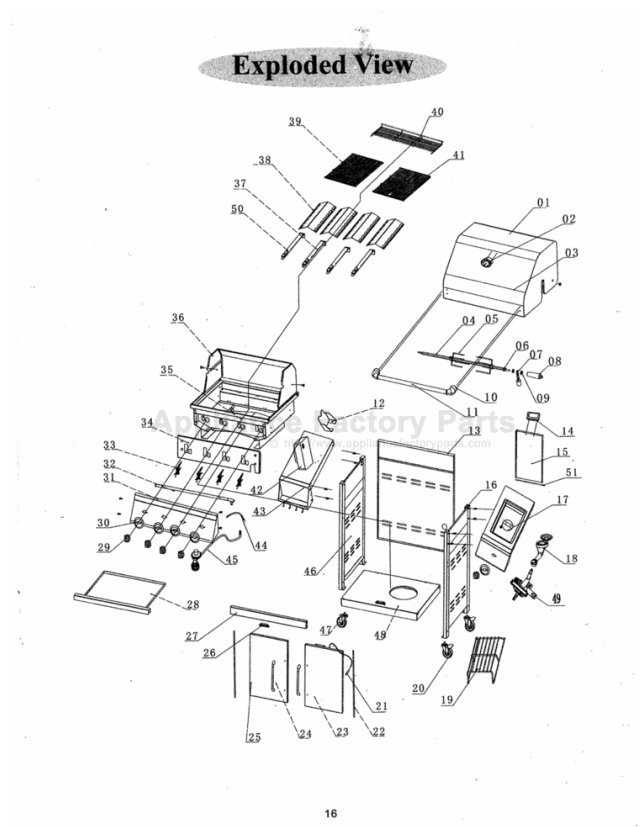


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Perfectglo PG-50401S Owner's Manual

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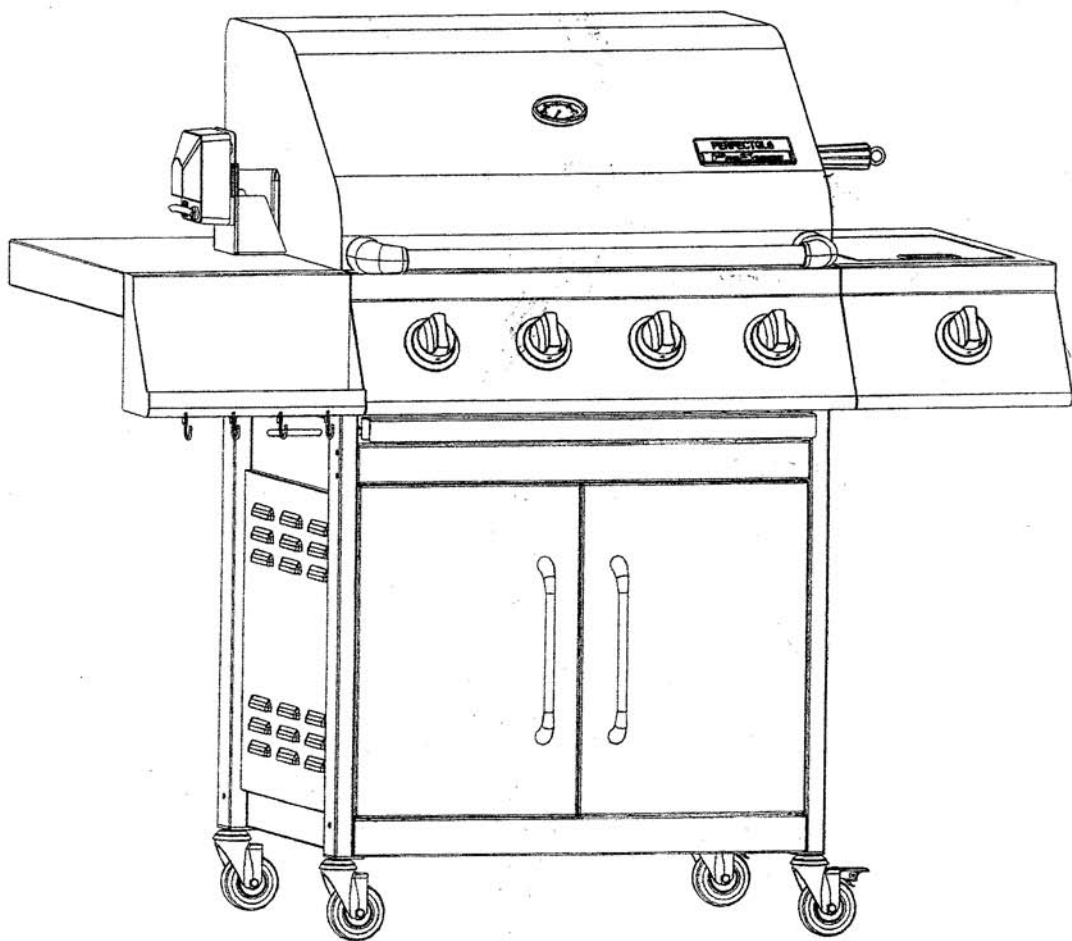


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----- Manual continues below -----



**Full Stainless Steel Gas Grill
With Side Burner
USE AND CARE GUIDE
MODEL NO.: PG-50401S**



FOR OUTDOOR USE ONLY



PLEASE CONTACT 1-888-287-0735 FOR ASSISTANCE
DO NOT RETURN TO PLACE OF PURCHASE

MESSAGE TO OUR USERS

Thank you for selecting our full stainless steel gas grill.

Please read this entire booklet before your first use. Keep it in a handy place as it has answers to questions that may occur during future use.

Feel free to contact us if we can help you. When you write please include the model number of the grill.

We thank you for buying the stainless steel gas grill and wish you many years of enjoyment.

Note: This appliance is NOT intended to be installed in or on recreational vehicles or boats.

PLEASE RETAIN THIS MANUAL FOR FUTURE USE

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PRECAUTIONS

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier.

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some byproducts, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, Our PG-50401S Grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces

intense heat and can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

Begin by ensuring proper assembly.

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AN AREA WHERE THE GRILL IS BEING USED. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF THE CART.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

WHEN LIGHTING A BURNER, ALWAYS PAY CLOSE ATTENTION TO WHAT YOU ARE DOING. BE CERTAIN YOU ARE TURNING THE IGNITER LABELED FOR THE BURNER YOU INTEND ON USING.

PRECAUTIONS

When using the grill, do not touch the grill rack, burner grate or immediate surrounding area as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the bottom of the grill. Clean often.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, rotary igniters and increased chance of personal injury.

For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

INSECT WARNING!!! *Spiders and insects can nest in the burners of this and any other grill, and cause the gas to not flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.*

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or

around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **THIS UNIT IS FOR OUTDOOR USE ONLY.**

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The stainless steel gas grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty. Keep the back of the cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.

NEVER USE A DENTED OR RUSTY PROPANE TANK

PLACEMENT OF THE GRILL

CLEARANCE

To Non-Combustible Construction

A minimum of 3" clearance from the back of the grill to non-combustible construction is required for the lid to open fully.

DO NOT INSTALL THIS UNIT INTO COMBUSTIBLE ENCLOSURES!

LOCATION

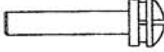

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position according to the sticker located beneath the right door.

Assembly Instructions

PLEASE READ THE INSTRUCTIONS CAREFULLY AND FOLLOW STEP BY STEP.

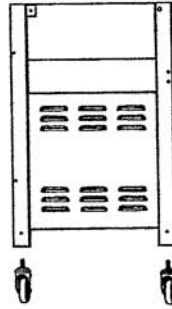
TOOLS REQUIRED:

Philips head screwdriver (not provided), wrench (provided). The following hardware is provided.

Item	Description	Specification	Quantity
1	Truss head screw (with lock and flat washers) 	1/4-20*1-1/2 inch	8pcs
2	Truss head screw (with lock and flat washers) 	1/4-20*1/2inch	26pcs

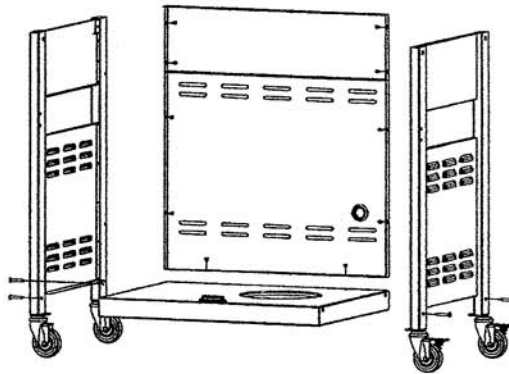
Step 1:

Remove side panel (marked "R") and two 3" casters with brake from the carton. Put two casters and side panel marked "R" together with provided wrench. Repeat this step for the left side panel.



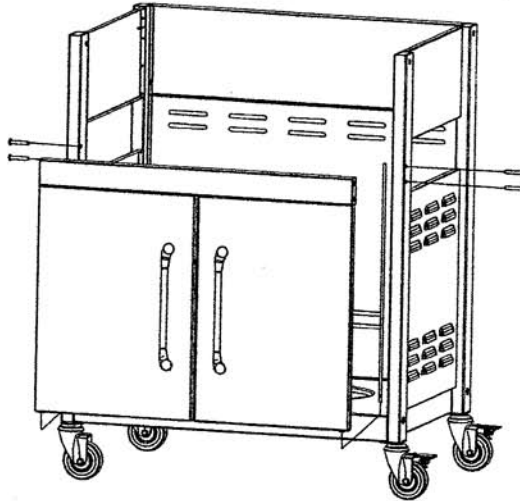
Step 2:

- a. Assemble bottom panel to side panels with 4 pieces of Truss Head 1/4-20 x 1-1/2" screws. Follow the mark "L" and "R" accordingly.
- b. Assemble back panel with bottom panel & side panels with 10 pieces of Truss Head 1/4-20 x 1/2" screws .



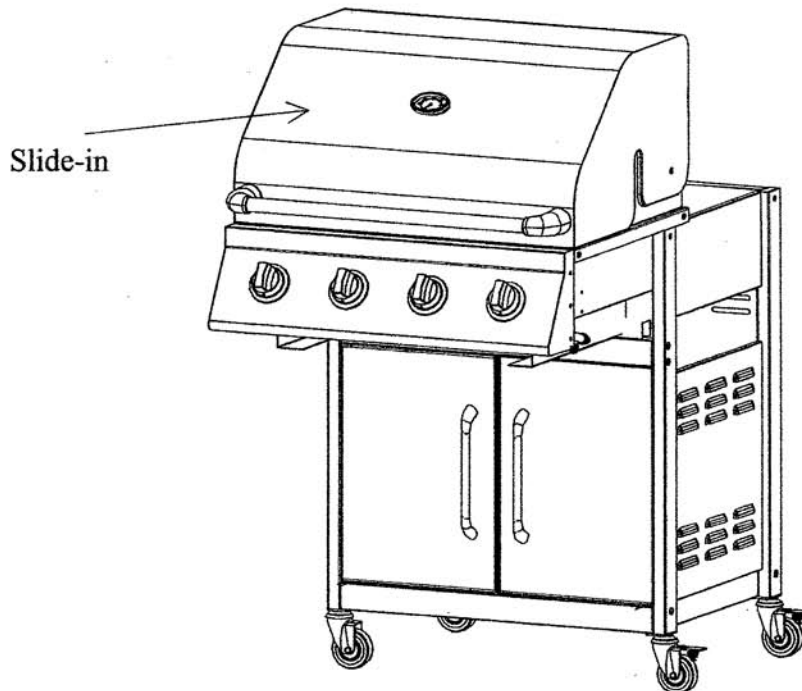
Step 3:

Place door hinge rods through door spine holes, align doors with bottom panel, placing rod into holes on bottom panel, place upper part of rod into cross bar hole, align the holes on the side of cross bar with the holes on the two side panels. Use the 4 pieces 1/4"-20X1-1/2" screws to assemble the door and the side panels



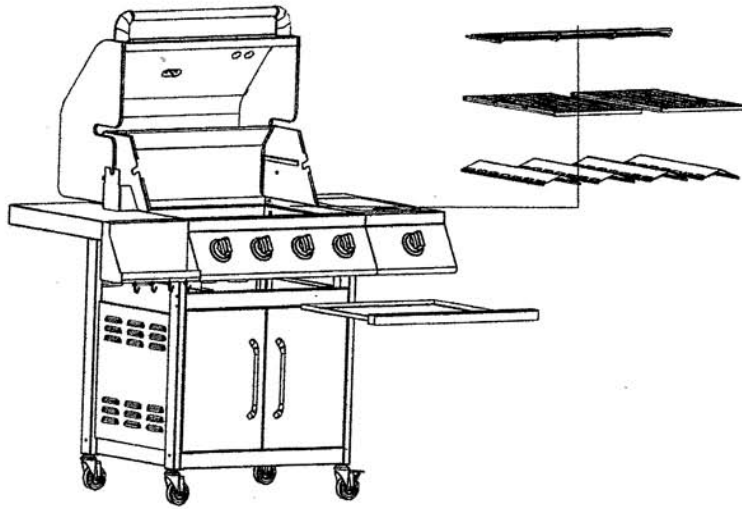
Step 4:

Remove the upper portion of grill from carton. Slide-in the upper portion of the grill onto the cart from the front, toward rear of cart



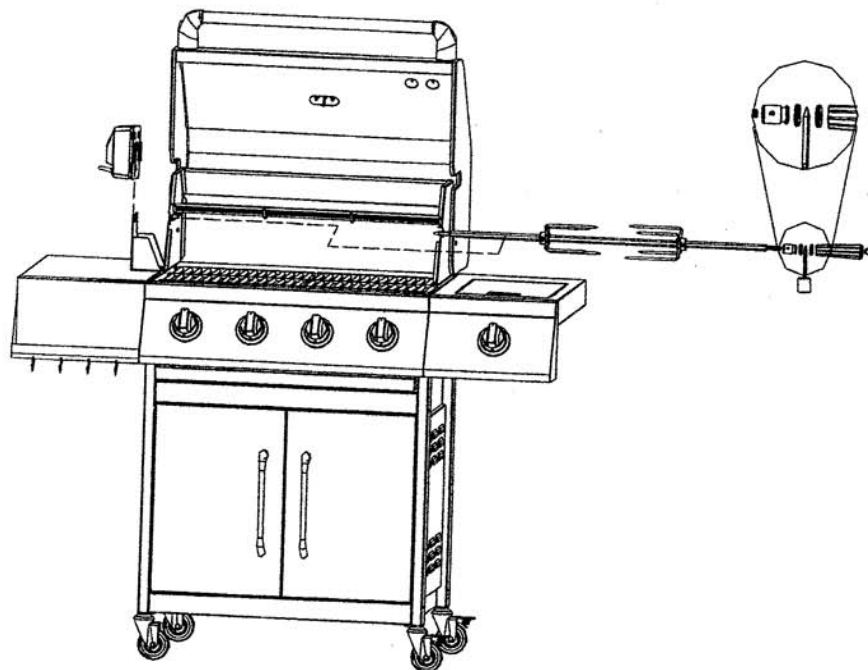
Step 7:

Place flame tamers, cooking grids, warming rack and grease tray as shown below.

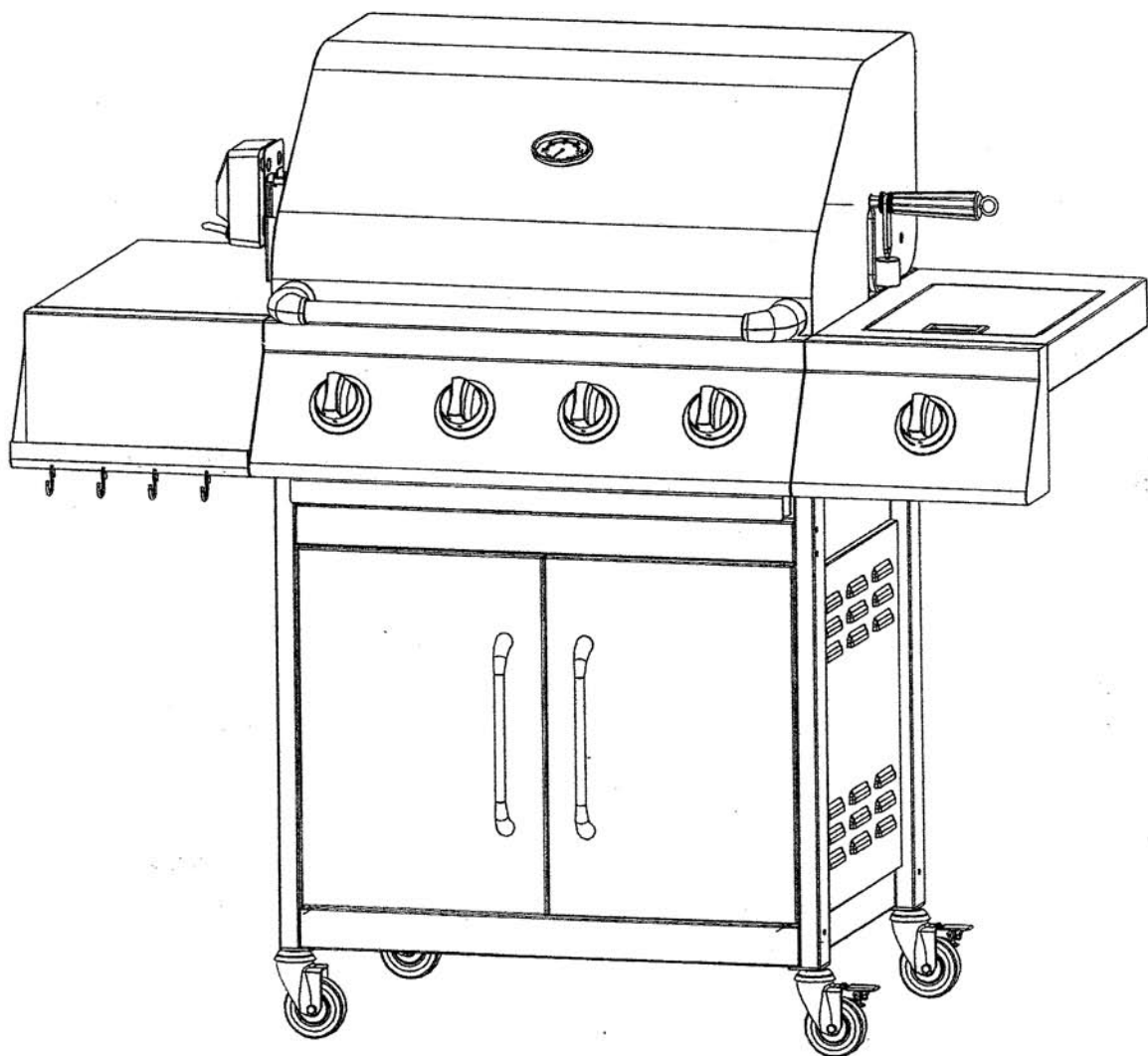


Step 8:

Assemble the rotisserie kit as shown below: first place the Motor onto the motor bracket, then assemble the rotisserie as the figure shown.



Your gas grill is ready for use.



GAS HOOK UP

NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR ASSEMBLY SUPPLIED.

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

Total gas consumption (per hour) of the large stainless steel gas grill with all burners on "HI":

Main burners	48,000 Btu/hr.
Side burner	12,000 Btu/hr.
Total	60,000 Btu/hr.

The installation of this appliance must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSI Z223. 1a-1988. Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

L.P. Tank Requirements

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Manifold pressure: (operating): 10" water column (W.C.),
(non-operating): 11.2" water column (W.C.).

L.P. GAS HOOK-UP:

Ensure that the black plastic grommets are in place and that the hose does not come into contact with the heat shield or the grill head.

CONNECTION:

Orifices for use with L.P. gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. L.P. cylinder (18-1/4" high, 12-1/4" diameter).

To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure tank valve is in its full off position (turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSIZ21.81)
3. Make sure all burner valves are in their off position.
4. Inspect valve connections port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. See your local L.P. gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten nut clockwise to a positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition.
6. Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local L.P. gas dealer can make repairs.

To disconnect L.P. gas cylinder:

1. Turn the burner valve off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner). Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fittings, turn off the gas supply, and contact our customer service .

Only those parts recommended by the manufacturer should be used on the grill. Substitution can void the warranty. Do not use the grill until all connections have been checked and do not leak.

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Disconnected L.P. cylinders must have threaded valve plugs tightly installed, must not be stored in a building, garage or any other enclosed area.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Gas flow check:

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc.

INSTALLER FINAL CHECK LIST

- Specified clearance maintained 24" from combustibles.
- All internal packaging removed.
- Knobs turn freely.
- Burners are sitting properly on orifices.
- Pressure regulator connected and set for 11.2" W.C. L.P. gas. Gas connections to grill using hose &

regulator assembly provided (pre-set for 11.0" water column).

- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

OPERATING INSTRUCTIONS

General use of the grill and rotisserie

Each burner is rated at 12,000 Btu/hr. The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated. The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the Lighting Instructions Plate.

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "HI" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

Make sure the grill has been leak tested and is properly located.

Remove any packing material.

Light the grill burners using the instructions in this manual.

Turn the control knob to "HI" and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.

USING ROTISSERIE KIT:

The rotisserie motor is capable of turning up to a 12lb. cut of meat or poultry. The motor slides onto the metal motor bracket. The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.

The skewer for the rotisserie is assembled into the motor assembly by placing the pointed end into the motor, and resting the grooved bushing on the support at the opposite side of the grill. The thumbscrew should be inside the grill body. With the skewer pushed as far as possible into the motor, the skewer should rest on the left side of the grill body. To load the skewer begins with the handle in place, and slide one of the meat forks (prongs toward the food) onto the skewer. Center the product to be cooked on the skewer then push the meat forks firmly together. Tighten the wing nuts as tight as possible.

Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "HI" and "LO".

NOTE: The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned beneath the cast iron cooking grids.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

WARNING

ELECTRICAL GROUNDING INSTRUCTIONS. This appliance (rotisserie motor) is equipped with a plug and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location.

It may also be necessary to wrap the food with butchers string (never use nylon or plastic string) to secure any loose portions. Once the food is secure insert the skewer into the motor. It is normal for the skewer to flex when larger cuts of meat are being cooked. It may also be necessary to remove the cooking grids for larger cuts of

meat. If the meat scrapes on the cooking grids during any removed. Assemble the counterweight with washers and handle to counter balance the heaviest side of the meat. By screwing the counterweight the rotisserie motor should turn smoothly through all 360 degrees of rotation.

When using rotisserie to cook, it is recommended to use the 2 inside burners only, on low-medium setting, with lid closed, please monitor temperature gage, adjust burner setting to regulate temperature 300'F - 350' F recommended. It is also recommended that a small drip pan be placed under meat while cooking to prevent drippings from flaring-up.

GRILL LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!

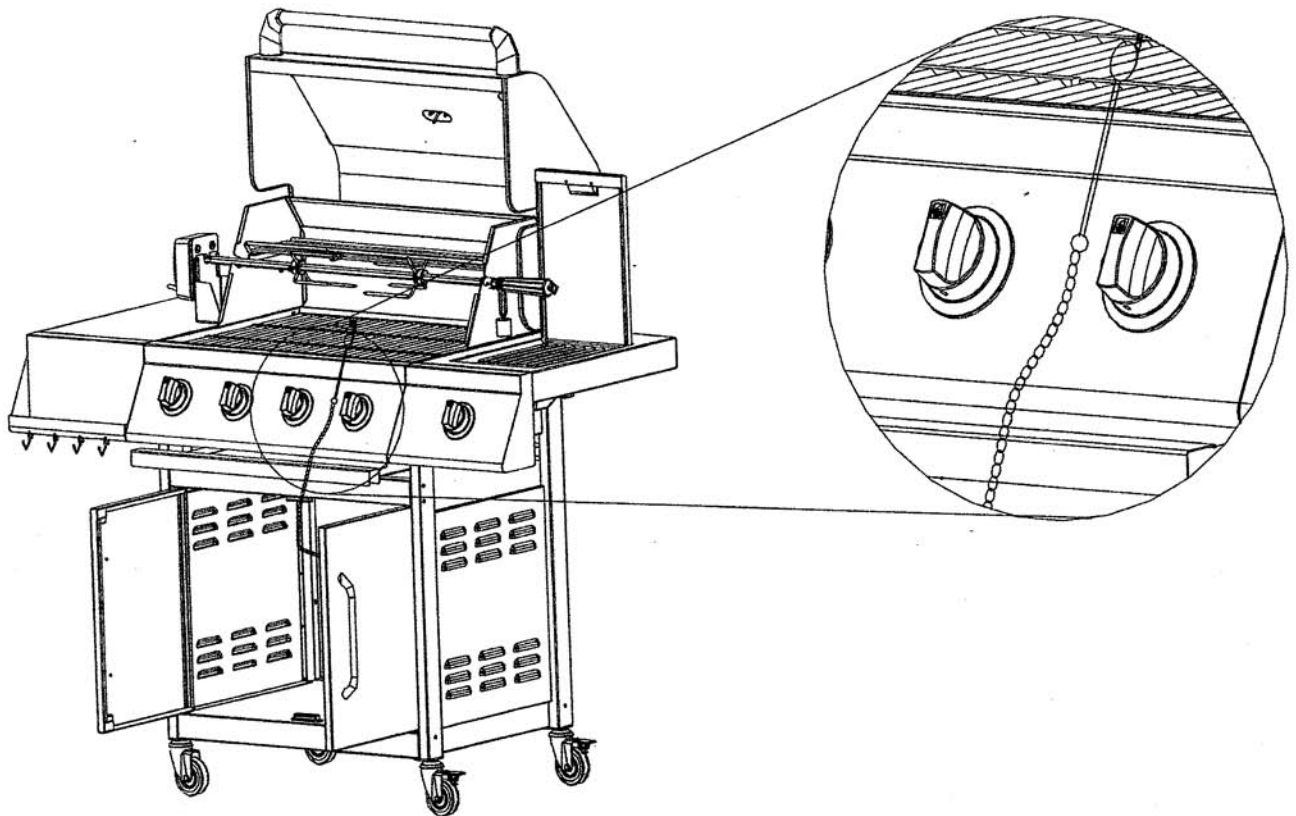
BEFORE LIGHTING

Inspect the gas supply hose before turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced before use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the grill should be used. Never substitute regulators for those supplied with the appliance. If a replacement is necessary, contact our after service center for proper replacement.

Screw the regulator (type QCC1) onto the tank. Leak check the hose and regulator connections with a soapy water before operating the grill (see GAS HOOK UP and LEAK TESTING).

TO LIGHT THE GRILL BURNER:

1. Turn all knobs to "OFF" then turn on the gas supply. Always keep your face and body as far from the grill as possible when lighting
2. Open lid.
3. Push and turn any control knob slowly to "HI" position. The built-in igniter will click and spark simultaneously to light the pilot and burner in sequence. Turn the control knob to OFF if the burner does not light.
4. You may have to repeat up to 3 or 4 times to light the burner.
5. If the burner does not light, turn off gas and wait 5 minutes for gas to dispel before lighting by match.



TO LIGHT THE GRILL BY MATCH (AS THE ABOVE FIGURE SHOWN):
If the burner will not light after several attempts then the burner can be match lit.

Tools:

Match light extension chain and lighting rod (hang on the behind of the right door)

Usage:

Simply place a lighted match between the coils on the end of the lighting rod and hold next to the burner to ignite.

If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to disperse. Keep your face and hands as far away from the grill as possible. Insert a lit extended match or lighter through the cooking grids to the burner. Press the control knob and rotate left to the HI setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present, call our service No. 1-888-287-0735

Flame Characteristics

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take subtle necessary adjustments.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

USING OF THE SIDE BURNER

WARNING: IMPORTANT! USING THE SIDE BURNER:

Inspect the gas supply piping or hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHTING INSTRUCTIONS

To light side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "HI" position, the built in igniter will click and spark simultaneously to light the burner you may have to repeat this procedure up to 3 or 4 times. If the burner does not light within 4 seconds, turn the control knob to "OFF". If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate, and then see the following section for "MATCH LIGHTING".

MATCH LIGHTING

Hold a lit extended match or lighter near the burner ports; turn the control knob counterclockwise to "HI". Move your hand away immediately once the burner is lit. Rotate the control knob to the desired setting. Check for proper burner flame characteristics. Each burner is

adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments necessary.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

STAINLESS STEEL

The grill is made of stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery papers in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad in conjunction with a stainless steel cleaner.

DO NOT USE ACID DETERGENT AND/OR ANTIRUST TO CLEAN THE CONTROL PANEL WITH PRINTING. SUCH STRONG CLEANSER MAY CLEAN OFF THE PRINTING.

COOKING GRIDS

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap

TROUBLE SHOOTING

PROBLEMS	Possible Cause	SOLUTIONS
Burner won't light when turn and push the knobs	Electrode deposited with cooking residues	Use clean swab and alcohol to clean.
	Electrode damaged	Replace
	Electrode wires are loose or fall off	Reconnect or replace with new Electrode assembly with wires.
	Orifice blocked	Check the orifice for blockage.
	Wire is shorting	replace with new Electrode assembly with wires.
Burner can't light by match	No gas	Open the LP tank valve
	Gas flow are not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble
Yellow or orange flame, with gas odor	Incomplete combustion	Call our customer service center at 1-888-287-0735
Low heat with knob in "HI" position.	Gas hose bent or kinked	Smoothen it
	Burner or orifice blocked	.Clear
	Low gas pressure	Call the gas dealer
	Grill not preheated	Preheat the grill for 15 minutes
Flare-up	Excessive meat fat	Cut off fat before grilling
	Over high temp.	Adjust
	Grease deposit	Clean
Flame out	Over high winds	Find a less wind place
Flame lifting	Over high gas pressure	Call the gas dealer
Flashback	Burner port blocked	Clean
Grease fire	Grease accumulated in food	Turn off knobs, LP tank Valve, leave lid open, let fire burn out. Clean the grill after cool.

Exploded View

