



**EASYCHEF™ STAINLESS STEEL
EC24/R & EC30/R
BARBECUE AND ROTISSERIE
INSTALLATION AND OPERATING INSTRUCTIONS**



EC30R - PEDESTAL CART



EC24R - DELUXE CART

FOR YOUR SAFETY

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

NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

WARNING: Follow all leak check procedures carefully in this manual prior to barbecue operation. Do this even if barbecue was dealer assembled.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY

If you smell gas:

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

WARNING: Do not try to light this appliance without reading "Lighting" instructions section of this manual.



GENERAL INFORMATION AND FEATURES

Thank you for purchasing the *EasyChef™ Outdoor Cooking System* from Empire Products, Inc. Our goal is to manufacture quality outdoor cooking products that provide years of service and satisfaction.

Standard Features Include:

- a) Stainless type 304 stainless steel construction of cabinet, hood, ceramic grates, and brass burners.
- b) EEGS - Empire EasyChef Grilling System heats the right amount of dripping for flavor while allowing the excess pass to help prevent flare ups.
- c) EasyClean™ High-tech Radiant Tray minimizes flare-ups and spreads even heat over cooking area.
- d) Ceramic Briquettes - repels grease and are virtually self-cleaning.
- e) Stainless steel cooking grids with 400 sq. in. for the EC24 and more than 540 sq.in. surface area for the EC30.
- f) Heavy Duty stainless steel warming rack.
- g) Multiple Installation Options - Built-in, Cart, Post, or Pedestal.

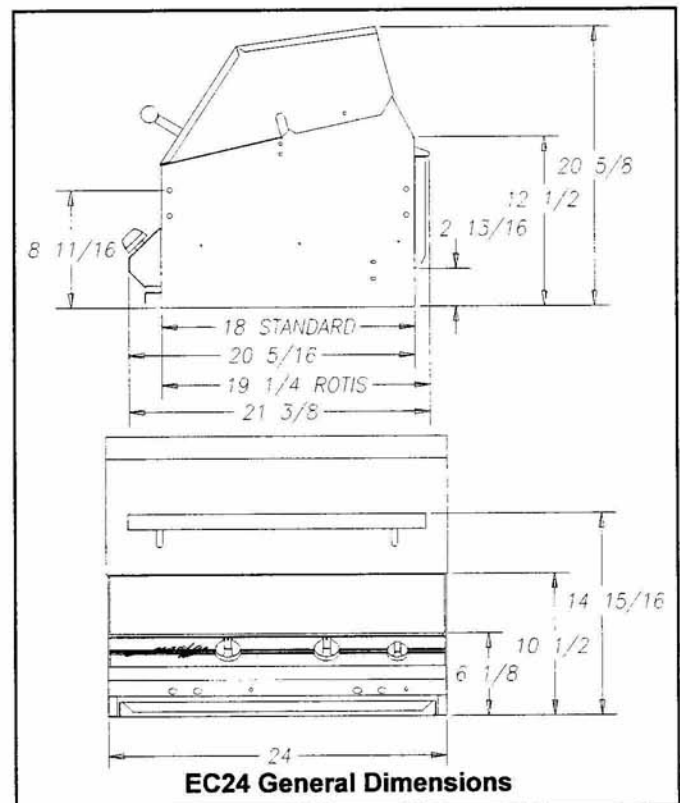
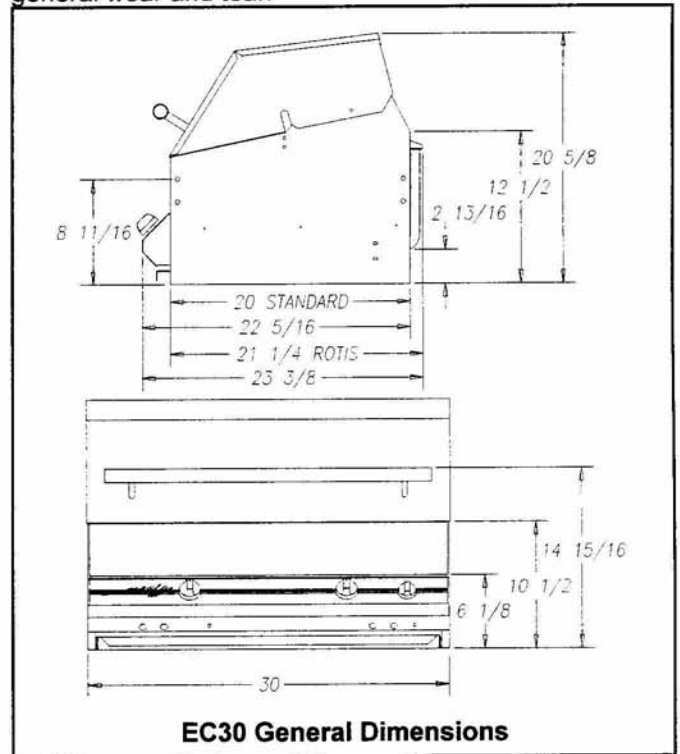
EasyChef outdoor cooking can be an exciting experience. You can grill, barbecue, roast, and bake with results that are tough to duplicate with indoor appliances. With the hood closed the EEGS system will produce that "outdoor" flavor in food.

The *EasyChef* has a range of installation options available. They include: built-in, cart, pedestal, and permanent post. With some fore-thought and planning the *EasyChef* can be installed with minimum effort.

Remember when selecting a location for your grill installation, convenience is the key to outdoor cooking. Try to find a location that allows for easy access in both food preparation and service. *The grill will become hot during operation, high traffic areas should be avoided.* An additional consideration is maintenance and service. Always allow room for cleaning and annual service.

If your installation includes built-in, then a non-combustible structure will have to be constructed. In this case special consideration to clearances from combustible materials and overhead areas is very important. Follow the information included in this manual for proper installation. Use of the *EasyChef* on carts, posts, and pedestals should also follow the clearance from combustible materials for both side, back, and over head.

Your *EasyChef* is constructed from type 304 stainless steel with a brush finish. We suggest covering your grill when not in use. Covers are available from your dealer, For the EC30 ask for P/N 10573 or 10574; for the EC24 ask for P/N 10749 or 10750 depending on your installation. This will help minimize the effects of weather and general wear and tear.



GENERAL INSTRUCTIONS

The following instructions will give you the minimum

requirements for safely installing and operating your *EasyChef* barbecue. Please read this manual and instructions carefully before attempting to install or operate this appliance.

- ★ This appliance is not for use by children.
- ★ Installations must conform to local codes. In the absence of local codes, you must conform to the latest edition of the National Fuel Gas Code, ANSI Z 223.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- ★ The pressure regulator supplied with the appliance must be used. This regulator is set for 10.0 inches of water column for LP gas and 3.5 inches of water column for Natural gas.
- ★ Do not use charcoal in this appliance.
- ★ **LP Units** -LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*. The cylinder used must include a collar to protect the cylinder valve.

STORAGE

- ★ The gas must be turned "OFF" at the source (LP tank or shut off valve) when the barbecue is not in use.
- ★ When the *EasyChef* is stored indoors, the gas supply must be disconnected and the LP tank stored outdoors in a well-ventilated area.
- ★ When the LP tank is not disconnected the barbecue must be stored outdoors in a well-ventilated area.
- ★ (a) Do not store a spare LP tank under or near the appliance.
(b) Never fill the cylinder beyond 80 percent full;
(c)© if the above information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

OPERATING AREA

WARNING: Only use this barbecue outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

- ★ Never leave your *EasyChef* barbecue under an unprotected combustible roof or overhang.
- ★ Your *EasyChef* is not intended for installation in or on a recreational vehicle or boat.
- ★ Do not use combustible materials within 16" of the top and back or 14 inches from the side of this appliance.
- ★ The entire cooking box and hood get hot when in use. Do not leave unattended.
- ★ Keep electrical supply cord and the fuel supply hose away from any heated surface.
- ★ Keep cooking area clear of flammable vapors and liquids, such as gasoline, alcohol, etc., and combustible materials.

WARNINGS

DANGER

Failure to follow the Dangers, Warnings, and Cautions contained in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

- ★ Do not store a spare or disconnected LP tank under or near this barbecue.
- ★ After a period of storage, and/or non-use, the *EasyChef* Barbecue should be checked for gas leaks and burner obstructions before using. See instructions in this manual for correct procedure.
- ★ Do not use the *EasyChef* Barbecue if there is a gas leak present.
- ★ Do not put a barbecue cover or anything flammable on or in the storage area under the barbecue.
- ★ Combustible materials should never be within 16 inches top, back, and bottom or within 14 inches sides of your *EasyChef* Barbecue.
- ★ Never allow children to use your *EasyChef* Barbecue.
- ★ When operating your *EasyChef* Barbecue never leave it unattended.
- ★ Should the burners go out during operation, turn all gas valves "OFF." Open the lid and wait five minutes before attempting to relight using the lighting instructions.
- ★ Never lean over open grill or place hands or fingers on front edges of the barbecue.
- ★ Your *EasyChef* barbecue should be cleaned regularly for proper operation.
- ★ The use of improper gas, LP on a NAT unit or NAT on an LP unit is dangerous and will void your warranty.
- ★ Use only the gas regulator supplied with your *EasyChef*.
- ★ Do not attempt to disconnect any gas fittings while your barbecue is in operation.

LP GAS UNITS ONLY:

- ★ A dented or rusty LP tank may be hazardous and should be checked by your gas supplier. Never use a tank with a damaged valve.
- ★ Although your LP tank may appear empty, gas may still be present, and the tank should be transported and stored accordingly.
- ★ If you see, smell or hear the hiss of escaping gas from the LP tank:
 1. Get away from the tank.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

GRILL ASSEMBLY

Your EasyChef grill head and major components are factory assembled for your convenience. However, there are a few steps that will have to be accomplished before starting your installation.

Included with the EC24 Grill Head Assembly:

Description	Qty.
Stainless Baffles	4
Stainless Cooking Grids	2
"Pyromid" Ceramic Briquettes (44 ct. Bag)	1
Natural Gas Units - Gas regulator (3.5 in/wc)	1
LPG Gas Units - Gas regulator with hose and type 1 tank connector (10.5 in/wc)	1
Units with EasyBroil™ Rotis System Only	
Rotis Motor	1
Spit Rod and Plastic Handle	1
Rotis Forks and Thumb Screws	2
Spit Rod End Bearing and Screw	1
Motor and End Bearing Brackets	1 ea.
1/4" Stainless Screws and Nuts	4

Included with the EC30 Grill Head Assembly:

Description	Qty.
Stainless Baffles	5
Stainless Cooking Grids	2
"Pyromid" Ceramic Briquettes (70 ct. Bag)	1
Natural Gas Units - Gas regulator (3.5 in/wc)	1
LPG Gas Units - Gas regulator with hose and type 1 tank connector (10.5 in/wc)	1
Units with EasyBroil™ Rotis System Only	
Rotis Motor	1
Spit Rod and Plastic Handle	1
Rotis Forks and Thumb Screws	2
Spit Rod End Bearing and Screw	1
Motor and End Bearing Brackets	1 ea.
1/4" Stainless Screws and Nuts	4

- 1) Remove the packing materials, stainless baffles, cooking grids, briquettes, and warming rack from the carton.
- 2) Carefully lift the grill chassis from the carton. Remove the plastic shipping bag.

- 3) Check for proper placement of the burners, and positive connection of the venturi to the burner control valves (**figure 6**). If any components have moved or are not aligned, loosen the (2) #10 nuts securing the burners and re-align. These nuts may be accessed from underneath the grill. If your model includes the rotis burner, loosen the (4) #8 screws on the rear of the grill to align venturi.

BUILT-IN INSTALLATION

Built-in installations require construction of a non-combustible structure to house the unit. Materials commonly used include block, brick, and lathe and plaster over metal framing studs. Natural or LPG gas will need to be supplied with an **accessible** CSA approved shut off valve and sediment trap.

WARNING: Do not store or install an LPG tank into a confined space such as the installation show in **figure 2**. LPG storage tanks may vent if over filled or a leak may develop and cause a hazardous condition. If your installation will utilize LPG gas, check with your gas supplier for proper installation and storage methods.

The supply line should terminate at the low right side of the unit enclosure (**Figure 2**).

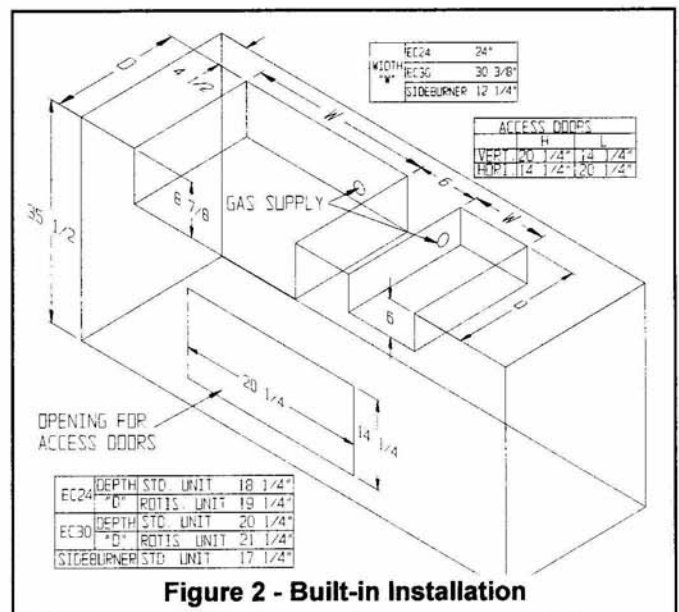


Figure 2 - Built-in Installation

THERE IS A CRITICAL DIFFERENCE IN THE PROPERTIES OF LIQUID PROPANE GAS(LPG) AND NATURAL GAS(NG). FOR YOUR SAFETY, IT IS HIGHLY RECOMMENDED THAT LOCAL BUILDING CODES BE CHECKED BEFORE BEGINNING YOUR CONSTRUCTION.

In preparing the surface for the grill to rest, make certain the mounting surface is level both side to side, and fore and aft. The surface must be smooth for the frame and hood to align properly after installation. Additionally, the drip pan is designed to slide on the bottom frame members. *If the mounting surface is not smooth and flat the pan will not slide properly.* A side mounting bracket kit is available from your dealer that would suspend the barbecue in the opening. Consider this option if the bottom surface is uneven.

- 1) Connect the gas regulator to the gas supply line (down stream from the shut off valve). The regulator inlet is marked by the "IN" or an arrow showing direction of gas flow.
- 2) Connect a 3/8" stainless appliance connector to the gas supply line (down stream from the shut off valve) (**figure 3**).
- 3) Route connector by turning a complete spiral loop with connector outlet facing forward.
- 4) Slide grill head into opening and attach the connector to gas inlet manifold on right rear.
- 5) Make certain all burner knobs are turned to the "OFF" position. Turn main gas shut-off valve to the "ON" position. Check all connections to the grill by brushing on a 50/50 soap and water solution. If any bubbles are noted, tighten connection and re-check.

WARNING: Never check for leaks with an open flame.

- 6) Slide the grill back into position watching the connector does not "kink" in the process (excess stainless connector may be located under grill).

For further information GO TO "Component Assembly."

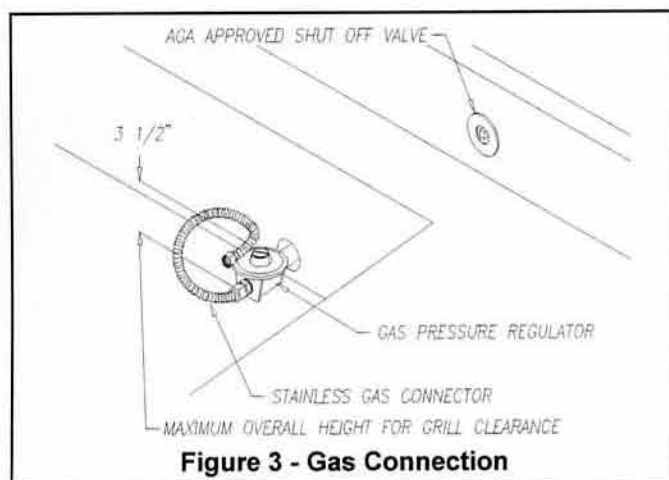


Figure 3 - Gas Connection

CART, PEDESTAL, POST ASSEMBLIES

The *EasyChef* Grill may be assembled on one of the following mountings available from your local dealer:

DESCRIPTION	EC24 P/N	EC30 P/N
Deluxe Cart	10655	10565
Pedestal Cart	10656	10592
Patio Base	10757	10756
Permanent Post	10657	10567

Follow the assembly instructions included with the above-mentioned mounting assemblies. In-ground post assemblies should be protected against corrosion as warranted by soil conditions. For further information check the *Permanent Post* instruction.

COMPONENT ASSEMBLY

Now that your *EasyChef* Grill is properly mounted, there are only a few short steps necessary to complete your grill.

EEGS - Empire *EasyChef* Grill System:

- 1) Remove packing from the Stainless flame baffles. Turn baffles at an angle and drop into the chassis. Align the baffle, (4) tabs fore and aft for proper position (**figure 4**).

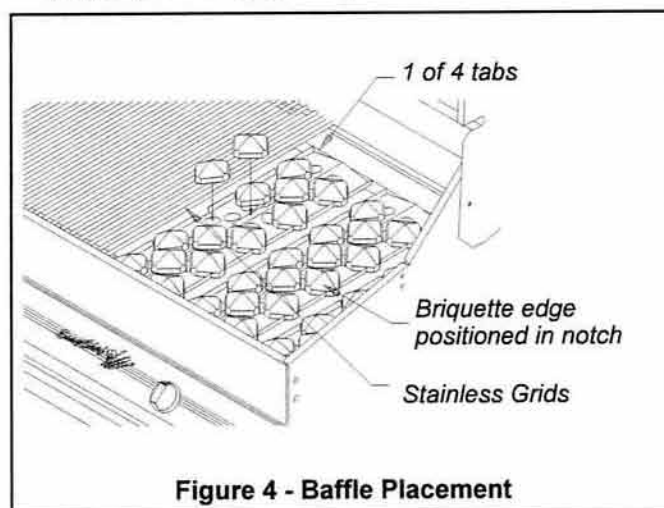


Figure 4 - Baffle Placement

- 2) Open bag of ceramic briquettes. Position briquettes on each of the baffles as shown in (**figure 5**).

Note: There are (14) briquettes on the (5) baffles for the EC30 for a total of (70) briquettes.

The EC24 has (11) briquettes on each of the (4) baffles for a total of (44) briquettes.

- 3) Install (2) of the stainless grids onto the top mounting rails.

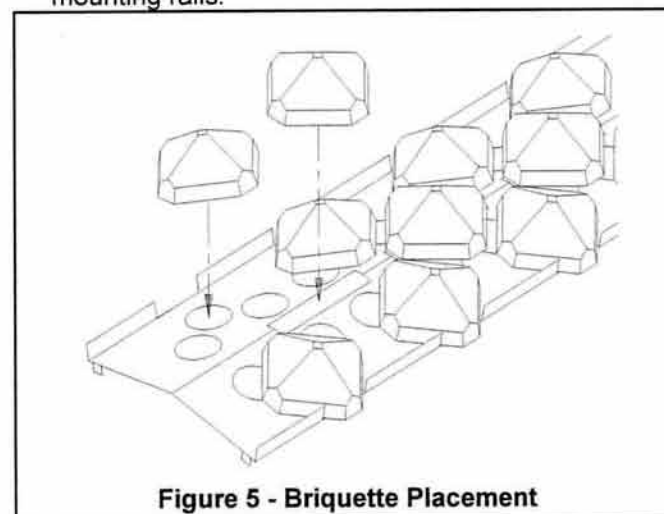


Figure 5 - Briquette Placement

- 4) Install the grease tray under the control panel onto the slides.

Rotisserie Assembly:

- 1) Attach motor brackets to the right or left side of the grill using (2) 1/4" stainless screws and nuts (**figure 6a,b**).
- 2) Attach a bearing bracket opposite to the motor bracket with (2) 1/4" stainless screws and nuts.
- 3) Slide the motor onto the bracket.
- 4) Slide both forks onto spit rod (**figure 6**).
- 5) Slide spit bearing onto the rod, insert rod into motor, and align bear slots with bracket. Tighten bearing on rod to maintain rod position (**figure 6c**).

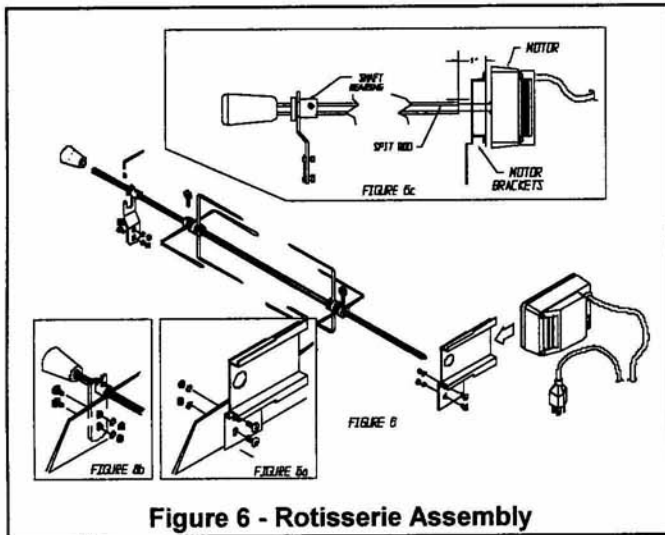


Figure 6 - Rotisserie Assembly

TESTING AND CHECKING YOUR GRILL

Before lighting your grill for the first time or after a period of non-operation, a check of the burners and components must be accomplished.

- 1) Remove the drip pan from below the grill.
- 2) Locate the valve and venturi assemblies by looking up and under the front control panel. Verify the venturi air shutter is engaged over the control valves (**figure 7**).
- 3) Check the air shutter bug screen for dust or lint. If the screen becomes blocked, the burners will operate poorly.
- 4) Note the proper air shutter setting of 1/4" for natural gas and 5/8" for LPG gas.
- 5) Check the ignitor cables are snugly connected to the ignitor terminals.
- 6) Follow the "LIGHTING" instructions on the following pages.
- 7) Once the burners are operating, verify the main burner flame or the rotis burner flame matches **figure 8**. If adjustment is required, loosen air

shutter with a phillips screw driver and adjust as necessary.

- 8) Close hood with main burners set on "HIGH" and allow grill to operate for 30 minutes. This will allow the unit to "season" the components.

Warning: Never run main and rotis burners at the same time with the hood closed.

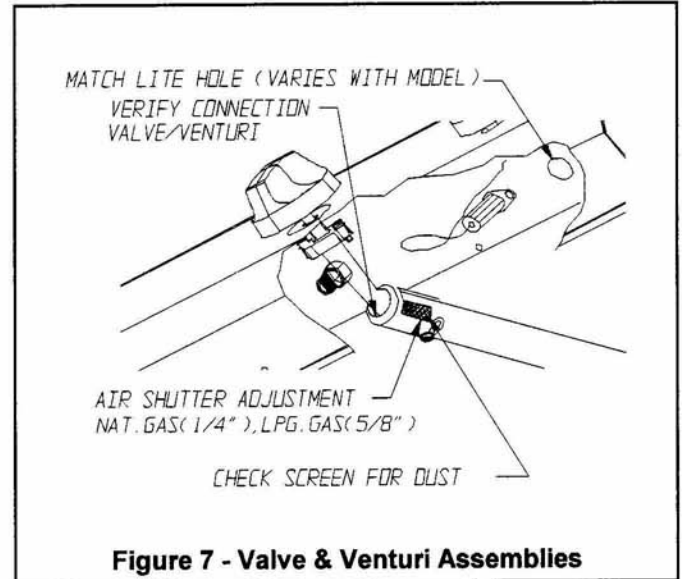


Figure 7 - Valve & Venturi Assemblies

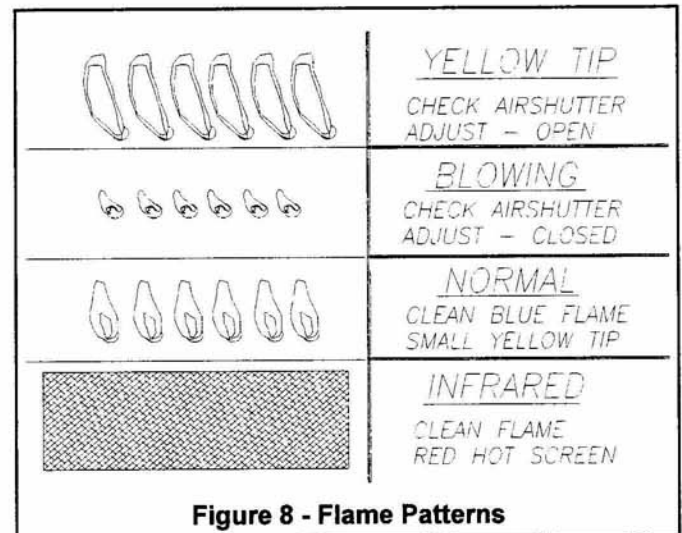


Figure 8 - Flame Patterns

CAUTION: ELECTRICAL WARNING

If your grill incorporates electrical components, they must be installed and electrically grounded in accordance with local codes or in the absence of local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA No.70 or Canadian Electric Code, CSA C22.1.

The electric cord for the optional rotisserie motor is equipped with a three-prong 120v plug, and must be used with a grounded outlet. If it is not designed for a three-wire plug, you must obtain an adapter and properly ground it before using the rotisserie.

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

OPERATING INSTRUCTIONS

and turn each burner control knob clockwise to "OFF."

LIGHTING

DANGER

Failure to open lid while igniting the barbecue, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

- 1) Open the lid.
- 2) Check to make sure the burner control knobs are in the "OFF" position.
- 3) Turn gas supply "ON".

WARNING: Check gas connections and/or hoses before each use of the barbecue for nicks, cracks, abrasions or cuts. If any damage or wear is noted replace defective parts with an CSA/UL approved part before attempting further operation.

- 4) Turn burner control knob to the "HI" position.
- 5) Press electronic ignitor button for five to ten seconds. Listen for the "sparking" sound (If no sound is heard go to *Trouble Shooting* page 9).
- 6) Check that the main burner is lit through the ceramic grates located beneath the grill.

WARNING: Do not lean over an open barbecue. Keep your face and body at least one foot away from the grill area when lighting the barbecue.

- 7) To light the other burners repeat steps 4 through 6.

WARNING: If the burner does not light, turn the burner controls to the "OFF" position and wait 5 minutes to let the gas clear before trying again or trying to light with a match.

ROTIS BURNER: Never operate main and rotis burners at the same time with the hood closed. The rotis burner is designed for single operation with the hood closed.

TO EXTINGUISH

Turn gas supply "OFF" at the source, then push down

MANUAL LIGHTING

- 1) Open lid.
- 2) Check to make sure the burner control knobs are in the "OFF" position.
- 3) Turn gas supply "ON."

WARNING: Check gas connections and/or hoses before each use of the barbecue for nicks, cracks, abrasions or cuts. If any damage or wear is noted replace defective parts with an CSA/UL approved part before attempting further operation.

- 4) Strike a match and put the flame into the right match light hole located under the front control panel. *For rotis burner*, put flame at the center of the screen base.
- 5) Turn burner control knob to the "HI" position.
- 6) Check that the right main burner is lit through the ceramic grates located beneath the grill.

WARNING: Do not lean over an open barbecue. Keep your face and body at least one foot away from match light hole.

- 7) To light the other burners repeat steps 4 through 6.

WARNING: If the burner does not light, turn the burner controls to the "OFF" position and wait 5 minutes to let the gas clear before trying again or trying to light with a match.

TO EXTINGUISH

Turn gas supply "OFF" at the source, then push down and turn each burner control knob clockwise to "OFF."

WARNING: Never operate the grill main burner(s) on high with the hood closed. This will lead to overheating and hood discoloration, thus voiding the warranty.

requiring 10 minutes or less.

Consider outdoor conditions when cooking, actual cooking temperatures will vary based on the type and quantity of food prepared and weather conditions.

COOKING WITH THE EASYCHEF

Your new EasyChef grill is designed to perform as a standard open top grill or as a closed top broiler. Optional rotis unit is equipped with the EasyBroil infrared burner for slow rotis cooking utilizing a spit rod and drive motor. The rotis motor and spit assembly may be used on the standard unit and is available from your dealer.

Other available options include a stainless griddle plate that will replace a cooking grid and a EasySmoker tray that when placed on the EEGS radiants will add flavor to your meal.

General Grilling

The EC30 is equipped with two "H" style main grill burners. With both burners operating on high, the total heat generated is 40,000 Btu or about the same as having four stove top burners operating. The EC24 is equipped with one "H" style main grill burner generating 32,000 Btu when operating on high. This will bring the grill up to temperature for grilling or char-broiling steaks, chicken, or fish in about 3-5 minutes. After the grill reaches temperature, a setting of medium will maintain the proper grill temperature.

To increase cooking time for thicker cuts of meat or for poultry, closing the lid with a lower burner setting for 5 to 7 minutes will work. Careful attention should be paid while grilling with the hood closed as temperatures tend to rise rapidly.

IMPORTANT: When cooking with hood closed, never exceed temperatures of 480°F (250°C).

Cooking Tip!

Grilling with the lid closed, adjust one burner on low, and the other on medium. This will allow you to rotate the food items to a cooler area. Don't forget to use the warming rack if a few pieces are ready to come off the grill and the thicker cuts still need some time.

Baking and Smoking

Baking and smoking allows you to expand the way outdoor cooked foods are prepared. Cooking vegetables, baked potatoes, and a number of main courses at one time is possible. The key to accomplishing this is timing. Things like potatoes require 30 minutes at low with fish fillets or lobster

Smoking meats or fish requires the EasySmoker tray. Adding smoking chips to the EasySmoker tray before starting your grill is the simplest way. Position the tray per the instructions on the left side. If you want to start baking potatoes first, you need to start the right burner only and leave it on "high." This will minimize the heat on the chips until you want to start smoking.

Note: Smoking only cooks the food - it will not cure and/or preserve, refrigerate any foods leftover from smoker cooking.

Cooking Tip!

Smoking chips will flavor all food on the grill. This can be minimized on things like potatoes by tightly wrapping with multi wraps of foil.

Rotis Cooking with EasyChef

The EC30R & EC24R models are equipped with the EasyBroil rear infrared rotis burner which allows for slow rotis cooking of meats and poultry. Infrared burners radiate heat onto the outer surface of the food. This allows cooking without the grease dripping burning on the main burner radiants.

Generally, the cooking grids are removed to allow for the swing of the rotis. A basting pan is placed under the rotis area (on top of the radiants) to catch the drippings. To mount a cut of meat or a poultry item on the rotis, one fork of the rod is removed. The spit rod is pushed through the item and the fork is slid back in position. *It is important to secure any loose pieces so as the rotis rotates, a part does not become dislodged and catch the basting pan!*

Tooth picks, pins, or skewers are a few methods of securing. With meats, having them rolled and tied is the best method.

Rotisserie cooking requires generally 1 ½ to 4 ½ hours depending on the size and type. Refer to the EasyChef Cooking Chart included with your grill for further information.

For further information on cooking time and temperatures, refer to the EasyChef Cooking Chart supplied with your grill.

TROUBLE SHOOTING

Problem - Main burner(s) will not light.

Solution - Check gas shut-off valve is "ON." Depending on the gas line length, it may require further "bleeding" to remove trapped air. If no gas is heard escaping the burner, remove the burner and venturi assembly. Carefully unscrew the burner orifice located at the end of the gas valve. Inspect the orifice for blockage from particles in the gas piping system (Do not clean the orifice by forcing something through the metering hole).

Problem - Ignitor will not spark.

Solution - Push ignitor button and watch for sparking between the electrode and ignitor box for the EC30 or match light carryover for the EC24. If no sparks are visible, replace battery by unscrewing the button top. Additionally check the wire connections at the electrode and ignitor. Test again and if no sparks are noted at any electrodes, replace ignitor. If sparking at only one electrode is noted, check electrode for clean grounding. Check spark gaps between all electrodes. The gap should be approximately 1/4" (**figure 9**).

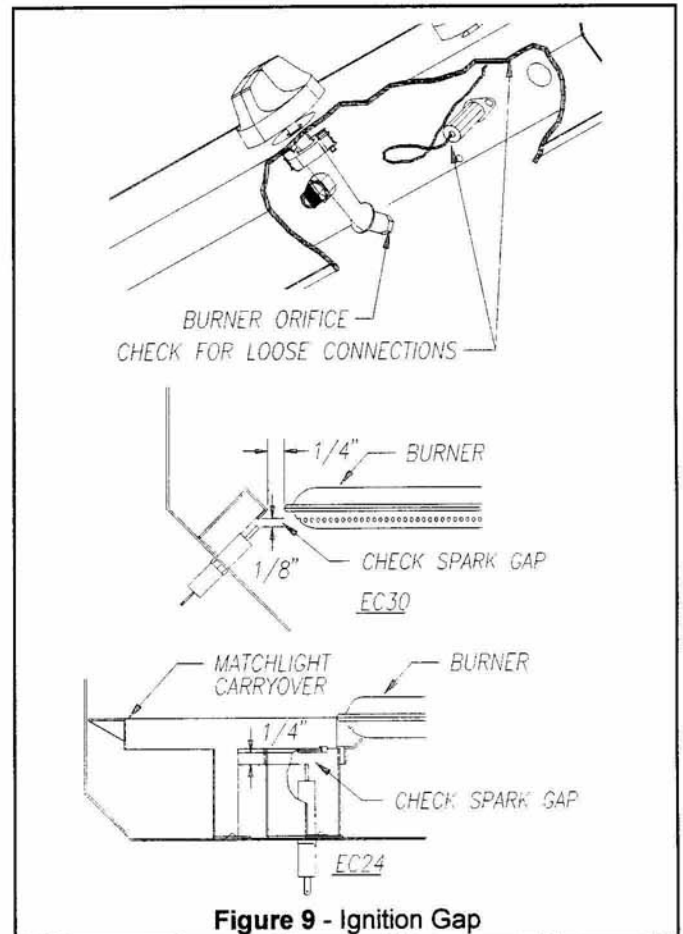


Figure 9 - Ignition Gap

WARNING: Service and repair should only be accomplished by a gas appliance technician or your gas company.

Problem - Low flame and/or low heat output.

Solution - Check the gas supply shut-off valve. Make sure it is fully open. If the gas supply is an LPG tank, check the gas quantity. Check pressure of gas supply down stream from gas regulator. Make sure it meets minimum requirements on rating label located on front

of the grill.

MAINTENANCE

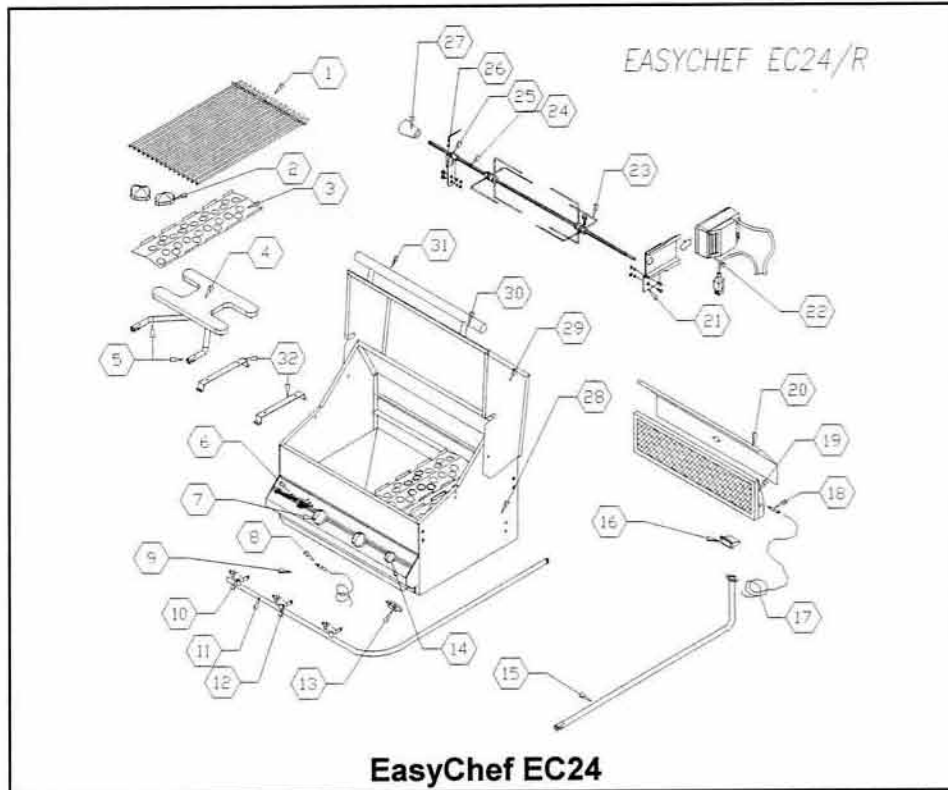
Cleaning and maintenance should be performed at least annually on your grill. The following check list will help:

- 1) Remove grids and stainless ceramic baffles. Remove all loose materials from burners and cabinet. Brush area around ignitors carefully removing grease and residue. Inspect burners for damaged areas. Replace burners if there are any areas that appear burnt through. Replace components per assembly instructions.
- 2) Check gas supply lines, regulator, and valves for signs of wear or distress. Replace any items that show any signs of cracking or burning.
- 3) Rotis burner units require the screen to be cleaned. Carefully brush loose materials and residue from the screen.

General cleaning may be accomplished by using a household cleaning solution and warm water. The exterior may be cleaned using the same method. Badly soiled areas can be clean using a "scotch brite" pad. Always scrub in same direction of material finish.

With proper care your *EasyChef* grill will give you years of trouble free service. If you have any questions regarding this product please contact - Customer Service, Empire Products, Inc., Monday thru Friday 8:00am to 5:00pm PT at 1.800.527.4790 or by fax at 1.909.399.3357.

For warranty qualification and coverage information, see enclosed limited warranty P/N 140397.



Item	Qty	Description	P/N	Item	Qty	Description	P/N
1	2	Cooking Grill	110251	15	1	Rotis Venturi	110249
2	44	Briquette	110182	16	1	Adapter Box	200727
3	4	Briquette Support Baffle	200956	17	1	Electrode	120062
4	2	Burner - Main	110242	18	1	Electrode Wire	120064
5a	2	Venturi - Right Hand	110241-1	19	1	Rotis Burner	300211
5b	2	Venturi - Left Hand	110241-2	20	1	Heat Shield	200746
6	1	Front Panel Graphic	140279	21	1	Motor Support Bracket	201006
6a	1	Rotis Front Panel Graphic	140272	22	1	Rotis Motor	110197
7	3	Control Knob	110185	23	2	Prong Forks	110191
8	2	Electrode	120061	24	1	Spit Rod	110246
9	2	Electrode Wire	120063	25	1	Spit Rod Bearing	110192
10	2	Control Valve Nat #47	120059	26	1	Bearing Support	200748
10a	2	Control Valve LPG #56	120058	27	1	Spit Handle	110245
11	1	Manifold	200965	28	1	Chassis	300315
12	1	Rotis Control Valve NG#51	120059	29	1	Hood	300316
12a	1	Rotis Control Valve LPG #60	120059	30	1	Handle Spacer	110219
13	1	Electronic Ignitor Assembly	120093	31	1	Stainless Steel Round Handle	110218
14	1	AA Battery (Local Store)	N.A.	32	2	Burner Raiser Bracket	201095