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Grill Mate PR4400 Owner's Manual

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Outdoor LP Gas Barbecue Grill

Model No. PR4400-NS (PR4400)



WARNING

FOR YOUR SAFETY:

For Outdoor Use Only
(outside any enclosure)



WARNING

FOR YOUR SAFETY:

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.

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The use and installation of this product must conform to local codes. In absence of local codes, use the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, CAN/CGA-B149.1, Natural Gas and Propane Installation Code.*



Manufactured in China for:
S.R. Potten Ltd
1645, 50th Avenue
Lachine, Québec, Canada H8T 3C8


DANGER

If you smell gas -

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


WARNING
FOR YOUR SAFETY

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.

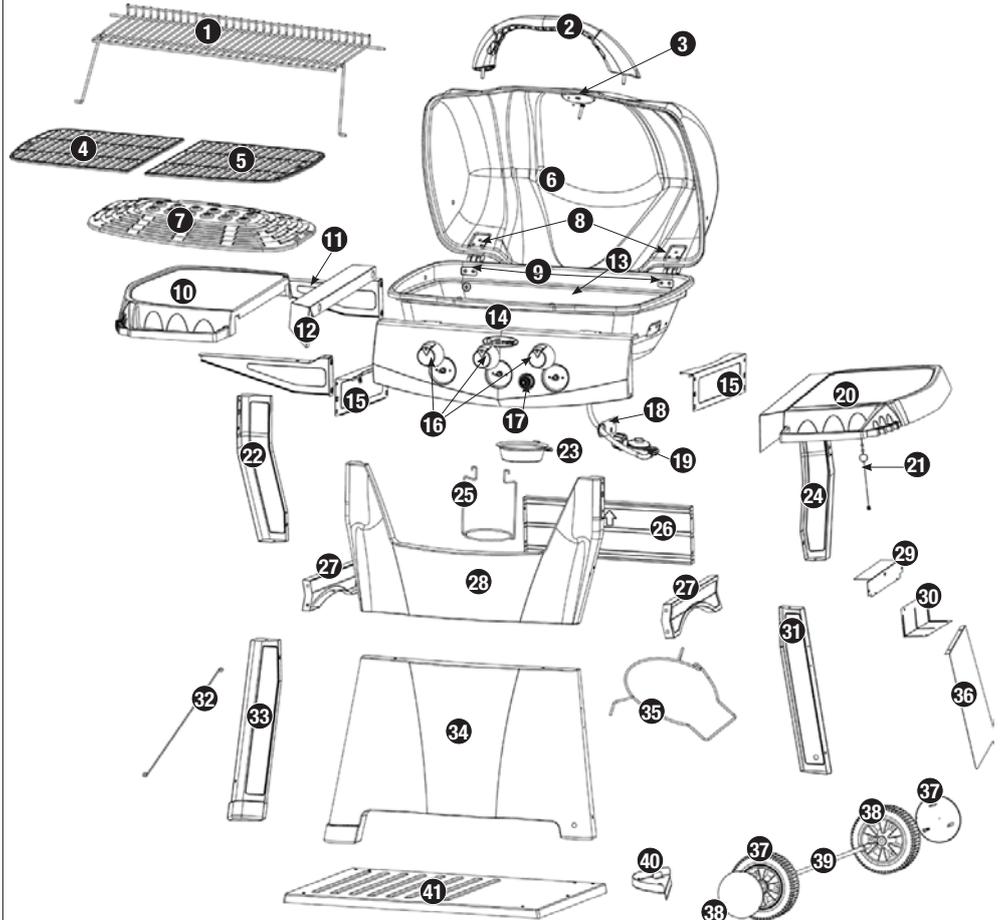
Safety First
DANGERS and Cautions

1. This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.
2. Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.
3. This grill is NOT for commercial use.
4. This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
5. LP gas Characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
6. LP gas tank needed to operate. Only tanks marked "propane" may be used.
 - a. The LP gas supply tank 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, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; and Commission.*
 - b. LP gas tank must be arranged for vapor withdrawal.
 - c. The LP gas tank must have a listed overfilling prevention device (OPD).
 - d. Only use 20-pound cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
 - e. The LP gas tank must have a tank collar to protect the tank valve.
 - f. Never use an LP gas tank with a damaged body, valve, collar, or footing.
 - g. Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.
 - h. The LP gas tank should not be dropped or handled roughly.
 - i. Tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.
 - j. Never keep a filled LP gas tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
 - k. 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.
 - l. Do not store a spare LP gas tank under or near this appliance.
 - m. Never fill the tank beyond 80 percent full.
 - n. A fire causing, serious injury or damage to property may occur if the above is not followed exactly.
7. Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.
8. The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
9. Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.
10. Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections.
11. Check for leaks even if your unit was assembled for you by someone else.
12. Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
13. You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
 - b. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.
 - e. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
14. Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
15. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
16. Minimum clearance from sides and back of unit to combustible construction, 21 inches from side and 21 inches from back. Do not use this appliance under overhead combustible surfaces.
17. It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.
18. Do not alter grill in any manner.
19. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
20. This grill should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.
21. Use only the regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.
22. Use only S.R. Potten, Ltd. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.
23. Do not use this appliance without reading "Operating Instructions" in this manual.
24. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
25. When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
26. Do not install or use in or on boats or recreational vehicles.
27. Do not use grill in high winds.
28. Never lean over the grill when lighting.
29. Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
30. Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
31. Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.
32. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
33. Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.
34. Always place your grill on a hard non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
35. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
36. Keep all electrical cords away from a hot grill.
37. Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.
38. After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose.
39. Failure to open lid while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
40. If grill is not in use, the gas must be turned off at the supply tank.
41. Never operate grill without heat plates installed.
42. Always use a meat thermometer to ensure food is cooked to a safe temperature.
43. Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Parts List

- 1 Warming Rack
- 2 Handle
- 3 Temperature Gauge
- 4 Left Cooking Grid
- 5 Right Cooking Grid
- 6 Lid
- 7 Heat Plate
- 8 Top Hinge
- 9 Bottom Hinge
- 10 Left Side Shelf
- 11 Left Side Shelf Support (2)
- 12 Left Side Shelf Heat Plate
- 13 Burner
- 14 Grill Body Assembly
- 15 Top Grill Body Support (2)
- 16 Control Knob (3)
- 17 Igniter
- 18 QCC Clip
- 19 Regulator/Hose Assembly
- 20 Right Side Shelf Assembly
- 21 Lighting Rod
- 22 Upper Left Rear Leg
- 23 Grease Cup
- 24 Upper Right Rear Leg
- 25 Grease Cup Support
- 26 Rear Frame Support
- 27 Bottom Grill Body Support (2)
- 28 Top Front Panel
- 29 Top LP Gas Tank Heat Plate
- 30 Middle LP Gas Tank Heat Plate
- 31 Bottom Right Rear Leg
- 32 Frame Bar
- 33 Bottom Left Rear Leg
- 34 Bottom Front Panel
- 35 LP Gas Tank Retainer Wire
- 36 Bottom LP Gas Tank Heat Plate
- 37 Hub Cap (2)
- 38 Wheel (2)
- 39 Axle
- 40 LP Gas Tank Support
- 41 Bottom Shelf

Exploded View

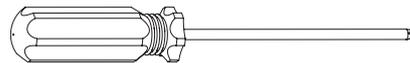


Hardware

A	Screw	M6x16 Zinc Plated Phillips Truss Head	49 pcs
B	Nut	M10 Zinc Plated	2 pcs
C	Wing Nut	M6 Zinc Plated	13 pcs
D	Washer	ø6.4 Zinc Plated	46 pcs
E	Lock Washer	ø6.4 Zinc Plated	46 pcs
F	Rubber Spacer	ø10.5 x ø17.5 x 6	2 pcs
G	Battery	AA Battery	1 pc

Tools Required for Assembly (Included)

#2 Phillips Head Screwdriver



M10-M5 Wrench



Assembly Instructions

DO NOT RETURN PRODUCT TO STORE.

For assistance call 1.800.667.7313 toll free. Please have your owner's manual and serial number available for reference.

For Easies: Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.

1 Attach Rear Legs and Rear Frame Support

A x6 **D** x6
C x2 **E** x6

2 Attach Front Panels

A x2 **D** x2
C x2 **E** x2

5 Attach Axle, Wheels and Hub Caps

B x2 **F** x2

6 Assemble LP Gas Tank Heat Plate

A x4 **C** x4

- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware.

- Follow all steps in order to properly assemble your product.

3 Attach Bottom Shelf

A  x6 **D**  x6

E  x6

4 Attach Frame Bar and Bottom Grill Body Supports

A  x10 **D**  x10

E  x10

7 Attach Top Grill Body Supports, LP Gas Tank Heat Plate Assembly and LP Gas Tank Retainer Wire, LP Gas Tank Support

A  x2 **D**  x2

C  x2 **E**  x2

8 Assemble Left Side Shelf

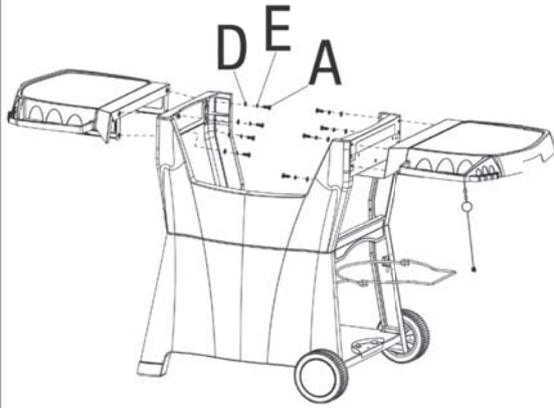
A  x6 **D**  x6

E  x6

Assembly Instructions (continued)

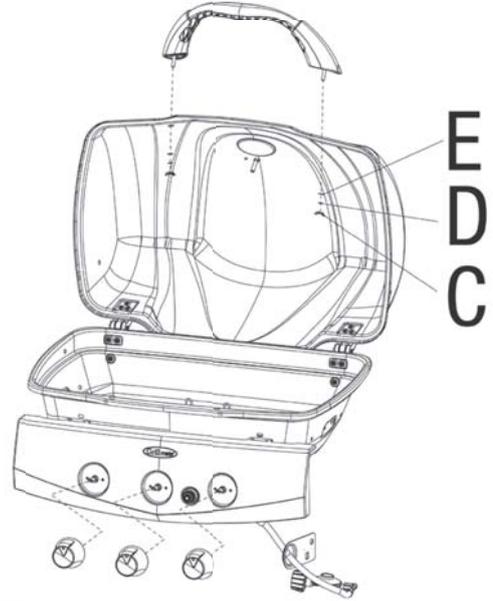
9

Attach Side Shelves



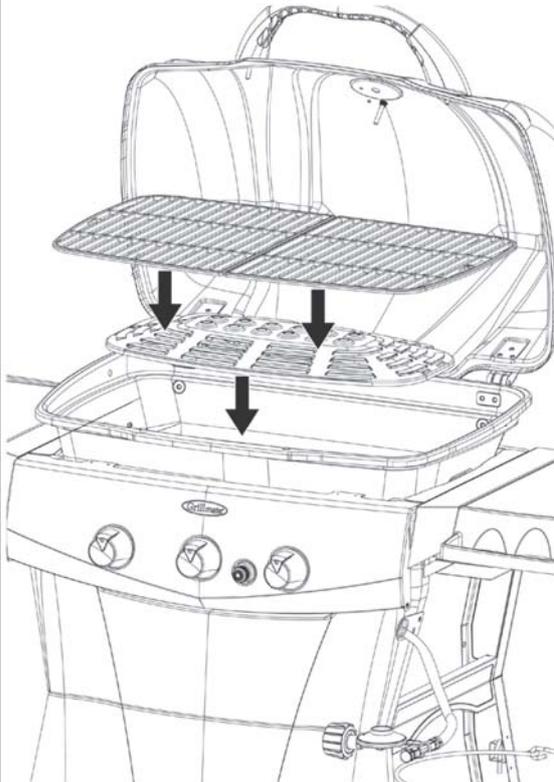
10

Attach Handle and Control Knobs



13

Insert Heat Plate and Cooking Grids



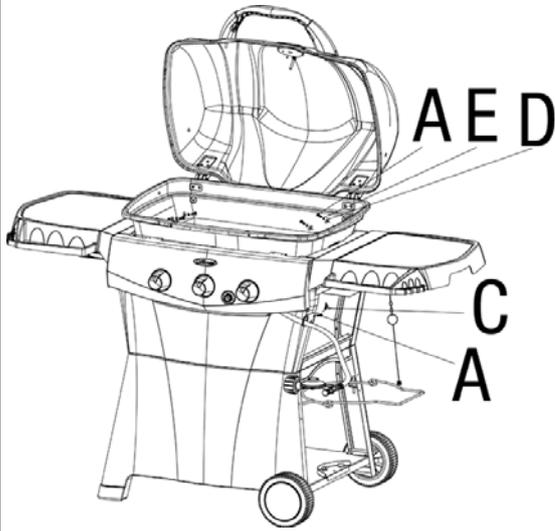
14

Insert Warming Rack



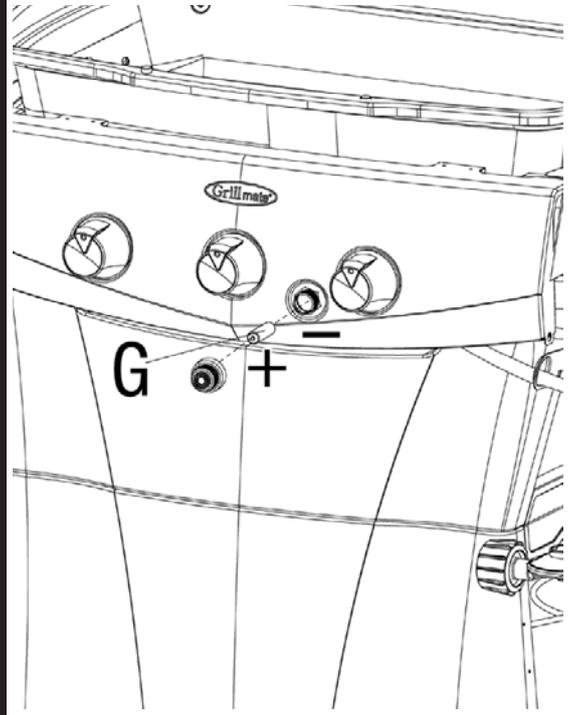
11

Attach Grill Body Assembly and QCC Clip



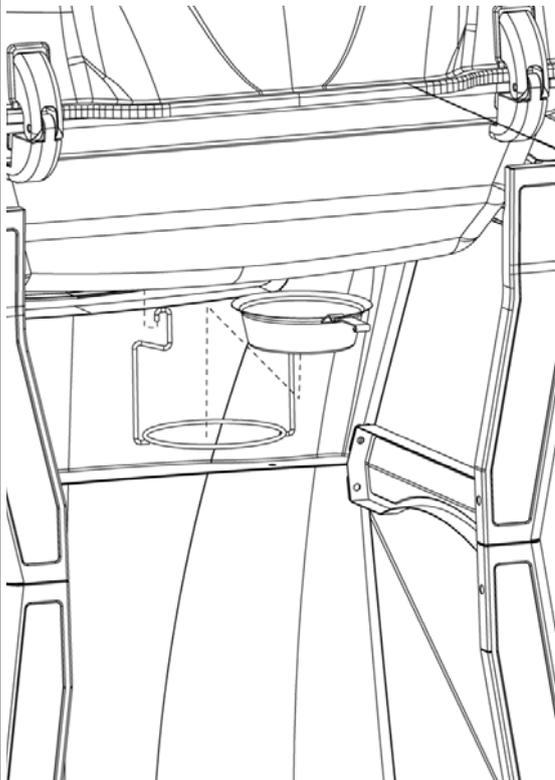
12

Insert Battery



15

Attach Grease Cup and Grease Cup Support



Installing LP Gas Tank

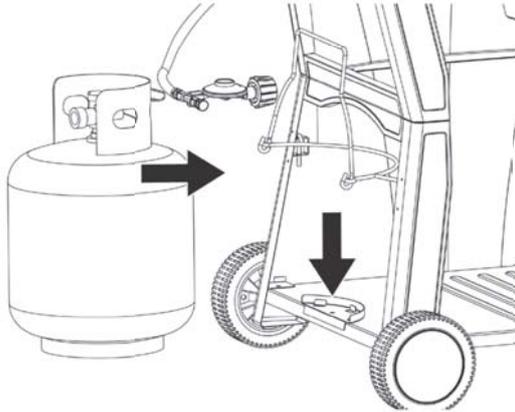
To operate you will need (1) precision-filled standard grill LP gas tank (20#) with external valve threads.

Note: An empty standard grill LP gas tank weighs approximately 18 lbs. A precision-filled standard grill LP gas tank should weigh not more than 38 lbs.



Insert LP Gas Tank

Place precision filled LP gas tank upright into hole in grill body so it is arranged for vapor withdrawal.



Secure LP Gas Tank

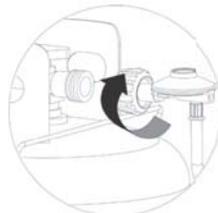
Secure tank by sliding tank retainer wire over shoulder of LP gas tank.



Connect LP Gas Tank

Before connecting, be sure that there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner and burner ports.

Connect gas line to tank by turning knob clockwise until it stops.



Disconnect LP Gas Tank

Before disconnecting make sure the LP gas tank valve OFF.

Disconnect gas line to tank by turning knob counterclockwise until it is loose.



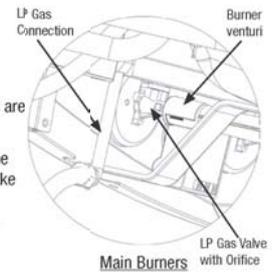
Operating Instructions

Checking for Leaks

Burner Connections

Make sure the regulator valve and hose connections are securely fastened to the burner and the tank.

If your unit was assembled for you, visually check the connection between the burner pipe and orifice. Make sure the burner pipe fits over the orifice.



WARNING

FOR YOUR SAFETY:

Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury, or damage to property.

Please refer to diagram for proper installation.

If the burner pipe does not rest flush to the orifice, please contact 1.800.667.7313 for assistance.

Tank/Gas Line Connection

Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

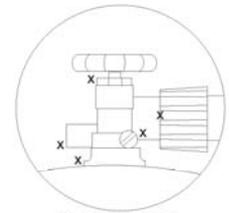
Make sure control knobs are off.

Turn LP gas tank ON at valve.

Spoon leak check solution at all "x" locations

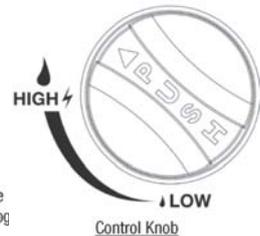
If any bubbles appear turn LP gas tank OFF, reconnect and re-test. If you continue to see bubbles after several attempts, disconnect LP gas source and contact 1.800.667.7313 for assistance.

If no bubbles appear after one minute turn tank OFF, wipe away solution and proceed.



LP Gas Tank Valve

OFF

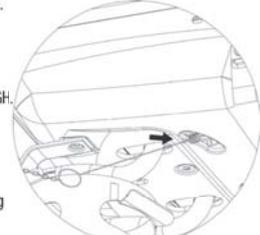


Control Knob

Operating Main Burners

Lighting

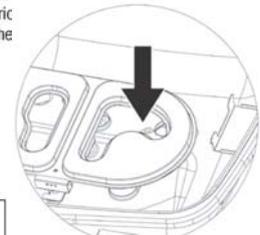
1. Open lid. Attempting to light the burner with the lid closed may cause an explosion!
2. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. All control knobs must be in the OFF position.
4. Turn on gas at LP gas tank.
5. Push and turn control knob counterclockwise to HIGH.
6. Press the electronic igniter button and hold for 5 seconds to light burner.
7. If ignition does not occur in 5 seconds, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Access the burners through the cooking grid and heat plates. Position the lit match near side of the burner.



Main Burner Lighting Rod Insert

Important: Always use the lighting rod provided when lighting burners with a match.

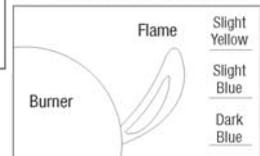
9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration.



Main Burner Lighting Rod Placement

Caution

If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.



Main burner proper flame height.

Turning Off

1. Turn gas off at LP tank.
2. Turn all control knobs clockwise to the OFF position.

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

Direct Cooking

Cooking directly over hot burners. Ideal for searing in juices and food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and ignite the desired amount of burners per lighting instructions in owner's manual.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired temperature.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by first closing the valve on the propane tank. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the OFF position. A "poof" sound is normal as the last of the LP gas is burned.

Indirect Cooking

Not cooking directly over hot burners. Ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods.

1. Open lid and ignite the desired amount of burners per lighting instructions in owner's manual.
2. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the un-lit burners.
4. Adjust controls to desired temperature.
5. With lid closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by first closing the valve on the propane tank. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the OFF position. A "poof" sound is normal as the last of the LP gas is burned.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

Tips for Better Cookouts and Longer Grill Life

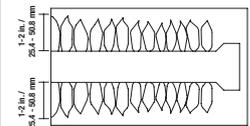
1. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
2. Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
3. To keep food from sticking to the grids, spray or coat with cooking oil before lighting.
4. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
5. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
6. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
7. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
8. When in-direct cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
9. Try water pans to reduce flare-ups and cook juicer meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
10. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
11. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
12. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
13. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that is properly fits your grill.

Cleaning and Care**Caution**

1. All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.
2. DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Burner Flame Conditions

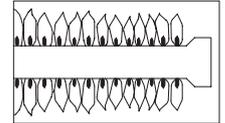
Use this chart check to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 1 in. - 2 in. high.

Notices

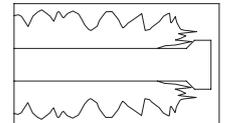
1. This grill should be thoroughly cleaned and inspected on a regular basis.
2. Abrasive cleaners will damage this product.
3. Never use oven cleaner to clean any part of grill.
4. Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.



Needs Cleaning: Noisy with hard blue flames.

Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do not obstruct the flow of the combustion of LP and the ventilation air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames, to make sure your grill is working properly.
5. See cleaning instructions below for proper cleaning instructions.
6. Check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.



Has to be cleaned: Wavy with yellow flames.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda.
2. For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.

Cleaning Main Burner

1. Turn gas off at the control knobs and LP gas tank.
2. Remove cooking grid and heat plates.
3. Remove burner by removing the fasteners securing the burner to the grill bottom.
4. Lift burner up and away from gas valve orifice.
5. Disconnect wire from spark electrode.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip)
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
10. Reinstall burner, check to insure that gas valve orifice is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.
11. Replace heat plate and cooking grid.
12. Preform leak test.



Product Registration

You do not need to register your product. Simply keep the proof of purchase for future reference.

Limited Warranty

S.R. Potten Ltd. warrants to the original owner of each Grill Mate Gas Grill that it is free from defects in workmanship and materials under conditions of normal residential use. This limited warranty applies to Grill Mate Gas Grills purchased and located in Canada. S.R. Potten Ltd. will repair or replace, at its option, the warranty parts for a period of three (3) years from the date of original retail purchase.

The extent of any liability of S.R. Potten Ltd. under this warranty is limited to repair or replacement of grill parts. The limited warranty period is not extended by such repair or replacement. S.R. Potten Ltd. is not liable for any labour or other costs related to the removal and/or installation of any warranty part, installation of replacement parts, product assembly, and/or delivery costs.

S.R. Potten Ltd. requires reasonable proof of your date of purchase to establish warranty period. Therefore, you should retain your original sales slip or invoice. You will not need to register your product.

This limited warranty does not apply to any damage due to transportation, improper installation or operation, purchaser servicing, accident, abuse, fire, alteration of the product in any way, act of God, natural disaster, failure to read and/or abide by any product warnings, or use of unauthorized parts or labour to replace any parts covered under this limited warranty. In no event, whether as a result of breach of warranty or contract, negligence, strict liability, or misrepresentation, will S.R. Potten Ltd. be liable for any incidental and/or consequential damages. S.R. Potten Ltd.'s liability on any claim of any kind is limited to the purchase price of the grill, service or part thereof which gives rise to the claim. **Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.**

S.R. Potten Ltd. does not assume, or authorize any other person to assume for S.R. Potten Ltd. any liability from the sale of this product beyond that expressly set forth in this Limited Warranty.

For Warranty Service, please call our Customer Service Department at 1-800-667-7313, Monday through Friday, 8:00am to 5:00pm Eastern.

Warranty Restrictions:

- This warranty does not cover surface rust or natural oxidation.
- This warranty is void if grill is used for commercial or rental purposes.
- This warranty applies only when the grill is used in Canada.
- This warranty gives you specific legal rights, and you may also have other rights which vary from province to province.

S.R. Potten Ltd.
1645 - 50th Avenue
Lachine, Quebec, Canada
H8T 3C8

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using ignitor	Wires or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken - sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire/electrode assembly
Burner will not light with match	Bad ignitor.	Replace ignitor
	No gas flow.	Check if LP cylinder is empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow (reduced flame height). If empty, replace or refill.
	Coupling nut and regulator not fully connected.	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.
	Obstruction of gas flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
Sudden drop in gas flow or reduced flame height	Burner ports clogged or blocked.	Clean burner ports.
	Out of gas.	Check for gas in the LP cylinder
	Excess flow safety device may have been activated.	Turn off knobs, wait 30 seconds and light grill. If flames are still too low Reset the excessive flow safety device by turning off knobs and LP cylinder valve. Disconnect regulator. Turn burner control knobs to HIGH. Wait 1 minute. Turn burner control knobs off. Reconnect regulator and leak check connections. Turn LP cylinder valve on slowly, wait 30 seconds and then light grill.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Assure burner venturi is properly engaged with valve
Flame blow out	High or gusting winds	Turn front of grill to face wind or increase flame height to HIGH setting
	Low on LP Gas	Replace or refill LP cylinder
	Excess flow valve tripped	Refer to "Sudden drop in gas flow"
Flare-up	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system	Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes
Inside of lid is peeling-like paint peeling	The lid is stainless steel, not paint.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.



Outdoor LP Gas Barbecue Grill Model No. PR4400-NS (PR4400)