

CAPTAIN COOK®

Instruction Manual For All 3, 4 and 5 Burner Models

XG3CKWA • XG4CKWA • XG5CKWA • XG3CKWNA • XG4CKWNA • XG5CKWNA

Note: We highly recommend you always cover this barbecue when it is not in use which will prolong the life of the barbecue and protect it from the elements.

FOR YOUR SAFETY: IF YOU SMELL GAS

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, call your gas supplier immediately or your fire department.
5. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
6. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

WARNING:

All barbecues and carts are designed for outdoor use only!

All barbecues are not intended for commercial use.



Safety Information

WARNING: Fuels used in gas or oil-fired appliances and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects and/ or other reproductive harm.

This warning is issued pursuant to California Health & Safety Code Sec. 25249.6.

You have bought a quality gas product from Barbeques Galore. All gas products require careful installation and or assembly and pre-operational testing. We recommend that our trained staff assemble, test and if necessary install your new purchase for you.

Barbeques Galore cannot be held responsible for any damages to persons or property resulting from improper assembly or installation.

If you chose to assemble, test and install your own unit, please follow the manufacturer's instructions explicitly.

NOTE TO INSTALLER:

Leave these instructions with the consumer for future reference.

THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS

GAS PRESSURE

The **Propane grill** is designed to operate on propane at a gas pressure regulated at 11" water column (W.C.) when equipped with the correct Propane Orifices on the valves and a **Propane Regulator** on the supply line.

The **Natural Gas Grill** is designed to operate on Natural Gas at a gas pressure regulated at 4" water column (W.C.) when equipped with the correct Natural Gas Orifice on the valves and a **Natural Gas Regulator** on the supply line.

GENERAL INFORMATION

The installation of your Gas grill must meet all local codes and/or gas utility requirements or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1.

CAUTION: LEAK CHECKING

Check all gas connections with a soap solution to be sure they are tight and leakproof. To make soap solution, mix one part water with one part liquid detergent. With heat control knobs at "OFF" position, turn gas supply on. Apply the mixture to all gas pipe connections. Soap bubbles will appear if connections are not properly sealed; repair as necessary. Never test for gas leaks with a lighted match or open flame.

This barbecue is supplied from the factory equipped for use with **Propane or Natural Gas** depending on unit purchased and includes appropriate regulator.

Propane Units:

Self contained Propane gas system Mobile Cart

The Self-Contained Gas System Gas grill is designed to be used with a standard 20 lbs. gas cylinder. Do not connect to a Propane gas cylinder exceeding this capacity. The cylinder should not exceed 18 inches in height and 12 inches in diameter, and must be constructed and marked in accordance with specifications of the U.S. Department of Transportation for Propane gas cylinders.

The cylinder must also be equipped with:

- A) A collar to protect the Propane gas valve.
- B) A shutoff valve terminating a Propane gas cylinder valve outlet **QCC-1** (Quick Connect Coupling Type 1) as specified in the American National Standard for Compressed Gas Cylinder Valve Outlets and Inlet Connections, ANSI Z.21-58.
- C) A safety relief valve having direct communications with the vapor space of the cylinder;
- D) An arrangement for vapor withdrawal; and
- E) A bottom rim with holes for securing tank support assembly.

Propane is safe to use when properly handled, careless handling of the Propane gas cylinder could result in a fire and/or an explosion. Therefore:

- A) Always keep cylinder securely fastened in an upright position.
- B) Avoid tipping cylinder on its side when connected to a regulator since this may cause damage to diaphragm in regulator.
- C) Handle tank valves with care.
- D) Never connect an unregulated Propane gas cylinder to the grill.
- E) Do not subject Propane cylinders to excessive heat.
- F) Tightly close the gas shut-off valve on the Propane gas cylinder after each use.
- G) The QCC-1 Fitting must be protected when disconnected from the Propane tank. If fitting is allowed to drag on the ground, nicks and scratches could occur resulting in a leak when connected to the tank. Retain and use the plastic protector cap provided.

H) CAUTION:

Never store a Propane gas cylinder inside a building or in the vicinity of any gas burning apparatus. Between cook-outs, when the Propane gas supply cylinder is not disconnected from the Gas grill, the cylinder and grill must be stored outdoors in a well ventilated area, out of the reach of children. If for any reason the Gas grill is to be stored indoors, the cylinder must be disconnected and removed from the grill cart and stored outdoors in a well ventilated area out of the reach of children. The plastic cylinder valve plug supplied with your Barbecue must be tightly installed when the cylinder is disconnected from the unit. **THE DISCONNECTED CYLINDER MUST NEVER BE STORED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.**

The LP gas pressure regulator and hose assembly supplied with this unit must be used without alteration. If this assembly needs to be replaced, use only the type specified by Barbeques Galore for this appliance.

When connecting the LP gas regulator to the supply cylinder, please remember that the threaded fittings on the QCC-1 valve tightens clockwise (Figure 1). This connection must be tightened fully to prevent leakage.

- 1) If your Propane tank should ever require repainting use a light colored paint to allow heat reflection. Never use a dark color to repaint the Propane tank.

This appliance is for outdoor use in a well-ventilated area only. This unit must not be used in a building, garage or any other enclosed area.

Natural Gas Units:

When connecting a unit to the natural gas supply in your home, please ensure the pipe joint compound is resistant to the action of natural gas. In addition, please observe the following:

The barbecue and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

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

A natural gas regulator **MUST** be installed in the gas supply line from the house.

Please remember to check all gas connections for leaks after the piping is completed. Follow the procedure found on page 2, under the heading "CAUTION: LEAK CHECKING."

CAUTION: ELECTRICAL WARNING

If your grill incorporates electrical components they must be installed in accordance with local codes or in the absence of local codes, with the National Electrical Code, ANSI/NFPA No.70-1987.

The electric cord for the optional rotisserie motor is equipped with a three-prong 115v plug, and must be used with a grounded outlet. If it is not designed for a three wire plug, you must obtain an adapter and properly ground it before using the rotisserie. Do not cut or remove the grounding prong from the plug.

KEEP ANY ELECTRICAL SUPPLY CORD AND THE FUEL SUPPLY HOSE AWAY FROM ANY HEATED SURFACE

Barbeques Galore Limited Warranty

Barbeques Galore hereby warrants to the ORIGINAL PURCHASER of this Barbeques Galore Gas Barbecue that it will be free of defects in material and workmanship from the date of purchase as follows:

Porcelainized Cast Iron Grills, Steel and Wood Carts.....	2 years
Porcelainized Steel Frame, Housing, Solid & Porcelain Coated Cast Iron Burners.....	5 years
Solid Brass Burners.....	10 years
Solid Cast Stainless Steel Burners.....	15 years
Painted BBQ Frames, Igniter Assemblies and All Remaining Parts.....	1 year

when assembled and operated in accordance with the printed instructions that accompany it.

Barbeques Galore shall not be liable under this or any implied warranty for incidental or consequential damages and Barbeques Galore's liability is limited to the purchase price of this barbecue. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty is applicable in the United States and Canada. No one else is authorized to perform any obligations under this warranty.

Barbeques Galore requires reasonable proof of your date of purchase. THEREFORE YOU SHOULD RETAIN YOUR SALES SLIP OR INVOICE AND RETURN THE BARBEQUES GALORE PRODUCT REGISTRATION CARD IMMEDIATELY.

This limited warranty shall be limited to the repair or replacement of parts which prove defective under normal use and service and which on examination shall indicate to Barbeques Galore's satisfaction they are defective. Before returning any parts to Barbeques Galore, contact our Customer Service Center by phone at (949) 597-2400 or Fax us at (949) 597-2435. If Barbeques Galore confirms the defect and approves the claim, Barbeques Galore will elect to repair or replace such part without charge. Parts returned to Barbeques Galore must be sent freight prepaid to Barbeques Galore, Inc. Customer service center 15041 Bake Parkway, Suite A, Irvine, CA. 92618 or to the nearest Barbeques Galore Store. Barbeques Galore will return parts to the purchaser freight or postage prepaid.

The LP manufacturer is solely responsible for the materials, workmanship and performance of the tank. If the tank has a defect, malfunctions, or you have questions regarding the tank, call the tank manufacturer's customer service center. The phone number is on the warning decal which is permanently attached to the tank. If the tank manufacturer has not resolved the issue to your satisfaction, then call the Barbeques Galore store nearest you.

Model Number _____ Serial Number _____

Date of Purchase _____ Purchase From _____

Refilling the Propane Gas Cylinder (Propane Units Only)

All new cylinders must be purged before the first filling.

IMPORTANT:

This barbecue is intended for use with LP cylinders equipped with a QCC-1 / OPD valve (Quick Connect Coupling Type 1 with Overfill Prevention Device).

WARNING

Purging and filling of LP-Gas cylinders must be performed by personnel who have been thoroughly trained in accepted LP-Gas industry procedures. Failure to follow this instruction may result in explosion, fire, severe personal injury, or death.

1. Turn heat control knobs and Gas Cylinder valve to "OFF" position.
2. Propane cylinder equipped with QCC-1 valve (Figure 1) is equipped with a right handed thread. Turn Black plastic nut counter-clockwise to loosen.
3. Remove cylinder from Grill. Have cylinder filled by your local Propane gas dealer.
4. Some Propane Cylinders have a bleed-off valve (Figure 1). This bleed-off valve should be inspected for leaks after each refilling of the tank. Turn clockwise to reseal.
5. Fasten full Propane tank to Grill and connect QCC-1 fitting to tank valve (Figure 1) by turning clockwise.
6. With heat control knobs still at "OFF" position, turn on Cylinder valve.

USING SOAP SOLUTION, TEST THE GAS CONNECTION FOR LEAKS. (See Page 2 for information on mixing and applying soap solution.) If bubbles appear, there is a leak; tighten or correct gas connections as necessary. After checking for leaks, turn valve off.

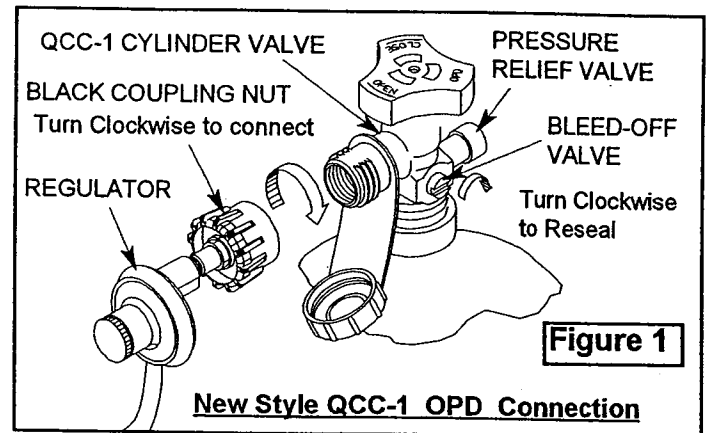
Assembly Instructions

1. Remove unit from carton carefully, ensuring drip tray does not fall out.
2. Check barbecue for damage.
3. Check that proper orifices are installed in the valves.

IMPORTANT: The Capt'n Cook barbecue is supplied from the factory set-up for either **Propane Gas** and fitted with **Propane Gas orifices** stamped 1.22 (Figure 2) or **Natural Gas** and fitted with **Natural Gas orifices** stamped 2.0 (Figure 3).

The Propane Gas orifice has a substantially smaller hole size than the Natural Gas orifice and is easily distinguishable.

NOTE: Ensure barbecue is connected to the appropriate **regulated** gas supply determined by the orifices. Failure to use the appropriate gas regulator voids all warranties.



PROPANE:
stamped 1.22



Figure 2

NATURAL:
stamped 2.0



Figure 3

These Captain Cook Barbecues are NOT easily convertible and the correct model (Propane or Natural Gas) must be specified at time of purchase. A complete valve and manifold exchange is required to convert the barbecue.

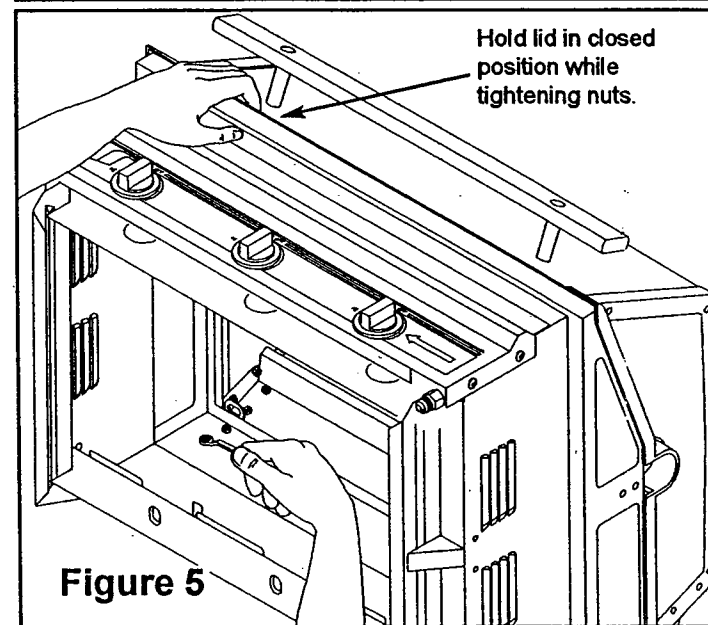
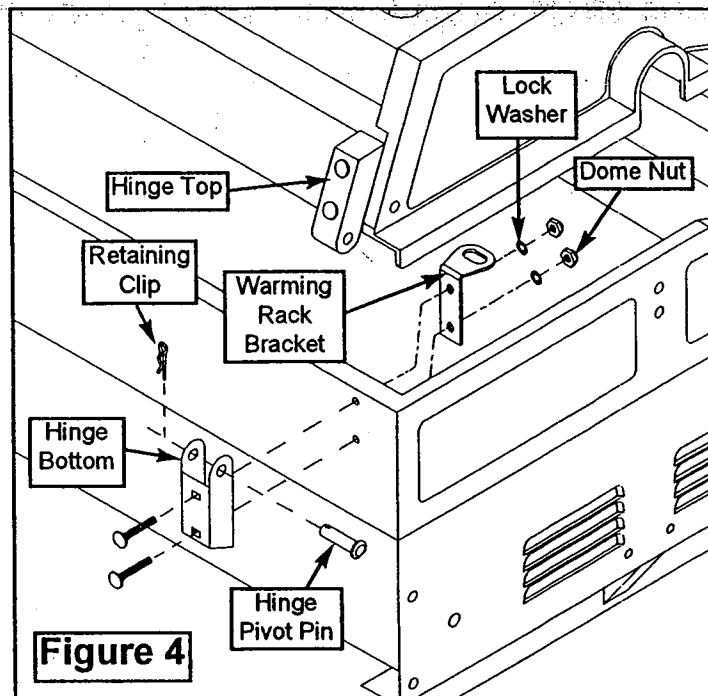
Aluminum-sided Hood Installation

4. Remove the Hood Assembly from the carton carefully. The Top Hinges have been aligned and fastened to the hood section prior to delivery.
5. Place barbecue on a stable flat surface and fit the Bottom Hinges with Warming Rack Brackets on the inside of the barbecue frame using the bolts, lock washers, and nuts provided (Figure 4).

Note: The warming rack brackets must be fitted. Failing to fit them will result in damage to the vitreous enamel finish.

DO NOT TIGHTEN NUTS AT THIS STAGE. FINGER TIGHT IS SUFFICIENT.

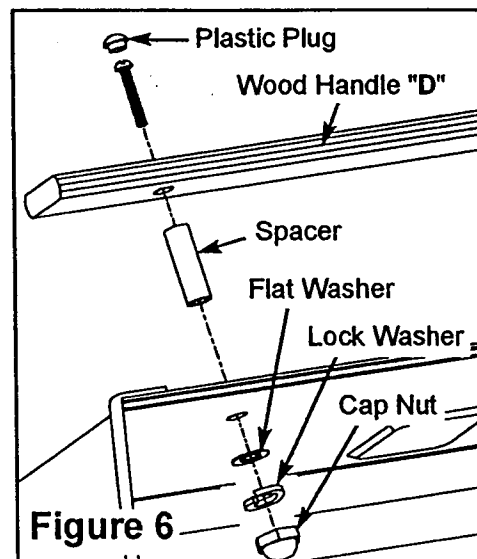
6. Place the hood section onto the barbecue in the closed position being careful not to damage the vitreous enameled edges. Place the hinge pivot pins into position (you may have to move the bottom halves of the hinge assemblies to achieve alignment). Now fit the retaining clips into the hinge pivot pins.



7. Roll the assembled barbecue and hood onto its back edge ensuring that the hood does not open, and holding the front edges of the hood and barbecue with one hand, tighten the four (4) nuts, securing the hinge and warming rack bracket with the other hand (Figure 5).

8. Fit handle "D" to the front of the Hood with the Bolts provided. The recesses in the Handle should face toward you and the Bolt passes through the Handle, Spacer, and Hood and is secured with the Washer, Lock Washer and Cap Nut Provided (see Figure 6). **DO NOT OVER-TIGHTEN.**

9. Fit the two Plastic Plugs into the Handle to cover the bolt heads.



Installing & Seasoning Cast Iron Burners

10. This Gas Grill must be connected to an appropriate **REGULATED** gas supply - refer to Safety Information.
11. Remove Drip Tray from packaging carefully. We recommend that you fill the drip tray with sand or Fat Soak, approximately ¼" deep, prior to using the grill initially, as this will help absorb any grease or residues from the barbecuing process. Change the sand on a regular basis.

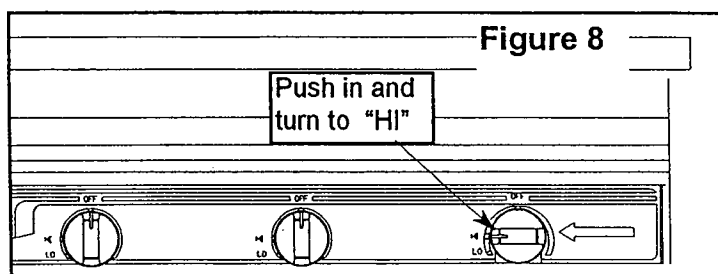
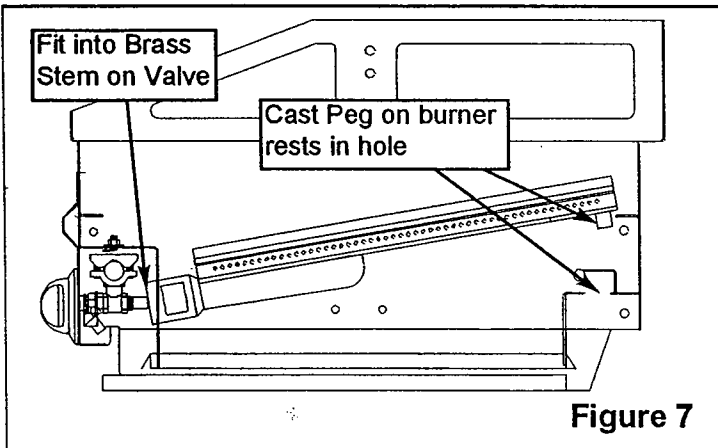
TIP:- For easier clean up, line the grease tray with heavy duty foil (shiny side down) and then cover with ¼" of sand.

IMPORTANT: PORCELAIN COATED BURNERS DO NOT HAVE TO BE SEASONED-Do NOT perform steps 13, 15, 16 & 17 on **PORCELAIN COATED** Burners.

NOTE: You must NEVER use just foil, as the reflected heat will be excessive and could damage the barbecue - it must be covered with ¼" of sand.

12. Remove the cast iron burners from packaging.
13. Coat each burner lightly with any vegetable cooking oil.
14. Place burners into Barbecue. The open end of the burner has to be installed over brass stem of valve (**Figure 7**) and then the rear of the burner is lowered down onto the back bracket locating the cast peg into the appropriate hole.

Note: Air Adjustment - The bolt on the side of each burner should be screwed all the way in and secured with the locking nut prior to installation.



15. Light the grill per instructions on page 7.
IMPORTANT! Lid must be in open position when lighting.

16. As each burner is lit, position each knob **between Medium and High for 10 minutes maximum.**

Note: During this process the **Rock Grate and Cooking Grills must not be installed** and the **Hood should be left open.**

17. **Turn burners OFF. Allow Cast Iron Burners to cool completely** and then lightly brush with vegetable oil again. Burners are now seasoned.

18. Remove the Deluxe Cast Iron Rock Grates from carton and install them into the barbecue above the Cast Iron Burners, ensuring they rest on top of the support tags. (**Figure 9**)

Note: The front side of the Cast Iron Rock Grate must be installed first and then lowered down onto the back support tags.

19. Place the Ceramic Rocks on top of the Rock Grate in correct position (**Figure 10**).
 20. Place the Porcelain cast iron cooking surfaces in position (**Figure 12**).
- Tip:** - A light coating of vegetable oil will prevent food from sticking to the grills.

