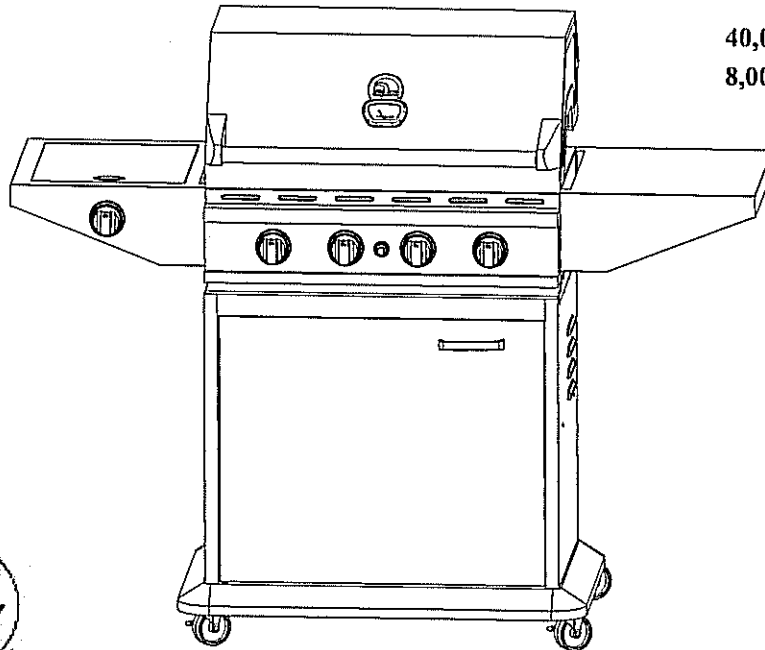




More Than Cool™

IGW 400 - 4 BURNER STAINLESS STEEL GAS GRILL (BB10367A) ASSEMBLY AND OPERATING INSTRUCTIONS



40,000 BTUs with
8,000 BTUs Side Burner



Igloo® is a trademark of Igloo Products Corp. Registered In the United States Patent and Trademark Office. All Rights Reserved.

FOR YOUR SAFETY

If you smell gas:

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

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors or liquids 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.



WARNING

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of the appliance may be dangerous.
- Installer to leave instructions with the consumer and consumer to retain them for future reference.

- CONTACT 1-866-NAO-GRILL (1-866-626-4745) FOR ASSISTANCE
- DO NOT RETURN TO PLACE PURCHASE

WARNINGS

PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY AND USE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN DEATH, SERIOUS BODILY INJURY, AND/OR PROPERTY LOSS. READ AND FOLLOW ALL INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR USE OF THIS OUTDOOR GAS GRILL.

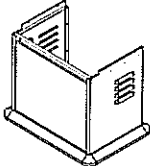
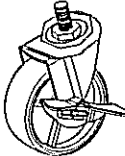

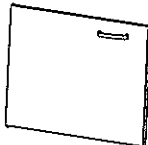
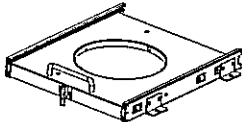
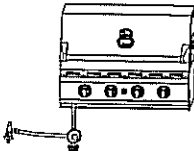
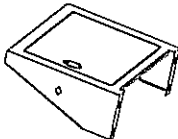

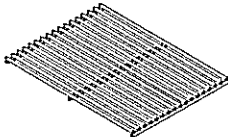


***WARNING!** Read and follow all instructions. Retain these instructions for future reference.


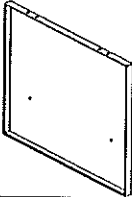
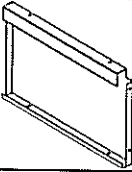
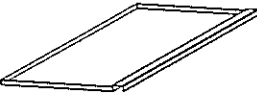



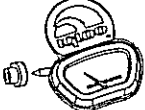



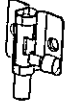

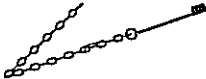

- Installation must conform with local codes, or in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation code.*
- This outdoor gas grill is for use only outdoors. DO NOT use inside a building, garage, or any other enclosed area.
- This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- This outdoor gas grill should not be located under overhead combustible construction and proper clearances must be maintained at all times from combustible construction and/or materials, with MINIMUM clearances as follows:
 - From Sides – 24 in. (61 cm)
 - From back – 24 in. (61 cm)
- Place in a well-ventilated area.
- Inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut, do not operate grill. Use only the pressure regulator and hose supplied with this grill. Contact Customer Service for assistance - 1-866-626-4745 or www.americancustomerservice.com.
- ***WARNING!** If your outdoor gas grill catches on fire, use an ABC fire extinguisher to extinguish the fire. Never attempt to extinguish a grease fire with water or other liquids. Turn off all control knobs on outdoor gas grill and LP cylinder valve if they can be reached safely. If you cannot safely reach the control knobs or LP cylinder valve to stop the flow of gas that can feed the fire, evacuate the area and call the fire department
- Any LP gas supply cylinder used with this grill must be approximately 12 in. (30.5 cm) diameter and 18 in. (45.7 cm) high. The maximum fuel capacity is 80 percent and is approximately 20 pounds (9 kg) of propane. The maximum weight of a properly filled cylinder is approximately 38 pounds (17.2 kg) <47.7 lbs. (21.6kg) nominal water capacity>. The LP cylinder must have a shut-off valve terminating in a Type 1 LP gas cylinder valve outlet.
- Any LP gas cylinder used with this gas grill 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, *Cylinder, Spheres and Tubes for Transportation of Dangerous Goods*; and Commission, as appliance; and must be provided with a listed overfilling prevention device.
- The LP gas cylinder must be a Type 1 compatible cylinder with a Type 1 cylinder valve that has a back-check valve, which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high-pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- The gas must be turned off at the cylinder when the outdoor gas grill is not in use.
- Do not store this gas grill indoors unless cylinder is disconnected and removed from the appliance.
- Cylinders must always be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

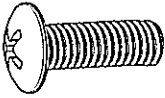
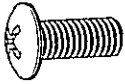


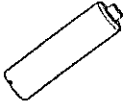

***WARNING!** Do not store a spare LP gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If these installation instructions are not followed exactly, a fire causing death or serious injury may occur.

- Never use this gas grill without the drip pan in place.
- ***WARNING!** If you see grease or other hot material dripping from the grill onto valve, hose or regulator, turn off gas supply immediately. After the grill has cooled, determine the source and correct it.
- Check the LP gas grill for gas leaks and burner obstructions before each use. ***WARNING! Do not use a flame to check for gas leaks.** See Leak Test Instruction section of this manual for correct leak test procedures. A clogged burner tube can cause a fire inside or beneath the grill.
- ***DANGER!** If you see, smell, or hear, escaping gas from the LP cylinder, evacuate the area and call the fire department.
- ***WARNING!** Never light the gas grill before lifting the lid, to prevent an explosion from gas build-up.
- Exercise care when using this gas cooking appliance. Never leave gas grill unattended during operation or cleaning.
- Never allow children to operate or play near this or any gas grill.
- ***WARNING!** Do not move a gas grill when in operation or hot.
- ***WARNING!** Never touch hot surfaces. Use heat resistant gloves. The gas grill will become very hot.
- Use of this gas grill other than for the intended use, or alteration of gas grill in any way may not be safe, and could result in death, serious bodily injury and/or property loss.
- Never attempt to repair the gas grill or LP cylinder yourself. Contact the manufacturer for information regarding repairs to your gas grill. Contact your local Liquefied Petroleum supplier for information regarding repairs to your LP gas cylinder.
- ***WARNING!** Do not use aerosols or store flammable liquids or materials near this gas grill.
- ***WARNING!** Do not wear loose clothing around any gas grill while in use or hot.
- Never store an LP gas cylinder indoors (empty or filled). If storing the gas grill indoors, disconnect the LP gas cylinder and store it outdoors, out of the reach of children.
- Never leave an LP cylinder inside a vehicle, which may become overheated by the sun.
- Do not attempt to disconnect any gas fitting while your gas grill is in operation.
- Your gas grill should be cleaned regularly.
- This gas grill should never be used with more than 50% of the cooking area as a solid plate (griddle). Full coverage of plates will cause excessive heat and could damage the grill.

PARTS LIST
(PLEASE REFER TO PARTS DIAGRAM AS NECESSARY)

ITEM	DESCRIPTION	PART	PART #	QTY INCLUDED
1	Frame		G111	1
2	Lockable Caster		G112	4
3	Cross Support		G113	1
4	Door		G114	1
5	Cylinder Support		G115	1
6	Body		G116	1
7	Side Burner Kit		G117	1
8	Right Shelf		G118	1
9	Cooking Grid		G119	2
10	Flame Diffuser		G121	4
11	Warming Rack		G122	1

12	Basket(Frame)		G123	1
13	Vertical Panel		G124	1
14	Horizontal Shelf		G125	1
15	Drip pan		G126	1
16	Cylinder lock line		G127	1
17	Side Burner Knob.		G128	1
18	Side Burner Knob Base		G129	1
19	Snap In Thermostat --preassembled		G130	1
20	Side Shelf Handle --preassembled		G131	1
21	Door Handle --preassembled		G132	1
22	Door Spring Latch --preassembled		G133	1
23	Tank Support Shelf Lock --preassembled		G134	1
24	Burner Insect Cover --preassembled		G135	1
25	Match Holder with chain - preassembled		G136	1
26	Dual Regulator and Hose - preassembled		G137	1

A	M6x16 Bolt		H616	24
B	M4x8 Bolt		H651	2
C	D4 Washer		H411	2
D	Wrench			1
E	Battery		H651	1
F	Rubber Bumper (lid) —preassembled		H11A	2

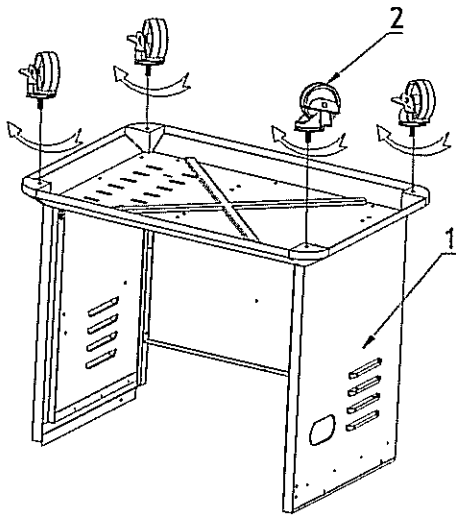
ASSEMBLY INSTRUCTIONS

Before You Start

- Check the box and make sure you have all the parts and fittings listed. If any part is missing, do not return the product to the store. Contact Customer Service toll free at 1-866-626-4745 or via the web - www.americancustomerservice.com. Parts will be ship to you at no charge.
- When you are ready to start, make sure that you have the right tools at hand, plenty of space and a clean dry area for assembly.

Assembly – Note: Two People Required for Assembly

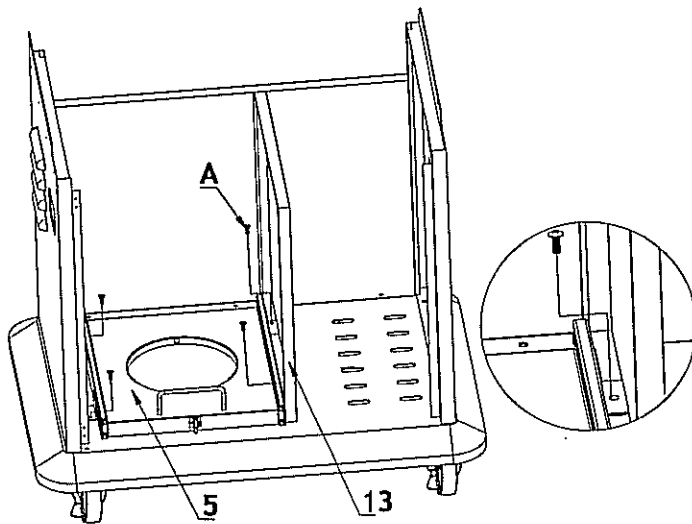
- Using knife or box cutter, cut open carton.
- Lay out all bolts and check lengths before assembly. It is recommended that the carton is cut open and spread out on the floor and used as a protective surface during assembly. Refer to the assembly diagrams as necessary.
- Remove all packaged parts from the inside of the grill body before assembling.
- This product is for **OUTDOOR USE ONLY**.
- **NEVER** use indoor, in an enclosed area or below ground level.
- **NEVER** use an adjustable regulator with this grill. Use only the pressure regulator and hose supplied.



STEP – 1:

Turn frame (1) upside down, screw 4 lockable casters (2) into frame (1), as shown.

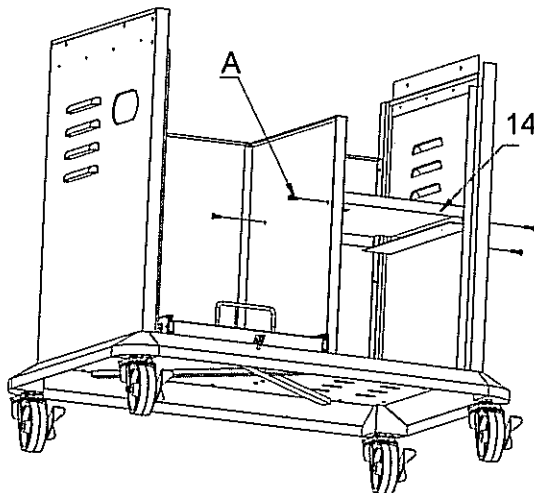
Use wrench to tighten (provided)



STEP – 2:

Attach cylinder support (5) and vertical panel (13) to the bottom of frame (1) with M6x16 bolts as shown.

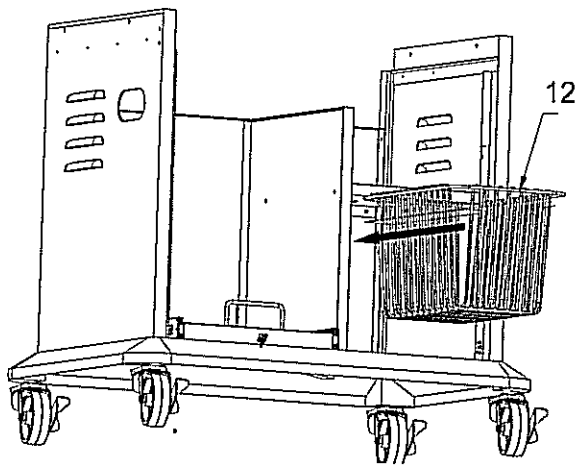
Note: the panel hem is under the cylinder support.



STEP – 3:

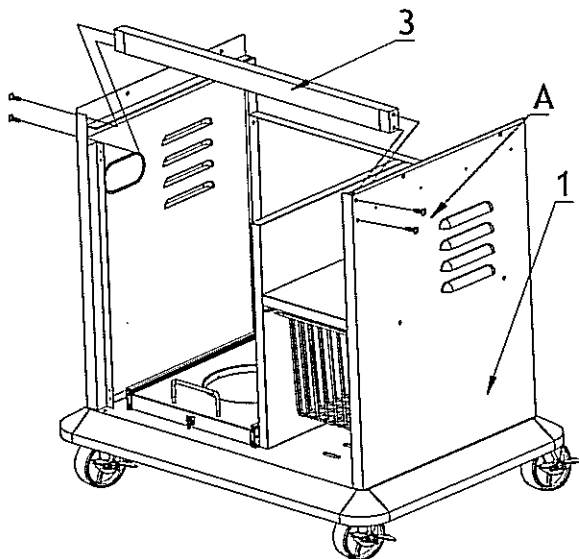
Fit horizontal shelf (14) at the correct position with M6x16 bolt (A) as shown.

Note: the lip should be located on the right hand side.



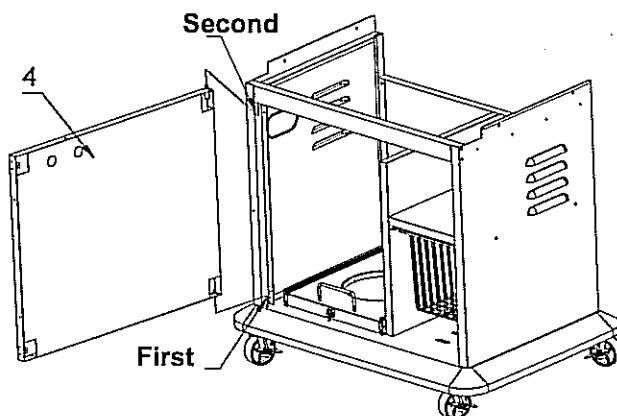
STEP – 4:

Slide basket (12) onto the support lip at the bottom of shelf, as shown.



STEP – 5

Attach cross support (3) to frame (1) with M6x16 bolt (A), as shown



STEP -6:

Fit the door (4) into frame (1) by positioning stationary pin on the bottom of the door into the recess hole in base. Depress spring pin at the top of the door and pop into cross support.

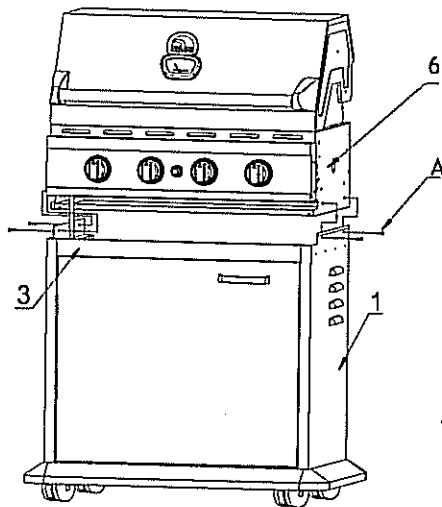
STEP – 7:

REQUIRES 2 PEOPLE

Prior to placing body onto frame, temporarily secure the side burner ignition wire to the bottom of the body with tape to prevent the wire from being cut during assembly. Be sure to wear thick protective gloves to prevent possible injury during this step of assembly.

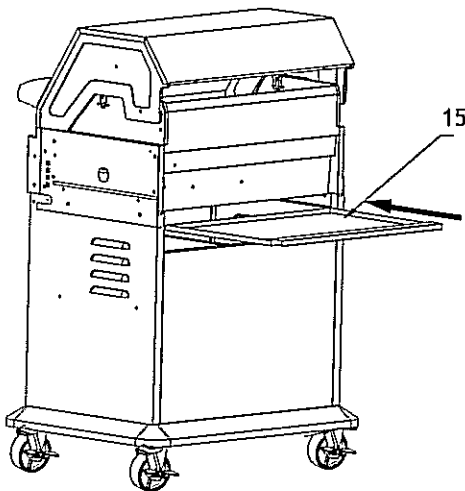
Place body (6) onto frame (1) & cross support (3). Line up with bolt holes and attach with M6x16 bolt (A) as shown.

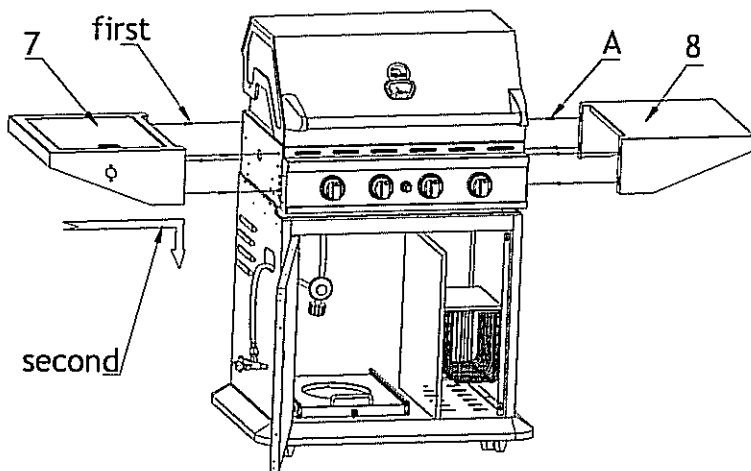
Note: the hose and regulator assembly (pre-assembly with body) position inside base as shown at step 9.



STEP – 8:

Remove drip pan (15) from the bottom of body. Remove packing material and slide back into the bottom of body from behind, as shown.





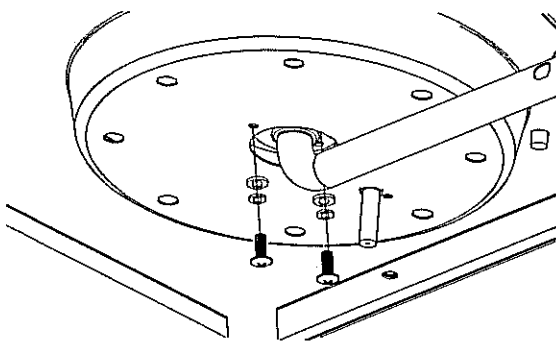
STEP – 9:

Partially screw M6x16 bolt (A) to body at two sides (top-first), as shown.

Do Not Tighten

Fit side burner kit (7) & side shelf (8) onto the bolts (A) at correct positions as shown. Secure each shelf (bottom position-second) with bolts (A) on each side as shown.

Tighten all bolts.



STEP – 10a:

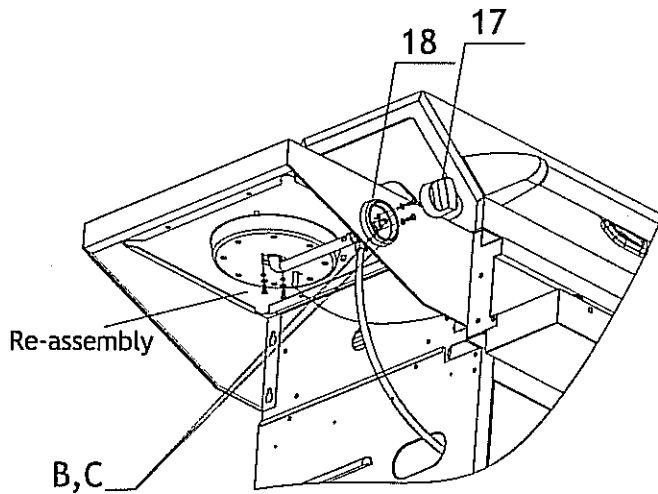
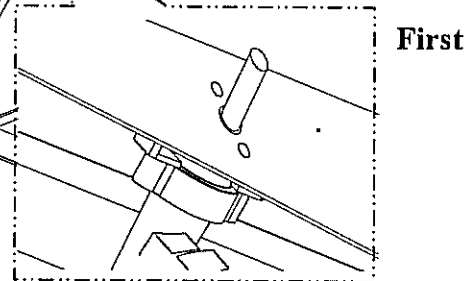
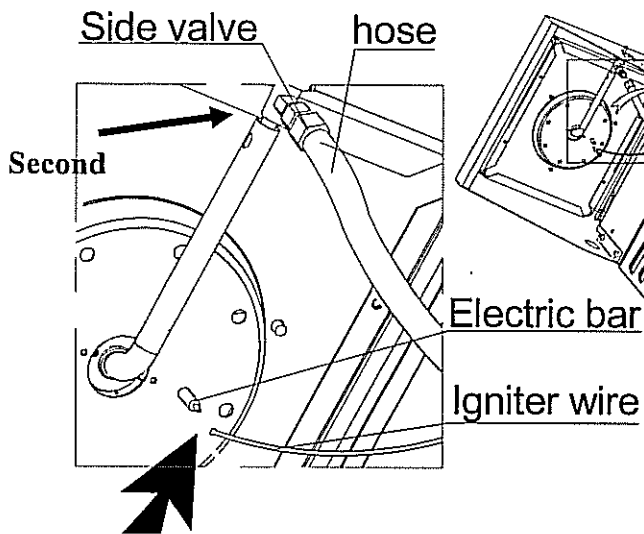
Dismantle screws from the pre-assembled side burner.

Please omit this step.

STEP – 10b:

Connect orifice of valve to side burner as shown.

1. Thread the valve to the side kit as shown
2. Press this valve and make orifice into side burner pipe.
3. Fit igniter wire to the electric bar as black arrowhead shown.



STEP – 11:

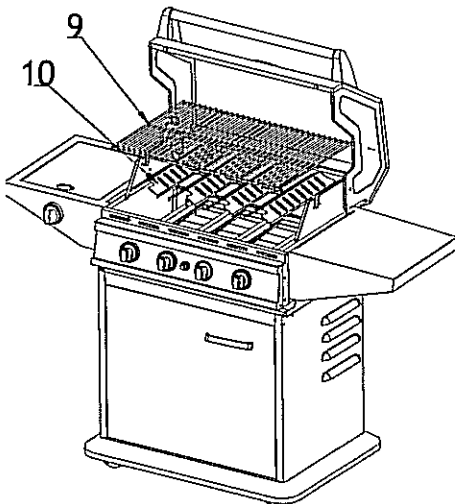
1. Thread valve into side kit as shown.
2. Assembly knob base (18) with (B) bolts and washer (C) on side kit.
3. Slide burner pipe over valve and re-assembly burner with bolts and washers.
4. Insert the knob (17) onto valve as shown.
5. Fit igniter wire to the igniter terminal as shown.

After assembly, perform a leak test.

STEP – 12:

Place flame diffusers (10) over the burners with notch to the front edge of burners.

Place cooking grids (9) into body as shown.

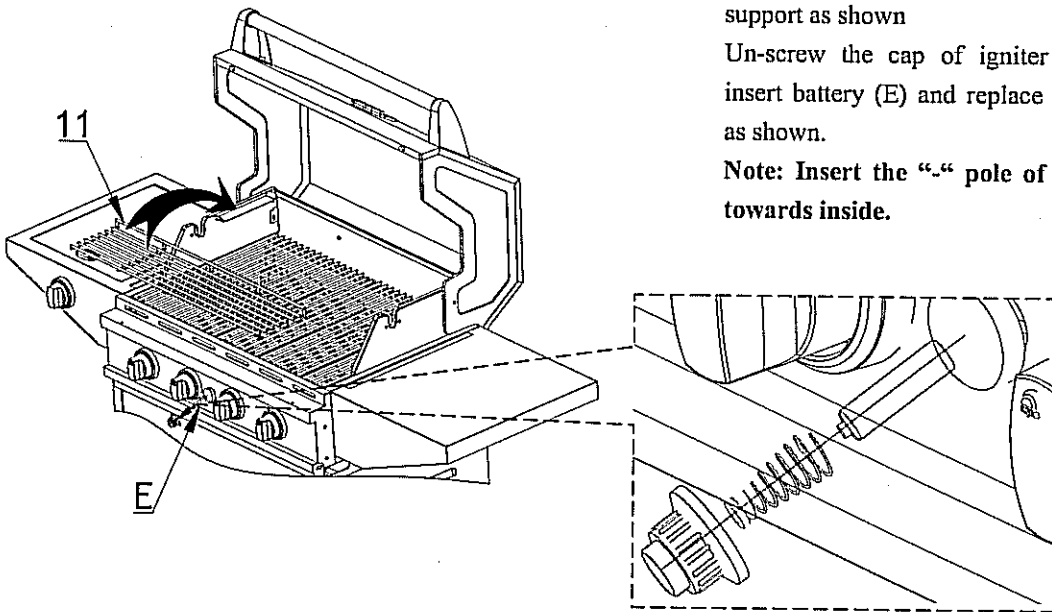


STEP – 13:

Place the warming rack (11) on rack support as shown

Un-screw the cap of igniter switch, insert battery (E) and replace the cap, as shown.

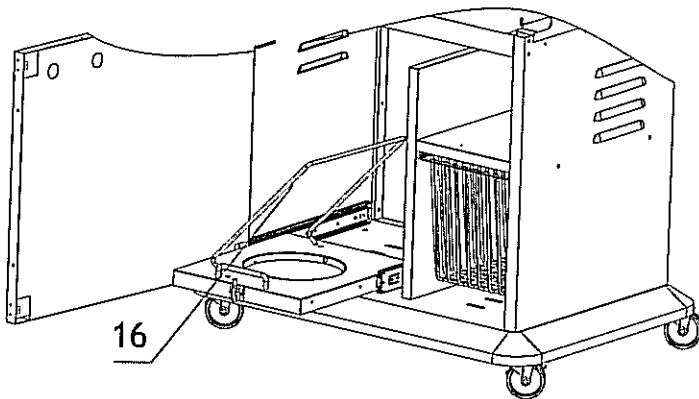
Note: Insert the “-“ pole of battery towards inside.

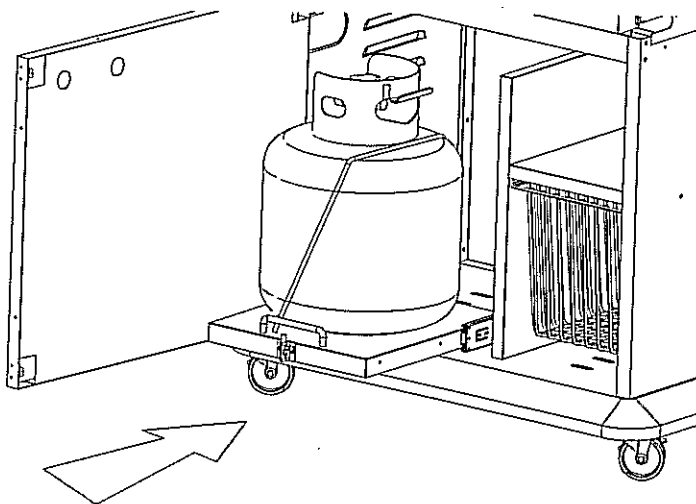


STEP – 14:

Pull out cylinder support

Put (16) cylinder lock line hook into the surface holes of cylinder support as show.





STEP – 15:

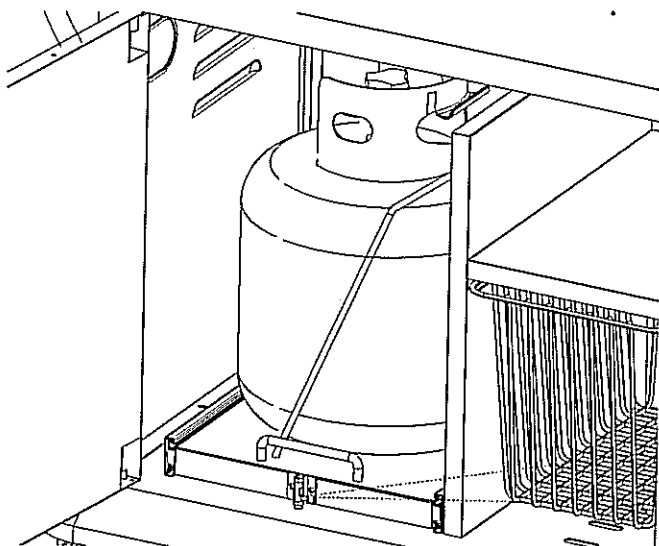
Install the cylinder (sold separately) on the cylinder support as shown and slide into the frame.

Secure the cylinder lock line onto the surface of the cylinder as show.

Slowly push cylinder support into frame

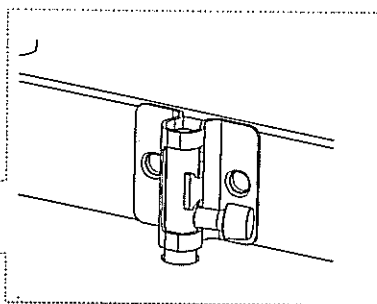
Note: Ensure the grill is on level ground before you place the cylinder.

Note: Lock the casters before lighting this grill.

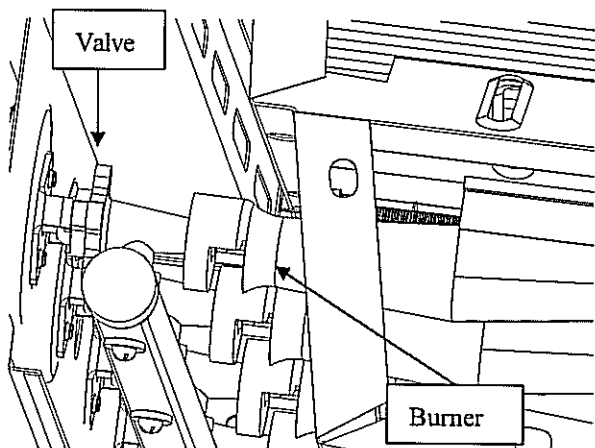


STEP – 16:

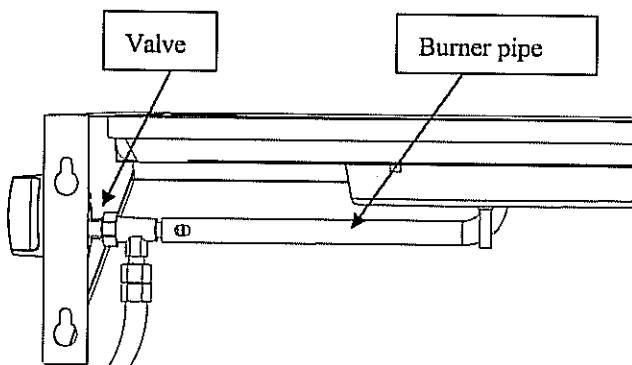
Note: The cylinder support must be locked in place before use.



MAIN BURNER AND SIDE BURNER WITH RESPECT TO PROPER LOCATION: WARNING – ALWAYS CHECK TO ENSURE BURNERS ARE POSITIONED CORRECTLY BEFORE EACH USE



Main valve orifice with burner properly positioned
[Internal connection]



Side valve orifice with burner properly positioned
[Internal connection]

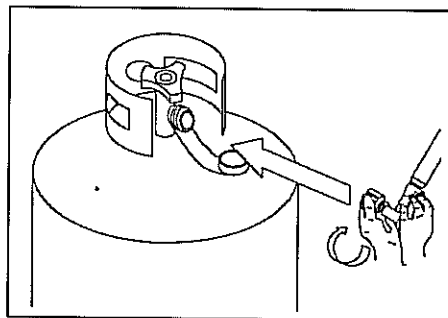
CONNECTING THE GAS

Connecting to a Gas Cylinder

1. Ensure all control knobs are in the OFF position and verify that the LP gas cylinder valve is closed by turning the handle on the LP gas cylinder valve clockwise until it stops.
2. Remove the protective cap from the LP cylinder valve nozzle.
3. Hold regulator in a straight line with LP cylinder valve nozzle so the connection does not cross thread.
4. Insert regulator nipple into the LP cylinder valve nozzle opening.
5. Hand-tighten coupling nut in a clockwise direction. Do not use tools!
6. Perform a Leak Test.(See Leak Testing section of this manual).

Disconnecting the Gas Cylinder

1. Turn all control knobs to the OFF position and turn the handle on the LP gas cylinder clock-wise until it stops.
2. Turn coupling nut on regulator in a counter-clockwise direction until regulator is released from threaded LP cylinder valve nozzle.
3. Place the protective cap over LP cylinder gas nozzle.



LEAK TESTING

Always perform a leak test in a well-ventilated area.

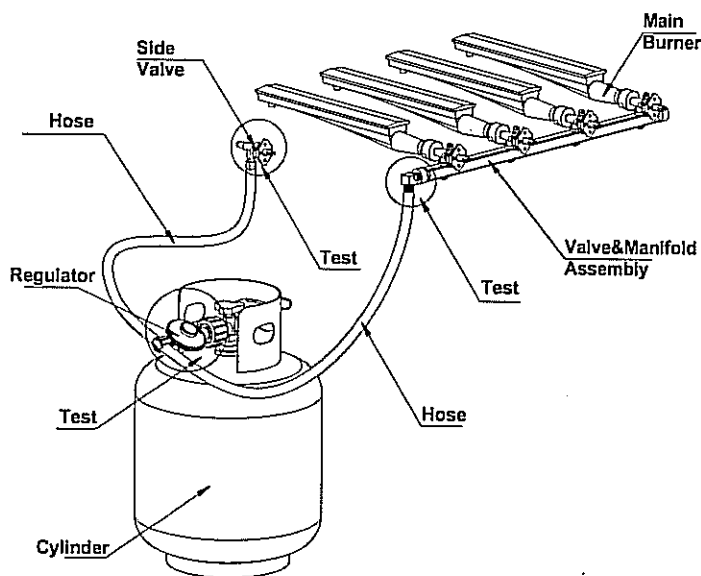
Step 1- Confirm all control knobs are in the off position.

Step 2- Turn on the gas at the gas cylinder.

Step 3- Check for leaks by brushing a solution of $\frac{1}{2}$ water and $\frac{1}{2}$ liquid detergent over all the gas system joints, including valve connections, hose connections, and regulator connections.

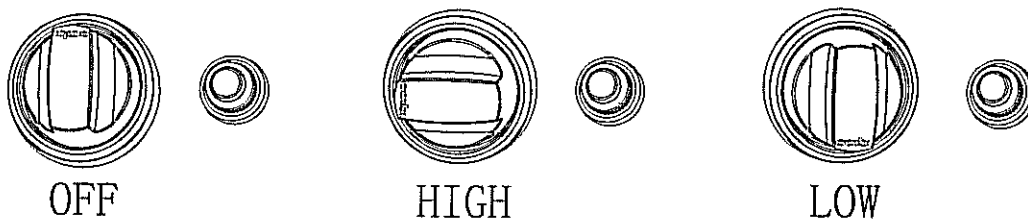
Step 4- If bubbles form over any of the joints there is a leak

- Turn off the gas
- Retighten all joints
- Repeat test
- If bubbles form again, do not use the grill and contact your gas supplier or fire department for assistance.



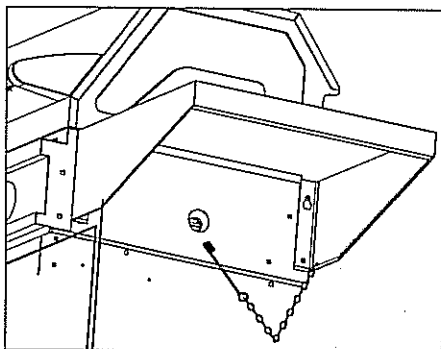
LIGHTING THE GRILL

1. **Main Burners**-Open the hood of your grill. Never light your grill with the hood closed. Turn the gas cylinder valve to the 'on' position. Push the center control knob in, on the burner you wish to light, and turn knob to the HIGH position. Fully depress the igniter button, hold for 5 seconds to light the burner. Once burner is lit the burner next to it will light by turning the knob to "HIGH", making sure each burner is alight before lighting the next. **IF ANY BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNERS AND THE CYLINDER, WAIT 5 MINUTES AND TRY AGAIN.** If the burners can not be lit using the ignition system, turn to the manual lighting instructions under important information.
2. Once the burners are lit, turn all the main burners to the HIGH setting for 3-5 minutes to pre-heat the grill. This should be done before each session. When pre-heating is complete, cooking can begin.
3. To prevent food sticking, we recommend that you use a long handled brush to apply a light coat of cooking oil to the cooking grids before each grilling session.
4. **Side Burner**-Open the lid of the side burner. Never light the side burner with the lid closed. Turn the gas cylinder valve to the 'on' position, Push the side burner control knob in and turn it to the high position and fully depress the igniter button (**On the main control panel**) and hold for 5 seconds to light the burner.. **IF THE BURNER FAILS TO LIGHT, TURN OFF THE GAS AT THE BURNER, WAIT 5 MINUTES AND TRY AGAIN.** If the burner cannot be lit using the ignition system, turn to the manual lighting instructions.



MANUAL LIGHTING INSTRUCTIONS

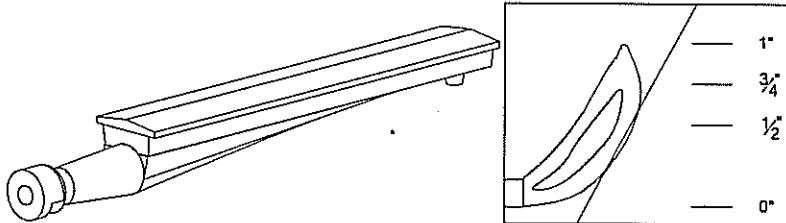
1. **Main burner**-To light with match, insert long stick match in Match Holder (26). Light match and place through the match-lighting hole in the left hand side of the body until the lit end is alongside the left hand burner. Push and turn the left hand control knob counter-clockwise to the high position taking care to protect yourself from flames.
2. When the burner is lit, turn on the remaining burners from left to right.
3. Confirm that each burner is lit before turning on the next burner.
4. **Side burner**- To light with match, insert long stick match in Match Holder (26). Light match and place alongside the side burner. Push and turn the side burner control knob counter-clockwise to the high position, taking care to protect yourself from flame.
5. If the burner (main or side) fails to light, turn off the gas and contact 1-866-626-4745 for assistance.



CHECKING THE FLAME

Your burners have been preset for optimal flame performance. A blue flame, possibly with a small yellow tip, is the result of the optimal air and LP gas mixture. The flame should be checked before the initial cooking session and periodically throughout the grilling season, especially after storing the grill over a long period of time. If the flame is significantly yellow in color, this could be a result of a blocked burner from grease drippings or from insects building a nest inside the burner or burner opening. Clean the port hole of the burner using a pipe cleaner or other similar shaped instrument.

Observe flame height when lit. Flame should be blue and yellow in color and between ½ " to 1 " in height.



ESSENTIAL INFORMATION

Please read instructions before using your grill.

BEFORE YOU USE YOUR GRILL (also see installation)

- Perform a leak test before each use. This is the only safe and sure way to detect any gas leaking from joints and connections of the grill after assembly. Follow the **LEAK TEST INSTRUCTIONS**. Check that the gas hose to ensure it is free of any tension, twisting, cuts, or cracks.
- Make sure your grill is in a safe place. It must be outdoors, on level ground and not below ground level. Ensure that the grill is least 24 inches (61cm) away from any flammable materials, including trees and fences and that there are no heat sources near the grill (cigarettes, open flames, spark etc.)
- Check that you have the correct gas cylinder and regulator for your grill (see recommendations in the Gas and Regulator and Hose section of this manual).
- Check and clean burner/venture tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

GETTING STARTED (also see operation)

- **Main Burner:** Open the hood of your grill. Never light your grill with the hood closed. Turn the gas cylinder valve to the 'ON' position. Push the center control knobs in on the burner you wish to light and turn it to the high position. Fully depress the igniter button for 4 to 5 seconds to light the burner. Light all other burners from left to right, making sure each burner is lit before lighting the next. **IF ANY BURNER FAILS TO LIGHT, TURN OFF THE GAS AT BURNERS AND THE CYLINDER, WAIT 5 MINUTES AND TRY AGAIN.** If the burners cannot be lit using the ignition system, turn to the manual lighting instructions under important information. Once the burners are lit, turn all the main burners to the high setting for 3-5 minutes to pre-heat the grill. This should be done before each session. Pre-heat grill with hood of the grill closed.
- When pre-heating is complete, cooking can begin taking extra care if the burners are used in the high position.
- To prevent food from sticking, we recommend that you use a long handled brush to apply a light coat of cooking oil to the cooking grids before each grilling session.
- If a fat fire should occur during cooking, and if safe to do so, turn off the burners and the gas at the cylinder and wait for the fire to go out. Do not pull out the drip tray or douse with water.

- Never douse a grill with water.
- Never move a grill when lit.
- Never leave a lit grill unattended.
- Never handle hot parts with unprotected hands.
- Keep children, animals, and elderly people a safe distance from a lit grill.

WHEN YOU HAVE FINISHED COOKING (also see care and maintenance)

- Turn all the main burners to the high position for 3 to 5 minutes to burn off any food residue from the cooking surfaces and burners. When the grill has cooled, the burnt residue can be easily removed using a damp, non abrasive cloth on the cooking surfaces and a wire brush on the burners. Never use any abrasive material on stainless steel finishes. The cooking grids are not dishwasher safe.
- When the grill has cooled, scrape away any food and fat residues from the drip tray and discard. This routine must be completed after each session.
- Clean grill with a solution of mild detergent and water. After cleaning make sure the grill is rinsed thoroughly. For stubborn residue on the cooking grates, use a soft bristle brush. **DO NOT USE A BRUSH ON THE STAINLESS STEEL EXTERIOR.**
- Never use aerosol, chemical or abrasive cleaners on any grill surfaces

STORAGE

- Ensure the grill is properly cooled.
- Storage of this gas grill indoors is permissible only if the gas cylinder is disconnected and removed from the grill.
- Store the grill in a cool dry place.
- Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.
- Never store a gas cylinder in a building, garage or any other enclosed area.
- If you intend to leave your grill outside make sure it is protected from the elements by a heavy-duty cover (not included).
- Keep outdoor cooking gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

IMPORTANT INFORMATION

- This product is for outdoor use only. Do not use indoors. Do not use below ground level.
- Do not store gas cylinders below ground level. LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- Do not store or use LP gas cylinders on their side as this could allow liquid gas into the supply pipes with serious results.
- Leak test your grill before each use. Leak test the hose connections each time you reconnect the gas cylinder.
- Always turn off the gas at the cylinder when not in use.

GAS, REGULATOR AND HOSE

- This grill is designed for use with LPG (liquid petroleum gas) bottled gas.
- Any LP gas supply cylinder used with this grill must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane. The maximum weight of a properly filled cylinder is approximately 38 pounds (47.7 lbs. Nominal water capacity). The LP cylinder must have a shut-off valve terminating in a Type 1 LP gas cylinder valve outlet.

- All LP gas cylinders used with this grill shall 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/CAS-B339 Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- The LP gas cylinder must have a Type 1 compatible cylinder with a Type 1 cylinder valve that has a back-check valve, which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- The gas must be turned off at the cylinder when the outdoor gas grill is not in use.
- Do not store this grill indoors unless cylinder is disconnected and removed from the grill.
- Cylinders must always be stored outdoors out of the reach of children and must not be stored in a building, garage, or any other enclosed area.
- Only use the pressure regulator and hose supplied with this grill. If replacements are needed, please contact 1-866-626-4745 for further assistance.
- Do not store a spare LP gas cylinder under or near this appliance. Never fill the cylinder beyond 80 percent full. If these instructions are not followed exactly, a fire causing death or serious injury may occur.

Hose

- Open the door of the frame to inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut it must be replaced prior to the outdoor gas grill being put into operation. Only use hose supplied from the manufacturer.

You must have the correct gas cylinder, regulator and hose for grill to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose is dangerous and will invalidate the warranty on this product. If you are unsure, please call customer service toll free at 1-866-626-4745.

INSTALLATION

Precautions:

- Only use this grill in a well-ventilated outdoor area.
- Check that the grill is not placed UNDER any combustible surface.
- The side of the grill should never be closer than 24 inches (61cm) to any combustible material.
- Do not obstruct any ventilation openings in the grill body.
- Confirm all control knobs are in the off position before connecting the regulator to LP gas cylinder.
- The casters should always be in the locked position when the grill is in use.

OPERATION

Your grill is not designed to be used with more than 75% of the cooking area as a solid plate - this includes baking dishes. If your cooking area is more than 75%, covered by a solid cooking surface, the grill could overheat causing damage that is not covered by the warranty.

Grill cooking

The burners heat the flame diffuser beneath the cooking grids that, in turn, heats the food. The natural juices produced during cooking, fall onto the flame diffuser and vaporize to form smoke. The smoke then rises and 'bastes' the food, giving it that unique barbecued flavor.

Roasting (hooded grills only)

A roasting hood allows you to roast or bake in a similar way as in a conventional gas oven. For best results place the food you wish to bake or roast in a metal baking tray and set it on one side of the cooking grill. Turn the burners directly under the food to the 'OFF' position and the burners opposite the food to the 'Medium' setting. Close the lid and this will form an oven to cook the food 'indirectly'. Monitor the temperature using the temperature gauge on the lid. If the internal heat becomes too high, turn the burners to the 'low' position. It is not necessary or advisable to have all of the burners on high when the hood is closed. If the hood is opened during cooking to check on the progress of the food, please allow extra cooking time for the grill to regain its temperature. Take care when opening the hood as hot steam can be released upon opening.

Warming Rack

Warming racks are a convenient way to keep cooked food warm or to warm items such as bread or rolls. Always check that your warming rack is properly fitted before use.

Flare-up control

Flare-ups will often occur when food is grilled as fat and juices fall onto flame diffuser. Some fat is necessary to give the food its barbecued flavor but excessive fat can result in a flare-up. To avoid flare-ups, trim excess fat from meat and poultry before grilling, use cooking sauces and marinades sparingly, and try to avoid low quality cuts of meat or meat products that are high in fat and water contents.

Fat Fires

The drip tray must be emptied and cleaned of food debris after each cooking session. If the grill is to be used for large gatherings, it will be necessary to turn off and cool the grill every two hours to remove food debris from the drip tray and clean the drip tray. The time between cleaning may need to be reduced if very fatty foods or low quality meat products are being cooked. Failure to do this may result in a fat fire, which may cause injury and could seriously damage the grill.

In the event of a fat fire;

- If safe to do so, turn all control knobs to the 'off' position
- Turn off the gas at the cylinder
- Keep everyone at a safe distance from the grill and wait until the fire has extinguished.
- Do not close the hood of the grill.
- NEVER DOUSE A GRILL WITH WATER. IF AN EXTINGUISHER IS USED, IT SHOULD BE A POWDER TYPE.
- DO NOT REMOVE THE DRIP TRAY
- If the fire worsens, contact your local Fire Department for assistance.

CARE AND MAINTAINANCE

Never handle hot parts of the grill with unprotected hands.

Never douse the grill with water when its surfaces are hot.

General

- Regularly clean your grill between uses and especially after extended periods of storage.
- Do not leave the grill uncovered and exposed to the elements when not in use. Even when stored outside or inside with a cover it is possible for mold to grow on any fat remaining on parts of the grill. This should be cleaned off smooth surfaces with hot soapy water.
- All screws and bolts should be checked and tightened if necessary on a regular basis.
- Keep the outdoor gas grill area clear and free from combustible materials, gasoline, and other flammable vapors or liquids.
- Make sure there is no obstruction surrounding the grill, which may block the flow of combustion and ventilation air.

DO NOT RETURN TO PLACE PURCHASE

**FOR ASSISTANCE CONTACT 1-866-626-4745 8:30am-5:30pm M-F or visit us on the web
www.americancustomerservice.com 24 hours a day.**

WARRANTY

North American Outdoors, Inc. warrants this grill to be free of defects in materials and workmanship as follows: brass burners for 25 years, stainless steel corrosion for 3 years, all other parts for one year from the date of purchase. This warranty does not cover damages resulting from accident, misuse, alteration, abuse or unauthorized servicing. If your grill fails to operate properly under normal use conditions within the warranty periods stated above, because of a defect in materials or workmanship, North American Outdoors, Inc. will repair or replace your unit or part. Original sales receipt will be required.

For assistance, contact customer service via the web: www.americancustomerservice.com 24 hours daily or by telephone M-F, 8:30am to 5:30pm EST, 1-866-626-4745.

This warranty extends only to the original purchaser of this product.

NORTH AMERICAN OUTDOORS, INC.

1900 S. BURGUNDY PLACE

ONTARIO, CA 91761