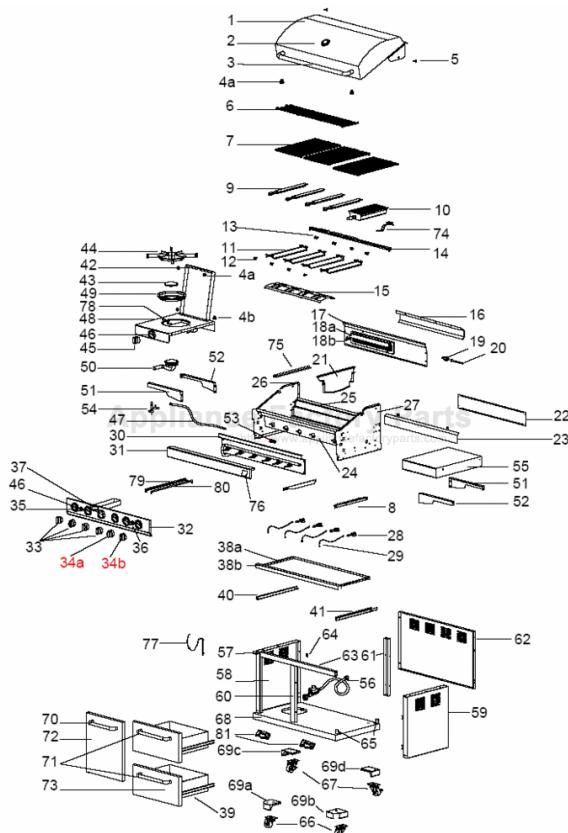




1-800-955-7075

# Grand Hall C3906ALP Owner's Manual

**Shop genuine replacement parts for Grand Hall  
C3906ALP**



**Find Your Grand Hall Grill Parts - Select From 203 Models**

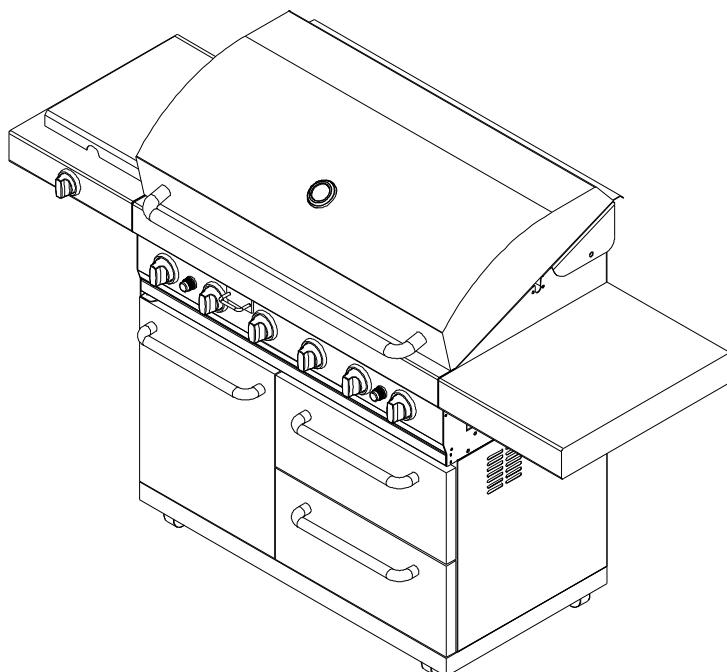
----- Manual continues below -----



Liquid Propane Gas (LPG)  
Grill

Model C3906ALP

## OPERATOR'S MANUAL



### Grill Information Center:

**Call us first** if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call before returning to the store.

**1-800-761-5456**

8am-4:30pm CST, Monday through Friday

### IMPORTANT:

**Y NOTE TO ASSEMBLER/INSTALLER:**

Leave this manual with the consumer.

**Y NOTE TO CONSUMER:**

Keep this manual for future reference.

**Y RECORD YOUR SERIAL#** \_\_\_\_\_

(see silver CSA label on main body of grill)



### WARNING



Y Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

Y Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed and maintained.

Y **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.

Y **THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.**

Y Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

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## WARNING

1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter 350°F (177°C)
4. Do not leave oil/grease unattended.

## 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

- LPG grill models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never obstruct the flow of ventilation air around your gas grill housing.
- Never disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call: 1-800-761-5456 for an authorized replacement hose.

## WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

## WARNING

The Grease Draining Tray and Grease Receptacle must be visually inspected before each grill use. Remove any grease and wash Grease Draining Tray and Grease Receptacle with a mild soap and warm water solution. **Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.**

# Pre-Assembly Instructions For Your Safety



## WARNING



Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

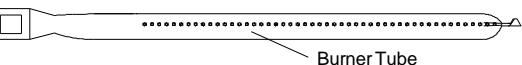
**To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use.** Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver.
  2. Carefully lift each Burner up and away from the Gas Valve Orifice.
  3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
  4. Refer to the figure below and perform one of these 3 cleaning methods:
- METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



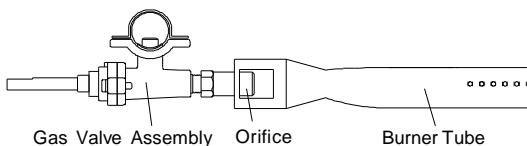
TO CLEAN BURNER TUBE, INSERT HOOK HERE

9



- METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

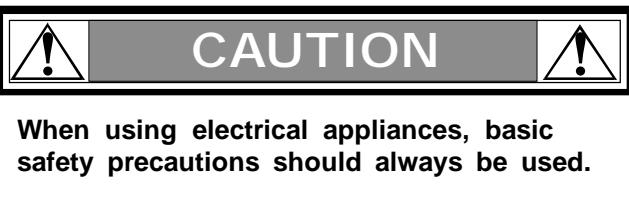


To expedite the assembly process follow these general guidelines:

- Tools Required for Assembly** include:
  - protective work gloves
  - protective eyewear
  - Phillips Head Screwdriver While it is possible for one person to unpack this gas grill, obtain assistance from another person when handling the large pieces.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call the:  
**Grill Information Center 1-800-761-5456**  
8am-4:30pm CST, Monday through Friday

### Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2*.

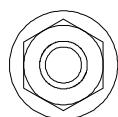
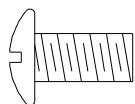


## CAUTION

When using electrical appliances, basic safety precautions should always be used.

## Hardware Pack Parts List for Model C3906ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06024002A	Hardware Pack	1	For use in assembly
S112G04081	Phillips Head Screw 1/4"x1/2"	8	Install Side Shelves to Left / Right Bowl Panels
S112G04061	Phillips Head Screw 1/4"x3/8"	3	Secure Right Bowl Panel to Right Side Shelf
S313G04081	Flange Nut 1/4"	3	
S112G03061	Phillips Head Screw 3/16"x3/8"	2	Secure Left/Right Side Shelves to Control Panel
S112G04061	Phillips Head Screw 1/4"x3/8"	3	Secure Left Bowl Panel and Side Burner Hose Bracket to Left Side Burner Shelf
S313G04081	Flange Nut 1/4"	3	



Phillips Head Screw 1/4"x1/2"  
Qty. 8  
Part # S112G04081

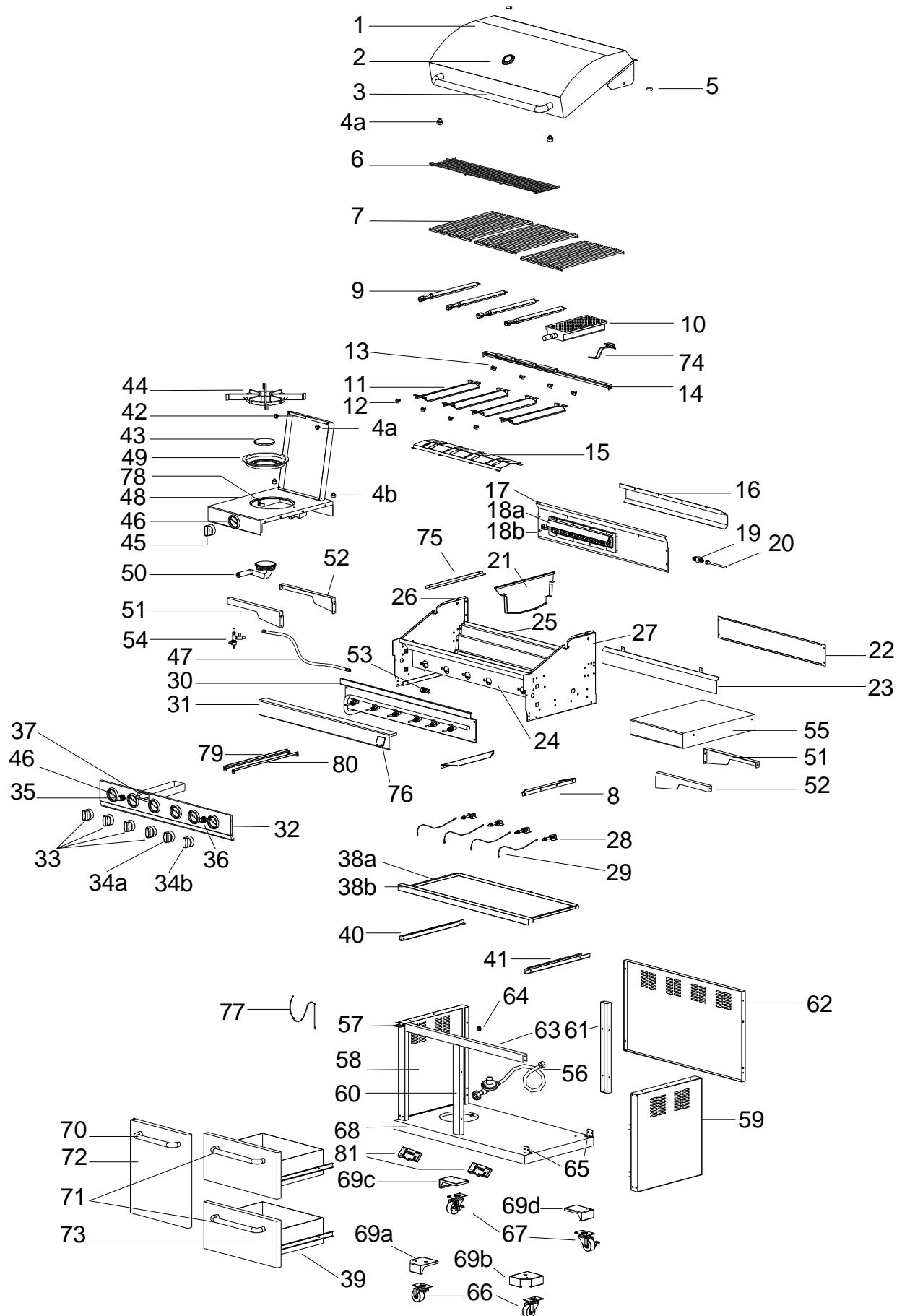
Flange Nut 1/4"  
Qty. 6  
Part # S313G04081

Phillips Head Screw 1/4"x3/8"  
Qty. 6  
Part # S112G04061

Phillips Head Screw 3/16"x3/8"  
Qty. 2  
Part # S112G03061

\* Two Batteries/AA included in the Hardware Pack.

## Parts Diagram for Model C3906ALP



## Parts List for Model C3906ALP

KEY	DESCRIPTION	PART #	QTY
1	Lid	P00145036A	1
2	Temperature Gauge	P00601071A	1
3	Lid Handle	P00205068B	1
4a	Protective Pad	P05518011I	4
4b	Protective Pad	P05518002I	2
5	Lid Hinge	P05501020A	2
6	Cooking Rack/Secondary	P01517004B	1
7	Cooking Grid	P01604013B	3
8	Grease Draining Plate	P06902006C	2
9	Burner/Main	P02008024A	4
10	Infra-red Burner Assembly	P02005008A	1
11	Savor Plate®	P01708033B	4
12	Savor Plate® Bracket, Front	P03328015A	4
13	Savor Plate® Bracket, Rear	P03328017A	4
14	Burner Bracket	P02204104B	1
15	Grease Tray Heat Shield	P06904018C	1
16	Back Burner Wind Shield	P06906023C	1
17	Back Burner Frame	P06906022C	1
18a	Back Burner Assembly	P02007053A	1
18b	Back Burner Electrode Assembly	P02614025A	1
19	Back Burner Orifice	P06534005A	1
20	Back Burner Extension Tube	P03717038B	1
21	Burner Heat Shield	P06906039C	1
22	Rear Wind Shield, Upper	P0075102BC	1
23	Rear Wind Shield, Lower	P0075202BC	1
24	Bowl Panel, Front	P0073862DC	1
25	Bowl Panel, Rear	P0072562FC	1
26	Bowl Panel, Left	P0072062EC	1
27	Bowl Panel, Right	P0072162EC	1
28	Gas Collector Box with Electrode	P02609007B	4
29	Electric Wire Set	P02615087A	1
30	Gas Valve/Manifold Assembly	Y0060316	1
31	Control Panel, Upper	P02910663A	1
32	Control Panel, Lower	P02910673A	1
33	Control Knob for Main Burner	P03429012J	4
34a	Control Knob for Back <b>Burner</b>	P03429022J	1
34b	Control Knob for Infra-red Burner	P03429122J	1
35	Electric Ignitor, 4-port	P02502164C	1
36	Electric Ignitor, 2-port	P02502172C	1
37	Smoker Drawer	P06701017A	1
38a	Grease Tray	P02717173C	1
38b	Grease Tray Handle	P00213006B	1
39	Drawer Slide Set	P01907006B	4
40	Bowl Support Bracket, Left	P01301006B	1
41	Bowl Support Bracket, Right	P01302006B	1
42	Side Burner Lid	P0011540AA	1
43	Side Burner Cap	P02013054B	1
44	Side Burner Pot Support	P00814003A	1
45	Control Knob For Side Burner	P03429032J	1
46	Control Knob Seat	P03415014A	7
47	Side Burner Connection Hose	P03705046J	1

## Parts List for Model C3906ALP

KEY	DESCRIPTION	PART #	QTY
48	Side Burner Frame	P01106012B	1
49	Side Burner Body	P01106013B	1
50	Side Burner	P02004010A	1
51	Side Shelf Bracket, Left Front, Right Rear	P01211011A	2
52	Side Shelf Bracket, Right Front, Left Rear	P01213011A	2
53	Quick Connecter	P03901027A	1
54	Side Burner Gas Valve Assembly	P03218030G	1
55	Side Shelf Right	P01107039B	1
56	Regulator with hose	P03633003A	1
57	Door Hinge Bracket	P03314041C	1
58	Cart Side Panel, Left	P07602019A	1
59	Cart Side Panel, Right	P07603019A	1
60	Cart Support, Front	P01907007B	1
61	Cart Support, Rear	P01907008B	1
62	Cart Rear Panel	P07701056A	1
63	Cart Bracket,Front	P01316005B	1
64	Protective Cap	P06801017G	1
65	Cart Reinforcing Bracket	P03328024C	4
66	Caster 2-1/2 in.	P05117008E	2
67	Caster 2-1/2 in., with Brake	P05117006E	2
68	Cart Bottom Shelf	P01010016C	1
69a	Caster Seat,LF	P05327009Q	1
69b	Caster Seat,RF	P05327011Q	1
69c	Caster Seat,LR	P05327010Q	1
69d	Caster Seat,RR	P05327012Q	1
70	Door Handle	P00205073B	1
71	Drawer Handle	P00205080B	2
72	Door	P04302030A	1
73	Drawer	P01901007B	2
74	Infra-red Burner Electrode Assembly	Y0320010	1
75	Bowl Wind Shield	P0075301BC	1
76	Name Plate	P00407010D	1
77	Lighting Stick	P05507031E	1
78	Side Burner Electrode	P02614027C	1
79	Smoker Drawer Bracket, Left	P03328025A	1
80	Smoker Drawer Bracket, Right	P03328026A	1
81	Weight	P05344002A	2
	Cover	P07007033B	1
	Rotisserie Assembly	Y0250104	1
	Operator Manual	P80170002A	1
	Hardware Pack	P06024002A	1

For the repair or replacement parts you need:

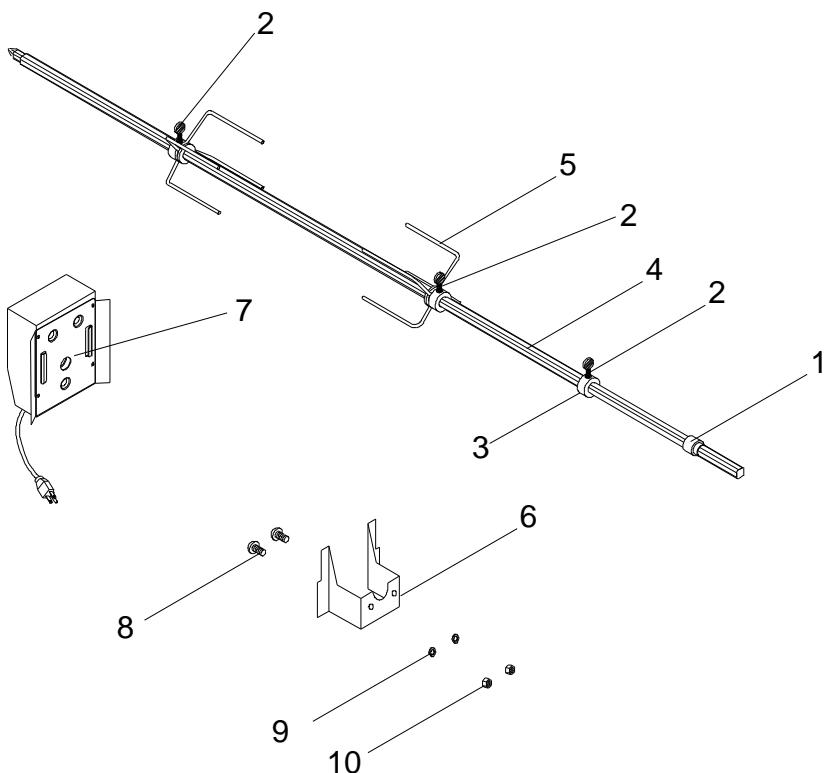
Call our Grill Information Center at **1-800-761-5456**

To obtain the correct replacement parts for your gas grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

**Important:** Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

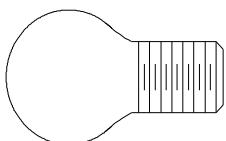
## Y0250104 Rotisserie Assembly Parts Diagram



## Y0250104 Rotisserie Assembly Parts List

KEY	DESCRIPTION	PART#	QTY
1.	Rot. Bushing	P05508092A	1
2.	Rot. Thumbscrew 3/8"x1/2"	S196G06081	3
3.	Rot. Collar	P05508091A	1
4.	Rot. Spit	P05508154A	1
5.	Rot. Holding Fork	P05508090A	2
6.	Rot. Motor Bracket	P05508141A	1
7.	Rot. Motor/AC	P07101039B	1
8.	Rot. Screw#10-24x3/4"UNC	S112G10121	2
9.	Rot. Washer	S411G03081	2
10.	Rot. Nut #10-24	S362G10121	2

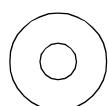
## Hardware for Rotisserie



Rot. Thumbscrew  
3/8"x1/2"  
Qty. 3  
Part # S196G06081



Rot. Screw#10-24x3/4"  
UNC  
Qty. 2  
Part # S112G10121



Rot.Washer  
Qty. 2  
Part # S411G03081

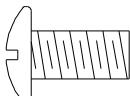


Rot. Nut.#10-24  
Qty. 2  
Part # S362G10121

# Assembly Instructions

## 1 Install Side Shelves to Left and Right Bowl Panel

- Insert the 2 Phillips Head Screws 1/4"x1/2" half-way in to holes on upper rim Right Bowl Panel.
- Align the Right Side Shelf keyholes with the 2 screws (Fig. 1) and tighten the 2 screws securely from the underside of Side Shelf.
- Insert the 2 Phillips Head Screws 1/4"x1/2" in to threaded holes on lower rim Right Bowl Panel from the underside of Side Shelf and tighten the 2 screws securely.
- Repeat for Left Side Burner Frame. (Fig. 2).



Phillips Head Screw 1/4" x 1/2"

Qty. 8

Part # S112G04081

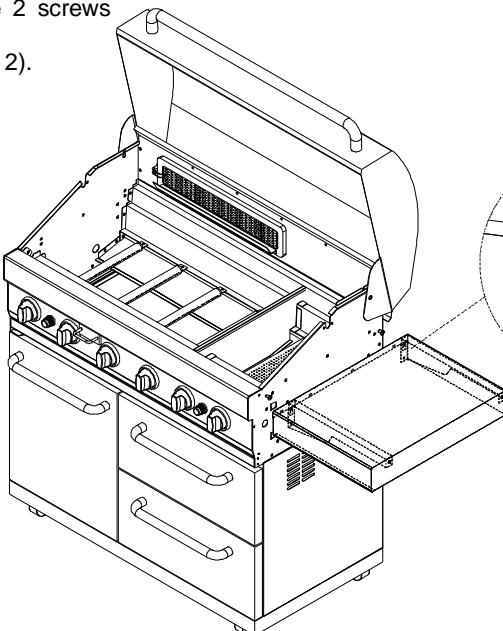


Figure 1

## 2 Secure Right Bowl Panel to Right Side Shelf

- Insert the 1 Phillips Head Screw 3/16"x3/8" in to threaded holes on Upper left rim Bowl Panel from the underside of Side Shelf and tighten securely (Fig. 3).
- Repeat step for Left Side Burner Shelf.
- Secure Right Bowl Panel to Right Side Shelf using 3 Phillips Head Screws 1/4"x3/8" and 3 Flange nuts 1/4" and tighten securely. (Fig. 4).



Phillips Head Screw 3/16" x 3/8"

Qty. 2

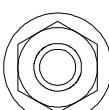
Part # S112G03061



Phillips Head Screw 1/4" x 3/8"

Qty. 3

Part # S112G04061



Flange Nut 1/4"

Qty. 3

Part # S313G04081

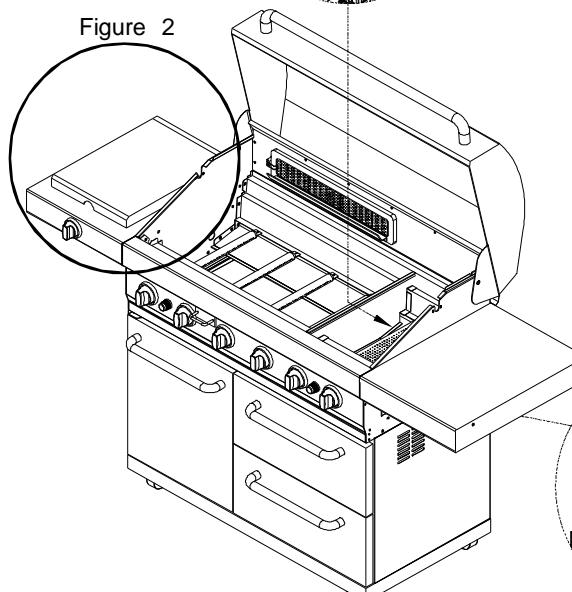


Figure 2

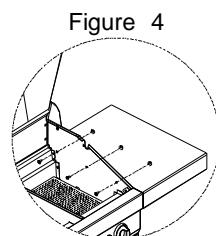
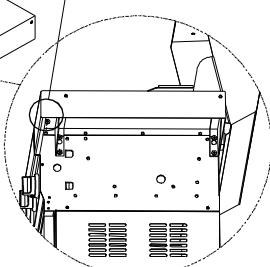
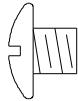


Figure 3

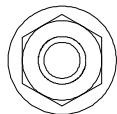


### 3 Secure Left Bowl Panel and Side Burner Hose Bracket to Left Side Burner Shelf

- Insert 3 Phillips Head Screws 1/4"x3/8" and 3 Flange nuts 1/4" to outer holes of Left Bowl Panel and tighten securely. (Fig. 5).

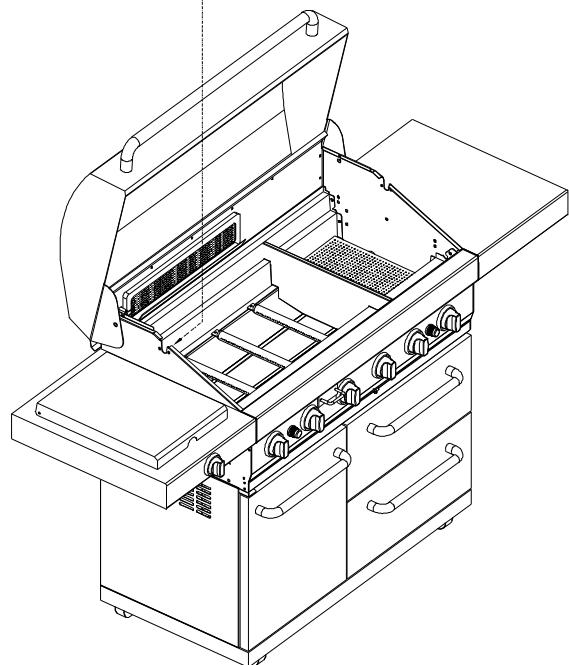
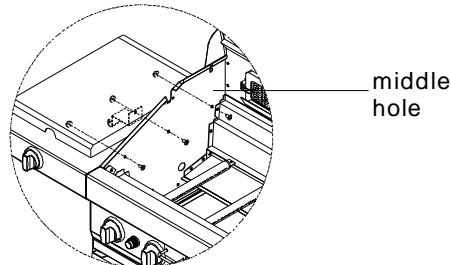


Phillips Head Screw 1/4"x3/8"  
Qty. 3  
Part # S112G04061



Flange Nut 1/4"  
Qty. 3  
Part # S313G04081

Figure 5



### 4 Install Side Burner Connection Hose

- Push back Sleeve of the Socket. See Figure A.  
Insert Plug then release Sleeve. See Figure B.  
Push Plug until sleeve snaps forward locking the  
Plug into the Socket. See Figure C.
- Push the Side Burner Hose into Side Burner Hose  
Bracket. (Fig. 6).

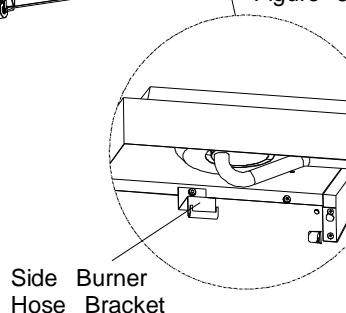
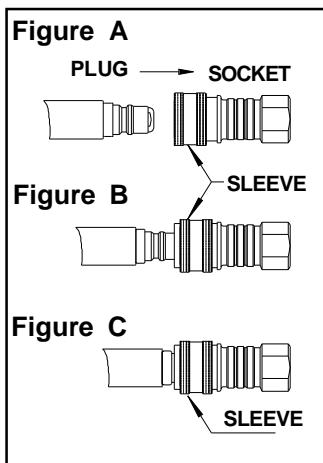
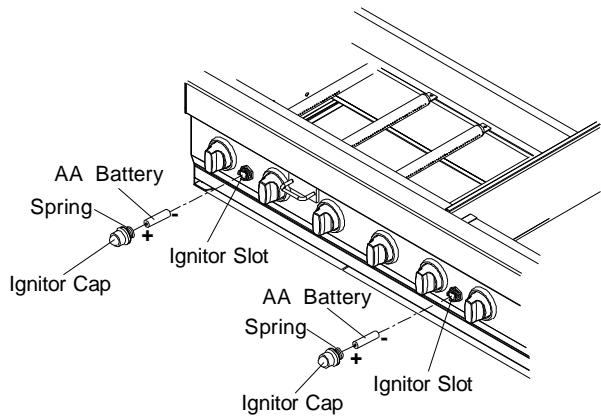


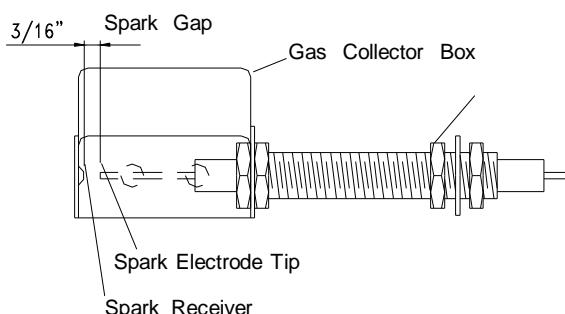
Figure 6

**5****Install Ignitor Battery**

- Unscrew Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.
- Repeat to install the other AA battery into the Ignitor Slot.

**6****With the assistance of another person, perform this Electrode Check before proceeding.**

This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.



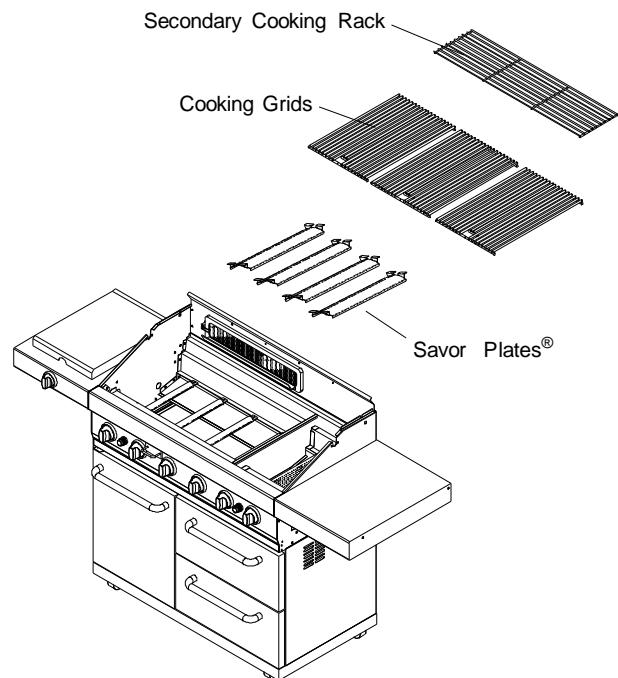
- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
  - Using an adjustable wrench, loosen the Inside Nut until the Gas Collector Box can be turned upward.
  - If the gap between the Spark Electrode Tip and Receiver is more than 3/16" use long nose pliers to gently squeeze the Gas Collector Box to narrow gap.
  - Return the Gas Collector Box to its original position, secure the Inside Nut and try the Electrode Check again. If no "clicking" sound is heard:
    - AA Battery may be installed backwards.
    - Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.

**7**

- Open side burner lid. Remove packing material (cardboard and styrofoam) from burner and pot support.
- Push and turn side burner Control Knob to HIGH. Look for spark between tip of electrode and burner.
- If you don't see a spark from side burner electrode, adjust gap between electrode and burner surface to 3/16 in.

**8****Install Cooking Components**

- Place the Savor Plates® on the Savor Plate® Rack and place on the lower ledge above the Burners.
- Place the Cooking Grids on the ledge above the Savor Plates®.
- Place the Secondary Cooking Rack into the holes on the upper left and right of the Back Burner frame with the bottom resting in the slots on either side of the Grill Bowl.

**Final Grill Assembly Step**

When you have finished assembling your grill be sure that all screws are tightened for safe operation of your grill.

**WARNING**

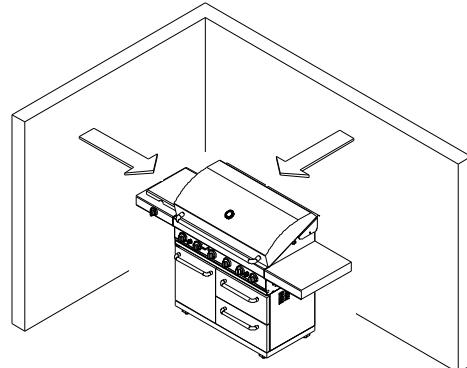
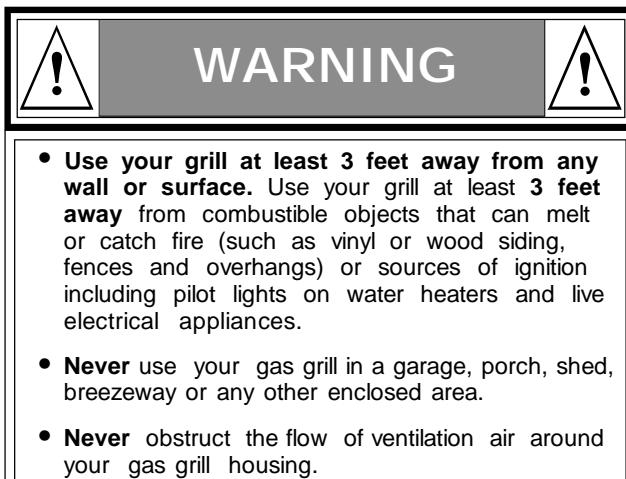
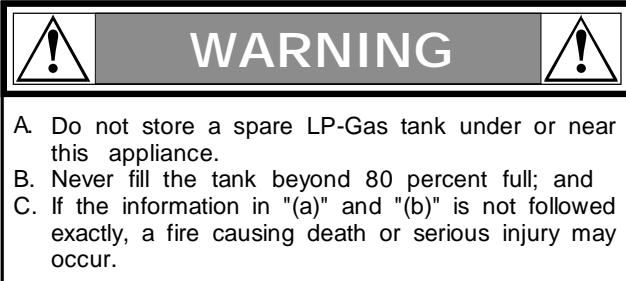
Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

## USE AND CARE INSTRUCTIONS

### CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank, not included with grill. **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause malfunction of LP Gas tank, regulator and/or grill.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank used must have a collar to protect the tank valve.
- Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. **Replacement regulators and hose assemblies must be those specified by the Manufacturer.**
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage **always** disconnect the LP Gas tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly can be seen after opening the doors (if applicable) and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again.
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.
- Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

- Never** allow children to operate your grill. Do not allow children or pets to play near your grill.
- Use of alcohol or drugs may impair the ability to assemble and operate the appliance.
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, cover the grill and turn off the burner and gas supply.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- The grill is not intended for commercial use.



## USE AND CARE INSTRUCTIONS

### NOTE about LP Gas Tank Exchange Programs

Many retailers that sell grills offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this manual.

Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.

Leak test new and exchanged LP Gas tanks BEFORE connecting one to your grill.

### How to Leak Test your LP Gas Tank

#### For your safety:

All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.

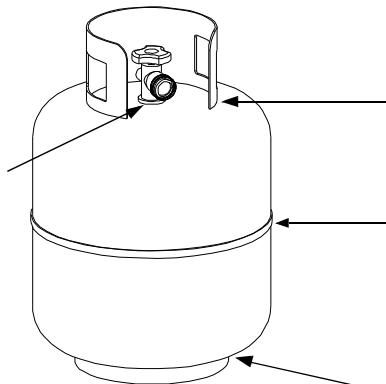
When checking for gas leaks do not smoke.

Do not use an open flame to check for gas leaks.

Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.

Do not use household cleaning agents. Damage to gas assembly components can result.

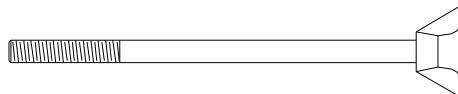
- Use a clean paintbrush and a 50/50 mild soap and water solution.
- Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
- If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



### LP Gas Model only:

#### Secure a 20lb LP Gas Tank to Gas Grill

- Turn your LP Gas Tank Valve clockwise to the closed or OFF positon.
- Place LP Gas tank into tank hole on bottom shelf
- Install the tank so the Tank Valve faces the rear right corner of cabinet.
- Screw the Wing Bolt in to secure the gas tank.

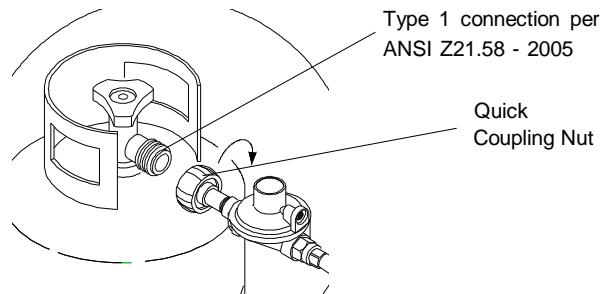


Wing Bolt 5/16"x4-1/2"  
Qty. 1  
Ref. # S233G05461

### LP Gas Model only:

#### Connect Regulator with Hose to your LPG Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.
- Open the tank valve 1/4 to 1/2 (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Checking for LP Gas Leaks". If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.



**CAUTION:** When the appliance is not in use the gas must be turned off at the tank.



### WARNING



If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

## USE AND CARE INSTRUCTIONS

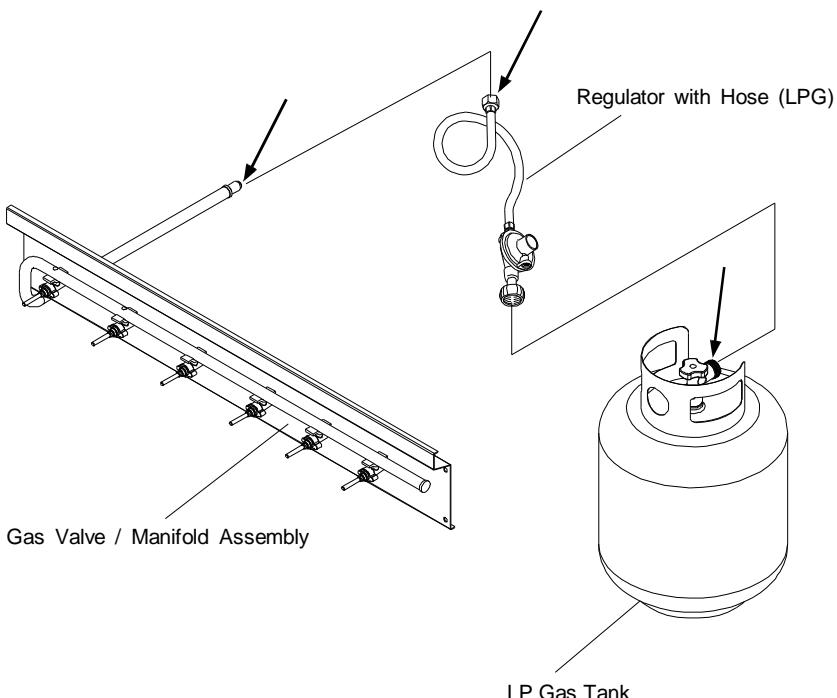
### Check all connections for LP Gas Leaks

**Never** test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

### Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.



### WARNING

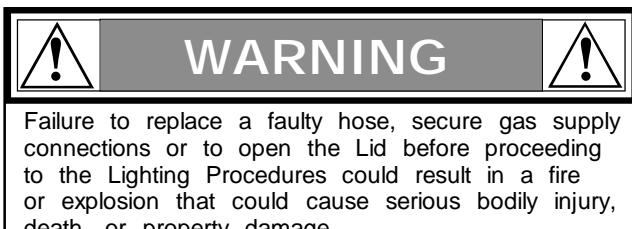


If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-761-5456 or your gas supplier for repair assistance.

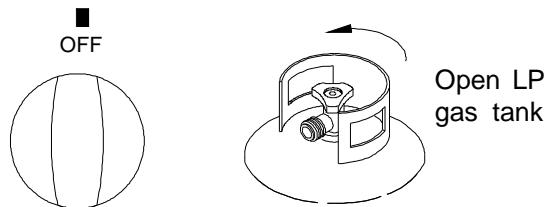
# USE AND CARE INSTRUCTIONS

## Grill Lighting Instructions

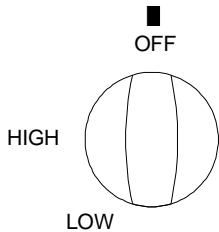
- Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
- Familiarize yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting grill or checking gas supply connections.
- Be sure the LP Gas tank is filled or the Natural Gas Line is attached to the gas source.
- Open the Grill Lid during lighting.
- Check that the end of each Burner Tube is properly located over each Valve Orifice.



- Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4 of a turn**. For Natural Gas open the Shut Off Valve at source.

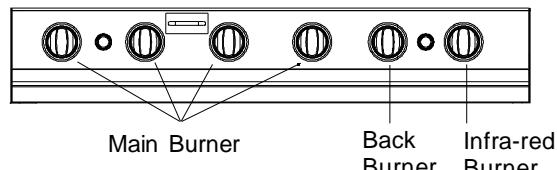


Push and turn the RIGHT Main Burner Control Knob to **HIGH**. Always light the right Main Burner first. Press the electric ignitor 3 to 4 seconds to light the burner.



- If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
- After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn for 1/2 of one complete turn.
- Once one Main Burner is lit, the adjacent Burner can be lit by turning its Control Knob to HIGH.

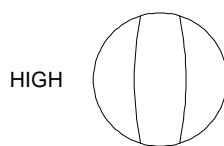
## Burner Control Knobs on Control Panel



## Infra-red Burner Lighting Instructions

- Follow steps 1 through 4 of the Grill Lighting Instructions.
- Then, push and turn the Infra-red Burner Control Knob to HIGH and press the electric ignitor 3 to 4 seconds to light the burner. Hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.

OFF

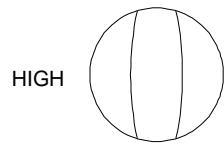


- After the Infra-red Burner is lit it will reach cooking temperature quickly. The orange/red glow will even out within minutes.

## Back Burner Lighting Instructions

- Follow steps 1 through 4 of the Grill Lighting Instructions.
- Then, push and turn the Back Burner Control Knob to HIGH and press the electric ignitor 3 to 4 seconds to light the Burner. Hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.

OFF



- After the Back Burner is lit it will reach cooking temperature quickly. The orange/red glow will even out within minutes.

**IMPORTANT:** Do not use the Back Burner and Main Burners at the same time.

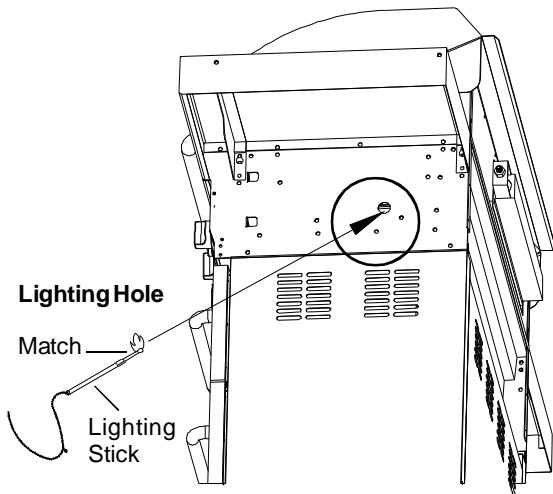
## Side Burner Lighting Instructions

- Follow steps 1 through 5 of the Grill Lighting Instructions.
- Open Side Burner Lid during lighting.
- Push and turn the Control Knob to HIGH. The built-in spark ignitor will light the burner automatically.
- You may have to push and turn the Control Knob up to 3 to 4 times to light.
- If the burner does not occur, turn the Burner Control off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

## USE AND CARE INSTRUCTIONS

### Manually Lighting Your Grill By Paper Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 6 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Lighting Hole on the left side of the grill as shown below. Turn the nearest Control Knob to the HIGH setting to release gas. The Burner should light immediately.



### WARNING



**Never** lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the Lighting Hole or Burners when lighting your grill by match.



### WARNING



Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Y Shut off gas supply to the gas grill.
- Y Turn the Control Knobs to OFF position.
- Y Open the Grill Lid.
- Y Put out any flame with a Class B fire extinguisher.
- Y Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Operator's Manual.



### WARNING



If ignition does not occur in 5 seconds, turn the Control Knob(s) and gas source OFF and conduct a leak test as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

### Troubleshooting

#### If the grill fails to light :

- Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
- If your grill still fails to light, check gas supply and connections.
- Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

- Misalignment of Burner Tubes over Orifices

**Correction:** Reposition Burner Tubes over Orifices.

- Obstruction in gas line

**Correction:** Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.

- Plugged Orifice

**Correction:** Remove Burners from grill by removing the screw from the rear of each Burner using long nose pliers. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, screws and cooking components.

- If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center 1-800-761-5456 8am to 4:30pm CST, Monday through Friday.

- Obstruction in Burner Tubes

**Correction:** Follow the Burner Tube cleaning procedure on page 21 of this Operator's Manual.

- Misalignment of Ignitor on Burner

**Correction:** Check for proper position of the Electrode Tip as shown in **step 6 page 11**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed, turn any Main Burner Control Knob to IGN then push in and watch for the presence of a spark at the Electrode.

- Disconnected Electric Wires

**Correction:** Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.

- Weak AA battery

**Correction:** Unscrew the Ignitor Cap and replace the battery.

- If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.

#### To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.

- Turn off the gas at the tank valve.

For Natural Gas shut off NG valve.

- Disconnect regulator from LP Gas tank.

For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.

- Let unit stand 5 minutes to allow air to purge.

- Reconnect regulator to the LP Gas tank.

For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.

- Turn tank valve on SLOWLY 1/4 of a turn.

For Natural Gas open Shut Off valve.

- Open the Grill Lid.

- Push and turn the Right Main Burner Control Knob to **HIGH**.

- Press Electric Ignitor for 3-4 seconds to light the burners.

## USE AND CARE INSTRUCTIONS

### CORRECT ROTISSERIE USE

1. Read all instructions before initial use.

**IMPORTANT:** When using electrical appliances, basic safety precautions should always be used.

The Rotisserie Motor is set **for 120V**, 60Hz AC current.

The Rotisserie is for outdoor use only.

Do not let children operate or play nearby your grill or Rotisserie.

#### **Connecting Rotisserie**

2. Always attach the assembled Rotisserie to your grill first and then plug the Cord into an outlet.

#### **Operating Rotisserie**

3. Do not operate the Rotisserie if the cord or plug becomes damaged, or if the Rotisserie malfunctions or has been damaged in any manner.

The use of accessory attachments is not recommended by the manufacturer and may cause injuries. Do not use this Rotisserie other than intended use.

Do not immerse Electrical Cord, Plug or Motor in water or expose to rain, as this may result in an electrical shock.

#### **Disconnect Rotisserie**

4. Careful as all surfaces will be hot, both grill and Rotisserie parts. Use protective mitts to handle the Rotisserie.

Unplug the Rotisserie from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.

When Roitsserie cooking place a Cooking Pan under the food to be cooked as this will capture the drippings and keep your grill clean of excess grease which could cause a fire.

CAUTION: Handle with care when moving a Cooking Pan with hot oils

Should a grease fire occur, turn the burners and gas off and leave the grill lid Closed until the fire is out.

#### **Store the Rotisserie indoors**

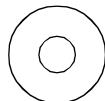
5. When Rotisserie is not in use, store it indoors in a dry place.

## Rotisserie Instructions

1. Remove all components from the carton.
2. Attach the Motor Bracket on the outside of the right grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Tighten securely using two Screws #10-24x3/4" UNC, Plain Washers and Nuts provided.



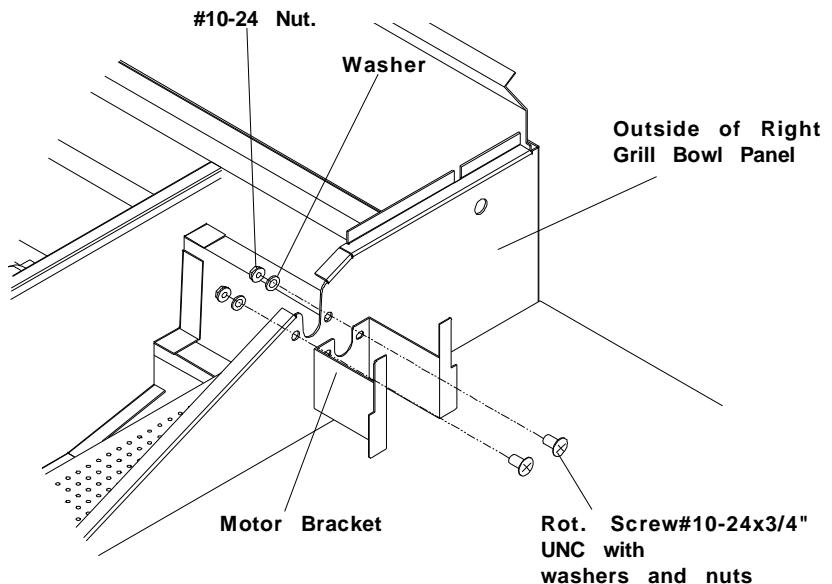
Rot. Screw #10-24x3/4" UNC x2



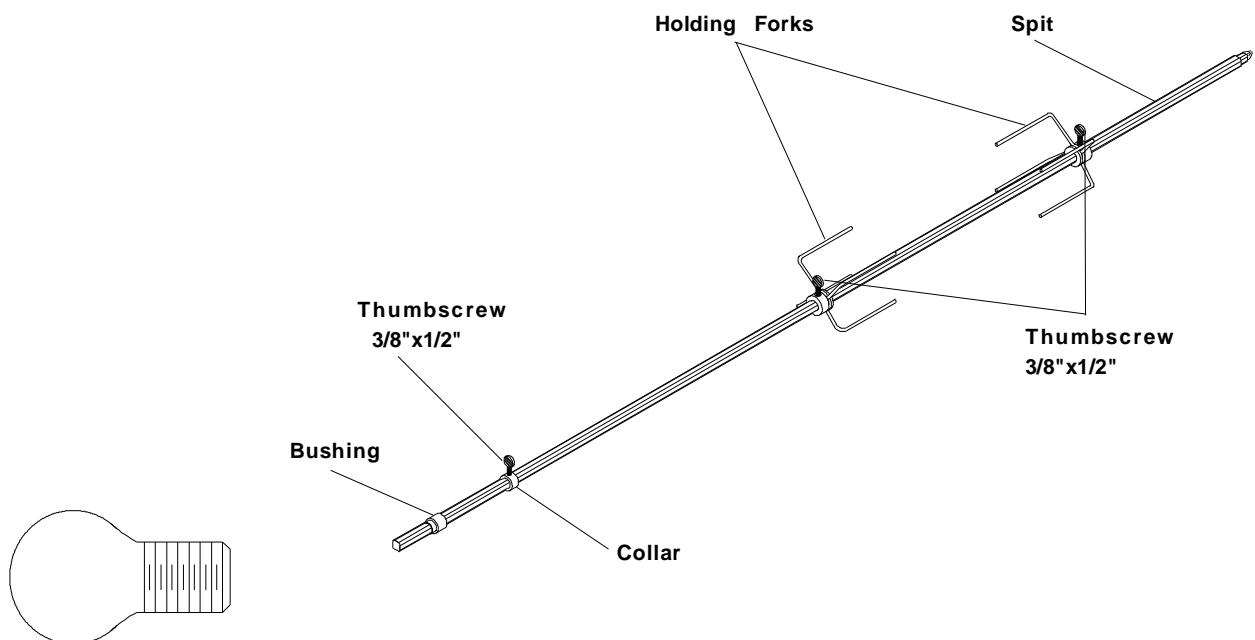
Rot. Washer x2



Rot. Nut #10-24 x2

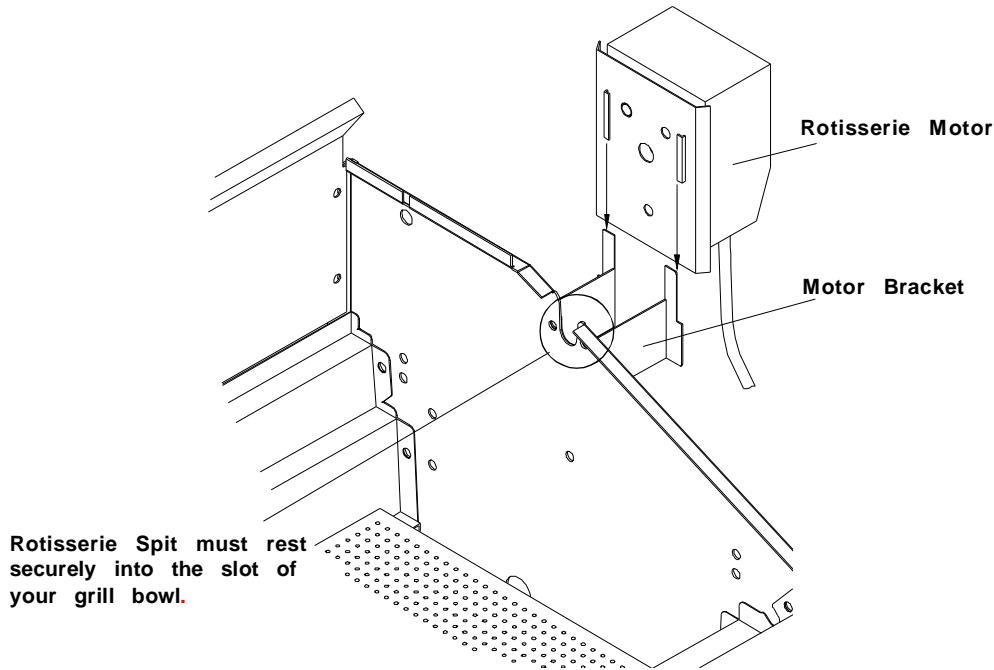


3. Slide a Holding Fork onto each end of the Rotisserie Spit. Adjust spacing between Holding Forks to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Collar and Bushing onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill.

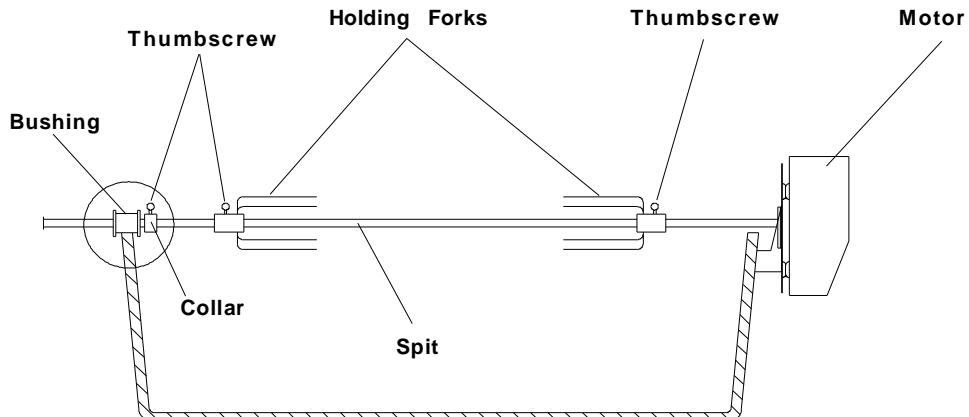


Rot.Thumbscrew 3/8"x1/2" x3

4. Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown below. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation insures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



5. Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the right side of your grill and the Handle on the left side. Place the Bushing into the slot opening on the left side of your grill bowl, then tighten the Collar Thumbscrew to the right of the Bushing. The Collar will stabilize the Rotisserie during the cooking process and the Bushing allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



The Bushing and Collar must always be used with this Rotisserie.

BEFORE rotisserie cooking you will need to remove the Cooking Grid(s) and possibly the Savor Plates® from your grill. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.

## CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

**CAUTION:** Be sure your grill is OFF and cool before cleaning.

### Cleaning The Cooking Grids

- Before initial use, and periodically, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

### Cleaning The Savor Plates®

- Periodically you should wash the Savor Plates® in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Savor Plates® thoroughly before you reinstall them into the cooking bowl.

### Cleaning The Grease Tray and Receptacle

- To reduce the chance of fire, the Grease Draining Tray and Grease Receptacle (some models) should be visually inspected before each grill use. Remove any grease and wash Grease Tray and Receptacle with a mild soap and warm water solution.

### Cleaning the Inside of the Grill Lid

- Grease can have a tendency to build up on the inside of the Grill Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

### Annual Cleaning of The Grill Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months or as often as needed you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape. Follow these steps:

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP gas tank valve to the full OFF position. For Natural Gas shut off valve.
3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
4. Remove and clean the Savor Plates®, Cooking Grids, Cooking Rack and Grill Burners.
5. Cover each Gas Valve Orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.

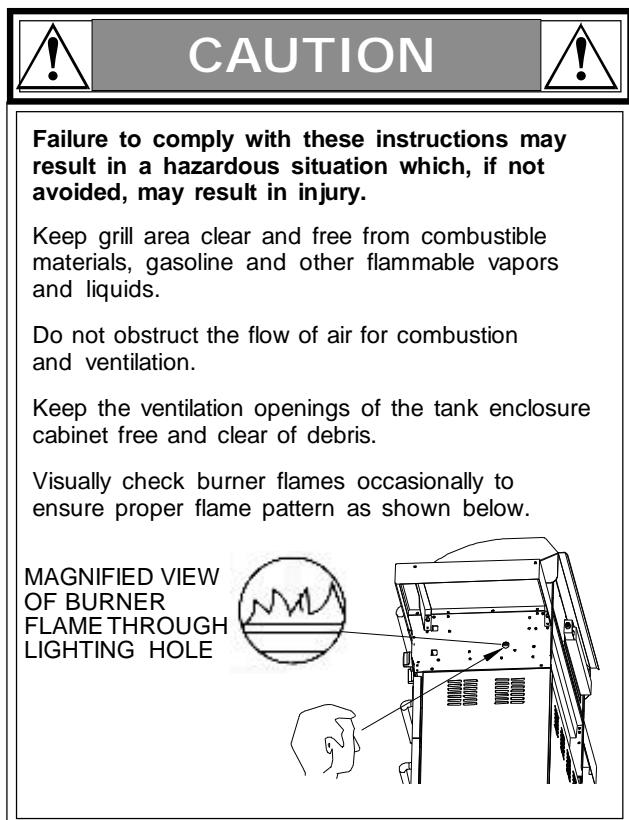
10. Replace Savor Plates® and Cooking Grids.

11. Reconnect the gas source and observe the Burner flame for correct operation.

### Cleaning Exterior Stainless Steel Surfaces:

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. After removing any protective PVC film from the Grill Lid and Control Panel use a Stainless Steel Cleaner to polish the stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill. Follow these steps for the best results.

1. Turn the LP Gas tank valve (clockwise) to the full OFF position. Disconnect the regulator and hose assembly from LP Gas tank. For Natural Gas shut off valve and disconnect the NG regulator and hose from valve. Cover exposed gas fitting with aluminum foil.
2. Remove dirt or grease using a soft cloth and polish stainless surfaces. Wipe with a soft cloth.
3. Remove aluminum foil from exposed gas fitting and allow grill to air dry before attaching the regulator and hose to your LP Gas tank, or attaching the regulator and hose to Natural Gas valve.



## CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position. For Natural Gas shut off NG valve.
3. Detach the LP Gas regulator assembly from your gas grill. For Natural Gas detach NG regulator from your grill.
4. Remove the Cooking Grids and Savor Plates® from your grill.
5. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver. Remove screws along all sides of the Infra-red Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

**METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

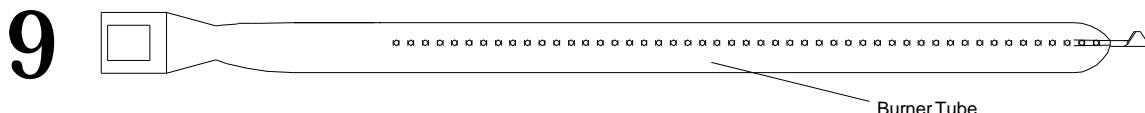


**METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.

**METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

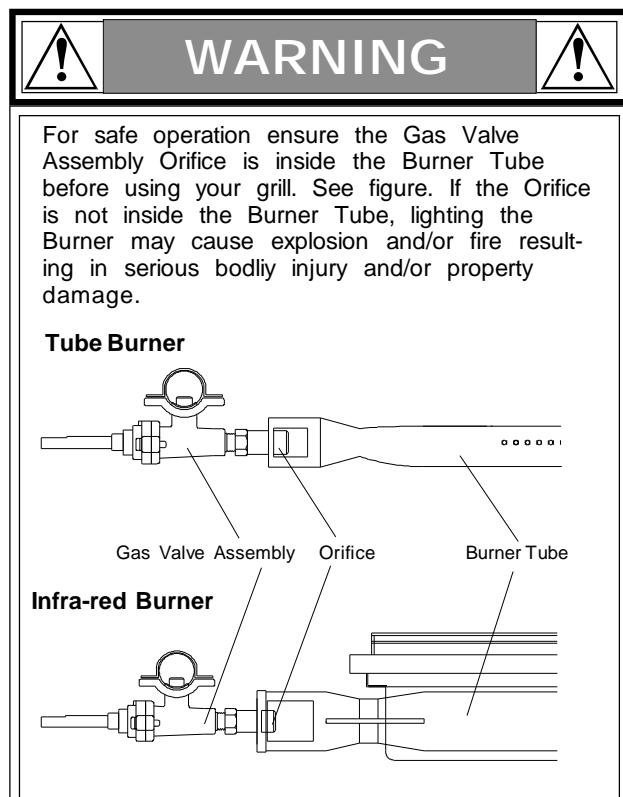
**Figure 1**

TO CLEAN BURNER TUBE,  
INSERT HOOK AS INDICATED BY THE ARROW



Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. After each use of the main grill or infra-red cooking zone it is necessary to burn off food particles and drippings which can clog Burner ports and reduce Burner performance. OPEN the grill Lid, ignite the burner(s) and operate grill on HIGH setting for 3 to 5 minutes. You can close the Lid if only main Burners are lit, but NEVER close the Lid over a lit Infra-red Burner.
2. Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip. DO NOT use a stiff brush or sharp tool of any type on the fragile infra-red Burner.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.



# Cooking Instructions

## Burn-Off

- Before cooking on your gas grill for the first time, you should "burn off" the grill to eliminate any odor or foreign matter. Ignite the main burners, lower the Lid, and operate grill on HIGH setting for 3 to 5 minutes. The Lid must be open if the infra-red burner is lit.  
**CAUTION:** Operating your grill on the HIGH setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended when in use.**

## Preheating

- To preheat main burners, light your grill on HIGH, lower the Lid and follow this timetable. To preheat the infra-red burner the Lid must be open.
- Y For high temperature cooking, preheat grill 3 to 5 minutes.
- Y For low temperature cooking, preheat grill 3 minutes.
- Y To slow cook, preheating is not necessary.

## Cooking Temperatures

- High setting:** The HIGH Control Knob setting should only be used to pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete. **Never** use the HIGH setting for extended cooking.
- Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking, rotisserie cooking and cooking lean cuts such as fish.

## An Important Note About Cooking Temperatures

- The suggested heat settings and cooking times shown in the following pages are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these condition vary, and no two backyards are alike, we offer this guide as a convenience. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.
- Y The infra-red cooking area is for quick searing. Once seared, reduce heat and continue cooking or move food to the primary cooking area to finish cooking.
- Y The middle and back primary cooking areas offer high heat for grilling.
- Y The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables.
- Y The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

## Direct Cooking using Main Burners or Infra-red Burner

- The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for searing and grilling when you want an open-flame barbecued taste.

## Indirect Cooking using Main Burners

- The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the main Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer main Burners. Either way, **indirect cooking must be done with the Lid down.**

## Prepare Cooking Grids for Grilling

- Greasing the cooking surface will help keep foods from sticking during the cookout and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid before each cookout. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface.

## Flare-Ups

- The fats and juices dripping from grilled food can cause flare-ups which impart a favorably, distinctive taste and color to food. They should be accepted up to a point. To minimize flare-ups:
  - Y Use a drip pan under foods that produce a lot of grease
  - Y Trim excess fat from meats and poultry
  - Y Preheat the grill properly
  - Y Clean grill regularly to remove food and grease build-up
  - Y Reposition your food often to avoid flare-ups



- Y Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Y **Never** line the bottom of the grill housing or Savor Plates® with aluminum foil, sand or any substance that will restrict the flow of grease into the Grease Draining Tray and Receptacle.
- Y **Before each use of your grill:** Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
- Y **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Y **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Y **Your grill will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

## Guide to Grilling using the Main Burners and Direct Cooking Method

### **Grilling Steak and Ribs**

Turn the grill Burners on HIGH, close the Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook meat until done. Grilling times will vary according to meat thickness.

### **Grilling Hamburgers and Sausages**

Turn the grill Burners on HIGH, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook the meat until done. Grilling times will vary according to meat thickness.

### **Grilling Poultry**

Turn the grill Burners on HIGH, close Lid and preheat your grill 2 to 3 minutes. Then raise the Lid, reduce heat to MEDIUM and cook poultry directly over lit Burners until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on MEDIUM heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

### **Grilling Pork**

Turn Burners on HIGH and preheat your grill 3 to 5 minutes with the Lid closed. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to MEDIUM and cook until done. Grilling times will vary according to meat thickness.

### **Whole Fish and Whole Fillets**

Preheat your grill on HIGH for 2-3 minutes with the Lid down. Raise lid and turn Burners to MEDIUM heat. Place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

### **Smaller Fish Fillets and Cubes**

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

### **Vegetables and Fruit**

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down**.

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids. Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **Grill Lid must remain up when cooking directly**.

### **Cut of Meat**

T-bone steak  
Sirloin steak  
Beef spare ribs  
Porterhouse steak  
New York strip steak

Hamburgers  
Sausages

Chicken breast  
(cook with bone down)  
Chicken wings  
Drumsticks

Whole bird  
(cook with breast up)

Chops  
Loins  
Cutlets

Whole fish  
Whole fish fillets

Fish fillets  
Boneless cubes

### **Approximate Cooking Times**

**Rare:** 4-8 minutes  
**Medium:** 10-14 minutes  
**Well done:** 15-20 minutes

**Rare:** 4-6 minutes  
**Medium:** 8-10 minutes  
**Well done:** 10-15 minutes

**Direct method:**  
approximately 15 minutes

**Indirect method:**  
up to 30 minutes

**Indirect method:**  
approximately 1 hour

**Medium:** 10-14 minutes  
**Well done:** 15-20 minutes

10 - 12 minutes per pound or  
until fish is opaque

4 - 5 minutes each side  
or until fish is opaque

For very firm vegetables—particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times using the **indirect method** with the lid down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the temperature gauge and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter mainly because of the direct heat source and softness of the food. Timing will be comparable to normal pan frying or grilling.

## Guide to Searing using the Infra-red Cooking Zone

### Important notes about using the Infra-red Burner

Whether you are a seasoned chef or a newcomer to gas grilling, infra-red cooking is quite different than grilling over a traditional burner. Although the primary grill burners will also sear meat, the Infra-red Burner produces a more intense and concentrated heat that sears the meat more quickly. This quick searing produces a crisp and flavorful outer crust and locks in the meat's natural flavor and juices.

Follow the cooking guidelines provided. Then take some time to experiment with your Infra-red cooking zone. Also, read the Cooking Instructions on page A-1 so you understand the importance of pre-heating, cooking temperatures and safety warnings.

- The Lid must always be open when the Infra-red Burner is lit.
- Infra-red cooking times will be much shorter than traditional grilling so do not leave the grill unattended.

- Once lit, leave the Infra-red Burner on High and sear both sides of meat using the guidelines below.
- Once seared, adjust the Infra-red Burner to Low and continue cooking until desired doneness. You can also move the seared meat to the primary grilling area to finish cooking. This method allows you to sear and prepare larger amounts of meat.
- NEVER attempt to douse a flare-up with water which can damage the Burner. To control flare-ups:
  - Trim excess fat from meats and poultry.
  - Preheat the Burner properly.
  - Clean the Burner regularly to remove food and grease build-up. See Burner Tube cleaning instructions in this manual.
  - Reposition your food often and consider moving the seared meat to the primary grilling area to finish cooking.

### Searing Steak and Ribs

Turn the Infra-red Burner on HIGH and preheat for 3 to 5 minutes with the Lid open. Then place the meat on the Cooking Grid and sear each side for approximately 2 minutes. Reduce the Infra-red Burner to LOW or move meat to the primary grilling area and finish cooking. Grilling times will vary according to meat thickness.

### Searing Hamburgers and Sausages

Turn the Infra-red Burner on HIGH and preheat for 3 to 5 minutes with the Lid open. Then place the meat on the Cooking Grid and sear each side for approximately 2 minutes. Reduce the Infra-red Burner to LOW or move food to the primary grilling area and finish cooking. Grilling times will vary according to meat thickness.

Hamburgers and sausages are fatty so you should expect some flare-ups when cooking these foods.

To minimize flare-ups follow the instructions above. You may also consider grilling these and other fatty foods using the primary grill area and the indirect cooking method.

#### Cut of Meat

T-bone steak  
Sirloin steak  
Beef spare ribs  
Porterhouse steak  
New York strip steak

#### Approximate Total Cooking Time

**Rare:** 4 minutes  
**Medium:** 6-7 minutes  
**Well done:** 8-10 minutes

Hamburgers  
Sausages

**Rare:** 4 minutes  
**Medium:** 5 minutes  
**Well done:** 6-7 minutes

# Guide to Roasting and Baking Using the Main Burners

## An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as a convenience, but suggest you watch the temperature gauge and adjust the heat accordingly.

## Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. You can also use the supplied Cooking Grid with an aluminum drip pan underneath allowing you to collect juices for making gravies. Remember, indirect cooking requires the Lid of your grill to be down.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on HIGH and close Lid for approximately 2-3 minutes.

## Food Preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

## Tips for Roasting

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare Medium Well done	18 minutes per pound 23 minutes per pound 27 minutes per pound
Lamb	Medium Well done	18 minutes per pound 23 minutes per pound
Veal		27 minutes per pound
Pork		30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

## BAKING TECHNIQUES

From casseroles and cornbread to delicious desserts like fondue fruit skewers or crumb cake, baking on the grill is as easy as baking in the kitchen.

## Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 3-5 minutes, then lower heat to achieve the baking temperature desired. Baking uses the **indirect cooking** method. Therefore, your cooking pan should be

placed on the left or right side of your grill with the burner lit on the opposite side.

## Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

## Oven Temperature

Slow	300° - 340° F	Both outside Burners on LOW
Moderate	355° - 390° F	1 outside Burner on HIGH and 1 outside Burner on LOW
High	410° - 480° F	Both outside Burners on HIGH

## Recommended Grill Setting

**Warning:** Do not use the infra-red burner when indirect cooking (roasting and baking) or anytime when the grill lid is down.

## Guide to Rotisserie Cooking

### Slow Cooking with a Rotisserie

Rotisserie cooking produces foods that are moist, flavorful and attractive. The rotisserie system is most commonly used for cooking meat or poultry and is designed to cook food slowly. You can place a cooking pan beneath the food to collect juices for basting and gravy. To flavor the contents of the cooking pan you may add herbs, onions, or other spices of your choice.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

### Balancing the Food

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to your grill.

### Food Preparation

When preparing poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this. Pull the neck skin down and, using a small skewer, fix it to the back of the bird. Push the rotisserie spit through lengthwise, catching the bird in the fork of the wishbone. Center the bird and tighten with the holding forks. Test the balance as described before.

A rolled piece of meat requires the rotisserie skewer to be inserted through the center of the length of meat, then secured and balanced.

For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

## Guide to Smoking

### Preparing to Smoke

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips or pellets available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturers instructions for preparing smoking chips prior to use.

**Note:** It is our experience that many smoking chip and pellet products do not actually produce a smoke but instead infuses the food with flavor. Please read product labels carefully and if in doubt, ask your retailer for details.

### Using A Smoker Drawer

Follow these guidelines and always refer to the label of your smoking chips or pellets for specific directions.

Start your grill and allow it to reach the desired cooking temperature for the food you are grilling. Wear a flame retardant BBQ Mitt and pull the smoker drawer out of the grill and fill it with your prepared smoking chips. Dried herbs and spices may also be added to produce different flavors. Return the smoker drawer to the grill. The nearby burners will heat the chips and help season the food.

### Tips for Smoking

You can reduce the strength of the smoke flavor by only smoking for half or three quarters of the cooking time. The heat required for smoking is normally LOW to MEDIUM.

Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade.

- **Tuna steaks**, marinated in Asian flavors of sesame oil, soy sauce and sherry.
- **Pork fillets**, rubbed with ginger, orange rind and brushed with maple syrup.
- **Mussels**, brushed with lemon rind and chili oil.
- **Lamb cutlets**, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- **Chicken**, boneless chicken pieces—especially sliced breasts.
- **Fish**, sliced fillets of firm fish, assorted seafood such as prawns, scallops and calamari.
- **Pork**, sliced fillets, diced or minced pork, sliced leg steak, sliced chops.
- **Beef**, sliced fillet, rib-eye, round, rump, sirloin.
- **Lamb**, sliced fillet, round, loin.

## Guide to Using the Cooking Rack

Vegetables are generally easy to cook on the grill. The Cooking Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

The Cooking Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

A small whole fish wrapped in foil also cooks well on the Cooking Rack. Parcels of seafood such as scallops, prawns and sliced fish fillets prepared in a sauce and portioned into small foil wraps cook well this way, too.

**Question:**

Can I convert my grill from one fuel type to another in other words from LPG to NG or vice versa?

**Answer:**

Yes, however any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.

**Question:**

Are the serial and model numbers of my grill listed somewhere for reference?

**Answer:**

The serial and model numbers are listed on a silver CSA label placed on the grill. Depending on the grill model the silver CSA label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the grill cabinet.

**Question:**

My grill will not light properly. Why?

**Answer:**

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

**Question:**

If my ignitor or battey is not working how can I light my grill manually? And - Why would I need the silver lighting stick that hangs from the side of my grill?

**Answer:**

If your ignition fails to work or your battery needs replacing, you can light your grill through the Lighting Hole on the side of the grill bowl using the Manual Lighting Stick that hangs from the side of your grill. The Lighting Stick is designed to hold a paper match and allows you to safely insert a match through the Lighting Hole without getting close to the Burner. Never remove the Cooking Grids or Savor Plates® and attempt to light the grill from above. To light your gas grill manually, insert a paper match into the Manual Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place it through the Lighting Hole on the right side of the grill (location of hole varies by grill model). Turn the Grill Burner Control Knob to the High setting to release gas. The Burner should light immediately.

**Question:**

Sometimes I hear a humming sound coming from my regulator. What causes this? And - My grill has a low flame and sometimes will not light. Why?

**Answer:**

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve. For Natural Gas shut off NG valve.
- Disconnect regulator from LP Gas tank. For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank. For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- Open grill Lid (or Side Burner Lid if you are lighting the Side Burner).
- Turn the tank valve slowly  $\frac{1}{4}$  of one turn. For Natural Gas open Shut Off valve.
- Light main Burner farthest from fuel source.
- Turn the tank valve slowly one more  $\frac{1}{4}$  of one turn for  $\frac{1}{2}$  of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than  $\frac{1}{2}$  of one turn on LPG models.

**Question:**

Where do I use my grill for safer operation and better performance?

**Answer:**

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your gas grill housing.

**Question:**

**The Regulator and Hose supplied with my gas grill does not fit the older LP Gas tank I've used for years. Why not?**

**Answer:**

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new grill, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

**Question:**

**What type of pipe and fittings will I need to connect a natural gas grill at my home?**

**Answer:**

Even if your home is plumbed with a natural gas connection outdoors, there is an additional fitting and piping required to hook up a natural gas grill. Refer to the Natural Gas section of this manual for a diagram of recommended Natural Gas hook-up. Because each home is unique the type and length of fittings will vary. This is a technical process that involves patience and time. The details below will offer guidance but if you feel uncomfortable with this procedure you should seek the assistance of a plumber or gas supply professional.

**Gas Line Piping:** If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet. Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe. Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas. Plastic tubing is suitable only for outdoor, underground use. Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner. Underground piping must have a minimum of 18" cover.

**Shut Off Valve:** It is **highly recommended** that a Shut Off Valve be installed at the gas supply source outdoors. Install at a point after the gas pipe exits the outside wall and before the Quick Disconnect Hose, or install it at the point before the gas line piping enters the ground.

**Question:**

**What causes grill parts to rust and what affect does it have on my grill?**

**Answer:**

Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect the short term performance of your grill.

To slow the rusting process on steel Cooking Grids (select models) we recommend greasing the Cooking Grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

**Question:**

**Which is a better cooking surface to grill on; porcelain coated steel / cast-iron cooking grids or stainless steel grids?**

**Answer:**

They all have their advantages. For traditional grilling and searing meats, cast-iron or steel grids offer better heat conductivity. To protect against the natural rusting process, steel or cast-iron cooking grids offer a porcelain finish which requires routine maintenance to keep the grids well seasoned.

Stainless steel is popular with those who prefer less maintenance.

A new innovative solution is available on select models called Stainless Clad Therma-Core®. This Cooking Grid combines a heat conducting steel core with an easy-to-clean stainless outer shell.

**Question:**

**Some stainless steel grills specify 304 grade construction while others do not mention a grade at all? What is the difference?**

**Answer:**

All stainless grades are not created equal. The 304 grade, also called 18-8 stainless steel, is prized for its excellent resistance to rust and corrosion and good performance at high temperatures, which makes it ideal for grill construction.

304 grade stainless steel is by far the most popular stainless steel and contains 18-20% chromium and 8-10% nickel, making it non-magnetic.

Some stainless steel grills are constructed of Type 430 stainless steel which contains 16-18% chromium but generally less than 1% nickel. It is magnetic with less corrosion and rust resistance and designed for limited temperature use. Beware of stainless steel grills that offer no claim of grade because what looks shiny on the sales floor could become a problem on your patio.

How can you tell if a product is made of 304 grade stainless? Take the simple magnet test. If a magnet sticks to the stainless steel it is 430 grade. If a magnet does not stick you can trust its 304 grade quality.

You may also review FAQ's, Troubleshooting and Care & Maintenance Tips online at [www.grandhall.com](http://www.grandhall.com).

## **Grand Hall Limited Warranty**

Grand Hall Enterprise Co., Ltd. will warrant to the ORIGINAL PURCHASER of this gas grill that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

**Full Warranty on Grill – 1 year**

**(except for paint loss, rusting and ignitor battery)**

**Stainless Steel Parts and Tube Burners – 5 years no rust through**

**Cooking Grids – 3 years no rust through**

**Savor Plates® – 2 years no rust through**

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at [www.grandhall.com](http://www.grandhall.com). Save your receipt in case it is required as proof of purchase.

This Limited warranty is limited to repair or replacement of parts, at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts or repairs. If you are required to return defective parts, transportation charges must be prepaid.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective Grand Hall may approve your claim and elect to replace such parts without charge. You are responsible for shipping charges of such replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fires or grease fires, as set out in this Operator's Manual.

Deterioration or damage due to severe weather conditions such as hail, hurricane, earthquakes, tsunami, tornadoes, Acts of God or terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

No returns will be accepted without prior authorization from Grand Hall. Authorization for return may be obtained by calling 1-800-761-5456 8 am – 4:30 pm CST, Monday through Friday.

**Warranty Restrictions**

- This grill is safety certified for use only in the country where purchased. Modification for use in any other location is a safety hazard and will void the warranty.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Manufacturer:**

**Grand Hall Enterprise Co., Ltd.**

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