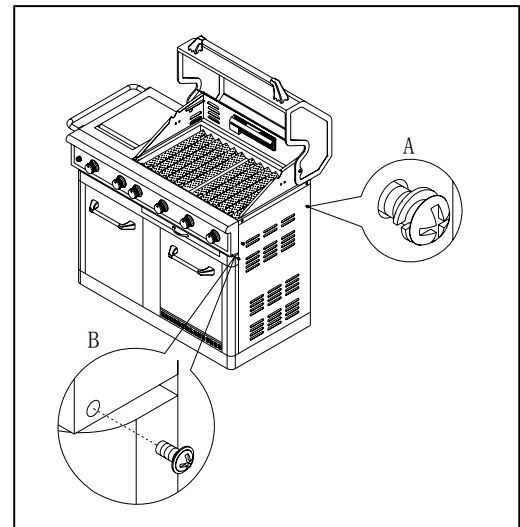
Fig. 3



**Fig. 4**

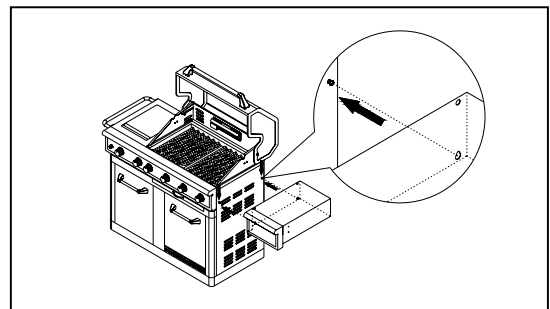
- (2) Another 2 screws used to attach the right side shelf (B) are already screwed into the cart right panel. Loosen the 2 screws that are pre-placed onto cart right panel (Hint: Do not remove these 2 screws completely.)

Remove one 5/32-in.x 10mm screw which has been pre-placed on the control panel.

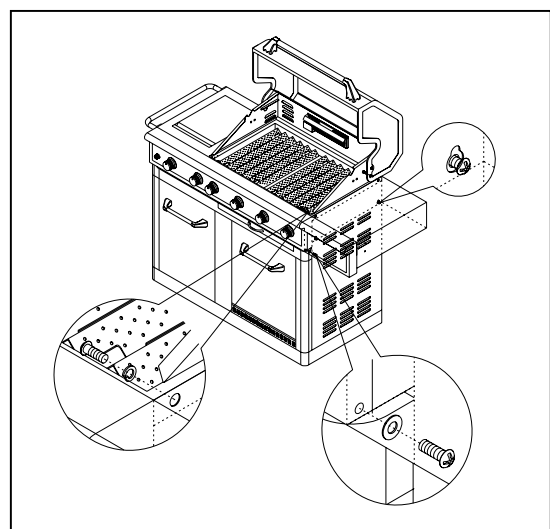


**Fig. 5**

- (3) Bring side shelf to right side panel and carefully align screw holes. Attach using one 5/32-in. x 10mm screw, as show in Fig. 5, and there ¼-in. x 12mm truss head screws as shown in Fig. 5 & 6. Fully tighten screws on both side shelves.



**Fig. 6**

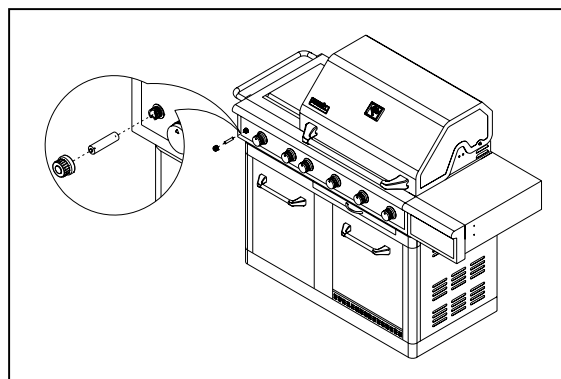




### 3. Battery Installation

Unscrew the ignition button housing; insert the battery into the housing with the positive terminal (+) facing outward. Replace the ignition button housing after the battery has been installed as shown in Fig.7.

Fig. 7



### 4. Bottle Opener Installation

Remove the two screws in the right side shelf panel as shown in Fig. 8. Place bottle opener (E) on side shelf, carefully aligning screw holes, and insert the two screws tightly as shown in Fig.9.

Fig. 8

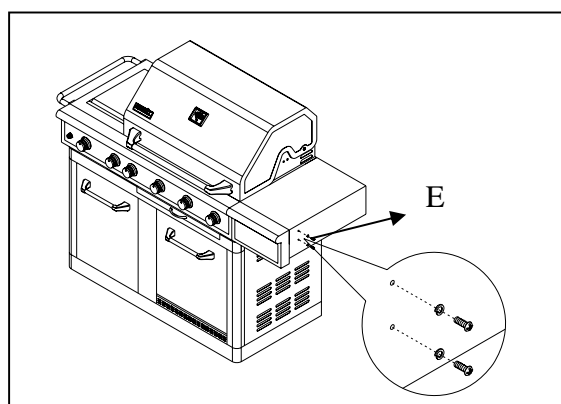
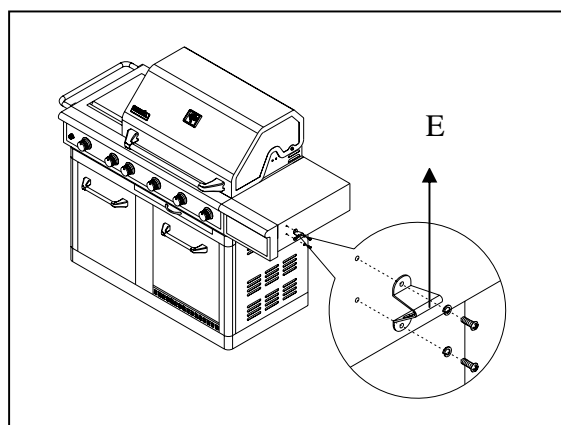
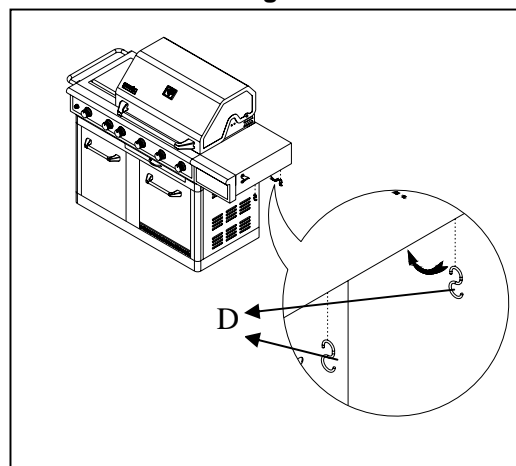


Fig. 9



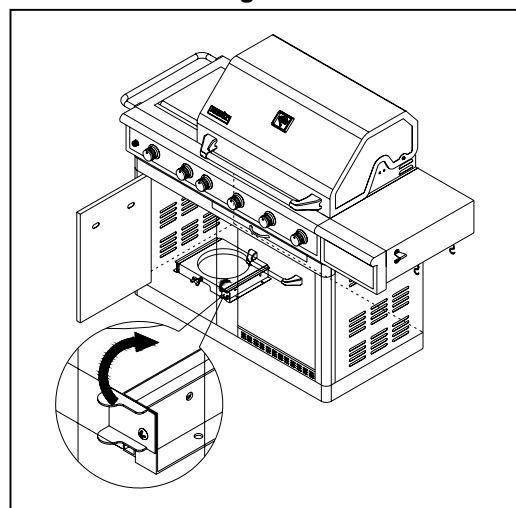
**Fig. 10**



**5. Hook Installation**

Attach hooks (D) to right side shelf, as shown in Fig.10.

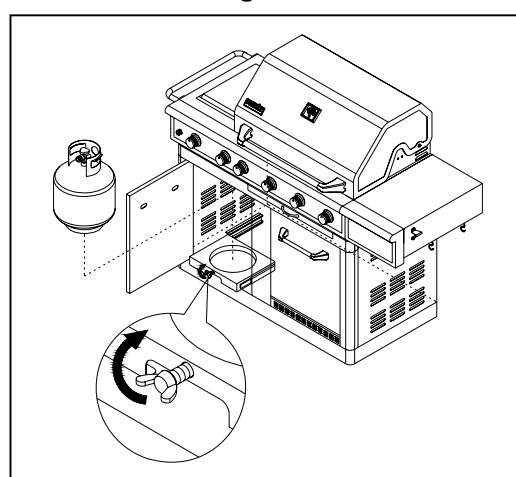
**Fig. 11**



**6. Tank Tray Slide Out Bracket**

Prior to pulling out sliding tank tray, bracket must be rotated. Turn clockwise for free movement, or counterclockwise to lock in place. See Fig.11.

**Fig. 12**



**7. Liquid Propane Tank Installation**

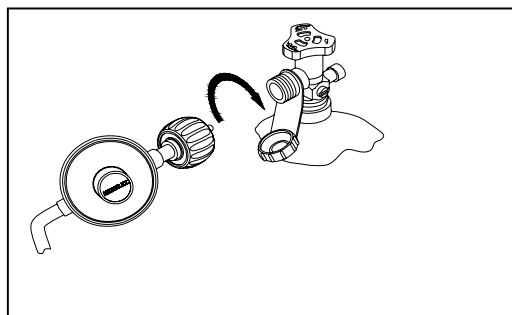
Pull out sliding tank tray and put liquid propane tank in place. Tighten the retention screw, as shown in Fig.12. Push tray back in and lock in place (see Fig.11).

## 8. Liquid Propane Hook-Up

Attach the regulator to the propane cylinder by turning the regulator handle clockwise as shown in Fig. 13. If the outdoor cooking appliance is not in use, the gas must be turned "OFF" at the Liquid Propane cylinder.

**Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak** (see "Leak Testing" instructions on page 12).

Fig. 13



## INSTALLATION INSTRUCTIONS

### GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer.

This grill is configured for Liquid Propane. Do not use a Natural Gas supply.

Total gas consumption (per hour) with all burners set on "HI":

Main burners 44,000 BTU/Hr.

Rear burner 13,000 BTU/Hr.

Sear Side burner 15,000 BTU/Hr.

Total 72,000 BTU/Hr.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.2. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

### LIQUID PROPANE CYLINDER REQUIREMENTS

#### (20-lb. Cylinder)

A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission.

The 20-lb. cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Manifold pressure: (operating) 10 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.). The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD).

Remove the plastic valve cover from the Liquid Propane cylinder. Make sure the grill gas hoses do not contact the grease pan or grill firebox when the Liquid Propane cylinder is placed into the cart.

## CONNECTING THE LIQUID PROPANE CYLINDER

To connect the Liquid Propane gas supply cylinder:

1. The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Make sure the cylinder valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Make sure the burner valves are in the "OFF" position.
4. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
5. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting the grill, use a soap and water solution to check all the connections for leaks.
8. If a leak is found, turn the cylinder valve "OFF" and do not use the grill until a local Liquid Propane dealer can make repairs.



### WARNING

Never attempt to use damaged or obstructed equipment. See your local Liquid Propane dealer for repair.

## DISCONNECTING THE LIQUID PROPANE CYLINDER

1. Turn the grill burner valves "OFF" and make sure the grill is cool.
2. Turn the Liquid Propane cylinder valve "OFF" by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. 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.

## LEAK TESTING

### GENERAL

Although gas connections on the grill are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below. If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

### BEFORE TESTING

Make sure all packing materials have been removed from the grill, including the burner tie-down straps.



### WARNING

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

Make a 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 Liquid Propane cylinder is full.

### TO TEST

1. Turn the burner valves off.
2. Turn the Liquid Propane cylinder valve counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
5. Turn the gas back "ON" and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at 1-877-323-5263.
7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.

Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.



### WARNING

Do not store grill indoors unless the cylinder is disconnected. Do not store cylinder in a building, garage, or any other enclosed area, and keep out of reach of children at all times.

## **INSTALLER FINAL CHECK**

- Maintain specified clearance of 24 inches from combustible materials and construction.
- All internal packaging has been removed.
- The hose and regulator are properly connected to the Liquid Propane cylinder.
- The unit has been tested and is free of leaks.
- The gas supply shutoff valve has been located.
- All burners are installed.
- Keep the instruction manual for future reference.



### **WARNING**

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

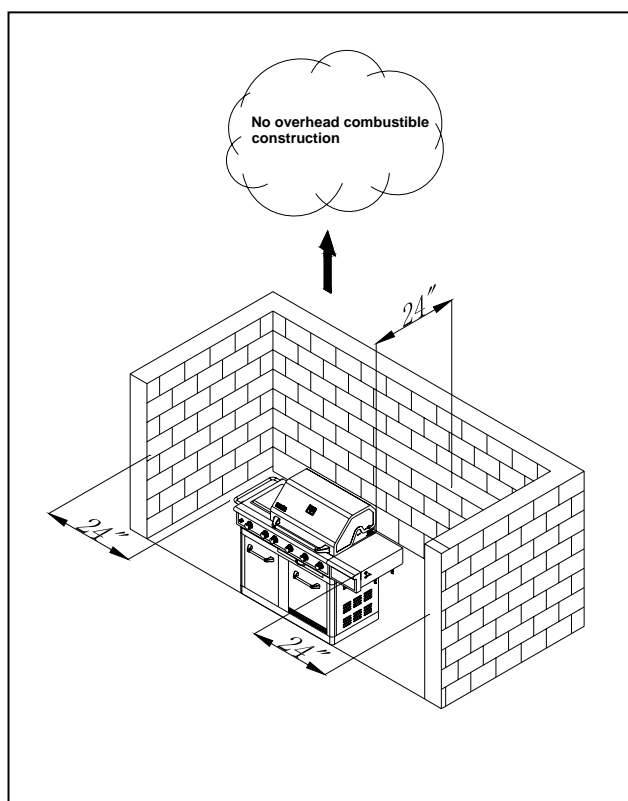


### **WARNING**

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2-in. PSI.(3.5kpa).

**It is very important to keep your appliances clear and away from any combustible materials. Maintain at least 24 inches of clearances from sides and back and do not use under overhead combustible construction.**

**Fig. 14**



## **OPERATING INSTRUCTIONS**

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### **General Use of the Grill**

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

### **Using the Grill**

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

To begin:

1. Make sure the grill has been leak tested and is properly placed.
2. Remove any remaining packing materials.
3. Light the grill burners using the Lighting Instructions below.
4. Turn the control knob(s) to the "IGNITE / HI" setting, and preheat the grill for 15 minutes. The grill lid should be closed during the pre-heat period.
5. Place the food on the grill and cook to the desired degree of preparation. If necessary, adjust the heat setting. The control knob may be positioned at any setting between "HI" and "LO".

### **Using the Rotisserie Burner**

Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the Lighting Instructions below. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute.

Rotisserie kits are sold as accessory items. Please follow the rotisserie kit directions for proper use.

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

### **Using the Infrared Searing Side Burner**

The infrared searing side burner produces intense heat to "sear" the outside of the food, which locks the flavorful juices inside. To properly use, cook each side of the meat for 1-5 minutes depending on food type. Once the outside of the meat has been seared, move to the main cooking area to finish cooking the inside to the desired level.

## **Lighting Instructions**

---

### **Before Lighting**

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

Screw the regulator (type QCC1) onto the cylinder, and leak check the hose and regulator connections before operating the grill (see the "Leak Testing" instructions on page 12).

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



### **WARNING**

Do not use the grill if the odor of gas is present. Contact customer service at 1-877-323-5263.

### TO LIGHT THE MAIN BURNERS

1. Make sure all the knobs are in the “OFF” position, and then turn the Liquid Propane cylinder valve “ON” by slowly turning counterclockwise.
2. Open the lid, push and turn the main burner knob slowly to “IGNITE/HI”, keep pushing until the burner is lit.
3. If the burner does not light, turn the knob to “OFF” and repeat lighting procedure.
4. If the burners still do not light, turn the knob “OFF”, wait 5 minutes for any excess gas to dissipate and repeat lighting procedure or follow the Match Lighting Instructions below.
5. Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary. Burner flames should be blue and stable with no yellow tips, excessive noise or lifting. Yellow flames indicate insufficient air. Noisy flames or flames that lift away from the burner indicate too much air (See the “Flame Characteristics” section on page 24).

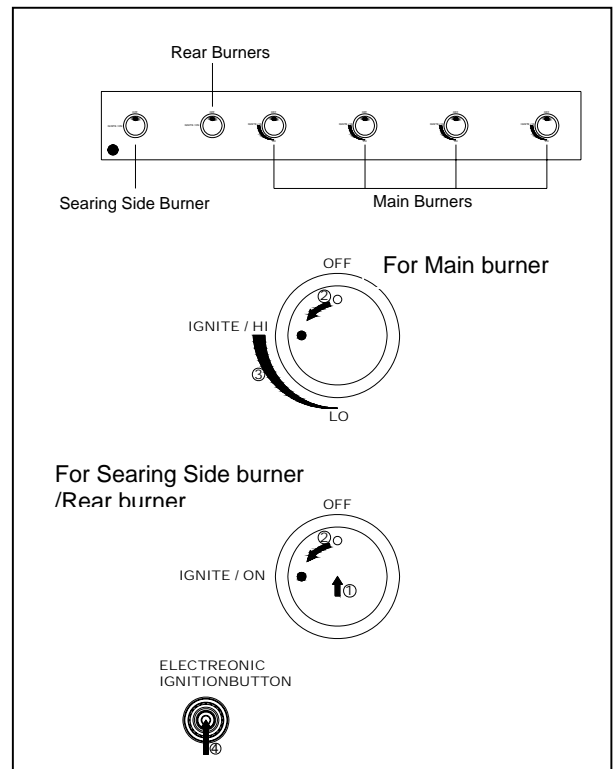
Fig. 15

### TO LIGHT THE ROTISSERIE BURNER

1. Open the lid, push and turn rear burner knob slowly to “IGNITE/ON”, and keep pushing until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stays lit. Once the burner is lit, release the electronic ignition button and knob.
2. If burner does not light up, turn the knob off and repeat lighting procedure.
3. If ignition does not occur in 5 seconds, turn the knob to “OFF”, wait 5 minutes and then repeat the lighting procedure or light by match.

### TO LIGHT THE SEARING SIDE BURNER

1. Push and turn searing side burner knob slowly to “IGNITE/ON”, keep pushing until the burner is lit. Once it is lit, continue to press and hold for another 15 seconds to ensure the burner stays lit.
2. If burner does not light up, turn the knob off and repeat lighting procedure.
3. If burner does not light up after step 2, turn the knob off, wait 5 minutes, and repeat lighting procedure above or light by match.



### TO MATCH LIGHT THE GRILL

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



#### WARNING

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



#### CAUTION

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



#### CAUTION

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

### Main Burner

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod as shown in Fig. 16. Ignite the match and insert through the cooking grids to the burner.
3. Press the control knob and rotate to the "IGNITE/HI" setting, continue to press the knob until the burner ignites. The burner should light immediately.
4. If the burner does not light within seconds, turn the knob to the "OFF" position, wait 5 minutes and try again.

### Searing Side Burner

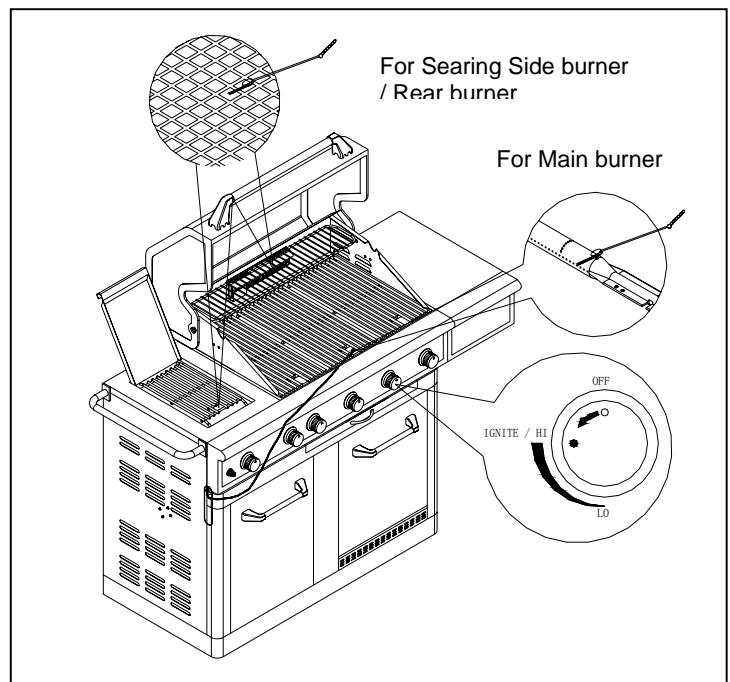
1. If you have already attempted to light the rear rotisserie burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod as shown in Fig. 16. Ignite the match and hold next to the burner.
3. Press the control knob and rotate to the "IGNITE/ON" setting. Once the burner ignites, continue to press the knob for 15 seconds.
4. If the burner does not light within seconds, turn the knob to the "OFF" position, wait 5 minutes and try again.

**Fig. 16**

### Rotisserie Burner

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

5. If you have already attempted to light the rear rotisserie burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
6. Insert a match into the lighting rod as shown in Fig. 16. Ignite the match and hold next to the burner.
7. Press the control knob and rotate to the "IGNITE/ON" setting. Once the burner ignites, continue to press the knob for 15 seconds.
8. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.



## Gas Conversion From LP to NG



### WARNING

MAKE SURE ALL CONTROL KNOBS & CYLINDER VALVE ARE IN OFF POSITION BEFORE CONVERTING.

This grill is portable and configured for use with Liquid Propane (LP Gas), which is delivered to the grill from removable tanks (LP tanks and their use are covered elsewhere in this manual). If a Natural Gas connection is available, the user may wish to change the gas delivery system to the more permanent Natural Gas supply.

This grill is certified for use with either Liquid Propane (LP Gas) or Natural Gas and comes complete with the necessary parts to convert the grill for use with Natural Gas hose and regulator (sold separately). The conversion valves allow the use of Natural Gas without replacing the burners or entire valve system.



The process of converting is relatively simple and can be accomplished by any handy homeowner. We suggest, however, that a qualified gas technician do the conversion. Your warranty may be voided if the conversion is improperly completed. Please retain the parts supplied with the grill and these instructions so the technician can do the conversion.

### Orifice Chart

The different burner valves in this grill have different BTU ratings. The holes in the orifices are drilled to different sizes so as to allow the proper amount of gas to flow through them. Please note the chart below to give an easy reference for the various orifice opening sizes for the different valves in the grill.

Orifice Sizes and BTU Ratings				
	LP		NG	
Components	Orifice Size	BTU	Orifice Size	BTU
Main Burner	0.96	11,000	1.62	11,000
Searing Side Burner	1.15	15,000	1.9	15,000
Rear Burner	1.07	13,000	1.84	13,000

### WARNING

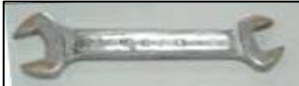
Make sure all grill components are completely cooled and gas supply is turned off and removed from grill prior to performing the conversion.

### NG Hose and Regulator Conversion

Tools required:



Phillips Head Screwdriver (+)



19mm wrench

1. Install the regulator hose (short hose) to the end of the regulator marked "OUT." Install the brass connector to the other end of the regulator marked "IN." (If regulator, hose, and brass connector are pre-assembled, you may disregard this step).



2. Turn all knobs to OFF. Turn off LP gas supply and remove the LP cylinder from the grill cart. Remove the brass adapter of the LP regulator from the manifold with a wrench.



3. **Screw the regulator on the left side panel from outside to inside.**



4. Install the NG regulator hose to the manifold and secure using a wrench.



### Main Tube Burner Conversion

Tools required:



Phillips Head Screwdriver (+)



6mm Nut Driver

Steps:

1. Remove the main tube burners by removing the screw securing the burners near the back wall of the firebox and the screws near the front of the firebox that secure the igniter brackets to the burners. Gently lift the burners up and out.



2. Locate and remove the LP orifice at the end of each valve with a nut driver. The main burner NG orifices are located behind the LP orifices, so no additional orifices need to be installed. **CAUTION:** The NG orifice is easily loosened or even removed together with the LP orifice when the LP orifice is being unscrewed. Make sure the NG orifices are securely installed on the main burner valves after the LP orifices are removed.



3. Restore the main burners. **CAUTION:** Make sure the valve with orifice is inserted into the burner venturi. Restore the igniter brackets; adjust the distance between the burner and the corresponding igniter for proper ignition.



### Searing Side Burner Conversion

Tools required:

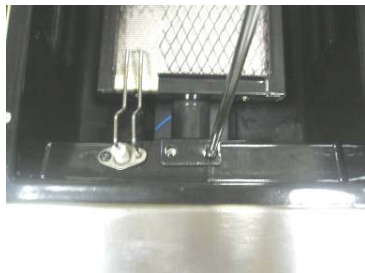


Phillips Head Screwdriver (+)



6mm Nut Driver

1. Loosen the igniter wire screws, searing side burner brace screws, and two screws securing searing side burners.



2. Take out the searing side burner from the firebox. Locate orifice on end of valve and remove by turning counterclockwise with a 6mm nut driver .



3. Insert NG orifice with a 6mm nut driver, then secure turning clockwise. Replace the searing side burner and igniter wire back.

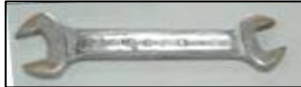


## Rear Burner Conversion

Tools Required:



Phillips Head Screwdriver (+)



24 mm wrench

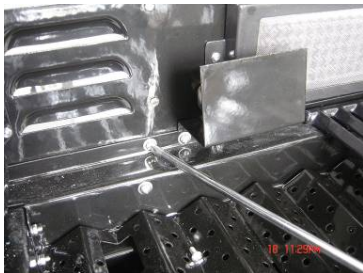


6mm Nut Driver

1. Remove the cover of the rear burner by unfastening the screws in the firebox. Use another hand to hold the orifice cover to keep it from falling when removed.



2. Remove the C bracket by unfastening the screws in the firebox with a Phillips Head Screwdriver.



3. Unfasten the orifice nut with a 24 mm wrench.



4. Take out the orifice holder, then unfasten the orifice with a 6mm Nut Driver.





5 Take out the LP orifice, and replace with the NG orifice accordingly. After the orifice is placed, put the cover of the rear burner back to its original location.



## REFRIGERATOR SAFETY GUIDE

### IMPORTANT: READ THE FOLLOWING PRIOR TO CONNECTING POWER AND USE

To reduce the risk of fire, electrical shock or injury when using this unit, follow basic precaution, including the following:

**Remove all packages before using this unit.**



Before the refrigerator is used, it must be  
**PROPERLY POSITIONED, LEVEL**  
and installed as described in this manual.  
**READ THIS MANUAL CAREFULLY.**



**PRODUCT CERTIFIED UNDER UL471**



### WARNING

1. Use two or more people to move and install this unit. Failure to do so can result in back or other injury.
2. To ensure proper ventilation for your refrigerator, the front of the unit must be completely unobstructed. Choose a well-ventilated area with temperatures above 40°F (5°C) and below 105°F (40°C). This unit must be installed in an area protected from the elements.
3. The refrigerator must be installed with all electrical connections in accordance with state and local codes. A standard electrical supply (**110V AC only, 60 Hz**), properly grounded in accordance with the National Electrical Code and local codes and ordinances is required.
4. Do not kink or pinch the power supply cord of refrigerator.
5. The fuse (or circuit breaker) size should be 15 amperes.
6. It is **important for the refrigerator to be level in order to work properly**. You may need to make several adjustments to level it.
7. Never allow children to operate, play with or crawl inside the refrigerator.
8. Do not use solvent-based cleaning agents or abrasives on the interior. These cleaners may damage or discolor the interior.
9. Do not use this appliance for any purpose other than its intended usage.

## INSTALLATION INSTRUCTIONS

### ➤ **Before Using Your Unit**

- Remove the exterior and interior packing.
- Before connecting the unit to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.

### ➤ **Setting the Temperature Control**

- Your unit has only one control for regulating the temperature in the compartment. The temperature control is located on the upper side of the compartment.
- The first time you turn the unit on, set the temperature control to “5”.
- The range of the temperature control is from position “OFF” to “5”. “1” is the warmest and “5” is the coolest. After 24 to 48 hours, adjust the temperature control to the setting that best suits your needs. The setting of “3” should be appropriate for normal use.
- To turn the appliance off, turn the temperature control to “OFF”.

### ➤ **Electrical Connection**

- Turning the temperature control to “OFF” position stops the cooling cycle but does not shut off the power to the unit.
- If the unit is unplugged, has lost power, or is turned off, you must wait 3 to 5 minutes before restarting the unit. If you attempt to restart before this time delay, the unit will not start.

### ➤ **Food Storage**

- Use plastic wrap to keep food and place evenly on wire rack or drawer.
- Allow hot food to cool before put into this refrigerator.
- Allow space between different foods inside refrigerator.
- Keep food dry before storage.

### ➤ **Installing Your Unit**

- Remove food from refrigerator if power is lost.
- Place your unit on a floor that is strong enough to support the unit when it is fully loaded. To level your refrigerator, adjust the leveling legs at the bottom of unit.
- Locate the refrigerator away from direct sunlight. Direct sunlight may affect the acrylic coating, and heat sources may increase electrical consumption. Extremely cold ambient temperature may also cause the unit not to perform properly.
- Plug the unit into an exclusive, properly installed-grounded wall outlet. Do not cut or remove the third (ground) prong from the power cord under any circumstances. Any questions concerning power and/or grounding should be directed toward a certified electrician or an authorized products service center.
- After plugging the appliance into a wall outlet, allow the unit to cool down for 2-3 hours before placing food in the refrigerator.

## Refrigerator Specifications

Voltage (V)	110
Frequency (Hz)	60
Current (A)	1.45
Input Wattage (W)	80
Volume (cu.ft.)	1.7
Dimension (mm)	440*462*493
Refrigerant	R134a
High Pressure (psig)	186
Low Pressure (psig)	88
Net Weight (kg)	17

## CARE AND MAINTENANCE

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### Stainless Steel

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

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

### Cooking Grates

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

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

### Grease Pan

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

### Searing Side Burner

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

### Grill Burners

Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill. Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

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

**Fig. 17**

To remove the main burners for cleaning:

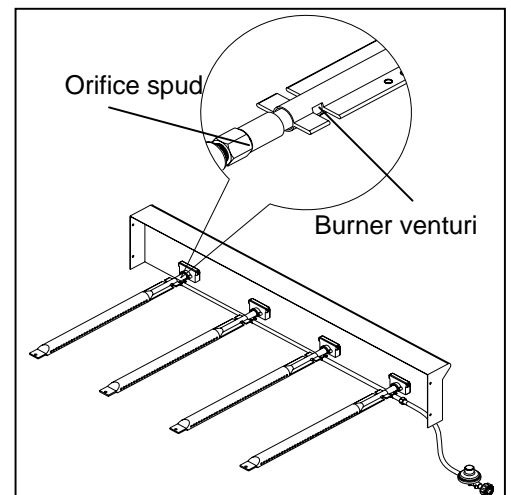
1. Locate the burner screw at the rear of the firebox.
2. Remove the screw and lift the burner out of the firebox.

To clean the grill burners:

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

To reinstall the main burners:

1. Insert the burner over the main burner gas valve (Part# 22 on [Page 27](#)).
2. Make sure the orifice spud is inside the burner venturi as shown in Fig. 17.
3. Align the burner screw hole with the firebox hole, insert screw and tighten.



### CAUTION

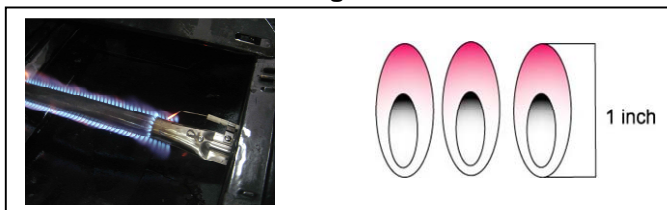
1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation opening(s) of the enclosure free and clear from debris.

### Flame Characteristics

Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting as shown in Fig. 18. The following steps should be followed for correcting the flame characteristics:

1. Turn the control knobs and Liquid Propane cylinder valves "OFF."
2. Allow the grill and burners to cool.
3. If the flame is yellow (not enough air), turn the adjustment screw found at the front of the burner counterclockwise.
4. If the flame is noisy or lifts away from the burner (too much air), turn the adjustment screw clockwise.
5. If these adjustments do not correct the problem, contact customer service at 1-877-323-5263.

**Fig. 18**



### TROUBLESHOOTING

Problems	Possible Solutions
Grill will not light.	<ol style="list-style-type: none"> <li>1. Push and turn the knob and check for sparks.</li> <li>2. If there is a spark, check to make sure gas is supplied to the burner. <ol style="list-style-type: none"> <li>a. Purge the line of any trapped air.</li> <li>b. Check to see if you can match-light the burner.</li> <li>c. Check to see that the other burners operate normally.</li> <li>d. Visually check the electrode and wire while pushing the igniter knob. If a spark occurs anywhere but the igniter tip, the igniter must be replaced.</li> </ol> </li> </ol>
Burner flame is yellow and there is a noticeable gas odor.	<ol style="list-style-type: none"> <li>1. Check the burner inlet for obstruction, especially for spiders and other insects.</li> <li>2. Check the air shutter for proper adjustment.</li> <li>3. Check for the source of gas leaks.</li> </ol>
Excessive flare-ups.	<ol style="list-style-type: none"> <li>1. Hood up when grilling.</li> <li>2. Keep knobs on low.</li> <li>3. Turn one burner off if necessary.</li> <li>4. Post heat grill for 10-15 minutes, as this will burn off drippings.</li> <li>5. Use meats containing less fat.</li> <li>6. Always grill chicken on low, meat side down for 20 minutes and turn to skin side for another 20 minutes. Follow above steps.</li> <li>7. If flare up continues, move meats to warming rack until flame settles down.</li> <li>8. Never spray water on gas flames—it will destroy your grill.</li> </ol>



Problems	Possible Solutions										
Burner blows out.	<ol style="list-style-type: none"> <li>1. Check for any burner defects.</li> <li>2. Check for proper burner installation.</li> <li>3. Make certain the fuel mixture is not too lean.</li> <li>4. Make sure the gas supply is sufficient.</li> <li>5. See if the LP tank is empty.</li> </ol>										
Low heat, LP gas.	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions, yet control excess gas flow.</p> <p>Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.</p> <p>To ensure this does not cause difficulty in lighting the grill, follow these instructions:</p> <ol style="list-style-type: none"> <li>1. Make sure all burner valves are "OFF."</li> <li>2. Open the tank valve and wait 5 seconds.</li> <li>3. Light the burner one at a time following the lighting instructions listed on the control box and Page 14.</li> </ol>										
Low heat, natural gas.	<p>Gas pressure is affected by gas line and length of gas line from house gas line. Follow the recommendations in the chart below.</p> <table border="1"> <thead> <tr> <th colspan="2">Form House to Grill</th></tr> <tr> <th>Distance</th><th>Tubing Size</th></tr> </thead> <tbody> <tr> <td>Up to 25'</td><td>3/8" diameter</td></tr> <tr> <td>26' -50'</td><td>1/2" diameter</td></tr> <tr> <td>51' -100'</td><td>2/3" of run 3/4" 1/3" of run 1/2"</td></tr> </tbody> </table>	Form House to Grill		Distance	Tubing Size	Up to 25'	3/8" diameter	26' -50'	1/2" diameter	51' -100'	2/3" of run 3/4" 1/3" of run 1/2"
Form House to Grill											
Distance	Tubing Size										
Up to 25'	3/8" diameter										
26' -50'	1/2" diameter										
51' -100'	2/3" of run 3/4" 1/3" of run 1/2"										
Low heat generated with knob in "HI" position.	<ol style="list-style-type: none"> <li>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.</li> <li>2. Check for a bent or kinked fuel hose.</li> <li>3. Make sure the air shutter is properly adjusted.</li> <li>4. Check for proper gas supply and pressure.</li> <li>5. Pre-heat the grill for a full 15 minutes.</li> <li>6. If using LP gas, check for an empty tank.</li> </ol>										

## LIMITED WARRANTY (Model # 720-0665)

The manufacturer warrants to the original consumer-purchaser only that this product (Model #720-0665) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/ or freight pre-paid by the consumer, for review and examination.

- **TUBE BURNERS:** 5 year *LIMITED* warranty against perforation.
- **COOKING GRIDS and FLAME TAMERS:** 1 year *LIMITED* warranty; *does not cover dropping, chipping, scratching, or surface damage.*
- **STAINLESS STEEL PARTS:** 1 year *LIMITED* warranty against perforation; *does not cover cosmetic issues like surface corrosion, scratches and rust.*
- **ALL OTHER PARTS:** 1 year *LIMITED* warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses) *\*Does not cover chipping, scratching, cracking surface corrosion, scratches or rust.*

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is *not transferable*. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

### MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

### DISCLAIMER OF IMPLIED WARRANTIES: LIMITATION OF REMEDIES

*Repair or replacement of defective parts is your exclusive remedy* under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Nexgrill Customer Relations  
280 Machlin Court  
City of Industry, CA 91789

*All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-877-323-5263*

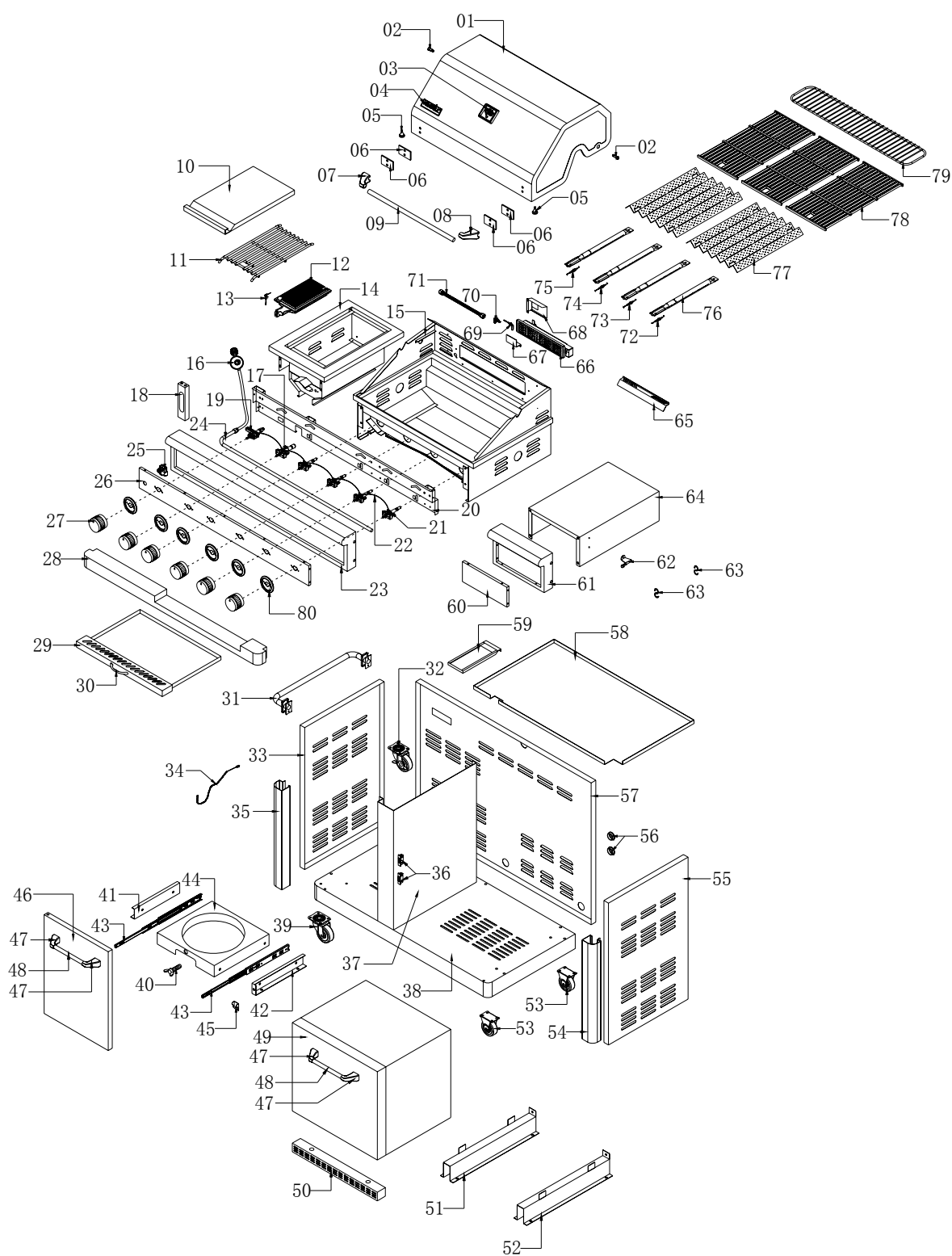
## REPLACEMENT PARTS LIST

For replacement parts, call our customer service department at 1-877-323-5263, 8 a.m. – 6 p.m., PST, Monday – Friday and 8 a.m. – 12 p.m. PST, Saturday.

REF#	DESCRIPTION	Warranty Coverage	QTY	REF#	DESCRIPTION	Warranty Coverage	QTY
1	Main Lid	1	1	41	Tank tray slide bracket, left	1	1
2	Main Lid Screw	1	2	42	Tank tray slide bracket, right	1	1
3	Temperature Gauge	1	1	43	Tank tray slide	1	2
4	Logo	1	1	44	Tank tray	1	1
5	Hood Buffer	1	2	45	Tank tray block piece	1	1
6	Main Lid Handle Heat Insulating Spacer	1	4	46	Front Door	1	1
7	Main Lid Handle Seat, Left	1	1	47	Door handle seat	1	4
8	Main Lid Handle Seat, Right	1	1	48	Door handle tube	1	2
9	Main Lid Handle Tube	1	1	49	Refrigerator	1	1
10	Side burner lid	1	1	50	Refrigerator trim panel, bottom	1	1
11	Sear Burner cooking grid	1	1	51	Refrigerator bracket, left	1	1
12	Sear burner	1	1	52	Refrigerator bracket, right	1	1
13	Sear burner igniter wire	1	1	53	Caster	1	2
14	Sear burner bowl assembly	1	1	54	Front trim panel, right	1	1
15	Main burner bowl assembly	1	1	55	Side panel, right	1	1
16	Regulator, LP	1	1	56	Rubber Grommet	1	2
17	Rotisserie gas valve	1	1	57	Back panel	1	1
18	Supporting	1	1	58	Refrigerator heat shield	1	1
19	Sear gas valve	1	1	59	Side burner Grease tray	1	1
20	Front baffle	1	1	60	Side shelf front trim piece	1	1
21	Main gas valve	1	4	61	Side shelf front panel	1	1
22	Igniter junction Wire	1	1	62	Bottle opener	1	1
23	Main control panel	1	1	63	Utensil hook	1	2
24	Main manifold	1	1	64	Side shelf, right	1	1
25	Electronic igniter module	1	1	65	Rotisserie heat shield	1	1
26	Main control trim piece	1	1	66	Rotisserie burner	1	1
27	Control knob	1	6	67	Rotisserie burner igniter bracket	1	1
28	Cart frame, front	1	1	68	Rear baffle	1	1
29	Main grease tray	1	1	69	Rotisserie burner igniter wire	1	1
30	Grease tray handle	1	1	70	Rotisserie orifice w/ brass elbow	1	1
31	Side shelf push bar	1	1	71	Rotisserie burner flex gas line	1	1

32	Swivel Caster With Brake	1	1	72	Main burner igniter wire A	1	1
33	Side panel, left	1	1	73	Main burner igniter wire B	1	1
34	Lighting rod	1	1	74	Main burner igniter wire C	1	1
35	Front trim panel, left	1	1	75	Main burner igniter wire D	1	1
36	Door Magnet	1	2	76	Main burner	5	4
37	Refrigerator Center panel	1	1	77	Flame tamer	1	2
38	Bottom panel, LP	1	1	78	Cooking grid with hole	1	3
39	Swivel Caster	1	1	79	Warming rack	1	1
40	Tank bolt	1	1	80	Bezel	1	6

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