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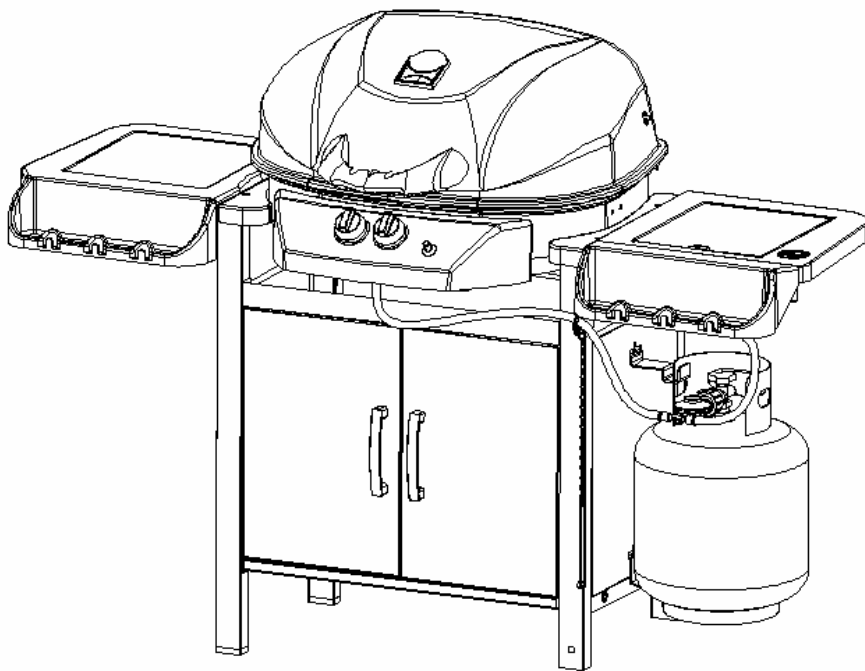
# LIFE@HOME GPC2618J Owner's Manual

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



# Assembly Instructions And User's Manual



Gas Barbeque Grill  
Model GPC2618J



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### 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 filer department.

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

- Always read and understand the **WARNINGS** and **SAFETY INSTRUCTIONS** that are contained in this manual before attempting to use this gas barbecue grill, to prevent possible bodily injury or property damage.

Always keep this Manual in or near the Grill, for convenient future reference.

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## **Gas Barbeque Grill**

### **Model GPC2618J**

Dear Valued Customer,

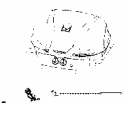

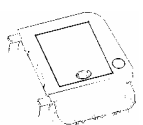
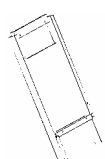
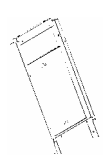

























Thank you for choosing the Life@ Home Barbeque Grill. In this manual, you will find assembly instructions, guidelines for the safe operation, proper care of and use of your grill, as well as grilling suggestions. We strive to provide you with an easy to assemble product. However, in the unfortunate event that a part is missing or defective, please call our customer service department 9 :00AM to 5 :00PM local time Monday through Friday. Phone No. :1-877-885-8227 . We will respond to your request promptly.

Please contact us if you have suggestions or comments regarding this product, as we welcome and appreciate customer feedback. Enjoy your new purchase!

Best regards

Jorin Pook, Bsc.  
Category Manager  
General Merchandise Imports  
Loblaw Companies Limited

# Illustrated Parts List

<p>1</p>  <p>GRILL BODY(1)</p>	<p>2</p>  <p>LEFT SIDE SHELF(1)</p>	<p>3</p>  <p>RIGHT SIDE SHELF(1)</p>	<p>4</p>  <p>LEFT CART LEG(1)</p>	<p>5</p>  <p>RIGHT CART LEG(1)</p>
<p>6</p>  <p>WHEEL CAP(2)</p>	<p>7</p>  <p>WHEEL (2)</p>	<p>8</p>  <p>WHEEL AXLE (1)</p>	<p>9</p>  <p>BACK PANEL (1)</p>	<p>10</p>  <p>FRAME SUPPORT BARS(1)</p>
<p>11</p>  <p>BOTTOM SHELF (1)</p>	<p>12</p>  <p>TOP TANK BRACKET (1)</p>	<p>13</p>  <p>BOTTOM TANK BRACKET (1)</p>	<p>14</p>  <p>CUP SUPPORT (1)</p>	<p>15</p>  <p>GREASE CUP (1)</p>
<p>16</p>  <p>KNOB-SB(1)</p>	<p>17</p>  <p>COOKING GRID (1)</p>	<p>18</p>  <p>HEAT PLATE (1)</p>	<p>19</p>  <p>DOOR (2)</p>	<p>20</p>  <p>WARMING GRID (1)</p>
<p>A</p>  <p>M6 X 65-----(4)</p>	<p>B</p>  <p>M6 X 16------(13)</p>	<p>C</p>  <p>M10------(2)</p>	<p>D</p>  <p>Φ18 X 26------(21)</p>	<p>E</p>  <p>M6 X 45------(4)</p>
<p>F</p>  <p>M4 X 10------(2)</p>	<p>G</p>  <p>WASHER------(2)</p>	<p>H</p>  <p>LOCKABLE WASHER (4)</p>	<p>I</p>  <p>SCREWDRIVER--(1)</p>	<p>J</p>  <p>WRENCH------(2)</p>

# Warnings and Safety

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## Signal Words:

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The Signal Words used in this Manual and their intended meanings are as follows:

**DANGER:** Indicates that a failure to observe the safety instructions could result in death or catastrophic bodily injury.

**WARNING:** Indicates that a failure to observe the safety instructions could result in serious bodily injury.

**CAUTION:** Indicates that a failure to observe the safety instructions could result in property injury or minor bodily injury.

**NOTE:** Designates important information relating to the safe use of the Grill.

## Important Warnings:

---

Since this outdoor cooking appliance is movable, is fueled by propane gas, generates very high temperatures and emits carbon monoxide as a bi-product of combustion, prudent precautions must be taken to ensure its safe use.

## Safe Locations for Use of This Outdoor Grill

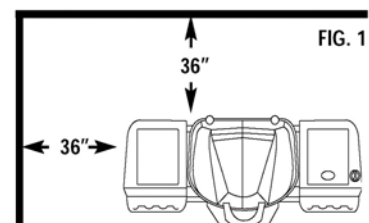
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### DANGER:

- Never use this outdoor Grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle, to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.

### WARNINGS:

- **Do not use this appliance under overhead combustible surface or covered areas (e.g., awnings, umbrellas , porches or gazebos ).**
- **Always confirm that this Grill is not positioned under the overhang of a house, a garage or other structure before lighting it.** An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.
- **Always confirm that this Grill is positioned more than 36”(1m) away from any combustible materials or surfaces before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this Grill.** (See Fig.1), The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustibles or volatile substances.
- Always locate this Grill where there will be ample combustion and ventilation air, but never position it in the direct path of a strong wind.
- Never allow the Grill to operate while unattended, to prevent uncontrolled grease fires from erupting.
- Never attempt to move this grill while it is in operation or while it is still hot, to prevent possible personal injury.
- Never store or use gasoline or other flammable or volatile substances in the vicinity of this Grill or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
- Always confirm that the installation of this Grill conforms with the requirements of all local Codes or, in the absence of applicable local Codes, with either the National Fuel Gas Code, ANSI Z223.1NFPA 54 or CAN/CGA-B149.2, Propane Installation Code.



## Warnings and Safety

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- Always place Grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.
- Do not place this Grill on any type of tabletop surface. It is not a tabletop Grill.

### Safe Use of LP (Propane) GAS

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Liquid Propane (LP) is flammable and hazardous if handled improperly. Become aware of its characteristics before using any LP product.

#### LP Characteristics:

- Flammable, explosive under pressure, heavier than air, and settles and pools in low areas.
- In its natural state propane has no odor. For your safety, an odorant is added that smells like rotten cabbage.
- Contact with LP can cause freeze burns to the skin.

#### DANGER:

- Never install a propane cylinder that is more than 80% full, as the contents may lack adequate room for expansion when exposed to heat.** Propane vapor may then be vented through the pressure release valve, which could accumulate and later result in a fire or explosion in which death or serious injury may occur. Always instruct your certified propane fuel supplier to confirm by weight that your cylinder is not more than 80% full. An empty cylinder will weight about 18 lbs, while a properly filled cylinder should weigh no more than 38lbs.
- Never store a spare Propane Cylinder in the cylinder compartment of this Grill.** Exposing a disconnected cylinder to heat could result in the venting of propane vapor through the pressure release valve, and the pooled vapor could result in a violent fire in which death or serious injury may occur. (No hazard is posed by the connected cylinder if it is not overfilled, however, as it tends to refrigerate itself while being used.)
- Always confirm that all openings in the cylinder compartment of this Grill are free of any obstructions hat would restrict the circulation of ventilation air. Good ventilation will prevent the pooling of leaked propane vapor, which is heavier than air, and which could explore if ignited.

**NOTE:** Always have a certified propane gas supplier inspect and re-qualify your refillable propane gas cylinder prior to each refilling, in accordance with DOT or TC requirements for propane cylinders

# Warnings and Safety

## WARNINGS:

### Propane Cylinder Specification Warnings:

- Always consult the Rating Label on the back of the Grill to confirm which fuel must be used with the Grill. Never operate the Grill with Natural Gas if it has been configured for use with Propane Gas.

**NOTE:** Your Gas Grill has been specifically equipped at the factory to burn Propane Gas (LP).

- Use only the pressure regulator propane gas supply coupling and hose that is originally provided with this appliance or as specified, (see Fig.2).
- Always install a 20lb. Propane cylinder that is equipped with a Type I valve outlet (see Fig.3), and that has a 12" diameter and 18" height. Always use a propane cylinder that has been constructed and marked in conformance with either the specifications for LP Gas Cylinders of the U.S. Department of Translation or the specifications in the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tube for Transportation of Dangerous Goods, as applicable.

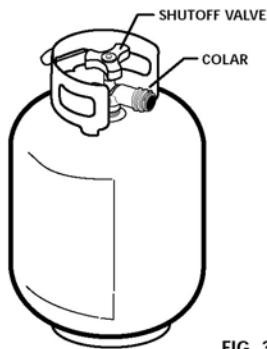
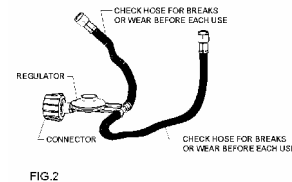


FIG. 3

- Always confirm that your propane cylinder is equipped with a shut – off valve terminating in a Type I propane cylinder valve outlet connection, and that it has been provided with a collar to protect the cylinder valve (Fig.3)
- Never install a propane cylinder in this Grill unless it is equipped with a listed Overfill protection Device (OPD), and marked “propane”
- Always have a new propane cylinder properly purged of air by your certified propane gas dealer. Since a new cylinder is initially filled with air, the air must first be purged before it is filled with propane.
- Never use an LP cylinder with a damaged body, valve, collar or footing.
- Dented or rusted LP cylinder may be hazardous and should be checked by your LP gas supplier.

### Gas Line Inspection Warnings:

- Always confirm that there are no gas leaks before lighting this Grill. Apply a 50/50 solution of liquid soap and water to the gas supply line connectors with a brush or spray bottle, and watch for bubbles.

**NEVER USE A MATCH OR OPEN FLAME TO TEST FOR GAS LEAKS.**

- Always visually inspect the gas supply line for fraying, cracking or rodent damage before each use of this Grill. If damage is evident, the hose must be replaced prior to the Grill being put into operation.

The replacement hose assembly can be obtained by calling 1-877-885-8227

### Propane Cylinder Storage & Handling Warnings:

- Always store your spare Propane Gas Cylinders in an outdoor area that is well ventilated, shady, cool, and removed from any heat source. Always store those cylinders in an upright position. Never store a spare cylinder within 10 feet (3m) of this Grill, or in the vicinity of another heat –generating appliance.
- Always handle propane cylinders with great care, as the contents are under high pressure.

## Warnings and Safety

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- Always store propane cylinders indoors, in an upright, secure position, out of direct sunlight, away from living quarters and in a well ventilated, cool dry area. NEVER STORE A CYLINDER IN A BUILDING, GARAGE, OR OTHER STRUCTURE OR ENCLOSED AREA.
- Always keep cylinders out of reach of children.
- Always confirm that a valve dust cap has been tightly installed and that the valve itself is fully closed, whenever a propane cylinder has been disconnected.
- Always transport a propane cylinder in an upright, secure position, after confirming that its valve is closed.
- Always stabilize a cylinder so that it cannot move, when it is being transported in a car trunk.
- Never transport a propane cylinder in the passenger compartment of a car or truck.
- Never keep a filled propane cylinder 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.
- Never store a propane cylinder where temperatures reach over 125°F
- Never store a Gas Grill indoors, unless the propane cylinder has first been disconnected and removed from the Grill.
- Never expose a propane cylinder to any heat source, never apply heat directly to a cylinder and never store a spare cylinder in the vicinity of this Grill.
- Never paint a propane cylinder a dark color, as this can cause the cylinder and its contents to overheat.
- The LP cylinder must be arranged for vapor withdrawal.
- Always close the propane cylinder valve promptly after each use of the Grill.

## Prevention of Burns

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- Always keep children and pets under close supervision when using this Grill, and never permit them to come near the Grill when it is in use, as the exterior is very hot.
- Do not touch metal parts of this Grill until it has completely cooled (about 45 minutes) to avoid burns, unless wearing insulated protective mitts.
- Always wear insulated protective mitts when working at the Grill, or when attempting to close a gas supply valve after cooking has been completed, to prevent possible burns.
- Always use insulated potholders when handling containers of hot food.
- Never store or use gasoline or other flammable or volatile substances in the vicinity of this Grill, or in the vicinity of any other heat-generating appliance.

# Warnings and Safety

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## ADDITIONAL WARNINGS:

- This Grill is for use with Propane Gas only(propane gas cylinder not included).
- Never attempt to attach this Grill to the self-contained propane system of a camper trailer, motor home or house.
- **Never use charcoal or lighter fluid. Do not use gasoline, kerosene or alcohol for lighting.**
- **Do not store or use gasoline or other flammable liquids or vapors within 25 feet(8m) of this Grill.**
- When cooking with oil or grease, do not allow the oil or grease to exceed 350°F,(177°C).
- Do not leave oil and grease unattended.
- Move gas hoses as far away as possible from hot surfaces and dripping grease.
- The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Always open Grill lid carefully and slowly as heat and steam trapped within Grill can result in serious burns.
- Do not use Grill in high winds.
- Do not use Grill unless it is completely assembled and all parts are securely fastened and tightened.
- 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.

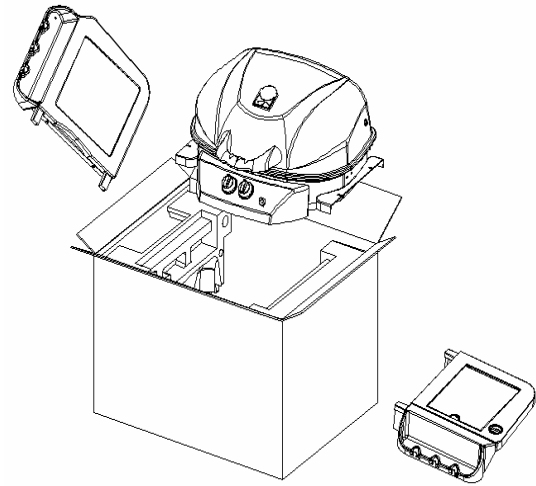
# Assembly Instructions

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## Step 1: Unpack Carton

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Remove and unwrap the enclosed parts, checking Against the Illustrated Parts List one the inside front Gatefold of the manual to ensure that no parts are missing.



## Step 2: Attach Wheels

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Insert flat screwdriver between Wheel Cap and Wheel and pop it off to expose the wheel axle hole.

Insert Wheel Axle through holes in the bottom of the Right Cart Leg Assembly, as shown. Fit the Wheel Spacers over the end of the Axle as shown. Fit the wheels onto each side of the axle. Secure the wheels in place on the axle with Wheel Nuts, and tighten wheel nuts with the Wheel Nut Wrenches supplied. Reinstall the Wheel Caps on the wheels. See Figure 2.

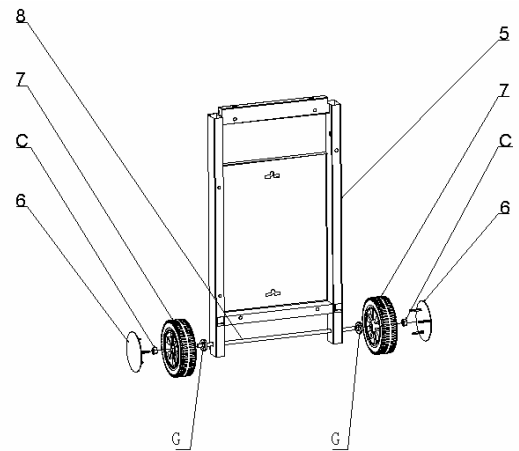


Figure 2.

# Assembly Instructions

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## Step 3: Install Bottom Shelf

---

Hook Bottom Shelf Support into place on the lower cross beam of the Left Cart Leg Support and the Assembled Right Cart Leg Support. Slide the Grid and Shelf into place on top of the Bottom Shelf Support.

Bolt Bottom Grid & Shelf in place using Flat Washers and Large Bolts. See Figure 3.

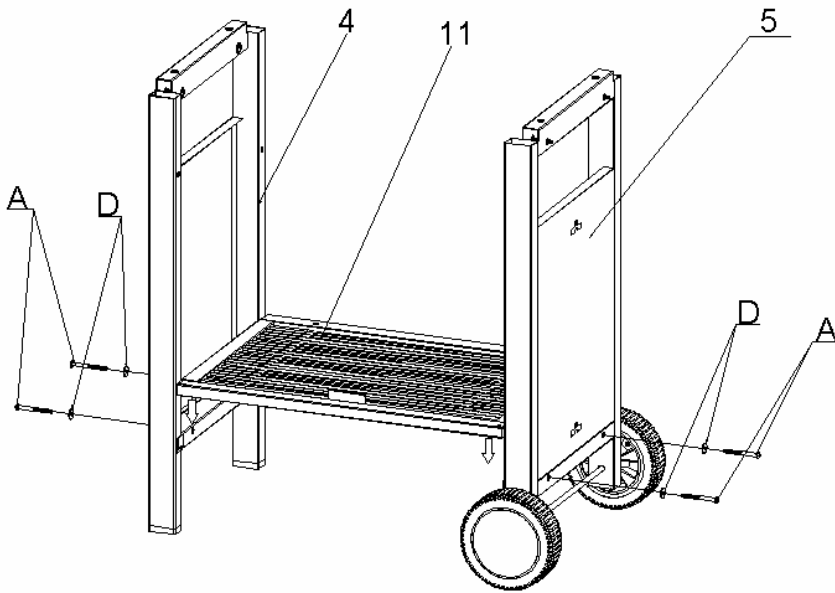


Figure 3.

# Assembly Instructions

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## Step 4: Install Back Panel and Frame Support Bars

---

Put back panel into place, as shown. See Figure 4a.

Bolt Frame Support Bars in place using Flat, Lockable Washers and Large Bolts.

See Figure 4b.

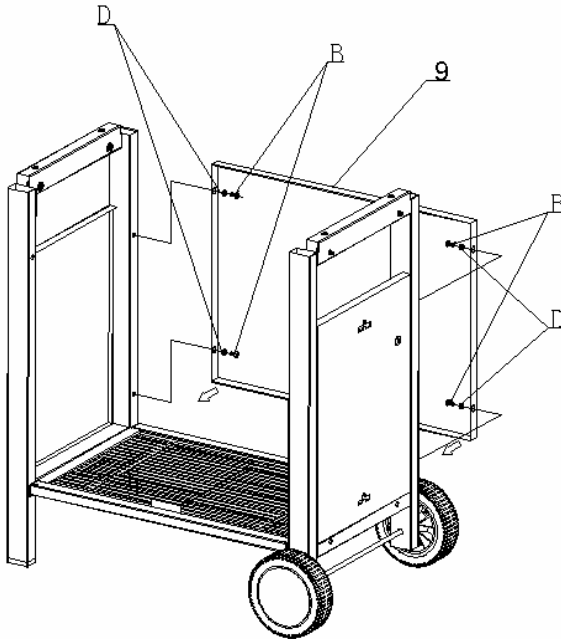


Figure 4a.

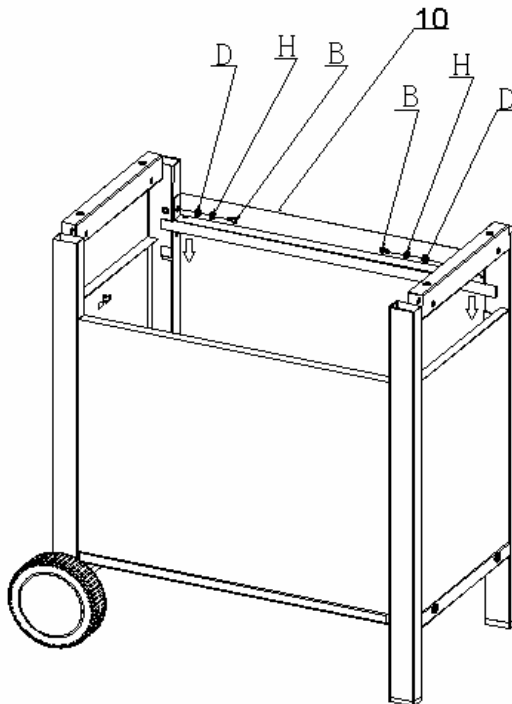


Figure 4b.

# Assembly Instructions

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## Step 5: Install Tank Brackets

---

Attach the Top Tank Brackets (wide) to the middle crossbeam on the Right Cart Leg, and bolt in place using Flat, Lockable Washer and Small Bolt, as shown. Next, attach the Bottom Tank Bracket (narrow) to the Bottom Shelf Support on the Right Cart Leg and bolt in place using Flat, Lockable Washer and Small Bolt. See Figure 5.

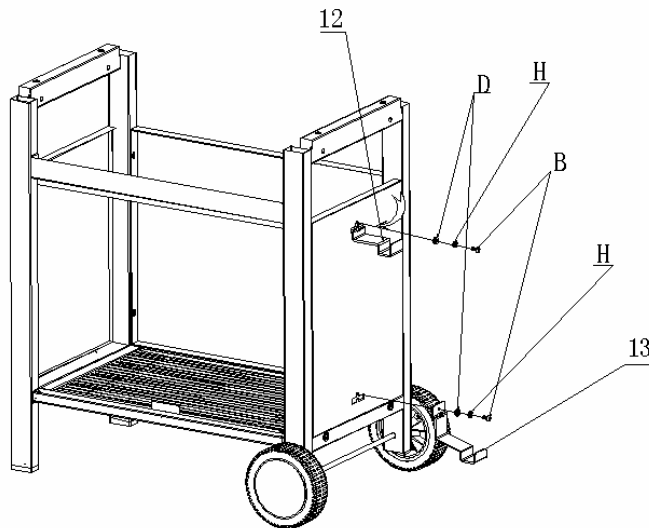


Figure 5.

## Step 6: Install Front Doors

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Put Front doors in place onto the front of the cart, Adjust and hold the front door flush with the Top Frame Support Bar. See Figure 6.

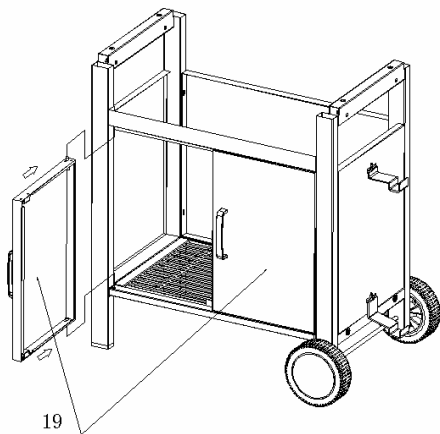


Figure 6.

# Assembly Instructions

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## **Step 7: Install Left Side Shelf and Pre-Assembled Side Burner Shelf**

Install Left Side Shelf and Right Burner Side Shelf by sliding feet into hollow legs of Cart Frame.  
Bolt in place with Flat Washers and Medium Bolts. See Figure 7.

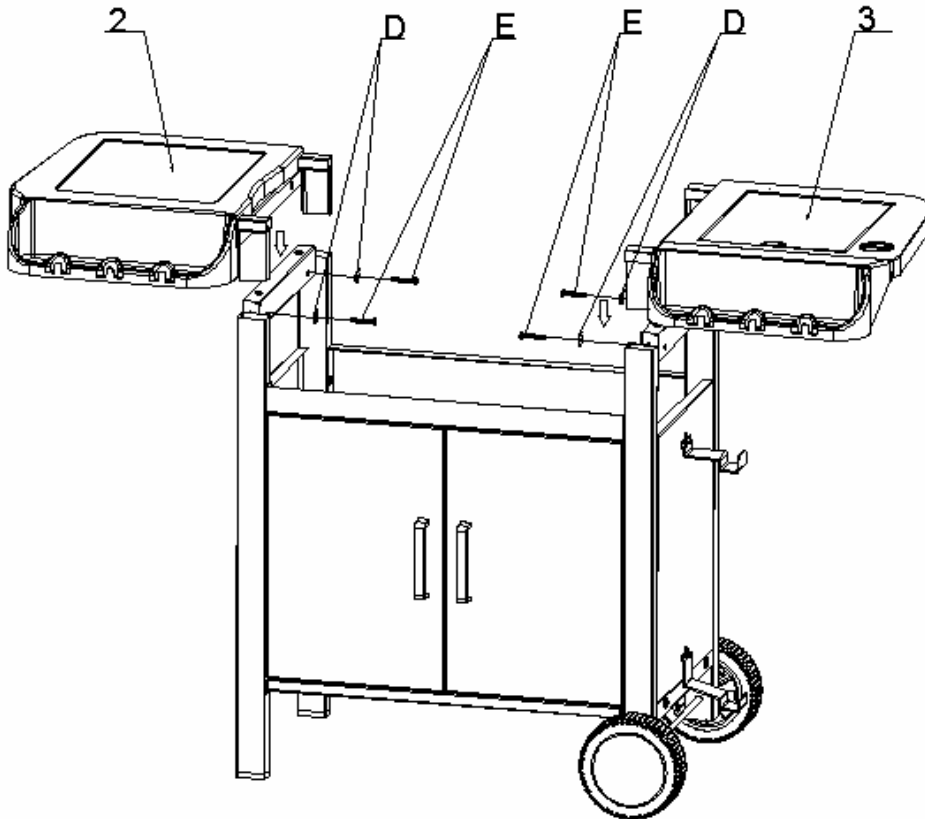


Figure 7.

# Assembly Instructions

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## Step 8: Install Pre-Assembled Grill Body

---

Set Pre-assembled Grill Body on cart, and bolt in place with Flat Washers and Small Bolts.

See Figure 8.

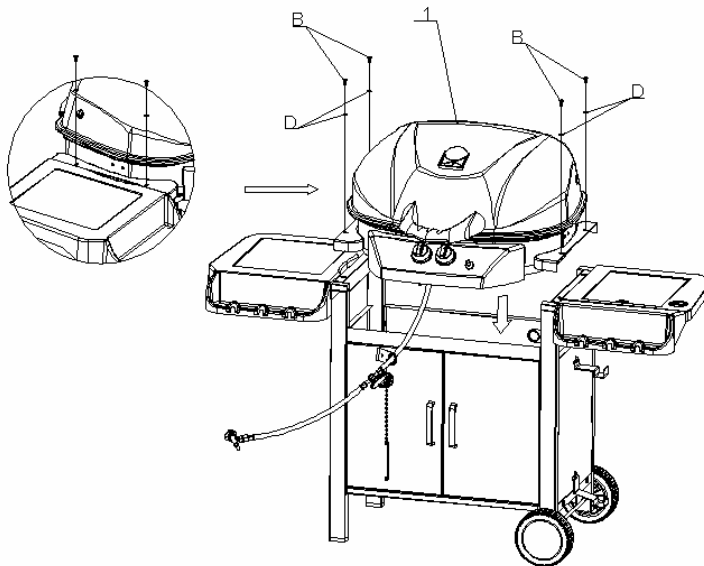


Figure 8.

## Step 9: Place Heat Plate, Warming and cooking Grid

---

Place the Heat Plate inside the Grill Body.

Place the Warming Grid inside the Grill Body.

Place the Cooking Grid inside the Grill Body. See Figure 9.

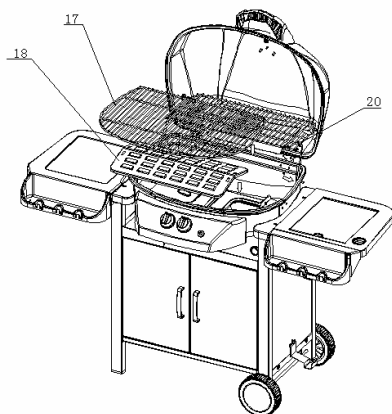


Figure 9.

# Assembly Instructions

## Step 10: Attach Gas Valve to Side Burner Assembly

Insert the gas valve stem top into the valve bracket on the Side Burner Shelf. Swing gas valve orifice into end of burner venturi tube (See inset Figure 10a.). Bolt the valve in place from the top side of the side burner using the Gas Valve Bolts. See Figure 10.

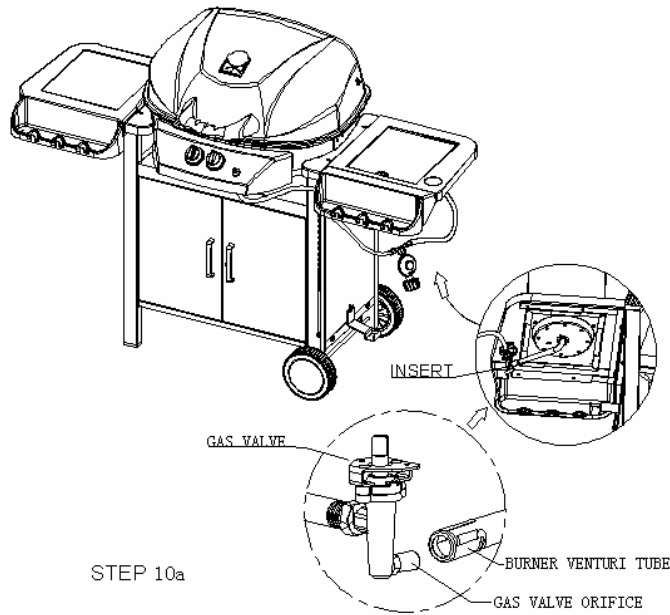


Figure 10a.

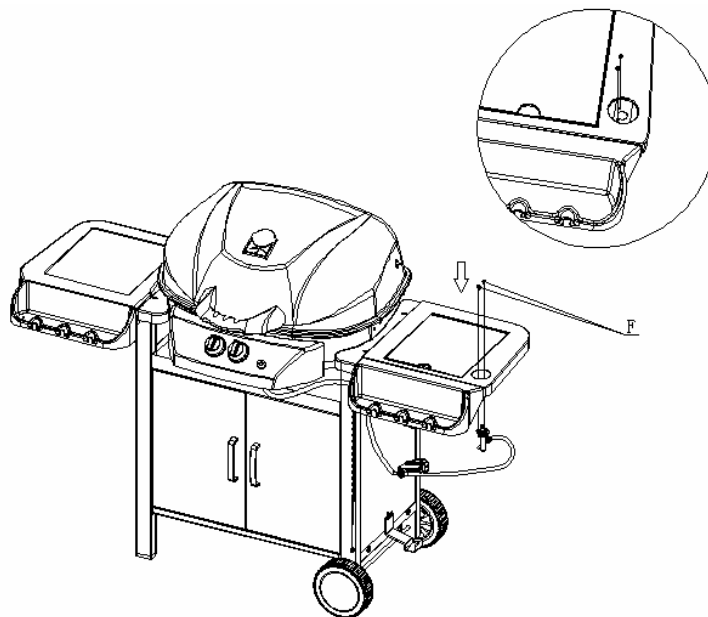


Figure 10.

# Assembly Instructions

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## Step 11: Complete the Side Burner Assembly

---

Push igniter Wire onto igniter Electrode.

Bolt Mounting Bracket onto the Right Cart Leg using a Small Bolt and Flat Washer. See Figure 11.

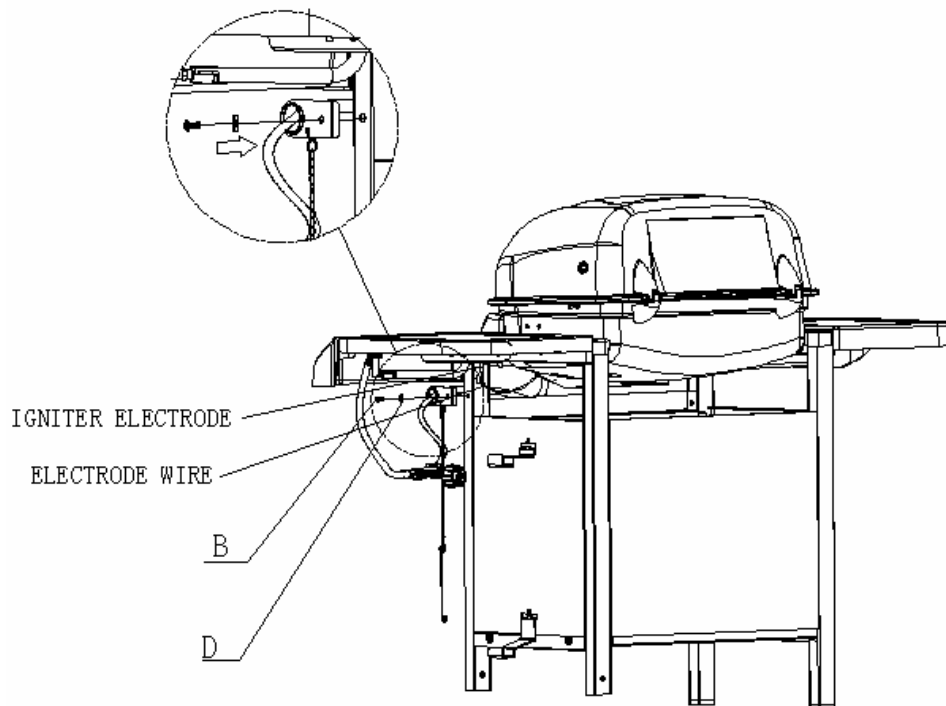


Figure 11.

# Assembly Instructions

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## **Step 12: Install Control Knob for Side Burner and Place Grate**

---

Push Control Knob onto valve from top. Place Grate on top of Burner.

See Figure 12.

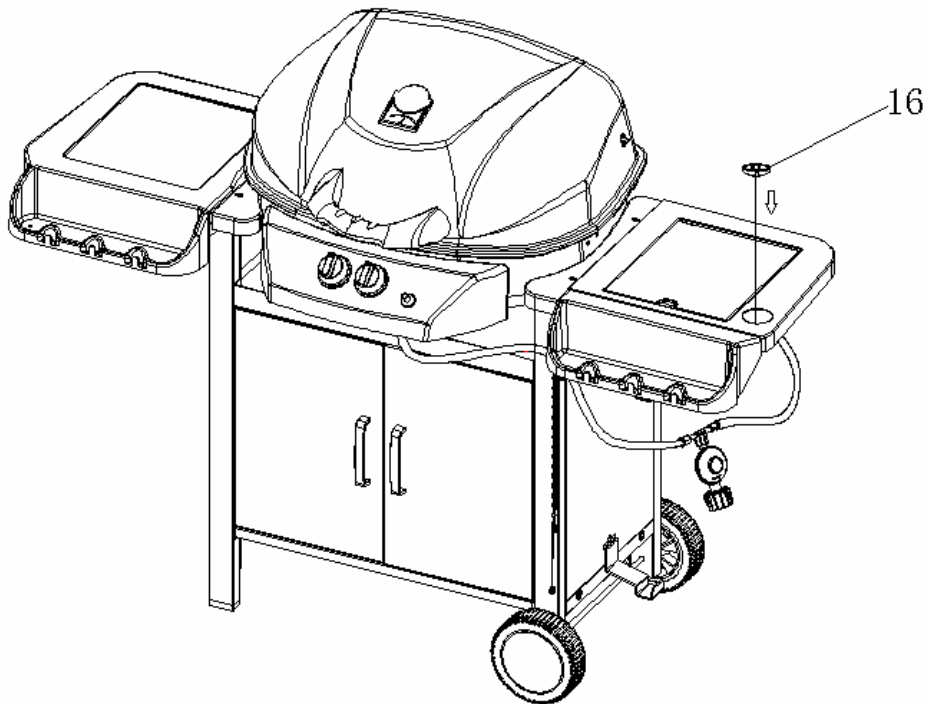


Figure 12.

# Assembly Instructions

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## **Step 13: Install Grease Cup Support and Grease Cup**

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Hook the Grease Cup Support into the holes on the underside of the Grill body; then set the Grease Cup into the Grease Cup Support.

See Figure 13.

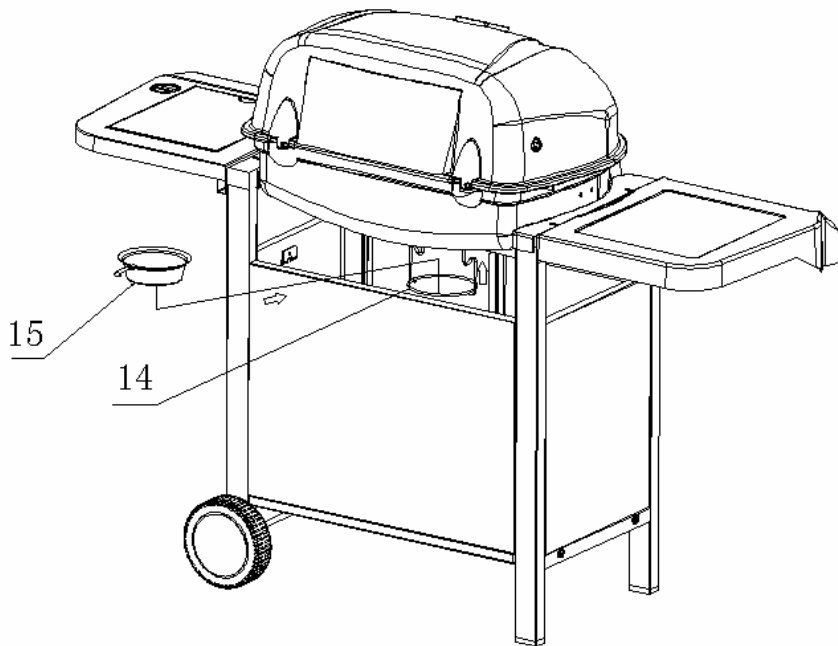


Figure 13.

# Assembly Instructions

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## **Step 14: Install Propane (LP) Tank ( sold separately)**

---

Attach the gas regulator valve to a full 20-pound (LP) propane cylinder (sold separately). Then secure the tank to the Tank Support Brackets.

See Figure 14.

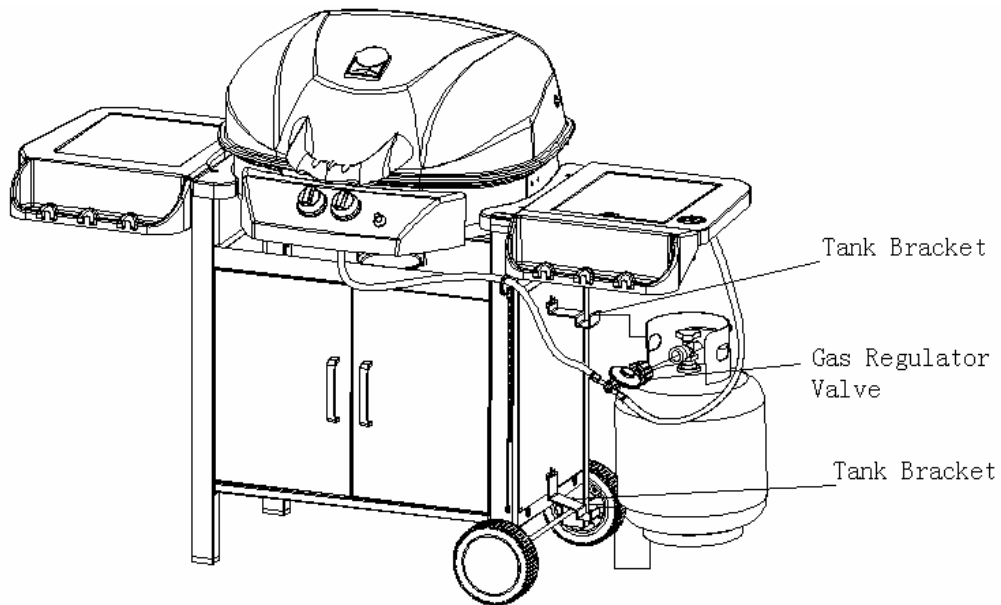


Figure 14.

# Gas Hookup

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**DANGER: A fire causing death or serious injury may occur if the following is not followed exactly:**

- Never store or use gasoline or any other volatile substance in the vicinity of this Grill.
- Never store or a space propane cylinder in the vicinity of this Grill, or in the vicinity of another potential heat source.
- Never fill the propane cylinder beyond 80% full.

## Connecting the Gas Cylinder

---

**READ “SAFE USE OF LP ( PROPANE ) ” IN THE WARNINGS & SAFETY SECTION OF THIS MANUAL PRIOR TO CONNECTING THE PROPANE CYLINDER.**

### LP ( Propane ) Gas Supply Connection

1. Always place the propane cylinder on the tank brackets located on the right side of the cart.
2. Always confirm that all burner control knobs are in the OFF position before activating the gas supply.
3. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator Valve, or in the head of the burner and burner ports.
4. Always connect the gas supply regulators as follows:
  - Insert the nipple of the valve coupling into the tank valve and tighten the connection collar by turning it clockwise with one hand while holding the regulator with the other (see Fig.4 ).
5. Disconnect the propane cylinder from the regulator valve when the Grill is not in use.
6. Do not obstruct the flow of combustion air and ventilation air to the Grill.

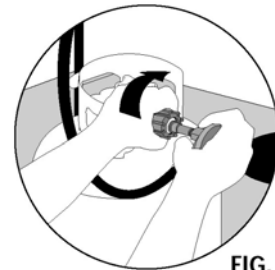


FIG. 4

### Checking for Leaks

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**WARNING: Always conduct a leak test before lighting the Grill, to prevent possible fire or explosion ( see Fig. 5 )**

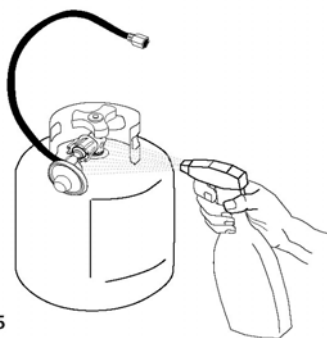


FIG. 5

#### To Check for Leaks:

1. Make 2-3 oz. of leak solution by mixing one part liquid dish washing soap with three parts water.
2. Spoon or spray several drops of the solution on the tank valve to regulator connection.
3. Inspect the solution for bubbles. If no bubbles appear, the connection is secure.
4. IF BUBBLES APPEAR, there is a leak. Disconnect regulator from tank and reconnect, making sure the connection is secure.
5. Retest with solution. If bubbles continue to appear, replace the cylinder.

# Operation

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## Control Functions

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### Propane Tank Valve

**WARNING: Never open the Tank Valve unless the Grill is being prepared for use, to prevent the pooling of propane vapor.**

- Always open the Valve immediately before lighting the Grill, and always close it immediately after cooking has completed.

### Burner Control Valves

- Two valves independently control gas flow to each burner, as indicated on the front of the Control Panel. ( See Fig. 6 ).
- The OFF position is indicated by the dot above each knob. A full range of flame adjustment is available from High to Low. ( by turning a knob counterclockwise ).

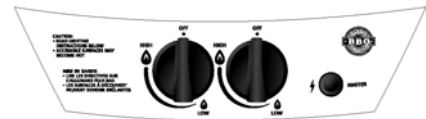


FIG. 6

### Ignition System

- When the igniter Button is pushed, you will hear a click as the igniter module generates an ignition spark to the burner. The burner should light within four seconds.

## Lighting the Main Burner

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**NOTE:** When lighting the Grill for the first time, burn both burners on HIGH for at least 30 minutes to burn off any manufacturing residues.

**WARNING: Never stand with your head directly over the Grill when preparing to light the main burners, to prevent possible bodily injury.**

1. Always open the Hood completely and always inspect the Grill and burners to confirm that all components are properly positioned before lighting main burners.
2. Always confirm that all of the burner control knobs are in the OFF position before opening the gas supply.
3. Turn on the propane gas supply valve at the tank, 1 to 2 turns ( see Fig.7 ).
4. Turn the Left Burner Control Knob to the HIGH position by pushing down on the knob and turning it counterclockwise.
5. Immediately push igniter Button. The selected burner should light within four seconds.

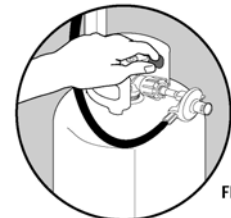


FIG. 7

**WARNING: IF THE SELECTED BURNER DOES NOT LIGHT, or goes out during operation, immediately turn the burner control knob to the OFF position, to prevent gas buildup.**

**Wait five minutes for the gas to clear and then repeat the preceding starting procedure.**

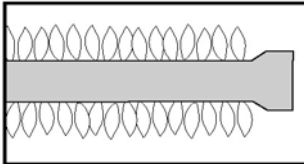
**If the burner will not light when the ignitor, follow the match lighting instructions (see Page 15 ).**

## Operation

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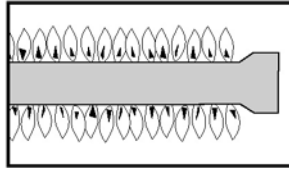
6. Confirm that the burner is properly lit and that the flame pattern is as desired, (see Fig.8a, 8b, and 8c for the proper flame patterns). If the flame pattern is other than normal, consult the Troubleshooting guide on (Page 21) for corrective action.

FIG. 8a



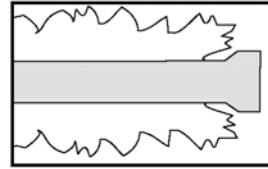
**Normal: Soft blue flames with yellow tips between 1" – 2" high**

FIG. 8b



**Out of Adjustment: Noisy hard blue flames – too much air**

FIG. 8c



**Poor Combustion: Wavy, yellow flames – too little air**

7. Always preheat the Grill before starting cooking. Light both burners and adjust them to the HIGH position for 5 to 10 minutes. Before placing any food on the Grill, clean the cooking grids with a brass wire brush.
8. Adjust the Controls to a medium setting for most cooking requirements. Applying a light coating of cooking oil on the cooking grid before heating the Grill will prevent foods from sticking.

## Flare-ups

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“Flare-ups” sometimes occur when food drippings fall onto the hot heat distribution plate or burners and ignite. Some flaring is normal and desirable, as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.

**WARNING: Always monitor the Grill closely when cooking and turn the flame level down (LOW) or OFF, if flare-ups intensify.**

## Turning Burners Off

---

1. Always turn the burner control knob(s) to the **OFF** position when cooking has been completed.
2. Promptly turn **OFF** the gas supply valve at the propane cylinder.
3. Close the Hood of the Grill.

# Operation

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## Match Lighting the Main Burners

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**WARNING: Never stand with your head directly over the Grill when preparing to light the main burners, to prevent possible bodily injury.**

1. Always open the Hood completely and always inspect the Grill and burners to confirm that all components are properly positioned before lighting main burners.
2. Always confirm that all of the burner control knobs are in the OFF position before opening the gas supply.
3. Turn on the propane gas supply valve at the tank, (1 to 2 turns).
4. Insert a lit match attached to the end of the Lighting Stick or butane lighter into the match lighting hole located on the underside of the grill body.(see Fig.9)
5. Turn the LEFT Burner Control Knob to the HIGH position by pushing down the knob and turning it counter clockwise.

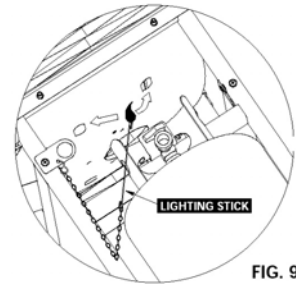


FIG. 9

## Lighting the Side Burner

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**WARNING: Never stand with your head directly over the Grill when preparing to light the side burners, to prevent possible bodily injury.**

1. Turn the side burner control knob to HIGH (see Fig. 10).
2. Push the Ignitor on the front control panel until the burner ignites

**NOTE:** Observe the flame pattern. Soft blue flames are normal, hard blue flames or wavy yellow flames are not (see Figs 8a, 8b and 8c, on page 16). If abnormal flames persist, refer to the Troubleshooting Guide, page 21.

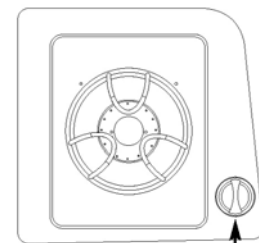


FIG. 10 Control Knob

## Shutting Off the Side Burner

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Turn the Control Knob counter clockwise to the HIGH position, then depress it and turn it to OFF. NEVER force the knob without depressing it, as that can damage the valve.

# Care and Maintenance

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## Cleaning and Care

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**WARNING:** Always allow sufficient time for the Grill to cool fully before handling or cleaning any of its parts, to prevent bodily injury and to assure that your Grill will operate properly.

**NOTE:** DO NOT clean any parts of the Grill in a self-cleaning oven, as the extreme heat will damage the finish.

**NOTE:** Burning off the Grill after every use ( approx. 15 minutes ) will keep excessive food residue from building up.

## Recommended Cleaning Materials

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- Mild dish washing liquid detergent
- Nylon cleaning pad
- Paper clip or toothpick
- Compressed Air
- Hot Water
- Brush
- Putty knife, scraper

**NOTE:** DO NOT use any cleaners that contain acid, mineral spirits or xylene.

## Burners

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**NOTE:** All of the burners should be inspected frequently and cleaned as often as necessary.

### Main Burners

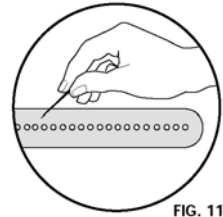
**NOTE:** Remove the cooking grids and the heat distribution plate at least once per year to inspect the burner, or more frequently if desired.

1. Turn off gas at the Control Knobs and LP Tank.
2. Remove cooking grid and heat distribution plate.
3. Remove grease cup.
4. Disconnect wire from spark electrode.
5. Remove burner by removing the three fasteners securing the burner to the Grill bottom.
6. Lift burner up and away from gas valve orifice.
7. Clean inlet (venturi) with small brush bottle or compressed air. Be careful not to damage the electrode ceramics.
8. Remove all food residue and dirt on burner surface.

## Care and Maintenance

---

9. Clean any clogged pores with a stiff wire (paper clip or toothpick) (see Fig.11).  
It is normal for some surface rust to appear on the burner. However, severe rusting can enlarge the gas ports, which could cause changes in the Grill's performance.
10. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner.
11. Reinstall burner, check to insure that gas valve orifices are correctly positioned inside burner inlet (venturi). Also check the position of the spark plug.



### Side Burner

The Ignition electrode delivers a spark to ignite gas at the burner. Always keep it clear of any buildup of any foreign material, as that can act as an insulator and prevent the burner from lighting.

### Cooking Grids

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The cooking grids have been porcelain enameled for durability and ease of cleansing. These grids may be cleaned with any non-abrasive-cleaning agent formulated for kitchen use, or a brass wire brush. Rinse with water.

**NOTE:** Always handle cooking grids with care, as porcelain enamel is susceptible to chipping.

### Heat Distribution Plate

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The porcelain finish has a glass-like composition that should be handled with care so as not to chip. Clean residue with wire brush and wash with soapy water, then rinse with water.

### Grease Cup

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The grease cup, located under the burner pan in the bottom of the Grill body, is provided to catch excess cooking fats and juices. Check for accumulations in the Grease Cup after each use of the Grill, and clean as necessary.

### Interior Grill Bottom

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Remove residue using brush, scraper and /or cleaning pad, and then wash with dish washing detergent and hot water solution.

Rinse with water and let dry thoroughly.

# Care and Maintenance

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## Outside Surfaces

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**CAUTION: NEVER USE ABRASIVE CLEANING AGENTS OR ABRASIVE MATERIALS TO CLEAN THE PORCELAIN ENAMEL CASTINGS, AS THEY WILL PERMANENTLY SCRATCH THE PORCELAIN ENAMEL SURFACE.**

The porcelain finish of the Grill lid had a glass-like composition that should be handled with care so as not to chip. Use mild dish washing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the Grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and drying completely. NEVER USE OVEN CLEANER.

## Plastic Surfaces

Wash with soft cloth and dish detergent and hot water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a connected grill cleaner on plastic parts.

## Maintenance

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### Burner Adjustment

Use a screwdriver to loosen the locking screws. Open the shutter just enough to achieve the desired soft, blue flames.

Make adjustment in small increments and allow the burner to come up to operating temperature (10 minutes) before making further adjustments.

If burners are removed for cleaning or adjustment, always confirm that they have been reinstalled correctly over the valve outlets (see Fig.12). The valves extend into the burner venturis approximately 1/4".

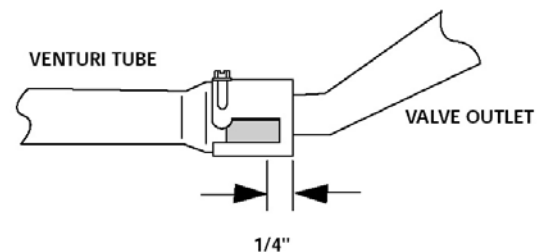


FIG. 12

# Troubleshooting Guide

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<b>PROBLEM</b>	<b>POTENTIAL CAUSE</b>	<b>ACTION REQUIRED</b>
Burner will not light using ignitor	Wires or electrode with cooking residue.	Clean wire and /or electrode with rubbing alcohol.
	Electrode and burner 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 Bad ignitor.	Replace ignitor wire /electrode assembly. Replace ignitor.
Burner will not light using match	No gas flow.	Check if LP tank is empty. If LP tank is not empty, prefer to “Sudden drop in gas flow or reduced flame height”. If empty, replace or refill.
	Coupling nut and regulator not connected	Turn the coupling nub 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. Spider webs or insect nests in venturi.	Reengage burner and valve. Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Sudden drop in gas flow or reduced flame height	Out of gas .	Check for gas in LP 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. Turn off knobs on LP 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 tank valve on slowly, wait 30 seconds and then light Grill.
Irregular flame pattern, flame does not run the full length of the burner.	Burner ports are clogged or blocked.	Clean burner ports.

# Troubleshooting Guide

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<b>PROBLEM</b>	<b>POTENTIAL CAUSE</b>	<b>ACTION REQUIRED</b>
Flame is yellow or orange.	New burner may have residual manufacturing oils. Spider webs or insect nest in venturi.	Burn Grill for 15 minutes with the lid closed. The Grill should burn with predominantly blue flame. If flame is yellow, check venturi tubes for obstruction and clean as Shown on page 19. Clean burner.
Flame blow out/Unit won't stay lit.	Food residue, grease or seasoning salt on burner. Poor alignment of valve to burner engaged venturi. Wind Low on LP gas  Excess flow valve tripped	Assure burner venturi is properly with valve  Always shelter Grill from strong winds. Confirm the flow of gas by smell, or by listening for the hiss of gas being emitted. Weigh your propane cylinder. A standard 20 lb. Cylinder will weigh about 18 lbs when it is empty and 38 lbs. When it is 80%full. (WARNING: Never take a propane cylinder indoors for any purpose). Refer to "Sudden drop in gas flow or reduced flame height."
Flare-up	Excessively fatty foods Grease build-up.  Excessive cooking temperature.	Trim excess fat from meat before grilling. Confirm that the heat distribution plate is clean and properly installed. Remove excess grease from the burn chamber. Adjust (lower) temperature accordingly.
Persistent Grease fire.	Grease trapped by food buildup around burner system	Turn knobs to OFF: Turn gas off at LP tank. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts
Uneven burn pattern or. Flashback fire	Blockage in the burner or gas system  Corroded burner	Confirm that the venturi tubes are not blocked by insects or other debris. Use a special venturi brush to clean (see Fig.13). Use a pin or needle to probe the orifice in the gas valve. Never enlarge the orifice Use a toothpick or straightened paper clip to clean the burner ports (Fig.11). Corrosion of a gas burner can cause the solid material between the gas ports to deteriorate, resulting in uneven burning. See your retail for the appropriate replacement burner.
Inside of lid is peeling –like paint peeling	The lid is porcelain coated, not painted.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly. (see page 20)

# Cooking

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## Methods of Cooking

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One of the keys to extending your range of grilling capabilities is a fundamental understanding of the two common methods of cooking. Direct and Indirect cooking.

In the **Direct cooking** method foods are placed directly above the heat source. For example, this method is used in searing, where high heat and immediate heat is required to quickly brown the outside layer of meat and seal in juices to enhance flavor. On this Grill this is accomplished by placing the food on the porcelain cooking grids directly over one or both of the main burners. This may be done with the Grill hood either open or closed.

In the **Indirect cooking** method, foods are placed on the placed on the Grill offset from the heat source. With the Grill lid closed reflected heat surrounds the food, cooking it more evenly and gently. This approximates the action of a convection oven where heat is circulated by the use of a fan to achieve a similar result. This method is perfect for cooking roasts of any kind, and is also useful for slow cooking or baking a wide variety of other foods. Indirect cooking on your Grill is accomplished using one of the main burners and placing the food on the porcelain cooking grid on above the opposite burner, or on the warming rack burner. The Grill hood should always be closed when employing the indirect cooking method.

- The powerful Main Burners deliver the middle and high range of temperatures desired for traditional barbequing. This includes searing and finishing steaks, hamburgers, pork chops and the like, or grilling chicken parts, sausages, or kebabs with more moderate heat.
- The Side Burner boils, sautéés, stir fries or warms. Plus its high power is more than adequate for deep frying seafood, vegetables and meats or hard boiling soups, lobsters or corn on the cob.

## Preparing food for the Grill

---

**WARNING: Always observe safe food handling and safe food-preparation practices when using this Grill to prevent food-borne illnesses.**

- Always cook foods adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking
- Always use a meat thermometer to confirm that foods have been fully cooked.
- Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food.
- Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator. Always dispose of the excess marinade, and never reuse it.
- Always preheat the Grill for 5 to 10 minutes before cooking, and clean off all grease and food residue before using the cooking grids.

# Cooking

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## Grilling Tips

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A few helpful hints will ensure that your grilling results are perfect every time.

- Apply a light coating of cooking oil to your cooking grids before grilling, to prevent foods from sticking.
- Cook similar portion size together, so that they all cook evenly.
- Use tongs to turn food on the Grill.
- Never pierce foods while they are cooking on the Grill, as this will dry them out.
- On foods such as pork chops and steak, slit the fat strip to prevent the meat from curling during cooking.
- Turn foods infrequently. Some chefs say that a good steak should never be turned more than once.
- Apply sugar-based sauces such as commercial barbeque sauces only during the latter stages of cooking, to prevent charring.
- Soak the wooden skewers that you intend to use for kebabs for several minutes before using them for cooking.
- Use a disposable aluminum tray filled with water, fruit juice, wine or marinade to add extra flavor and moisture to slow –cooked foods such as roasts, whole chickens, turkeys or ducks. Place the tray on the top of the sear plates below the Grill surface and immediately under the foods being cooked. This will buffer the heat from below, thereby slowing the cooking process and protecting the bottom of the food from over –cooking. Check the tray periodically during cooking and Keep it filled with liquid.

**WARNING: Never let the tray boil dry. That could be hazardous, as grease from fatty foods that has collected in the tray could ignite and possibly cause bodily injury or property damage.**

**NOTE:** Always trim excess fat from your foods to reduce the occurrence of flare –ups during cooking.

# Warranty Program

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## The Life at Home Gas Grill Warranty Program

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### 3 Year Warranty

·Stainless Steel Burners

### 1 Year Warranty

- Porcelain Lid, Side Shelves, Porcelain Enamel Heat Distribution Plate, Porcelain Enamel Cooking Grids, Ignitor, All other parts.

### The warranty is nontransferable.

- It does not cover failures due to misuse or improper installation or maintenance.
- The warranty is for replacement or repair of defective parts only. Products will not be responsible for incidental or consequential damages or any labor costs.
- This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces nor does it cover corrosion or discoloring due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This limited warranty does not cover any scratches, dents, corrosion or discoloring by heat, abrasive and chemical cleaners nor chipping on porcelain enamel parts, nor any components used in the installation of the gas grill.

**If you have any questions related to the product, please call our service centre @ 1-877-885-8227.**