

Outdoor LP Gas Barbecue Grill

Model No. GBC831WB



WARNING
FOR YOUR SAFETY:

For Outdoor Use Only
(outside any enclosure)

WARNING
FOR YOUR SAFETY:

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury, or death.

Save these instructions for future reference. If you are assembling this unit for someone else, give this manual to him or her to read and save for future reference.



Made from 70% Bagasse
(Environmentally Friendly Sugar
Cane Pulp By-product)



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The use and installation of this product must conform to local codes. In absence of local codes, use the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, CAN/CGA-B149.1, Natural Gas and Propane Installation Code.*

California Proposition 65: Chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm are created by the combustion of propane.

Manufactured in China for:
Blue Rhino Global Sourcing, Inc.
Winston-Salem, NC USA
1.800.762.1142, www.bluerhino.com


DANGER

If you smell gas -

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


WARNING
FOR YOUR SAFETY

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

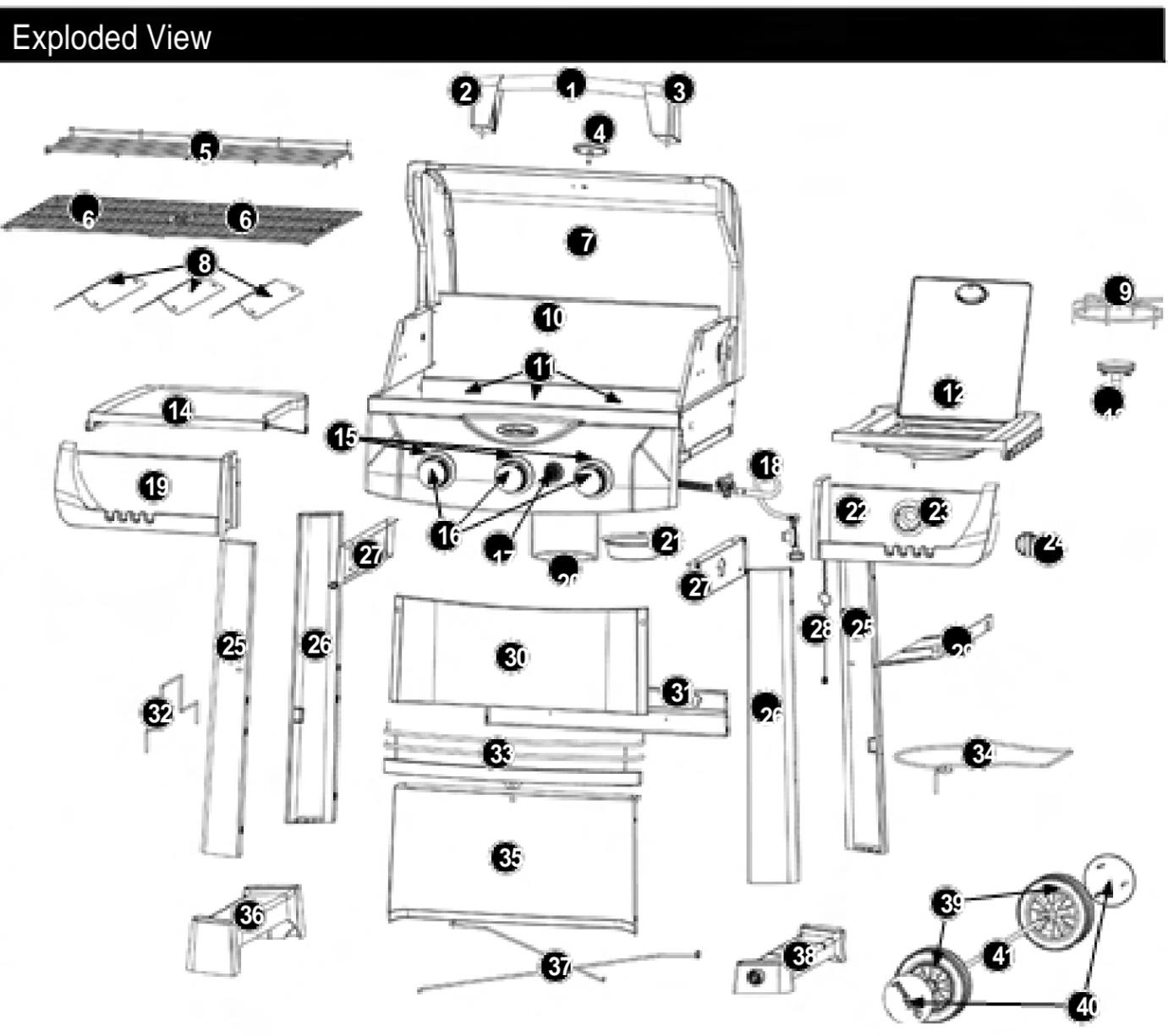
DANGER: Failure to follow the dangers, warning and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

WARNING:

- This grill is for outdoor use only, and shall not be used in a building, garage, or any other enclosed area.**
- Do NOT operate, light or use this appliance within 8 feet of walls, structures or buildings.**
- This grill is NOT for commercial use.**
- This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.**
- LP gas Characteristics:**
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles and pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
- LP gas tank needed to operate. Only tanks marked "propane" may be used.**
- The LP gas supply tank 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; and Commission.***
- LP gas tank must be arranged for vapor withdrawal.**
- The LP gas tank must have a listed overfilling prevention device (OPD). Only use 20-pound cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.**
- The LP gas tank must have a tank collar to protect the tank valve. Never use an LP gas tank with a damaged body, valve, collar, or footing. Dented or rusted LP gas tanks may be hazardous and should be checked by your LP gas supplier prior to use.**
- The LP gas tank should not be dropped or handled roughly.**
- Tanks must be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area. Your tank must never be stored where temperatures can reach over 125°F.**
- Never keep a filled LP gas tank in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.**
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**
- Do not store a spare LP gas tank under or near this appliance.**
- Never fill the tank beyond 80 percent full.**
- A fire causing, serious injury or damage to property may occur if the above is not followed exactly.**
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home, or house.**
- The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.**
- Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene, or alcohol with this product.**
- Your grill has been checked at all factory connections for leaks. Recheck all connections as described in the "Operating Instructions" section of the manual, as movement in shipping can loosen connections.**
- Check for leaks even if your unit was assembled for you by someone else.**
- Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.**
- You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:**
 - a. Always perform leak test before lighting the grill and each time the tank is connected for use.
 - b. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.
- Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.**
- Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.**
- Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- Minimum clearance from sides and back of unit to combustible construction, 21 inches from side and 21 inches from back. Do not use this appliance under overhead combustible surfaces.**
- It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.**
- Do not alter grill in any manner.**
- Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.**
- This grill should be thoroughly cleaned and inspected on a regular basis. Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.**
- Use only the regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.**
- Use only Blue Rhino Global Sourcing, Inc. factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.**
- Do not use this appliance without reading "Operating Instructions" in this manual.**
- Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).**
- When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do not install or use in or on boats or recreational vehicles. Do not use grill in high winds.**
- Never lean over the grill when lighting.**
- Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.**
- Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.**
- Storage of grill indoors is permissible only if the tank is disconnected, removed from the grill and properly stored outdoors.**
- Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.**
- Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in use.**
- Always place your grill on a hard non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.**
- Keep all electrical cords away from a hot grill.**
- Do not use grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation.**
- After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear, cuts to the hose. Failure to open lid while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.**
- If grill is not in use, the gas must be turned off at the supply tank.**
- Never operate grill without heat plates installed.**
- Always use a meat thermometer to ensure food is cooked to a safe temperature.**
- Please use protective gloves when assembling this product. Do not force parts together as this can result in personal injury or damage to the product.**
- Never cover entire cooking area with aluminum foil.**
- Deaths, serious injury or damage to property may occur if the above is not followed exactly.**

Contact 1.800.762.1142 for assistance. Do not return to place of purchase.

Parts List		
1	Lid Handle Bar	55-08-115
2	Left Lid Handle Support	55-08-116
3	Right Lid Handle Support	55-08-117
4	Temperature Gauge	55-15-207
5	Warming Rack	55-08-118
6	Cooking Grid (2)	55-08-119
7	Lid	55-08-120
8	Heat Plate (3)	55-08-121
9	Side Burner Grid	55-15-199
10	Grill Body Assembly	55-08-122
11	Main Burner (3)	55-07-371
12	Right Side Shelf	55-08-123
13	Side Burner	55-08-124
14	Left Side Shelf	55-08-125
15	Main Burner Control Knob Support (3)	55-08-126
16	Main Burner Control Knob (3)	55-08-127
17	Igniter Button	55-07-387
18	Regulator/Hose Assembly	55-08-128
19	Left Side Shelf Front Panel	55-08-129
20	Grease Cup Support	55-07-379
21	Grease Cup	55-08-130
22	Right Side Shelf Front Panel	55-08-131
23	Side Burner Control Knob Support	55-08-132
24	Side Burner Control Knob	55-08-133
25	Leg A (2)	55-08-134
26	Leg B (2)	55-08-135
27	Cart Frame Support (2)	55-08-136
28	Lighting Rod	55-07-396
29	LP Gas Tank Heat Plate	55-08-137
30	Top Front Panel	55-08-138
31	Rear Cart Frame Support	55-08-139
32	Cart Frame Support Wire A	55-08-140
33	Front Condiment Basket	55-08-141



34	LP Gas Tank Retainer Wire	55-08-142
35	Bottom Front Panel	55-08-143
36	Left Foot Assembly	55-08-144
37	Cart Frame Support Wire B (2)	55-08-145
38	Right Foot Assembly	55-08-146
39	Wheel (2)	55-15-211
40	Hub Cap (2)	55-15-170
41	Axle	55-08-147

Hardware			
A	Screw	M4x10 Nickel Plated Phillips Truss Head	4 pcs
B	Screw	M6x16 Nickel Plated Phillips Truss Head	46 pcs
C	Screw	M6x25 Nickel Plated Phillips Truss Head	2 pcs
D	Nut	M5 Zinc Plated	4 pcs
E	Nut	M10 Zinc Plated	2 pcs
F	Wing Nut	M6 Steel	6 pcs
G	Washer	ø6.4 Nickel Plated	20 pcs
H	Lock Washer	ø6.4 Nickel Plated	18 pcs
I	AA Battery		1 pc

Tools Required for Assembly (Included)	
#2 Phillips Head Screwdriver	
M5 - M10 Wrench	2 pcs

Assembly Instructions

1

DO NOT RETURN PRODUCT TO STORE.

For assistance call **1.800.762.1142** toll free. Please have your owner's manual and serial number available for reference.

Note: The serial number can be found on the back of the cart assembly.

For Easiest Assembly:

- To avoid losing any small components or hardware, assemble your product on a hard level surface that does not have cracks or openings.
- Clear an area large enough to layout all components and hardware.
- When applicable, tighten all hardware connections by hand first. Once the step is completed go back and fully tighten all hardware.
- Follow all steps in order to properly assemble your product.

To complete assembly you will need:

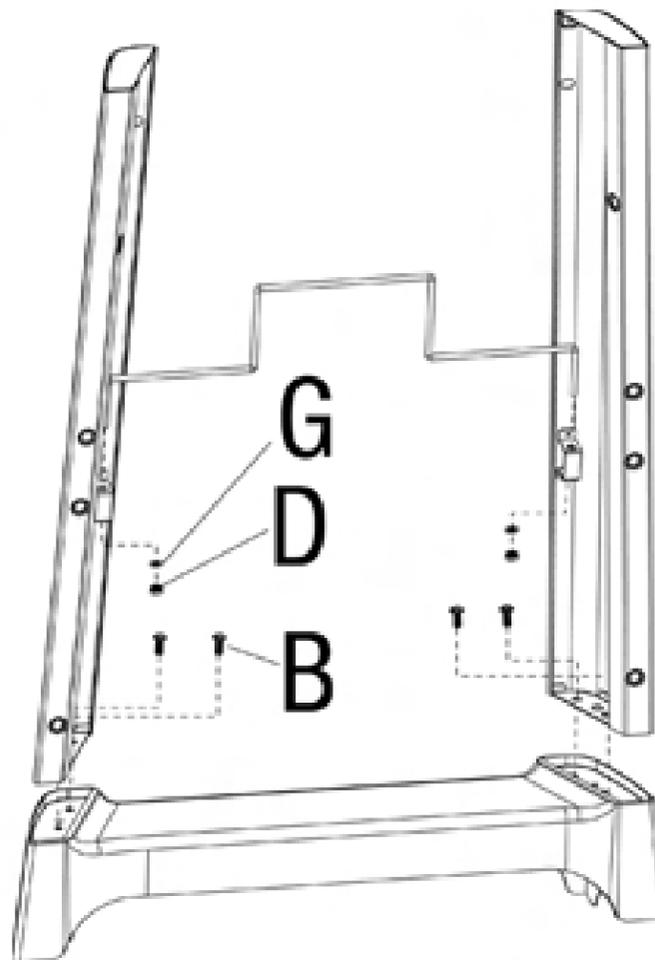
- (1) Leak Detection Solution (Instructions on how to make solution are included in the "Operating Instructions" section of this manual)
- (1) Precision Filled LP Gas Grill Tank with Acme Type 1 external threaded valve connection (4-5 gallon size)

Note: You must follow all steps to properly assemble the grill.

Typical assembly: approximately 1 (one) hour.

2

Assemble Left Cart Frame



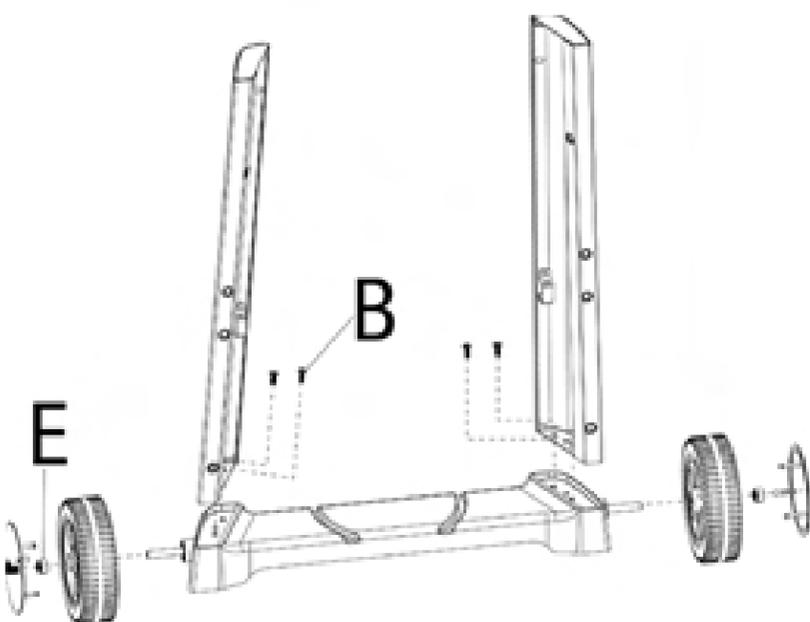
B  x 4

D  x 2

G  x 2

3

Assemble Right Cart Frame

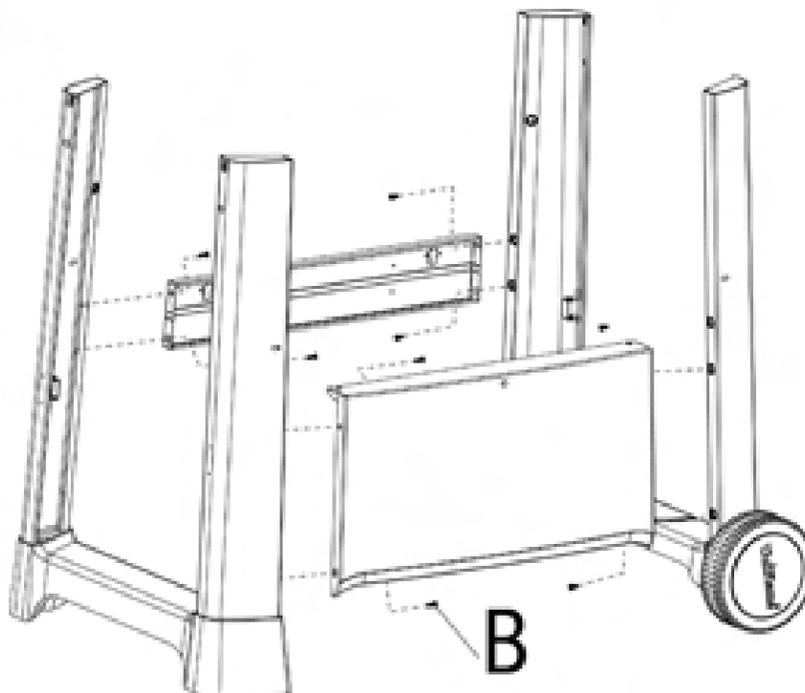


B  x 4

E  x 2

4

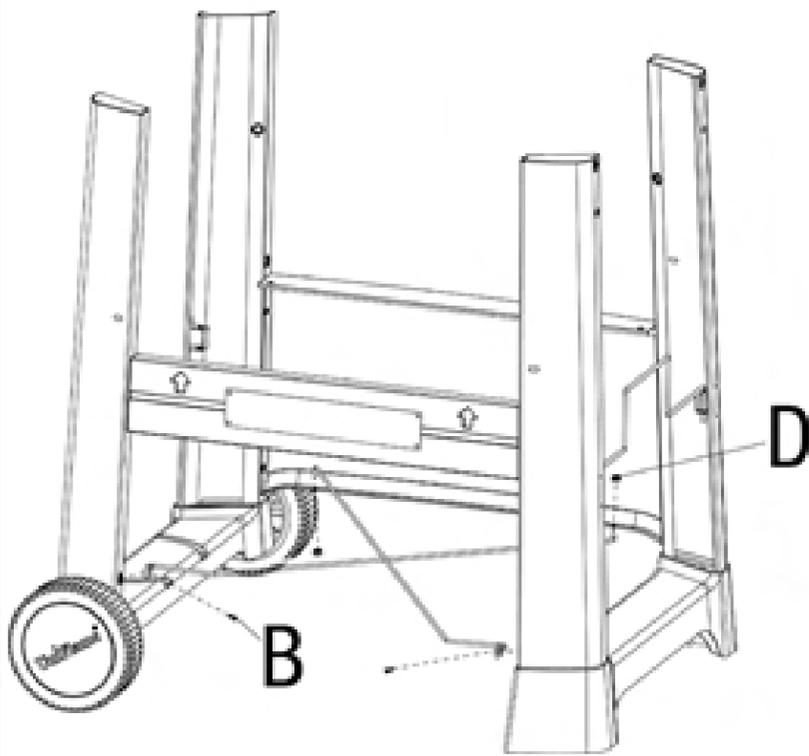
Assemble Cart



B  x 8

5

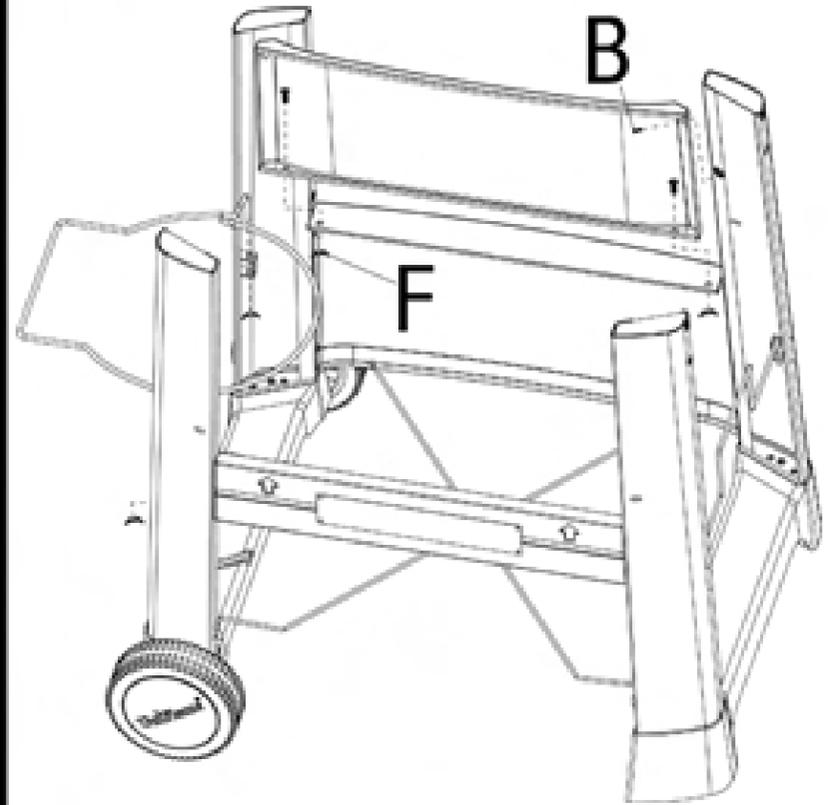
Attach Cart Frame Support Wires



B  x2 D  x2

6

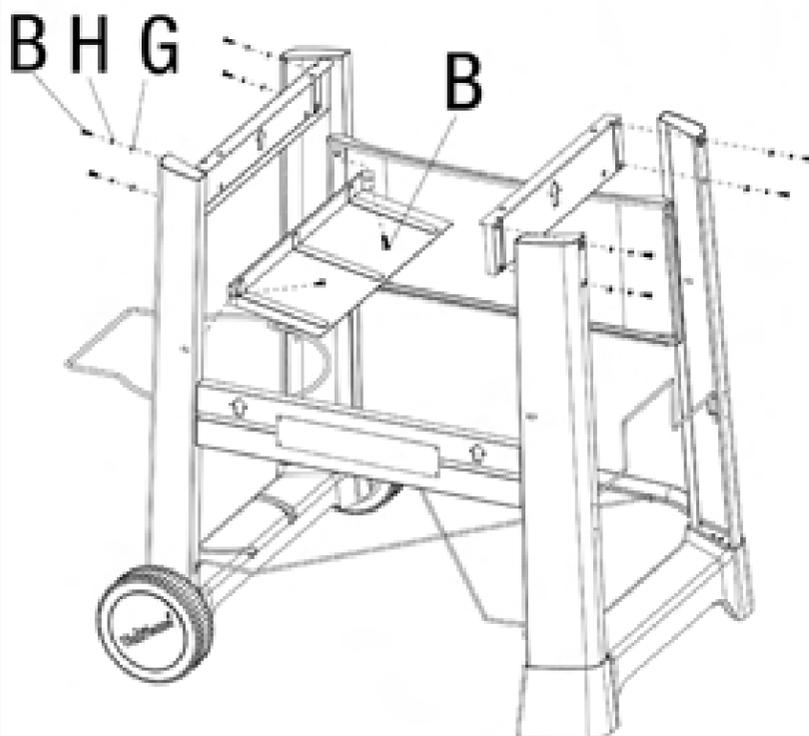
Attach Top Front Panel and LP Gas Tank Retainer Wire



B  x3 F  x4

7

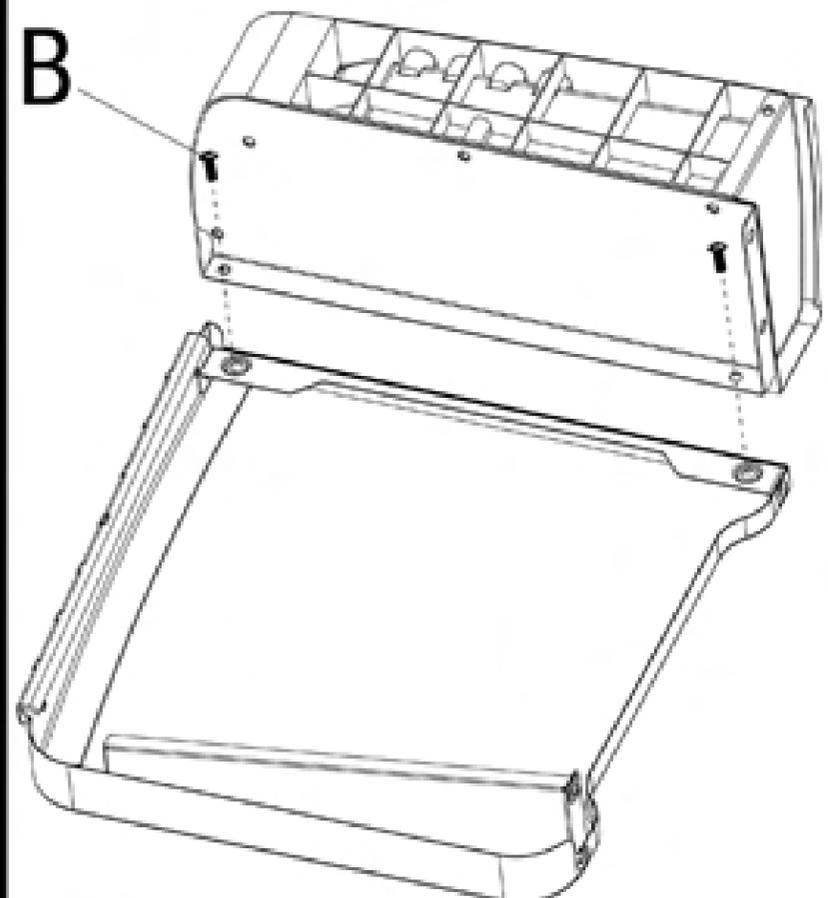
Attach Cart Frame Supports and LP Gas Tank Heat Plate



B  x10 G  x8
H  x8

8

Assemble Left Side Shelf

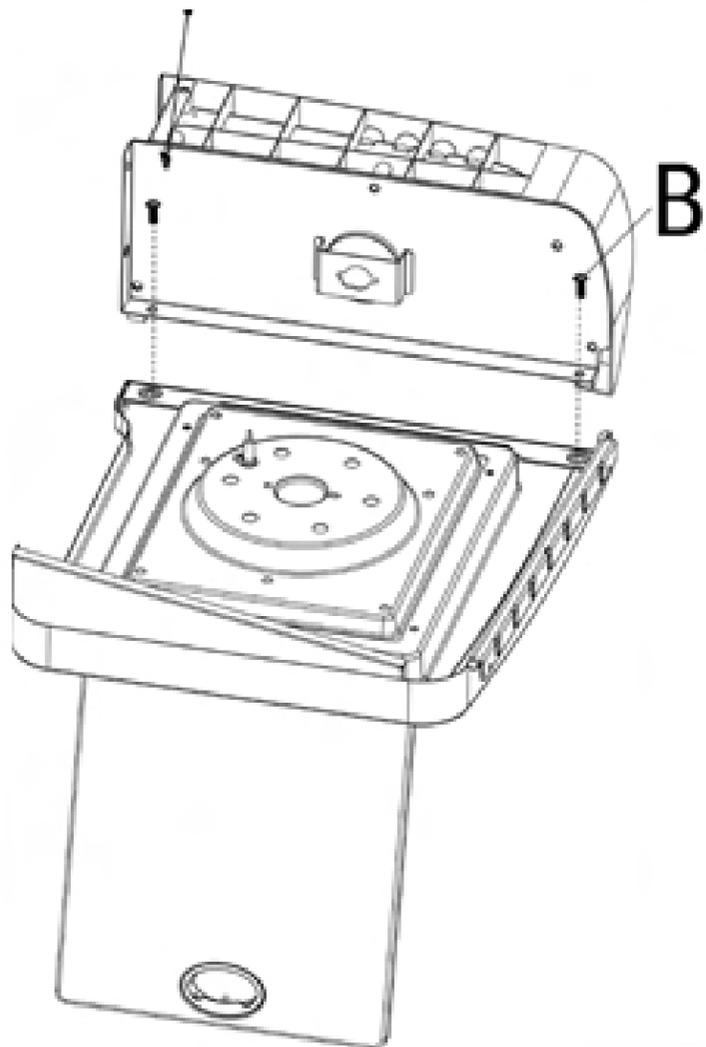


B  x2

Assembly Instructions (continued)

9

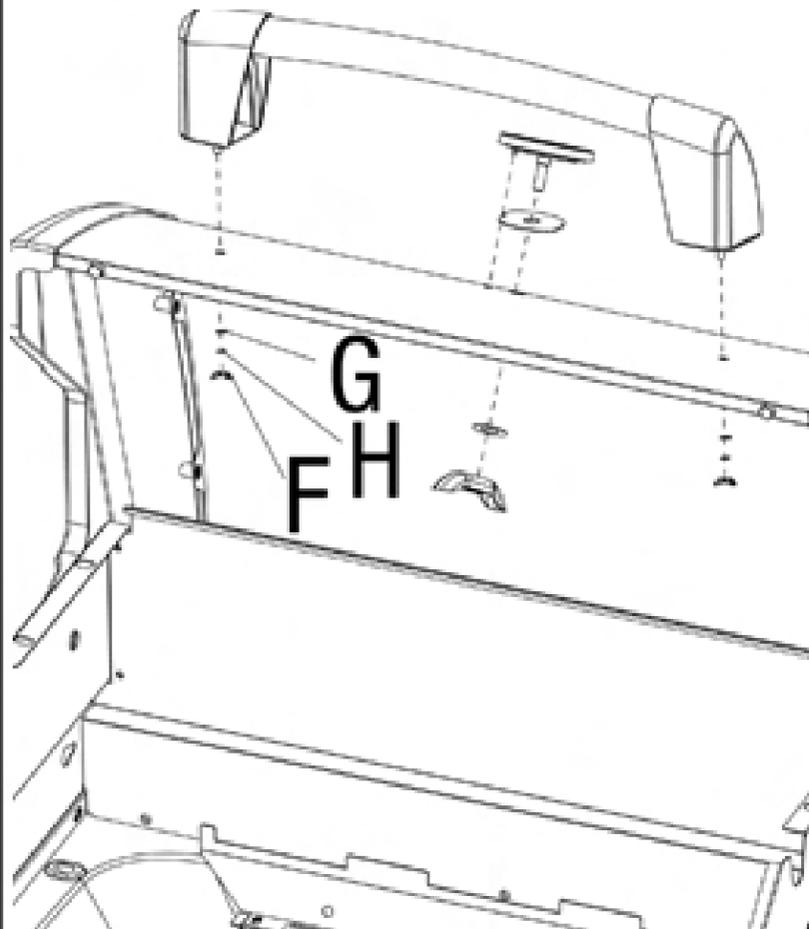
Assemble Right Side Shelf



B  x 2

10

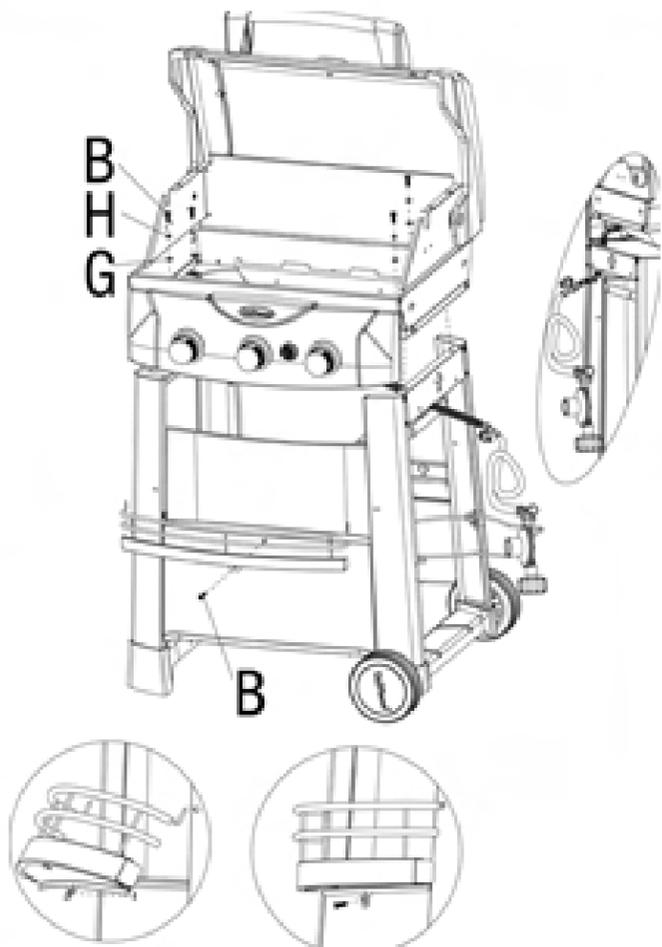
Attach Lid Handle Assembly and Temperature Gauge



F  x 2 G  x 2
 H  x 2

11

Attach Grill Body and Front Condiment Basket

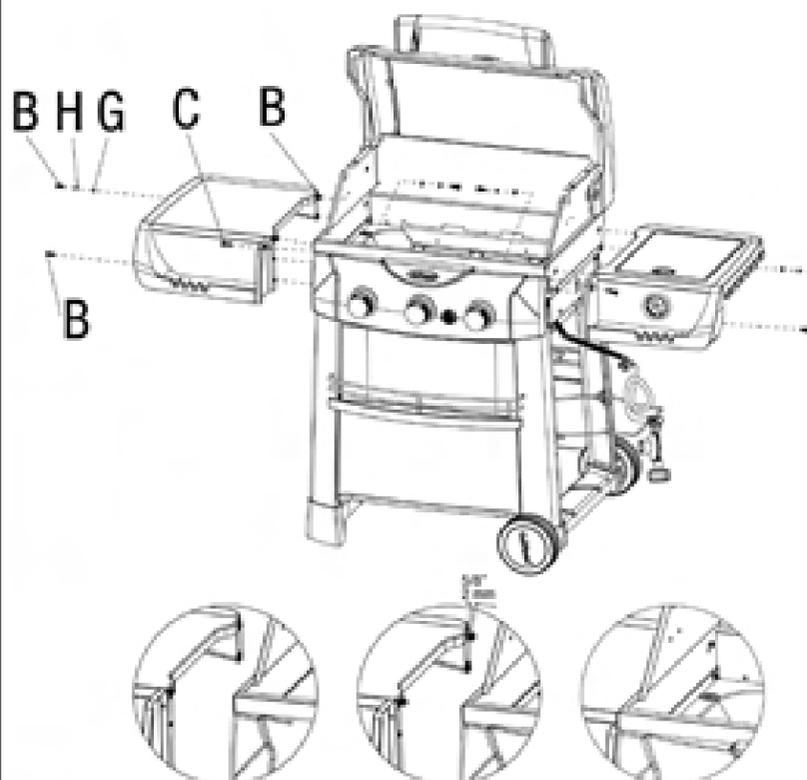


B  x 5 G  x 4
 H  x 4

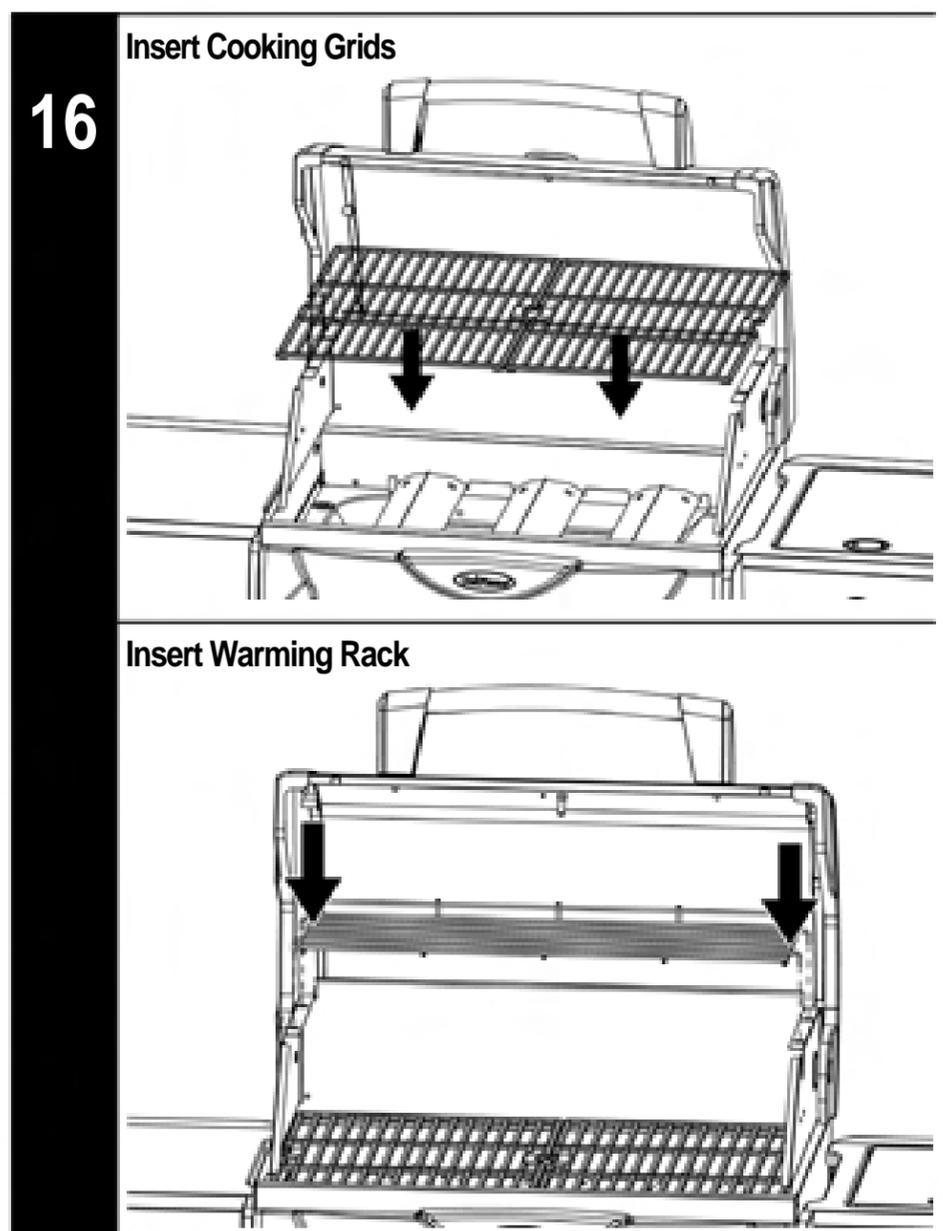
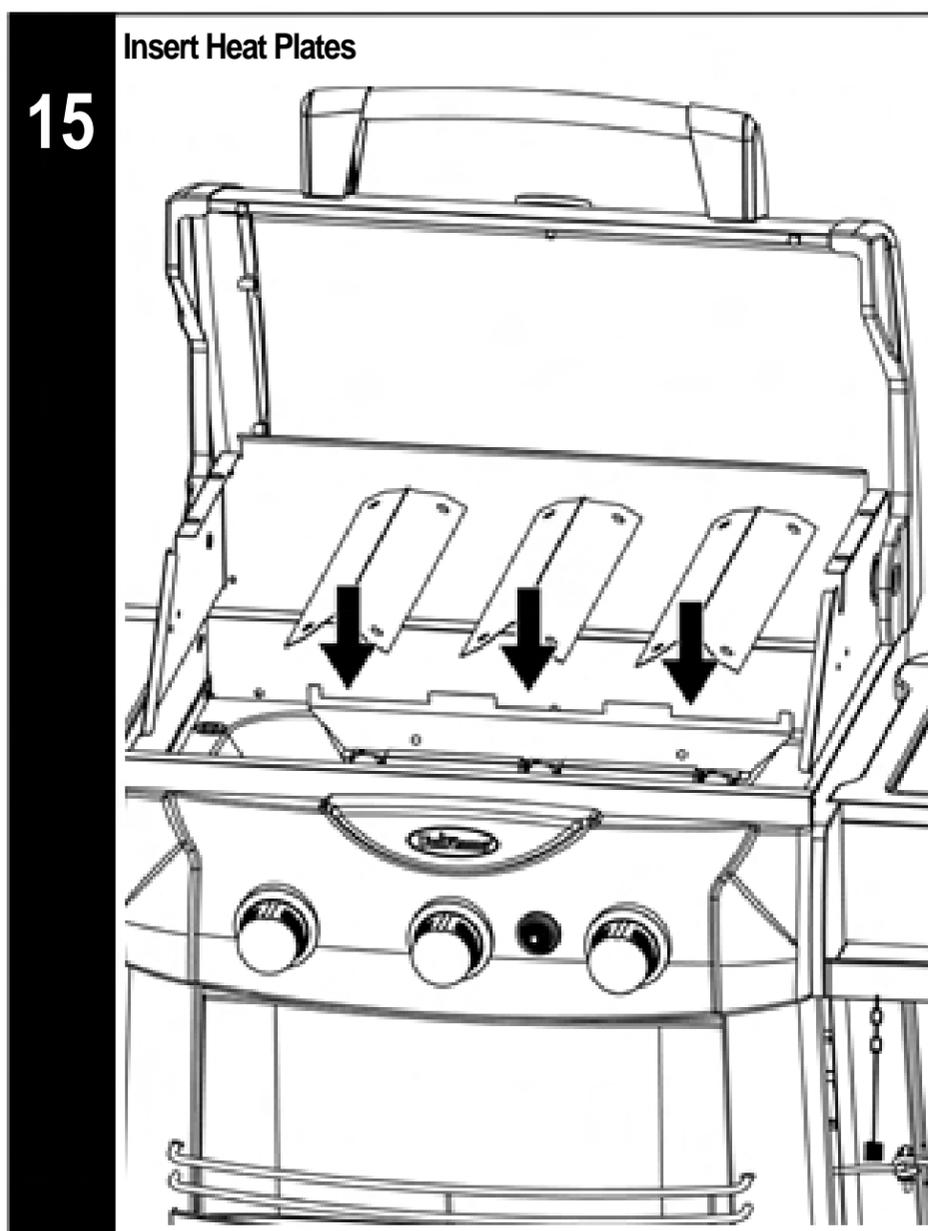
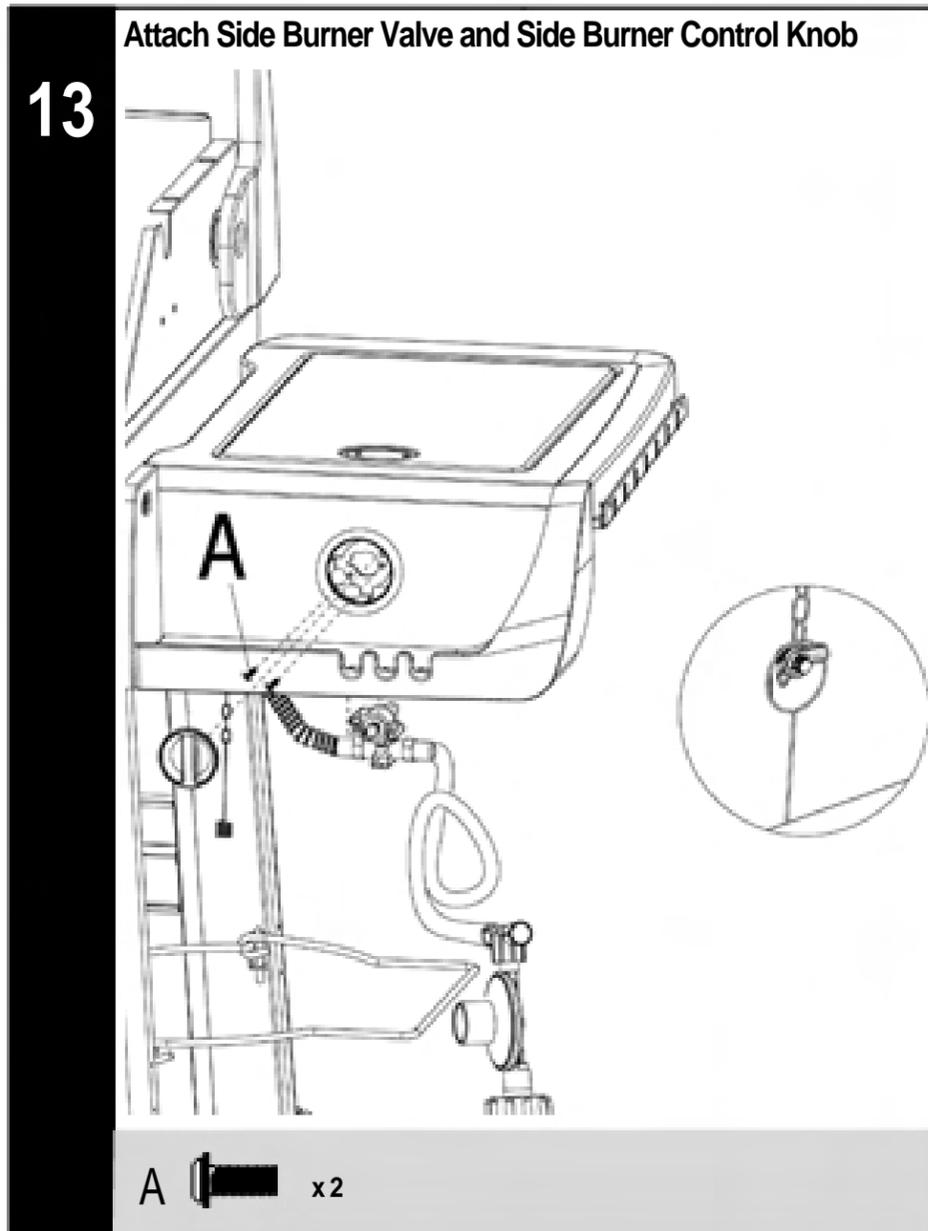
12

Attach Side Shelves

Note: Leave 5/8" (8 mm) of bolt threads exposed. Do not fully tighten until end of step.



B  x 6 H  x 4
 C  x 2 G  x 4



Assembly Instructions (continued)

17 **Attach Grease Cup and Grease Cup Support**

18 **Insert Battery**

x 1

Installing LP Gas Tank

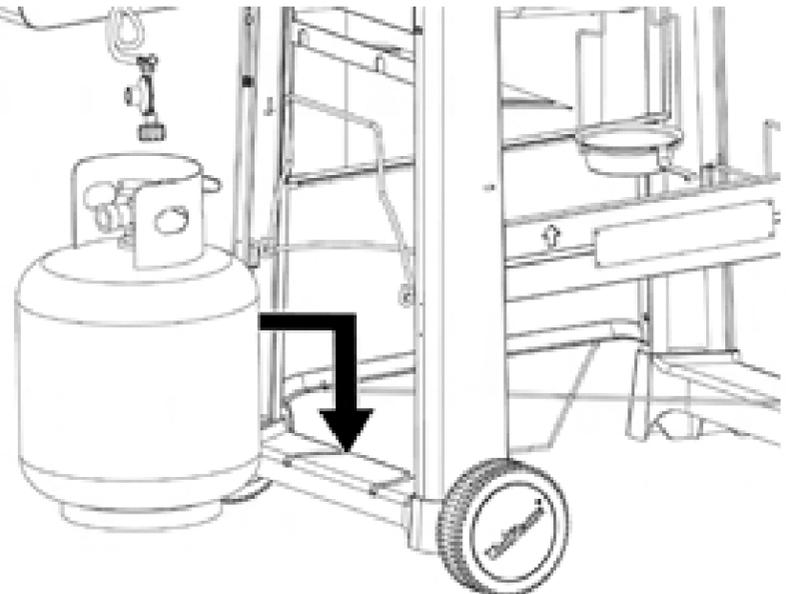
To operate you will need (1) precision-filled standard grill LP gas tank (20#) with external valve threads.

Note: An empty standard grill LP gas tank weighs approximately 18 lbs. A precision-filled standard grill LP gas tank should weigh no more than 38 lbs.



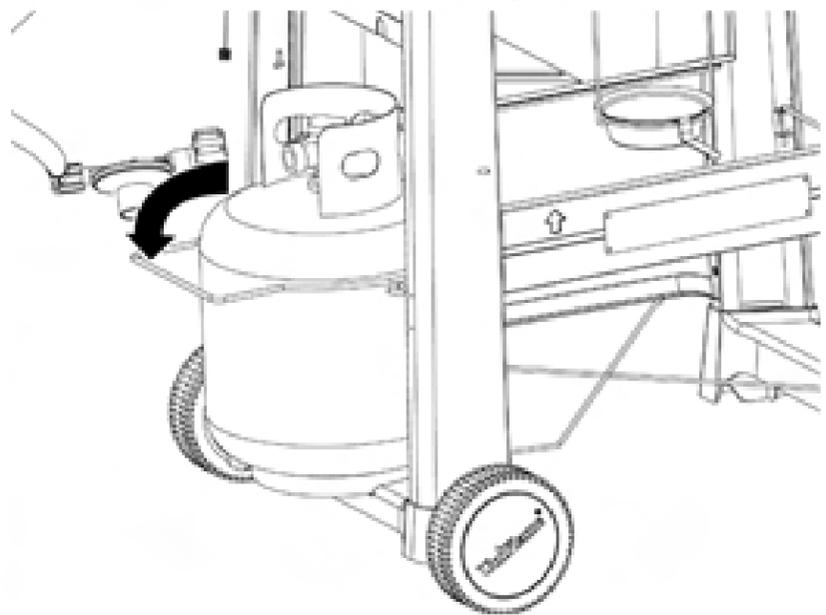
Insert LP Gas Tank

Place precision filled LP gas tank upright into grove so the tank valve is facing the gas line connection



Secure LP Gas Tank

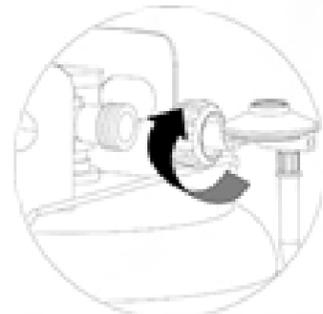
Secure tank by sliding tank retainer wire over shoulder of LP gas tank.



Connect LP Gas Tank

Before connecting, be sure that there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner and burner ports.

Connect gas line to tank by turning knob clockwise until it stops.



Disconnect LP Gas Tank

Before disconnecting make sure the LP gas tank valve is "OFF".

Disconnect gas line from LP gas tank by turning knob counterclockwise until it is loose.



Need a tank of gas? Try tank exchange service. It's easy, fast, safe, and available at tens of thousands of conveniently located retail outlets nationwide. You can purchase a new full tank or exchange your empty for a precision filled one.

Operating Instructions

Checking for Leaks

Burner Connections

1. Make sure the regulator valve and hose connections are securely fastened to the burner and the tank. If your unit was assembled for you, visually check the connection between the burner venturi pipe and orifice. Make sure the burner venturi pipe fits over the orifice.

WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury, or damage to property.

2. Please refer to diagram for proper installation. (Figure 1 and 2)
3. If the burner pipe does not rest flush to the orifice, please contact 1.800.762.1142 for assistance.

Tank/Gas Line Connection

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are "OFF". (Figure 3)
3. Turn LP gas tank "ON" at valve.
4. Spoon leak check solution at all "X" locations (Figure 4)
 - a. If any bubbles appear turn LP gas tank "OFF", reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank "OFF" and disconnect LP gas tank and contact 1.800.762.1142 for assistance.
 - c. If no bubbles appear after one minute turn tank "OFF", wipe away solution and proceed.

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time, by operating the grill for at least 15 minutes on "HIGH" with the lid closed. This will "heat clean" the internal parts and dissipate odors.

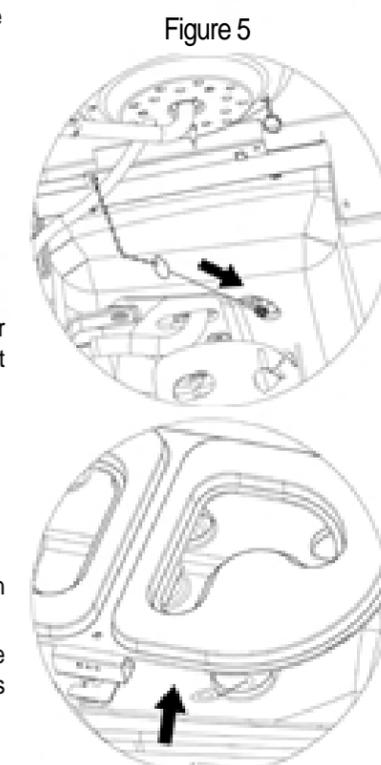
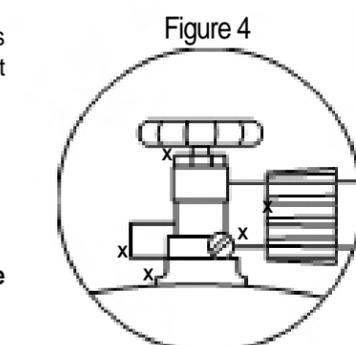
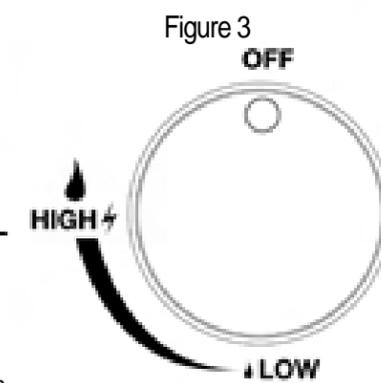
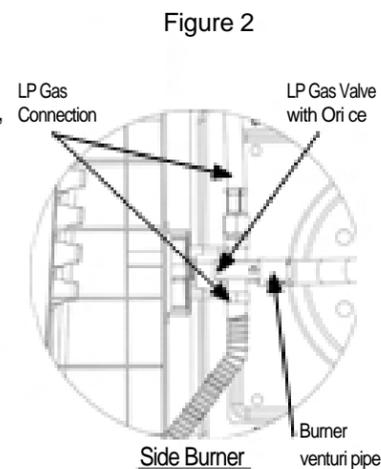
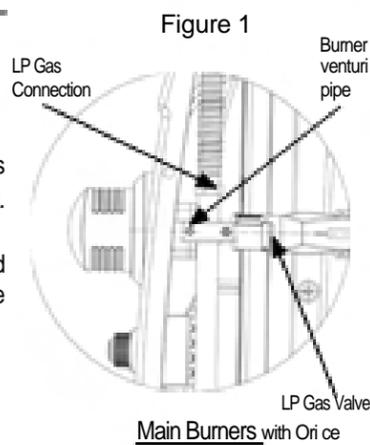
Lighting

1. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
2. Make sure there are no obstructions of airflow to the burners. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. All control knobs must be in the "OFF" position. (Figure 3)
4. Turn ON gas at LP gas tank.
5. Push and turn control knob counterclockwise to "HIGH".
6. Press the electronic igniter button and hold for 5 seconds to light burner.
7. If ignition does not occur in 5 seconds, turn burner control knob "OFF", wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Access the burners through the cooking grid and heat plates. Position the lit match near side of the burner. (Figure 5)

Important: Always use the lighting rod provided when lighting burners with a match.

9. After lighting, observe the burner flame, make sure all burner ports are lit and flame height matches illustration. (Figure 6)

Caution: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.



Turning Off

1. Turn gas OFF at LP gas tank.
2. Turn all control knobs clockwise to the "OFF" position.

Direct Cooking

Cooking directly over hot burners. Ideal for searing in juices and grilling food requiring less than 25 minutes of grilling time, such as steaks, hamburgers, hot dogs, chicken parts, vegetables and fruit.

1. Open lid and ignite the desired amount of burners per lighting instructions in owner's manual. Close lid and preheat grill on "HIGH".
3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burners.
4. Adjust controls to desired temperature.
5. With lid open or closed, cook until desired internal food temperatures are achieved. 6. Turn grill OFF by first closing the valve on the propane tank. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the OFF position. A "poof" sound is normal as the last of the LP gas is burned.

Indirect Cooking

Not cooking directly over hot burners. Ideal for slow cooking and foods requiring more than 25 minutes such as most roasts, loins, chops, whole chickens, turkey, fish and baked goods. 1. Open lid and ignite the desired amount of burners per lighting instructions in owner's manual. 2. Close lid and preheat grill on "HIGH".

3. Wear protective gloves and use long handle tongs to place food onto cooking grids above the un-lit burners.
4. Adjust controls to desired temperature.
5. With lid closed, cook until desired internal food temperatures are achieved.
6. Turn grill OFF by first closing the valve on the propane tank. Burn off remaining gas in lines by waiting 15 seconds then turn all burner controls to the "OFF" position. A "poof" sound is normal as the last of the LP gas is burned.

For more tips on indirect cooking please see "Tips for Better Cookouts and Longer Grill Life"

Tips for Better Cookouts and Longer Grill Life

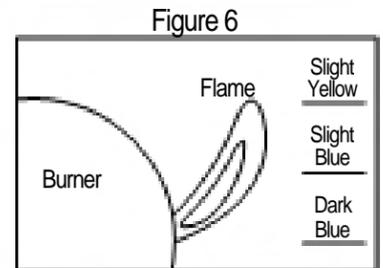
1. For food safety tips visit: http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/
2. Use the upper cooking grid (warming rack) for keeping cooked food warm, toasting breads or cooking delicate foods in aluminum foil pouches.
3. Use the side burner of this appliance like a normal kitchen range for boiling, sautéing or frying.
4. To keep food from sticking to the grids, spray or coat with cooking oil before lighting. 5. To reduce flare-up keep grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
6. Place delicate foods like fish and vegetables in aluminum foil pouches and indirect cook or place on upper cooking levels (warming rack).
7. To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
8. When direct cooking adjust your burners to different levels so foods can be prepared to different internal temperatures in the same time frame.
9. When indirect cooking roasts and larger cuts of meat, place meat onto a roasting rack inside a heavy gauge metal pan. Place pan over the un-lit burners.
10. Try water pans to reduce flare-ups and cook juicier meats. Before starting grill remove cooking grids and place a heavy duty shallow pan directly on heat plates. Fill half way with water, fruit juices or other flavored liquids. Replace cooking grids and position food over the loaded pan.
11. Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
12. Rotisseries, grill baskets, vertical poultry holders and other accessories can enhance your experiences, reduce cooking times and aid in clean-up.
13. Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective gloves and gently remove the build-up while grids are hot.
14. After every use, allow grill to cool. Then protect clean cooking grids with a light coat of cooking oil, empty grease pan, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.
15. Visit websites like www.bluerhino.com, watch barbecue themed TV shows or purchase related barbecue cookbooks to learn more interesting tips like -
A gas grill is ideal for reheating leftover pizza. Set burners on low and place pizza slices directly on preheated cooking grid. Close lid and cook until cheese starts to bubble.

Operating Side Burner

NOTE: Side burner can be used while main burners are operating. Never use side burner as a grill.

Lighting

1. Open lid. **Attempting to light the burner with the lid closed may cause an explosion!**
2. Make sure there are no obstructions of airflow to the burner. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.



Operating Instructions (continued)

- Control knob must be in the "OFF" position. (Figure 7)
- Turn ON gas at LP gas tank.
- Push and turn control knob counterclockwise to "HIGH".
- Press the electronic igniter button and hold for 5 seconds to light burner.
- If ignition does not occur in 5 seconds, turn burner control knob "OFF", wait 5 minutes, and repeat lighting procedure.
- If igniter does not light burner, use a lit match secured with the lighting rod provided to light burners manually. Position the lit match near side of the burner. (Figure 8)

Important: Always use the lighting rod provided when lighting burners with a match.

- After lighting, please observe the burner flame, make sure all burner ports are lit and flame height matches illustration. (Figure 9)

CAUTION: If burner flame goes out during operation, immediately turn the gas "OFF" and open lid to let the gas clear for about 5 minutes before re-lighting.

Turning Off

- Turn gas OFF at LP gas tank.
 - Turn control knob clockwise to the "OFF" position.
- Note: A "poof" sound is normal as the last of the LP gas is burned.

Cooking

- Light burner.
- Set burner to desired temperature
- Place pan on center of grid.
- Cook and adjust temperature as needed.

Cleaning and Care

CAUTION:

- All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.
- DO NOT clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Notices

- This grill should be thoroughly cleaned and inspected on a regular basis.
- Abrasive cleaners will damage this product.
- Never use oven cleaner to clean any part of grill.
- Do not clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

Before Each Use:

- Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow of the combustion of LP and the ventilation air.
- Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
- Visually check the burner flames, to make sure your grill is working properly.
- See sections below for proper cleaning instructions.
- Check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Cleaning Surfaces

- Wipe surfaces clean with mild dishwashing detergent or baking soda.
- For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
- Rinse clean with water.

Figure 7

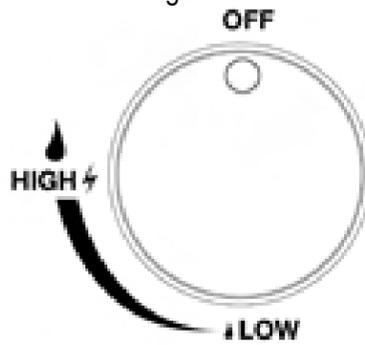


Figure 8

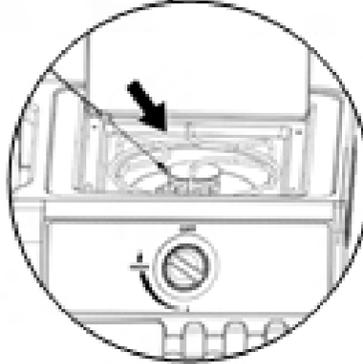
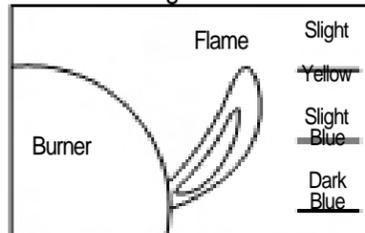


Figure 9



Cleaning and Care (continued)

Cleaning Main Burner

- Turn gas "OFF" at the control knobs and LP gas tank.
- Remove cooking grid and heat plates.
- Remove burner by removing the fasteners securing the burner to the grill bottom.
- Lift burner up and away from gas valve orifice.
- Disconnect wire from spark electrode.
- Clean inlet (venturi) of burner with small bottle brush or compressed air.
- Remove all food residue and dirt on burner surface.
- Clean any clogged ports with a stiff wire (such as an opened paper clip)
- Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
- Reinstall burner, check to insure that gas valve orifice is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.
- Replace heat plate and cooking grid.
- Perform leak test.

Cleaning Side Burner

- Turn gas "OFF" at the control knobs and LP gas tank.
- Remove side burner grid.
- Remove burner by removing the screws securing the burner to the side shelf.
- Lift burner up and away from gas valve orifice.
- Clean inlet (venturi) of burner with small bottle brush or compressed air.
- Remove all food residue and dirt on burner surface.
- Clean any clogged ports with a stiff wire (such as an opened paper clip)
- Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
- Reinstall burner, check to insure that gas valve orifice is correctly positioned inside burner inlet (venturi). Also check position of spark electrode.
- Replace cooking grid.
- Perform leak test.

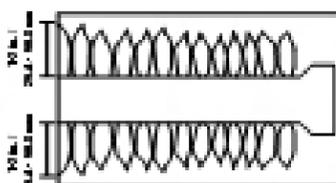
Product Registration

For faster warranty service, please register your product immediately at www.bluerhino.com or call 1.800.762.1142.

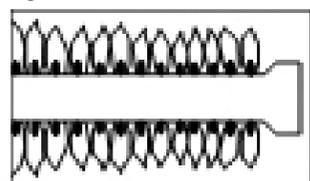
Figure 10

Burner Flame Conditions

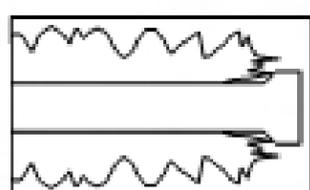
Use this chart check to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 1 in. - 2 in. high.



Needs Cleaning: Noisy with hard blue flames.



Has to be cleaned: Wavy with yellow flames.

Limited Warranty

Blue Rhino Global Sourcing, Inc ("Vendor") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Vendor may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Vendor shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Vendor's Customer Service Department using the contact information listed below. If Vendor confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Vendor approves the claim, Vendor will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Vendor will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

This Limited Warranty is in lieu of all other express warranties. Vendor disclaims all warranties for products that are purchased from sellers other than authorized retailers or distributors, including the warranty of merchantability or the warranty of fitness for a particular purpose. VENDOR ALSO DISCLAIMS AND ANY ALL IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. VENDOR SHALL NOT BE LIABLE TO PURCHASER OR ANY THIRD PARTY FOR ANY SPECIAL, INDIRECT, PUNITIVE, INCIDENTAL, OR CONSEQUENTIAL DAMAGES. Vendor further disclaims any implied or express warranty of, and assumes no responsibility for, defects in workmanship caused by third parties.

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Vendor does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment, and no such representations are binding on Vendor.

Blue Rhino Global Sourcing, Inc
Winston-Salem, North Carolina 27105 USA
1.800.762.1142



Troubleshooting

<u>Problem</u>	<u>Possible Cause</u>	<u>Prevention/Cure</u>
Burner will not light using ignitor	Wires or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken - sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between ignitor and electrode.	Replace ignitor wire/electrode assembly
	Bad ignitor.	Replace ignitor
Burner will not light with match	No gas flow.	Check if LP gas tank is empty. If LP gas tank is not empty, refer to "Sudden drop in gas flow (reduced flame height)". If empty, replace or refill.
	Coupling nut and regulator not fully connected.	Turning the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools.
	Obstruction of gas flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Sudden drop in gas flow or reduced flame height	Out of gas.	Replace or refill LP gas tank
	Excess flow safety device may have been activated.	Turn off knobs, wait 30 seconds and light grill. If flames are still too low Reset the excessive flow safety device by turning off knobs and LP gas tank valve. Disconnect regulator. Turn burner control knobs to HIGH. Wait 1 minute. Turn burner control knobs off. Reconnect regulator and leak check connections. Turn LP gas tank valve on slowly, wait 30 seconds and then light grill.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Assure burner venturi is properly engaged with valve
Flame blow out	High or gusting winds	Turn front of grill to face wind or increase flame height to "HIGH" setting
	Low on LP Gas	Replace or refill LP gas tank
	Excess flow valve tripped	Refer to "Sudden drop in gas flow"
Flare-up	Grease buildup.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system	Turn knobs to "OFF". Turn gas off at LP gas tank. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner tubes
Inside of lid is peeling-like paint peeling	The lid is stainless steel, not paint.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.

For more assistance please visit us online at www.bluerhino.com or call 1.800.762.1142 for immediate assistance.