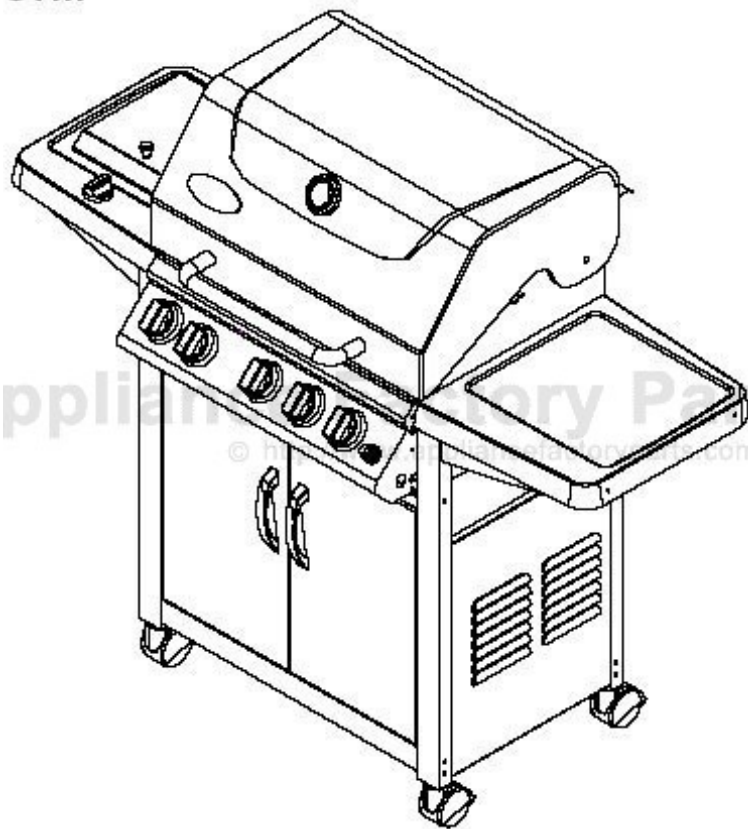


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Patio Chef SS72NG Owner's Manual

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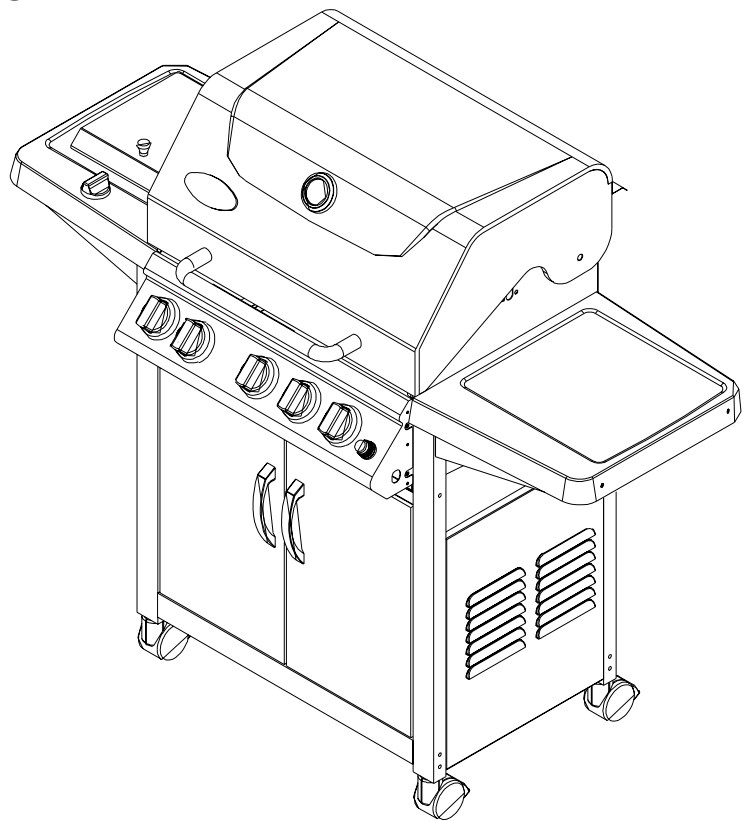
Owner's Manual

Liquid Propane Gas Grill

MODEL SS72 LP

Natural Gas Grill

MODEL SS72 NG



MODEL SS72 LP SHOWN

Customer Service: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping boxes, call us 8:00am - 5:00 pm EST, Monday through Friday at: **1-800-667-7313**

WARNING:

Read this Owner's Manual carefully and be sure your gas grill is properly assembled, installed and maintained. Follow all leak check procedures carefully in this manual prior to grill operation. **Do this even if the grill was store assembled.** Failure to follow these instructions could result in serious bodily injury and/or property damage. This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Note to Installer: Leave this Owner's Manual with the consumer after delivery and/or installation.

Note to Consumer: Leave this Owner's Manual in a convenient place for future reference.

Important Note: This grill is manufactured to exact specifications. Model SS72 LP is certified for use with Liquid Propane Gas and Model SS72 NG is certified for use with Natural Gas. **You can not convert this grill from one fuel type to the other.** For your safety, conversion kits are not available. Any attempt to convert your grill will void your warranty.

Imported by **S.R. Potten Ltd/Ltée**
1645 – 50th AVENUE. LACHINE, QUEBEC,
CANADA H8T 3C8

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Grill Chef Warranty

Full 1-Year Warranty on Grill

For one year from date of original retail purchase, S. R. Potten Ltd. (Manufacturer) will replace any grill part that fails or is found to be defective in material or workmanship in normal household use during the warranty period.

Limited Warranty on Selected Grill Parts

From the date of original retail purchase, the manufacturer will replace, at its option, the following grill parts if they are defective in material or workmanship in normal household use. Delivery charges may apply.

• **Lifetime Limited Warranty:** Any stainless steel part or aluminum casting which fails due to defective materials or workmanship in normal household use during the second through the useful lifetime of the grill will be repaired or replaced. Discoloration or denting of stainless steel parts or aluminum castings which occurs due to normal use and/or exposure to excessive heat, and/or improper maintenance is not covered under the terms of this limited warranty.

• **5 Year Limited Warranty:** Stainless steel burners which fail due to defective materials or workmanship in normal household use during the second through the fifth year of original retail purchase will be repaired or replaced

• **For Warranty Service:** Call our Customer Service Dept. 8:00am - 5:00pm Eastern, Monday through Friday at 1-800-667-7313

Warranty Restrictions:

This warranty does not cover surface rust or natural oxidation.

This warranty is void if grill is used for commercial or rental purposes.

This warranty applies only when the grill is used in Canada.

This warranty gives you specific legal rights, and you may also have other rights which vary from province to province. See back cover for warranty details.

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.

Read These Safety Instructions

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 gas tank not connected for use shall not be stored in the vicinity of this or any other appliance.

⚠ WARNING

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

⚠ WARNING

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

⚠ WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid or any other grill parts while the grill is in operation, or until the grill has cooled after use.
Failure to comply with these instructions may result in serious bodily injury.

⚠ WARNING

- (a) Do not store a spare LPG-gas cylinder under or near this appliance.
- (b) Never fill the cylinder beyond 80 percent full and
- (c) If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

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 Z21.58a-2006/CSA 1.6a-2006 Natural Gas and Propane Installation Code.

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 box. **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 the tank from being overfilled which can cause malfunction of the LP gas tank, regulator and/or grill.

1. The LP gas tank has a Shut Off 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 communication with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdrawal.
3. The LP gas tank used must have a collar to protect the tank valve.

Proper Placement and Clearance of Grill

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 36 inches from the back and side of any combustible surface. Your gas grill should not be placed under any surface that will burn. Do not obstruct the flow of ventilation air around the gas grill housing.


This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.

 **WARNING**

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

- **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 manufacturer.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Never fill the gas tank beyond 80% full. Have your propane gas dealer check the release valve after every filling to ensure that it remains free of defects.
- Always keep LP gas tanks in upright position.
- Do not store (or use) gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- An LP gas tank that is not connected for use must NOT be stored on bottom shelf inside cabinet or in the vicinity of this or any other gas grill.
- 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 or other indoor location, **always** disconnect the LP gas tank first, 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.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.

- The Regulator and Hose assembly 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 the grill being used again.
- Keep the 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 our Customer Service Dept. for a replacement, at 1-800-667-7313.
- **Never** light your gas grill with the Lid closed or before checking to insure the Burner Tubes are fully seated over the Gas Valve Orifices.
- **Never** allow children to operate your grill. Do not allow children to play near your grill.

 **WARNING**

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Put out any flame with a Class B fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the Regulator and Hose Assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the grill. If humming sound is loud and excessive you may need to purge air from the gas line or reset the Regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help call the Grill Information Center.

Customer Service Dept., 8:00am-5:00pm EST, Monday through Friday at: 1-800-667-7313

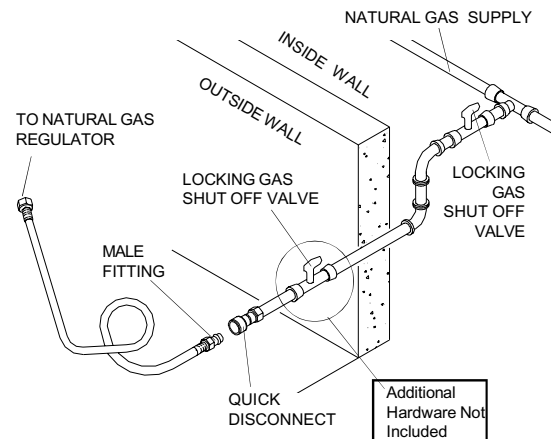
Natural Gas Safety Instructions

- Your Natural Gas Grill is designed to operate on Natural Gas only, at a pressure of 7" water column (W.C.) (1/4 psig or 1.75 kpa), regulated at the residential meter. Check with your gas utility company for local gas pressure and with your local municipality for building code requirements. If your residential gas line pressure has not been regulated to 7" W.C., contact your local gas utility company for professional assistance.
- The gas pressure Regulator supplied with this appliance must be used. This Regulator is set for an outlet pressure of 4" W.C.
- It is 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. See Figure 1.

Figure 1.

- Pipe sealing compound or pipe thread tape resistant to the action of Natural Gas must be used on all male pipe threads when making the connection.
- Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This gas grill and its individual Shut Off Valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5kpa).
- Turn off your gas grill when the gas supply is tested at low pressures. The grill must be isolated from the gas supply pipe system by closing its individual Manual Shut Off Valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2 psi (3.5kpa).
- The Quick Disconnect connects to a 3/8 inch NPT thread from gas source. The Quick Disconnect fitting is a hand operated device that automatically shuts off the the flow of gas from the source when it is disconnected.
- The Quick Disconnect fitting can be installed horizontally, or pointing downward. DO NOT install the fitting with the opening pointing upward because the fitting could collect water and debris.
- The Dust Covers (plastic plugs) provided with the Quick Disconnect help keep the open ends clean while disconnected.
- The outdoor connector must be firmly attached to a ridged permanent construction.
- The Quick Disconnect MUST BE installed above ground.
- WARNING:** Do not route the 10 foot Quick Disconnect Hose under a deck. The hose must be visible and inspected prior to each grill use.

Figure 1
(For Natural Gas Model Only)



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.

Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z21.58a-2006 /CSA1.6a-2006

⚠ DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Assembly Instructions For Your Safety

During unpacking, assembly and construction stages always wear work gloves and eye protection.

As you unpack this gas grill from shipping box, use the parts list to ensure all necessary parts are included. Inspect all parts for damage as you proceed. Do not operate your grill if it appears damaged. If you have questions during the assembly process, call 8:00am - 5:00pm EST, Monday through Friday, 1-800-667-7313

Remove white PVC protective film from stainless steel surfaces before initial use.

CAUTION:

While it is possible for one person to unpack this gas grill, obtain assistance from another person when handling the large and heavy grill head.

CAUTION: BEWARE OF FLASHBACK

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to a gas flow obstruction which could result in a fire in and around the Burner Tubes. This type of fire is known as a "FLASHBACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed Burner Tube is not the only cause of "FLASHBACK", it is the most common cause.

To reduce the chance of "FLASHBACK", you must clean the Burner Tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this Burner Tube cleaning procedure if your grill has not been used for an extended period of time.



Tools Required for Assembly

- Phillips Head screw driver - also used to remove the screws from the rear of each burner when cleaning the Burners
- Open-end wrench (included with Hardware Pack) used to tighten the Casters.

Before Using Your Grill

To reduce the chance of "FLASHBACK" (see **CAUTION** at left) clean the Burner Tubes and Burners **before** fully assembling your grill. Remove the screws from the rear of each burner using a Phillips Head Screwdriver.

Carefully lift each Burner up and away from the Gas Valve Orifice, then refer to **Figure 1** and perform one of these three cleaning methods:

1. Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.



2. Use a Burner Cleaning Brush, or a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
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.

WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside the Burner Tube before using your gas grill. See **Figure 2**. If the orifice is not inside the burner tube, lighting the Burner may cause explosion and/or fire.

Figure 2

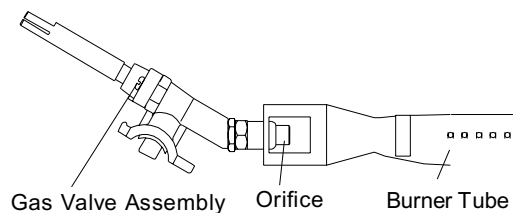
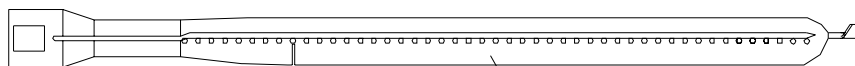


Figure 1



Burner

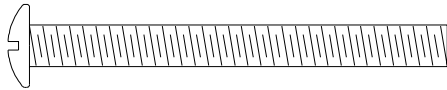
Contents for Hardware Pack

The following table illustrates a breakdown of the Hardware Pack. It highlights what components are used in the various stages of assembly.

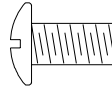
Component	Qty	Purpose of Components
1/4" x 1/2" Phillips Head Screw	4	Attaches Bowl Bracket to Bowl Side Panel
1/4" Nut	4	
1/4" Washer	4	
1/4" x 1/2" Phillips Head Screw	4	Secures Side Shelf and Side Shelf Bracket
1/4" Nut	4	
1/4" x 1/2" Phillips Head Screw	8	Attaches Side Shelf Bracket to Cart Legs
1/4" x 1/2" Phillips Head Screw	4	Attaches Side Shelf to Bowl Side Panel
1/4" x 1/2" Phillips Head Screw	4	Attaches Tank Holder to Cart
1/4" Nut	4	
1/4" Washer	4	
1/4" x 2- 1/2" Phillips Head Screw	8	Attaches Cart Legs to Bottom Shelf
3/16" x 3/8" Phillips Head Screw	4	Attaches Cart Rear Panel to Cart Legs
1/4" x 1/2" Phillips Head Screw	2	Attaches Door Bracket to Cart Legs
3/16" x 3/8" Phillips Head Screw	2	Attaches Door Stop to Bottom Shelf
3/16" x 1/4" Phillips Head Screw	4	Secures Door Handle to Door Plate
1/4" x 2- 1/2" Phillips Head Screw	4	Secures Cart Legs to Grill Bowl
1/4" Nut	4	
3/16" x 3/8" Phillips Head Screw	8	Attaches Cart Side Panel to Cart Legs
1/4" x 1/2" Phillips Head Screw	8	Attaches Bowl Bracket to Cart Legs
M4 x 10 Shelf Tapping Screw	1	Attaches Lighting Stick to Grill Bowl
3/16" x 3/8" Phillips Head Screw	2	Attaches Hose Holder to Cart Side Panel
3/16" Nut	2	
Side Burner Control Knob	1	Attaches on Side Burner Valve
Spring	1	Attaches on Side Burner Valve
Side Burner Control Knob Seat	1	Attaches on Side Burner Valve
Lighting Stick	1	Attaches on RR Cart Leg
Customized Wrench	1	Tighten Caster
Hose Holder	1	Secures Regulator Hose on the Cart Side Panel
Lid Knob	1	Attaches on Side Burner Lid
3/16" x 1/4" Phillips Head Screw	2	Install NG Regulator Assembly (For NG Model only)

Contents for Hardware Pack P06021006B(LP) & P06021026B(NG)

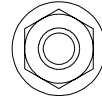
Quantity of Each Hardware Piece:



1/4" x 2 1/2" Phillips Head Screw
QTY: 12



1/4" x 1/2" Phillips Head Screw
QTY: 34



1/4" Lock Nut
QTY: 20



3/16" x 1/4" Phillips Head Screw
QTY: 4



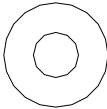
3/16" x 3/8" Phillips Head Screw
QTY: 16



M4 x 10 Self-Tapping Screw
QTY: 1



3/16" Lock Nut
QTY: 2



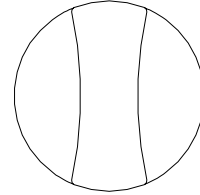
1/4" Washer
QTY: 8



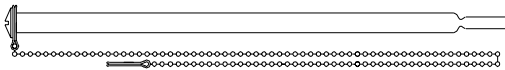
"AA" Battery - QTY. 1



3/16" x 1/4" Phillips Head Screw
QTY: 2
(for NG Regulator Bracket)



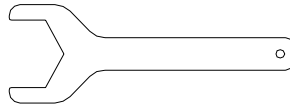
Side Burner Control Knob
- QTY. 1



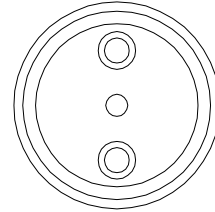
Manual Lighting Stick - QTY. 1



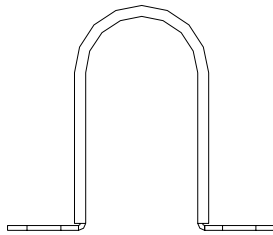
Door Handle - QTY. 2



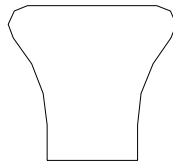
Caster Wrench - QTY. 1



Side Burner Control Knob Seat
- QTY. 1



Hose Holder- QTY. 1

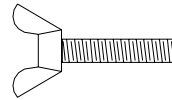


Lid Knob- QTY. 1



Spring - QTY. 1

Hardware already installed in the Tank Tray

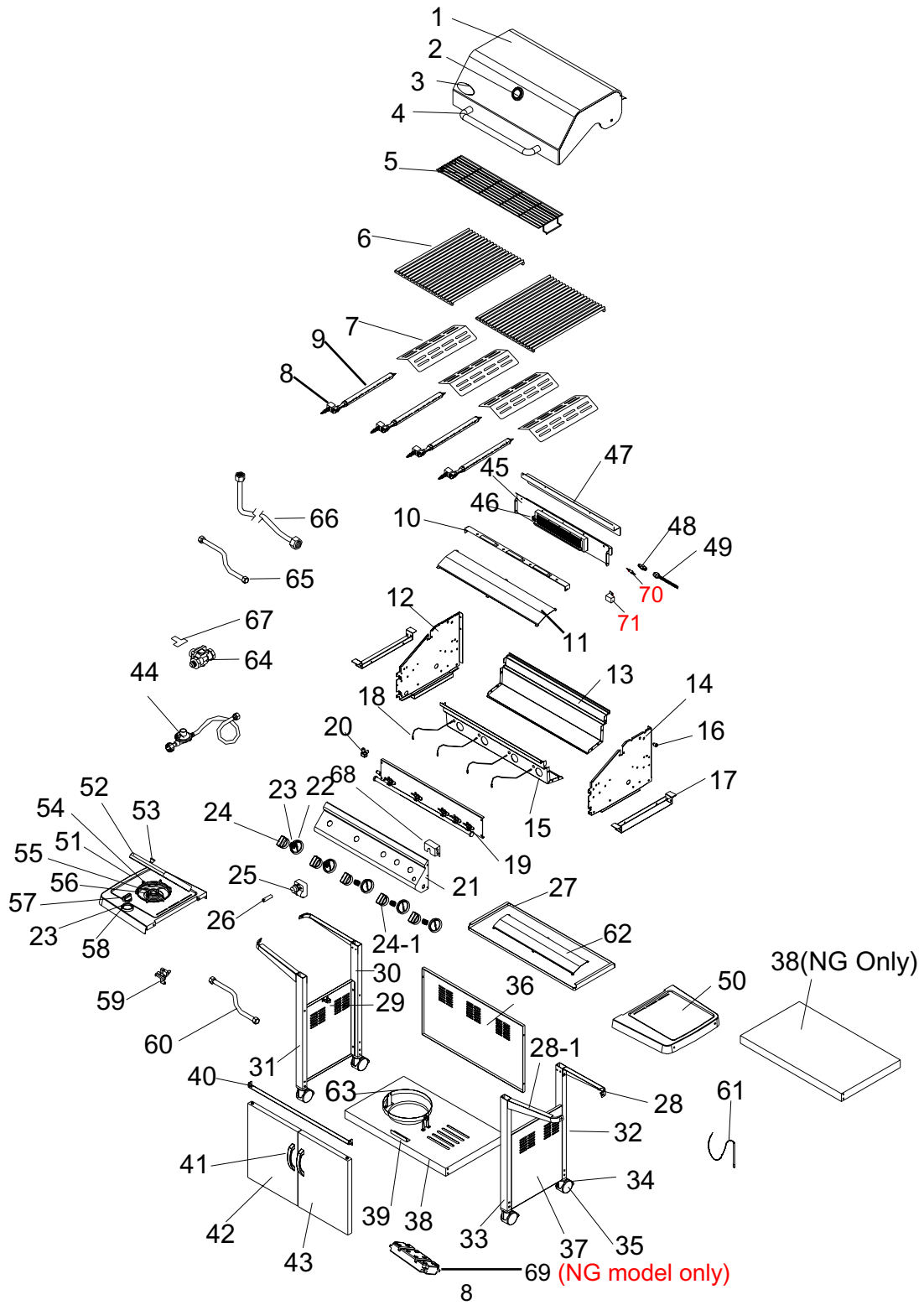


Wing Bolt 3/16"x1-1/2"
Qty. 1 (LPG model)
Part # S233G03241
Scale 1:2

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping boxes, call us 8:00am - 5:00 pm EST, Monday through Friday at: **1-800-667-7313**

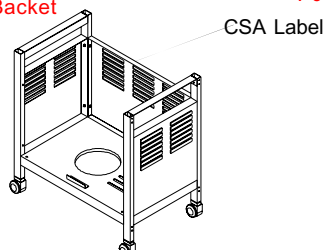
SS72 Parts Diagram

Remove all components from the carton and place within easy reach. Turn the carton upside down and it will provide a comfortable height work surface for grill assembly.



SS72 Parts List

REF#	DESCRIPTION	PART#	QTY.	REF#	DESCRIPTION	PART#	QTY.
1.	Lid Plate	P0011818EA	1	48.	Back Burner Orifice		1
2.	Heat Gauge	P00601061A	1		(LPG)	P06520003A	
3.	Name Plate	P00407005C	1		(NG)	P06520013A	
4.	Lid Handle	P00205014B	1	49.	Back Burner Extension Tube	P03701004A	1
5.	Warming Rack	P01506002G	1	50.	Side Shelf, Right	P01103006F	1
6.	Cooking Grid	P01615020A	2	51.	Side Burner Frame	P02302004F	1
7.	Flame Tamer	P01705006E	4	52.	Side Burner Lid	P01127003F	1
8.	Gas collector with Electrode	P02609002B	4	53.	Side Burner Lid Handle	P00201002F	1
9.	Main Burner	P02008024A	4	54.	Pot Support	P00805002F	1
10.	Burner Bracket	P0220404DD	1	55.	Side Burner	P02002007A	1
11.	Grease Tray Heat Shield, Upper	P06903018B	1	56.	Side Burner Electrode	P02614007C	1
12.	Bowl Panel, Left	P0072009JA	1	57.	Side Burner Control Knob	P03401103H	1
13.	Bowl Panel, Rear	P0072515GA	1	58.	Side Burner Control Knob Seat	P03408051J	1
14.	Bowl Panel, Right	P0072109JA	1	59.	Side Burner Gas Valve		1
15.	Bowl Panel, Front	P0073815GA	1		(LPG)	Y0060127	
16.	Lid Hinge	P05501005F	2		(NG)	Y0060227	
17.	Bowl Bracket	P01306013F	2	60.	Connection Hose		1
18.	Electric Wire Set	P02615013A	1		(LPG)	P03705014A	
19.	Gas Valve/ Manifold Assembly		1		(NG)	P03705043A	
	(LPG)	Y0060116		61.	Lighting Stick	P05507031E	1
	(NG)	Y0060216		62.	Grease Tray Heat Shield, Lower	P06903020B	1
20.	Gas Fitting	P03906002A	1	63.	Tank Holder	P05359001A	1
21.	Control Panel		1	64.	NG Regulator	Y0080007	1
	(LPG)	P02908451P		65.	Extension Hose (NG only)	P03705044F	1
	(NG)	P02908451Q		66.	Hose, 10ft. / NG	P03703002A	1
22.	Control Knob Seat	P03413011J	5	67.	NG Regulator Bracket		1
23.	Spring	P05504001A	6	68.	EI Protective Bracket	P03328048Q	1
24.	Main Burner Control Knob	P03428083H	5	69.	Weight (NG model only)	P05344003Q	1
24-1.	Back Burner Control Knob	P03428093H	1	70.	Back Burner Thermocouple	P05305023A	1
25.	Ignitor - 6 port	P02502145C	1	71.	Back Burner Thermocouple Bracket	P03328049A	1
26.	Battery	P05301001A	1				
27.	Grease Tray	P02706067B	1				
28.	Side Shelf Bracket-A	P01204001B	2				
28-1.	Side Shelf Bracket-B	P01206001B	2				
29.	Hose Holder	P05536001P	1				
30.	Cart Leg,LR		1				
	(LPG)	P00911009E					
	(NG)	P00911029E					
31.	Cart Leg,LF	P00910009E	1				
32.	Cart Leg,RR	P00913009E	1				
33.	Cart Leg,RF	P00912009E	1				
34.	Caster Seat	P04507001A	4				
35.	Caster	P05112002A	4				
36.	Cart Rear Panel	P07702023D	1				
37.	Cart Side Panel	P07604007G	2				
38.	Bottom Shelf		1				
	(LPG)	P01003007L					
	(NG)	P01003027L					
39.	Door Stop	P05510009P	1				
40.	Door Bracket	P03301010F	1				
41.	Door Handle	P00201001C	2				
42.	Door Panel, Left	P04302018A	1				
43.	Door Panel, Right	P04303018A	1				
44.	LPG Regulator	P03601003A	1				
45.	Back Burner Assembly	Y0310014	1				
46.	Back Burner Electrode	P02610005B	1				
47.	Back Burner Wind Shield	P06905010A	1				



For the repair or replacement parts you need:
Call our Customer Service Dept., 8am - 5pm EST,
Monday through Friday at 1-800-667-7313

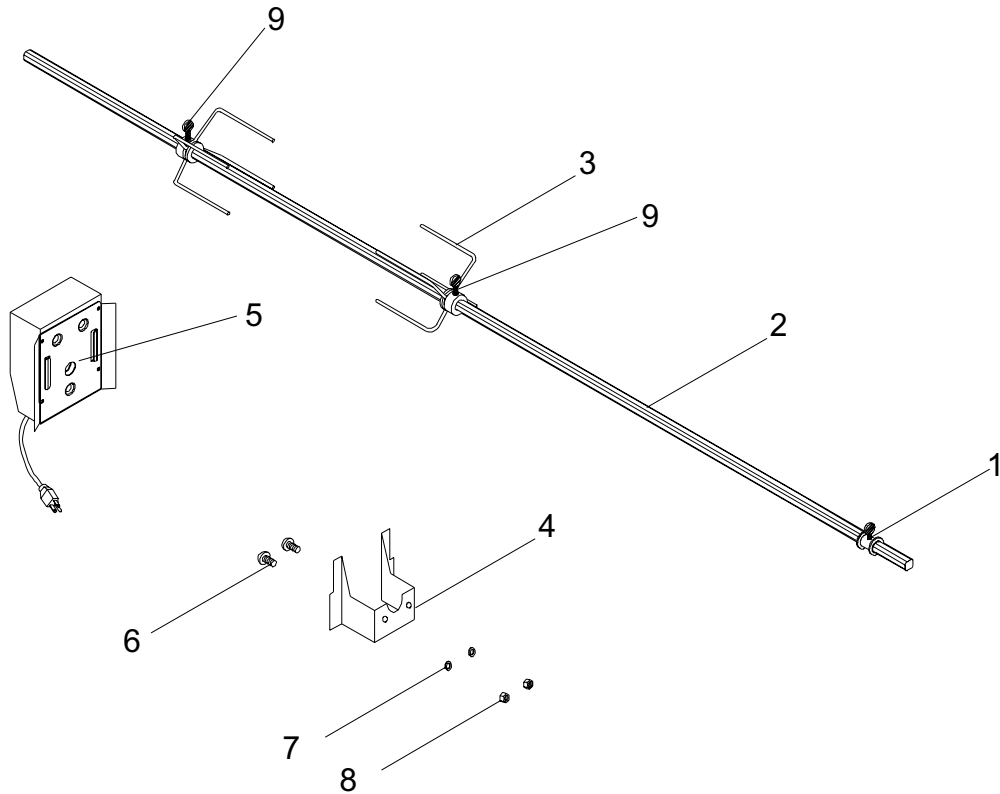
To make sure you obtain the correct replacement part (s) for your gas grill please refer to the parts list on this page. The following information is required to insure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
 2. Part Number
 3. Description
 4. Quantity of parts needed
- Please allow sufficient time to process and ship.

IMPORTANT: Keep this Owner's Manual for convenient referral and for part replacement.

IMPORTANT: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

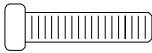


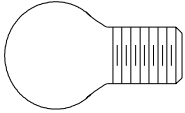
Rotisserie Parts Diagram Y0250098



Rotisserie Parts List

REF#	DESCRIPTION	PART#	QTY.
1.	Rot. Collar	P05508177F	1
2.	Rot. Spit	P05508158F	1
3.	Rot. Holding Fork	P05508112F	2
4.	Rot. Motor Bracket	P03307028A	1
5.	Rot. Motor/AC	P07101010A	1
6.	Rot. Screw #10-24x3/4"	S112G10124	2
7.	Rot. Washer	S411G03084	2
8.	Rot. Nut #10-24	S362G10124	2
9.	Rot. Thumbscrew 1/4"x1/2"	S196G04084	2

Hardware for Rotisserie

	
Rot. Screw#10-24x3/4" UNC QTY. 2 Ref.# S112G10124	Rot.Washer QTY. 2 Ref.# S411G03084
	
Rot. Nut.#10-24 QTY. 2 Ref.# S362G10124	Rot.Thumbscrew 1/4"x1/2" QTY. 2 Ref.# S196G04084

Cart Assembly Instructions

Remove all cart parts, hardware, and Grill Head from shipping boxes. Raise the Grill Lid and remove all packed components. Use the parts list to check that all necessary parts have been included.

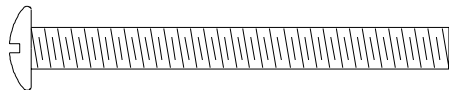
Assemble the gas grill on a protective work surface to avoid scratching grill surfaces. Inspect your grill for damage as you proceed. Do not assemble or operate your grill if it appears damaged.

Assembling The Cart

1. Position bottom shelf with tank toward the left side. See **Figure 1**.

Note: The label on the cart legs indicate their assembly position to the bottom shelf. LF=Left Front, LR=Left Rear, RF=Rear Front, and RR= Right Rear. Labels should face inward toward each other when correctly assembled. Remaining components cannot be assembled if leg positions are incorrect.

2. Install the four cart legs to the indicated corners of the bottom shelf using 8 of the 1/4" x 2-1/2" Phillips Head screws provided. Do not fully tighten screws.



1/4" x 2-1/2" Phillips Head Screw x 8

3. Screw the 4 Casters into the caster seats in the bottom of each cart leg. Turn the threaded caster stem by hand, clockwise until it stops. Fully tighten with the wrench provided. See **Figure 2**.

4. Install the two Cart Side Panels to the cart by using 4 of the 3/16" x 3/8" Phillips Head screws on each panel. Leave side panel screws loose. See **Figure 3**.



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

5. Install the Cart Rear Panel to the cart by using 4 of the 3/16" x 3/8" Phillips Head screws.



3/16" x 3/8" Phillips Head Screw x 4

Figure 1

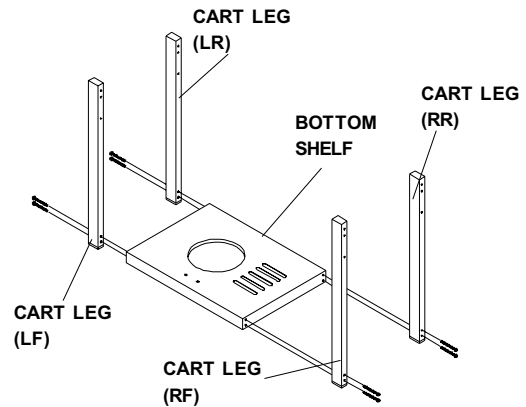


Figure 2

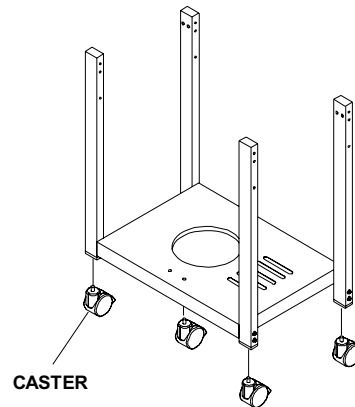
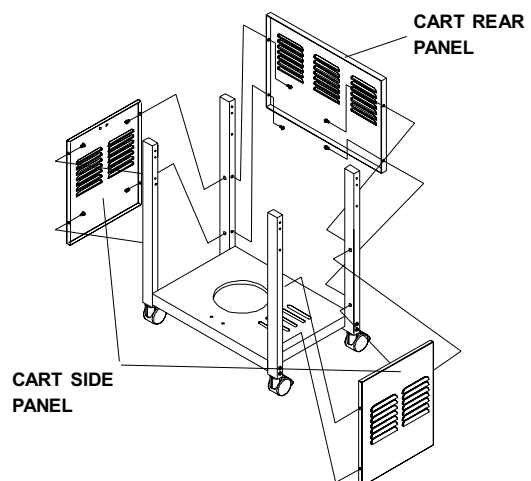
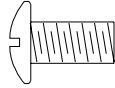


Figure 3



- Attach the Door Bracket to the low holes in the front legs with the end tabs pointing upward and flange to the rear, pointing downward. Use 2 of 1/4" x 1/2" Phillips Head Screws. Do not fully tighten. See **Figure 4**.



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

- Align the 4 holes (2 on either side) of the Tank Holder Bracket with the holes on the Cart Bottom Shelf and insert 4 Phillips Head Screws 1/4" x 1/2" as shown.

From the underside of the Cart Bottom Shelf secure with 4 Flange Nuts 1/4".

Note: Be sure to remove preassembled Wing Bolt on the Tank Holder, unclamp the 2 Arm Rims where they meet before installing the gas tank into position and then reclamp the 2 Arm Rims parts together and secure gas tank using the Wing Bolt.



Phillips Head Screw
1/4" x 1/2"
Qty. 4
Part # S



Flange Nut 1/4"
Qty. 4
Part # S

- Attach the Door Stop to the bottom shelf, with the flange facing the front, using 2 of 3/16" x 3/8" Phillips Head Screws. Fully tighten. See **Figure 4**.



3/16" x 3/8" Phillips Head Screw x 2

- Place doors into the hinge holes of the bottom shelf and Door Bracket. Push Door Bracket down until doors are secure and can open and close freely. Do not full tighten Door Bracket screws. See **Figure 4**.

- Remove protective film from Doors. Install Door Handle to Doors using 4 of 3/16" x 1/4" Phillips Head Screws. See **Figure 4**.



3/16" x 1/4"
Phillips Head Screw x 4

Figure 4

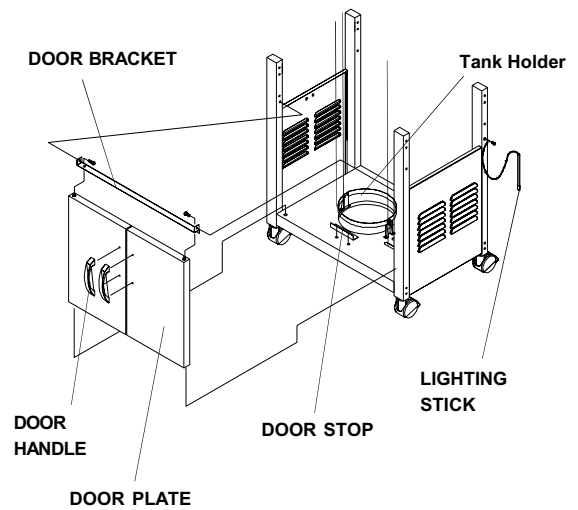
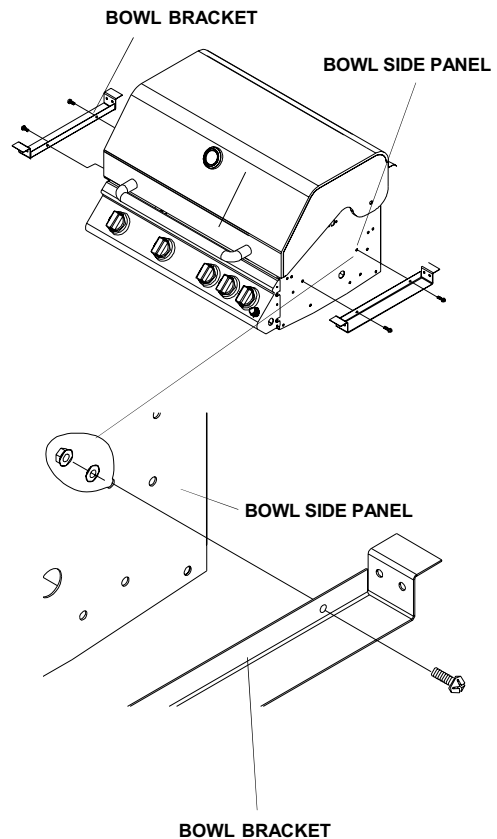


Figure 5

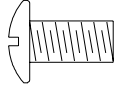


11. Attach lighting stick to the Right Rear Leg, below side shelf bracket using 1 M4 x 10 self-tapping screw.

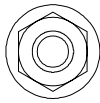


M4 x 10 Self-Tapping Screw x 1

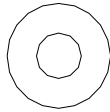
12. Attach the 2 Bowl Brackets to Bowl Side Panel using 4 of 1/4" x 1/2" Phillip Head Screw, 1/4" Nuts and 1/4" Washers. Fully tighten. See **Figure 5**.



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



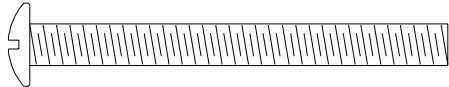
1/4" Lock Nut x 4



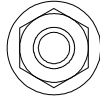
1/4" Washer x
4

Grill Head Assembly

12. Put the grill head onto cart. Secure grill head to all cart legs using 4 of 1/4" x 2-1/2" Phillips Head Screws and 1/4" Nuts. See **Figure 6,7**.

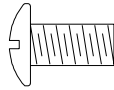


1/4" x 2-1/2" Phillips Head Screw x 4



1/4" Lock Nut x 4

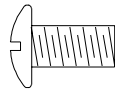
13. Secure Bowl Bracket to Cart Legs using 4 of 1/4" x 1/2" Phillips Head Screws. Repeat this step for the other side. See **Figure 7**.



1/4" x 1/2" Phillips Head Screw x 8

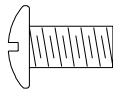
14. Fully tighten all leg screw, Side Panel Screws, Door Bracket screws and grill head screws. From the back of the cart, slide the grease draining tray into the grill head. See **Figure 7**.

15. Attach the Side Shelf Brackets to Cart Leg using 8 of 1/4" x 1/2" Phillips Head Screws. See **Figure 8**.



1/4" x 1/2" Phillips Head Screw x 8

16. Place the Side Shelves over the Side Shelf brackets. Secure firmly using 4 of 1/4" x 1/2" Phillips Head Screws and 1/4" Lock Nuts. See **Figure 8**.

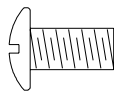


1/4" x 1/2" Phillips Head Screw x 4



1/4" Lock Nut x 4

17. Align the Side Shelf holes to Bowl Side Panel and Side Shelf Bracket. Secure firmly by using 1/4" x 1/2" Phillips Head Screws, 1/4" Nuts and 1/4" Washer. See **Figure 9**.



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



1/4" Lock Nut x 4



1/4" Washer x 4

Figure 6

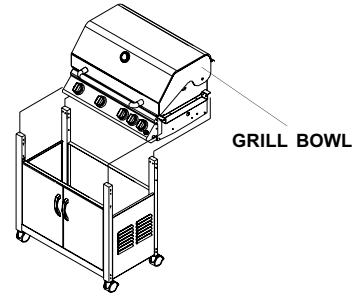


Figure 7

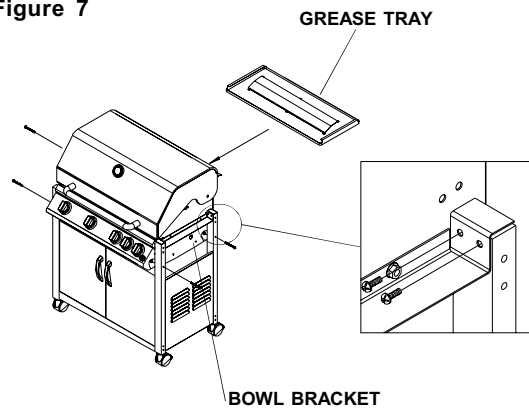


Figure 8

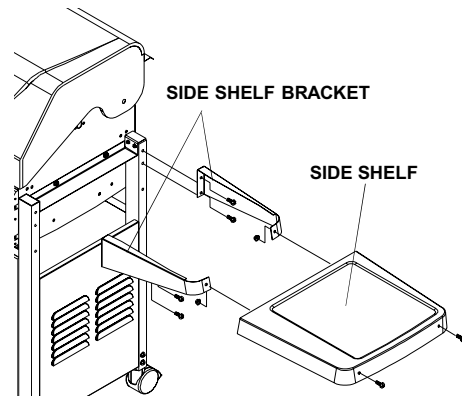
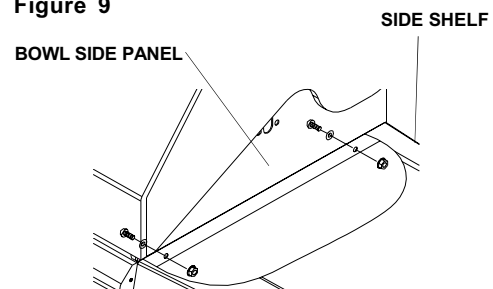


Figure 9



Side Burner Assembly

18. Insert the Orifice into the Side Burner Tube. Attach the Side Burner Gas Valve to Side Shelf Left. Secure firmly using 2 of M4 x 10mm Phillips Head Screws (Attach on Side Burner Gas Valve). Attach the Side Burner Electrode Wire to the Control Valve. See **Figure 10,11**.
19. Install the Lid Knob using 1 of 3/16" x 3/8" Phillips Head Screw (attaches on Lid Knob). See **Figure 10**.



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

20. Attach the chrome color Control Knob Seat and Spring onto the Gas Valve stem. Then, carefully attach the Control Knob so the "OFF" position faces upward - toward you. Do not force the Control Knob onto the stem. See **Figure 12**.
21. Place the LPG Regulator inside the cart through the opening above Cart Side Panel. Press the hose of the LPG Regulator into the Hose Holder above Cart Side Panel. Secure firmly using 2 of 3/16" x 3/8" Phillips Head Screw and 3/16" Nut. See **Figure 13**.



3/16" x 3/8"
Phillips Head Screw x 2



3/16" Lock Nut x 2

⚠ WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside of the Burner Tube as shown below, before using your gas grill. If the Burner Tube does not fit over the Valve Orifice, lighting the Burner may cause an explosion and/or fire. **Figure 3A**

Figure 13

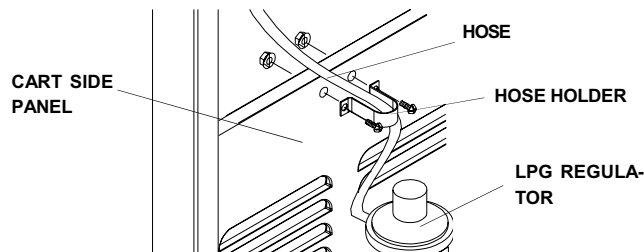


Figure 10

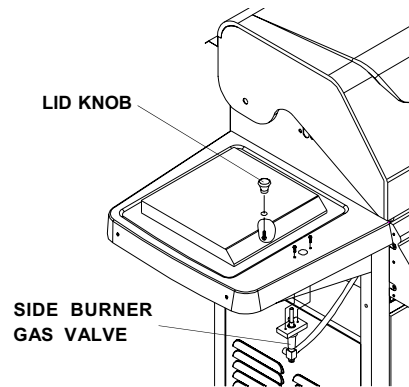


Figure 11

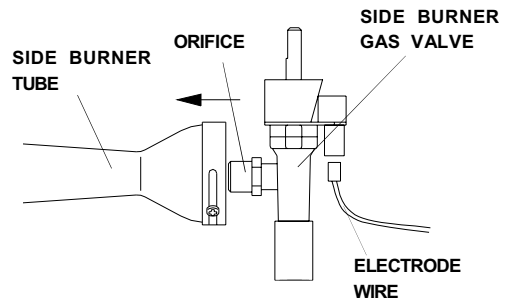
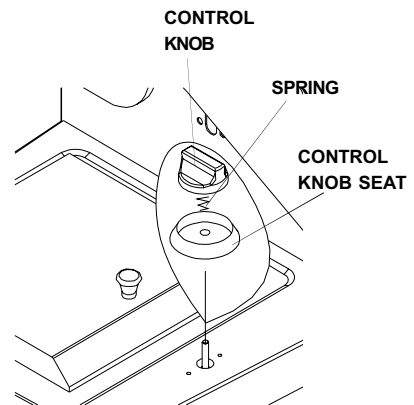


Figure 12

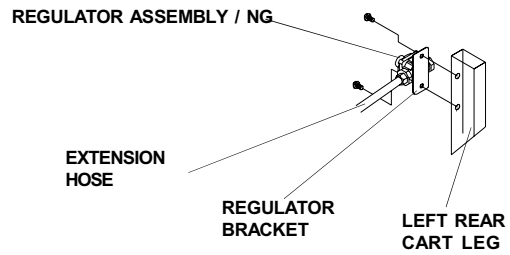


Regulator Assembly(NG Only)

For Natural Gas Models attach the Regulator Bracket to Left Rear Cart Leg using 2 of 3/16" x 1/4" Phillips Head Screws.



3/16" x 1/4"
Phillips Head Screw
QTY. 2



Ignitor Battery Installation - See Figure 14

1. Unscrew the Ignitor Cap located on the Grill Control Panel and remove the Contact and Spring from the Ignitor Slot.
2. Place the manufacturer supplied AA battery into the Ignitor Slot. Be sure to place the positive pole facing toward you.
3. Place the Spring over the AA battery, then place the Contact on top of the Spring. Screw the Ignitor Cap back onto the grill Control Panel.

5. If no "clicking" sound is heard check the following common causes. **If you need assistance call our Grill Information Center at 1-800-667-7313.**

- Ignitor AA battery not installed properly.
- Ignitor wires may be loose. Remove the AA battery, inspect the Ignitor Junction Box found behind the Control Panel, and connect any loose wires.

Electrode Check

Requires and assistant:

Before placing the cooking components into your grill, insure that the Spark Electrode Tip is properly positioned within each Gas Collector Box (stainless steel mechanism found at the front between each set of Burners.) The easiest way to insure this is to perform this Electrode Check:

1. Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
2. Have an assistant stand behind to the right of the grill and look down at each Gas Collector Box. NEVER put your face inside Grill Head.
3. Push Ignition Cap. You should hear a clicking sound and your assistant should see a small blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
4. If no spark is seen the Spark Gap shown in **Figure 15** needs to be adjusted as follows:

- Using an adjustable wrench, loosen the inside Nut just until the Gas Collector Box can be maneuvered and turned upward.
- The gap between the Spark Electrode Tip and Spark receiver should be approximately 3/16".
- If the gap is wider than 3/16" use a pair of long hose pliers and gently squeeze the Gas Collector Box until the gap is correct.
- Return the Gas Collector Box to its original horizontal position, secure the inside Nut and try the Electrode Check again.

Figure 14

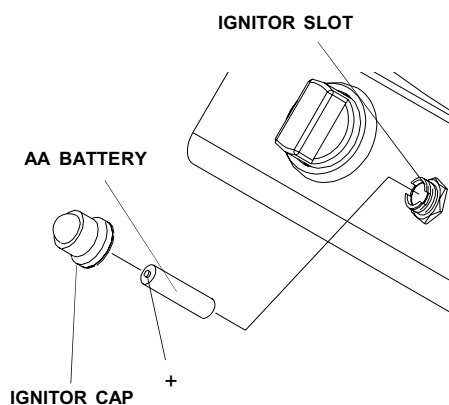
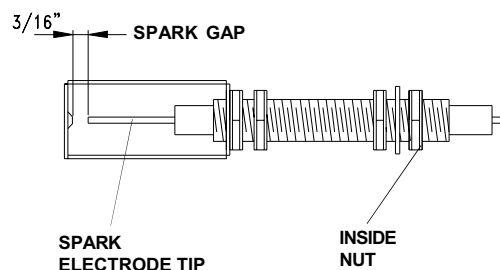


Figure 15 - Side View Gas Collector Box



Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping boxes, call us 8:00am - 5:00 pm EST, Monday through Friday at: **1-800-667-7313**

Installing Cooking Components

1. Place the Flame Tamers on the lower ledge above Burners. See **Figure 16**. Place 4 of Flame Tamers onto the Rack.
2. Place Cooking Grids on the ledge above Flame Tamers.
3. Place Warming Rack into the slot on the upper left and upper right of the grill bowl panels. See **Figure 16**.

IMPORTANT: The Grill is not designed for use with lava rock or briquettes and the use of such items will void the warranty.

Connecting A Liquid Propane Gas (LP gas) Tank To Your Grill

1. Check the Tank Valve to insure it has proper external mating threads to fit the Hose and Regulator Assembly provided. (Type 1 connection per ANSI Z21.58b-2002)
2. Inspect the Valve Connection Port and Regulator assembly. Look for damage or debris. Remove any debris. Inspect Hose for damage. Never use damaged or plugged equipment.
3. Hang your filled gas tank on the Tank Hole.
4. Make sure all Burner Valves are in the OFF position.
5. When connecting the Hose and Regulator Assembly to the Tank Valve, 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.
6. Slowly open the tank valve 1/4 to 1/2 open (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Checking for Gas Leaks" on page 18. If a leak is found, turn the Tank Valve off and do not use your grill until the leak is repaired. Do this leak test even if the grill was store assembled.

Disconnecting A Liquid Propane Gas (LP gas) Tank From Your Grill

1. Turn the Burner Valves and LP Gas Tank Valve to the full OFF position (turn clockwise to close).
2. Detach the Hose and Regulator Assembly from the LP gas Tank Valve by turning the Quick Coupling Nut counterclockwise.

Figure 16

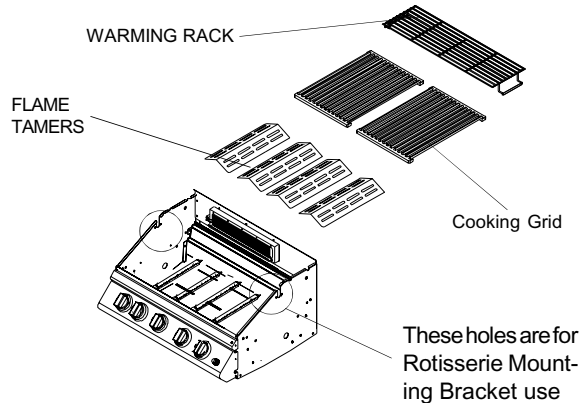
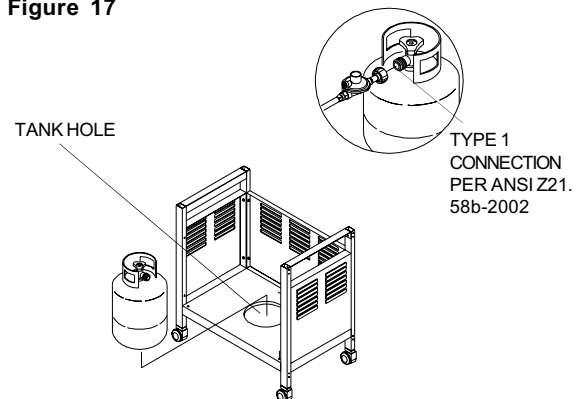


Figure 17



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

Congratulations

Your Grill Chef gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever a LP gas tank has been changed):

1. Read all safety, lighting and operating instructions.
2. Check Gas Valve Orifices, Burner Tubes and Burner Ports for any obstructions.
3. Perform gas leak check according to instructions found on page 18 of this Owner's Manual.

WARNING

A strong gas smell, or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Put out any flame with a fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you cannot extinguish, call your fire department.

Do not call near the LP gas tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help call the Customer Service Helpline for assistance.

Customer Service Helpline, 8:00am - 5:00 pm EST, Monday through Friday at 1-800-667-7313.

Checking For 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 four steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
3. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-667-7313 or your gas supplier for repair assistance.

Grill Lighting Instructions

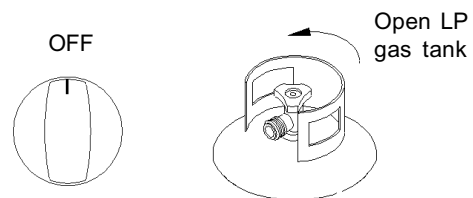
Basic Lighting Procedures

1. Familiarize yourself with the safety guidelines at the front of this manual. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure the LP gas tank is filled.
3. Check that the end of each Burner Tube is properly located over each valve orifice.
4. Make sure all gas connections are securely tightened.
5. Open the Grill Lid.

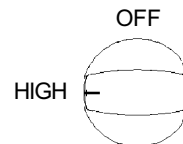
WARNING

Failure to open Grill Lid during the lighting procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

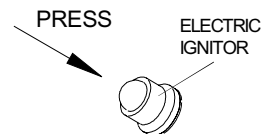
6. Set control knobs to OFF and open the LP gas tank valve slowly until 1/4 to 1/2 open.



7. Push and turn the RIGHT control knob to HIGH.



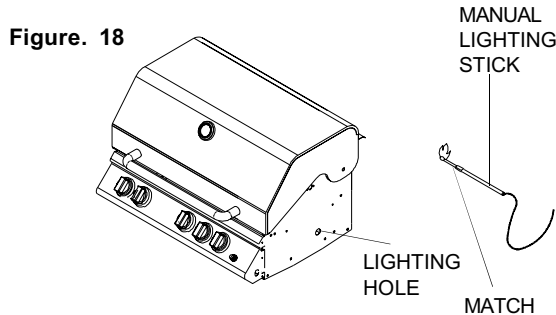
8. Immediately press the electric ignitor for 3-4 seconds to light the burner.



9. If the burner does not light, turn the control knob to OFF, wait 5 minutes for gas to clear, then retry.
10. Once the right grill burner is ignited, the adjacent burner can be lit by simply turning its control knob to HIGH.
11. Adjust control knobs to your desired cooking temperature.

Manually Lighting Your Grill by Match

To light your gas grill by match, insert a match into the Manual Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place Manual Lighting Stick through the Lighting Hole on the right side of the grill. See **Figure 18**. Turn the nearest Main Burner 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.

If the grill fails to light properly:

1. Turn gas off at source and turn the Control Knobs to OFF. Wait at least five minutes for gas to clear, then retry.
 2. Check gas supply and connections.
 3. Repeat lighting procedure. If your grill still fails to operate properly, 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 screws using a Phillips Head Screwdriver. 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, Burner Screws and cooking components.
- If an obstruction is suspected in Gas Valves or Gas Valve Bracket, please call the Customer Service Dept. at 1-800-667-7313.

- Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown on page 16. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary following the Electrode Check procedure on page 16.
- Disconnected Ignition Wires
Correction: Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Ignitor wires to Junction Box and try to light grill.
- Weak AA battery
Correction: Unscrew the Ignitor Cap and replace the battery.

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

Opening the tank valve all the way or too quickly is what triggers the Regulators safety device to shut down gas flow which prevents excessive gas flow to your grill. Lighting the Burner farthest from the fuel source every time will help eliminate air pockets in the Manifold. 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 valve at the tank valve.
- Disconnect Regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect Regulator to the LP gas tank.
- Open Grill Lid or Side Burner Lid.
- Turn the LP gas tank valve on slowly until 1/4 to 1/2 open.
- Light the Burner farthest from fuel source by turning its Control Knob to IGN then pushing in the Control Knob. To light the Side Burner push its Control Knob in and turn to HIGH.

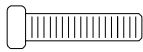
⚠ WARNING

Should a "FLASH-BACK" 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.

- Shut off gas supply to the gas grill.
- Turn the Control Knobs to OFF position.
- Put out any flame with a Class B fire extinguisher.
- Open Grill Lid.
- Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions found on page 24 in this manual.

Rotisserie Instructions

1. Remove all components from the carton.
2. Attach the Motor Bracket on the outside of the left grill bowl panel. Align the two holes of the Bracket with the threaded holes on the grill bowl. Tighten securely using two Rot. Screws No.10-24x3/4" UNC, Flat Washers and Nuts provided.



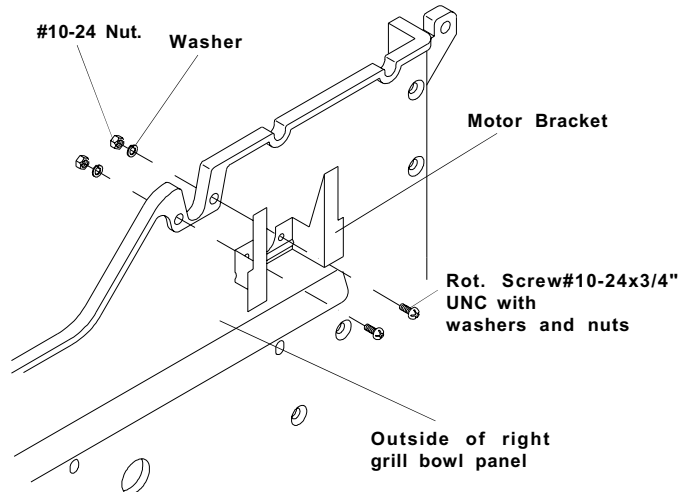
Rot. Screw #10-24x3/4" UNC x2



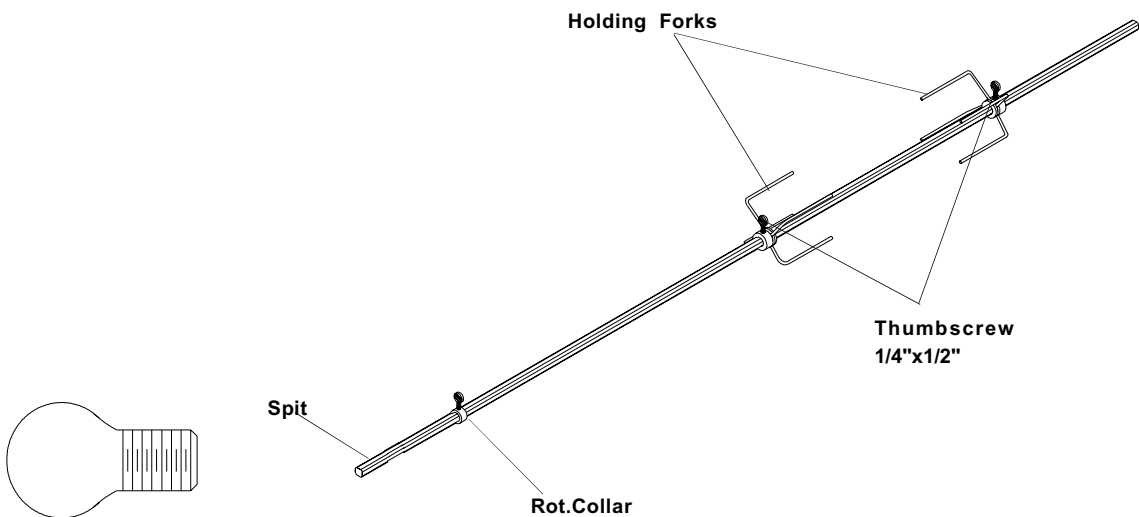
Rot. Washer x2



Rot. Nut #10-24 x2

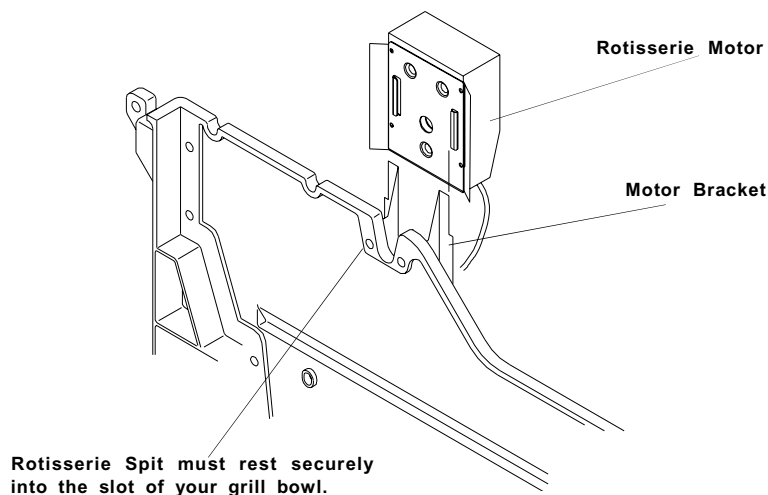


3. Slide a Holding Fork onto each end of the Rotisserie Spit. Adjust spacing between Holding Fork to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Rot.Collar onto to the threaded end of the Spit. Do not tighten the Roti. Collar until the Rotisserie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

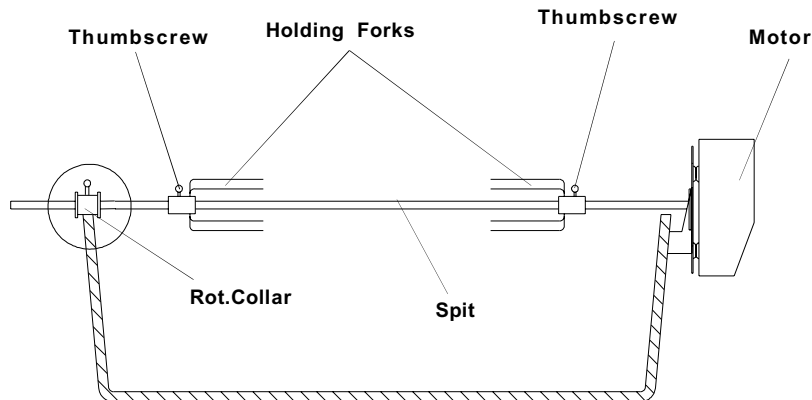


Rot.Thumbscrew 1/4"x1/2" x2

4. Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown. This is a universal Rotisserie Motor designed to fit a variety of grills. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation ensures 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 Motor as shown below. The Motor should be on the right side of your grill. Place the Collar into the slot opening on the left side of your grill bowl, then tighten Collar thumbscrew. The Collar will stabilize the Rotisserie during the cooking process and allow the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



The Rot.Collar must always be used with this Rotisserie.

BEFORE rotisserie cooking you will need to remove the Cooking Grid (and possibly the Flame Tamers) on your grill to rotisserie cook depending on the size of meat you will place on the rotisserie. Place a drip pan directly under the meat you are cooking.

Using your Infrared Back Burner and Rotisserie

Your new grill includes an Infrared Back Burner and a Rotisserie designed to slowly cook foods that are moist and flavorful, because the turning food self bastes using infrared heat. The location of the Back Burner allows the placement of a basting pan beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan you may add herbs, onions, or other spices of your choice. The Rotisserie Burner is Infrared, which provides intense radiant heat. This intense heat is magnificent for searing in the natural juices and nutrients found in quality cuts of meat.

Rotisserie cooking is a slow cooking process and the maximum temperature you can expect to reach with the Lid closed is about 425 to 450°F, depending on weather conditions.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be used, including the following:

Read All Instructions:

1. Always attach the Rotisserie to the grill first, and then plug cord into a grounded outlet. To disconnect, turn Rotisserie "OFF" then remove plug from outlet.
2. Most grill surfaces and accessories are hot during and after cooking, so use reasonable care around grill, wear flame retardant BBQ mitt and use the Rotisserie Handle.
3. The use of accessory attachments on the Rotisserie is not recommended by the manufacture and may cause injuries. Do not use this appliance for other than intended use.
4. Never line the bottom of your Grill Bowl with aluminum foil, sand or any grease absorbent substance.
5. Should a grease fire occur, turn the Burners and gas off and leave the Lid CLOSED until fire is out.
6. To protect against electrical shock, do not immerse electrical cord, plug or motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.
7. Do not operate rotisserie with a damaged cord or plug, or if the rotisserie malfunctions or has been damaged in any manner.
8. Do not let children operate grill or rotisserie, and do not let children play nearby.
9. Unplug rotisserie motor from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.
10. When rotisserie cooking place a drip pan of some sort under the food to be cooked. This will capture the drippings and keep grill clean of excess grease which could cause a fire. Use caution when moving a drip pan containing hot oils.
11. The motor is set for 120VAC, 50/60 Hz current.
12. This rotisserie is for use outdoors only.

Back Burner Lighting Instructions

Note: The location of the Back Burner makes it more susceptible to winds that will decrease the performance of your Rotisserie cooking. For this reason you should not operate the Back Burner during windy weather conditions.

For best results, always Rotisserie cook with the grill Lid down and the Back Burner Control Knob set to High. Do not use the main grill Burners when the Back Burner is in operation.

1. Open the Grill Lid.
2. Set all Control Knobs to OFF and open the LP gas Tank Valve slowly until 1/4 to 1/2 open.
3. Push and turn the Back Burner Control Knob to "HI/Ign" and press the electric ignitor 4-5 seconds to light the burner. Hold the knob in 10 seconds before releasing.
4. If ignition does not take place within 5 seconds, turn all burner valve knobs to OFF, wait 5 minutes, then repeat lighting instruction.

WARNING

The Rotisserie Motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electric Code, ANSI/NFPA 70-1990. Keep the Rotisserie Motor electric cord away from the heated surface of the grill. Do not operate the Rotisserie with a damaged cord or plug, or if the Rotisserie malfunctions or has been damaged in any manner. Call the Grill Information Center for replacement. The power supply cord has a 3-prong grounded plug. For your personal safety do not remove the grounding prong. It must be plugged into a mating 3-prong grounding type receptacle, grounded in accordance with the National Electrical Codes and local codes and ordinances. If an extension cord is used it must be properly grounded and suitable for use with Outdoor Appliances. Keep the extension cord connection dry, off of the ground and out of the reach of children. When the Rotisserie Motor is not in use remove and store in a dry indoor area.

Cleaning and Maintenance

Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

As with all appliances, proper care and maintenance will keep your grill in top operating condition and prolong its life. By following these cleaning procedures on a timely basis, your grill will stay clean and work properly with minimum effort.

CAUTION:

Be sure your grill is OFF and cool before cleaning.

Cleaning The Cooking Grids

Before initial use and as needed, wipe your Grids with a clean cloth and apply a thin coating of cooking oil. For stubborn food residue use a degreaser and fiber or brass cleaning brush.

Cleaning The Grease Tray and Receptacle

To reduce the chance of fire, the Grease Draining Tray, Grease Receptacle and Heat Shield should be inspected before each grill use. Remove grease (a plastic spatula works well) and wash Grease Tray and Receptacle with a mild soap and warm water solution.

Cleaning the Flame Tamers

To reduce the chance of flare-ups, Flame Tamers should be cleaned whenever food or grease drippings accumulate. Brush off Flame Tamers with a fiber type brush and turn over to allow the burner heat to burn off any stubborn food residue. The Flame Tamers work equally well on either side. Do not immerse in water.

Annual Cleaning of The Grill Interior

Use a fiber or brass cleaning brush to clean the interior Grill Bowl, Cooking Grids, Flame Tamers and grease containers. On porcelain finished parts never use a wire brush or metal scraper which can scratch or chip the porcelain finish and promote rusting.

1. Turn all Control Knobs to the full OFF position.
2. Turn the LP gas Tank Valve to the full OFF position.
3. Detach the LP gas Regulator assembly from your gas grill or disconnect the Quick Disconnect Hose from the gas source.
4. Remove and clean the Flame Tamers, Cooking Grids, and Grill Burners.

5. Cover each gas Valve Orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a brass wire brush or fiber cleaning pad, 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 Flame Tamers and the Cooking Grids.
11. Reconnect the gas source and observe the Burner flame for correct operation.

Exterior Stainless Steel Surfaces:

Weathering and high heat can cause a stainless steel grill Lid to turn tan in color. This is not to be confused with rust and is not a product defect. Machine oils used in the manufacturing process of stainless steel as well as cooking oils and a dirty grill Lid can also encourage discoloration if the Lid is not cleaned prior to grill use.

1. Shut off gas supply at source and disconnect fuel line from Gas Valve Manifold. Protect fuel line fitting.
2. Use a Stainless Steel Cleaner and soft cloth to remove residual adhesive and oils from the inside and outside of your grill Lid. Never use abrasive cleaners or scrubbers. In addition to the initial cleaning, routine cleaning to remove dirt, grease and oils will help discourage Lid discoloration.

Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping boxes, call us 8:00am - 5:00 pm EST, Monday through Friday at **1-800-667-7313**

Cleaning The Burner Tubes and Burner Ports

To reduce the chance of "FLASH-BACK" you must clean the Burner Tubes at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for an extended period of time.

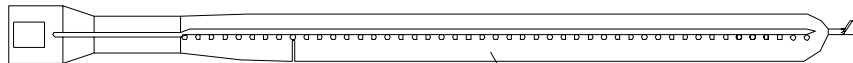
1. Turn all Control Knobs to the full OFF position.
2. Turn the LP gas Tank Valve to the full OFF position.
3. Detach the LP gas Hose and Regulator Assembly from your gas grill.
4. Remove the Cooking Grids, Flame Tamers, and Grease Trays from your grill.
5. Remove the screws from the rear of each burner a Phillips Head Screwdriver
6. Carefully lift each Burner up and away from the gas Valve Orifice.
7. Refer to **Figure 1** and perform one of these three cleaning methods:

- Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.



- Use a Burner Cleaning Brush or a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
- 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



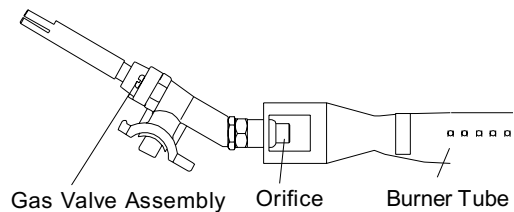
Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a wire brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
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 insure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside the Burner Tube before using your gas grill. See **Figure 2**. If the orifice is not inside the burner tube, lighting the Burner may cause explosion and/or fire.

Figure 2



Frequently Asked Questions

Question: Can I convert my grill from LPG to NG?

Answer: No, your gas grill is manufactured to exact specifications and is certified for Liquid Propane (LPG) or Natural Gas (NG) use only. For your safety, conversion kits are not available. Any attempt to convert your grill will void your warranty.

Question: The Hose and Regulator supplied with my grill does not fit the older LPG tank I've used for years.

Answer: 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 Hose and Regulator 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 Overflow Protection Device. This internal device prevents the LP gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

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

Answer: The model and serial numbers are listed on a Silver Label placed on the Control Panel bottom right-hand side. If your grill features a Side Burner, it will have its own silver label and a model number ending in SB. This is not the primary grill model number or serial number needed for Product Warranty Registration or for Customer Support purposes.

Question: What causes grill parts to rust and what effect does it have on the grill materials.

Answer: Rusting is a natural oxidation process and may appear on cast-iron and steel parts. Rust will not affect short term performance of your grill. Stainless steel grill lid will not rust. However, weathering and extreme heat can cause a stainless steel Lid to turn tan color. This is discoloration and is not considered a manufacturing defect.

Question: My grill does not light properly. Why?

Answer: Always light the Burner farthest from the fuel source first. This draws gas across the Manifold helping prevent air pockets which obstruct gas flow. Also check these causes:

- Check LP gas supply. An empty LP gas tank weights about 20 pounds. A full tank weighs about 40 pounds.
- Check to insure all gas connections are secure.
- The Ignition AA battery may need replacing.
- Ignition wires may be loose. Remove the battery, inspect the Ignitor Junction Box found behind the Control Panel and connect any loose wires.
- Spark Electrode Tips may need repositioning. Refer to the electrode Check" procedures found on page 16.
- Check that the end of each Burner Tube is properly located over each Gas Valve Orifice.
- There may be an obstruction in the gas line. To correct this, remove LP gas Hose and Regulator or Natural Gas fuel line from your 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 your grill.
- If an obstruction is suspected in the Orifice or Gas Valves, call the Customer Service Helpline, at 1-800-667-7313.

Question: My grill has a low flame and sometimes will not light. Why?

Answer: You need to purge air from the gas line or reset the Regulator excess gas flow device. Opening the tank valve all the way or too quickly triggers the Regulators safety device to shut down gas flow which prevents excessive gas flow to your grill. Lighting the Burner farthest from the fuel source every time will help eliminate air pockets in the Manifold. Perform this procedure every time a new LP tank is connected to grill:

- Turn all Control Knobs to the OFF position.
- Turn off the LP gas tank valve.
- Disconnect Regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect Regulator to the LP gas tank.
- Open Grill Lid or Side Burner Lid. Turn the tank valve on slowly until 1/4 to 1/2 open.
- Light the Burner farthest from fuel source by turning its Control Knob to IGN then pushing in the Control Knob. To light the Side Burner push its Control Knob in and turn to HIGH.

Question: Sometimes I hear a humming sound coming from my Regulator. What causes this?

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. If the humming sound is loud and excessive you need to purge air from the gas line or reset the Regulator excess gas flow device as described above.

Question: How and when do I clean the interior cooking components of my grill?

Cooking Grids: Before initial use and as needed, wipe Grids with a clean cloth and apply a thin coating of cooking oil. For stubborn food residue use a degreaser and fiber or brass cleaning brush.

Flame Tamers: To reduce the chance of flare-ups, Flame Tamers should be cleaned whenever food or grease drippings accumulate. Brush off Flame Tamers with a fiber type brush and turn over to allow the burner heat to burn off any stubborn food residue. The Flame Tamers work equally well on either side.

Grease Tray, Receptacle and Heat Shield:

To reduce the chance of fire, the Grease Draining Tray, Grease Receptacle and Heat Shield should be inspected before each grill use. Remove grease (a plastic spatula works well) and wash Grease Tray and Receptacle with a mild soap and warm water solution.

Question: What causes a stainless steel to discolor?

Answer: Weathering and high heat can cause a stainless steel grill Lid to turn tan in color. This is not to be confused with rust and is not a product defect. Machine oils used in the manufacturing process of stainless steel, cooking oils and a dirty grill Lid can also encourage discoloration if the Lid is not cleaned prior to grill use. After your grill is assembled, remove the protective PVC film from the grill Lid and use a Stainless Steel Cleaner and soft cloth to remove residual adhesive and oils from the inside and outside of your grill Lid. Never use abrasive cleaners or scrubbers. Routine cleaning to remove dirt, grease and oils will help discourage Lid discoloration.

Cooking Instructions

WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, Grill Lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

Burn-off

Before cooking on your gas grill for the first time, you will want to "burn off" the grill to eliminate any odor or foreign matter. Just ignite the Burners, lower the Lid, and operate grill on the HIGH setting for three to five minutes.

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.**

Preheating

To preheat, light your grill on HIGH, lower the lid and follow this timetable:

- For high temperature cooking, preheat grill 3 to 5 minutes.
- For low temperature cooking, preheat grill 3 minutes.
- To slow cook, preheating is not necessary.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low settings: Most recipes specify medium to low settings, including alls moking,roasting, baking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the amount of wind and temperature outside your home.

Direct Cooking

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 up.** This method is ideal for searing and whenever you want meat, poultry or fish to have an open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

Indirect Cooking

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 burner lit on the opposite side. **Indirect cooking must be done with the lid down.**

Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease draining tray and receptacle.

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

GRILL CHEF GAS GRILL WARRANTY

S.R. Potten Ltd. warrants to the original owner of each Grill Chef Gas Grill that it is free from defects in workmanship and materials under conditions of normal residential use. This limited warranty applies to Grill Chef Gas Grills purchased and located in Canada. S.R. Potten Ltd. will repair or replace, at its option, the warranty parts as specified on page 2 of this manual.

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

S.R. Potten Ltd. requires reasonable proof of your date of purchase to establish warranty period. Therefore, you should retain your original sales slip or invoice.

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

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

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

IMPORTED BY : S.R. Potten Ltd.
1645 - 50th Avenue
Lachine, Quebec, Canada
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