

2 BURNER OUTDOOR GAS GRILL

Installation Instructions and Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-877-373-2301**
or visit our website at **www.Kitchenaidgrills.com**

Languages spoken: English, Spanish, French 8 a.m.-5 p.m., PST. Monday-Friday.

戶外二爐瓦斯烤爐

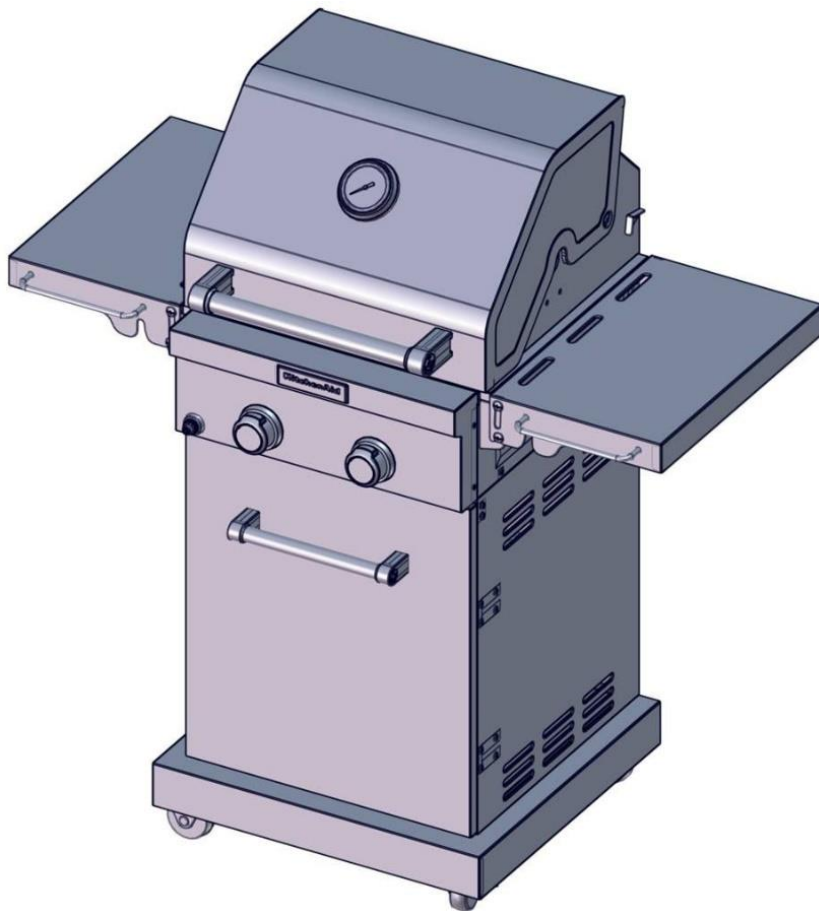
組裝使用手冊及操作保養說明

有關功能，操作/性能，部件，附件或顧客服務的問題，請致電:1-877-373-2301

或訪問我們的網站: **www.Kitchenaidgrills.com**

我們提供英語、西語、法語的服務。來電請於太平洋標準時間，禮拜一至禮拜五上午8點至下午5點。

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For outdoor use only.
Not for commercial use.
僅供戶外使用。
非商業用途。

Keep this manual for future reference.
請保留本手冊以備將來參考。

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OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.




This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

 **DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

 **WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



DANGER

If you smell gas:

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



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.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Open the cabinet door and inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Visually check the burner flames. They should be blue. Slight yellow tipping is normal for LP gas. The flames should be approximately 2.54 cm (1") high.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.



- The LP gas supply cylinder to be used must be:
 - constructed and marked in accordance with the Specification for LP Gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-b339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission.
 - provided with a listed overfilling prevention device.
 - provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect and disconnect the LP gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
- Gas cylinder must include a collar to protect the cylinder valve.
- For appliances designed to use a CGA791 connection: Place a 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.

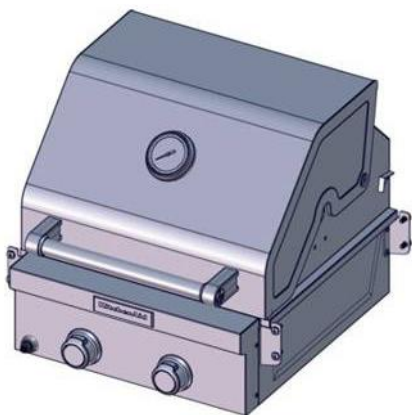
If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Never fill the cylinder beyond 80 percent full.

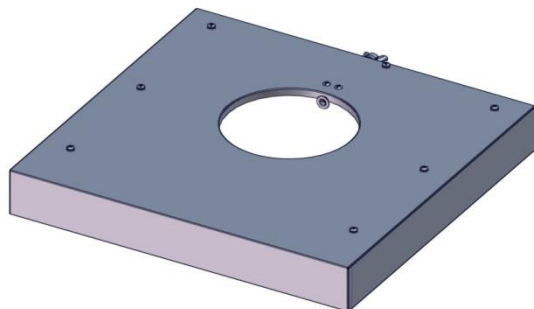
SAVE THESE INSTRUCTIONS

Package Parts List
產品包裝明細

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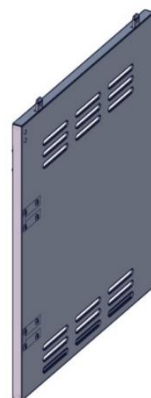
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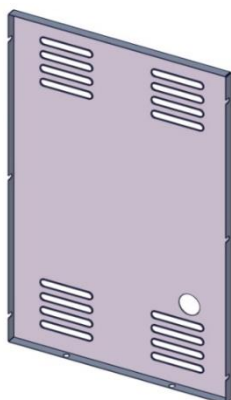
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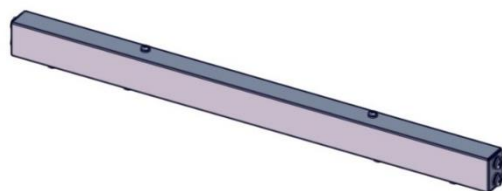
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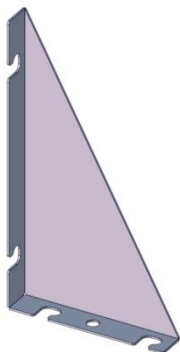
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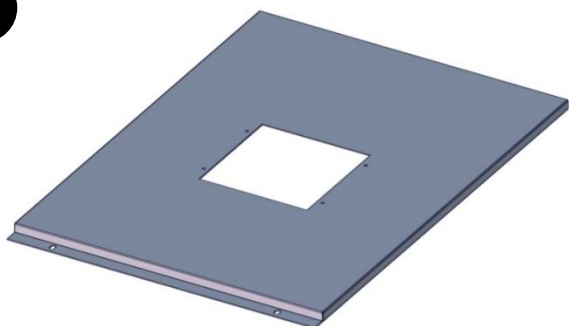


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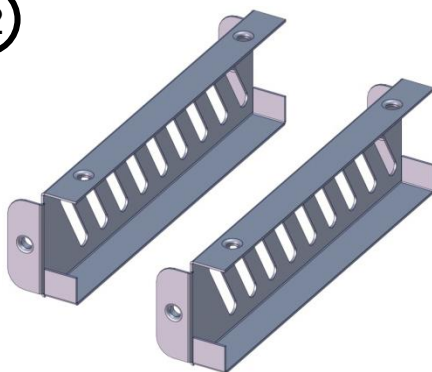


Package Parts List
產品包裝明細

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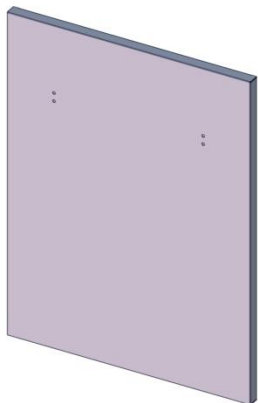
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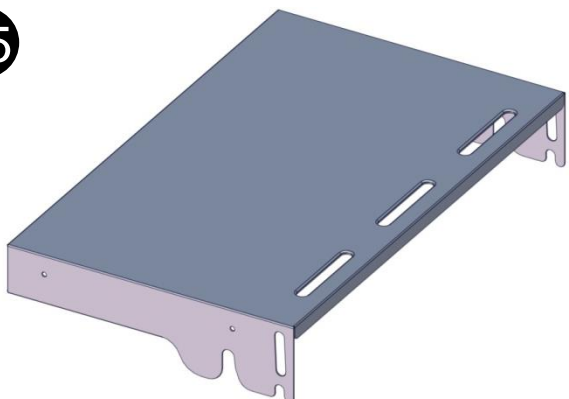
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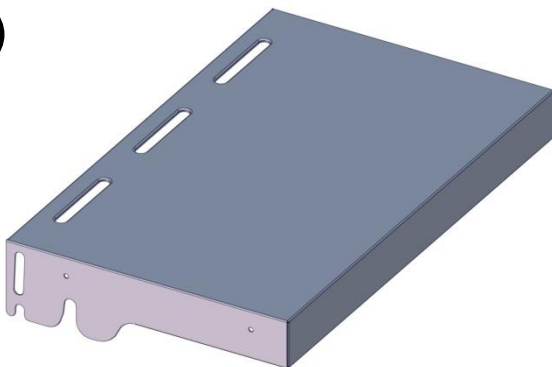
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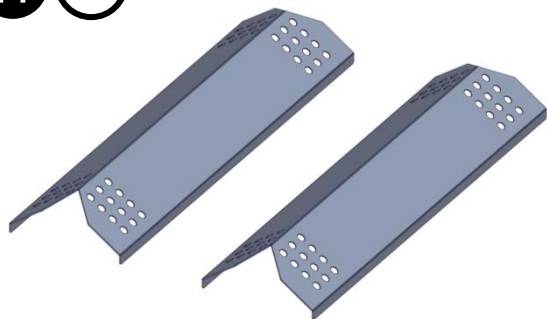


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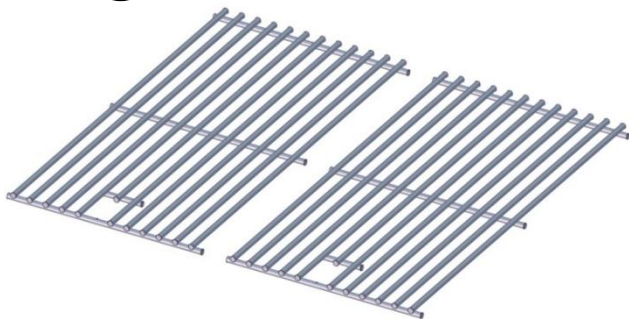


Package Parts List
產品包裝明細

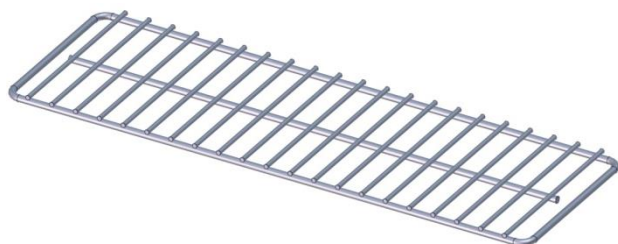
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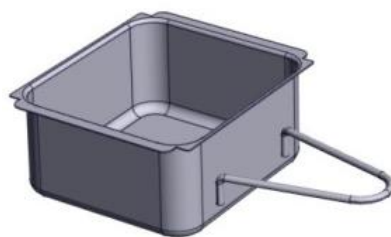
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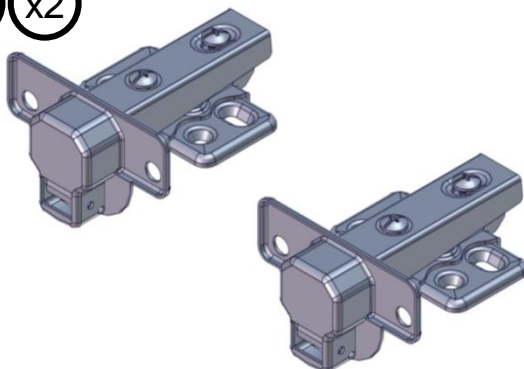
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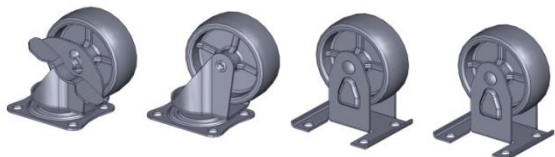
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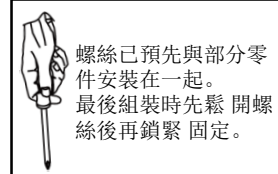
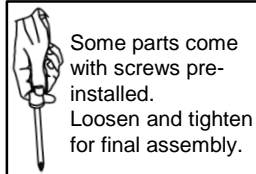
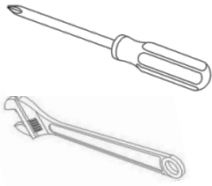
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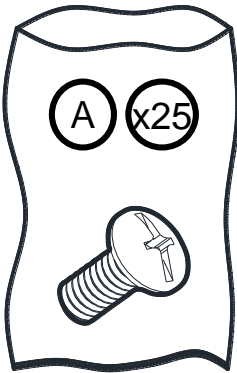


Tools Needed / 需要使用到的工具

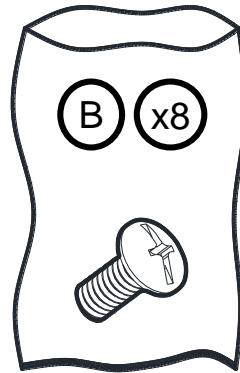


Hardware Package List 五金包裝明細

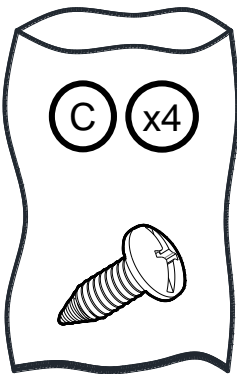
Truss Head Screw 1/4-20 x 1/2"
圓頂螺絲 1/4-20 x 1/2"



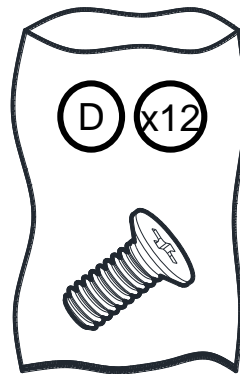
Truss Head Screw 5/32-32 x 2/5"
圓頂螺絲 5/32-32 x 2/5"

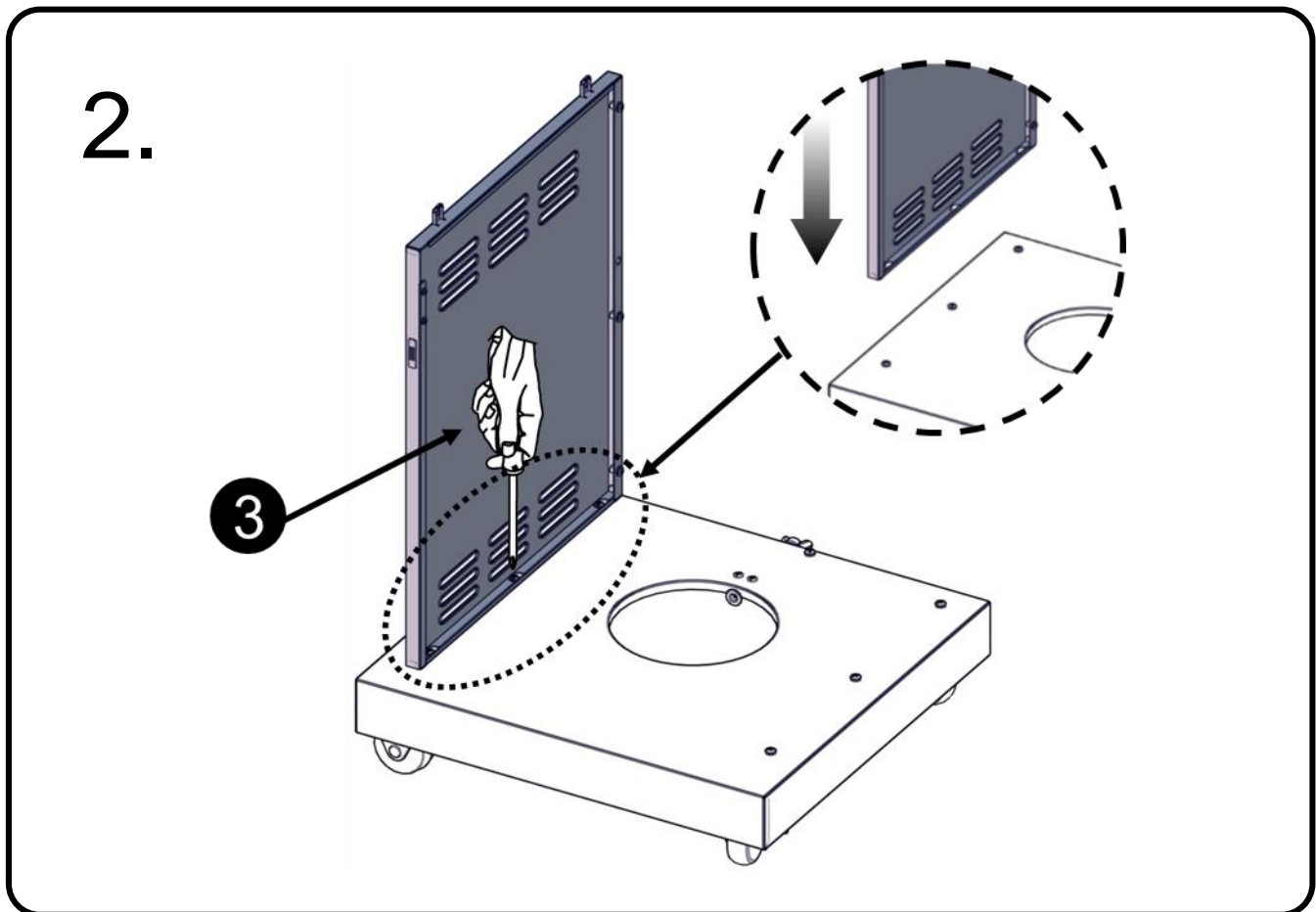
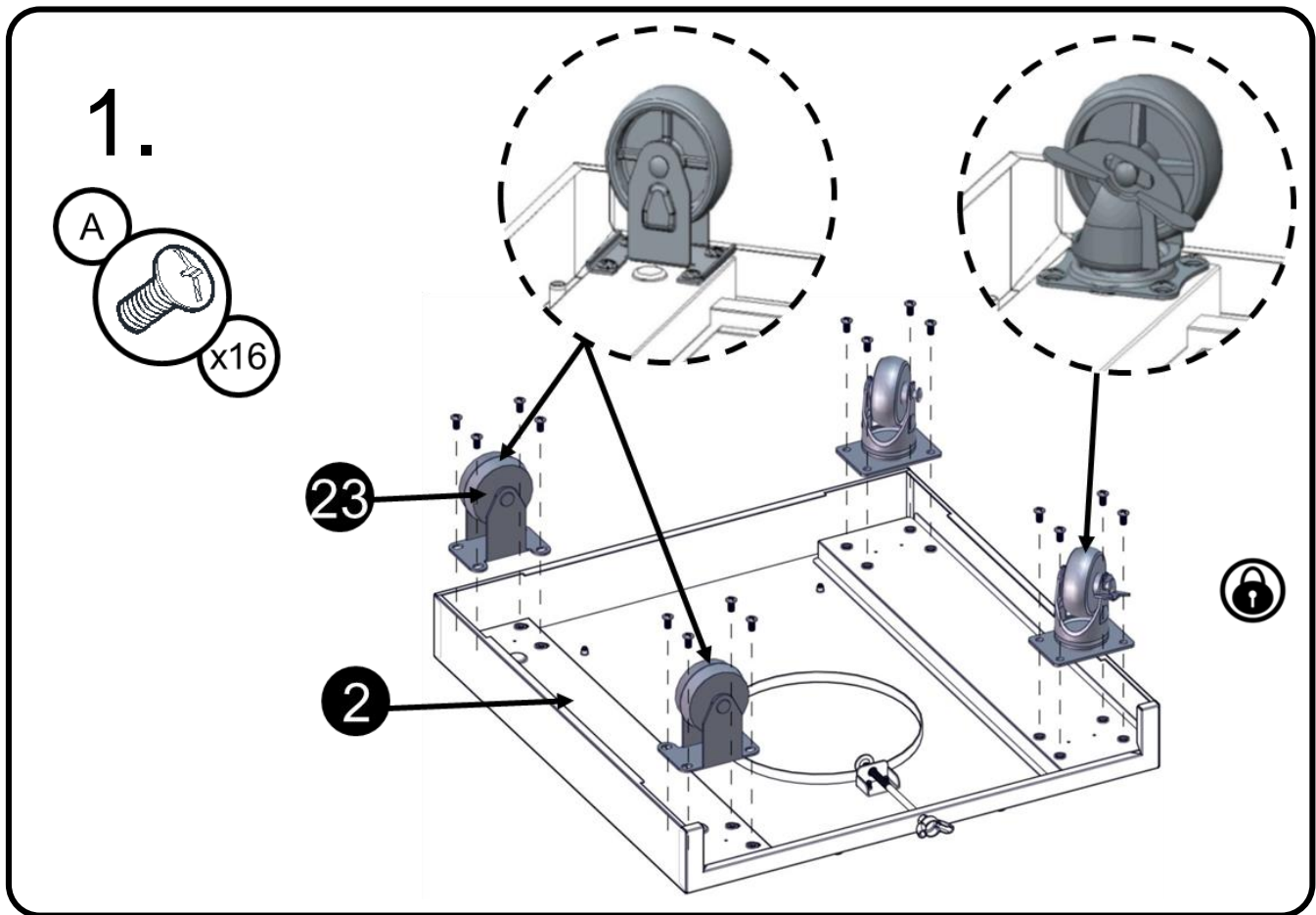


Self-Tapping Screw #8 x 3/8"
自攻螺絲 #8 x 3/8"

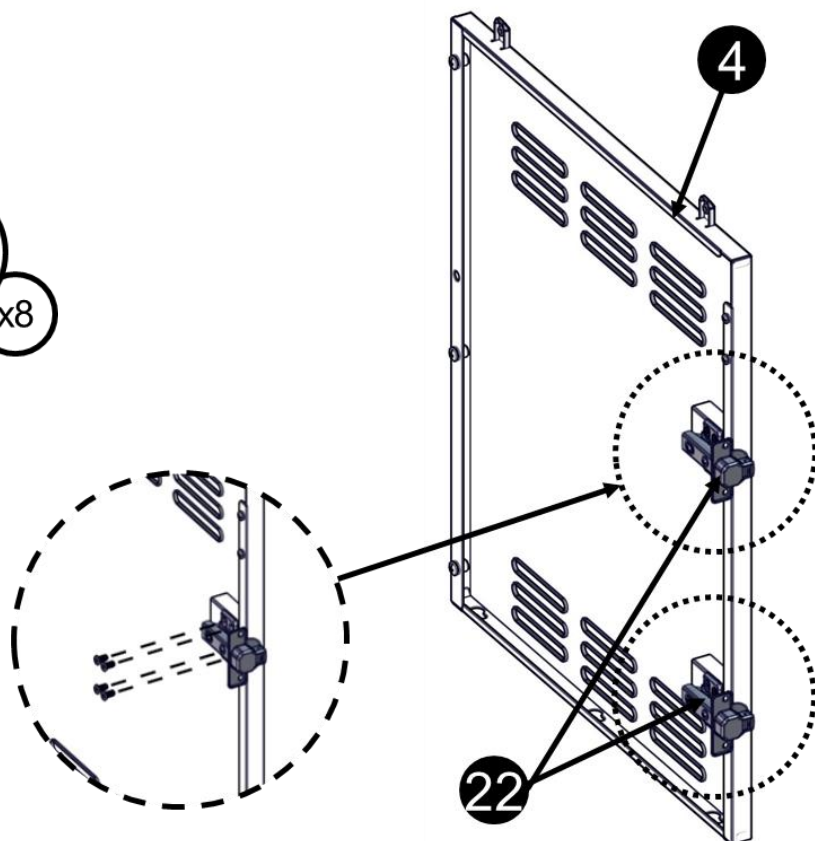
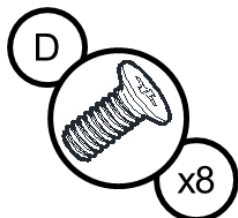


Flat head screw 5/32-32 x 3/8"
平頭螺絲 5/32-32 x 3/8"

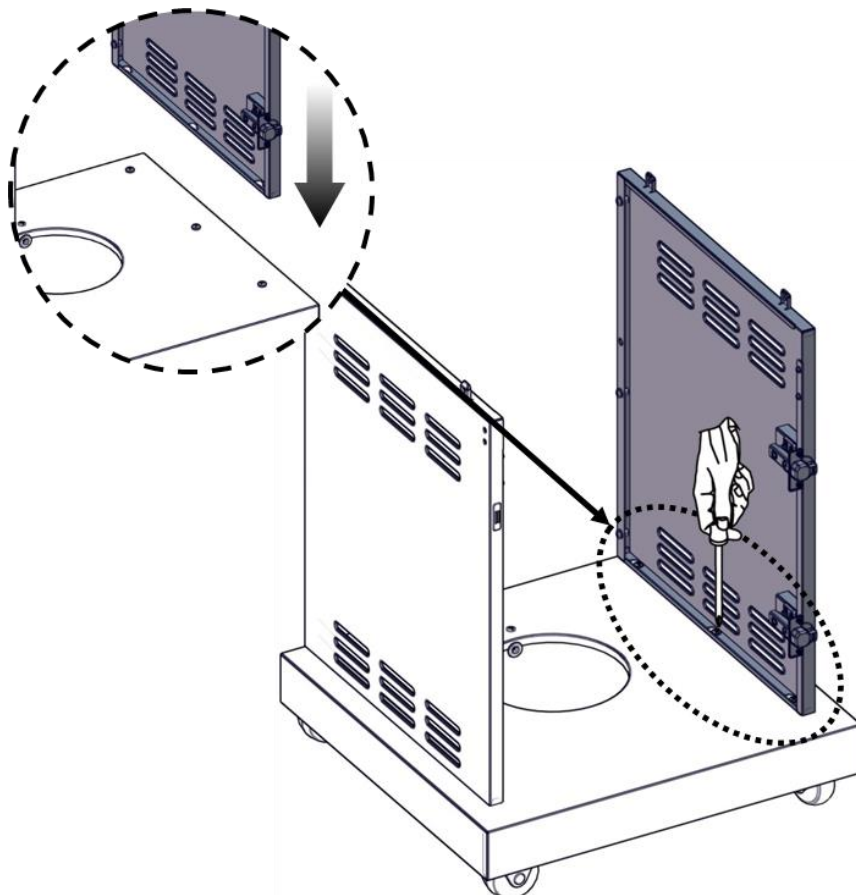




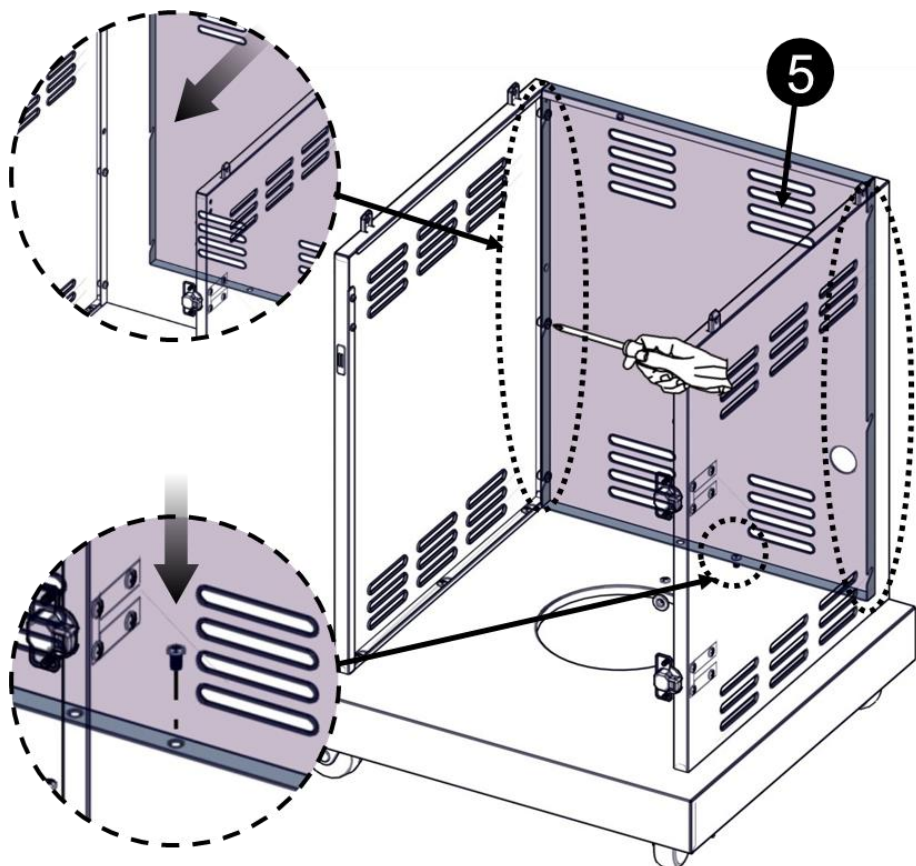
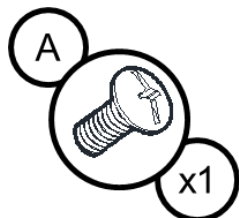
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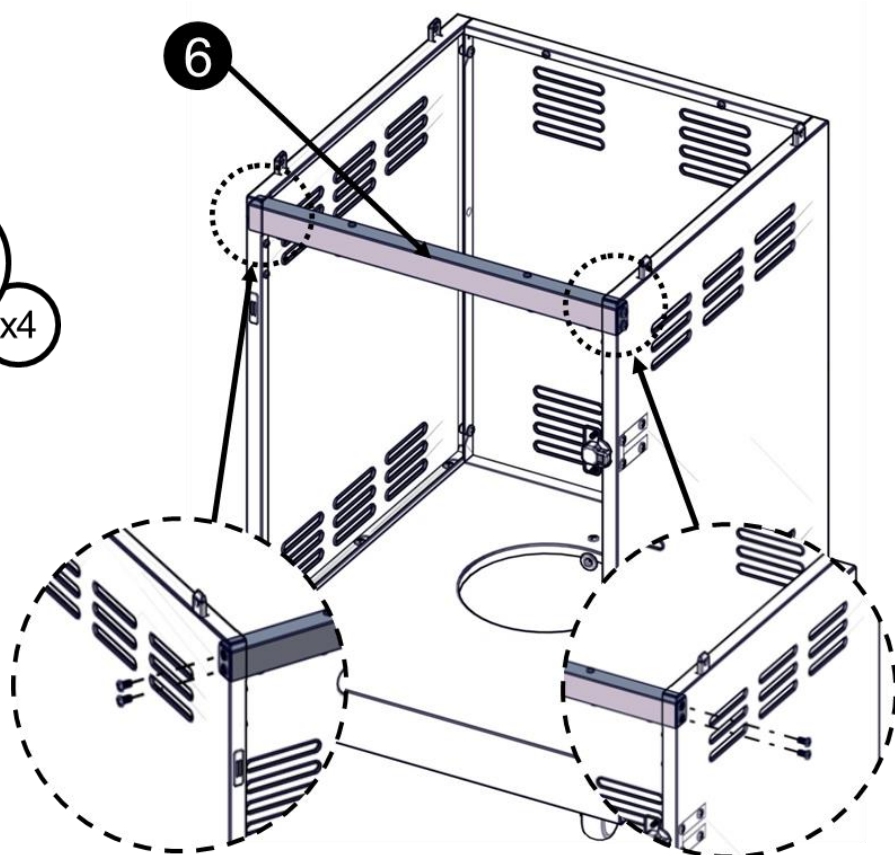
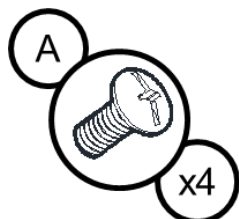
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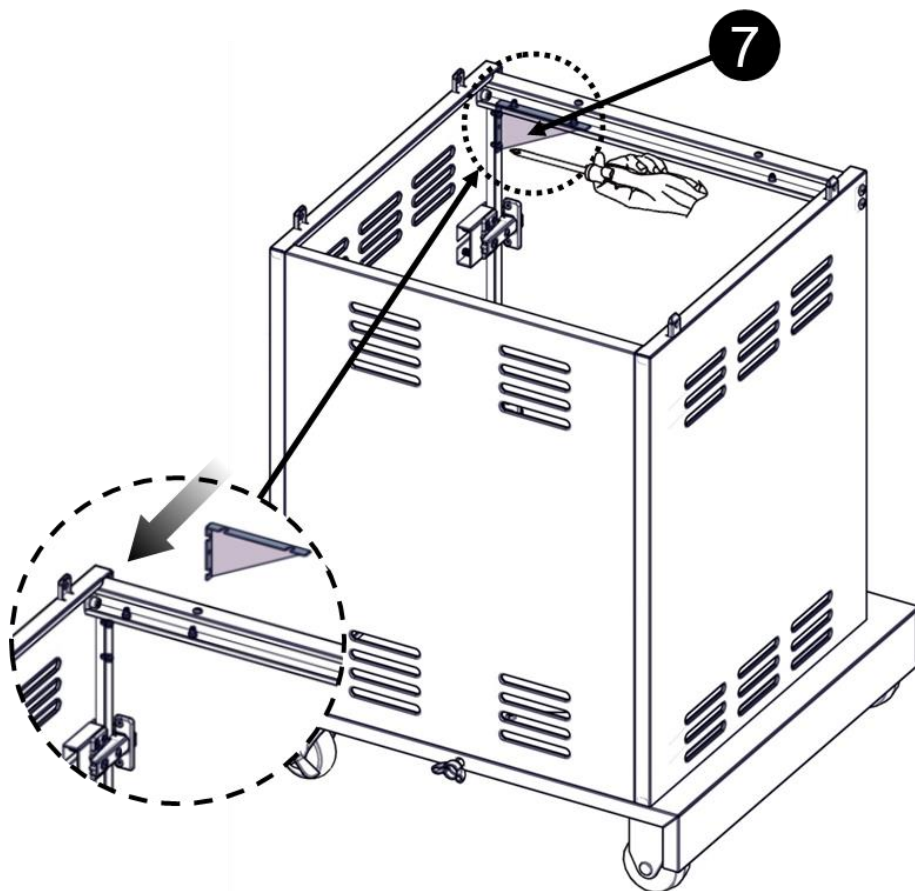
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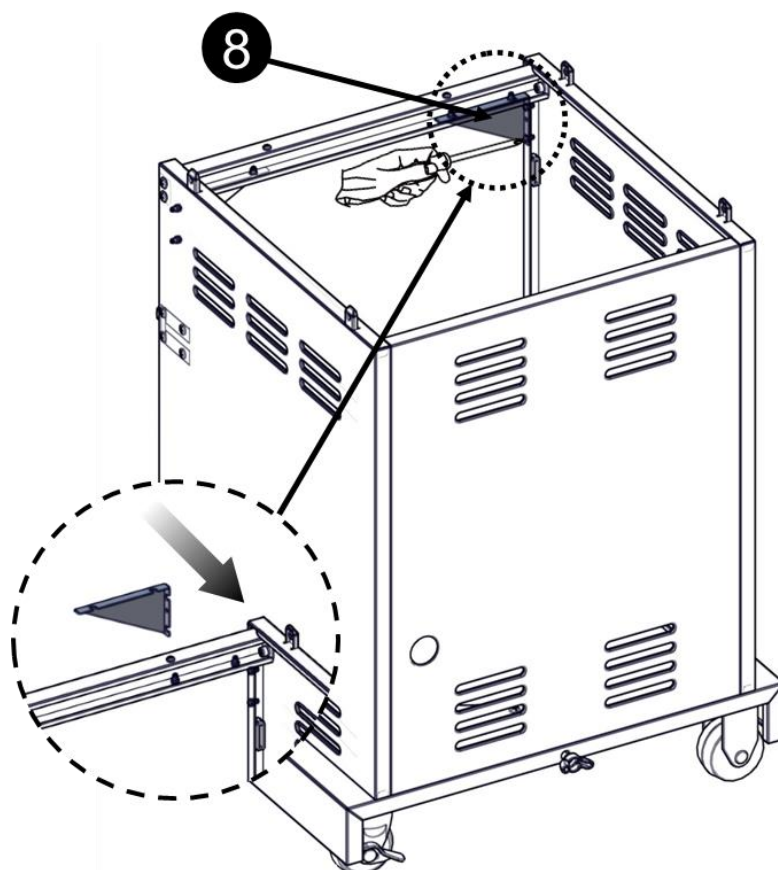
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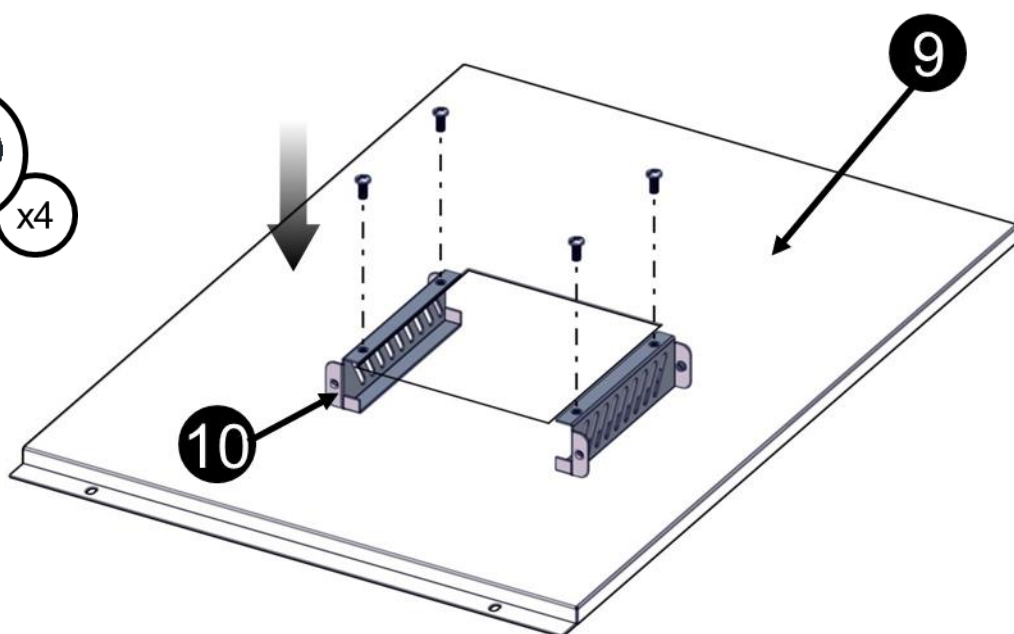
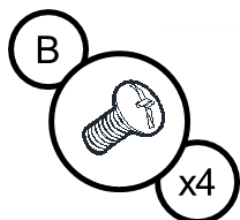
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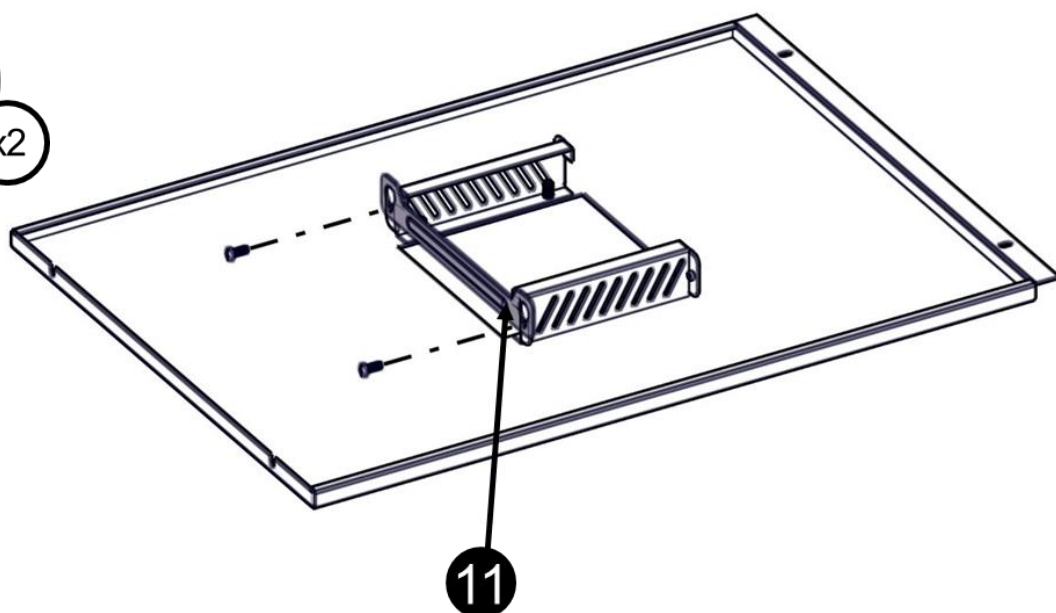
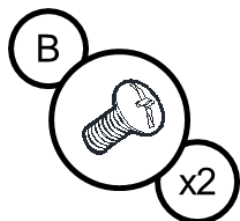
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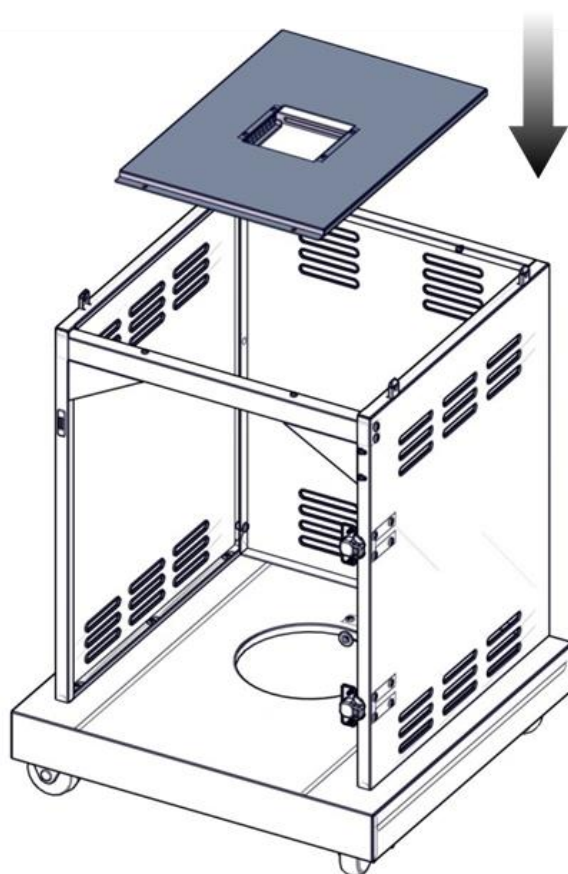
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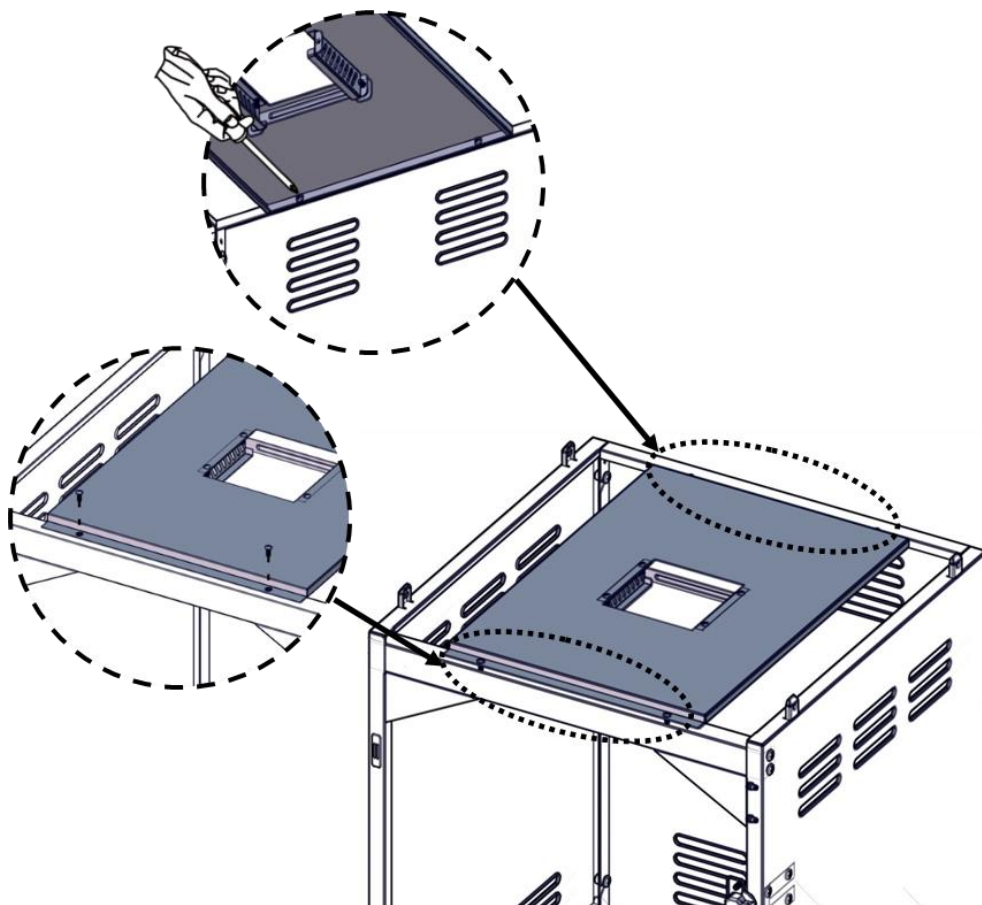
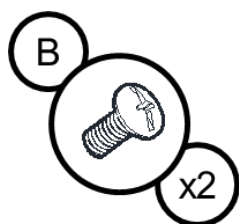
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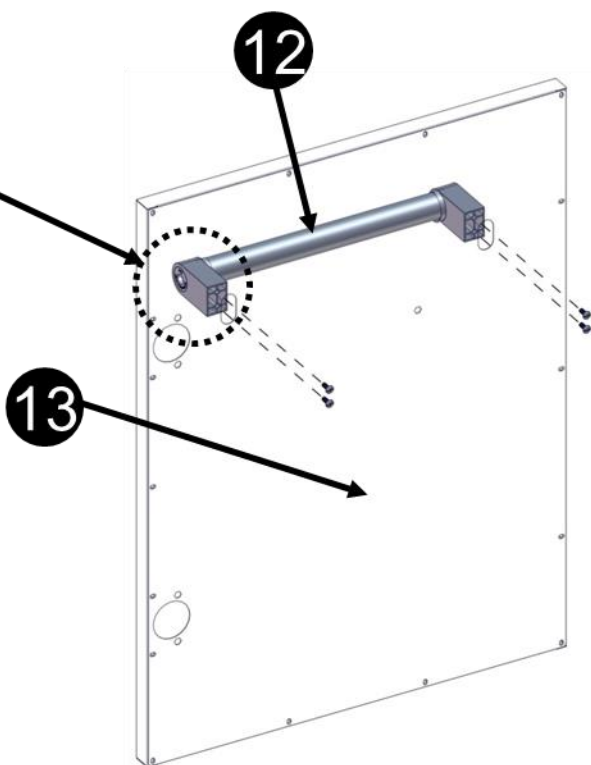
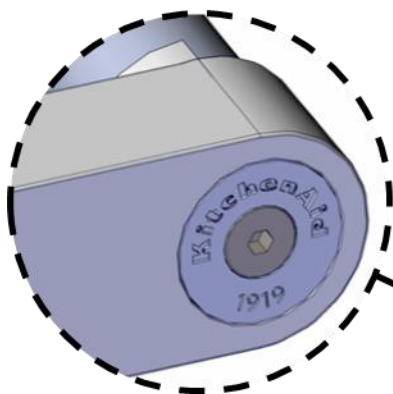
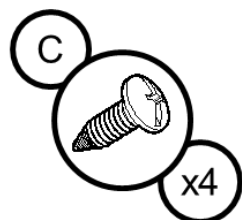
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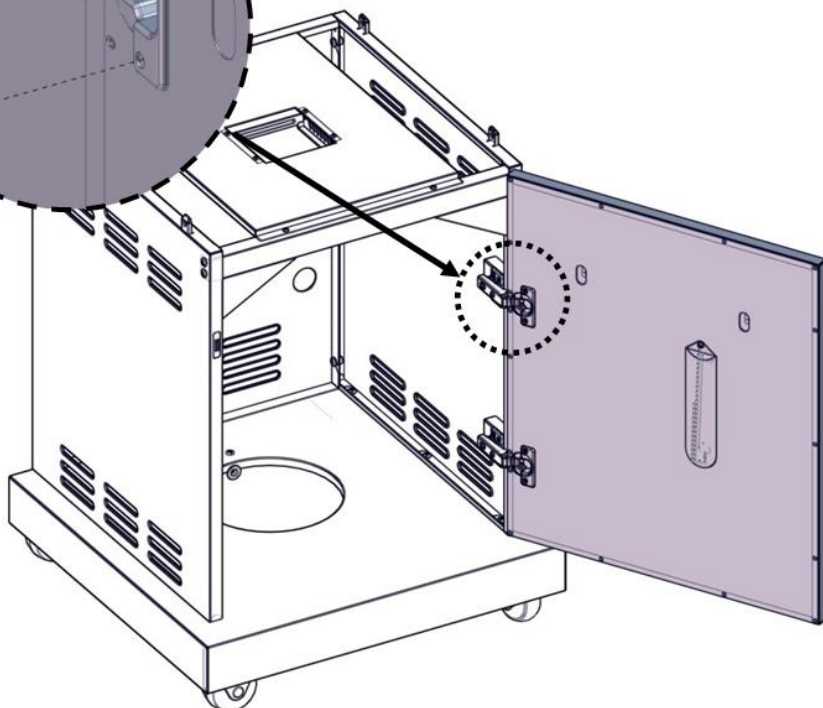
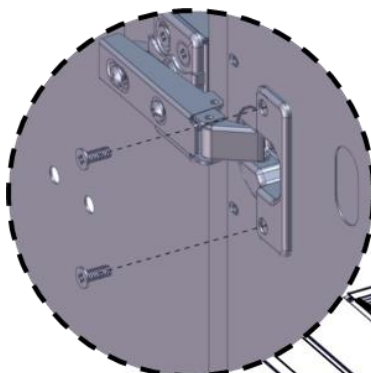
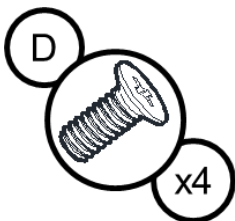
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⚠ WARNING

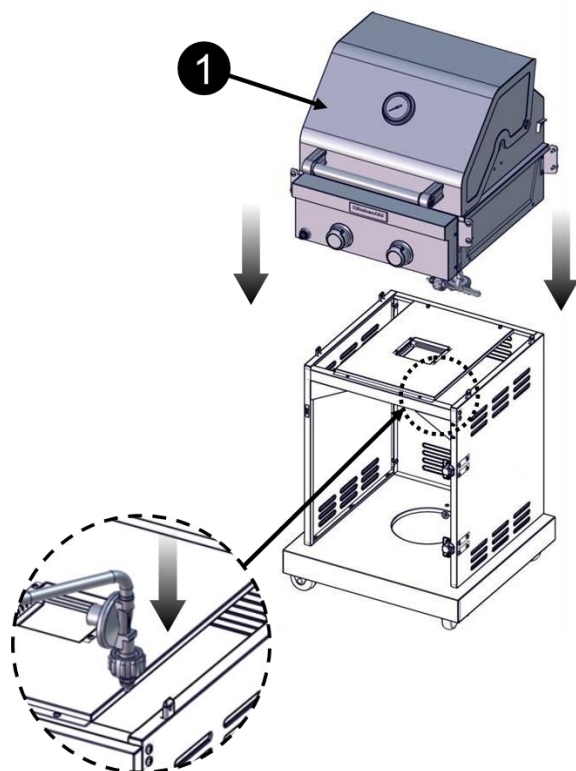
Excessive Weight Hazard

Use two or more people to move and install grill.
Failure to do so can result in back or other injury.

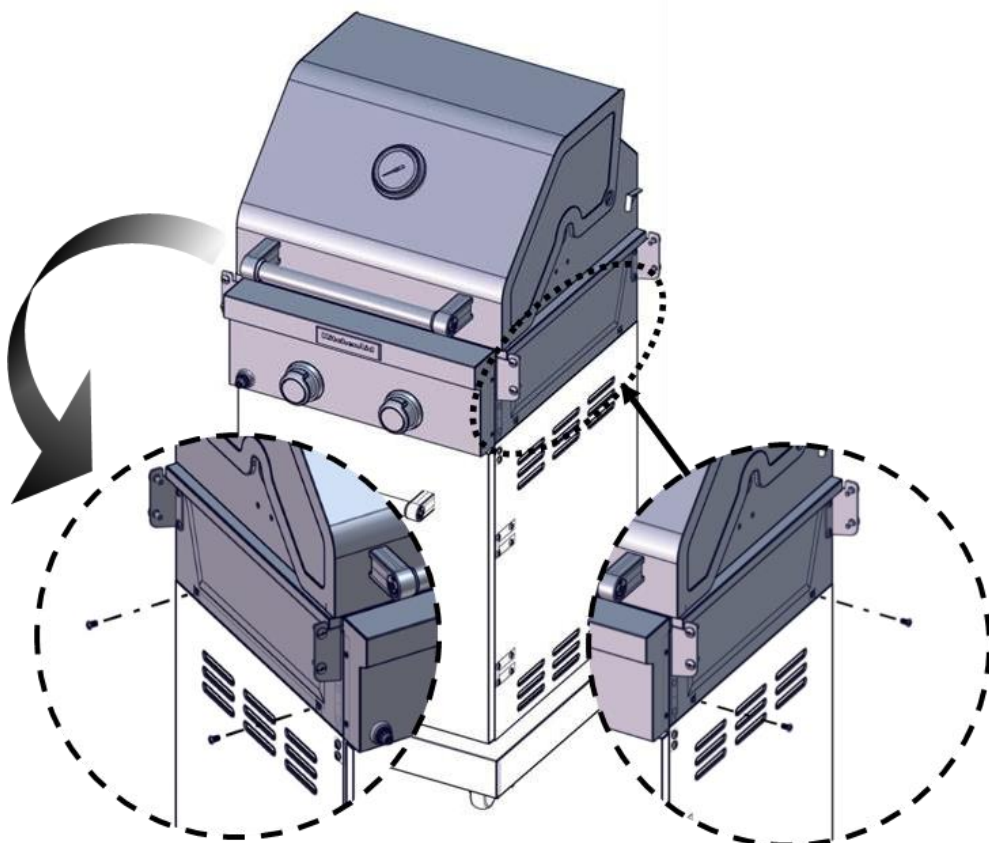
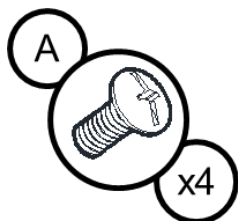
⚠ 警示

過重重量危害

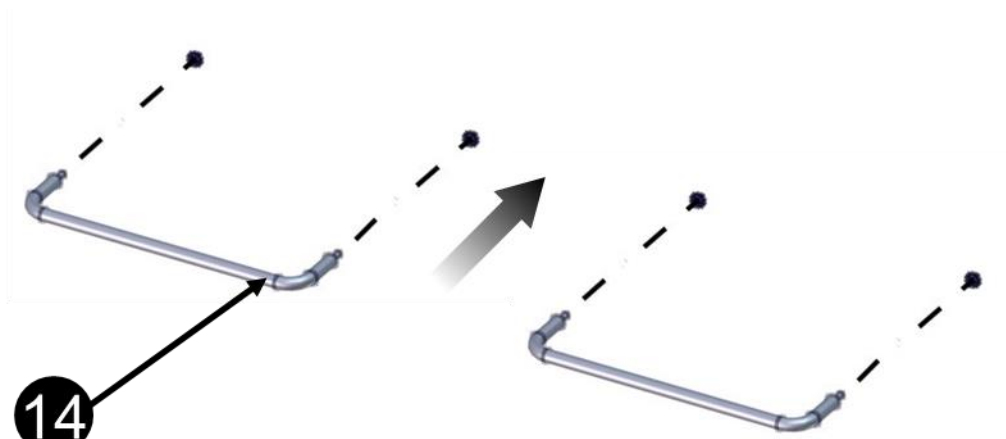
請確保有兩人以上來移動和安裝烤爐。
不遵守此警示可能導致背部或其他傷害。



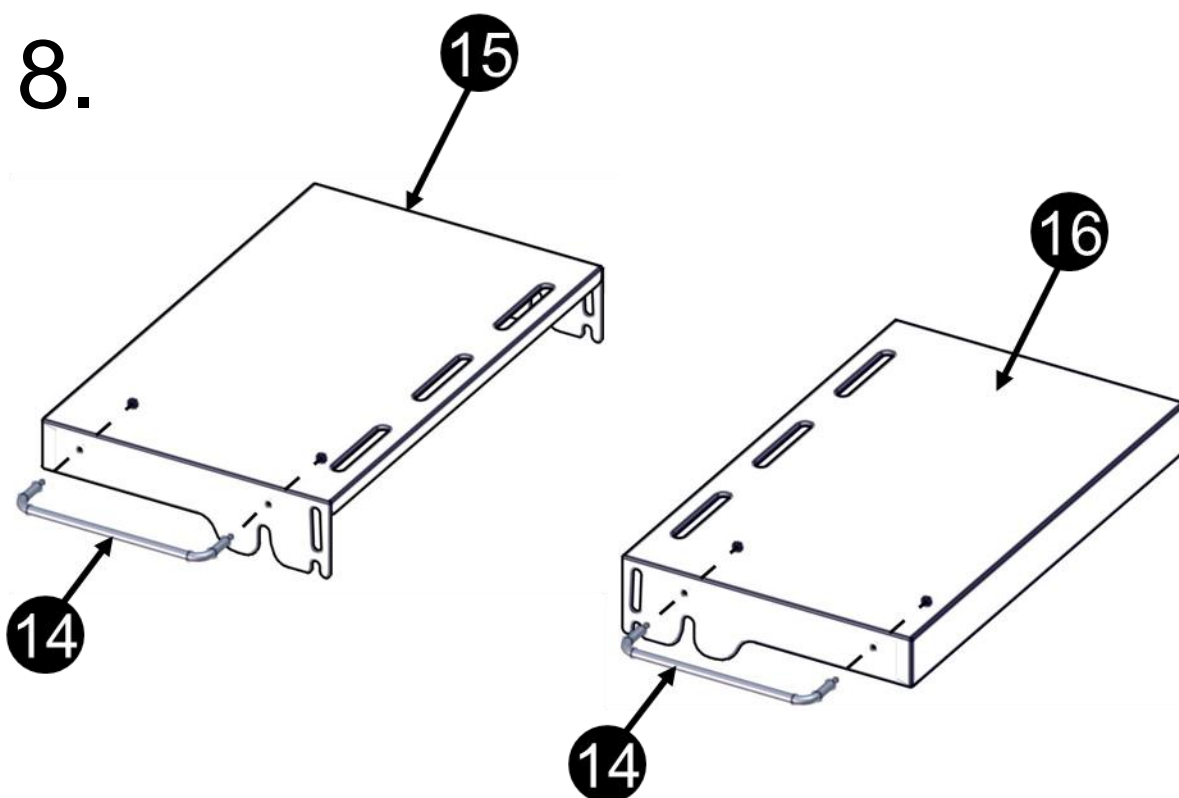
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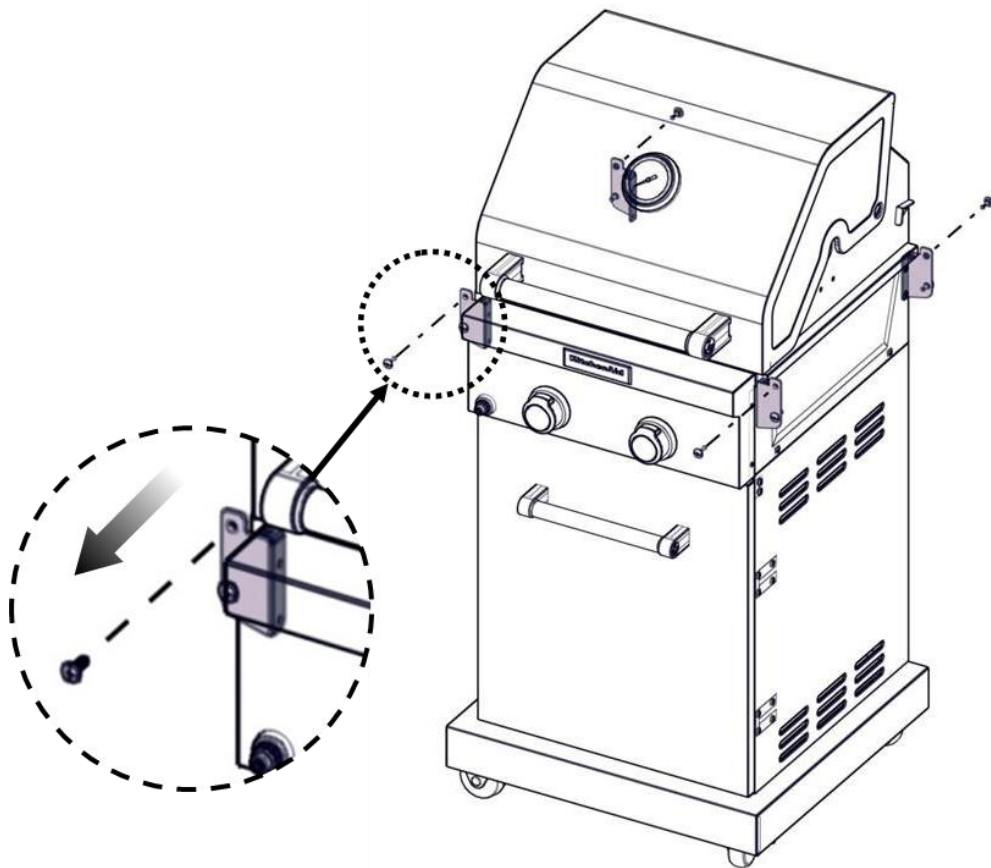
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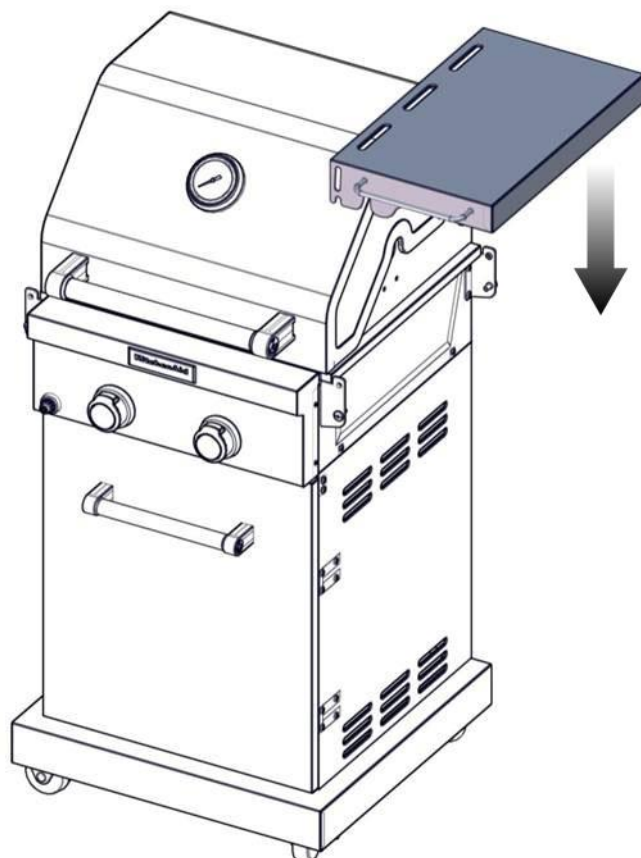
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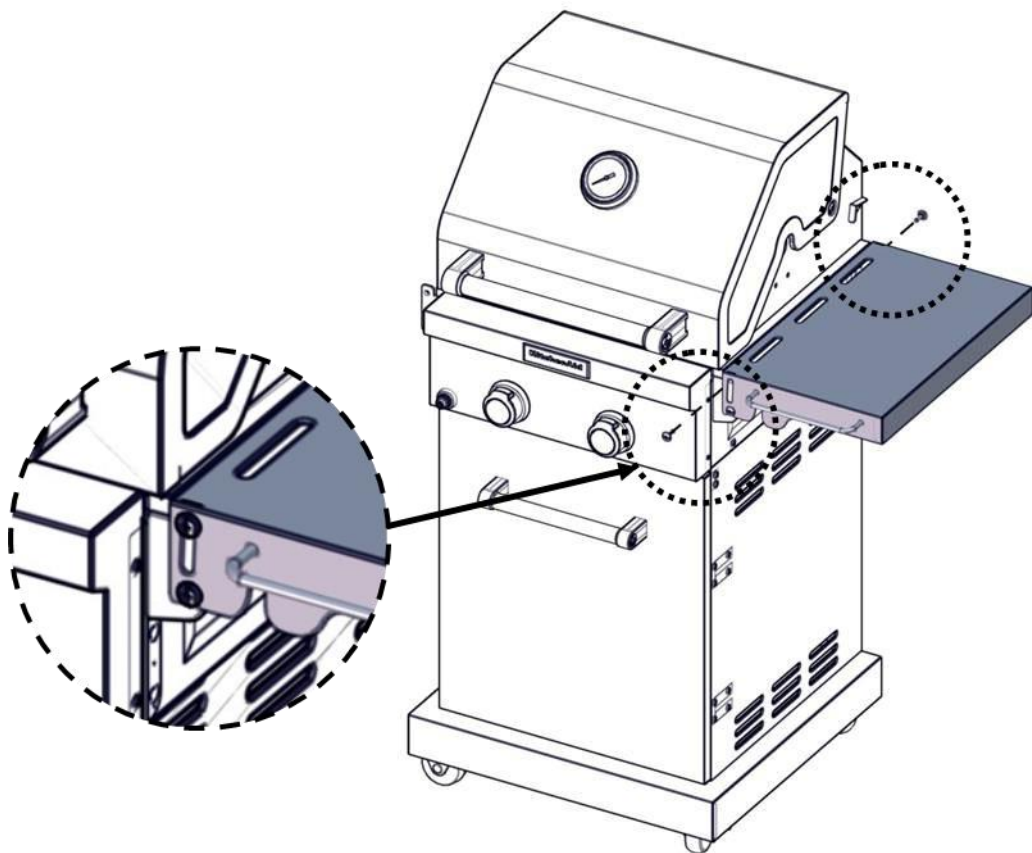
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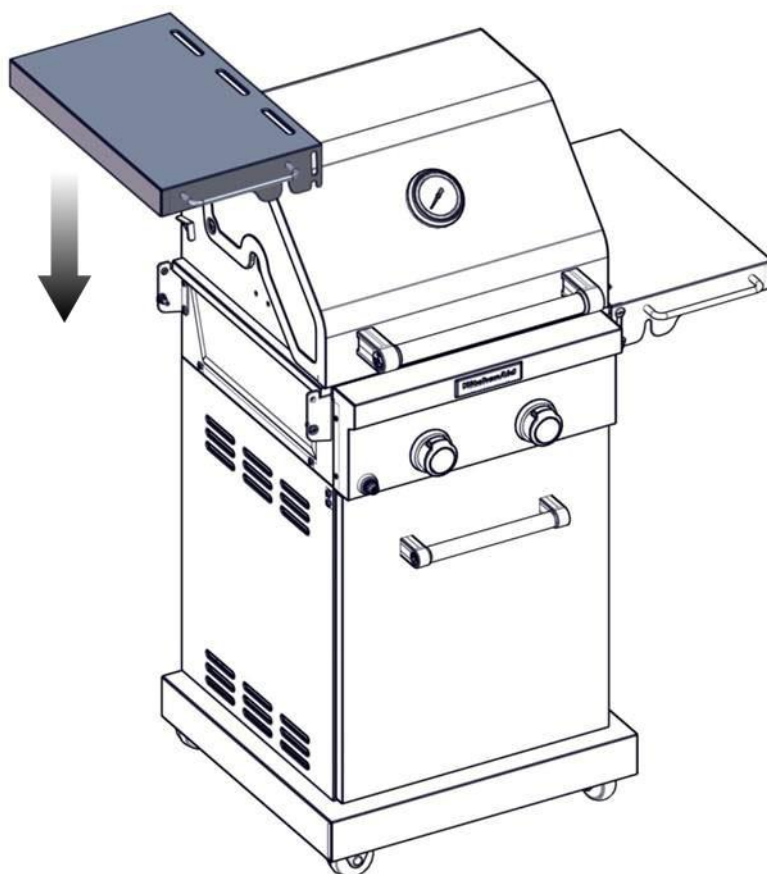
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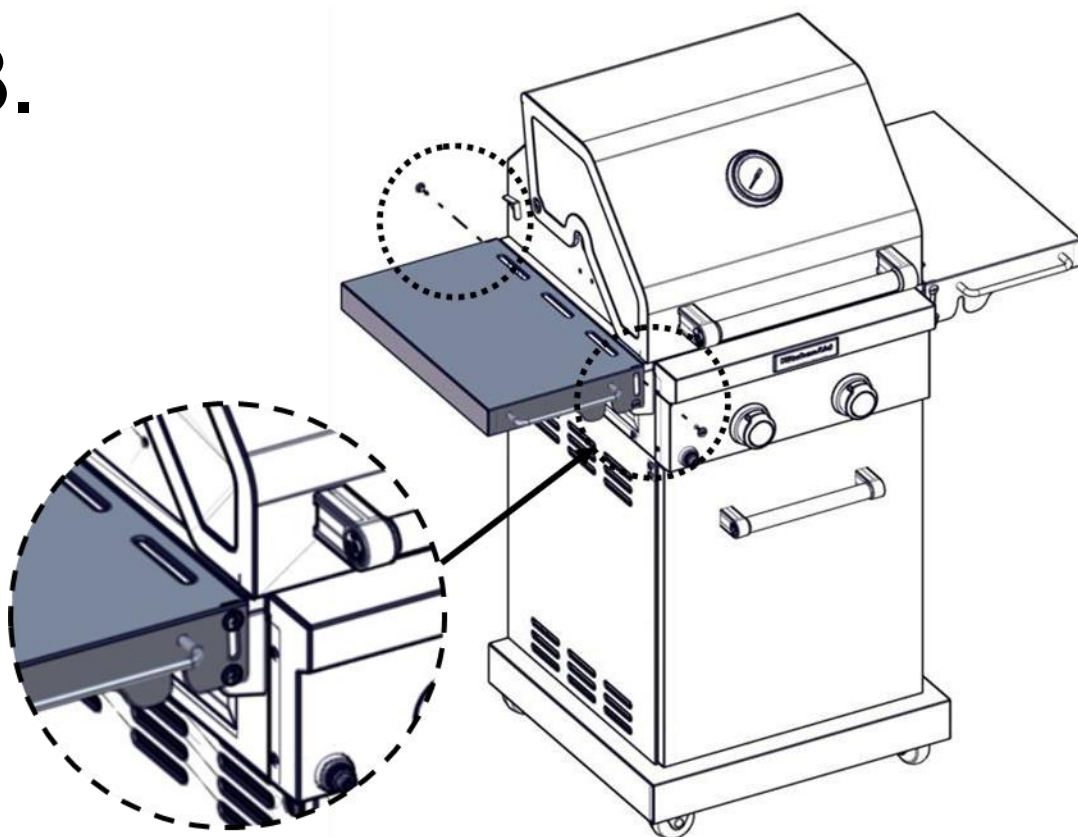
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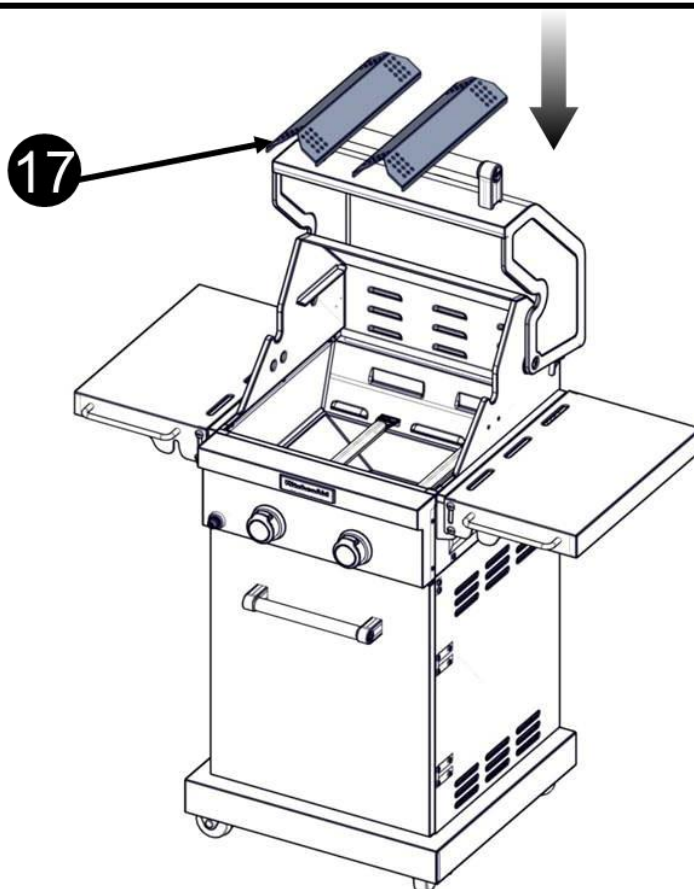
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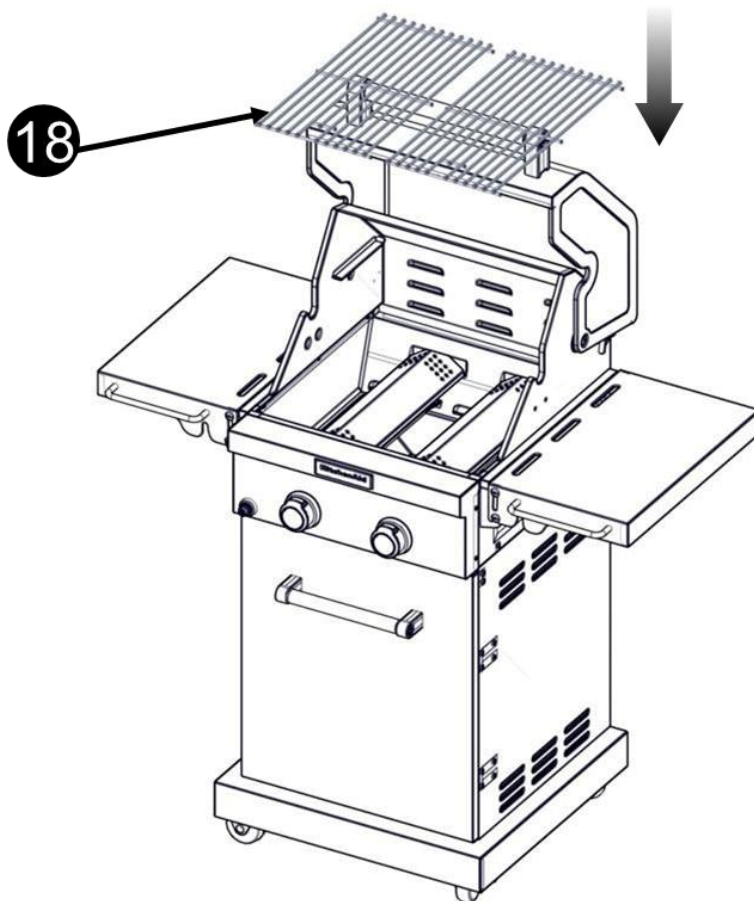
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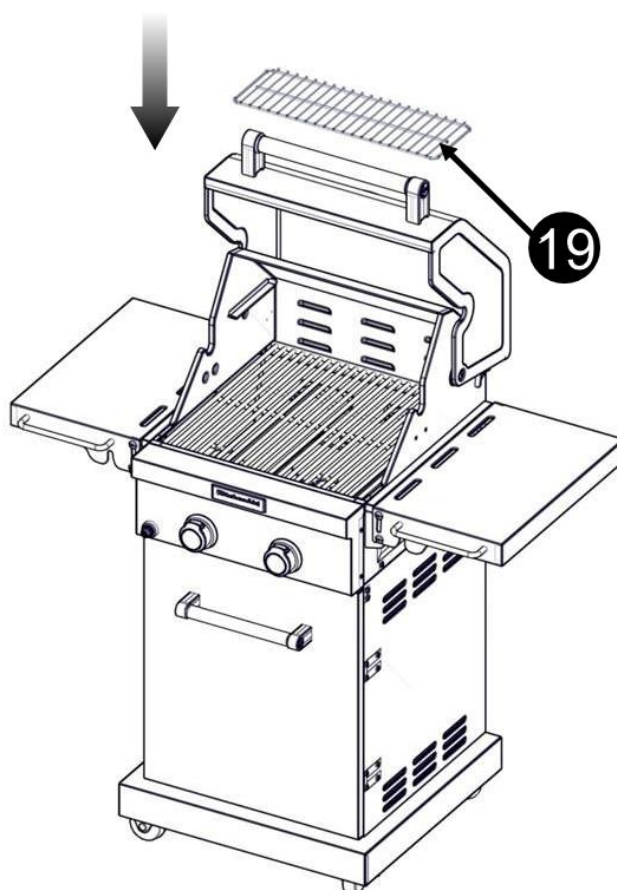
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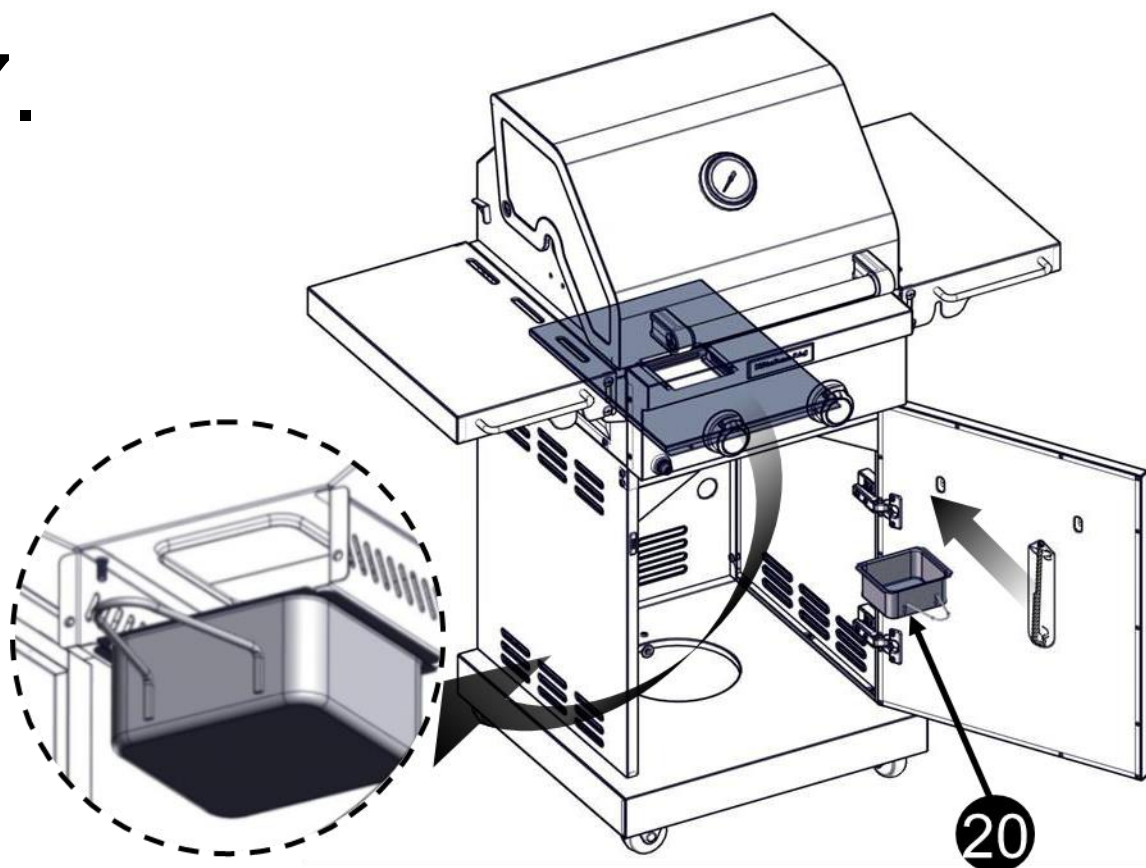
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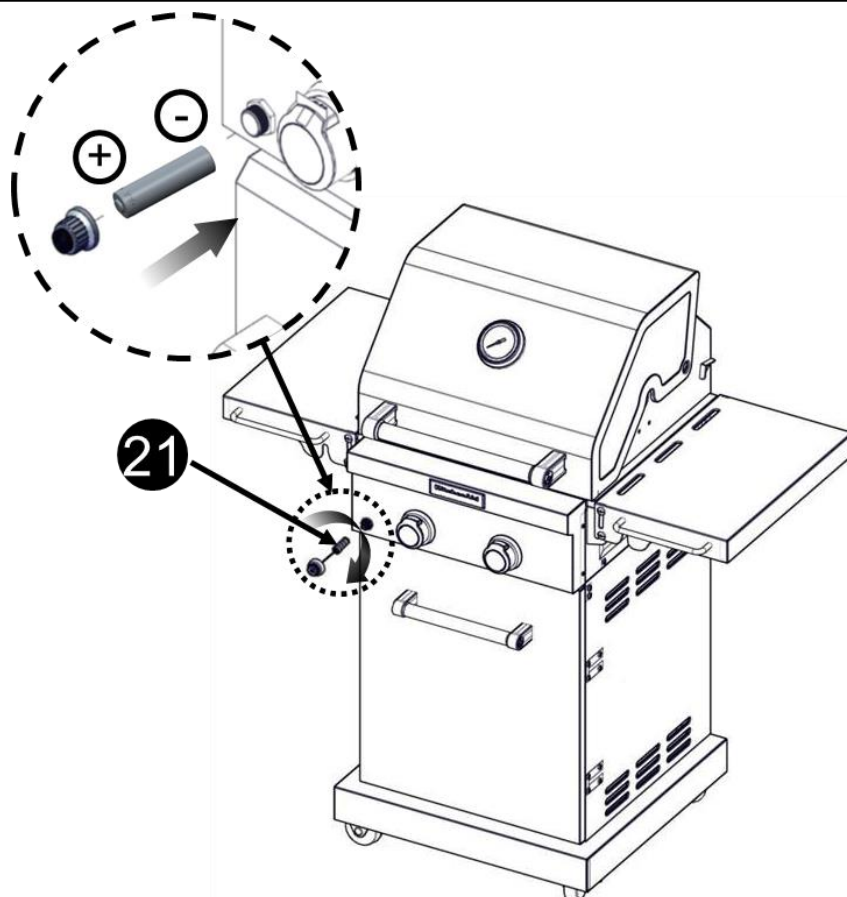
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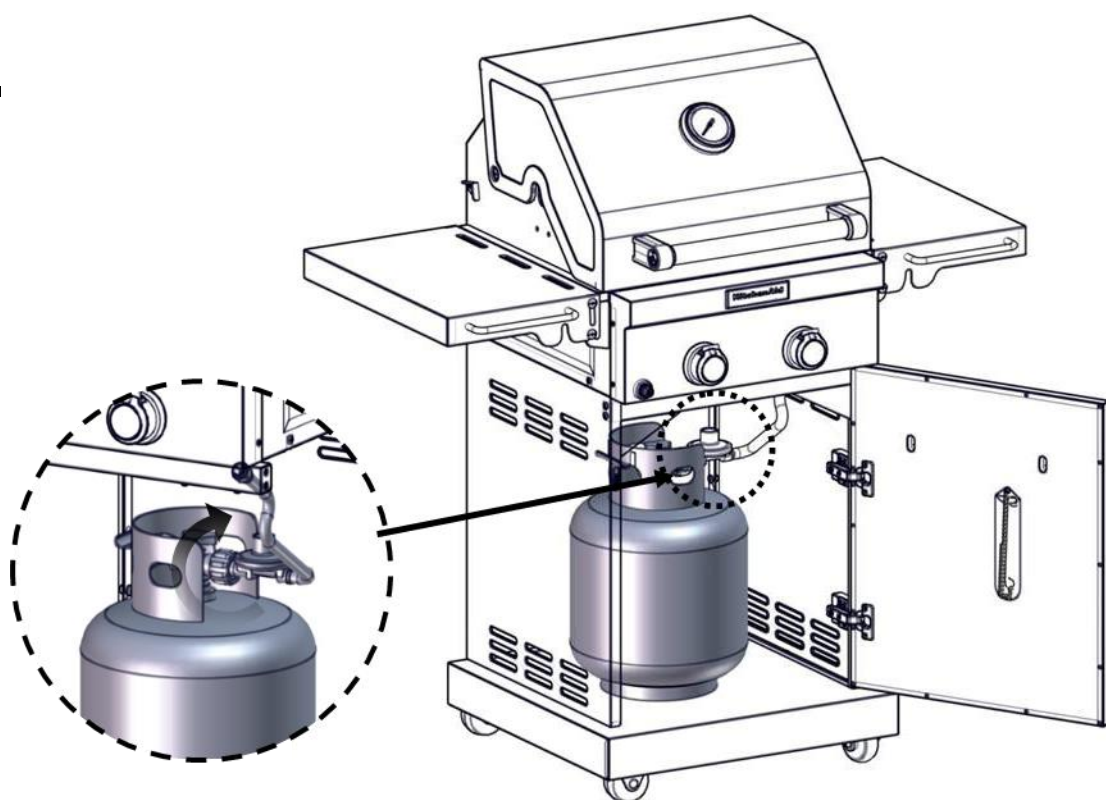
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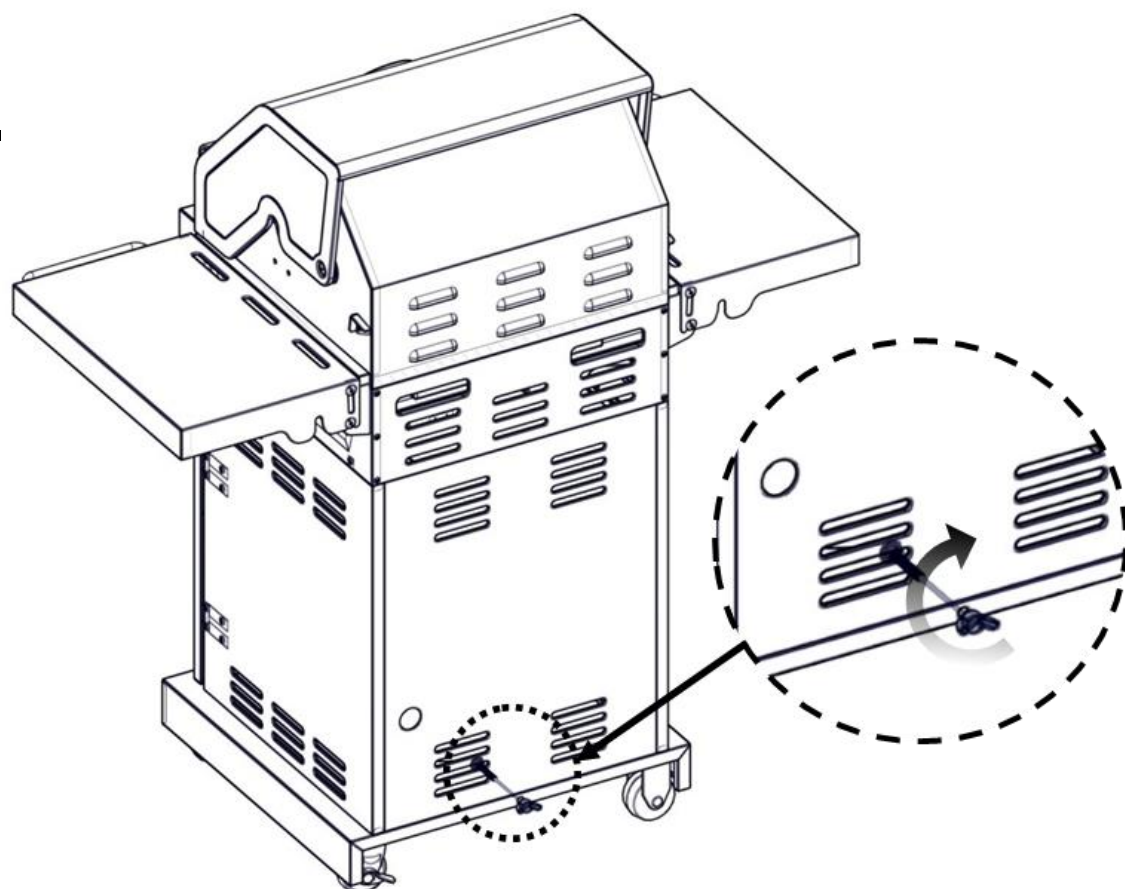
28.



29.



30.



INSTALLATION REQUIREMENTS

Location Requirements

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

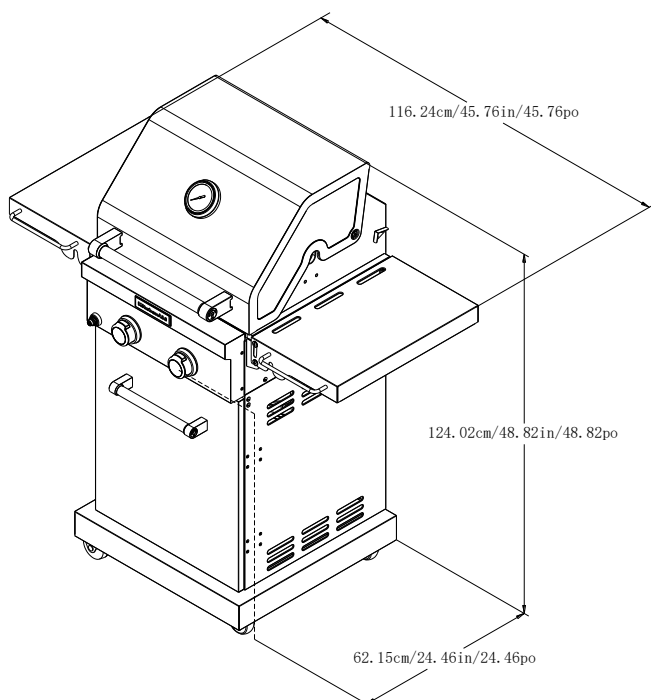
Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

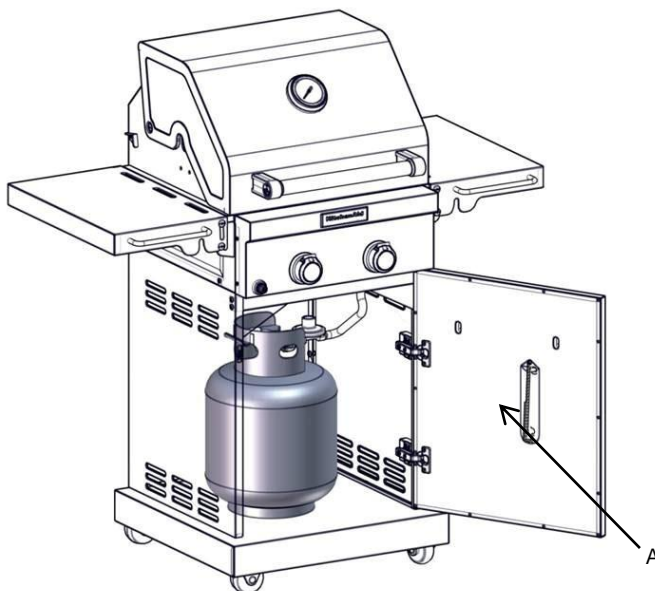
Do not obstruct flow of combustion and ventilation air.
Clearance to combustible construction for grill:

- A minimum of 91.44 cm (36") must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 91.44 cm (36") minimum clearance must also be maintained below the cooking surface, and the grill shall not be used under overhead combustible construction.

Product Dimensions



The model/serial number rating plate is located on the inside of the cabinet door. See the following illustration.



A. Model/serial number plate

Gas Supply Requirements

⚠ WARNING



Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.

Install a shut-off valve.

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:

licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA54, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage And Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192 and CSA Z240 RV Series Recreational Vehicle Code as applicable.

IMPORTANT: Grill must be connected to a regulated gas supply. Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LP Gas:

Operating pressure: 2.74 kPa (11" WCP)

Inlet (supply) pressure: 2.74 to 3.48 kPa (11" to 14" WCP)

Burner Requirements for High Altitude

Input ratings shown on the model/serial rating plate are for elevations up to 609.6 m (2,000 ft.).

For elevations above 609.6 m (2,000 ft.), ratings are reduced at a rate of 4% for each 304.8 m (1,000 ft.) above sea level. Orifice conversion is required. See "Assistance" section to order.

Gas Supply Line Pressure Testing

Testing above 3.5 kPa (1/2 psig) or 14" WCP (gauge):

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 pressures greater than 3.5 kPa (1/2 psig).

Testing below 3.5 kPa (1/2 psig) or 14" WCP (gauge) or lower:

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 3.5 kPa (1/2 psig).

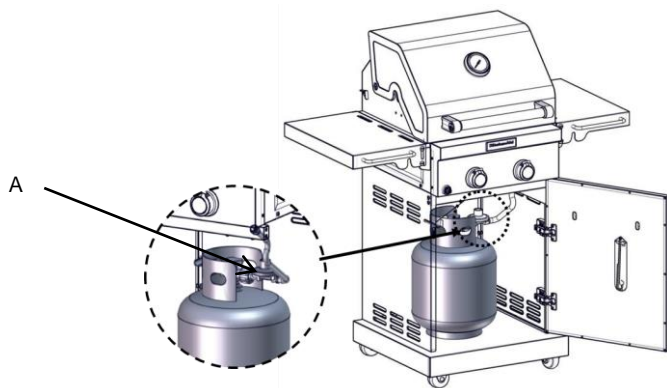
Gas Connection Requirements

9 kg (20 lb) LP Gas Fuel Tank

This grill is equipped for use with a 9 kg (20 lb) LP gas fuel tank (fuel tank not supplied). A gas pressure regulator/hose assembly is supplied.

Any brand of 9 kg (20 lb) LP gas fuel tank is acceptable for use with the grill, provided that it is compatible with the grill's retention means (tank tray included).

It is also design-certified by CSA International for local LP gas supply or for Natural gas with appropriate conversion.

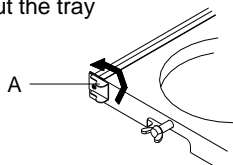


A. Gas pressure regulator/hose assembly

The 9 kg (20 lb) LP gas fuel tank must be mounted and secured.

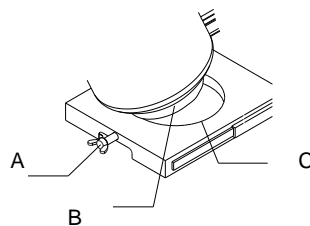
Door Style Tank Tray

1. Open cabinet door.
2. Slide the tank tray locking bracket counterclockwise 90° and pull out the tray



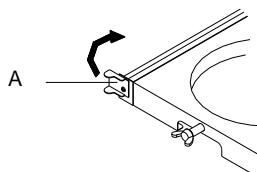
A. Tank tray locking bracket

3. Place the 9 kg (20 lb) LP gas fuel tank bottom collar into the mounting hole in the tank tray.
4. Tighten the locking screw against the bottom collar of the 9 kg (20 lb) LP gas fuel tank to secure.



- A. Locking screw
B. Bottom collar
C. Mounting hole

5. Slide the drawer with the 20 lb LP gas fuel tank back into the cabinet. Turn the tank tray locking bracket clockwise 90° to tighten.



A. Tank tray locking bracket

Make Gas Connection

9 kg (20 lb) LP Gas Fuel Tank

⚠ WARNING



Explosion Hazard

Securely tighten all gas connections.

If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.

Examples of a qualified person include:
licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.

Failure to do so can result in death, explosion, or fire.

LP Gas:

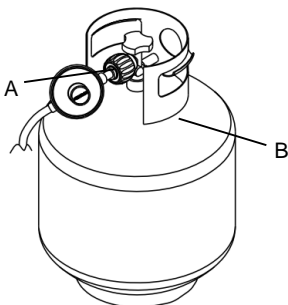
IMPORTANT: A 9 kg (20 lb) LP gas fuel tank must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model is available from your outdoor grill dealer.

To Connect the 9 kg (20 lb) LP Gas Fuel Tank:

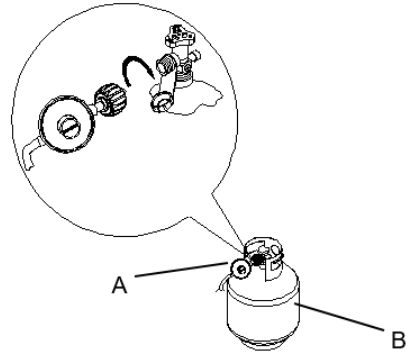
1. Check that the 9 kg (20 lb) LP gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the 9 kg (20 lb) LP gas fuel tank valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Check that the burner control knobs are in the "OFF" position.
4. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage.

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



A. Gas pressure regulator/hose assembly
B. 9 kg (20 lb) LP gas fuel tank

5. Using your hand, turn the gas pressure regulator/hose assembly clockwise to connect to the 9 kg (20 lb) LP gas fuel tank as shown.
Hand tighten only. Use of a wrench could damage the quick coupling nut.



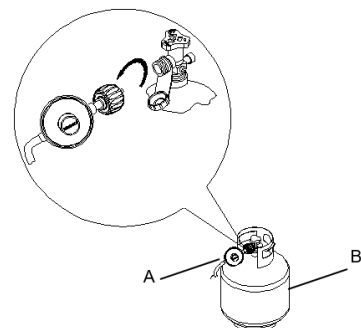
A. Gas pressure regulator/hose assembly
B. 9 kg (20 lb) LP gas fuel tank

Make sure that the cylinder valve connection device properly mates with the connection device attached to the inlet of the pressure regulator.

6. Open the tank valve fully by turning the valve counterclockwise. Wait a few minutes for gas to move through the gas line.
7. Before lighting the grill, test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak.
8. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.
9. Go to "Check and Adjust the Burners" section.

To Disconnect the 9 kg (20 lb) LP Gas Fuel Tank:

1. Check that the burner control knobs are in the "OFF" position and the grill is cool.
2. Check that the 9 kg (20 lb) LP gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
3. Using your hand, turn the gas pressure regulator/hose assembly counterclockwise to disconnect to the 9 kg (20 lb) LP gas fuel tank as shown.
Hand loosen only. Use of a wrench could damage the quick coupling nut.
4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



A. Gas pressure regulator/hose assembly
B. 9 kg (20 lb) LP gas fuel tank

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. It is recommended that a qualified person make burner adjustments. Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

Burner Flame Characteristics

The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HIGH setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 2.54 cm (1") high.

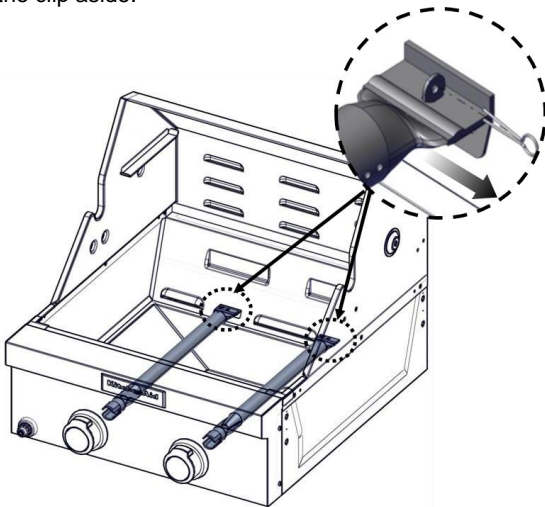


Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

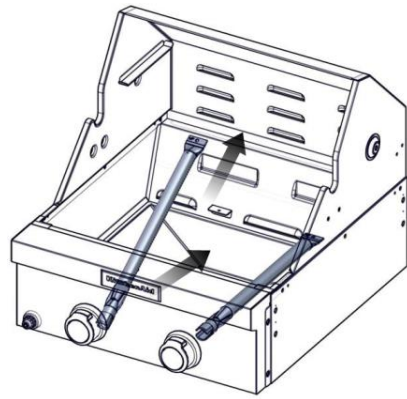
IMPORTANT: Before adjusting air shutters, let burners cool down completely.

To Adjust:

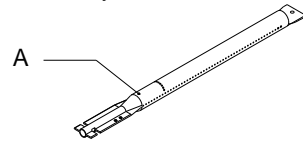
1. Light grill using information in the "Outdoor Grill Use" section.
2. Observe flame to determine which burners need adjustment and how the flame is acting.
3. Turn off the valve and wait until grill and burners cool completely.
4. Remove grill grates and flame tamers.
5. Remove the cotter clip that hold the burner in place. Set the clip aside.



6. Remove the burner from the grill by lifting the burner out



7. If flame is yellow (not enough air), turn air shutter adjustment screw counterclockwise. If flame is noisy or lifts away from burner (too much air), turn air shutter adjustment screw clockwise.



A. Air shutter adjustment screw

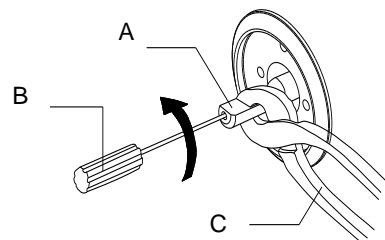
Adjustment should be made clockwise or counter clockwise from 3.18 mm (1/8") to 6.4 mm (1/4").

8. Replace gas burner, sear plates and grates.
9. Light grill using information in the "Outdoor Grill Use" section. See "Burner Flame Characteristics".

Low Flame Adjustment

If flame goes out on the "L" setting, the low flame setting must be adjusted.

1. Turn off the valve and wait until grill and burners are cool.
2. Remove grill grates and flame tamers.
3. Light grill using information in the "Outdoor Grill Use" section.
4. Turn burner to its lowest setting.
5. Remove each control knob for the main burners and side burner by loosening the setscrew with the hex key.
6. Hold valve stem with pliers and insert a small flat-blade screwdriver into the shaft.
7. Watch the flame and slowly turn the screwdriver counterclockwise.
8. Adjust flame to minimum stable flame.



A. Valve stem
B. Small flat-blade screwdriver
C. Pliers

9. Replace the control knob and turn off the burner.
10. Repeat steps 3 through 9 for each burner if needed.
11. Replace the flame tamers and grates after the burners have been cooled.

OUTDOOR GRILL USE

This manual covers several different models. The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel



Main Burner Knobs

Using Your Outdoor Grill

WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

WARNING



Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

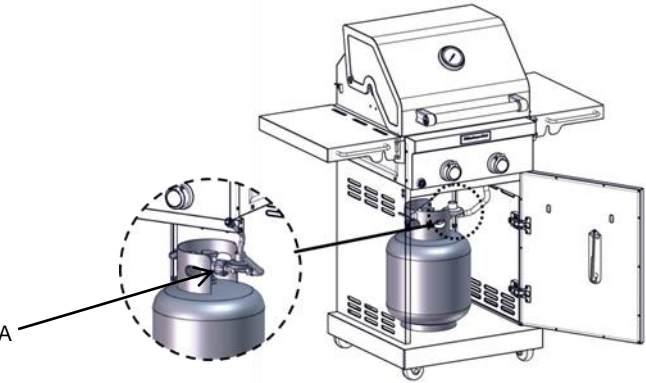
WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.
Doing so can result in food poisoning or sickness.

Inspect the LP Gas Fuel Tank Supply Hose

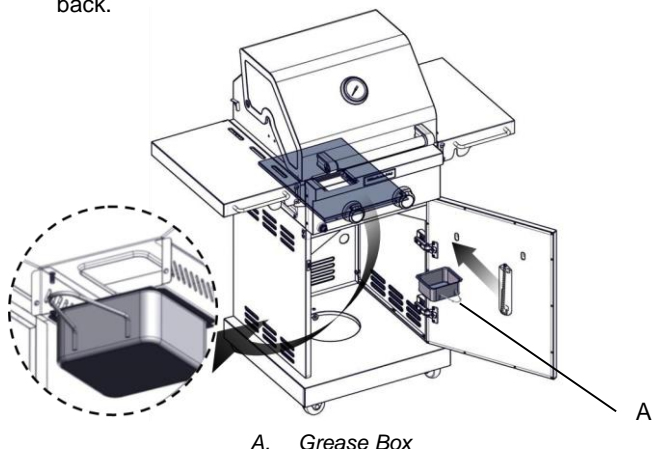
- Inspect the gas pressure regulator/hose assembly before each use.
1. Open left-hand cabinet door.
 2. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
 3. If necessary, replace the gas pressure regulator/hose assembly before using the grill.
Contact the dealer and use only replacement hoses specified for use with the grill.



A. Gas pressure regulator/Hose assembly

Prepare the Grill for Lighting

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to "O".
3. The grease box must be in place and push all the way to back.



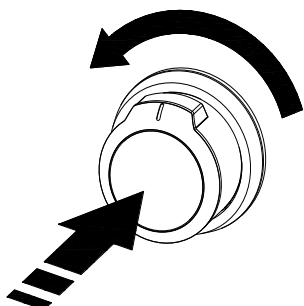
Turn the Gas Supply On

- For outdoor grills using a 9 kg (20 lb). LP gas fuel tank:
Slowly open the tank valve.
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.

Lighting the Grill Burners

IMPORTANT: If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.

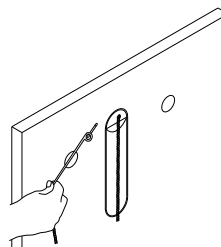
1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Select the burner you want to light. Push in and turn the grill burner control knob to "🔥", while continuing to hold it in.



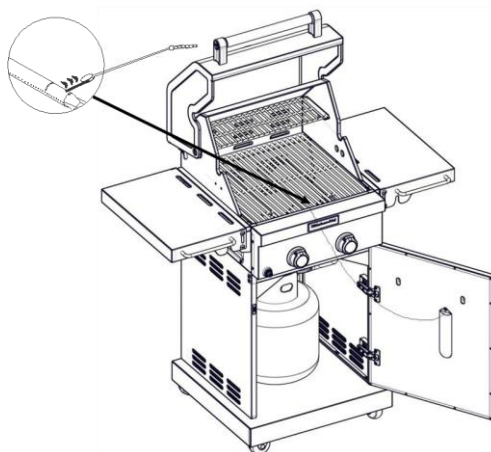
4. You will hear the "snapping" sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
5. Repeat for each of the other burners as needed.

Manually Lighting Grill Burners

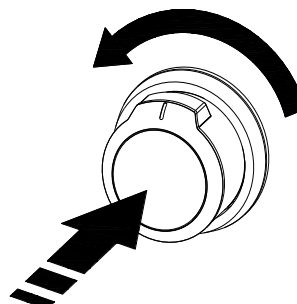
1. Open the hood completely. Do not light burners with hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Guide the lit match under the grill grate.



6. Push in and turn the burner knob to "🔥" for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Repeat steps 2 through 6 for each main burner.
8. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to "O" and wait 5 minutes before relighting.
If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

TIPS FOR OUTDOOR GRILLING

⚠ WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food. Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 5.08 cm (2") intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
Beef				
Hamburgers 1.27 (1/2") to 1.9 cm (3/4") thick	DIRECT Medium	Medium (71°C / 160°F)	10-15	Grill, turning once.
Roasts Rib Eye, Sirloin	INDIRECT Medium/OFF/Medium	Med-Rare (63°C / 145°F) to Medium (71°C / 160°F)	15-18 per kg (32-40 per lb)	Tent with foil first 45-60 minutes of cooking time.
Steaks, 2.54 cm (1") Porterhouse, Rib, T-bane, Top Loin, Sirloin	DIRECT Medium	Med-Rare (63°C / 145°F) to Medium (71°C / 160°F)	11-16	Rotate steaks 90° turn to create criss-cross grill marks
Steaks, 3.8 cm (1-1/2") Porterhouse, Rib, T-bane, Top Loin, Sirloin	DIRECT Medium	Med-Rare (63°C / 145°F) to Medium (71°C / 160°F)	18-25	
Top Round or Shoulder/ Chuck (London Broil) 3.8 cm (1-1/2") thick	DIRECT Medium	Med-Rare (63°C / 145°F) to Medium (71°C / 160°F)	22-29	
Flank, 1.27 (1/2") thick	DIRECT Medium	Med-Rare (63°C / 145°F)	11-16	
Pork				
Chops, 2.54 cm (1") to 3.8 cm (1-1/2") thick	DIRECT Medium to Med-Low	Medium (71°C / 160°F)	12-20 30-40	
Ribs 0.9 - 1.5 kg (2-1/2 - 4 lbs.)	INDIRECT Medium/OFF/Medium	Medium (71°C / 160°F)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast, boneless tenderloin, 0.37 kg (1lb)	DIRECT Medium	Medium (71°C / 160°F)	18-22	Turn during cooking to brown on all sides.
Ham half, 3 - 3.7 kg (8 -10 lbs.)	INDIRECT Med/OFF/Med	Reheat (60°C / 140°F)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan
Ham steak precooked, 1.27 (1/2") thick	DIRECT Preheat Medium Grill Medium	Reheat (63°C / 145°F)	7-10	
Hot Dogs	DIRECT Medium	Reheat (63°C / 145°F)	5-10	Slit skin if desired.
Chicken				
Breast, boneless	DIRECT Medium	77°C / 170°F	15-22	For even cooking, pound breast to 2.0 cm (3/4") thick.
Pieces, 0.75 - 1.1 kg (2 - 3 lbs.)	DIRECT Med-Low to Medium	Breast: 77°C / 170°F Thigh: 82°C / 180°F	18-25	Start bone side down.
Lamb				
Chops and Steaks, Loin, Rib, Sirloin, 2.54 cm (1") thick	DIRECT Medium	Med-rare (63°C / 145°F) to Medium (71°C / 160°F)	10-20	
3.8 cm (1-1/2") thick	DIRECT Medium	Med-rare (63°C / 145°F) to Medium (71°C / 160°F)	16-20	

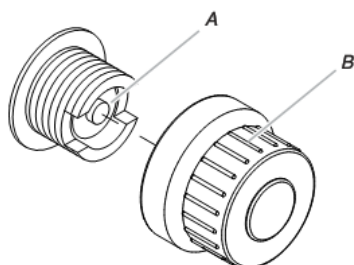
FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
Fish and Seafood				
Filletts, Steaks, Chunks Halibut, Salmon, Swordfish, 0.25 kg (8 oz.)	DIRECT Medium		4-6 per 1.27 (1/2") thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 0.25 - 0.34 kg (8 - 11 oz.)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
Turkey				
Whole breast (bone-in)	INDIRECT HI/OFF/High	77°C / 170°F	7-8 per kg (14-18 per lb)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	77°C / 170°F	11-13 per kg (25-30 per lb)	Start skin side down.
Whole, 2.6 - 5.4 kg (7 - 12 lbs.)	INDIRECT HI/OFF/HI	Breast: 77°C / 170°F Thigh: 82°C / 180°F	5-7 per kg (11-16 per lb)	Less than 5.0kg (11 lbs.)
Fresh Vegetables				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into 1.27 (1/2") slices or lengthwise. Brush with olive oil.
Onion, 1.27 (1/2") thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive ail. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy- duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into 1.27 (1/2") slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. The igniter button cap is located on the outside of the grill's right side panel.
2. Unscrew igniter button cap counterclockwise to remove.



A. "AA" size battery
B. Igniter cap

3. Remove battery from the battery compartment.
4. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
5. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use grill cover.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels. Cleaner should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: Immediately after you are finished cooking, turn all burners to HIGH for 10-15 minutes with the hood closed to burn off food residue. Turn off all burners, raise the hood and let the grates cool. When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on food residue, prepare a solution of 240 mL (1 cup) ammonia to 3.75 L (1 gal.) water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser.

IMPORTANT: Make sure gas supply is off and all control knobs are in the "O" position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

Cleaning Method:

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water. Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

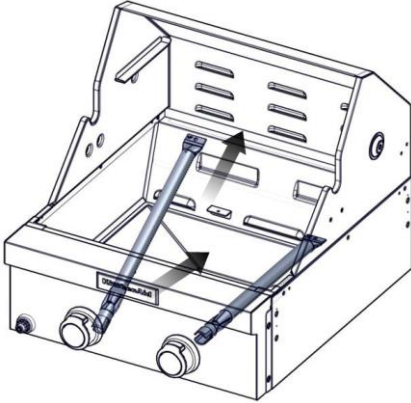
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

BURNERS

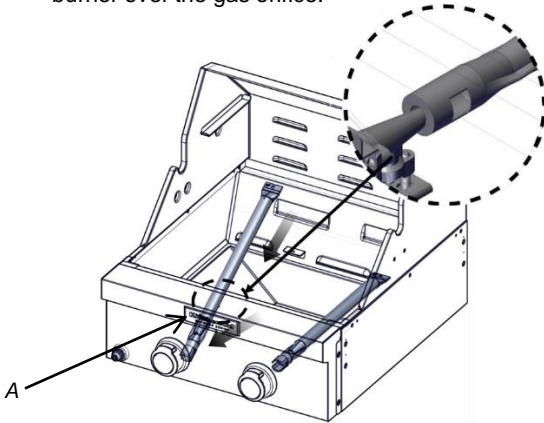
Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.

1. Remove grill grates and flame tamers.
2. Remove the cotter pin that hold the burner in place. Remove gas burner from the grill.

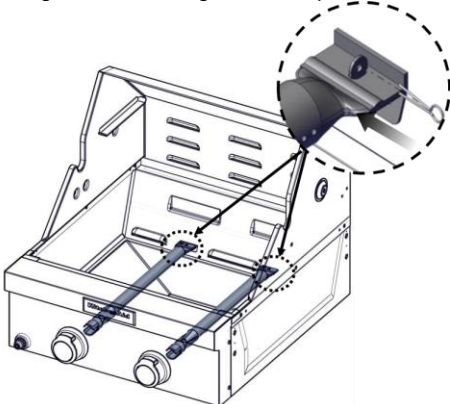


3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using the cotter pin.



GREASE CUP

IMPORTANT: The grease cup should only be removed when grill is completely cool.

The grease cup collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove the grease cup.
- Wipe excess grease with mild detergent and warm water using paper towels.
- Rinse and dry thoroughly.
- Replace grease box.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner. Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

TROUBLESHOOTING

Grill will not light

- **Is the 9 kg (20 lb) LP gas fuel tank valve turned off?**
Turn the 9 kg (20 lb) LP gas fuel tank on.
- **Is the grill properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 9 kg (20 lb) LP gas fuel tank?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.
Check to see if the grill will match-light. See "Manually Lighting the Grill and side burner" in the "Outdoor Grill Use" section.
Check for loose wire connections to the igniter or electrodes.
Check to see if debris is blocking the electrodes. If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

- **Is the gas supply fully turned on?**
Check that the 9 kg (20 lb) LP gas fuel tank valve is fully open.
- **Is the gas supply in the 9 kg (20 lb) LP fuel gas tank low?**
Check the gas level.
- **Is the burner properly installed and in good condition?**
Check that the burner is installed properly. Check for defects in the burner.

Flame is noisy, low or erratic

- **Is the gas supply fully turned on?**
Check that the 9 kg (20 lb) LP gas fuel tank valve is fully open.
- **Is the gas supply in the 9 kg (20 lb) LP fuel gas tank low?**
Check the gas level.
- **Does only one burner appear low?**
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.
- **Is the burner flame mostly yellow or orange?**
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust the Burners" section.

Excessive flare-ups

- **Is there excessive fat in the food being grilled?**
Keep flame on low or turn one burner off.
Keep the hood up when grilling to avoid excessive flare-ups.
Move food to the warming rack until flames subside.
To avoid damage to the grill, do not spray water on gas flames.

Low Heat

LP Gas:

For outdoor grills using a 20lb LP gas fuel tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Grill and side burner" section.

ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at **1-877-373-2301**.

Please direct all correspondence to:
Nexgrill Industries, Inc.
14050 Laurelwood PI, Chino, CA 91710

Please include a daytime phone number in your correspondence.

LIMITED WARRANTY (Model # 720-0819G)

Nexgrill warrants to the original consumer-purchaser only that this product (Model# 720-0819G) 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.

Stainless steel tube burner: 10 year LIMITED warranty against perforation.

Grids and grates: 3 Year LIMITED warranty, does not cover dropping, chipping, scratching or surface damage.

Stainless steel parts: 3 Year LIMITED warranty against perforation, does not cover cosmetic issue like surface corrosion, scratched 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. It 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. Rights may vary depending on where your reside.

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

**Nexgrill Customer Relations
14050 Laurelwood Pl
Chino, CA 91710**

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-877-373-2301.

戶外瓦斯烤爐安全通知

您的安全和他人的安全非常重要。

We have 我們在本手冊和您的設備上提供了許多重要的安全信息。請閱讀並遵守所有安全信息。



這是安全警示標誌。

此安全警示代表會造成您與他人的傷害的潛在危險。

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

這些詞代表：

 **危險**

如果您不立即按照說明操作，您可能有受重傷害的潛在危險。——

 **警告**

如果您不遵守指示，您可能會受重傷。

A 所有安全信息都會告訴您潛在的危險，告訴您如何降低受傷的機率，並告訴您如果不遵守說明會發生什麼。



危險

如果聞到氣味：

1. 關閉燃氣設備。
2. 熄滅明火。
3. 打開烤爐蓋子。
4. 如果氣味仍然存在，請遠離本產品，並立即致電您的燃氣供應商或當地消防隊。



警告

1. 請勿在本設備或任何其他設備附近存放或使用汽油或其他易燃液體和蒸氣。
2. 未使用的液體丙烷氣瓶不得存放在本設備或任何其他設備附近。

重要安全說明

警告：為降低使用戶外烹飪燃氣用具時釀成的火災，觸電，人身傷害或損壞的風險，請遵循以下基本預防措施：

- 請勿在休閒車，便攜式拖車，船或任何其他移動設施中或其上安裝便攜式或內置戶外烹飪用具。
- 請保持易燃結構的最小間隙，並請參閱「位置要求」手冊部分。
- 戶外烹飪燃氣器具不得位於架空無保護的可燃結構之下。
- 此戶外烹飪燃氣器具僅供戶外使用，不得用於建築物，車庫或任何其他封閉區域。
- 請將電源線和燃料供應軟管遠離任何受熱表面。
- 請保持室外烹飪燃氣器具區域清潔，並且確保不含可燃物質，汽油和其他易燃蒸氣和液體。
- 瓦斯桶必須貯存於通風良好且孩童接觸不到的區域。請保持氣缸外殼的通風口暢通且無灰塵。
- 在每次使用室外烹飪燃氣器具之前，打開櫃門並檢查氣瓶供應軟管。如果軟管出現過度磨損或磨損或被切斷，則必須在使用戶外烹飪燃氣器具之前更換。請聯繫您的經銷商，且僅使用指定用於戶外烹飪燃氣器具的更換軟管。
- 目視檢查燃燒器火焰。燃燒器火焰應是藍色的。液態丙烷氣體的輕微黃色傾斜是正常的。火焰應高約2.54公分（1英寸）。



- 檢查並清潔燃燒器/文丘里管的昆蟲和昆蟲巢。堵塞的管子可能會導致戶外烹飪燃氣器具下面發生火災。

- 使用的液態丙烷氣體供應氣瓶必須是：
 - 根據美國運輸部（DOT）或加拿大國家標準的LP氣瓶規範，CAN / CSA-B339，危險貨物運輸的氣瓶，球體和管道製造和標記；和委員會。
 - 提供列出的過量填充防止裝置。
 - 設有與室外烹飪燃氣器具連接兼容的汽缸連接裝置。
- 每次連接和斷開液態丙烷氣體供應氣瓶時，請務必檢查連接是否有洩漏。請參閱“安裝說明”手冊部分。
- 當沒有使用戶外烹飪燃氣器具時，必須關閉供應汽缸處的燃氣。
- 只有當氣瓶斷開並從室外烹飪燃氣器具中取出時，才允許在室內存放室外烹飪燃氣器具。
- 氣瓶必須存放在室外且兒童接觸不到的地方，不得存放在建築物，車庫或任何其他封閉區域內。
- 必須使用本產品所提供的壓力調節器和軟管組件。您的戶外烹飪燃氣設備經銷商可提供專用於您的型號的更換壓力調節器和軟管組件。
- 氣瓶必須包含一個保護氣瓶閥門的軸環。
- 對於設計使用CGA791連接的設備：每當不使用氣缸時，在氣瓶閥門出口處放置防塵蓋。只能在氣缸閥門附帶的氣瓶閥門出口處安裝防塵蓋。其他類型的蓋子或塞子可能導致丙烷洩漏。

如果未嚴格遵守以下信息，可能會導致火災或造成您或他人的嚴重傷害。

- 請勿在室外烹飪燃氣器具下方或附近存放備用液態丙烷氣瓶。
- 瓦斯桶的填充量不可超過八分滿。

請保留這些安全說明

安裝要求

位置要求

⚠ 警示



爆炸危險

不要將油箱存放在車庫或室內。
不要將帶有油箱的瓦斯烤爐存放在車庫或室內。
不遵循此警示可能導致嚴重傷害的人身傷害或火災。

⚠ 警示



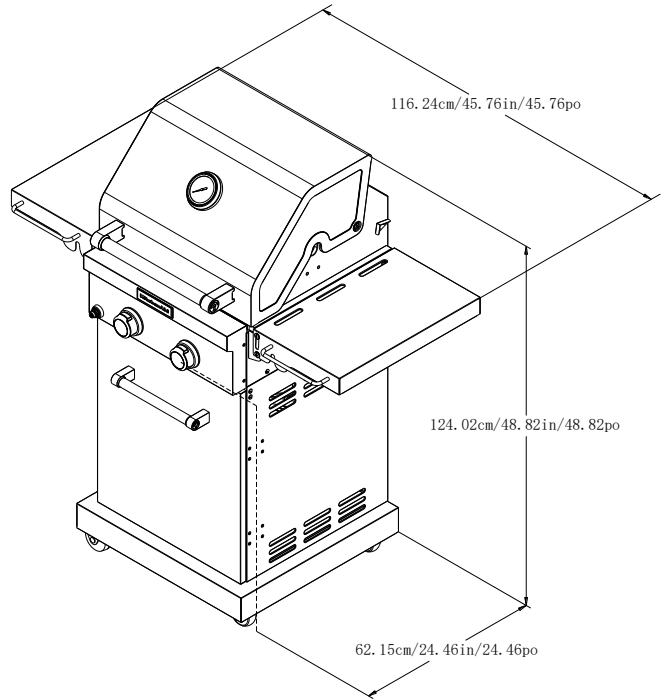
爆炸危險

不要在可燃材料附近使用瓦斯烤爐。
不要在瓦斯烤爐附近存放可燃材料。
不遵循此警示可能導致嚴重傷害的人身傷害或火災。

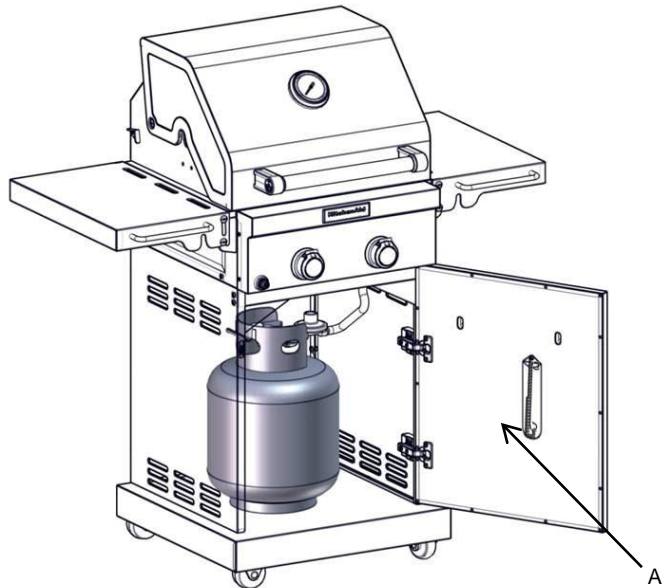
請將烤爐設於遠離化風和遠離交通路徑的位置。該位置應遠離強烈的吃水區域。
不要阻礙燃燒和通風空氣的流動。
瓦斯烤爐的可燃結構間隙：

- 瓦斯烤爐蓋板罩子前部，烤爐側面和背面以及任何可燃結構必須至少保持**91.44公分（36英寸）**的間隙
- 在烹飪表面下方也必須保持至少**91.44公分（36英寸）**的間隙，並且不得在架空可燃結構下使用本烤爐。

產品尺寸



型號/序列號銘牌位於櫃門內側。請參見下圖。



A. 型號/序列號銘牌

燃氣要求

⚠ 警告



爆炸危險

使用CSA國際認可的「戶外」燃氣供應線。

安裝關閉閥。

牢固地鎖緊所有氣體連接。

如果連接到液態丙烷，請諮詢合格人員確保氣體壓力不超過14英寸（36公分）水柱。

合格人員包括：

官方認證的供暖人員，官方授權的燃氣公司人員，和官方授權的服務人員。

不遵守此警告可能會導致嚴重的人身傷害，爆炸或火災。

請遵守所有管理法規和條例。

重要提示：此安裝必須符合所有當地法規和條例。如果當地法規不適用，則安裝必須符合國家燃氣規範，ANSI Z223.1 / NFPA54，天然氣和丙烷安裝規範，CSA B149.1，丙烷儲存和處理規範，B149.2或標準 休閒車輛，ANSI A119.2 / NFPA 1192和CSA Z240 RV系列休閒車輛代碼（如適用）。

重要提示：此瓦斯烤爐必須連接到穩壓氣源。有關可使用的氣體類型的信息，請參閱型號/系列銘牌。如果此信息與可用氣體類型不符，請諮詢當地的氣體供應商

氣壓調節器

必須使用隨瓦斯烤爐提供的氣壓調節器。對於正常運作，調節器的入口供應壓力應如下：

液態丙烷氣：

運轉壓力：2.74 kPa（11" WCP）

進口供應壓力：2.74至3.48 kPa（11" 至14" WCP）

高海拔的燃燒器要求

型號/系列銘牌上顯示的輸入額定值適用於高達609.6公尺（2,000英尺）的高度。對於高於609.6公尺（2,000英尺）的海拔高度，每304.8公尺的海拔高度，額定值將以4%的速度降低。需要孔口轉換。請參閱「協助」手冊部分進行訂購。

供氣管線壓力測試

測試高於3.5 kPa（1/2 psig）或14" WCP（表壓）：

在測試壓力大於3.5 kPa（1/2 psig）的任何系統壓力測試期間，必須將瓦斯烤爐及其單獨的關閉閥與供氣管道系統關掉。

測試低於3.5 kPa（1/2 psig）或14" WCP（表壓）或更低：

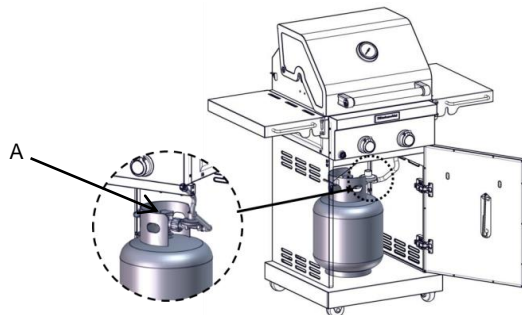
在測試壓力等於或小於3.5 kPa（1/2 psig）的氣體供應管道系統的任何壓力測試期間，必須手動閉合關閉閥，且必須將烤爐與供氣管道系統隔離。

燃氣連接要求

9公斤(20磅)液態丙烷氣體燃料瓦斯桶

此烤爐配備 9公斤（20 磅）的液態丙烷氣體燃料瓦斯桶（未提供燃料箱）。提供氣壓調節器/軟管組件。任何品牌的9公斤（20磅）液態丙烷氣體燃料瓦斯桶都可以使用於本烤爐。

本烤爐經過CSA 國際的設計認證，可用於本地液態丙烷氣體供應或適當地轉換成天然氣。

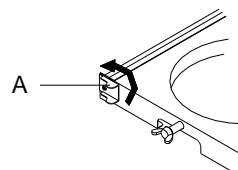


A. 氣壓調節器/軟管

必須安裝並固定9公斤（20磅）的液態丙烷氣體燃料瓦斯桶。

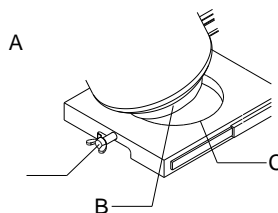
門式托盤

1. 打開櫃門。
2. 逆時針旋轉瓦斯桶托盤鎖定支架90°並拉出托盤。



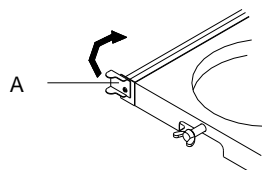
A. 瓦斯桶托盤鎖定支架

3. 將9公斤（20磅）的液態丙烷氣體燃料瓦斯桶底部套環放入儲罐托盤的安裝孔中。
4. 將9公斤（20磅）的液態丙烷氣體燃料瓦斯桶的底部軸環鎖定及固定。



- A. 鎖緊螺釘
- B. 瓦斯桶底部領
- C. 安裝孔

5. 將帶有20磅液態丙烷氣體燃料瓦斯桶的抽屜滑回機櫃。順時針旋轉油箱托盤鎖定支架90°以鎖緊。



A. 油箱托盤鎖定支架

進行氣體連接

注意：如果要將烤爐轉換為天然氣，請按照「氣體轉換」部分中的說明進行操作。

9公斤（20磅）液態丙烷氣瓦斯桶

⚠ 警告



爆炸危險

使用CSA國際認可的「戶外」燃氣供應線。

安裝關閉閥。

牢固地鎖緊所有氣體連接。

如果連接到液態丙烷，請諮詢合格人員確保氣體壓力不超過14英寸（36公分）水柱。

合格人員包括：

官方認證的供暖人員，官方授權的燃氣公司人員，和官方授權的服務人員。

不遵守此警告可能會導致嚴重的人身傷害，爆炸或火災。

液態丙烷氣：

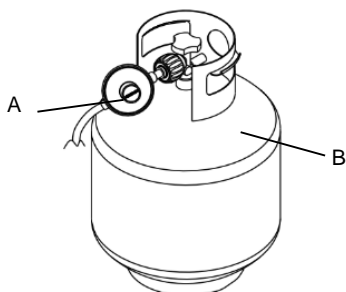
重要提示：必須單獨購買9公斤（20磅）的液體丙烷氣體燃料箱。

重要提示：必須使用隨烤爐提供的氣壓調節器/軟管組件。您的戶外烤爐經銷商可提供特定於您的型號的更換氣壓調節器/軟管組件。

連接9公斤（20磅）液體丙烷氣體燃料箱：

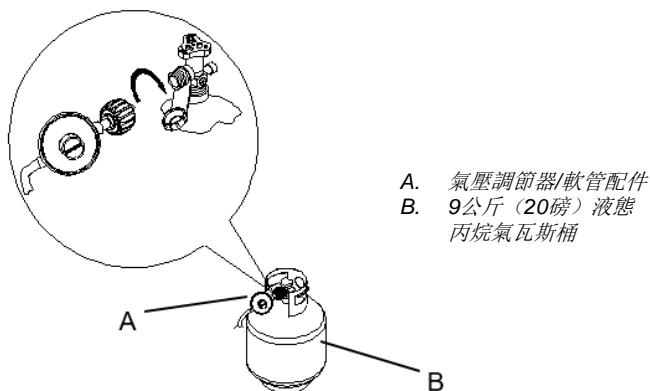
1. 檢查9公斤（20磅）液體丙烷氣體燃料箱是否處於「OFF」位置。如果沒有，順時針轉動閥門直到它停止。
2. 檢查9公斤（20磅）液體丙烷氣體燃料箱閥門是否具有正確的1型外部陽螺紋連接
3. 檢查燃燒器控制旋鈕是否處於「OFF」位置。
4. 清除所有碎屑並檢查閥門連接，端口和氣壓調節器/軟管組件是否損壞。

注意：始終將液體丙烷氣體燃料箱保持在90°（直立）方向以提供蒸汽抽出流通。



- A. 氣壓調節器/軟管
B. 9公斤（20磅）液體丙烷氣體燃料箱

5. 用手按順時針轉動氣壓調節器/軟管組件，連接到9公斤（20磅）液態丙烷氣瓦斯桶，如圖所示。僅使用手擰緊。使用扳手可能會損壞快速連接螺母。



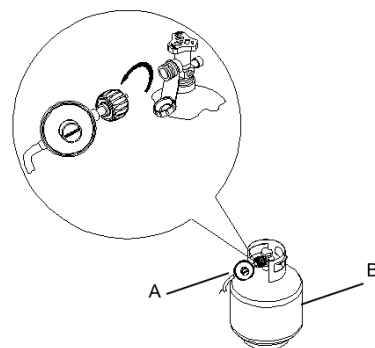
- A. 氣壓調節器/軟管配件
B. 9公斤（20磅）液態丙烷氣瓦斯桶

確保氣瓶閥連接裝置與連接到壓力調節器入口的連接裝置正確配合。

6. 逆時針轉動閥門，完全打開油箱閥門。等幾分鐘，讓氣體通過燃氣管道。
7. 在點燃烤架之前，通過刷塗批准的無腐蝕性洩漏檢測解決方案來測試所有連接。氣泡會洩漏。
8. 如果發現洩漏，請關閉油箱閥門，不要使用烤架。請聯繫合格的燃氣技術人員進行維修。
9. 請翻到「檢查和調整燃燒器」手冊部分。

斷開9公斤（20磅）液體丙烷氣體燃料箱：

1. 檢查燃燒器控制旋鈕是否處於「OFF」位置且烤爐是否冷卻。
2. 檢查9公斤（20磅）液體丙烷氣體燃料箱是否處於「OFF」位置。如果沒有，順時針轉動閥門直到它停止。
3. 用手逆時針轉動氣壓調節器/軟管組件，斷開與9公斤（20磅）液體丙烷氣體燃料箱的連接，如圖所示。請僅手動擰鬆。使用扳手可能會損壞快速連接螺母。
4. 在不使用氣缸時，將氣帽蓋放在氣瓶閥門出口上。只能在氣缸閥門附帶的閥門出口處安裝防塵蓋。其他類型的蓋子或塞子可能導致丙烷洩漏。



- A. 氣壓調節器/軟管
B. 9公斤（20磅）液體丙烷氣體燃料箱

檢查並調整燃燒器

燃燒器經過測試和出廠設置，可實現最高效的操作。但是，氣體供應和其他條件的變化可能需要對空氣擋板或低火焰設定進行微調。建議合格人員進行燃燒器調整。

檢查和調整烤爐燃燒器火焰需要移除爐排和火焰分布板。

燃燒器火焰特性

烤爐燃燒器和側面燃燒器（在某些型號上）的火焰應該是藍色且穩定的，沒有過多的噪音（液體丙烷氣體火焰將具有略微黃色的尖端）。黃色火焰表示空氣不足。如果火焰嘈雜或從燃燒器上抬起，則代表太多空氣。只要不出現碳或煙灰沉積物，當燃燒器設置為「HIGH」設置時，火焰上的一些黃色尖端是可接受的。火焰應高約2.54公分（1英寸）。

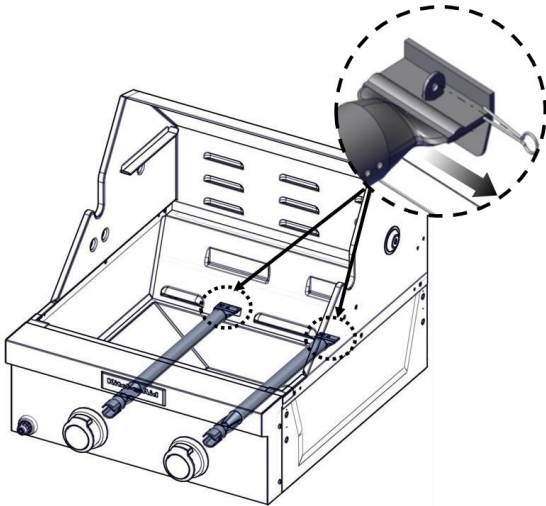


檢查燃燒器沒有被灰塵，碎屑，昆蟲巢等堵塞，並在必要時進行清潔。如果燃燒器是乾淨的，請適當調整空氣氣窗。

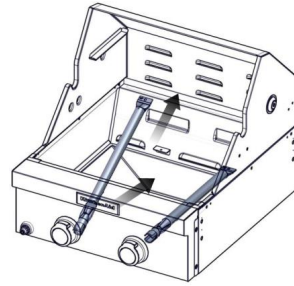
重要提示：在調節空氣氣窗之前，請讓燃燒器完全冷卻。

調整：

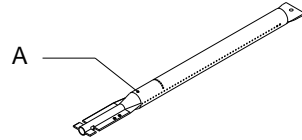
1. 使用「戶外烤爐用途」部分中的信息進行輕燒烤。
2. 觀察火焰以確定哪些燃燒器需要調整以及火焰如何作用。
3. 關閉閥門，等待烤爐和燃燒器完全冷卻。
4. 取下烤爐爐排和火焰分布板
5. 取下將燃燒器固定到位的開口銷。 將開口夾放在一邊。



6. 將燃燒器抬起，將燃燒器從烤爐上取下



7. 如果火焰呈黃色（空氣不足），逆時針轉動空氣擋板調節螺絲。
8. 如果火焰嘈雜或從燃燒器上抬起（空氣過多），順時針轉動空氣擋板調節螺絲。



A. 風門調節螺絲

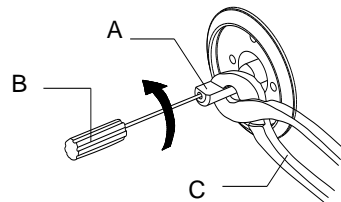
應從3.18毫米（1/8英寸）到6.4毫米（1/4英寸）順時針或逆時針進行調整。

8. 更換燃氣燃燒器，燒製板和烤爐爐排。
9. 使用「戶外烤爐用途」部分中的信息進行輕燒烤。參見「燃燒器火焰特性」。

低火焰調節

如果火焰在「L」設置下熄滅，則必須調整低火焰設置。

1. 關閉閥門，等到烤爐和燃燒器冷卻。
2. 取下烤爐爐排和火焰分布板。
3. 使用「戶外烤爐用途」部分中的信息進行輕燒烤。
4. 將燃燒器轉到最低設置。
5. 用六角扳手鬆開固定螺絲，拆下主燃燒器和側燃燒器的每個控制旋鈕。
6. 用鉗子夾住閥桿，將一把小型平頭螺絲刀插入軸中。
7. 觀察火焰，逆時針慢慢轉動螺絲刀。
8. 調節火焰至最小穩定火焰。



A. 閥桿
B. 小平頭螺絲刀
C. 鉗子

9. 更換控制旋鈕並關閉燃燒器。
10. 如果需要，對每個燃燒器重複步驟3到9。
11. 在燃燒器冷卻後更換火焰分布板和烤爐爐排。

戶外瓦斯烤爐使用說明

本手冊涵蓋了幾種不同的型號。您購買的烤爐可能具有列出的部分或全部功能。此處顯示的功能的位置和外觀可能與您的型號不一樣。

控制面板



主燃燒器旋鈕

使用戶外烤爐

⚠ 警示



爆炸危險

不要將油箱存放在車庫或室內。
不要將帶有油箱的瓦斯烤爐存放在車庫或室內。
不遵循此警示可能導致嚴重傷害的人身傷害或火災。

⚠ 警示



爆炸危險

不要在可燃材料附近使用瓦斯烤爐。
不要在瓦斯烤爐附近存放可燃材料。
不遵循此警示可能導致嚴重傷害的人身傷害或火災。

⚠ 警示

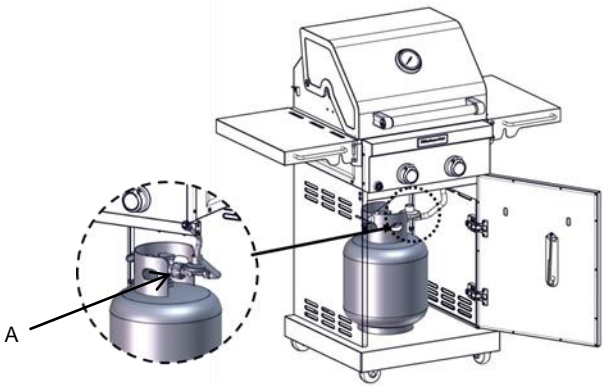
食物中毒危險

烹飪前或烹飪後不要讓食物靜置超過一小時。
不遵循此警示可能導致食物中毒或食物相關的疾病。

檢查液體丙烷氣體燃料箱供應軟管

每次使用前檢查氣壓調節器/軟管組件。

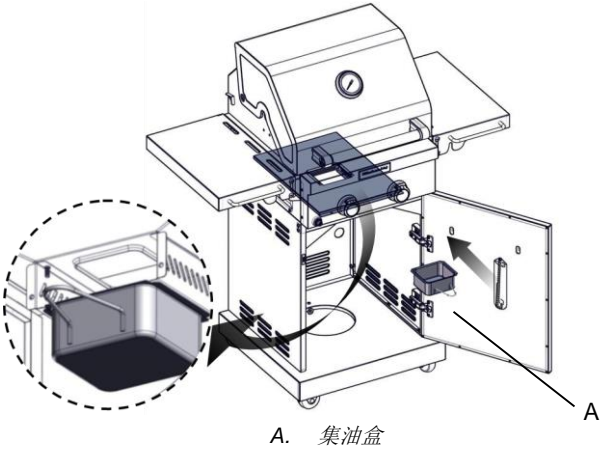
1. 打開左側櫃門。
2. 檢查氣壓調節器/軟管組件切口，確定沒有過度磨損。
3. 如有必要，請更換氣壓調節器/軟管後再使用烤爐。如有必要，聯繫經銷商，且僅使用指定用於烤爐的更換軟管。



A. 氣壓調節器/軟管組件

準備點燃烤爐

1. 完全打開烤爐前蓋。請不要在烤爐前蓋關閉的情況下點燃燃燒器。
2. 確保控制旋鈕轉到「O」。
3. 必須將潤滑脂盒安裝到位並一直向後推。




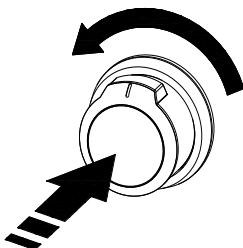
打開燃氣供應

- - 適用於使用9公斤（20磅）的戶外瓦斯烤爐。液態丙烷氣體燃料箱：慢慢打開燃料箱閥門。
注意：如果限流裝置設定為啟動，您的烤爐可能不會點亮。如果你的烤爐可以點燃，火焰依舊會很低，而且不會正常加熱。關閉燃料箱閥門和所有控制旋鈕，等待30秒。關閉燃料箱後，非常緩慢地打開燃料箱閥門並等待5秒後再點亮。

點燃燒烤爐

重要提示：如果燃燒器沒有立即點亮，請將燃燒器旋鈕轉到「O」並等待5分鐘再重新點亮。

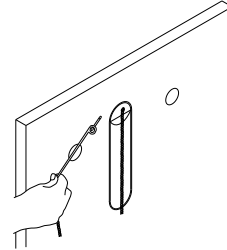
1. 完全打開烤爐前蓋。不要在烤爐前蓋關閉的情況下點燃燃燒器。
2. 不要靠在烤架上。
3. 選擇您要點亮的燃燒器。推入並將烤爐燃燒器控制旋鈕轉到「」，同時繼續將其固定。



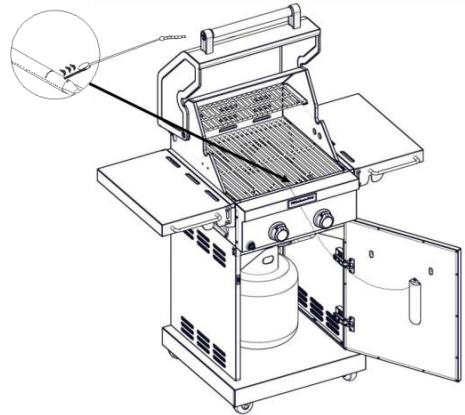
4. 你會聽到火花的「啪啪」聲。當燃燒器點亮時，鬆開旋鈕。將旋鈕轉到所需的設置。
5. 如有需要,重複以上步驟點燃其他燃燒器。


手動點燃烤爐

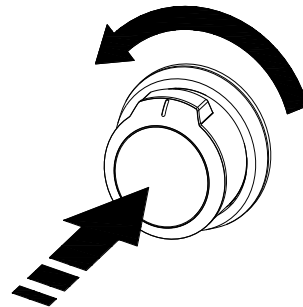
1. 完全打開烤爐前蓋。不要在烤爐前蓋關閉的情況下點燃燃燒器。
2. 不要靠在烤架上。
3. 取下手動點燃延伸棒（參見下圖）並將一根火柴連接到開口環上。



4. 把火柴點燃。
5. 把點燃的火柴引導烤爐爐排下。



6. 推入並將燃燒器旋鈕轉到「」，以便最靠近點燃火柴的燃燒器。燃燒器會立即點亮。當燃燒器點亮時，將旋鈕轉到所需的設置。



7. 重複步驟2至6以便點燃其他主燃燒器。
8. 將用過的火柴丟掉並更換右側面板上的手動點燃延伸棒部分。

重要提示：如果燃燒器沒有立即點亮，請將燃燒器旋鈕轉到「O」並等待5分鐘再重新點亮。
如果在嘗試手動點亮任何燃燒器後仍未點亮，請聯繫客戶服務中心。請參閱“協助”手冊部分。

戶外燒烤提示

⚠ 警示

食物中毒危險

烹飪前或烹飪後不要讓食物靜置超過一小時。

不遵循此警示可能導致食物中毒或食物相關的疾病。

使用烤爐前

- 在燒烤前解凍食物。
- 高溫預熱烤爐（點燃所有燃燒器）10分鐘。在預熱期間必須關閉烤爐前蓋。
- 當燒烤高脂肪的肉類或家禽（如雞腿）時，縮短預熱時間。
- 當烹飪低脂肪的肉類，魚類或家禽時，例如瘦漢堡肉餅，蝦或去皮的雞胸肉，輕輕地為烤爐爐排或食物加油。
- 使用過多的油會導致灰燼沉積在食物上。在烹飪前修剪肉類中的多餘脂肪。
- 在肉的脂肪邊緣周圍以5.08公分（2英寸）的間隔進行垂直切割，以避免捲曲。
- 烹飪結束後才添加調味料或鹽。

使用烤爐期間

- 僅翻食物翻面一次。肉類翻幾次後將導致肉汁流失。
- 當肉汁開始出現在表面時，即將肉翻面。
- 避免刺破或切割肉類以測試完成度。這允許果汁逃脫。
- 如果使用高火焰，請在烹飪的最後10分鐘內添加燒烤醬，以免導致醬汁燒焦。
- 完成程度受肉類，肉塊（大小，形狀和厚度），所選的燃燒大小設置和燒烤時間長度的影響。
- 打開的烤架蓋的烹飪時間會更長。

烹飪方法

直接加熱

直接加熱烹飪意味著食物直接放在點燃的燃燒器上方的烤架上。烤爐前蓋位置可以向上或向下。如果烤爐前蓋處於向上位置，則總烹飪時間可能會更長。

直接加熱食物。灼熱是一種通過在短時間內用高溫烹飪來密封食物中的肉汁的過程。當肉汁被密封在裡面時，外面是褐色的，帶有美味的烤塗層。

間接加熱

為獲得最佳效果，請勿在刮風時選擇間接加熱烹飪方法。

間接加熱烹飪意味著將食物放置在未加熱的燃燒器上方的烤架爐篋上，允許來自兩側的點燃燃燒器的熱量來烹飪食物。

如果可能，打開2個燃燒器。將烤爐前蓋關上。這將縮短烹飪時間。

烤爐烹飪對照表

- 火焰調節控制旋鈕具有高，中和低設置。

■ 所示的加熱設置是近似值。

■ 燒烤時間受天氣條件的影響。
- 當列出2個溫度時，從第一個開始，並根據烹飪進度進行溫度調整。

食物	烹飪方法/燃燒器設置	內部溫度	時間（總分鐘）	特殊說明
牛肉				
漢堡包厚1.27公分（1/2英尺）至1.9公分（3/4英尺）	直接加熱 中火	五分熟（71° C / 160° F）	10-15	燒烤，翻面一次
烤肉 肋眼，沙朗	間接加熱 中火/關閉OFF/中火	三分熟（63° C / 145° F） 至五分熟（71° C / 160° F）	每公斤15-18 （每磅32-40）	將食物包在鋁箔紙內, 先烹飪45-60分鐘的時間
牛排，2.54公分（1英寸） Porterhouse 腓力，肋排， T形骨前腰脊嫩牛排，里脊 牛排，沙朗	直接加熱 中火	三分熟（63° C / 145° F）至 五分熟（71° C / 160° F）	11-16	旋轉牛排Vi轉而形成縱橫交錯的燒烤痕跡。
牛排，3.8公分（1-1 / 2英寸） Porterhouse 腓力，肋排， T形骨前腰脊嫩牛排，里脊 牛排，沙朗	直接加熱 中火	三分熟（63° C / 145° F） 至五分熟（71° C / 160° F）	18-25	
Top Round 牛排或嫩肩牛 排 厚3.8公分（1-1 / 2英寸）	直接加熱 中火	三分熟（63° C / 145° F） 至五分熟（71° C / 160° F）	22-29	
側翼牛排, 厚1.27公分 （1/2英尺）	直接加熱 中火	三分熟（63° C / 145° F）	11-29	
豬肉				
豬排， 厚2.54公分（1英寸）至 3.8公分（1-1 / 2英寸）	直接加熱 中火至中小火	五分熟（71° C / 160° F）	12-22 30-40	
豬肋排 0.9 至 1.5 公斤 (2-1/2 至 4 磅)	間接加熱 中火/關閉OFF/中火	五分熟（71° C / 160° F）	40-60	燒烤，偶爾將食物翻面。在最後幾分鐘，如果需要，可以用燒烤醬刷。完成後，用鋁箔紙包起來。
烤無骨里脊肉 0.37公斤 (1磅)	直接加熱 中火	五分熟（71° C / 160° F）	18-22	在烹飪過程中翻面幾次以確保食物煮熟。
火腿 3 到 3.7 公斤 (8至10磅)	間接加熱 中火/關閉OFF/中火	再熱（60° C / 140° F）	2到2个半小时	將整個火腿包在鋁箔紙中，放在沒有鍋或滴盤的烤架上。
火腿排 厚1.27公分 (1/2英尺)	直接加熱 預熱中火 燒烤中火	再熱（60° C / 140° F）	7-10	
熱狗	直接加熱 中火	再熱（60° C / 140° F）	5-10	如果想要的話，可以切開熱狗皮
雞肉				
無骨雞胸肉	直接加熱 中火	三分熟（63° C / 145° F）至 五分熟（71° C / 160° F）	10-20	
雞塊，0.75至1.1公斤	直接加熱 中火	三分熟（63° C / 145° F） 至五分熟（71° C / 160° F）	16-20	

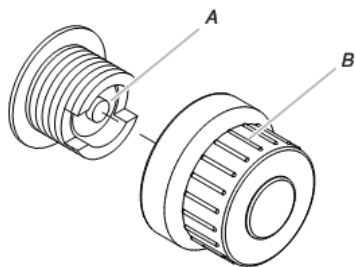
食物	烹飪方法/燃燒器設置	內部溫度	時間（總分鐘）	特殊說明
羊肉				
排骨和羊排，腰肉羊排，肋骨，沙朗，2.54公分（1“）厚。	直接加熱 中火	三分熟（63° C / 145° F）至五分熟（71° C / 160° F）	10-20	
3.8公分（1-1 / 2英寸）厚	直接加熱 中火	三分熟（63° C / 145° F）至五分熟（71° C / 160° F）	16-20	
魚和海鮮				
魚片，魚排，魚塊 大比目魚，鮭魚， 箭魚，0.25公斤（8盎司）	直接加熱 中火		每1.27（1/2“）厚度的魚4-6	
整條鮫魚，虹鱒魚，0.25 - 0.34公斤（8 - 11盎司）	直接加熱 大火		每側5-7	燒烤，翻面一次。用油刷烤爐排以防止魚粘。
貝類，扇貝，蝦	直接加熱 中火		4-8	
火雞				
Poitrine entière (morceaux avec os)	間接加熱 大火/關閉OFF/大火	77°C / 170°F	7-8帕力（14-18 par lb）	將食物包在鋁箔紙內，烹飪45-60分鐘的時間直到烤煮時間剩餘30分鐘
Demi-poitrine (morceaux avec os)	間接加熱 中火/關閉OFF/中火	77°C / 170°F	11-13帕格（25-30 par lb）	讓火雞皮面朝下。
Entière 2,6 à 5,4 kg (7 à 12 lb)	間接加熱 大火/關閉OFF/大火	火雞胸肉: 77° C / 170° F 火雞腿肉: 82° C / 180° F	5-7帕力（11-16 par lb）	小於5.0公斤（11磅）
新鮮蔬菜				
玉米棒	直接加熱 中火		20-25	在冷水中浸泡20分鐘。不要外殼。抖掉多餘的水。
茄子	直接加熱 中火		7-10	洗淨並切成1.27公分（1/2英寸）切片或縱向切片,並且用橄欖油刷過一遍。
洋蔥，1.27公分（1/2英寸）厚	直接加熱 中火		8-20	燒烤，翻面一次。刷橄欖油。將叉子放在幾個切片中以固定在一起。
地瓜	直接加熱 中火		40-70	單獨包在重型鋁箔紙。偶爾將食物翻面幾次。
馬鈴薯	直接加熱 大火		45-90	
烤辣椒	直接加熱 大火		15-22	將鱈角放置在烤爐排上,並且去除種子。
南瓜， 夏季夏南瓜	直接加熱 中火		7-10	洗淨並切成1.27公分（1/2英寸）切片或縱向切片。用橄欖油刷。
烤大蒜	直接加熱 中火		20-25	切掉大蒜頂部，淋上用橄欖油，然後將大蒜包在雙層鋁箔內

戶外瓦斯烤爐保養說明

更換點燃器電池

如果點燃器停止點火，則應更換電池。

1. 點燃器按鈕蓋位於烤爐右側面板的外側。
2. 逆時針擰下點燃器按鈕蓋以取下。



A. 「AA」尺寸電池
B. 點燃器按鈕蓋

3. 從電池倉中取出電池。
4. 更換新的鹼性「AA」尺寸電池。帶負端的電池朝內將電池裝入電池倉中。
5. 將點燃器按鈕蓋順時針擰入到位。

一般清洗

重要提示：清潔前，請確保所有控制裝置均已關閉且烤爐已冷卻。始終遵循清潔產品的標籤說明。如需日常清潔，請用肥皂、水及軟布或海綿清洗。用清水沖洗乾淨，然後用柔軟的無絨布擦乾，以避免斑點和條紋。不要使用鋼絲絨來清潔烤架，因為可能會劃傷表面。為避免天氣損壞，請使用烤爐蓋。

不銹鋼

重要提示：為避免損壞不銹鋼表面，請勿使用肥皂填充百潔布、磨砂清潔劑、爐灶拋光膏、鋼絲絨、砂質洗滌布或紙巾。清潔劑不應含有氯。可能會發生損壞。整個烤爐冷卻後應立即清洗食物溢出物。溢出可能導致烤爐永久變色。

清潔方法：

- 擦拭穀物方向以避免劃傷或損壞表面。
- 不銹鋼清潔劑。
- 液體洗滌劑或通用清潔劑。
- 用清水沖洗乾淨，然後用柔軟的無絨布擦乾。
- 用食用醋去除硬水斑。
- 用玻璃清潔劑去除指紋。

燃燒器格柵

重要提示：烹飪完成後，立即將所有燃燒器轉至HIGH，持續10-15分鐘，同時關閉烤爐前蓋以燒掉食物殘渣。關掉所有的燃燒器，抬起烤爐前蓋，讓烤爐排冷卻。完全冷卻後，可以取下烤爐排進行徹底清潔。用溫和的清潔劑和溫水清潔它們。對於烘烤過的食物殘渣，準備240 mL（1杯）氨水至3.75 L（1加侖）水的溶液。將格柵浸泡20分鐘，然後用水沖洗並完全乾燥。

保溫架

清潔方法：

- 液體洗滌劑或通用清潔劑。
- 用清水沖洗乾淨，然後用柔軟的無絨布擦乾。
- 對於硬點或烘烤油脂，請使用商業脫脂劑。

重要提示：確保氣體供應已關閉且所有控制旋鈕均處於「O」位置。

外部

這種材料的質量可抵抗大多數污漬和點蝕，只要表面保持清潔，拋光和覆蓋。

清潔方法：

- 首次使用前，請在所有非烹飪區域塗抹不銹鋼拋光劑。每次清潔後重新塗抹，以避免對錶面造成永久性損壞。
- 清潔後應始終用乾淨的溫水沖洗。用軟布擦拭表面完全乾燥。
- 對於硬點或烘烤油脂，請使用商用除油劑不銹鋼。

內部

來自於燃燒器的高溫，不銹鋼部件會變色。始終朝著紋理方向摩擦。清潔後應始終用乾淨的溫水沖洗。

清潔方法：

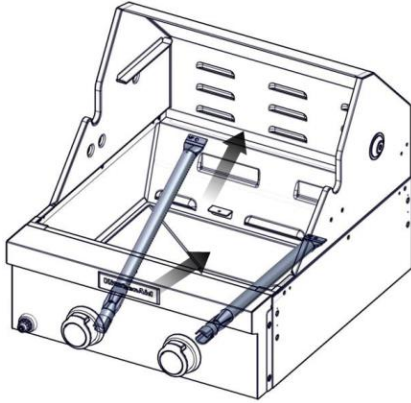
- 液體洗滌劑或通用清潔劑。
- 用清水沖洗並用柔軟的無絨布徹底擦乾。
- 重型擦洗海綿可與溫和的清潔產品一起使用。
- 對於小型，難以清潔的區域，請使用專為不銹鋼設計的商用脫脂劑。

主燃燒器

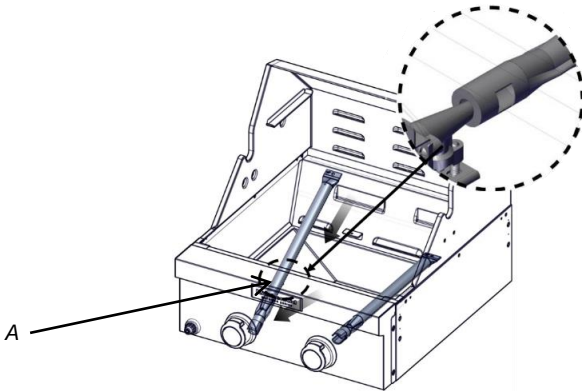
清潔方法:

- 用鋼絲刷清潔燃燒器外部。
- 用拉直的回形針清除任何堵塞的燃燒器端口。
- 不要使用牙籤，因為它可能會脫落並堵塞端口。
- 檢查並清潔燃燒器/文丘里管。

1. 拆下格柵和火焰分布板。
2. 拆下將燃燒器固定到位的開口銷。從烤爐上拆下燃氣燃燒器。

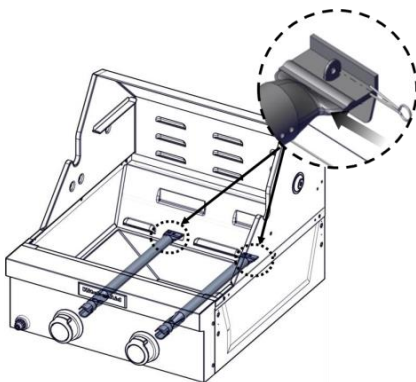


3. 使用手電筒來檢查燃燒器入口，確保沒有堵塞。如果發現任何障礙物，請使用已拉直的金屬衣架將其清除。
4. 在檢查燃燒器內部是否堵塞後，將氣體燃燒器的中間管滑過氣孔來重新組裝燃燒器。



A. 燃燒器/孔口連接

5. 使用開口銷重新連接燃氣燃燒器。



集油盒

重要提示: 只有在烤爐完全冷卻時才能取下集油盒。

集油盒收集掉落在烤爐上的油脂和食物顆粒。經常清潔以避免油脂堆積。

清潔方法:

- 取下集油盒。
- 用溫和的清潔劑和溫水用紙巾擦去多餘的油脂。
- 徹底沖洗乾淨。
- 更換集油盒。

控制旋鈕

重要提示: 為避免損壞旋鈕，請勿使用鋼絲絨，磨蝕性清潔劑或烤箱清潔劑。不要浸泡旋鈕。

清潔方法:

- 溫和的洗滌劑，軟布和溫水。
- 沖洗乾燥。

控制面板圖形

重要提示: 為避免損壞控制面板圖形，請勿使用鋼絲絨，研磨清潔劑或烤箱清潔劑。不要將清潔劑直接噴在面板上。

清潔方法:

- 輕輕地清潔燃燒器標籤周圍。
- 溫和的洗滌劑，軟布和溫水。
- 沖洗及曬乾。

故障排除

燃燒器點不燃

- **9公斤（20磅）液態丙烷氣體燃料箱閥門是否關閉？**
打開9公斤（20磅）液態丙烷氣體燃料箱。
- **烤爐是否正確連接到燃氣供應？**
請聯繫經過培訓的維修專家或參閱安裝說明。
- **9公斤（20磅）液體丙烷氣體燃料箱中是否有氣體？**
檢查氣體水平。
- **燃燒器能正常運轉嗎？**
檢查點燃器電池是否安裝正確，或檢查是否需要更換電池。請參閱「更換點火器電池」部分。
檢查烤爐是否匹配。請參閱「戶外烤爐使用」部分中的「手動點燃烤爐和側面燃燒器」。
檢查點火器或電極的導線連接是否鬆動。
檢查碎片是否堵塞電極。如果除了點燃器尖端以外的任何地方都發線點燃火花，請更換點燃器。

燃燒器火焰不會保持點亮

- **供氣是否完全開啟？**
檢查9公斤（20磅）液體丙烷氣體燃料箱閥門是否完全打開。
- **9公斤（20磅）液體丙烷燃料氣罐中的氣體供應量是否過低？**
檢查氣體水平。
- **燃燒器是否正確安裝且狀況良好？**
檢查燃燒器是否安裝正確。檢查燃燒器是否有缺陷。

火焰嘈雜，低或不穩定

- **供氣是否完全開啟？**
檢查9 公斤（20磅）液體丙烷氣體燃料箱閥門是否完全打
- **9公斤（20磅）液體丙烷燃料氣罐中的氣體供應量是否過低？**
檢查氣體水平。
- **只有一個燃燒器看起來很低？**
如果堵塞或髒污，請檢查並清潔燃燒器端口。請參閱「常規清潔」部分。
- **供氣軟管是彎曲還是扭結？**
拉直供氣軟管。
- **火焰是否嘈雜或從燃燒器上抬起？**
燃燒器可能會得到太多的空氣。檢查空氣擋板調節，參見「檢查和調整燃燒器」部分。
- **燃燒器火焰大多是黃色還是橙色？**
烤爐可能位於風很大或沒有足夠空氣的區域。檢查燃燒器進氣口是否有障礙物。檢查空氣擋板調節，參見「檢查和調整燃燒器」部分。

過度火焰燃燒

- **烤的食物中是否有過多的脂肪？**
保持火焰不足或關閉一個燃燒器。
燒烤時保持烤爐前蓋向上，以避免過度火焰燃燒。
將食物移到加溫架上，直到火焰消退。
為避免損壞烤爐，請勿在燃氣火焰上噴水。

小火

液態丙烷氣：

對於使用20磅液體丙烷氣體燃料箱的戶外烤爐，緩慢打開罐閥。

注意：如果限流裝置啟動，您的烤爐可能不會點亮。如果你的烤爐有點燃，火焰就會很低，而且不會正常加熱。

1. 關閉瓦斯箱閥門和所有控制旋鈕，等待30秒。
2. 關閉水箱後，非常緩慢地打開瓦斯箱閥門並等待5秒後點亮。
3. 一次點燃一個燃燒器。請參閱「點亮烤架和側面燃燒器」部分。

協助

在致電尋求幫助之前，請檢查「故障排除」。如果您仍需要幫助，請按照以下說明操作。

致電時，請告知客服專員您的購買日期以及設備的完整型號和序列號。此信息有助於我們協助您。

如果您需要更換零件

如果您有任何疑問或需要訂購更換部件，請致電1-877-373-2301聯繫客戶服務中心。

請將所有信件寄到以下地址：

Nexgrill Industries, Inc.
14050 Laurelwood Pl, Chino, CA 91710

請在通信中附上日間電話號碼。

有限保固（型號# 720-0819G）

製造商僅針對本產品（型號720-0819G）對原始消費者 - 購買者提供保固，保證本產品自購買日起至以下所表示的期間內，在經正確安裝及正常與合理的居家使用下不會因做工及材料因素而有所損壞。製造商保有要求提供損壞的佐證照片，或是要求損壞零件退回以做檢視及調查之權利，郵寄以及 / 或是運費應由消費者預付。Nexgrill所應承擔之責任依Nexgrill本身之選擇權，僅限於維修、更換或是折餘價值。

燃燒器管：提供10年有限保固，保證不穿孔。

烤架與火焰控制器：提供1年有限保固；並未包含摔落、剝落、刮痕或是表面受損。

不鏽鋼零件：提供1年有限保固，保證不穿孔；並未包含諸如表面腐蝕、刮痕及生鏽等外觀問題。

其他所有零件：提供1年有限保固（包含但未僅限於：閥門、框架、外殼、車架、控制面板、點火器、調節器、軟管）* 並未包含剝落、刮痕、裂痕、表面腐蝕、刮痕或生鏽。

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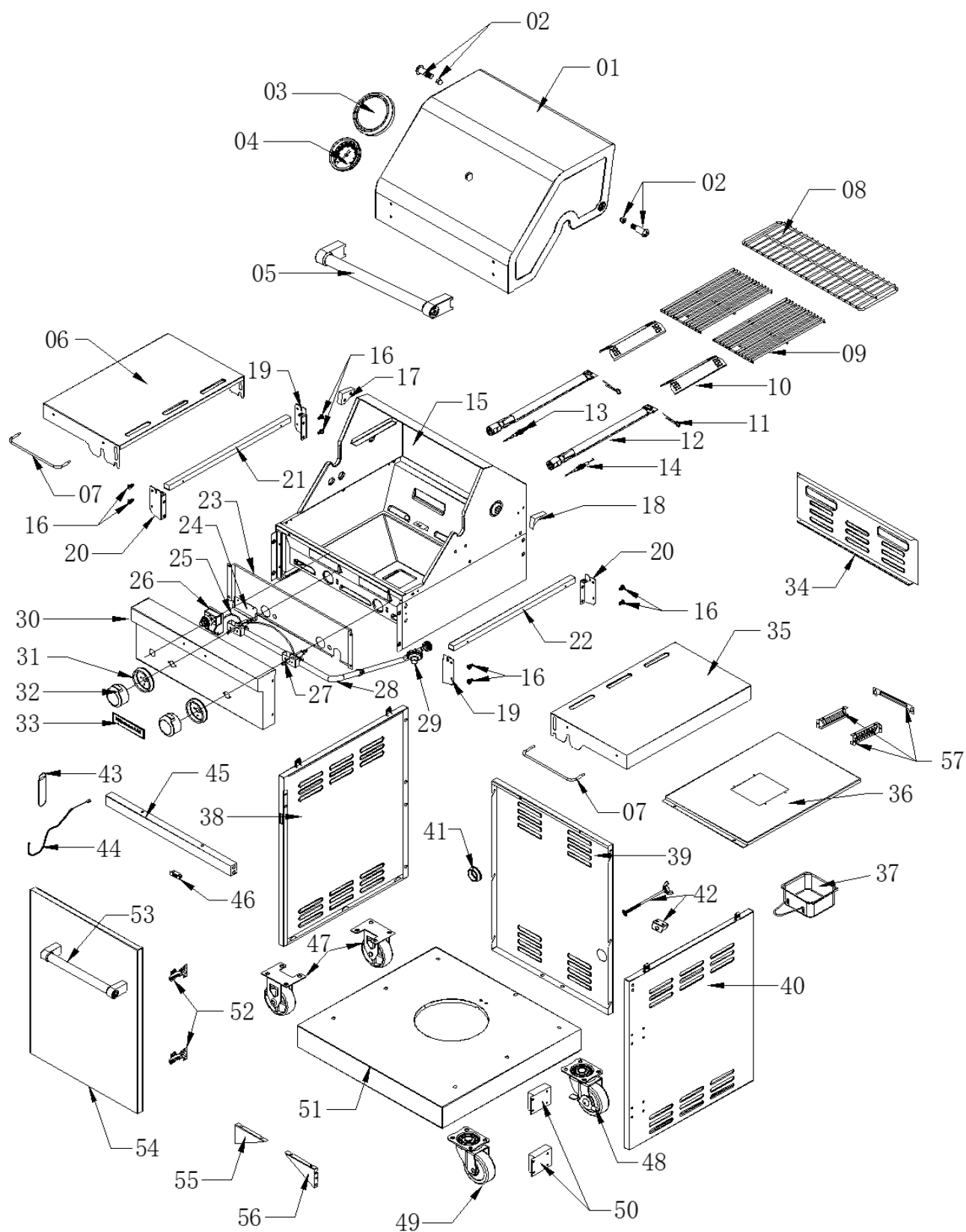
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Replacement Parts see Page 55

更換零件,請參閱第56頁



Parts List

No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
1	Main lid	1	1	35	Side shelf, right	1	1
2	Main lid screw	1	2	36	Tank heat shield	1	1
3	Temperature gauge housing	1	1	37	Grease box	1	1
4	Temperature gauge	1	1	38	Side panel, left	1	1
5	Main lid handle assembly	1	1	39	Back panel	1	1
6	Side shelf, left	1	1	40	Side panel, right	1	1
7	Towel bar	1	2	41	Gas inlet rubber ring	1	1
8	Warming rack	1	1	42	Tank bolt	1	1
9	Cooking grid with hole	3	2	43	Lighting rod cover	1	1
10	Flame tamer	1	2	44	Lighting rod	1	1
11	Burner pin assembly	1	2	45	Cart frame, front	1	1
12	Main burner	10	2	46	Door Magnet	1	1
13	Main burner igniter wire A	1	1	47	Caster	1	2
14	Main burner igniter wire B	1	1	48	Swivel caster with brake	1	1
15	Main burner bowl assembly	Non-replaceable	1	49	Swivel caster	1	1
16	Support bracket screw	1	8	50	Door hinge bracket	1	2
17	Main lid bracket, left	1	1	51	Bottom panel	1	1
18	Main lid bracket, right	1	1	52	Door hinge	1	2
19	Side shelf supporting bracket A	1	2	53	Door handle assembly	1	1
20	Side shelf supporting bracket B	1	2	54	Door	1	1
21	Side shelf trim panel, left	1	1	55	Triangle bracket, left	1	1
22	Side shelf trim panel, right	1	1	56	Triangle bracket, right	1	1
23	Front baffle	1	1	57	Grease box bracket assembly	1	1
24	Heat shield piece	1	1		Grill Cover	1	1
25	Igniter junction Wire	1	1		Hardware pack		1
26	Electronic igniter module	1	1		Manual		1
27	Main gas valve	1	2				
28	Main manifold	1	1				
29	LP regulator with Hose	1	1				
30	Main control panel	1	1				
31	Bezel	1	2				
32	Control knob	1	2				
33	Logo	1	1				
34	Firebox rear panel	1	1				

零件清單

序号	名称	有限保修 (年)	数量	序号	名称	有限保修 (年)	数量
1	上盖组合	1	1	35	右侧台组合	1	1
2	上盖旋转销	1	2	36	钢瓶隔热板	1	1
3	温度计座	1	1	37	集油箱	1	1
4	温度计	1	1	38	车架左侧板	1	1
5	上盖把手管组合	1	1	39	车架后板	1	1
6	左侧台组合	1	1	40	车架右侧板	1	1
7	毛巾杆	1	2	41	进气孔橡胶圈	1	1
8	保温架	1	1	42	钢瓶固定板组合	1	1
9	烤网	3	2	43	引火棒外套	1	1
10	火焰分布板	1	2	44	引火棒	1	1
11	主炉R销	1	2	45	门横梁焊接组合	1	1
12	主炉头	10	2	46	门磁铁	1	1
13	主炉头点火针A	1	1	47	定向轮	1	2
14	主炉头点火针B	1	1	48	万向轮（带刹车）	1	1
15	本体组合	不可更换	1	49	万向轮（不带刹车）	1	1
16	侧台转轴	1	8	50	门铰链支架	1	2
17	上盖左支架	1	1	51	车架底板组合	1	1
18	上盖右支架	1	1	52	门铰链	1	2
19	侧台支撑B	1	2	53	门把手组合	1	1
20	侧台支撑A	1	2	54	前门组合	1	1
21	侧台左装饰板	1	1	55	底板左三角支撑	1	1
22	侧台右装饰板	1	1	56	底板右三角支撑	1	1
23	气阀固定板	1	1	57	集油箱支架组合	1	1
24	点火器隔热板	1	1		PVC 烤爐罩	1	1
25	开关线组	1	1		五金包		1
26	脉冲点火器(一出二)	1	1		用戶手冊		1
27	主气阀	1	2				
28	气管组合	1	1				
29	调整器组合	1	1				
30	控制面板组合	1	1				
31	旋钮座	1	2				
32	旋钮	1	2				
33	铭牌	1	1				
34	本体后挡板	1	1				

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