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Kirkland 730-0432 Owner's Manual

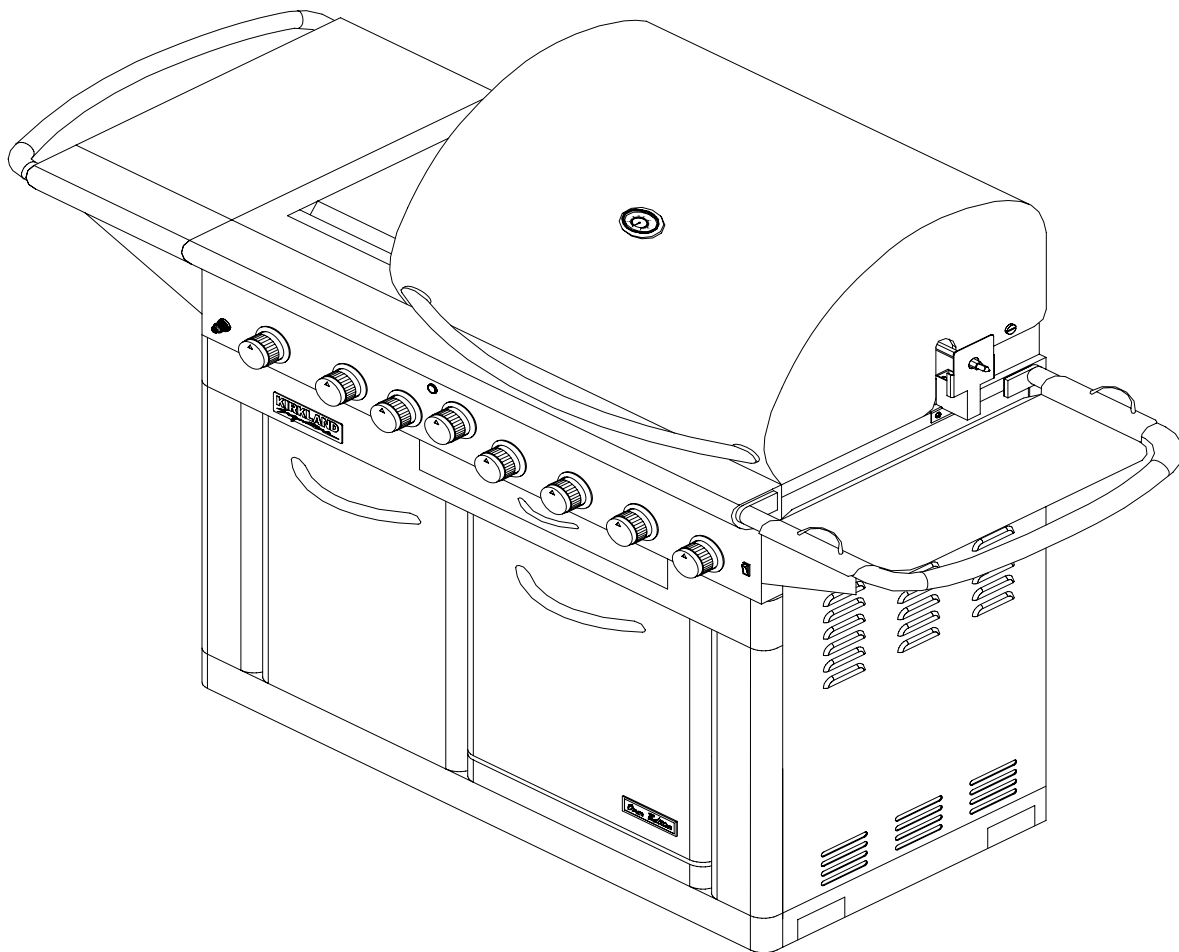
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ASSEMBLY & OPERATING INSTRUCTIONS



Model: 720-0432

FOR OUTDOOR USE ONLY

A16Y07P-1



**PLEASE CONTACT 1-866-984-7455 FOR ASSISTANCE
ABOUT ASSEMBLY OR GRILL OPERATION
DO NOT RETURN TO THE PLACE OF PURCHASE**

SAFETY INSTRUCTION

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS



DANGER

If you smell gas:

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

WARNING

Do not try to light this appliance without first reading the "LIGHTING INSTRUCTIONS" section in this manual.



WARNING

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.



WARNING

WARNING – Hazards or unsafe practices which COULD result in severe personal injury or death.



CAUTION

CAUTION – Hazards or unsafe practices which COULD result in minor personal injury.



WARNING

1. The grill and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 psi. (3.5 kpa).
2. The grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less 1/2 psi. (3.5 kpa).



WARNING

Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

SAFETY INSTRUCTION

WARNING

Do not use the grill if the odor of gas is present. Contact customer service at 1-866-984-7455.

WARNING

When lighting, keep your face and hands as far away from the grill as possible.

WARNING

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

CAUTION

When using a match to light the grill make sure to use the attached lighting rod.

WARNING

1. Attach the coupling half (socket) to the gas supply line in accordance with ANSI Z223.1/NFPA54/ FUEL gas code.
2. Prior to inserting the plug, test the connection for leaks following the leak test instructions on page 13. After the leak test is completed, rinse the connection with clean water to remove any corrosive residue.
3. Do not use open flame to test for leaks

WARNING

Keep any electrical supply cord away from any heated surface.

WARNING

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation.
Inspect the grill at least twice a year.

WARNING

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

WARNING

Do not leave the grill unattended while cooking.

WARNING

Cylinder must 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 install this unit into combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials. Outdoor cooking appliance shall not be used under overhead combustible construction.

CAUTION

Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

CAUTION

When using the rotisserie burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.

SAFETY INSTRUCTION

WARNING

Make sure the light switch is on “OFF” position and power plug is disconnected from power outlet prior to cleaning the glass cover.

WARNING

The light glass cover should not be in contact with water or any other liquid when it's warm. Sudden change of temperature may cause cracks on glass

WARNING

To ensure continued protection against electric shock:

1. Connect to properly grounded outlets only.
2. Do not expose to rain.
3. Keep extension cord connections dry and off the ground.

BEFORE LIGHTING

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. Contact customer service for proper replacement.

Leak check the piping and regulator connections with a soap and water solution before operating the grill (See “Leak Testing” instructions on page 13).

Do not turn “ON” the gas supply at the natural gas shut off valve unless the Quick-Connect gas hose is properly connected to the side burner gas pipe system and all burner valves are in the “OFF” position.

MESSAGE TO OUR CONSUMERS

Thank you for selecting our stainless steel gas grill.

Because this appliance contains features which may not found on other grills, we recommend that you read this entire booklet before your first use. Keep it in a handy place as it has answers to questions that may occur during future use.

Read this booklet carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

NOTE TO INSTALLER: Leave these instructions with the consumer after installation.

NOTE TO CONSUMER: Retain for future reference.

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PRECAUTIONS

WARNING

Do not try to light this appliance without first reading the “LIGHTING INSTRUCTIONS” section in this manual.

TESTED IN ACCORDANCE WITH ANS Z21.58a • CSA 1.6a-2006 OUTDOOR STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54, ANSI/NFPA 58 OR CGA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70, or Propane storage and handling code, B149.2.

CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some by-products, which are on the list of substances, which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, your stainless steel grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AN AREA WHERE THE GRILL IS BEING USED. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.

PRECAUTIONS

LP-Gas Supply System only use a 20 lb tank



- A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. **You must use an OPD gas tank, which offers an Overfill Prevention Device.** This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.
- The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank must meet the National Standard of Canada ,CAN/CSA –B339 , Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission .
- The LP gas tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdraws.
- The LP gas tank used must have a collar to protect the tank valve.
- Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11” water column (W.C.) for connection to an LP gas tank.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
 - a. Do not store a spare LP gas cylinder under or near this appliance.
 - b. Never fill the cylinder beyond 80 percent full .
- If above information a) and b) is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas tanks in an upright position. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas tank to excessive heat. Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.
- 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.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area. When your gas grill is not in use the gas must be turned off at LP gas tank .
- This outdoor working gas appliance is not intended to be installed in or on boats, or recreational vehicles.

PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**. Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from sides and 24 inches (61cm) from back.
- DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intended to be install in or on recreational vehicles and/or boats.
- Do not obstruct the flow of ventilation air around the gas grill housing. Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer. Keep the fuel supply hose away from any heated surfaces and dripping grease.
- Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill.
- Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never** allow children to operate your grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

•Keep the back and side cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.

•**NEVER USE A DENTED OR RUSTY PROPANE TANK**

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

PRECAUTIONS

Do not use the grill for cooking excessively fatty meats or products which promote flare-ups. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **THIS UNIT IS FOR OUTDOOR USE ONLY.**

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Please check the surrounding before use. A minimum of 24"(61cm) clearance away from combustible material. Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris. This must be checked before each use. If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored

outside in a well ventilated area, out of the reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

This stainless steel grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.

PLACEMENT OF THE GRILL

CLEARANCE

To Non-Combustible Construction

A minimum of 24"(61cm) clearance from the back of the grill to non-combustible construction is required for the lid to open fully.

DO NOT INSTALL THIS UNIT INTO COMBUSTIBLE ENCLOSURES!

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible.

Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage,

breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the grill will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position according to the sticker located beneath the right door. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.

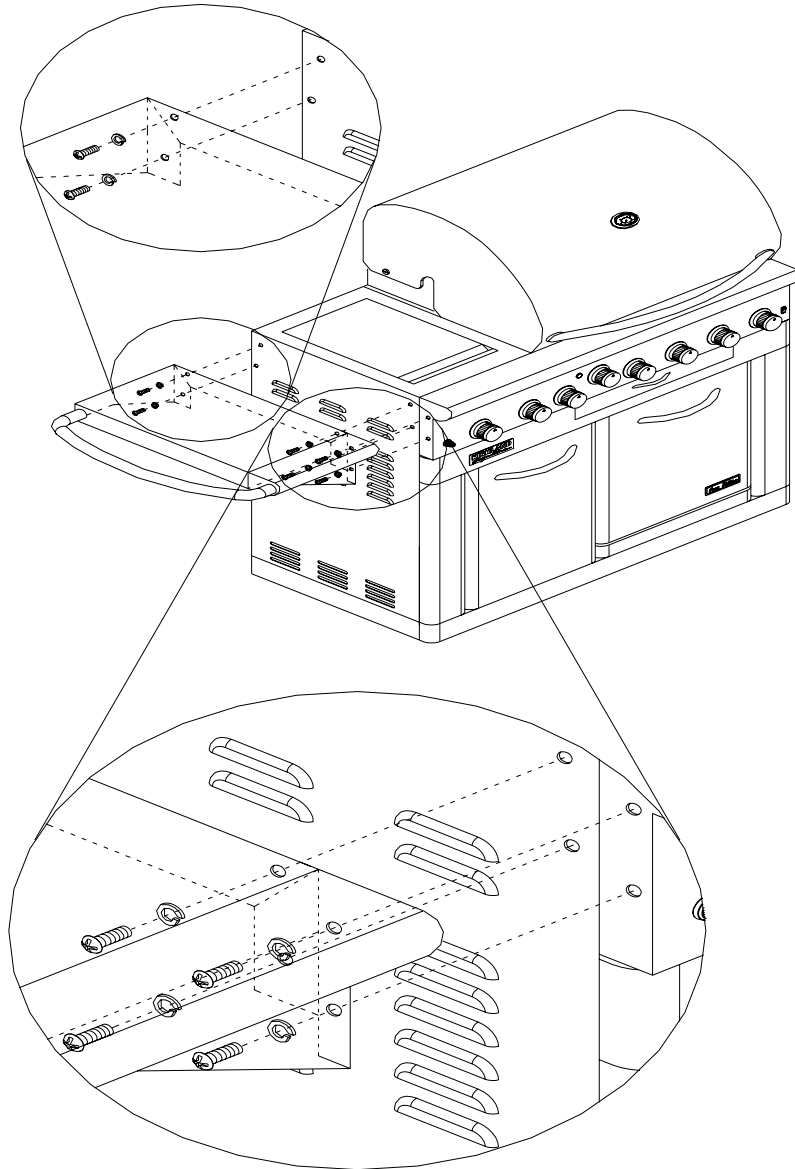
This outdoor cooking gas appliance shall be used only outdoor and shall not be used in a building, garage or any other enclosed area. This appliance is not intended to be installed on or on recreational vehicles and/or boats

ASSEMBLY INSTRUCTIONS

PLEASE READ THESE INSTRUCTIONS CAREFULLY AND FOLLOW STEP BY STEP

- ▶ Propane Tank is not include
- ▶ Phillips head Screwdriver (not provided)

STEP 1: The screws used to attach the side shelf are already screwed into the left panel (see the figure below). Remove the screws from the left panel and control panel, align with the holes in the side shelf, and then re-screw into the holes on the left panel and control panel of the grill.



2 sets on back of the right side panel

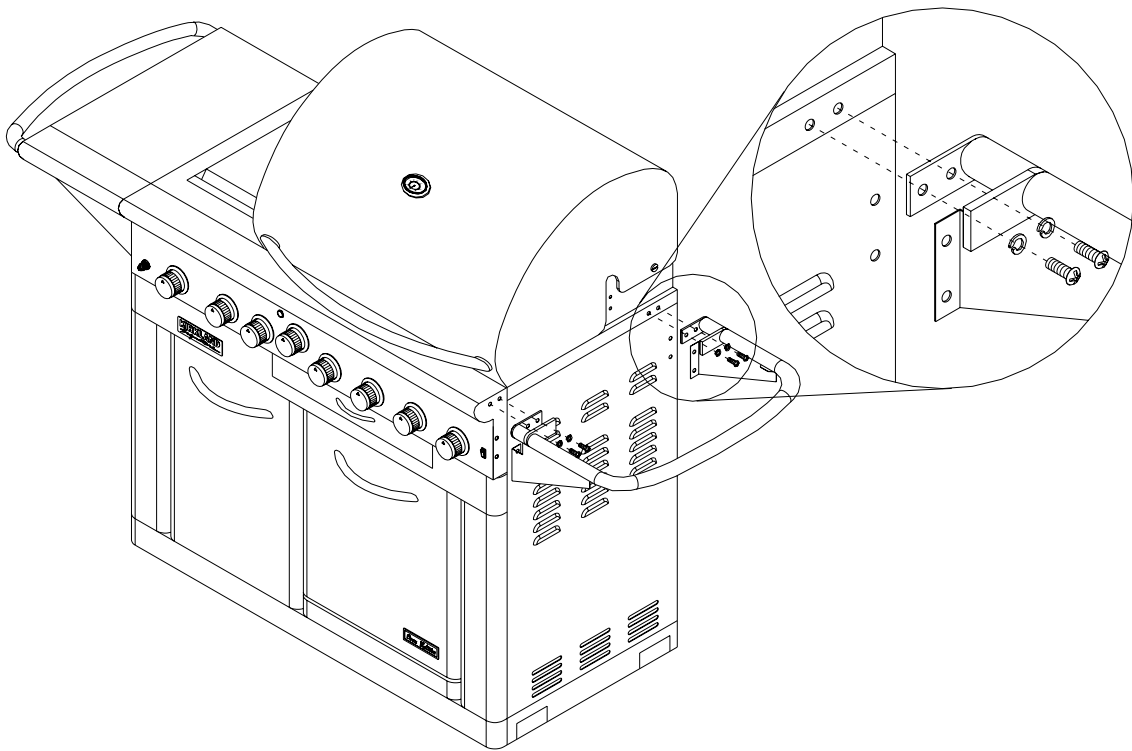
2 sets on front of the side panel and 2 sets on the control panel .

ASSEMBLY INSTRUCTIONS

STEP 2: Find 4 screws used to attach the push bar are screwed into the right panel (see the figure below), align with the holes in the push bar, and then screw into the holes on the right panel of the grill. Press the cap against the ends of the push bar, and gently tap them into place.

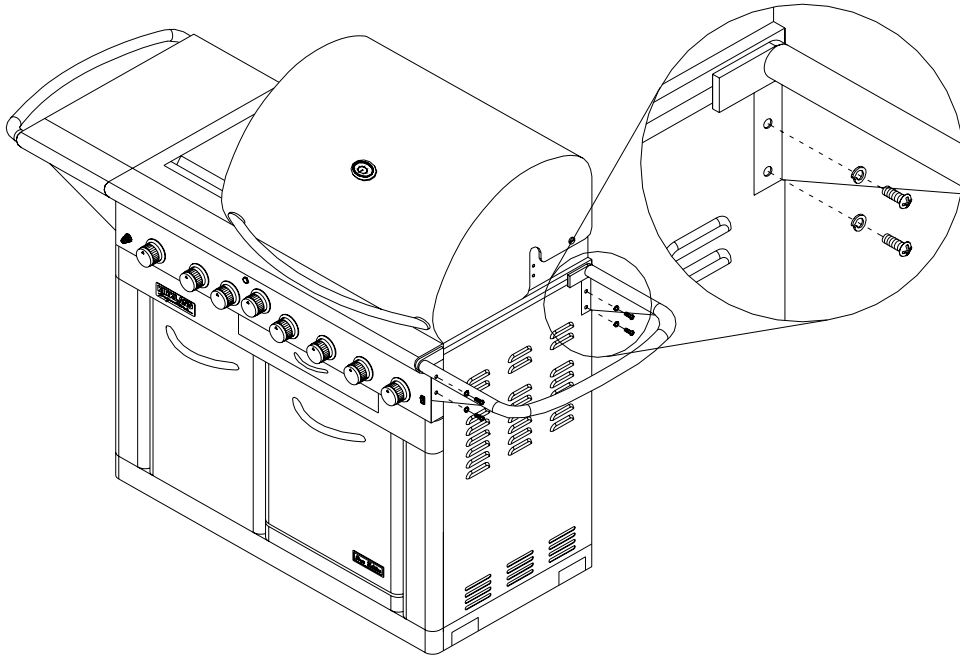


2 sets each side

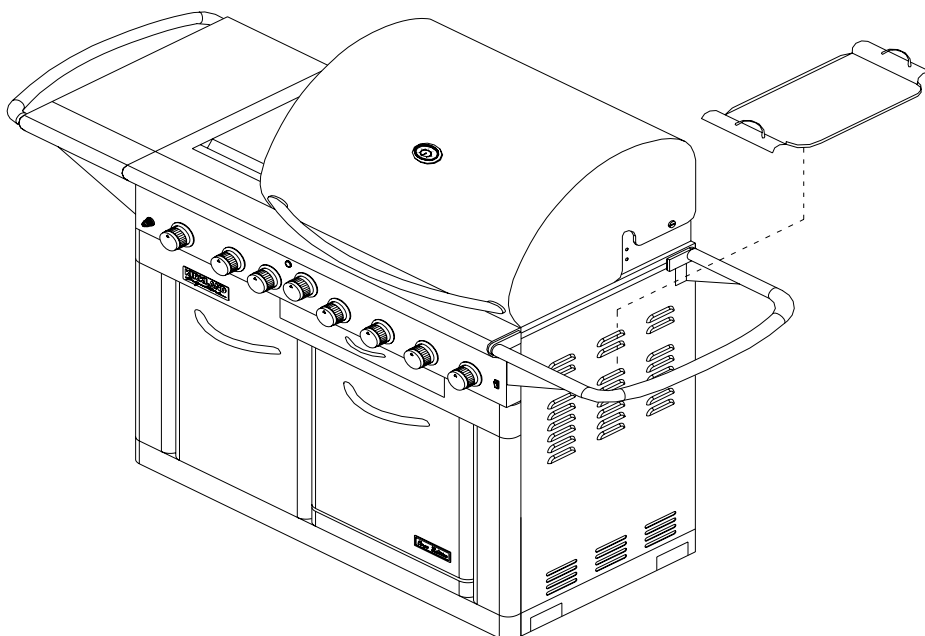


ASSEMBLY INSTRUCTIONS

STEP 3: Find the 4 screws used to attach the right push bar brackets. Align with the holes on the right panel beneath the push bar. Insert the screws and loosely attach the brackets. Locate the 2 screws which will attach the bracket to the push bar itself, as shown in the diagram below. These screws will install from the under side of the push bar through the hole in bracket. Insert the screws and then tighten the screws attaching the bracket to the right panel. then put the service tray on it.

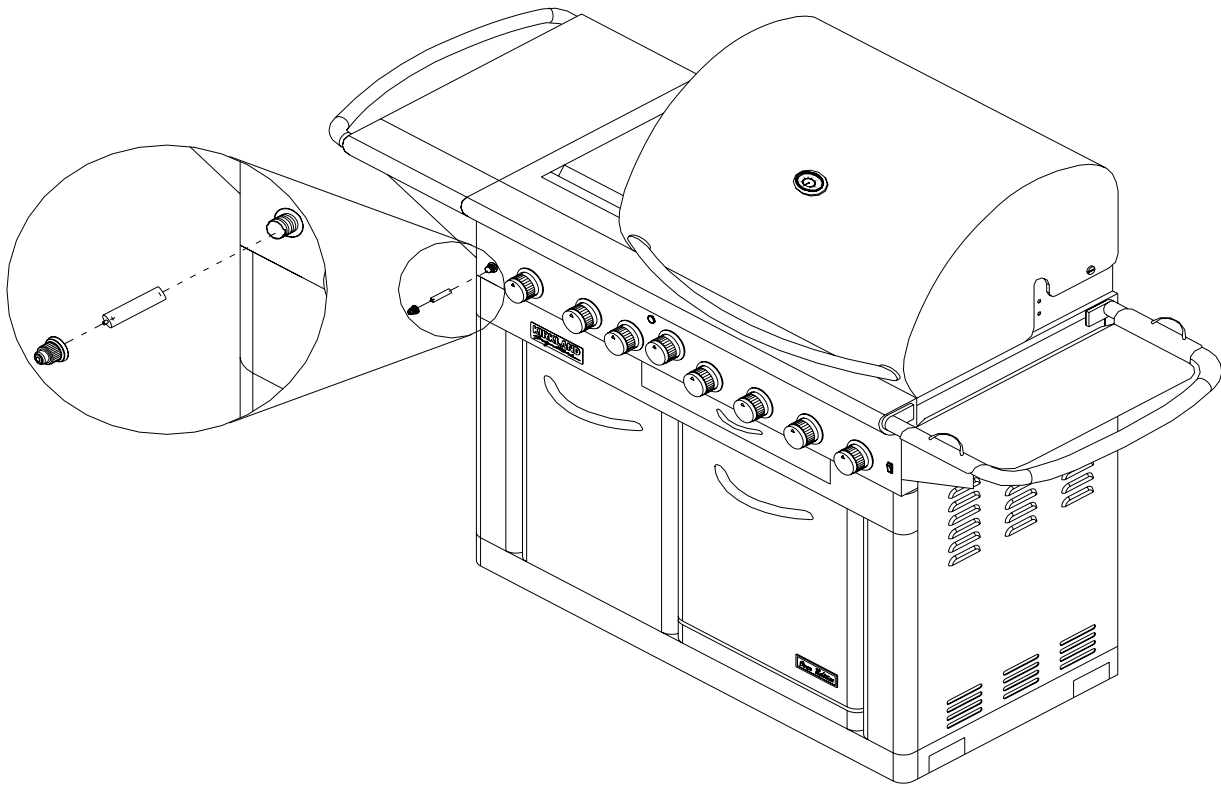


2 sets each side



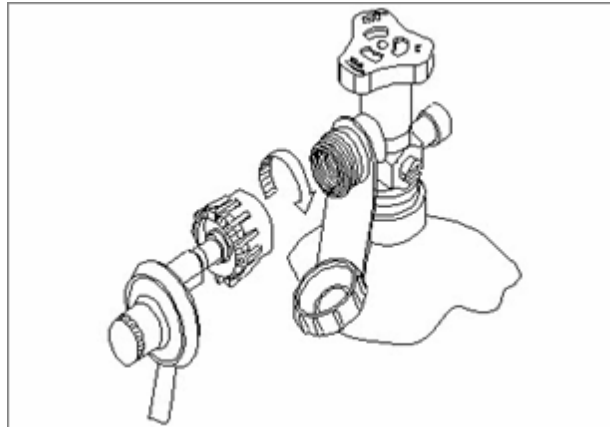
ASSEMBLY INSTRUCTIONS

STEP 4: Battery is inserted for the Rotisserie burner . To install the battery, turn the ignition button cap counterclockwise and remove it. Replace the ignition button cap after the battery are installed.

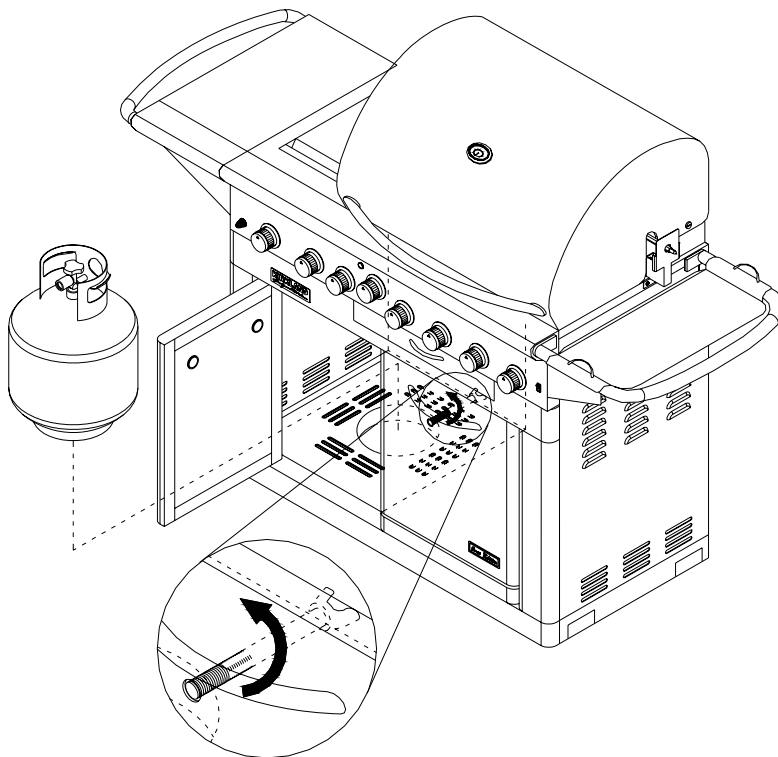


ASSEMBLY INSTRUCTIONS

STEP 5: Attach propane gas tank to regulator inlet fitting by turning the regulator clockwise as shown in figure below. LP gas cylinder must be fitted with a listed overfill prevention device (OPD). Open the door and pull out the tray, place the gas tank cylinder in the tank tray, then use retention kit that showed as below diagram to secure the tank cylinder. Make sure tank is level in the tank tray for proper vapor withdrawal.

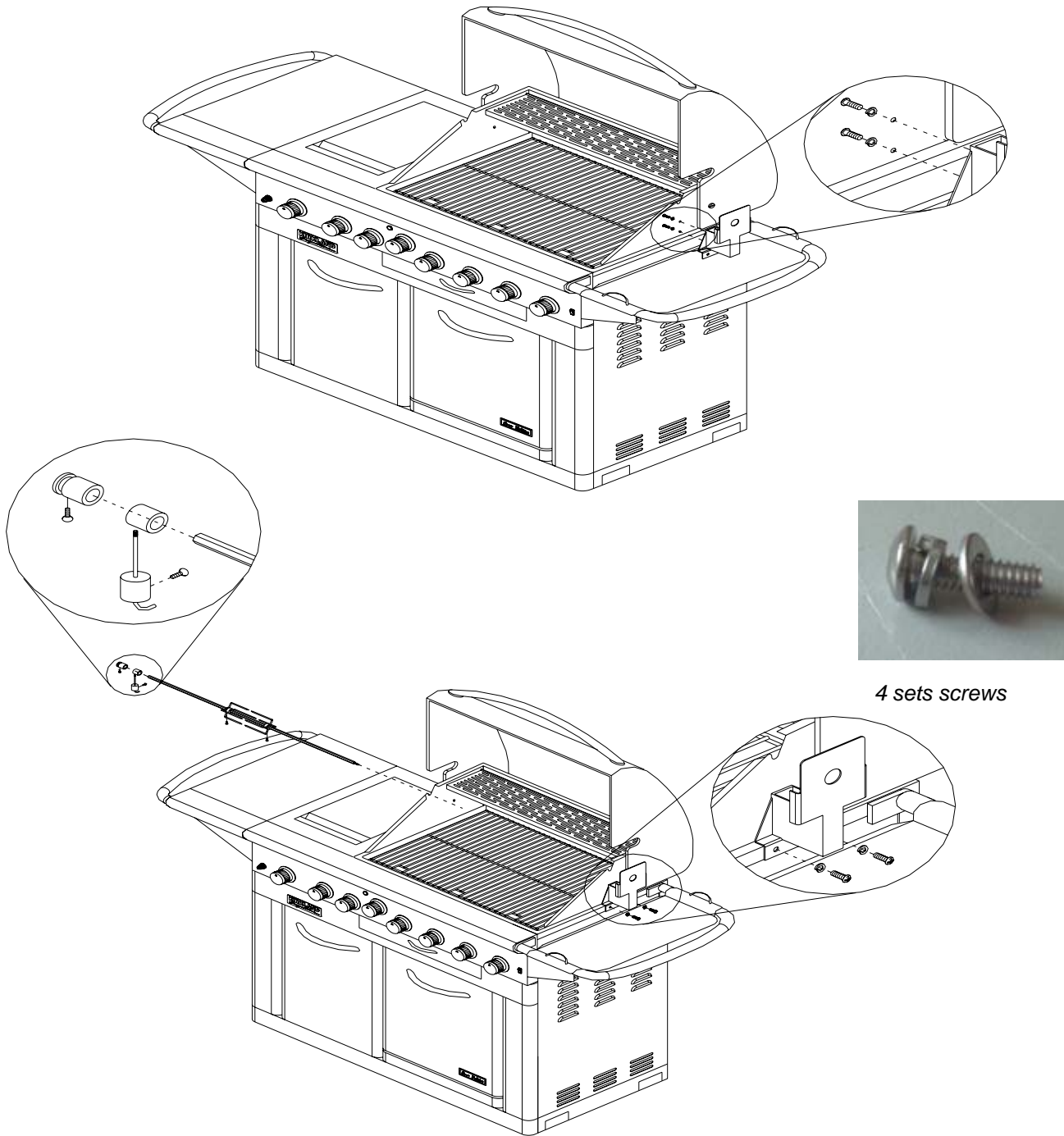


CYLINDER TANK FIXED



ASSEMBLY INSTRUCTIONS

STEP 6: The screws for rotisserie drive motor bracket are screwed into the right side of the grill housing. Remove the screws and install the rotisserie motor bracket as shown in the figure below. Assemble the rotisserie skewer as shown in the figure below.



4 sets screws

GAS HOOK-UP

NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

Total gas consumption (per hour) of this stainless steel gas grill with all burners on "HI":

Main burner	40,000 Btu/hr.
Rear burner	10,000 Btu/hr.
Side burner	12,000 Btu/hr.
Sear burner	18,000 Btu/hr.
oven	16,000 Btu/hr.
Total	96,000 Btu/hr.

L.P. TANK REQUIREMENT

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCCI connection on the cylinder valve, ANSI/CGA-V-1. The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type

QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Manifold pressure: 11"(27.94cm) water column (W.C.).

L.P. GAS HOOK-UP

Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

Your stainless steel grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. L.P. cylinder (18-1/4" (46.35cm) high, 12-1/4"(31cm) diameter). To connect the L.P. gas supply cylinder, please follow the steps below:

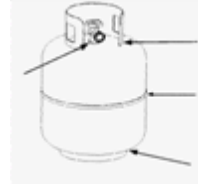
1. Make sure tank valve is in its full off position (turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSIZ21.81)



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.

GAS HOOK-UP

- When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
- Open the tank valve fully (counterclockwise). Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
- If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-866-984-7455 or your gas supplier for repair assistance.
- Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance



To disconnect L.P. gas cylinder:

- Turn the burner valves off.
- Turn the tank valve off fully (turn clockwise to stop).
- Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

INSTALLER FINAL CHECK LIST

- ✓ Specified clearance maintained 24”(61cm) from combustibles.
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0” water column).
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

PROPANE CYLINDER CAUTIONS

- Do Not store a spare LP-gas cylinder under or near this appliance.
- NEVER fill the cylinder beyond 80 percent full.
- If the information in “a” and “b” is not followed exactly, a fire causing death or serious injury may occur.

USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-866-984-7455.



Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service 1-866-984-7455 .

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

CAUTIONS

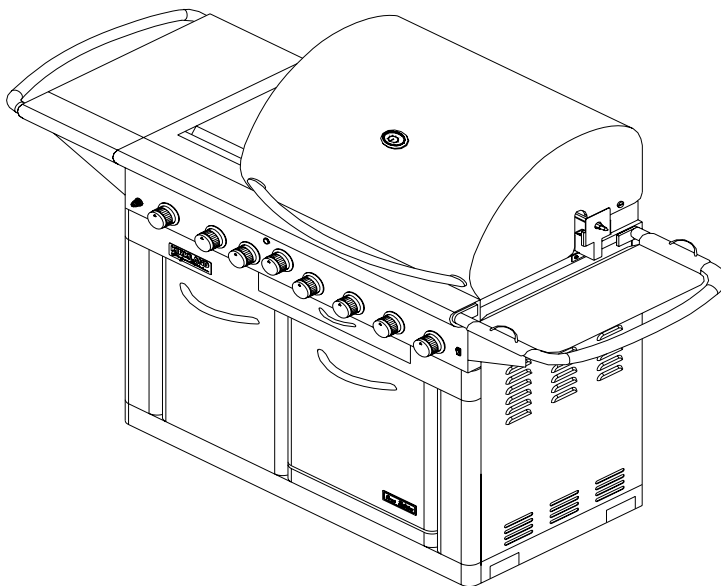
Place dust cap on cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.



Your grill is ready to use!



OPERATING INSTRUCTIONS

GENERAL USE OF THE GRILL AND ROTISSERIE

Each main burner is rated at 10,000 Btu/hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiant (flame tamer). The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the control panel.

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "HI" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

NOTE: This stainless steel grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

WARNING: IMPORTANT!

USING THE SIDE BURNER:

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

USING ROTISSERIE BURNER

Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the lighting instructions, see page 20. Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

OPERATING INSTRUCTIONS

USING THE OVEN

OVEN VENT:

Do not block the ducts at the rear of the range when cooking in the oven. It is important that the flow of hot air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent openings or nearby surfaces during oven or broiler operation – they may become hot.

PLUG-IN:

The electric cord attached to the back of the grill must be plugged in to a 120V A/C outlet so the oven will operate. The oven is equipped with a hot surface igniter that turns the burner on & off as necessary. Please note that when the hot surface igniter is on, the indicator light on the control panel is also on. When the hot surface igniter turns off, gas flowing to the burner stops & the indicator light turns off.

OVEN THERMOSTAT:

The oven is thermostatically controlled to maintain even cooking temperature. Simply set the control knob to the desired temperature & the thermostat will turn the oven on & off as necessary.

RACK BAKING:

Many foods, such as pizzas, cakes, muffins, rolls, and cookies can be successfully prepared using two racks at the same time.

NATURAL AIRFLOW BAKE:

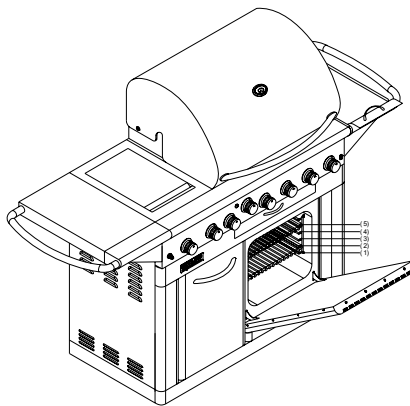
Heat is transferred into the oven from the oven burner in the bottom of the oven cavity. Heat is then circulated by natural airflow. This is a traditional bake setting.

THE OVEN LIGHT:

Oven is equipped with a 25V Halogen light which is turned on or off by the switch on the control panel.

Rack position 5 (highest position):	For toasting bread or broiling thin, non-fatty foods.
Rack position 3:and 4	Used for most baked goods on a cookie sheet or jellyroll pan, layer cakes, fruit pies, or frozen convenience foods.
Rack position 2:	Used for roasting small cuts of meat, baking loaves of bread, cakes or pies.
Rack position 1:	Used for roasting large cuts of meat and poultry, frozen pies, dessert soufflés, or angel food cake.
Multiple racks Cooking: Two Racks	Use rack 2 and 4, or rack position 1 and 4.

Caution: Your oven does not operate when electrical power failure occurs



OPERATING INSTRUCTIONS

CAUTION: PLEASE TAKE OFF THE WARMING RACK WHEN USING THE ROTIS BURNER. THE HIGH HEAT COMING FROM THE ROTIS BURNER MAY CAUSE THE WARMING RACK TO BEND.

GRILL LIGHTING INSTRUCTIONS

WARNING: IMPORTANT! BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used.

Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the **manufacturer** for proper replacement. The replacement must be that specified in the manual.

Screw the regulator (type QCC1) onto the tank. Leak check the hose and regulator connections with a soap and water solution before operating the grill.

GRILL LIGHTING INSTRUCTIONS

TO LIGHT THE GRILL BURNER:

Make sure all knobs are “OFF” then turn on the gas supply from the LP tank. Always keep your face and body as far from the grill as possible when lighting.

Your stainless steel grill has an exclusive patented built-in ignition. The igniter is built in to the valve. To ignite each burner simply push and turn the control knobs to the HI setting, you will hear the valve click as it sends a spark to the pilot flame. If the burner does not light wait 5 minutes for any excess gas to dissipate and then retry.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

TO LIGHT THE SIDE BURNER

To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the “HI/Light” position. If the burner does not light, turn the control

knob to “OFF”. If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob “OFF”. Allow 5 minutes for any accumulated gas to dissipate. If the side burner igniter is not functioning, see the following section for match lighting.

TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit.

Lighting rod-Here is your instruction:

1. Match light extension rod
2. Use this device to match light your burners

Simply place a lighted match between the coils on the end of the extension rod and hold next to the burner to ignite.

If you’ve just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit match attached to tight lighting rod or lighter through the cooking grids to the burner.(see next page) Press the control knob and rotate left to the HI/Light setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

TO MATCH LIGHT THE SIDE BURNER

Hold a lit extended match or lighter near the side burner ports, turn the control knob counterclockwise to “HI/Light”. Move your hand immediately once the burner is lit. Rotate the control knob to the desired setting.

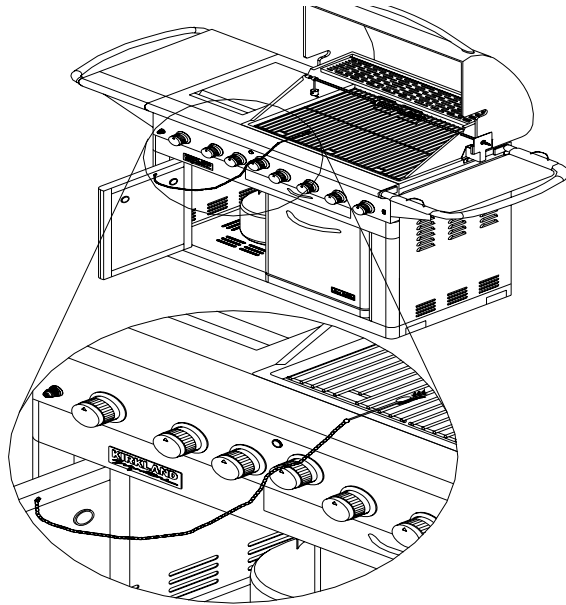
TO LIGHT THE OVEN BURNER:

Push the control knob & rotate it counterclockwise to the desired temperature. You will hear click when turning the knob. This click indicates that the igniter is turned on. Gas will begin to flow & the burner will light when the igniter has reached the proper temperature. This process will take 35-50 seconds. When turning the knob, you will notice the click & the indicator light will be illuminated. This indicates the igniter is turned on & the gas will start to flow.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present. Call for service 1-866-984-7455

GRILL LIGHTING INSTRUCTIONS



GRILL LIGHTING INSTRUCTIONS

FLAME CHARACTERISTICS

Check for proper burner flame characteristics.

Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the

flame is noisy and tends to lift away from the burner, it indicates too much air.

Each burner is adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments necessary.



Visually check the burner flames prior to each use, The flames should look like this picture, if they do not, refer to the burner maintenance part of this manual



Approximate 1 1/2 " Flame Height

LIGHTING ILLUSTRATION

Main & Side Burner Lighting Illustration

Step 1.

Make sure the Lid is open



Step 2.

Push and turn main or side burner knobs to "HI" position. Pilot torch will light. Hold for 3-4 seconds until burner is lit.



Step 3.

You may need to try 3 or 4 times to light the burner. After the burner is lit, adjust the knob as desired.



Rotisserie Burner or Searing Burner Lighting Illustration

Step to light the Rotisserie Burner :

Push and turn the rotisserie knob to "ON" position and hold down for 3-4 seconds then push electronic ignition button at the same time, until burner is lit.



Step to light the Searing Burner:

Push and turn the Searing knob to "HI" position and hold down for 3-4 seconds while continue to hold, push electronic ignition button, until burner is lit. Once it is lit, release electronic ignition button, and still hold down the Searing knob for another 15 seconds to be sure the burner stays lit.



LIGHTING ILLUSTRATION (cont'd)



Step 1. Push & Turn the Knob to light the oven Burner, it may take about 36-50 seconds to light the Oven burner as you need



Step 2. After the burner is lit, adjust the temperature

CONVERTING TO NATURAL GAS

This Grill is portable and configured for use with Liquid Propane (LP Gas), which is delivered to the grill from removable tanks (LP tanks and their use are covered elsewhere in this manual). If a Natural Gas connection is available, the user may wish to change the gas delivery system to the more permanent Natural Gas supply.

This grill is certified for use with either Liquid Propane (LP Gas) or Natural Gas and comes complete with the necessary parts to convert it for use with Natural Gas. The Nexgrill patented Conversion Valves allows the use of Natural Gas without replacing the burners or entire valve system.

Additional parts needed are a Natural Gas Supply Hose and Regulator Valve (if necessary).

The process of converting is relatively simple and can be accomplished by any handy homeowner. Nexgrill suggests, however, that a qualified gas technician do the conversion. Your warranty may be voided if the conversion is improperly completed. Please retain the parts supplied with the grill and these instructions so the technician can do the conversion.

At any time the Grill may be re-converted back to Liquid Propane (LP Gas) by reversing the procedures outlined below.

INSTRUCTIONS FOR CONVERTING TO NATURAL GAS

TOOLS NEEDED: A- 6mm & 7mm LONG SOCKET & DRIVER
B-PHILLIPS &
C-FLAT-HEAD SCREWDRIVER
D-ADJUSTABLE WRENCH
E-10mm OPEN END WRENCH
F-VICE GRIPS

Step 1: Replace Main Burner Orifice

- a. Remove cooking-grids & flame tamers
- b. Remove the main burner from the firebox by loosening the screw at back wall of firebox and lifting burners up & out.



- c. To replace LP-Orifice with NG-Orifice (1.55 mm) first locate LP-Orifice at access hole in front wall of fire box. You may find the NG orifices pack in the accessory box
- d. Use a 6-mm socket w/driver to remove LP-Orifice & replace with NG-Orifice.



Step 2: Replace Side Burner Orifice

- a. Remove side burner cooking grid & burner
- b. Locate & Replace side burner orifice (NG orifices 1.7mm) using a 7mm socket (refer to below illustration)
- c. Replace burner side burner & grid



Step 3: Replace Rear Burner Orifice

- a. Remove rear baffle from bowl Assembly
- b. Grasp brass elbow with vice grip
- c. With 10 mm wrench remove LP orifices and replace with NG orifice (1.55mm)
- d. Replace rear baffle



Gas Conversion

Step 4: Replace Searing Burner Orifice

- a. Remove the thermocouple cover at back of fire-box, then remove the thermocouple.
Remove the COTTER-PIN under Searing burner and remove the burner



- b. Locate LP-Orifice (inside front wall of firebox) & use 7mm long socket to replace with NG-Orifice (2.1 mm)



- c. Replace & Secure Burner. Thermocouple and Cover
d. Replace all Burners, Flame-Tamers & Cooking-Grids.

Step 4: Replace Oven Burner Orifice

- a. Remove Back Access Panel from the rear panel (Fig 1)
- b. Grasp brass elbow with vice grip or pliers (Fig 2)
- c. With 10 mm wrench, remove LP orifice and replace with NG orifice(1.98mm) (Fig 3 & 4)
- d. Insert orifices back and replace the access panel



Fig 1



Fig 2

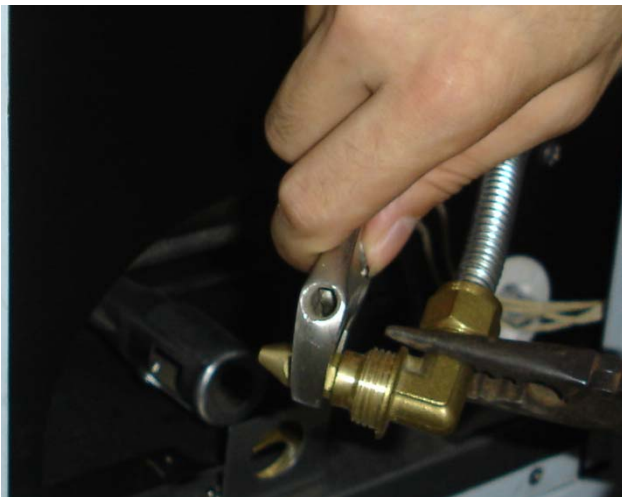


Fig 3



Fig 4

Gas Conversion

Step 5: Adjustment of Control Valves for Main Burner, Side burner.

- a. Remove all control-knobs with 5/32" Allen wrench (provided)
- b. Adjust gas valve through access hole at knob-bezel by inserting a flat head screw-driver. Turn the screw driver clockwise (to tighten) until it stops. (Not: it may already be fully turned so it will not turn further). Then turn it counterclockwise (to loosen) for one full revolution (360 deg, per revolution)
- c. Adjust gas valves on the side burner.
- d. Replace & secure knobs



Step 6: Remove Regulator

- a. Use adjustable wrench to remove existing LP Gas regulator and Hose assembly.
- b. If you are replacing an existing Natural Gas Grill, the supply hose that supplied Natural Gas to the old Grill will work with your new KS Grill.
- c. Replace the LP Gas regulator and hose assembly with a Natural Gas supply hose and regulator (not supplied with the Grill). Follow installation instructions as supplied by the manufacturer. The regulator might not be necessary. You should contact the local Natural Gas company to determine if the gas pressure to the property is Regulated (has a regulator in the system). If so then another regulator is not necessary.
- d. A new hose is not supplied with this Grill so as not to overcharge the consumer for unnecessary parts.

Natural Gas supply hoses are available at Costco.com and most hardware stores and parts supply houses. If you have trouble locating the parts, please call the Nexgrill Customer Service department 866 – 984 – 7455 to order parts or find help in locating them.

Step 7: Check for Gas leak

Make sure you perform a leak test before operating the grill. Please refer to Page 13 on the manual on how to test for gas leak.

CARE AND MAINTENANCE

STAINLESS STEEL

The grill is made from non-rusting and non-magnetic stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad in conjunction with a stainless steel cleaner.

GRILL RACK The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water

contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE “OFF” POSITION. MAKE SURE THE RANGETOP BURNER IS COOL BEFORE REMOVAL.

GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

MAIN GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the “OFF” position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to call our customer service line 1-866-984-7455.

GREASE TRAY CLEANING:

The grease tray should be emptied and wiped down periodically and washing a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

BURNER CLEANING:

1. Turn off the gas supply, and make sure all the knobs are in the “OFF” position.
2. Wait for the grill to cool.
3. Clean the exterior of the burner with a wire brush. Use a metal scraper to stubborn stains.
4. Clear clogged port with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port
5. If inserts or other obstructions are blocking the flow of gas through the burner, call customer service at 1-866-984-7455

Make sure locate the burner onto the orifice.

OVEN RACKS:

Clean stainless steel oven racks with solution of detergent and hot water. To clean heavy soil, use a scouring pad such as steel wool with plenty of water.

HOW TO REPLACE MAIN BURNER

Step 1. Insert the burner onto the orifice.



Step 2. Secure the main burner on the back wall of fire box with 1 screw.



STAINLESS STEEL :

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain.

BURNER GRATE:

The top burner grate is stainless steel. To avoid burns do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry. Never immerse a hot grate in water.

CAUTION:

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
4. Flame Characteristics, refer to “Flame Characteristics” on page 20.
5. Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

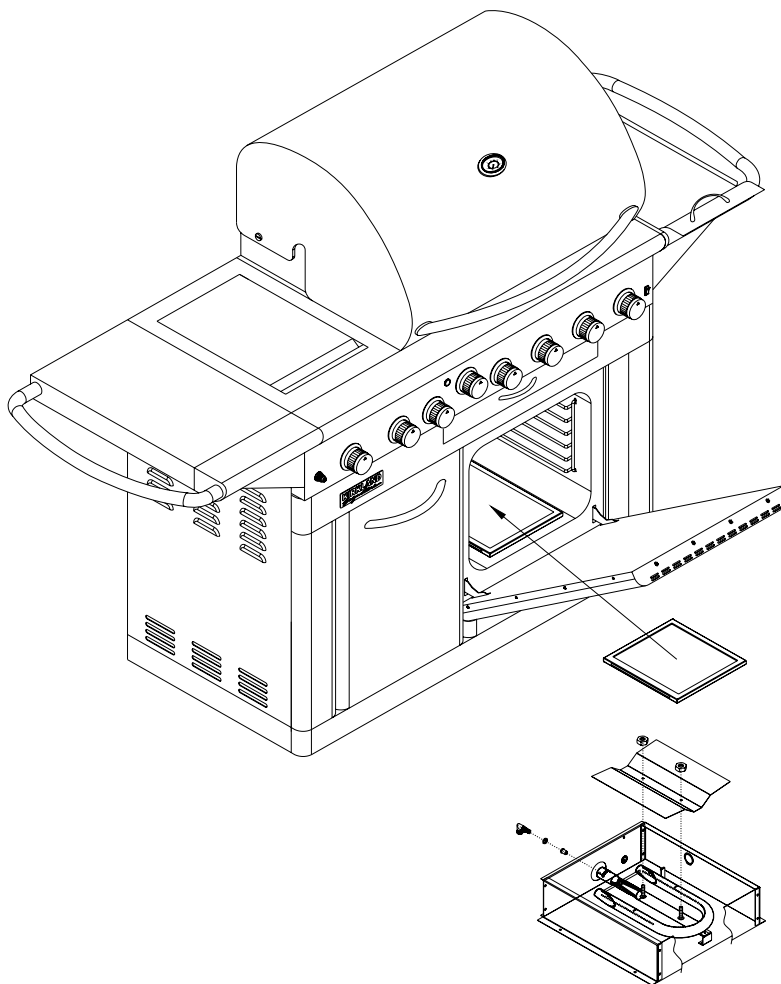
OVEN MAINTENANCE AND CLEANING

CLEANING INSIDE THE OVEN:

Bottom of the oven is partially covered by the Oven Cover (#44). This cover may be removed for cleaning by lifting it up and out of the oven. The Flame Tamer (#87) can be removed by loosening the nuts attached to the screws holding the flame tamer in place. Take the nuts off (don't lose them) and lift the flame tamer straight up and out of the oven.

The interior parts of the oven are all #304 Stainless Steel. They are all easily cleaned with a standard oven cleaner. Care should be taken so as not to drip water into the small holes (ports) on the burner.

After cleaning, be sure to replace the flame tamer (#87) and the oven cover (#44).



REMOVE THE OVEN DOOR

The oven door can be removed for cleaning. Please see the following illustrations.

Oven Door Disassembling as shown in the figure:



1. Slide the locking bracket (Left & Right each) of hinge toward the door with screwdriver or finger.

2. Keeping the door at 30-45 degrees angle, lift the door, pull it up & out of the frame

Oven Door Assembling as shown in the figure



Picture# 1



Picture# 2



Picture# 3

SPIDER AND INSECT WARNING!!!

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

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

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

PREHEATING: The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes. There is no need to preheat for casseroles or other foods that require slow cooking.

COOKING TEMPERATURES

High setting-Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting-Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lighted burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking. Place a drip pan slightly smaller than the cut of meat on the flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

Flare-Ups: The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color for food cooked over an open flame, they should be expected and encouraged within reason.

Nevertheless, uncontrolled flaring can result in a ruined meal.

CAUTION: If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

CAUTION: Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

CAUTION: DO not attempt to disconnect any gas fitting while your barbecue is in operation. As with all appliances, proper care and maintenance will keep them in top operation condition and prolong their life. Your gas grill is no exception.

TROUBLE SHOOTING

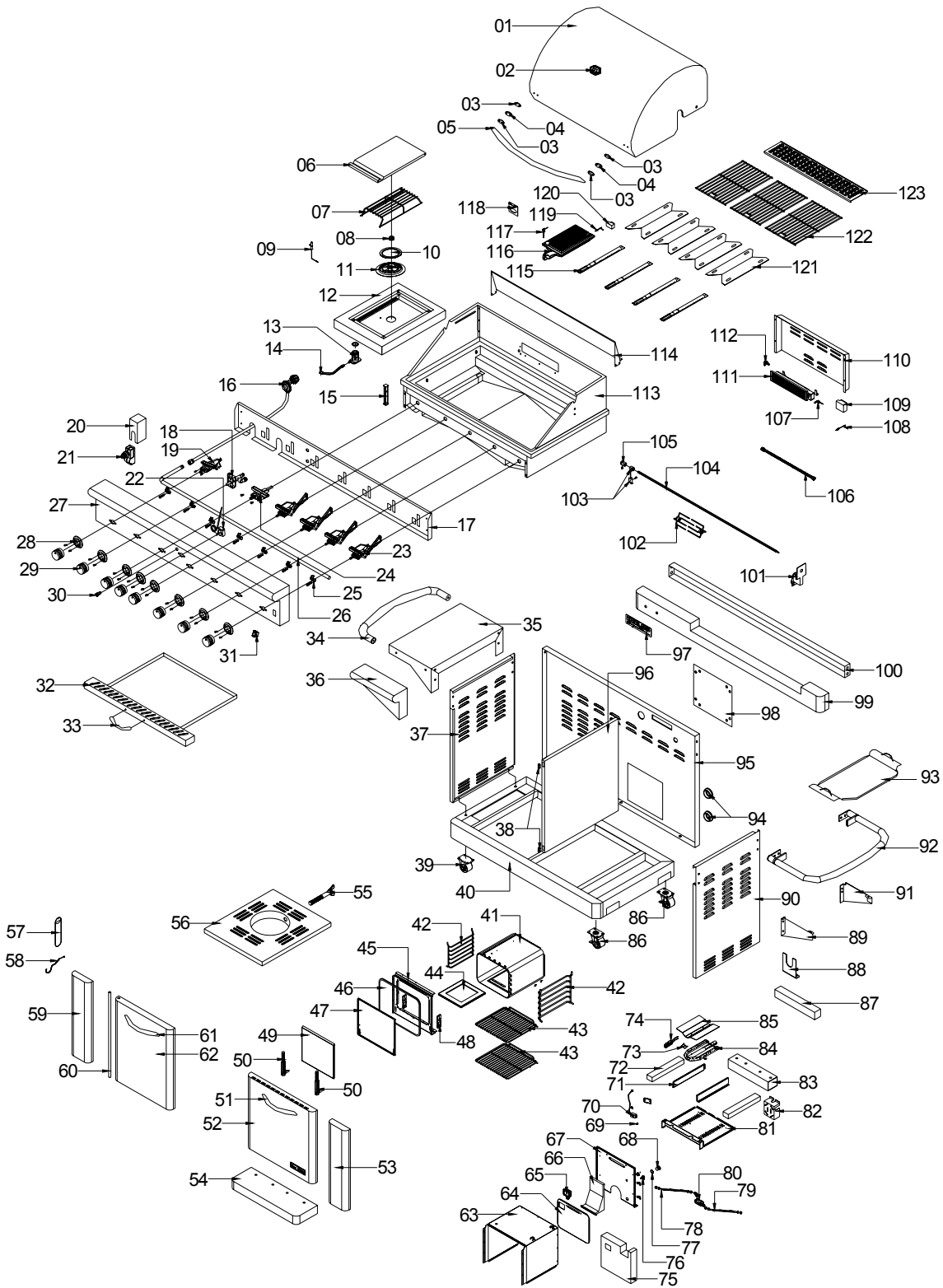
- Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover correct length for your grill. Measure it left to right. Compare to the grill's measurement.
- Compare the location and size of the hood portion of the cover to your grill.
- Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room.

PROBLEM	SOLUTION
When I light the grill it does not flame immediately .	<ul style="list-style-type: none"> --Make sure you have turn on the gas --Make sure it has spark while you are trying to ignite the burner. --Push in for approximately 5 second before to turn and ignite the grill. --Make sure your burner is clean.
Rotisseries burner will not light when the igniter button is pushed.	<ul style="list-style-type: none"> --Check to see if debris is blocking the electrode sparks. --Check to see there is spark that jumps to the burner from the electrode wire. If no spark is seen. --Check the battery located inside the button. Press and turn counter clockwise. --Check for loose wire connection. --Gently bend the electrode wire closer to the burner until a spark is seen to jump from the igniter to the burner when you press the starter button. --Dose the infrared back burner light when attempting to match light? If not, check did you turn on the gas.
Regulator makes noise.	<ul style="list-style-type: none"> --Vent hose on the regulator may be plugged or regulator may be faulty. --Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. --Check your flames for proper performance if the flames are not correct replace regulator.
Oven burner won't light	<ul style="list-style-type: none"> --Check to see if the voltage is lower than 120V --Check to see if the hot surface igniter is broken
Full size cover does not fit the grill.	<ul style="list-style-type: none"> --Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover correct length for your grill. Measure it left to right. Compare to the grill's measurement. --Compare the location and size of the hood portion of the cover to your grill. --Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. --For grill with a side shelf bunch the cover like a sock, put on left to right.

TROUBLE SHOOTING

<p>Rotisserie motor will not turn</p>	<ul style="list-style-type: none"> --Check the voltage at the outlet. --If an extension cord is required, ensure it is a 16 gauges, grounded cord. --Ensure the on/off switch is on. --Ensure the load does not exceed the 40 pounds operational capacity. --Ensure the spit is fully inserted in the motor. --Ensure there is no encumbrance or drag.
<p>Grill only heats to 200-300 degrees.</p>	<ul style="list-style-type: none"> --Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer place in the grill. --Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be off. If not, wait 15 minutes. Turn tank all the way on.. Turn left burner to ignite, wait 5 seconds ignite. Repeat for additional burners. --Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting. --If it is a natural gas grill, ensure there is proper pressure to the grill. Refer to the user manual. Example: Gas line stubbed off o pool heater may exhibit deference in pressure. .
<p>Grill takes a long time to preheat.</p>	<ul style="list-style-type: none"> --Normal preheat 500-600degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time. --If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.
<p>Burner flames are not light blue.</p>	<ul style="list-style-type: none"> --Too much or not enough air mixes for the flame. --Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. --Grill is in a windy location.

PARTS LIST



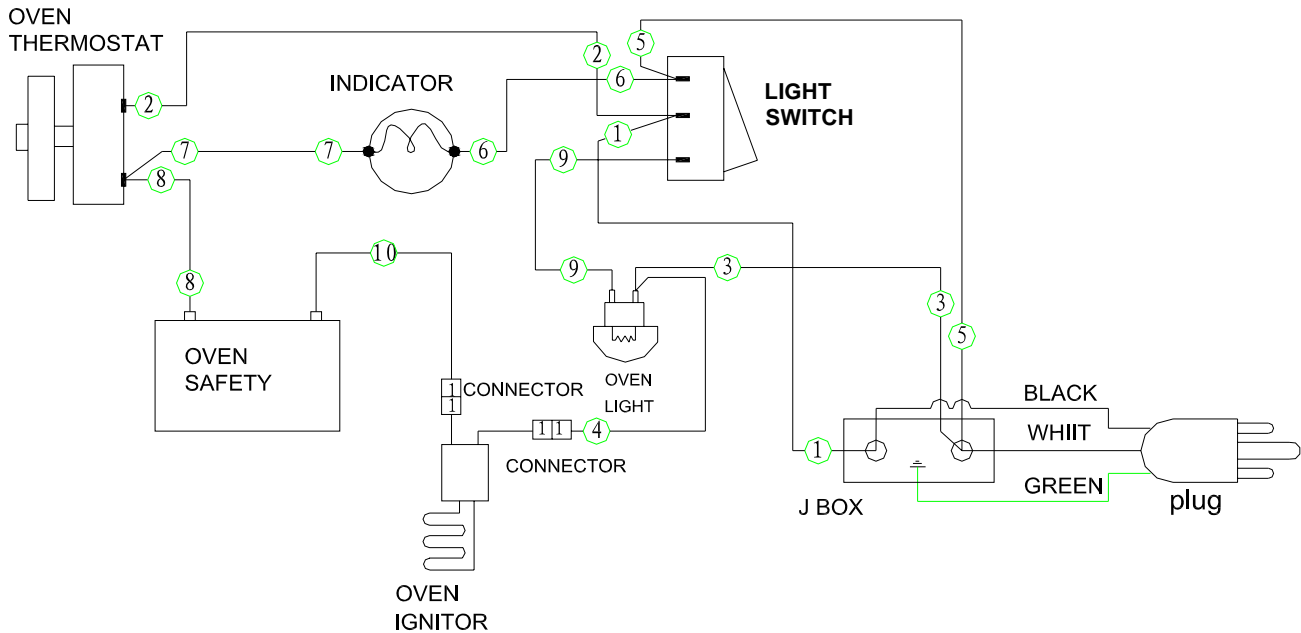
PARTS LIST

NO	PART (DESCRIPTION)	Q'TY	NO	PART (DESCRIPTION)	Q'TY
1	Main Lid	1	33	Grease Tray handle	1
2	Temperature gauge	1	34	Side shelf push bar, left	1
3	Main Lid Handle Heat Insulating Spacer	4	35	Side Shelf, left	1
4	Main Lid Handle Heat Insulating cover	2	36	Side Shelf front panel, left	1
5	Main Lid Handle Tube	1	37	Side Panel, Left	1
6	Side burner lid	1	38	Door Magnet	2
7	Side burner cooking grid	1	39	Caster	2
8	Side burner head	1	40	Bottom Panel □ LP	1
9	Side burner igniter wire	1	41	Oven	1
10	Side burner ring	1	42	Oven base support	2
11	Side burner body	1	43	Oven Rack	2
12	Side Burner bowl assembly	1	44	Oven Bottom cover	1
13	Side Burner Orifice Base	1	45	Door Frame, Inner	1
14	Side Burner Flex Gas Line	1	46	Door Gasket	1
15	Supporting	1	47	Rear plate for oven door	1
16	Regulator, LP	1	48	Hinge Recepticle	2
17	Front baffle	1	49	Oven back panel inside liner	1
18	Rotisserie gas valve	1	50	Door hinge	2
19	Side burner gas valve	1	51	Oven Door handle	1
20	Pulse Igniter Module cover	1	52	Oven door	1
21	Pulse Igniter Module	1	53	Front Trim Panel, Right	1
22	Thermostat Valve	1	54	Front over Trim panel, bottom	1
23	Main Gas Valve	4	55	Tank Bolt	1
24	Thermocouple gas valve	1	56	Tank Tray	1
25	Gas valve clamp	8	57	Lighting Rod Cover	1
26	Main manifold	1	58	Lighting Rod	1
27	Main Control Panel	1	59	Front Trim panel, Left	1
28	Bezel	8	60	Door Hinge Rod	1
29	Control knob	8	61	Door Handle	1
30	indicating light	1	62	Front Door, Left	1
31	Light Switch	1	63	Smoke Canister outer Cover	1
32	Grease Tray	1	64	Oven Plate, Rear	1

PARTS LIST

NO	PART (DESCRIPTION)	Q'TY	NO	PART (DESCRIPTION)	Q'TY
65	Oven Lamp	1	96	Center panel	1
66	Oven Flue	1	97	Logo	1
67	Oven Grill Inside Liner	1	98	Back Access Panel	1
68	Ceramic Hot Surface Ignitor Conduit	1	99	Cart Frame, Front	1
69	Plastic bushing	1	100	Cart Frame, Rear	1
70	Power cord	1	101	Rotisserie Motor Bracket	1
71	U Shape Burner Side Plate	2	102	Spit Fork	2
72	U Shape Burner Side Plate Insulation	2	103	Counter-Balance	1
73	Ignitor Hot Surface Bracket	1	104	Spit Rod	1
74	Ignitor Hot Surface	1	105	Shaft Collar	2
75	Oven Back Insulation	1	106	Rotisserie Burner Flex Gas Line	1
76	U-shape Burner Orifice	1	107	Rotisserie Burner Igniter Wire	1
77	Ceramic Hot Surface Ignitor Conduit Clip	1	108	Rotisserie burner thermocouple	1
78	Stainless Tube, Safety Valve to Gas A	1	109	Rotisserie burner Thermocouple bracket	1
79	Stainless Tube, Safety Valve to Gas B	1	110	Rear Baffle	1
80	Safety Valve, Bake	1	111	Rotisserie burner	1
81	Oven Bottom Panel, LP	1	112	Rotisserie orifice W/brass elbow	1
82	Power box	1	113	Main Burner bowl assembly	1
83	Rear Oven trim panel, bottom	1	114	Rotisserie Heat Shield	1
84	Oven Burner, U-Shape	1	115	Main Burner	4
85	Flame Tamer	1	116	Sear burner	1
86	Swivel caster with brake	2	117	Sear burner Igniter Wire	1
87	Weight Base	1	118	Sear Burner Brace	1
88	Oven Orifice Mount	1	119	Sear burner Thermocouple	1
89	Service Tray Push Bar support Bracket, Front	1	120	Sear burner Thermocouple heat shield	1
90	Side Panel, Right	1	121	Flame Tamer	4
91	Service Tray Push Bar support Bracket, Rear	1	122	Cooking grid with hole	3
92	Side shelf push bar, Right	1	123	Warming Rack	1
93	Serving Tray	1	124	PU Cover	1
94	Rubber Grommet	2	125	Manual	1
95	Back panel	1	126	NG orifices Kit	

ELECTRICAL WIRING DIAGMAN



WARNING!

ELECTRICAL GROUNDING INSTRUCTIONS: this outdoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three- pronged receptacle. **DO NOT** cut or remove the grounding prong from the plug.

Caution: Label all wires prior to disconnection when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

ORDERING PARTS

HOW TO ORDER REPLACEMENT PARTS

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

- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact the dealer from which products was purchased. If dealer service is not available, contact: Nexgrill Industries, Inc. customer service 1-866-984-7455 or fax 909-598-7699

IMPORTANT

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

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

CAUTION

Gas valves are present at the factory (valve assembly will be marked accordingly). If you wish to convert at some later date, be sure to contact your gas supplier or grill dealer before making the conversion.

Different orifices must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas is used by the grill.

GRILL HINTS

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to

turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
VEGETABLES				
Fresh				Slice. Dot with butter or margarine Wrap in heavy-duty foil. Grill, turning occasionally
Beets		low	12 to 20 minutes	
Carrots				
Turnips				Grill, turning once. Brush Occasionally With melted butter or margarine
Onion	1/2 inch slices	low	8 to 20 minutes	
Potatoes				Wrap individually in heavy- Duty foil. Grill, rotating Occasionally.
Sweet	Whole	low	40 to 60 minutes	
White	6 To 8 ounces	High	45 to 60 minutes	
Frozen				Dot with butter or margarine Wrap in heavy-duty foil. Grill Turning occasionally
Asparagus		low	15 to 30 minutes	
Broccoli				
Brussels				
Sprouts				
Green beans				
Peas				
French fries		low	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally.
MEATS				
Beef				
Hamburgers	1/2 to 3/4 inch	low	10 to 18 minutes	Grill, turning once when juices rise to the surface Do not leave hamburgers unattended since a flare-up could occur quickly
		High	8 to 15 minutes	
Steaks				
Rib eye,				

GRILL COOKING CHART

FOOD	WEIGHT OR	FLAME SIZE	APPROXIMATE	SPECIAL INSTRUCTIONS AND TIPS
	THICKNESS		TIME	
Tenderloin, Porterhouse, T-Bone, Sirloin				
Rare	1 inch	High	8 to 14 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
	1-1/2 inch	High	11 to 18 minutes	
Medium	1 inch	Low to	12 to 22 minutes	
	1-1/2 inch	High	16 to 27 minutes	
Well-done	1 inch	Low	18 to 30 minutes	
	1-1/2 inches	Low	16 to 35 minutes	
Lamb Chops & Steaks				
Rare	1 inch	High	10 to 15 minutes	Remove excess fat from edge. Slash remaining fat at 2-inch intervals. Grill, turning once.
	1-1/2 inch	High	14 to 18 minutes	
Medium	1 inch	Low to	13 to 20 minutes	
	1-1/2 inch	High	18 to 25 minutes	
Well-done	1 inch	Low	17 to 30 minutes	
pork Chops	1 inch	Low	20 to 30 minutes	remaining fat at 2-inch intervals. Grill, turning once. Cook well done.
Well-done	1-1/2 inches	Low	30 to 40 minutes	
Ribs		Low	30 to 40 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce, turn several times.
Pork Ham steaks				
(precooked)	1/2 inch slices	High	4 to 8 minutes	Remove excess fat from edge. Grill, turning once.
Hot dogs		Medium	5 to 10 minutes	Slit skin. Grill, turning once.
POULTRY				
Broiler/fryer	2 to 3 pounds	Low	1 to 1-1/2 hours	brushing frequently marinade.
Halved or done		Low	40 to 60 minutes	
Breasts well-done		Low	30 to 45 minutes	

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
FISH AND SEAFOOD				
Steaks				Grill, turning once. Brush with melted butter, margarine or oil To keep moist.
Halibut	3/4 to 1 inch	Medium to	8 to 15 minutes	
Salmon		High		
Swordfish				
Whole				
Catfish 4 to 8 ounces	4 to 8 ounces	Medium to	12 to 20 minutes	Grill turning once. Brush with Melted Butter, margarine or oil.
Rainbow trout		High		

GRILL RECIPE SUGGESTIONS

BBQ SALMON

2 large salmon steaks
2 tbs. Oil
Salt & pepper
2 oz. thin bacon slices
2 tbs. Butter
1 tbs. Lemon juice
Spring of parsley
Lemon wedges
Preheat the BBQ.

Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

BAKED CHILI CORN

6 medium ears corn, husked
3 tbs. Butter or margarine, melted
Dash ground cumin
Dash ground coriander

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

TANGY SEAFOOD KABOBS

1 lb. Large shrimp, shelled & deveined
¾ lbs. sea scallops
2/3 c. chili sauce
¼ c. cider vinegar

butter and sprinkled with chopped parsley and a crisp lettuce salad.

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

Note: Substitute catfish, halibut or cod for salmon.

PORK CHOPS

4 Pork chops
Marinade
1 large onion
2 tbs. lemon juice or vinegar
2 tbs. oil
½ tsp. powdered mustard
2 tsp. Worcestershire sauce
½ tsp. freshly ground black pepper
1 tsp. sugar
½ tsp. paprika
1 clove garlic

Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

3 tbs. chopped parsley
1 tbs. vegetable oil
1 tbs. Worcestershire sauce
½ tsp. prepared horseradish
1 clove garlic, minced
1 20 oz. Can pineapple chunks in juice, drained

Half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

BARBECUED LONDON BROIL

4 to 6 servings
¾ c. Italian dressing
1 tsp. Worcestershire sauce
1 tsp. dry mustard
¼ tsp. thyme, crushed
1 medium onion, sliced
1 pound flank steak, scored
2 tbs. butter, melted

Combine first 4 ingredients, add onion and marinate flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

BARBECUED POTATOES and CHEESE

1-1/2 cups shredded cheddar cheese
1 can (10-3/4 oz.) condensed cream of mushroom soup
1/3 cup milk
2 tbs. barbecue sauce
¼ tsp. oregano
¼ tsp. salt
1/8 tsp. pepper
4 cups thinly sliced potatoes (4 medium-sized potatoes)

GRILL RECIPE SUGGESTIONS

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

VEGETABLE KABOBS

3 medium-sized zucchini
12 cherry tomatoes
12 fresh mushrooms
Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into 1/2 inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

FAJITAS

1-1/2 lb. flank steak or boned chicken breasts
2 tbs. oil
1/2 cup lime juice
1/2 tsp. salt
1/2 tsp. celery salt
1/4 tsp. garlic powder
1/2 tsp. pepper
1/4 tsp. oregano
1/4 tsp. cumin
Flour tortillas lemon

Pound flank steak to 1/4 inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a pre-heated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

BEEF AND LAMB KABOBS

Serve 4
1/2 lb. boneless sirloin or beef cut into 1" cubes
1/2 lb. boneless loin of lamb cut into 1" cubes
2/3 c. water, divided
1/4 c. chopped onion
2 tbs. soy sauce
1/4 c. vegetable oil, divided
1 tbs. dark brown sugar
1 tbs. fresh lemon juice
2 cloves garlic, minced
1/4 tsp. ground cumin
1/4 tsp. ground coriander
1/4 tsp. ground turmeric
1/8 tsp. ground red pepper
1/8 tsp. ground ginger
1 red pepper cut into chunks
1 large banana, cut into chunks
8 small mushrooms
1/3 c. smooth peanut butter

In blender, process 1/3 c. water, onion, soy sauce, 2 tsp. oil and the next 8 ingredients until smooth. Pour over meat cubes and marinate about 4 hours, turning occasionally. Drain and reserve marinade. Onto to four 12" skewers alternately thread meat, pepper, banana and mushrooms. Preheat grill. Brush the kabobs with oil. Grill 7-8 minutes each side.

Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

EGGPLANT CAVIAR

1 large eggplant
2 tbs. olive oil
2 tbs. wine vinegar
2 tbs. finely chopped onion
1/2 clove garlic, minced
1 medium tomato, chopped salt and pepper
Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

GRILL RECIPE SUGGESTIONS

CHICKEN TANDOORI STYLE

8 large chicken thighs or drumsticks

1 c. plain nonfat yogurt

½ c. lemon juice

2 tsp. salt

½ tsp. cayenne

½ tsp. black pepper

½ tsp. crushed garlic

½ tsp. grated ginger

1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone.

Rotis using the rotisserie burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

SPARE RIBS

Marinade:

1 c. soy sauce

½ c. honey

½ c. vinegar

½ c. dry sherry

2 tsp. chopped garlic

2 tsp. sugar

1 c. water

1 chicken bouillon cube

1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of

the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotisserie burner on high. Rotis for 50 minutes or until done.

PORK ROAST

Apple cider vinegar basting sauce:

1 c. apple cider vinegar

6 oz. water

½ stick butter

Salt, pepper, parsley and garlic seasoning

2 oz. lemon juice

10 lbs. pork roast

Time: 1-1/2 hours to 2 hours

Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotis burner. Turn control knob to high. Use the above basting sauce for rotissing.

TURKEY

12 lb. turkey

Beer basting sauce:

1 can beer

12 oz. water

1 stick butter

1 tsp. salt

1 tsp. pepper

½ tsp. garlic flakes

1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotisserie burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

LIMITED WARRANTY

LIMITED WARRANTY

MODEL 720-0432

STAINLESS STEEL OUTDOOR GAS GRILL

Nexgrill Industries, Inc. warrants to the original consumer purchaser of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. There will be a shipping and handling charge for the delivery of the warranty part(s).

Component	Warranty Period
Grill Rods:	3 Years
Cart Frame:	3 Years
Grill Lid:	3 Years
Control Panel Housing:	3 Years
Side Shelves :	3 Years
Stainless Steel Burners:	lifetime
Rear Burner:	1 Years
Valves and Knobs:	1 Year
Ignition System:	1 Year
Gas Supply System:	1 Year
Casters:	1 Year
Temperature Gauge	1 Year
Thermostat, Indicator and Oven Light	1 Year

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Nexgrill Industries, Inc. under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Warranty claim procedure: If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 AM to 5 PM PST. Our number is 1-866-984-7455 and our FAX number is 1-909-598-7699. Please direct all correspondence to: **ATTN: Warranty Service Center.**

Product repair as provided under this warranty is your exclusive remedy. Nexgrill Industries, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Manufactured by: **Nexgrill Industries, Inc. 280 Machlin Court, City of Industry, CA 91789**

