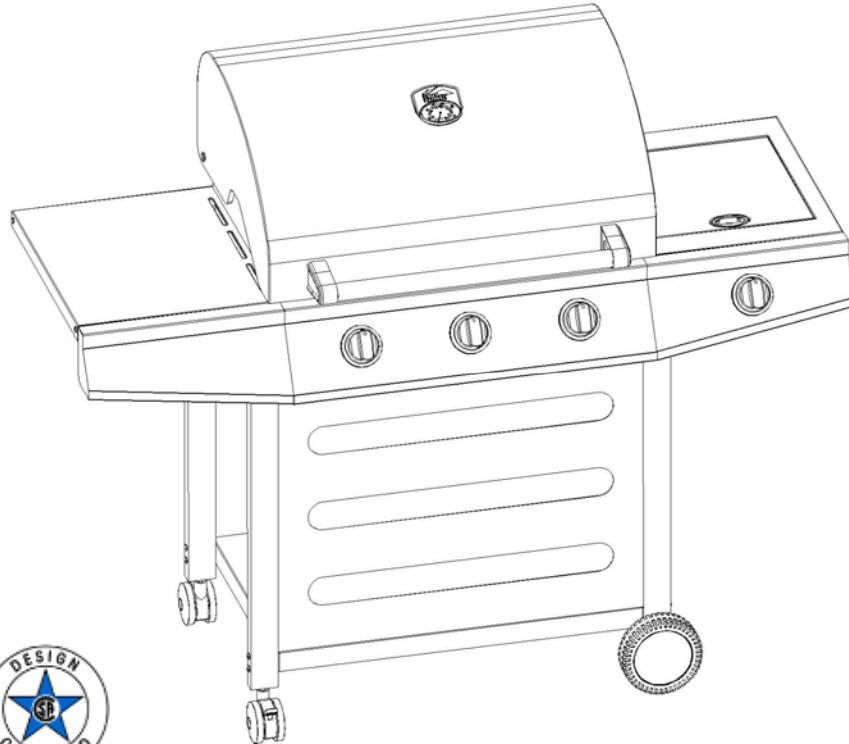


3 BURNER GAS GRILL

ASSEMBLY AND OPERATING INSTRUCTIONS



DANGER

If you smell gas:

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



WARNING

1. Do not store or use gasoline or other flammable vapors or liquids 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

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of the appliance may be dangerous.
- This grill can NOT be converted to natural gas.
- Installer to leave instructions with the consumer and consumer to retain them for future reference.

- CONTACT **1-800-913-8999** SERVICE LINE FOR ASSISTANCE
- DO NOT RETURN TO PLACE OF PURCHASE

WARNINGS

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY AND USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY, AND/OR PROPERTY LOSS. READ AND FOLLOW ALL INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE OF THIS OUTDOOR GAS GRILL.

WARNING! Read and follow all instructions. Retain these instructions for future reference.

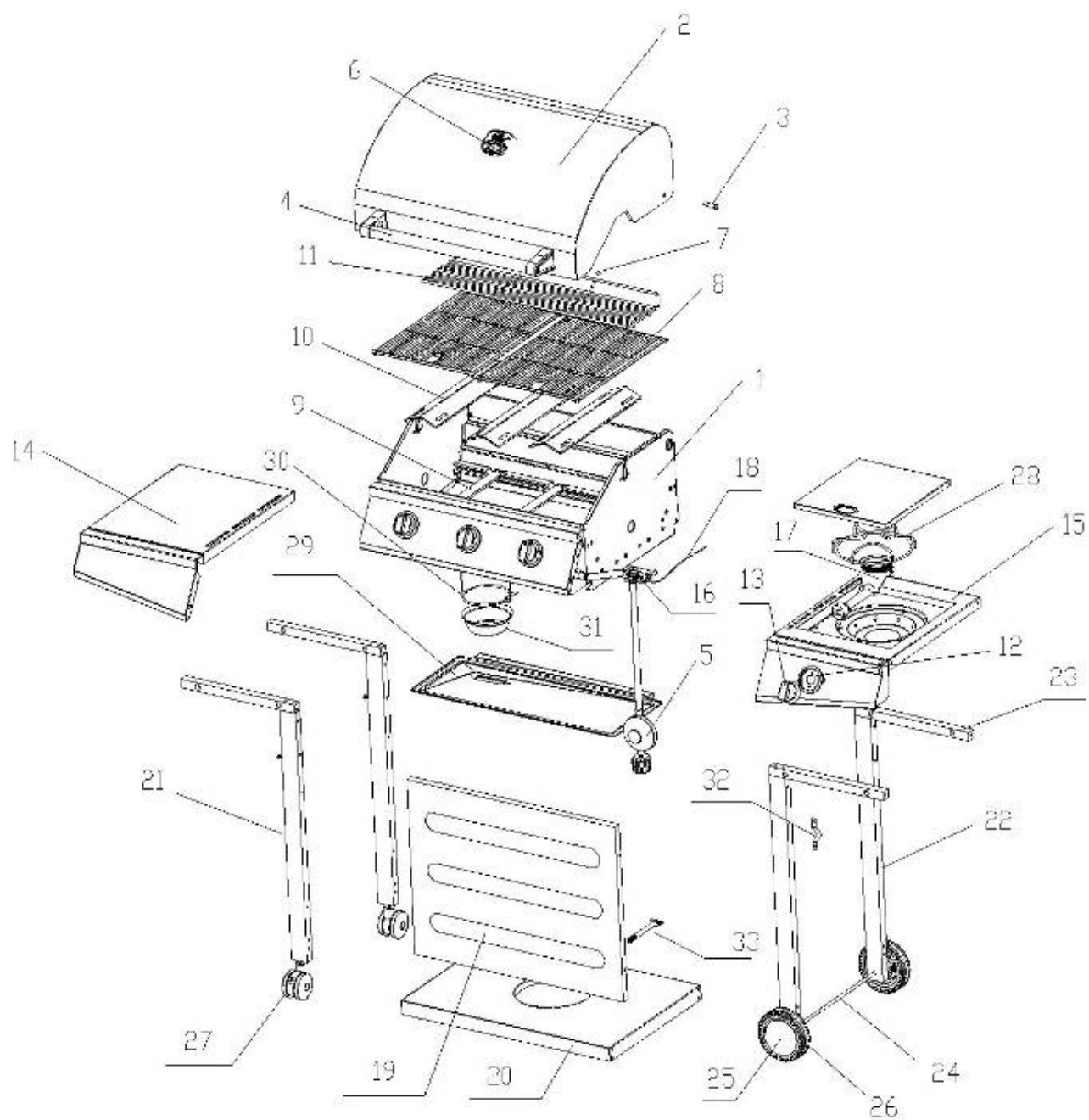
- Installation must conform with local codes, or in the absence of local codes, to the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or the *CSA-B149.1, Natural Gas and Propane Installation code*.
- This gas grill is for use only outdoors. DO NOT use inside a building, garage, or any other enclosed area.
- This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- This outdoor gas grill should not be located under overhead combustible construction and proper clearances must be maintained at all times from combustible construction and/or materials, with MINIMUM clearances as follows:
 - From Sides – 36 in. (91 cm)
 - From back – 36 in. (91 cm)
- Place in a well-ventilated area.
- Inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut, do not operate grill. Use only the pressure regulator and hose supplied with this grill.
- **WARNING!** If your outdoor gas grill catches on fire, use an ABC fire extinguisher to extinguish the fire. Never attempt to extinguish a grease fire with water or other liquids. Turn off all control knobs on outdoor gas grill and LP cylinder valve if they can be reached safely. If you cannot safely reach the control knobs or LP cylinder valve to stop the flow of gas that can feed the fire, evacuate the area and call the fire department.
- This gas grill is not designed to be used with natural gas. Conversion to natural gas should NOT be attempted as it will create an unsafe situation.
- This gas grill should not be connected to any gas supply other than a Type 1 compatible propane gas cylinder. Connection to home gas lines will result in poor performance of the grill and may result in an unsafe condition.
- Any LP gas supply cylinder used with this grill must be approximately 12 in. (30.5 cm) diameter and 18 in. (45.7 cm) high. The maximum fuel capacity is 80 percent and is approximately 20 pounds (9 kg) of propane. The maximum weight of a properly filled cylinder is approximately 38 pounds (17.2 kg) <47.7 lbs. (21.6kg) nominal water capacity>. The LP cylinder must have a shut-off valve terminating in a Type 1 LP gas cylinder valve outlet.
- Any LP gas cylinder used with this gas grill must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, *Cylinder, Spheres and Tubes for Transportation of Dangerous Goods*; and Commission, as appliance; and must be provided with a listed overfilling prevention device.
- The LP gas cylinder must be a Type 1 compatible cylinder with a Type 1 cylinder valve that has a back-check valve, which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high-pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- The gas must be turned off at the cylinder when the outdoor gas grill is not in use.

- Do not store this gas grill indoors unless cylinder is disconnected and removed from the appliance.
- Cylinders must always be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

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

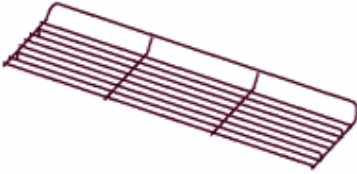
- Never use this gas grill without the collection tray and drip cup in place.
- **WARNING!** If you see grease or other hot material dripping from the grill onto valve, hose or regulator, turn off gas supply immediately. After the grill has cooled, determine the source and correct it.
- Check the LP gas grill for gas leaks and burner obstructions before each use. **WARNING! Do not use a flame to check for gas leaks.** See Leak Test Instruction section of this manual for correct leak test procedures. A clogged burner tube can cause a fire inside or beneath the grill.
- **DANGER! If you see, smell, or hear, escaping gas from the LP cylinder, evacuate the area and call the fire department.**
- **WARNING!** Never light the gas grill before lifting the lid, to prevent an explosion from gas build-up.
- Exercise care when using this gas cooking appliance. Never leave gas grill unattended during operation or cleaning.
- Never allow children to operate or play near this or any gas grill.
- **WARNING!** Do not move a gas grill when in operation or hot.
- **WARNING! Never touch hot surfaces.** Use heat resistant gloves. The gas grill will become very hot.
- Use of this gas grill other than for the intended use, or alteration of gas grill in any way may not be safe, and could result in death, serious bodily injury and/or property loss.
- Never attempt to repair the gas grill or LP cylinder yourself. Contact the manufacturer for information regarding repairs to your gas grill. Contact your local Liquefied Petroleum supplier for information regarding repairs to your LP gas cylinder.
- **WARNING!** Do not use aerosols or store flammable liquids or materials near this gas grill.
- **WARNING!** Do not wear loose clothing around any gas grill while in use or hot.
- Never store an LP gas cylinder indoors (empty or filled). If storing the gas grill indoors, disconnect the LP gas cylinder and store it outdoors, out of the reach of children.
- Never leave an LP cylinder inside a vehicle, which may become overheated by the sun.
- Do not attempt to disconnect any gas fitting while your gas grill is in operation.
- Your gas grill should be cleaned regularly.
- This gas grill should never be used with more than 50% of the cooking area as a solid plate (griddle). Full coverage of plates will cause excessive heat and could damage the grill.
- Any alteration to the design of the grill will void any and all warranties and may result in an unsafe condition.









Exploded view:













Parts List:

No.	Description	Part No.	Insert Drawings	Qty
1	Fire Body (preassembled)	995A-FB		1
2	Hood (preassembled)	995A-HD		1
3	Hood Hardware (preassembled)	995A-HDHW		2
4	Hood Handle (preassembled)	995A-HDH		1
5	Hose & Regulator (preassembled)	995A-R		1
6	Heat Indicator (preassembled)	995A-HI		1
7	Hood Bumper Pad (preassembled)	995A-RB		2










8	Cooking Grid	995A-CG		2
9	Burner	995A-BN		3
10	Flame Diffuser	995A-FD		3
11	Warming Rack	995A-WR		1
12	Control Knob Base	995A-KB		4
13	Control Knob	995A-KN		4
14	Left Side Shelf (With “A” sticker)	995A-LS		1
15	Right Side burner Shelf (With “B” sticker)	995A-RS		1

16	Side burner valve (preassembled)	995A-V		1
17	Burner For side burner (preassembled)	995A-SB		1
18	Igniter w/wire (preassembled)	995A-I		1
19	Cart Front Panel	995A-FP		1
20	Cart Bottom Panel	995A-BP		1
21	Left Leg	995A-LL		2
22	Right Leg	995A-RL		2
23	Side Shelf Supports	995A-SS		4

24	Wheel Axle	995A-AX		1
25	Hubcap	995A-H		2
26	Wheel	995A-WL		2
27	Caster	995A-C		2
28	Side Burner Grate	995A-BG		1
29	Grease Collection Tray	995A-GT		1
30	Oil Cup Support	995A-CS		1
31	Oil Cup	995A-OC		1

32	Hose Controller	995A-HC		1
33	Cylinder Bolt	995A-CB		1

Hardware Pack

A	Bolt: M6x65mm		16 PCS
B	Bolt: M6 x 10mm		4 PCS
C	Bolt: M5x32mm		8 PCS
D	Bolt: M5x10mm		14 PCS
E	Bolt: M4x10mm		2 PCS
F	Nut: M8		2 PCS
G	Nut: M6		2 PCS
H	Wrench		1 PC
I	Screwdriver		1 PC

Notice: The wrench(part H) is only for the using of nuts: part F and G , Don't use it on any other part.

Parts package list of each inner box:

Box No.1 includes the following parts: cart front panel (19), cart bottom panel(20), grease collection tray (29).

Box No.2 includes the following parts: 2 cooking grids (8).

Box No.3 includes the following parts: left side shelf (14), right side burner shelf (15), grease cup support (30), grease cup (31), wheel axle (24), flame diffuser (10), side shelf supports (23).

Box No.4 includes parts: control knob base (12), control knob (13), hubcap (25), wheel (26), caster (27), hose controller (32), cylinder bolt (33)

ASSEMBLY INSTRUCTIONS

(Estimated time for assembly will be 60 minutes)

Before You Start

- When you are ready to start, make sure that you have the right tools at hand, plenty of space and a clean dry area for assembly.
- Please note, although care has been taken in the manufacture of the various parts of this grill, some of the parts may have sharp metal edges which may cut your hands during the assembly process. We strongly recommend you use gloves to protect your hands from inadvertent cuts. Lightweight cloth gardening gloves are well suited for this task as they protect your hands without reducing your dexterity.

Assembly – Note: Two People Required for Assembly

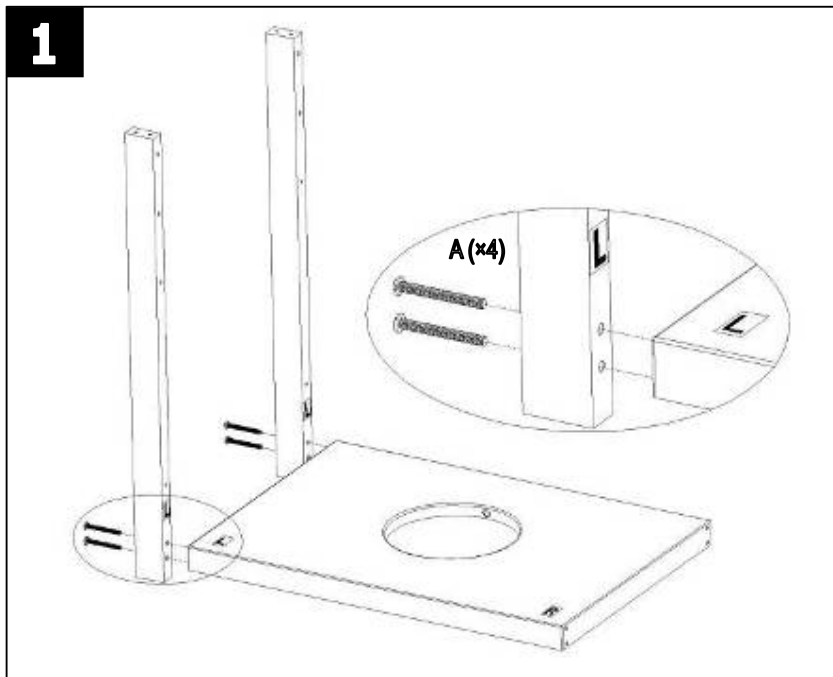
- Using knife or box cutter cut open carton. Flatten box by carefully cutting the 4 corners to expose all grill parts for assembly. It is recommended that the carton is spread out on the floor and used as a protective surface during assembly.
- Lay out all screws and check lengths before assembly.
- Remove all packaged parts from the inside of the grill body and additional parts packaged inside the carton, before assembling.
- This product is for **OUTDOOR USE ONLY**.
- **NEVER** use indoors, in an enclosed area or below ground level.
- **NEVER** use an adjustable regulator with this grill. Use only the regulator and hose supplied.
- Assemble on a level surface.
- Although a screwdriver and wrench are included in the hardware pack and are sufficient for the proper assembly of the grill, you may also want to use a pair of slip joint pliers to make the tightening of the bolts easier to accomplish.

Preparation

Unpack and inspect all parts listed. If you believe you have missing parts, please check all the boxes which contain parts of the grill. Some parts are shipped in place or pre-assembled.

If you have damaged or missing parts, DO NOT RETURN TO THE STORE.

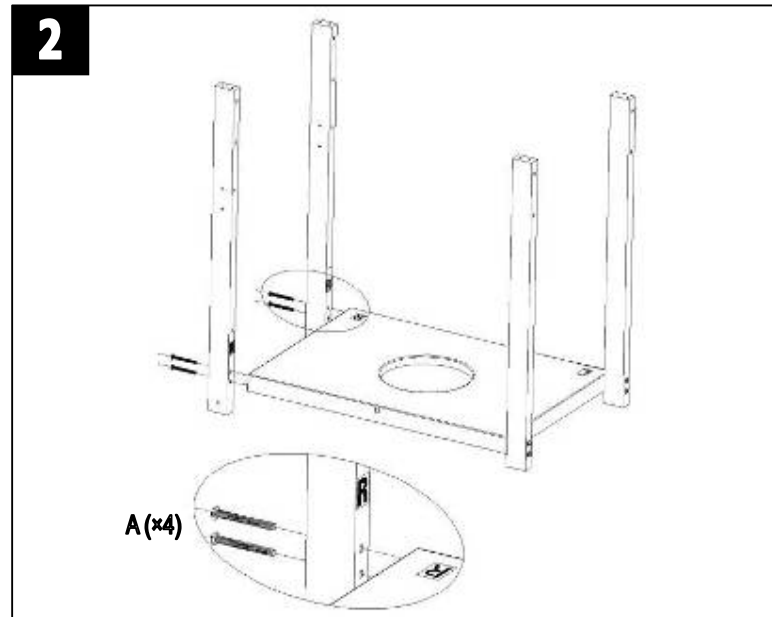
Please contact The Grill Services toll free at 1-800-913-8999.



Step 1

REQUIRES TWO PEOPLE

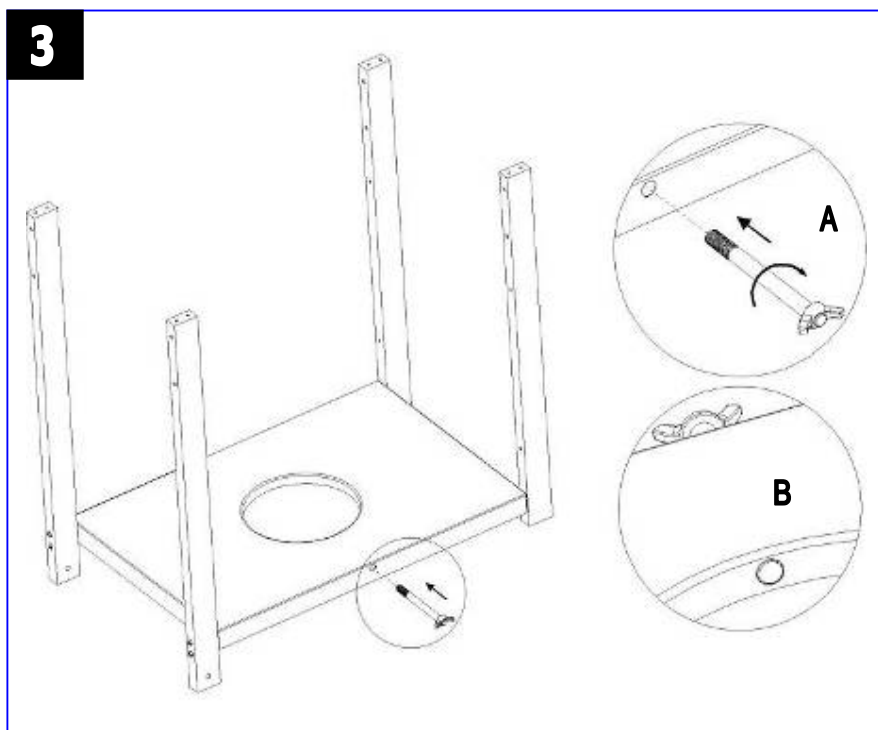
- Attach the left legs (21) (2 pcs.) to the left side “L” of the cart bottom panel (20) with bolts (A) (4 pcs.)
- Tighten the bolts only enough to keep the cart together. You will fully tighten later.



Step 2

REQUIRES TWO PEOPLE

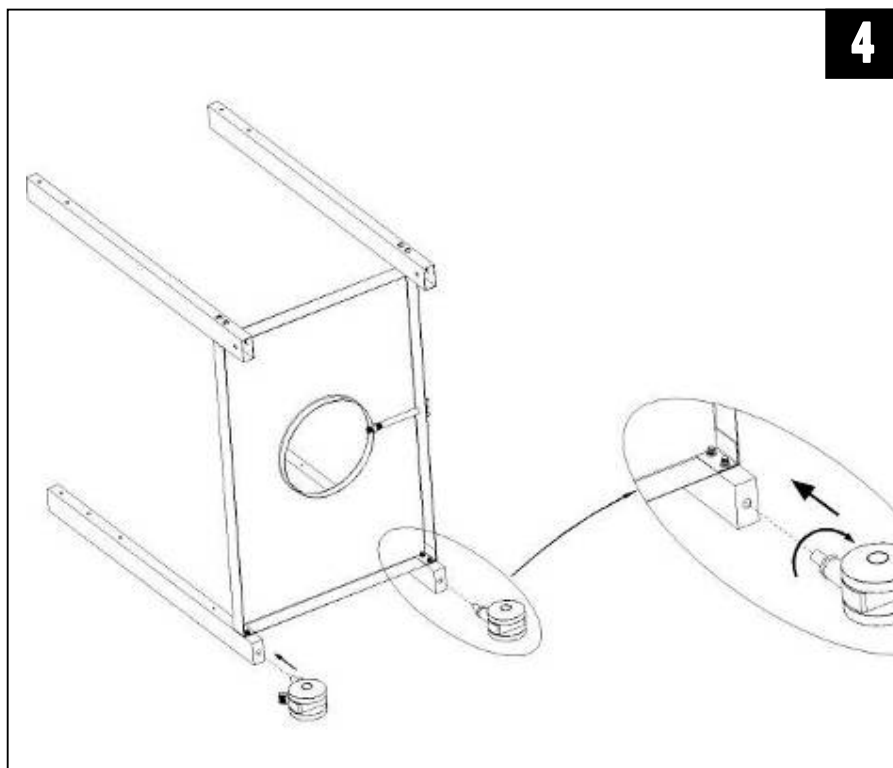
- Attach the right legs (22) (2 pcs.) to the right side “R” of the cart bottom panel (20) with bolts (A) (4 pcs.)
- Tighten the bolts only enough to keep the cart together.
- You will fully tighten later.

3

Step 3

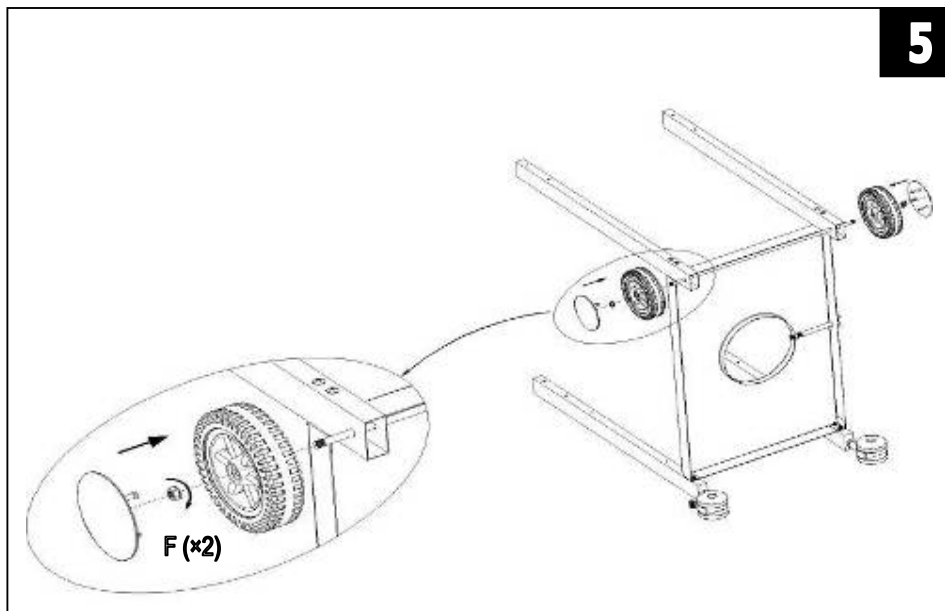
- Insert the cylinder bolt (33) to the cart bottom panel as view A.

NOTE: Do not screw the cylinder bolt (33) all the way in, only as far as the inner edge of the cylinder hole cutout. See View B.

4

Step 4

- Install the casters (27) into bottom of the left legs (21) as shown



Step 5

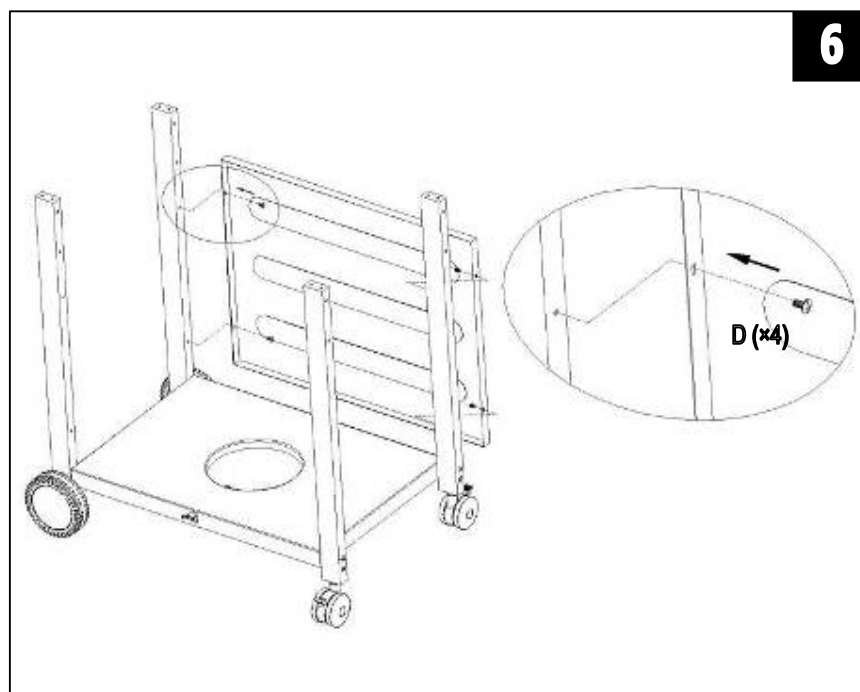
REQUIRES TWO PEOPLE

- Insert wheel axle (24) into holes on right legs (22).
- Assemble wheels (26) (2pcs) with nuts (F) (2pcs), then tighten the nuts with the wrench provided.
- Align hubcaps (25) to slots on wheels and press until the hubcap 'pops' into place.

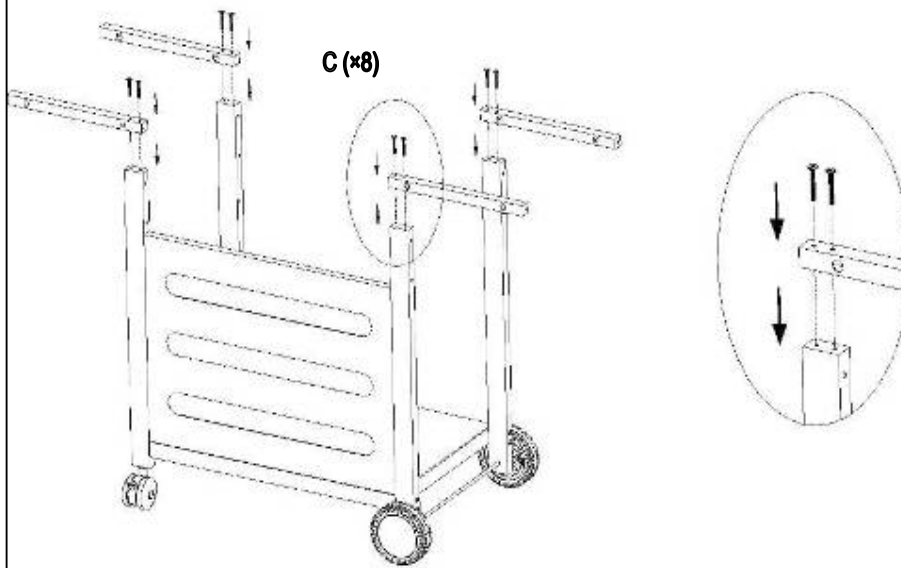
Step 6

REQUIRES TWO PEOPLE

- Turn the grill cart over as shown.
- Align the front panel (19) mounting holes with holes on the inside of the legs.
- Use bolts (D) (4pcs.)
- Tighten the bolts only enough to keep the cart together. You will fully tighten later.

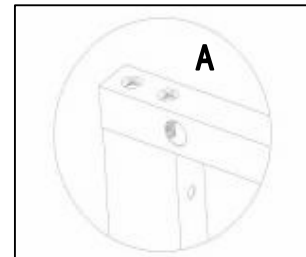


7



NOTE:

After assembling, leg with side shelf support attached should look as shown on the on diagram A.

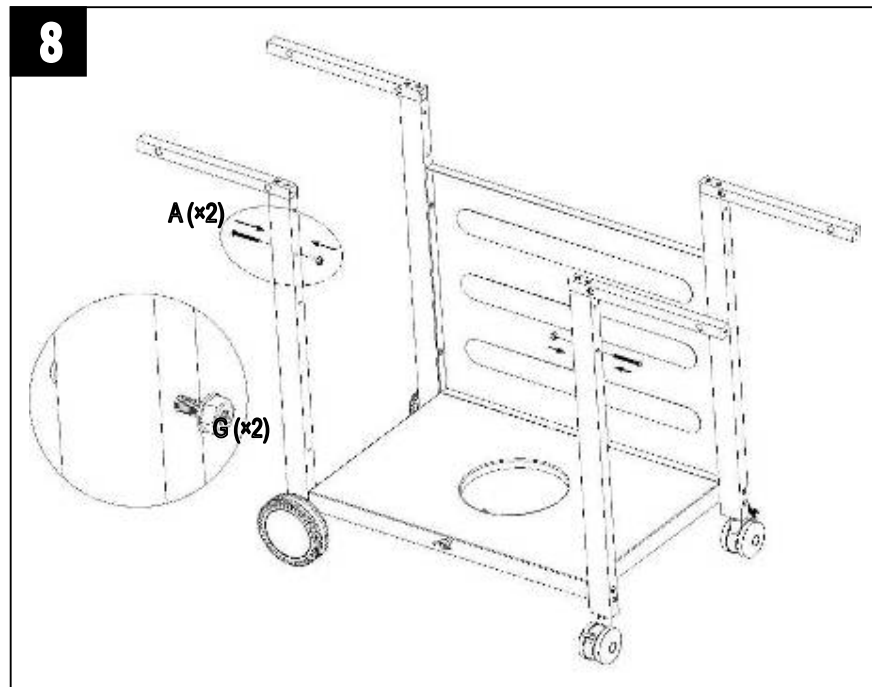


Step 7

- Assemble each side shelf support (23) into top of each leg with bolts (C) (8pcs.) as shown

NOTE: After assembling, leg with side shelf support attached should look as shown on the on inset diagram.

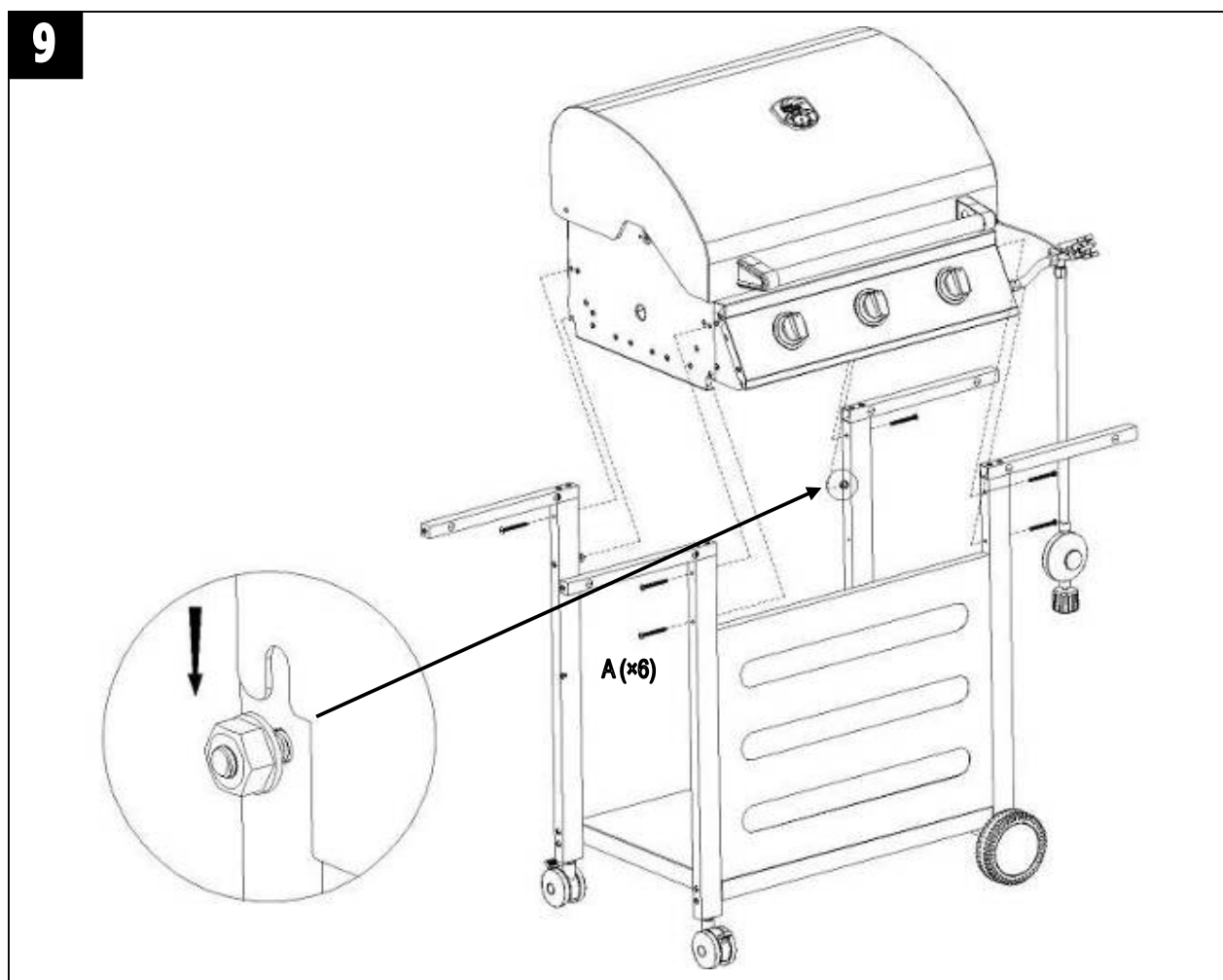
8



Step 8

- Insert bolt (A) (2pcs.) into the lower bolt holes of the back legs with nut (G) (2pcs.)

NOTE: Don't tighten the nuts yet. After assembling, there should be at least 1/2" (2 Cm.) of the bolt threads showing between the nuts and the inner sides of the legs, as shown on the inset diagram. You will be asked to fully tighten the nuts later.



Step 9

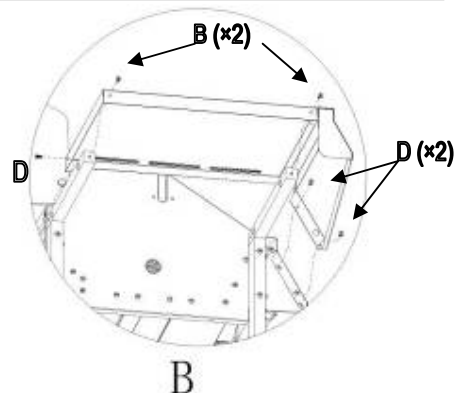
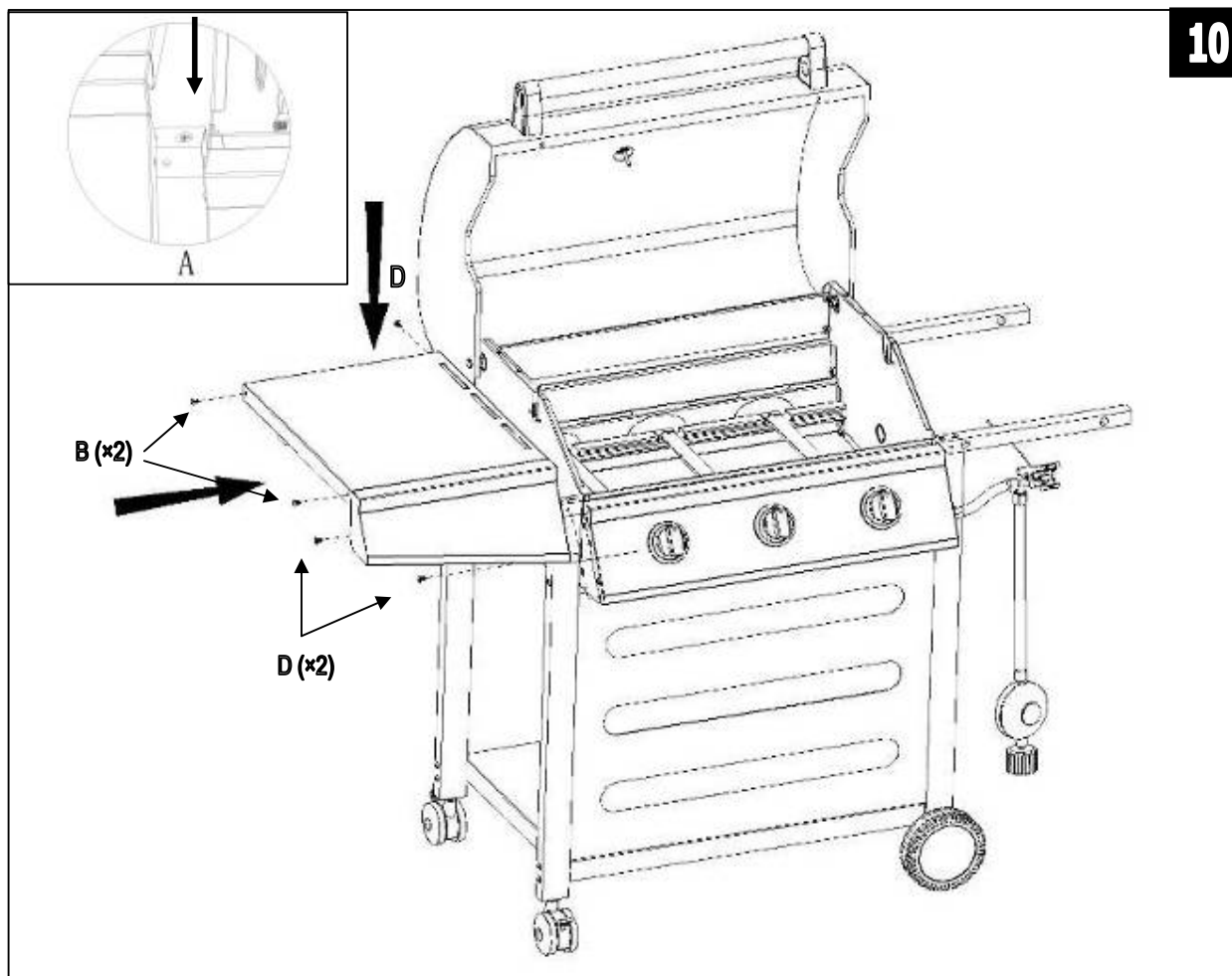
REQUIRES TWO PEOPLE

- Remove cardboard sleeve and wire ties from the hose and regulator assembly and allowing it to hang from the fire body.
- Carefully lower the fire body (1) onto the cart. Hook the slots on the rear edges of the fire body over the bolts on the rear legs. Please see inset diagram for better understanding.
- Raise the front of fire body slightly and carefully align the bolt holes on the legs with the threaded inserts on the side of the firebox, to allow for insertion of bolts A (4 pcs.) to the front legs. Insert bolts and screw them in only enough to secure the firebox to the cart. Do not tighten.
- Insert rear bolts A (2 pcs.) to the rear legs following the above instructions. You will tighten all bolts later.

NOTE:

Beware of sharp metal edges and be sure to wear protective gloves to prevent possible injury during this step of assembly.

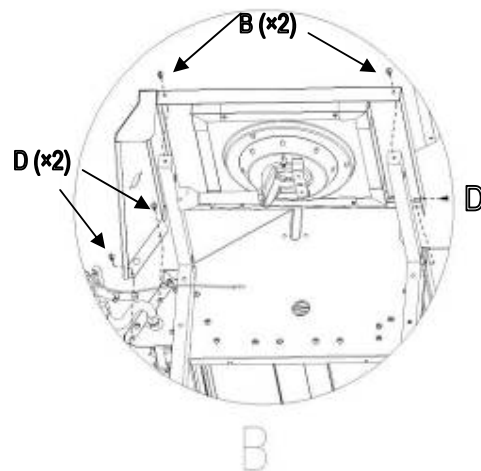
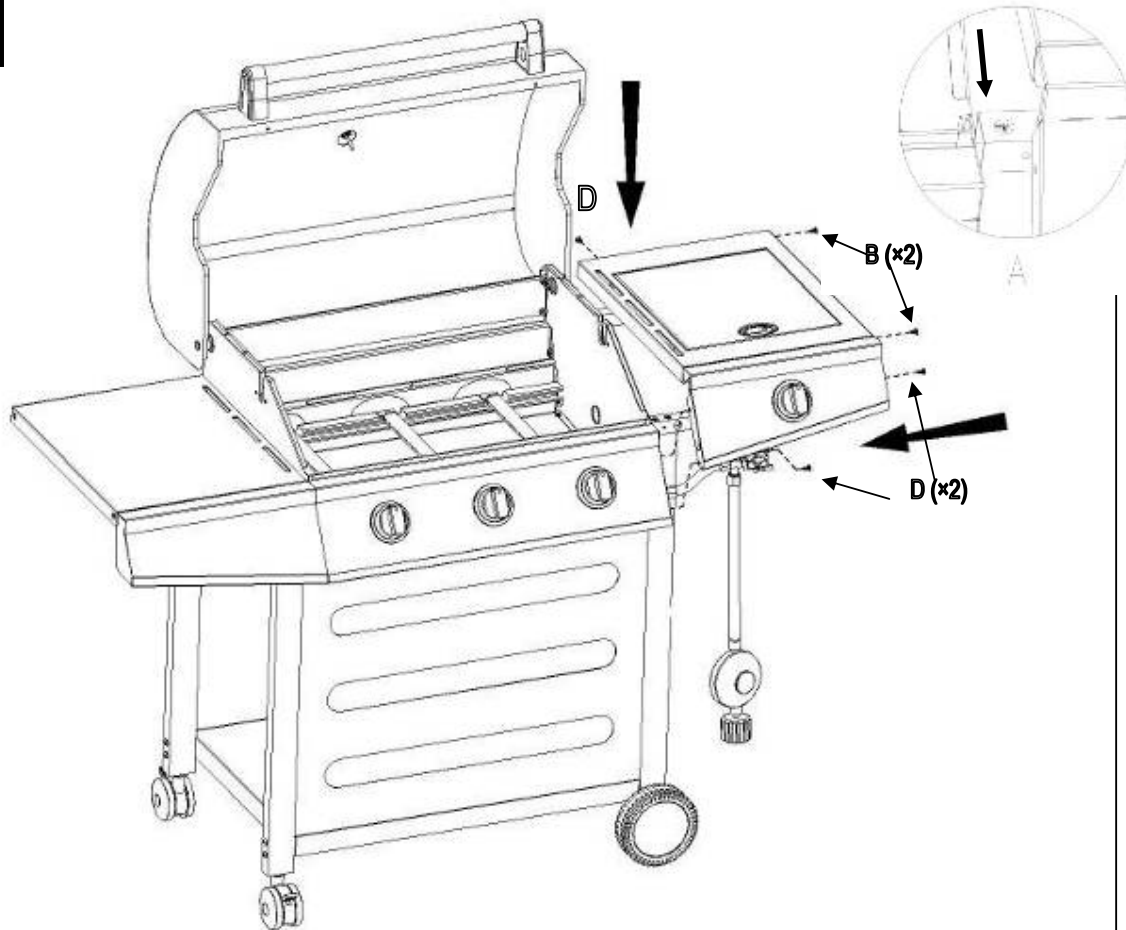
Lock the casters in advance before lowering the fire body onto the cart assembly to keep the cart from rolling away.



Step 10

- Open the hood.
- Beware of sharp metal edges and be sure to wear protective gloves to prevent possible injury during this step of assembly.
- Attach the left side shelf (14) to cart as shown; make certain the left side shelf edge can be inserted into the space between the fire body and the legs as shown on view A.
- Align the shelf front panel holes with the holes on left side of control panel, use bolt D (2pcs.) Install left side shelf to side shelf supports with bolts B (2pcs.) & bolt D (1pc.), tighten them. See underside view B for better understanding.

11



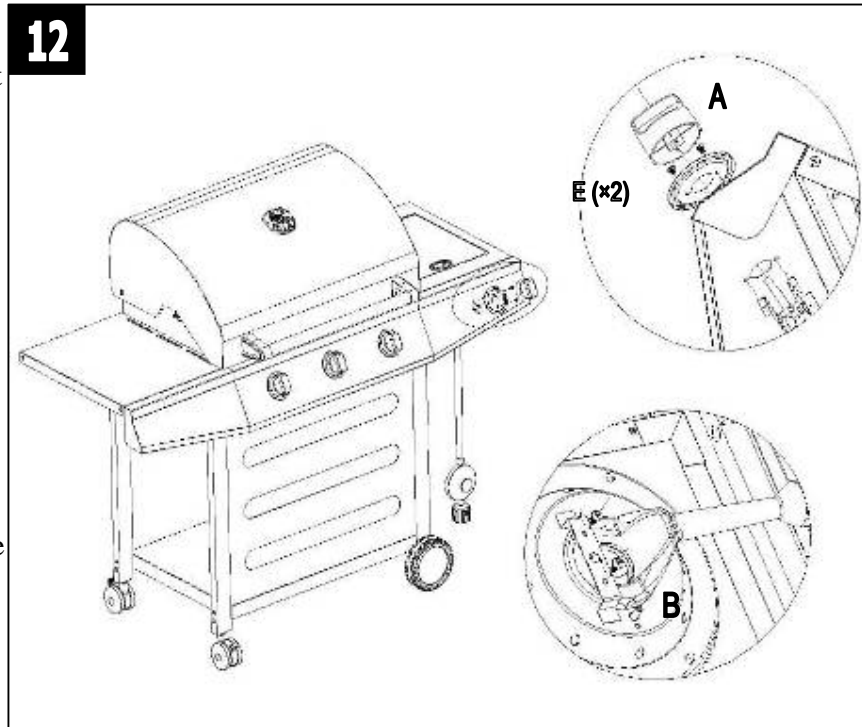
Step 11

- Keep hood opened.
- Beware of sharp metal edges and be sure to wear protective gloves to prevent possible injury during this step of assembly.
- Remove the side shelf with burner assembly from its plastic bag, open the lid and remove the side burner grate. You will re-install it later.
- Attach the right side burner shelf (15) to the cart as shown; make sure the right side shelf edge can be inserted into the gap between the fire body and the legs see view A.
- Align the shelf front panel holes with the holes on right side of control panel, use bolt D (2pcs.); then install right side shelf to leg support with bolt B (2pcs.) & bolt D (1pc.), tighten them. See underside view B for better understanding.

Step 12

REQUIRES TWO PEOPLE

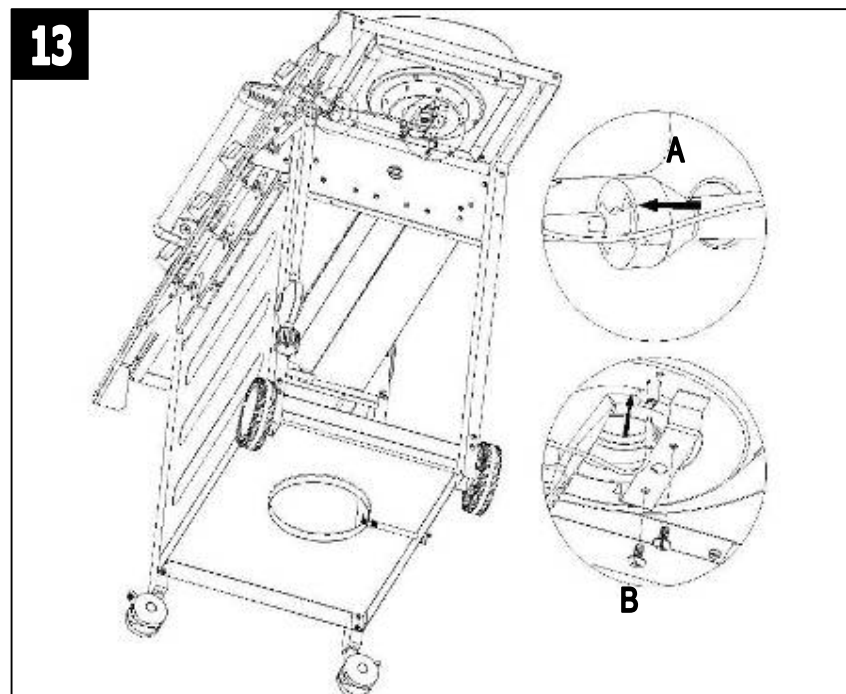
- Beware of sharp metal edges and be sure to wear protective gloves to prevent possible injury during this step of assembly.
- Remove the bolts from the side burner bracket, and set them and the side burner aside, as shown on underside view B.
- Have another person hold the side burner valve underneath the side burner shelf front panel while you attach the control knob base (part 12) with bolts E (2 pcs.) as shown on view A. Ensure that the screw holes on the side burner valve bracket line up correctly
- Attach control knob (part 13).



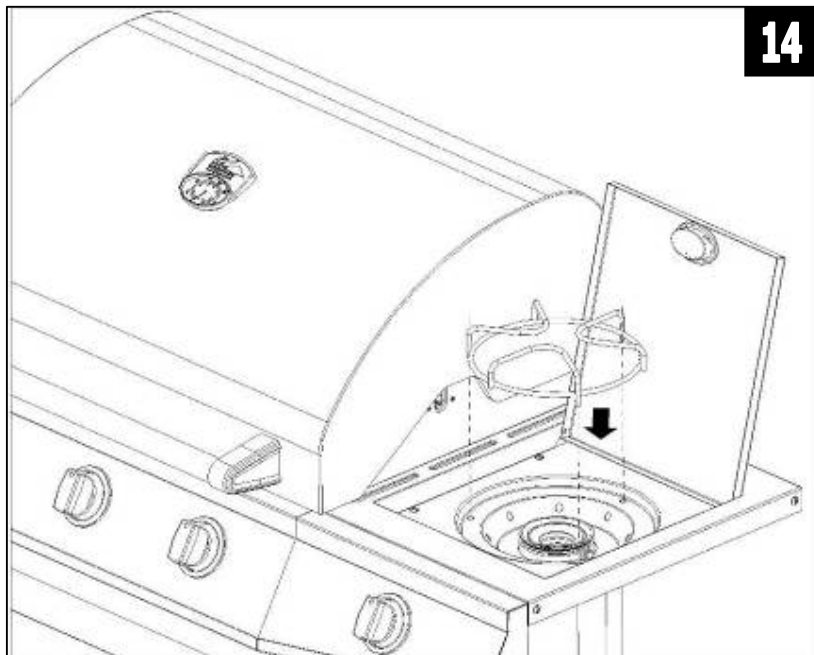
Step 13

- Pass the side burner through the top of the side burner shelf and insert the front end of the side burner into the side burner valve as shown in view A.
- Attach the side burner bolts to side burner and its bracket and tighten the bolts, see view B.
- Connect igniter wire to the igniter terminal

Note: the nozzle must be inserted into the side burner to keep it at the center of side burner.

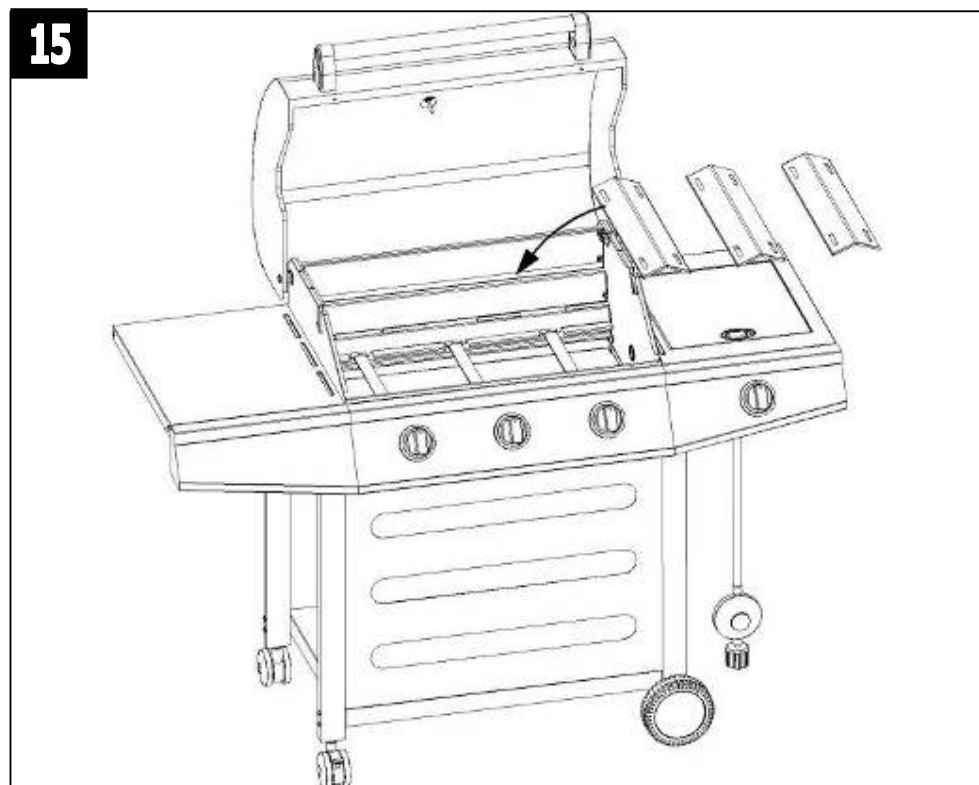


Tighten all bolts and nuts on the cart, the firebox and the side shelves now.



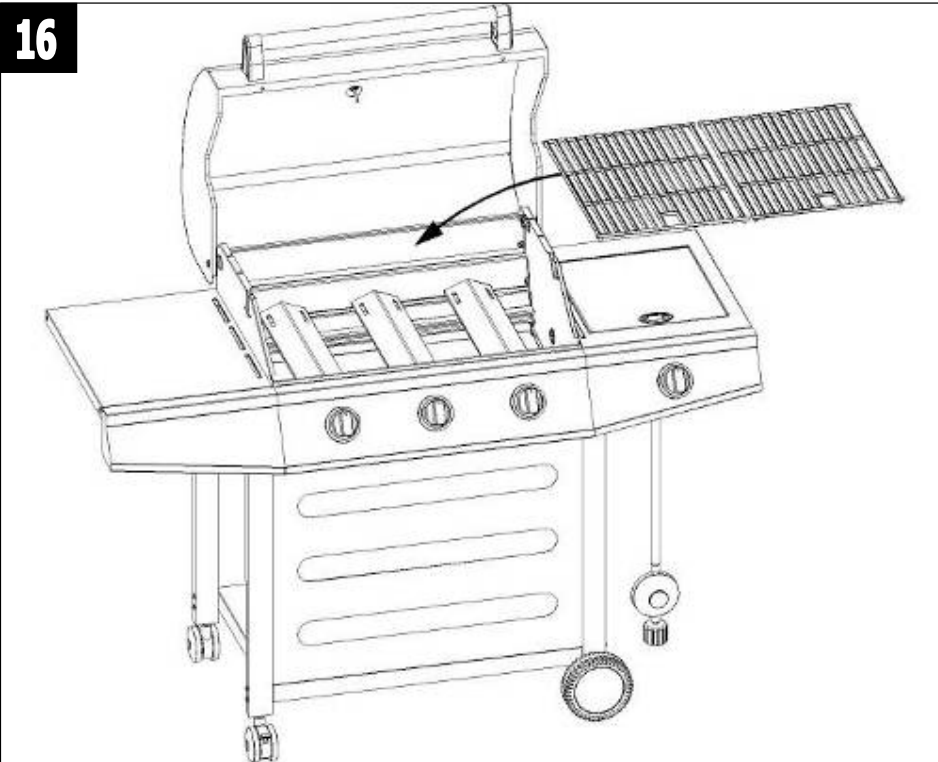
Step 14

- Place the side burner grate (part 28) in mounting holes on the surface of side burner bottom.



Step 15

- Place the flame diffusers (part 10) (3 pcs) over the Burners.

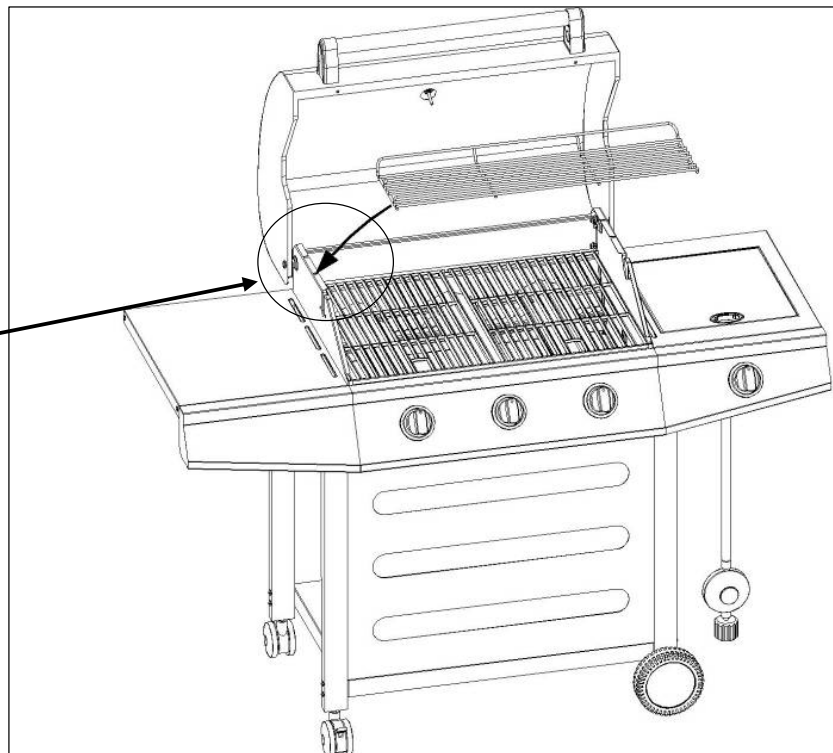
16

Step 16

- Place the cooking grids (part 8) (2pcs) on the cooking area as shown.
- Cooking grids should have the finger holes facing towards the front of the grill.



VIEW

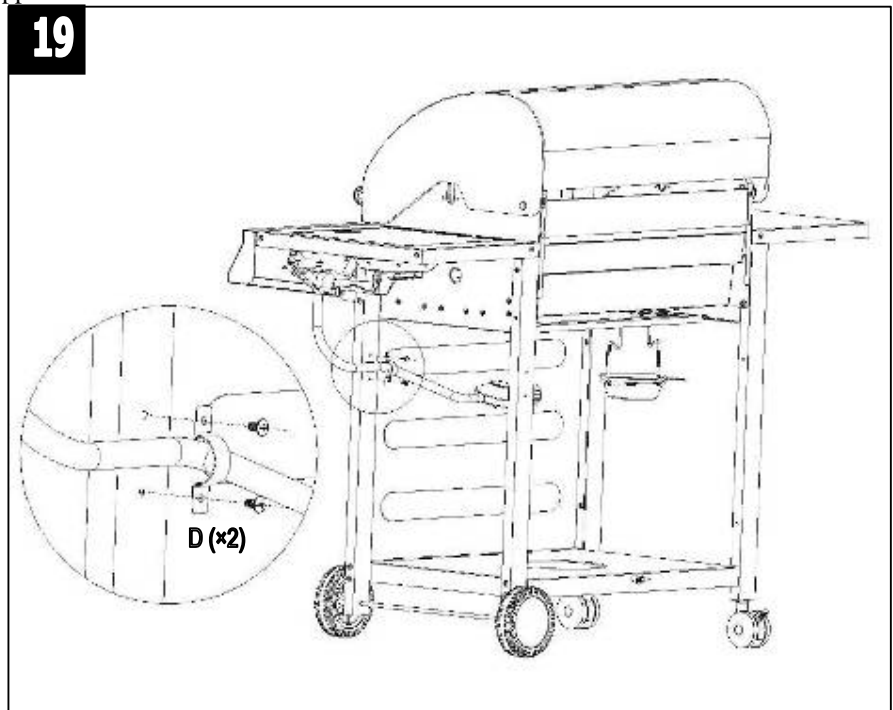
17

Step 17

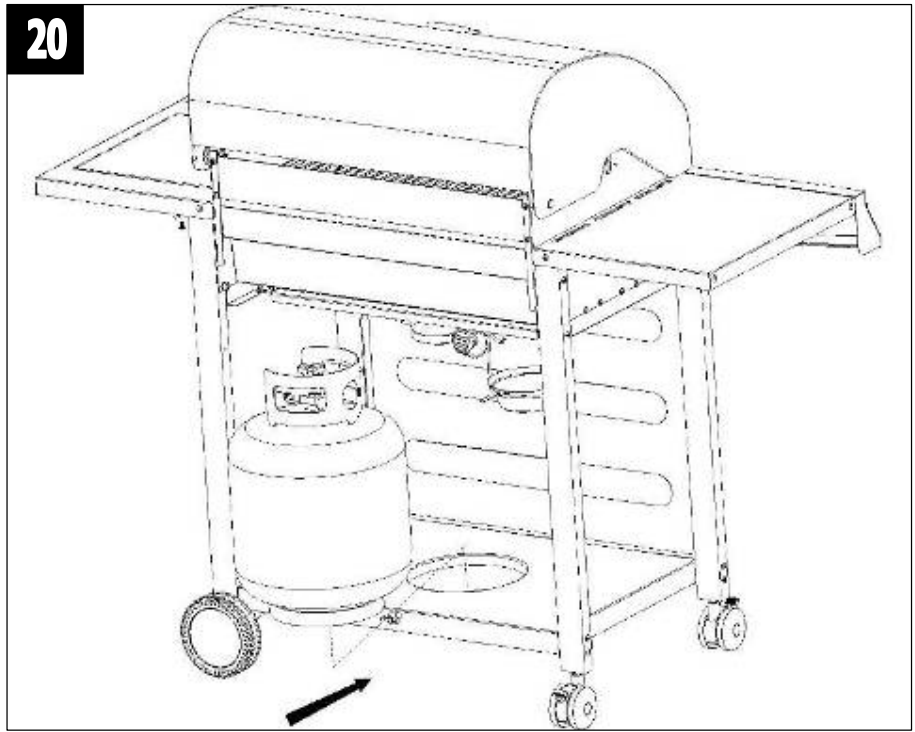
- Place warming rack (part 11) in as shown. The raised lip goes towards the rear.

18**VIEW****Step 18**

- Push in the grease collection tray (part 29) as shown.
- Hang oil cup support (part 30)
- Hang oil cup (part 31) into its support as view shown

19**D (x2)****Step 19**

- Assemble the hose controller (part 32) to leg with bolts D (2pcs.) as shown.

20

Step 20

- Mount the gas cylinder into the bottom shelf cutout as shown on the diagram.

Note: Ensure the grill is on level ground before you place the gas cylinder.

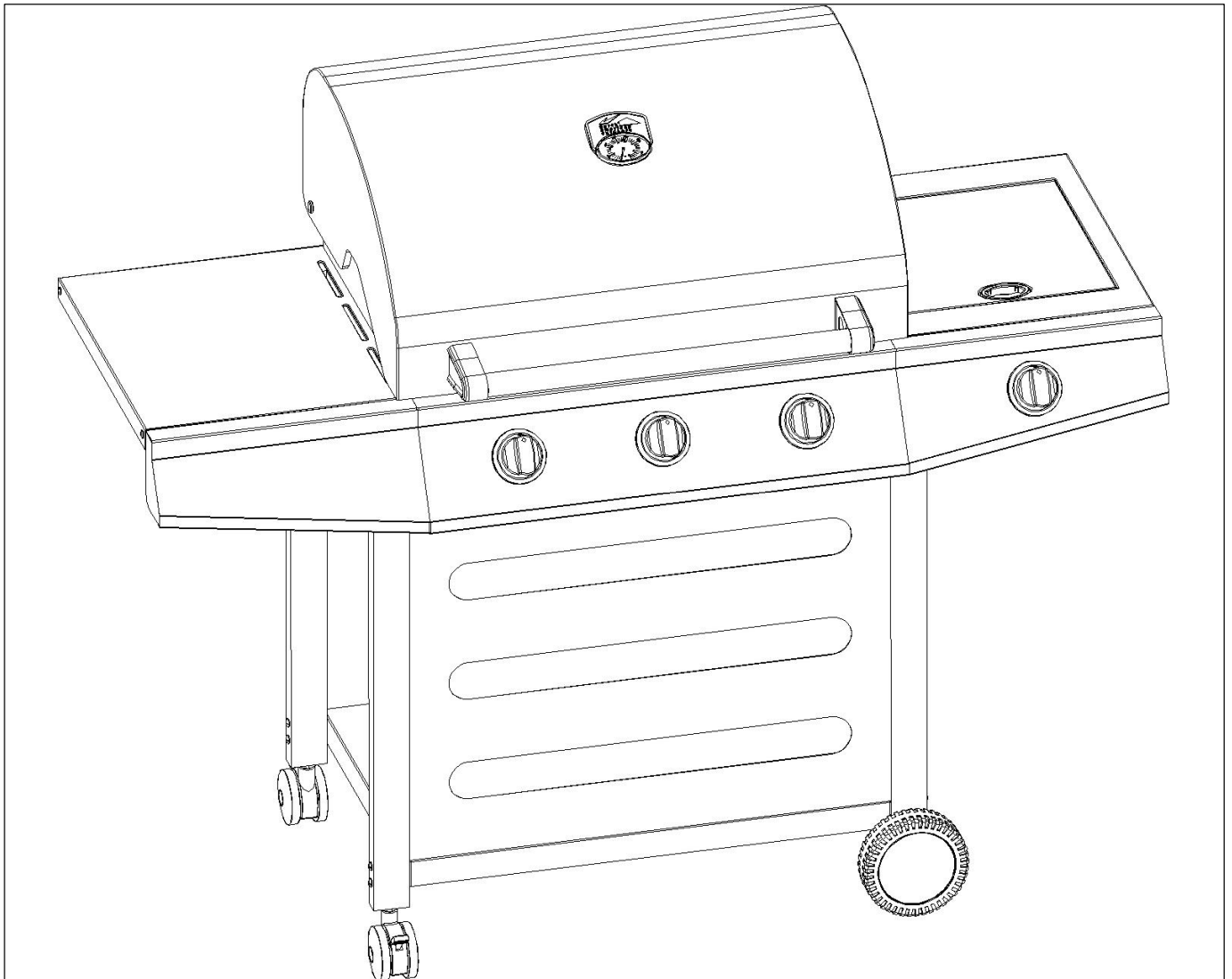
Note: Lock the casters before lighting this grill.

Step 21

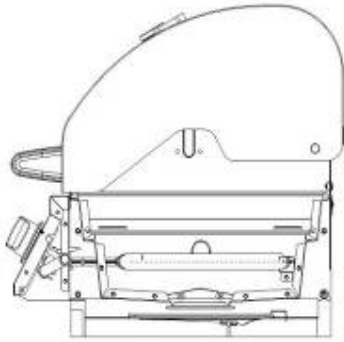
- Tighten the cylinder bolt (part 33) to secure the tank to the bottom shelf.
- Connect regulator to gas cylinder valve as shown. Hand-tighten coupling nut in a clockwise direction. Do not use tools!

21

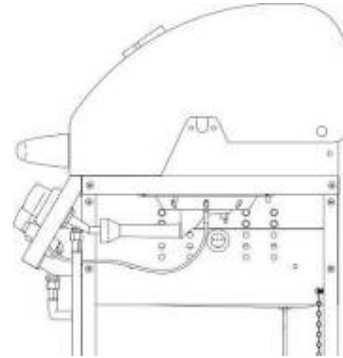
Fully-Assembled



MAIN BURNER AND SIDE BURNER WITH RESPECT TO PROPER LOCATION: WARNING – ALWAYS CHECK TO ENSURE BURNERS ARE POSITIONED CORRECTLY BEFORE EACH USE



Ensure main burners are installed as shown.



Ensure side burner is installed as shown.

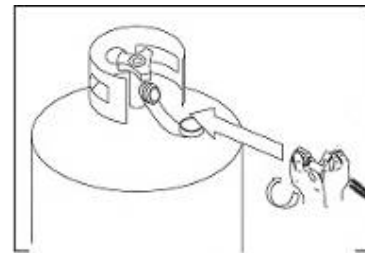
CONNECTING THE GAS

Connecting to a Gas Cylinder

1. Ensure all control knobs are in the OFF position and verify that the LP gas cylinder valve is closed by turning the handle on the LP gas cylinder valve clockwise until it stops.
2. Remove the protective cap from the LP cylinder valve nozzle.
3. Hold regulator in a straight line with LP cylinder valve nozzle so the connection does not cross thread.
4. Insert regulator nipple into the LP cylinder valve nozzle opening.
5. Hand-tighten coupling nut in a clockwise direction. Do not use tools!
6. Perform a Leak Test. (See **Leak Testing** section of this manual).

Disconnecting the Gas Cylinder

1. Turn all control knobs to the OFF position and turn the handle on the LP gas cylinder clock-wise until it stops.
2. Turn coupling nut on regulator in a counter-clockwise direction until regulator is released from threaded LP cylinder valve nozzle.
3. 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

Always perform a leak test in a well-ventilated area.

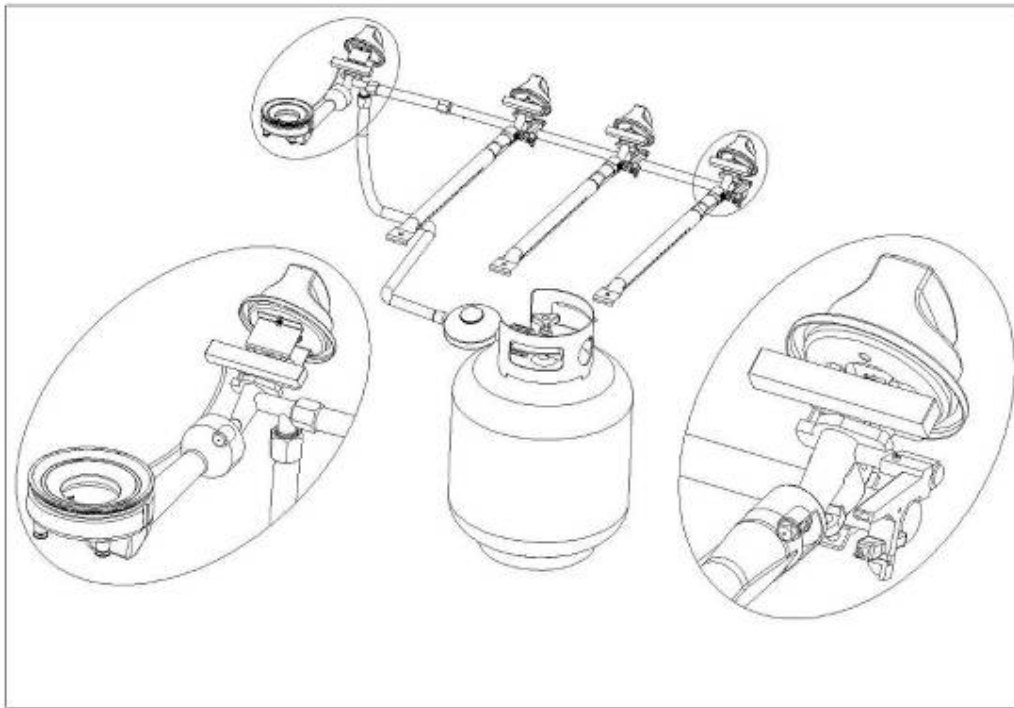
Step 1- Confirm all control knobs are in the off position.

Step 2- Turn on the gas at the gas cylinder.

Step 3- Check for leaks by brushing a solution of $\frac{1}{2}$ water and $\frac{1}{2}$ liquid detergent over all the gas system joints, including valve connections, hose connections, and regulator connections.

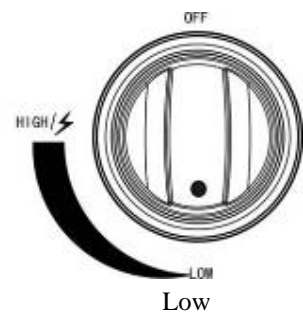
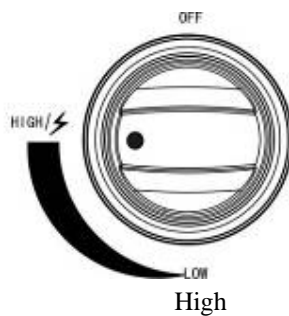
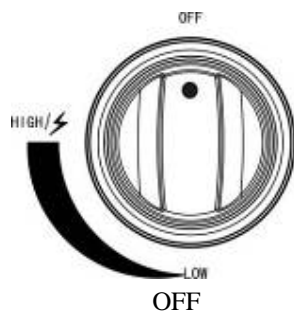
Step 4- If bubbles form over any of the joints there is a leak

- Turn off the gas
- Retighten all joints
- Repeat test
- If bubbles form again, do not use the grill and contact your gas supplier or fire department for assistance.



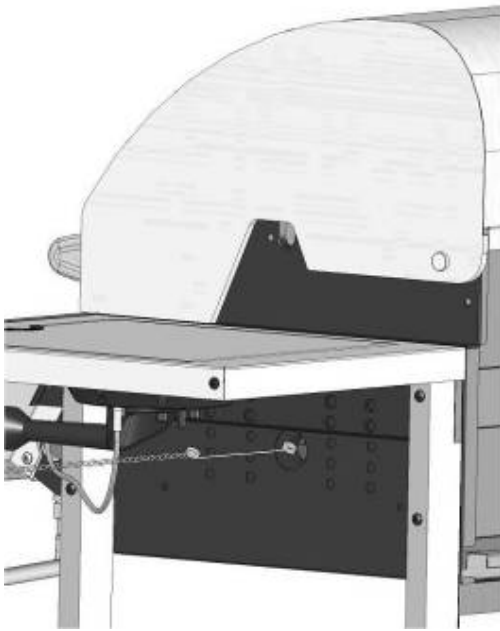
LIGHTING THE GRILL

1. **Main Burners**-Open the hood of your grill. Never light your grill with the hood closed. Turn the gas cylinder valve to the “ON” position. Push and turn control knob counterclockwise slowly to the “HIGH/ ⚡ ” position until a clicking sound is heard, the burner will light automatically. If the burner does not light, please repeat 2 or 3 times. Once the burners are lit, repeat the same action to light other burners until all desired burners are lit. IF ANY BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNERS AND THE CYLINDER, WAIT 5 MINUTES AND TRY AGAIN. If the burners can not be lit using the ignition system, turn to the manual lighting instructions under important information.
2. Once the burners are lit, turn all the main burners to the HIGH setting for 3-5 minutes to pre-heat the grill. This should be done before each session. When pre-heating is complete, cooking can begin.
4. To prevent food sticking, we recommend that you use a long handled brush to apply a light coat of cooking oil to the cooking grids before each grilling session.
5. **Side Burner**-Open the lid of the side burner. Never light the side burner with the lid closed. Turn the gas cylinder valve to the “ON” position, Push and turn control knob counterclockwise slowly to the “HIGH/ ⚡ ” position until a clicking sound is heard, the burner will light automatically. If the burner does not light, please repeat 2 or 3 times.. IF THE BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNER, WAIT 5 MINUTES AND TRY AGAIN. If the burner cannot be lit using the ignition system, turn to the manual lighting instructions.



MANUAL LIGHTING INSTRUCTIONS

1. **Main burner**-To light with match, insert long stick match in Match Holder of the Match Lighting Chain (attached under the left side shelf). Light match and place through the hole on the side of grill body until the lit end is alongside the left burner. Push and turn control knob counterclockwise to the high position taking care to protect yourself from flames.
2. When the burner is lit, turn on the remaining burners.
3. Confirm that each burner is lit before turning on the next burner.
4. **Side burner**- To light with match, insert long stick match in Match Holder of the Match Lighting Chain (attached under the left side shelf). Light match and place alongside the side burner. Push and turn the side burner control knob counter-clockwise to the high position, taking care to protect yourself from flame.
5. If the burner (main or side) fails to light, turn off the gas and contact our customer service for assistance. 8:00 am to 8:00 pm EAST.



CHECKING THE FLAME

Your burners have been preset for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and LP gas mixture. The flame should be checked before the initial cooking session and periodically throughout the grilling season, especially after storing the grill over a long period of time. If the flame is significantly yellow in color, this could be a result of a blocked burner from grease drippings or from insects building a nest inside the burner or burner opening. Clean the port hole of the burner using a pipe cleaner or other similar shaped instrument. When storing the appliance for long periods of time, wrap the burners in aluminum foil to prevent insects from blocking the burner ports.



Observe Flame Height When lit:
Flame should be a Blue/Yellow color
between 1 " -2 " when burner is on


ESSENTIAL INFORMATION

Please read all instructions before using your grill.

BEFORE YOU USE YOUR GRILL (also see operation)

- Perform a leak test before each use. This is the only safe and sure way to detect any gas leaking from joints and connections of the grill after assembly. Follow the **LEAK TEST INSTRUCTIONS**. Check that the gas hose to ensure it is free of any tension, twisting, cuts, or cracks.
- Make sure your grill is in a safe place. It must be outdoors, on level ground and not below ground level. Ensure that the grill is least 36 inches (91cm) away from any flammable materials, including trees and fences and that there are no heat sources near the grill (cigarettes, open flames, spark etc.)
- Check that you have the correct gas cylinder and regulator for your grill (see recommendations in the Gas and Regulator and Hose section of this manual).
- Check and clean burner/venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- Explicit information on the importance of properly locating the burner with respect to the orifice and instructions on how to verify the proper installation.

GETTING STARTED (also see operation)

- **Main Burner:** Open the hood of your grill. Never light your grill with the hood closed. Turn the gas cylinder valve to the 'ON' position. Push and turn control knob counterclockwise slowly to the "HIGH/  " position until a clicking sound is heard, the burner will light automatically. If the burner does not light, please repeat 2 or 3 times. Once the burners are lit, repeat the same action to light other burners until all desired burners are lit. IF ANY BURNER FAILS TO LIGHT, TURN OFF THE GAS AT BURNERS AND THE CYLINDER, WAIT 5 MINUTES AND TRY AGAIN. If the burners cannot be lit using the ignition system, turn to the manual lighting instructions under important information. Once the burners are lit, turn all the main burners to the high setting for 3-5 minutes to pre-heat the grill. This should be done before each session. Pre-heat grill with hood of the grill closed.
- When pre-heating is complete, cooking can begin taking extra care if the burners are used in the high position.
- When cooking for the first time, cure the Cooking Grids (2) by applying cooking or vegetable oil to the Cooking Grids (2). After lighting the grill, let the Cooking Grids (2) cure for 30 minutes under low heat. The Cooking Grids (2) should now be seasoned and ready for use.
- To prevent food from sticking, we recommend that you use a long handled brush to apply a light coat of cooking oil to the cooking grids before each grilling session.
- If a fat fire should occur during cooking, and if safe to do so, turn off the burners and the gas at the cylinder and wait for the fire to go out. Do not pull out the drip tray or douse with water.
- **Never** douse a grill with water.
- **Never** move a grill when lit.
- **Never** leave a lit grill unattended.
- **Never** handle hot parts with unprotected hands.
- Keep children, animals, and elderly people a safe distance from a lit grill.

WHEN YOU HAVE FINISHED COOKING (also see care and maintenance)

- Turn all the main burners to the high position for 3 to 5 minutes to burn off any food residue from the cooking surfaces and burners. When the grill has cooled, the burnt residue can be easily removed using a damp, non abrasive cloth on the cooking surfaces and a wire brush on the burners. Never use any abrasive material on stainless steel finishes. The cooking grids are not dishwasher safe.
- When the grill has cooled, scrape away any food and fat residues from the drip tray and discard. This routine must be completed after each session.
- Clean grill with a solution of mild detergent and water. After cleaning make sure the grill is rinsed thoroughly. For stubborn residue on the cooking grates, use a soft bristle brush. **DO NOT USE A BRUSH ON THE STAINLESS STEEL EXTERIOR.**

- After cleaning Cooking Grids (2), it is recommended that you apply a light coat of cooking or vegetable oil to help protect grids.
- Never use aerosol, chemical or abrasive cleaners on any grill surfaces

STORAGE

- Ensure the grill is properly cooled.
- Storage of this gas grill indoors is permissible only if the gas cylinder is disconnected and removed from the grill.
- Store the grill in a cool dry place.
- Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.
- Never store a gas cylinder in a building, garage or any other enclosed area.
- If you intend to leave your grill outside make sure it is protected from the elements by a heavy-duty cover (not included).
- Keep outdoor cooking gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Although the grill is manufactured from quality materials, including some parts manufactured from stainless steel, storage out in the open may result in corrosion of some exterior surfaces or components. We recommend you protect your grill from the weather by covering it with a grill cover, tarp, or other protective material or device. In addition, a commercial stainless steel cleaner or wipe will keep the stainless steel components maintain their as-new appearance.

IMPORTANT INFORMATION

- This product is for outdoor use only. Do not use indoors. Do not use below ground level.
- Do not store gas cylinders below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- Do not store or use LP gas cylinders on their side as this could allow liquid gas into the supply pipes with serious results.
- Leak test your grill before each use. Leak test the hose connections each time you reconnect the gas cylinder.
- Always turn off the gas at the cylinder when not in use.

GAS REGULATOR AND HOSE

- This grill is designed for use with LPG (liquid petroleum gas) bottled gas. This grill can not be converted to natural gas. Any attempt to convert this grill to natural gas will void any and all warranties and may result in an unsafe condition.
- Any LP gas supply cylinder used with this grill must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane. The maximum weight of a properly filled cylinder is approximately 38 pounds (47.7 lbs. Nominal water capacity). The LP cylinder must have a shut-off valve terminating in a Type 1 LP gas cylinder valve outlet.
- All LP gas cylinders used with this grill shall be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- The LP gas cylinder must have a Type 1 compatible cylinder with a Type 1 cylinder valve that has a back-check valve, which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.

- The gas must be turned off at the cylinder when the outdoor gas grill is not in use.
- Do not store this grill indoors unless cylinder is disconnected and removed from the grill.
- Cylinders must always be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- Only use the pressure regulator and hose supplied with this grill. If replacements are needed, please contact **1-800-913-8999** for further assistance.
- Do not store a spare LP gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If these instructions are not followed exactly, a fire causing death or serious injury may occur.
- An instruction to inspect the hose before each use of the outdoor cooking gas appliance. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

Hose

- Open the door of the frame to inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut it must be replaced prior to the outdoor gas grill being put into operation. Only use hose supplied from the manufacturer.

You must have the correct gas cylinder, regulator and hose for grill to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose is dangerous and will invalidate the warranty on this product. If you are unsure, please contact our customer service.

LOCATION

Precautions:

- Only use this grill in a well-ventilated outdoor area.
- Check that the grill is not placed UNDER any combustible surface.
- The side of the grill should never be closer than 36 inches (91cm) to any combustible material.
- Do not obstruct any ventilation openings in the grill body.
- Confirm all control knobs are in the off position before connecting the regulator to LP gas cylinder.
- The casters should always be in the locked position when the grill is in use.

OPERATION

Your grill is not designed to be used with more than 75% of the cooking area as a solid plate - this includes baking dishes. If your cooking area is more than 75%, covered by a solid cooking surface, the grill could overheat causing damage that is not covered by the warranty

Grill Cooking

The burners heat the flame diffusers beneath the cooking grids that, in turn, heat the food. The natural juices produced during cooking, fall onto the flame diffuser and vaporize to form smoke. The smoke then rises and 'bastes' the food, giving it that unique barbecued flavor.

Roasting (hooded grills only)

The hood allows you to roast or bake in a similar way as in a conventional gas oven. For best results place the food you wish to bake or roast in a metal baking tray and set it on one side of the cooking grill. Turn the burners directly under the food to the 'OFF' position and the burners opposite the food to the 'Medium' setting. Close the lid and this will

form an oven to cook the food ‘indirectly’. Monitor the temperature using the temperature gauge on the lid. If the internal heat becomes too high, turn the burners to the ‘low’ position. It is not necessary or advisable to have all of the burners on high when the hood is closed. If the hood is opened during cooking to check on the progress of the food, please allow extra cooking time for the grill to regain its temperature. Take care when opening the hood as hot steam can be released upon opening.

Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread or rolls. Always check that your warming rack is properly fitted before use.

Flare-up control

Flare-ups will often occur when food is grilled as fat and juices fall onto flame diffuser. Some fat is necessary to give the food its barbecued flavor but excessive fat can result in a flare-up. To avoid flare-ups, trim excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly, and try to avoid low quality cuts of meat or meat products that are high in fat and water contents.

Fat Fires

The drip tray must be emptied and cleaned of food debris after each cooking session. If the grill is to be used for large gatherings, it will be necessary to turn off and cool the grill every two hours to remove food debris from the drip tray and clean the drip tray. The time between cleaning may need to be reduced if very fatty foods or low quality meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the grill.

In the event of a fat fire;

- If safe to do so, turn all control knobs to the ‘off’ position
- Turn off the gas at the cylinder
- Keep everyone at a safe distance from the grill and wait until the fire has extinguished.
- Do not close the hood of the grill.
- NEVER DOUSE A GRILL WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY
- If the fire worsens, contact your local Fire Department for assistance.

CARE AND MAINTENANCE

Never handle hot parts of the grill with unprotected hands.

Never douse the grill with water when its surfaces are hot.

Keep the ventilation openings of the cylinder enclosure free and clear from debris.

General

- Regularly clean your grill between uses and especially after extended periods of storage.
- Do not leave the grill uncovered and exposed to the elements when not in use. Even when stored outside or inside with a cover it is possible for mold to grow on any fat remaining on parts of the grill. This should be cleaned off smooth surfaces with hot soapy water.

- All screws should be checked and tightened if necessary on a regular basis.
- Keep the outdoor gas grill area clear and free from combustible materials, gasoline, and other flammable vapors or liquids.
- Make sure there is no obstruction surrounding the grill, which may block the flow of combustion and ventilation air.

TROUBLESHOOTING

Problem	Solution
My grill will not light.	1. Make sure propane tank is connected and its valve is in the “open” position.
	2. Make sure propane tank has fuel.
	3. There may be debris in or around the burners. The grill should be cleaned after each use.
	4. Follow the lighting procedures in the “Getting Started” section of the manual. The propane cylinder must be turned on BEFORE opening burner valves.
	5. Perform leak test.
My side burner will not light.	1. Make sure the igniter wire is connected to the igniter terminal.
My rotisserie is not turning properly.	1. Make sure the Motor Pole is level.
	2. Make sure the Pole Restrictor is properly placed in the “grove” of the body. (See Rotisserie Assembly)
	3. Make sure the motor is plugged into a 110V outlet.
The flames on my grill are too high or intense.	1. Flare ups are usually caused by food or grease. The grill should be cleaned after each use to reduce flare ups.
The flame goes out when the burners are turned too low.	1. Make sure the grill is not exposed to winds over 10 MPH.
	2. Check the level of the propane. Very low levels of fuel may cause burners to go out.
	3. Perform leak test.

DO NOT RETURN TO PLACE OF PURCHASE

PLEASE CONTACT [1-800-913-8999](tel:1-800-913-8999) CUSTOMER SERVICE FOR ASSISTANCE.

Nexgrill Industries, INC.

280 Machlin Court , City of Industry , CA 91789 USA

LIMITED WARRANTY (Model # 720-0678)

Nexgrill warrants to the original consumer-purchaser only that this product (Model #720-0678) 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 and FLAME TAMERS:** 3 year *LIMITED* warranty against perforation.
- **COOKING GRIDS:** 3 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 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.

ITEMS 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 use of products not approved by the manufacturer.
- 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 1-800-913-8999.