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# Patio Range SS50072NG Owner's Manual

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SS50072NG](#)

PATIO RANGE

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----- Manual continues below part list -----

## Available Replacement Parts for Patio Range SS50072NG

<a href="#">POP01708004AP0</a>	STAINLESS STEEL HEAT PLATE
<a href="#">02623</a>	electrode; Chb, Sams
<a href="#">03350</a>	ign spark generator, various
<a href="#">P02008011A</a>	BURNER/MAIN 690055
<a href="#">4004B</a>	COOKING GRID STAINLESS STEEL

**QUESTIONS ??  
MISSING / DAMAGED PARTS ??**

**Please do not return this product to the store.**

**If a part is damaged or missing, simply call our Customer Service  
Department at 1-800-667-7313 and we will be happy to send you a**

**replacement part free of charge !**

**Thank you for your cooperation !**

**S.R. Potten Ltd.  
1645-50<sup>th</sup>, Avenue  
Lachine, Québec, Canada  
H8T 3C8**

**QUESTIONS ??  
PIÈCES MANQUANTES / ENDOMMAGÉES ??**

**S.V.P. ne pas retourner ce produit au détaillant.**

**Si une pièce est endommagée ou manquante, vous n'avez qu'à contacter  
notre Département de Service à la Clientèle au : 1-800-667-7313 et il nous  
fera plaisir de vous retourner une pièce de remplacement sans frais !**

**Merci de votre coopération !**

**S.R. Potten Ltée.  
1645-50e, Avenue  
Lachine, Québec, Canada  
H8T 3C8**

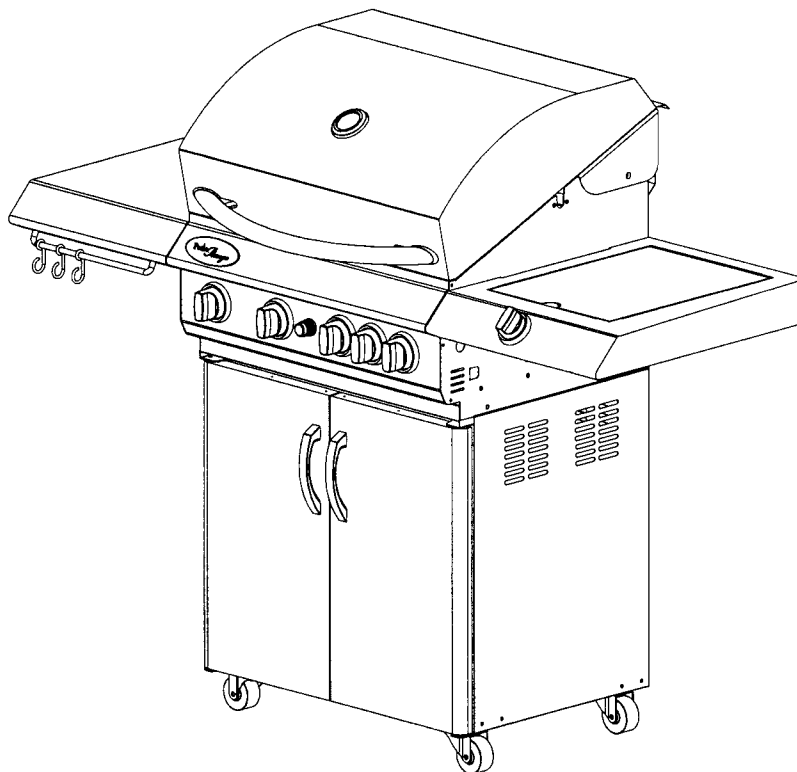
# Owner's Manual

## Liquid Propane Gas Grill

MODEL SS50072 LP

## Natural Gas Grill

MODEL SS50072 NG



MODEL SS50072 LP SHOWN

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

### **WARNING:**

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

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

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

**Important Note:** This grill is manufactured to exact specifications. Model SS50072 LP is certified for use with LP gas and Model SS50072 NG is certified for use with Natural Gas. **You can not convert this grill from one fuel type to the other.** For your safety, conversion kits are not available. Any attempt to convert your grill will void your warranty.

Imported by **S.R. Potten Ltd/Ltée**  
1645 – 50<sup>th</sup> AVENUE, LACHINE, QUEBEC,  
CANADA H8T 3C8  
TEL: 514-631-4995  
TOLL FREE: 1-800-667-7313  
FAX: 514-636-8185

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## Patio Range Warranty

### Full 1-Year Warranty on Grill

For one year from the date of purchase, the Manufacturer will repair or replace, at their option, any grill part (except for paint loss, rusting, AA batteries) that is defective in material or workmanship.

### Limited Warranty on Selected Grill Parts

From the date of purchase for the designated time periods stated below, the Manufacturer will replace the following grill parts if they are defective in material or workmanship. Some charges may apply for shipping and handling.

- **Lifetime of the grill:** Stainless steel parts (except for discoloration due to normal use or excessive heat, and scratches or dents caused by normal use and improper maintenance). Aluminum Castings (except for paint loss)
- **5 Years:** Stainless Steel Burners
- **For Warranty Service:** Call our Customer Service Dept. 8:00am - 5:00pm EST, Monday through Friday at 1-800-667-7313

### Warranty Restrictions:

- This warranty does not cover surface rust or natural oxidation.
- This warranty is void if grill is used for commercial or rental purposes.
- This warranty applies only when the grill is used in Canada.
- This warranty gives you specific legal rights, and you may also have other rights which vary from province to province. See back cover for warranty details.

### FOR YOUR SAFETY

If you smell gas:

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

## Read These Safety Instructions

### FOR YOUR SAFETY

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

### ⚠ WARNING

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

### ⚠ WARNING

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

### ⚠ WARNING

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

### ⚠ WARNING

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

### Grill Installation Codes

The installation must conform with local codes or in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas and Propane Installation Code.

### Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP gas) tank, not included with grill box. **Never** connect your gas grill to an LP gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, Regulator and/or grill.

1. The LP gas tank has a Shut Off Valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP gas tank must also have a safety relief device that has a direct communication with the vapor space of the tank.
2. The tank supply system must be arranged for vapor withdrawal.
3. The LP gas tank used must have a collar to protect the tank valve.

#### Proper Placement and Clearance of Grill

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

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

#### **WARNING**

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

- **Never** connect an unregulated LP gas tank to your gas grill. The gas Regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank.
- Only use the Regulator and Hose Assembly supplied with your gas grill. Replacement Regulators and Hose Assemblies must be those specified by manufacturer.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Never fill the gas tank beyond 80% full. Have your propane gas dealer check the release valve after every filling to ensure that it remains free of defects.
- Always keep LP gas tanks in upright position.
- Do not store (or use) gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- An LP gas tank that is not connected for use must NOT be stored on bottom shelf inside cabinet or in the vicinity of this or any other gas grill.
- Do not subject the LP gas tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first, store it safely outside.
- LP gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas tank.

- The Regulator and Hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas Regulator Hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the Hose appears damaged do not use the gas grill, call our Customer Service Dept. for a replacement, at 1-800-667-7313.
- **Never** light your gas grill with the Lid closed or before checking to insure the Burner Tubes are fully seated over the Gas Valve Orifices.
- **Never** allow children to operate your grill. Do not allow children to play near your grill.

#### **WARNING**

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

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

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

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

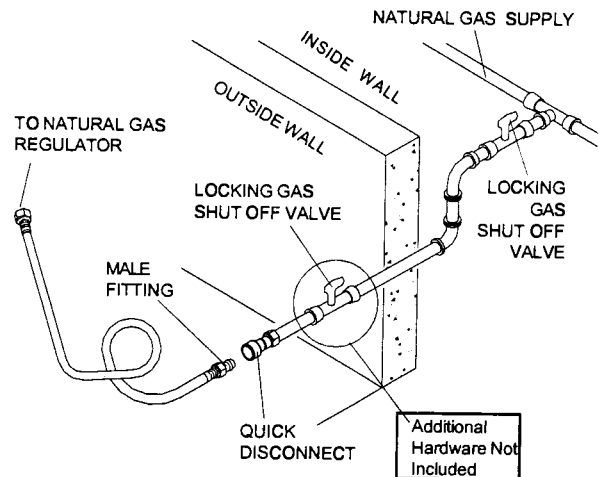
## Natural Gas Safety Instructions

- Your Natural Gas Grill is designed to operate on Natural Gas only, at a pressure of 7" water column (W.C.) (1/4 psig or 1.75 kpa), regulated at the residential meter. Check with your gas utility company for local gas pressure and with your local municipality for building code requirements. If your residential gas line pressure has not been regulated to 7" W.C., contact your local gas utility company for professional assistance.
- The gas pressure Regulator supplied with this appliance must be used. This Regulator is set for an outlet pressure of 4" W.C.
- It is recommended that a Shut Off Valve be installed at the gas supply source outdoors. Install at a point after the gas pipe exits the outside wall and before the Quick Disconnect Hose, or install it at the point before the gas line piping enters the ground. See Figure 1.

Figure 1.

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

Figure 1  
(For Natural Gas Model Only)



### Gas Line Piping

If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.

Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.

Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.

Plastic tubing is suitable only for outdoor, underground use.

Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.

Underground piping must have a minimum of 18" cover.

### Test Connections

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z223.1

## **⚠ DANGER**

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

## Assembly Instructions For Your Safety

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

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

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

### CAUTION:

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

## CAUTION: BEWARE OF FLASHBACK

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

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



## Tools Required for Assembly

- Phillips Head screw driver
- Long nose pliers - used to remove the Cotter Pin when cleaning the Burners
- Open-end wrench (included with Hardware Pack) used to tighten the Casters.

## Before Using Your Grill

To reduce the chance of "FLASHBACK" (see **CAUTION** at left) clean the Burner Tubes and Burners **before** fully assembling your grill. Remove the Cotter Pin from the rear underside of each Burner using a pair of long nose pliers. Carefully lift each Burner up and away from the Gas Valve Orifice, then refer to **Figure 2** and perform one of these three cleaning methods:

1. Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.
2. Use a Burner Cleaning Brush, or a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
3. Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the ports.



## WARNING

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside the Burner Tube before using your gas grill. See **Figure 3**. If the orifice is not inside the burner tube, lighting the Burner may cause explosion and/or fire.

Figure 3

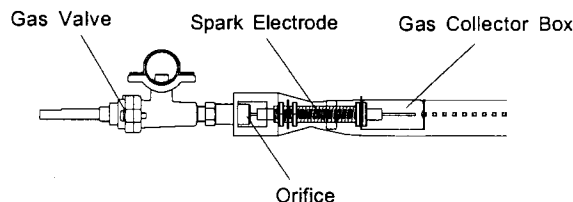
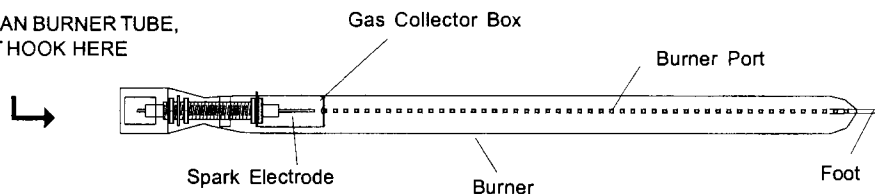


Figure 2

TO CLEAN BURNER TUBE,  
INSERT HOOK HERE



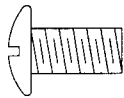
## Contents for Hardware Pack

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

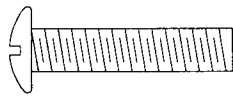
Component	Qty	Purpose of Components
1/4" x 1/2" Phillips Head Screw	20	Install Casters
1/4" x 1/2" Phillips Head Screw	8	Install Cart Side Panels
3/16" x 3/8" Phillips Head Screw	16	
3/16" x 3/8" Phillips Head Screw	4	Install Cart Rear Panel
3/16" Lock Nut	4	
3/16" x 1/4" Phillips Head Screw (found in Door Handle)	4	Install Door Handles
3/16" x 3/8" Phillips Head Screw	4	Install Right and Left Door
3/16" Lock Nut	4	
3/16" x 3/8" Phillips Head Screw	4	Install Upper Door Support Bracket
3/16" Lock Nut	4	
1/4" x 1-3/16" Phillips Head Screw	4	Install Grill Bowl
M4 x 10mm Self-Tapping Screw	1	Install Lighting Stick
1/4" x 1/2" Phillips Head Screw	8	Install Side Shelf Brackets
1/4" x 1/2" Phillips Head Screw	8	Install Left Side Shelf and Side Burner Frame
1/4" Lock Nut	8	
1/4" Lock Nut	2	Install Towel Bar and Tool Hooks
3/16" x 1/4" Phillips Head Screw	4	Install NG Regulator Assembly (For NG Model only)

**Contents for Hardware Pack P06021017A(LP) & P06021018A(NG)**

**Quantity of Each Hardware Piece:**



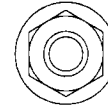
1/4" x 1/2"  
Phillips Head Screw  
QTY: 44



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



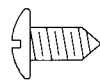
3/16" x 3/8"  
Phillips Head Screw  
QTY: 28



1/4" Lock Nut  
QTY: 10



3/16" x 1/4"  
Phillips Head Screw  
QTY: 4  
(found in Door Handle)



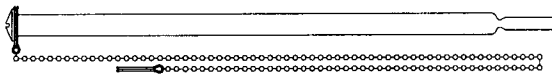
M4 x 10  
Self-Tapping Screw  
QTY: 1



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



3/16" Lock Nut  
QTY: 12



Manual Lighting Stick - QTY. 1



Door Handle - QTY. 2

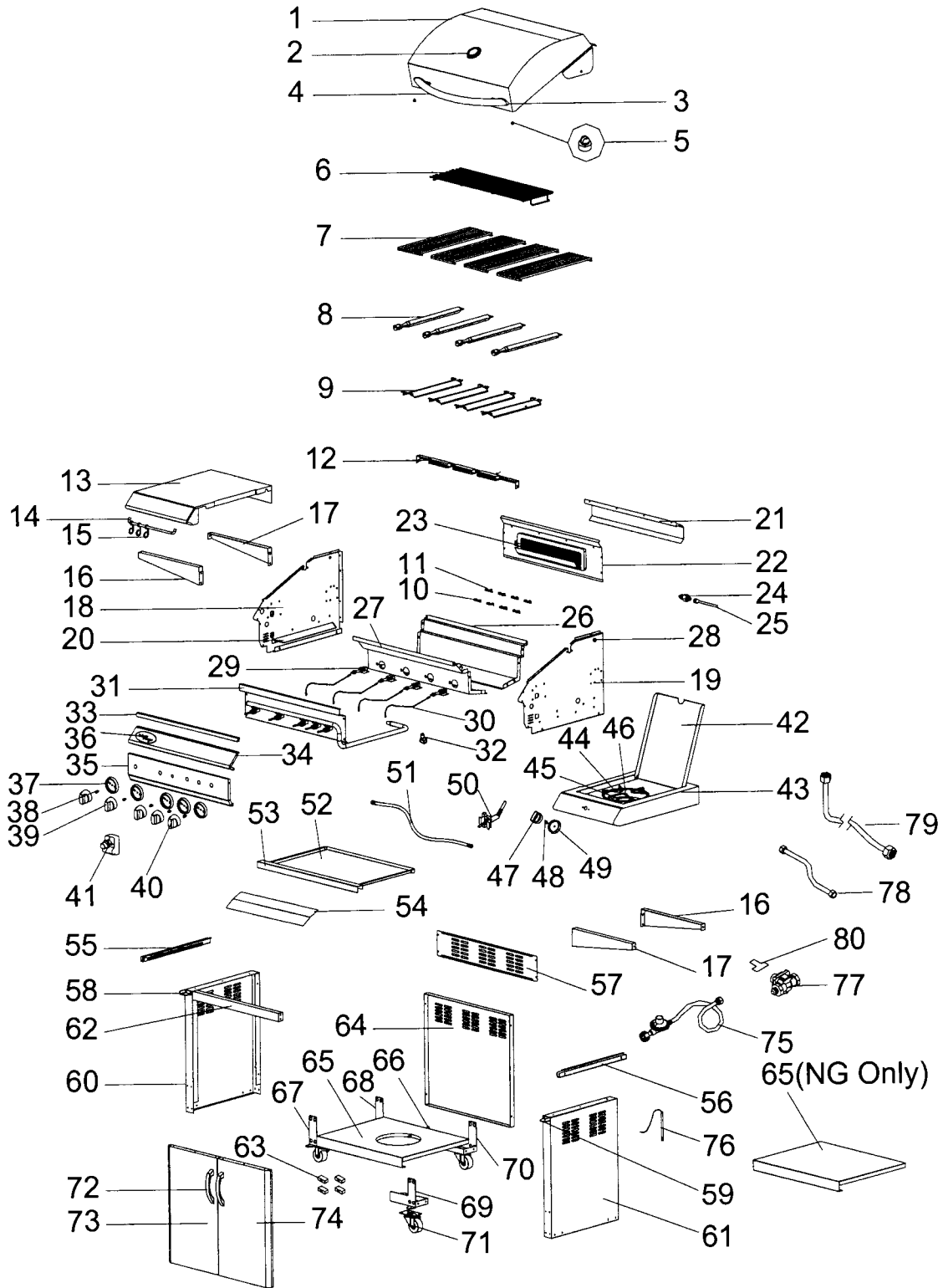


"AA" Battery - QTY. 1

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

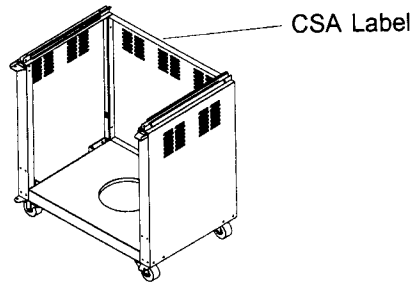
## SS50072 Parts Diagram

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



## SS50072 Parts List

REF#	DESCRIPTION	PART#	QTY.	REF#	DESCRIPTION	PART#	QTY.
1.	Lid Plate	P0011917MA	1	58.	Door Bracket, Left	P03302014A	1
2.	Heat Gauge	P00601061A	1	59.	Door Bracket, Right	P03302015A	1
3.	Lid Handle Bracket	P00303021A	2	60.	Cart Side Panel, Left	P07602012A	1
4.	Lid Handle	P00214002A	1	61.	Cart Side Panel, Right		1
5.	Protective Pad	P05518011I	2		(LPG)	P07603012A	
6.	Warming Rack	P01514004A	1		(NG)	P07603013A	
7.	Cooking Grid	P01604010A	4	62.	Upper Door Support Bracket	P01316002B	1
8.	Main Burner	P02008015A	4	63.	Door Magnet	P05523001K	4
9.	Flame Tamer	P01708004A	4	64.	Cart Rear Panel	P07701045A	1
10.	Flame Tamer Bracket, Front	P03328015A	4	65.	Bottom Shelf		1
11.	Flame Tamer Bracket, Rear	P03328017A	4		(LPG)	P01006002C	
12.	Burner Bracket	P0220406ED	1		(NG)	P01006003C	
13.	Side Shelf, Left	P01106005A	1	66.	Wing Bolt	S233G05461	1
14.	Towel Bar	P05212013A	1	67.	Caster Seat-A	P05327013T	1
15.	Tool Hook	P05514130A	3	68.	Caster Seat-B	P05327014T	1
16.	Side Shelf Bracket-A	P01204002B	2	69.	Caster Seat-C	P05327015T	1
17.	Side Shelf Bracket-B	P01206002B	2	70.	Caster Seat-D	P05327016T	1
18.	Bowl Panel, Left	P0072025EC	1	71.	Caster	P05110004D	4
19.	Bowl Panel, Right	P0072125EC	1	72.	Door Handle	P00201001C	2
20.	Grease Draining Plate	P06902005C	2	73.	Door Panel, Left	P04302026A	1
21.	Back Burner Wind Shield	P06905019B	1	74.	Door Panel, Right	P04303026A	1
22.	Back Burner Assembly	Y0310019	1	75.	LPG Regulator	P03601003A	1
23.	Back Burner Electrode	P02610005B	1	76.	Lighting Stick	P05507031E	1
24.	Back Burner Orifice		1	77.	NG Regulator	Y0080007	1
	(LPG)	P06528001A		78.	Extension Hose (NG only)	P03705027F	1
	(NG)	P06528002A		79.	Hose, 10ft. / NG	P03703002A	1
25.	Back Burner Extension Tube	P03717021B	1	80.	NG Regulator Bracket	P03328018A	1
26.	Bowl Panel, Rear	P0072541DC	1	-	Grill Cover	P07002042B	1
27.	Bowl Panel, Front	P0073841FC	1				
28.	Lid Hinge	P05501018A	2				
29.	Gas Collector with Electrode	P02609002B	4				
30.	Electric Wire Set	P02615075A	1				
31.	Gas Valve/Manifold Assembly		1				
	(LPG)	Y0060198					
	(NG)	Y0060199					
32.	Gas Fitting	P03906002A	1				
33.	Control Panel, Upper	P02907398S	1				
34.	Control Panel, Extension	P02907401S	1				
35.	Control Panel, Lower		1				
	(LPG)	P02907411H					
	(NG)	P02907411J					
36.	Name Plate	P00414038C	1				
37.	Control Knob Seat	P03413011J	5				
38.	Spring	P05504021A	5				
39.	Main Burner Control Knob	P03424231L	4				
40.	Back Burner Control Knob	P03428033J	1				
41.	Ignitor - 6 port	P02502145C	1				
42.	Side Burner Lid	P01127004B	1				
43.	Side Burner Frame	P02301013B	1				
44.	Pot Support	P00805010B	1				
45.	Side Burner	P02002012A	1				
46.	Side Burner Electrode	P02610005B	1				
47.	Side Burner Control Knob	P03401023J	1				
48.	Spring	P05504021A	1				
49.	Side Burner Control Knob	P03408051J	1				
	Seat						
50.	Side Burner Gas Valve		1				
	(LPG)	Y0060196					
	(NG)	Y0060197					
51.	Connect Hose		1				
	(LPG)	P03705026F					
	(NG)	P03705025F					
52.	Grease Tray	P0270613DC	1				
53.	Grease Tray Handle	P00213002B	1				
54.	Grease Tray Heat Shield	P06903031A	1				
55.	Bowl Bracket, Left	P01301003B	1				
56.	Bowl Bracket, Right	P01302003B	1				
57.	Bowl Wind Shield	P06906019C	1				



To order replacement parts:  
 Call our Customer Service Dept., 8am - 5pm EST,  
 Monday through Friday at 1-800-667-7313

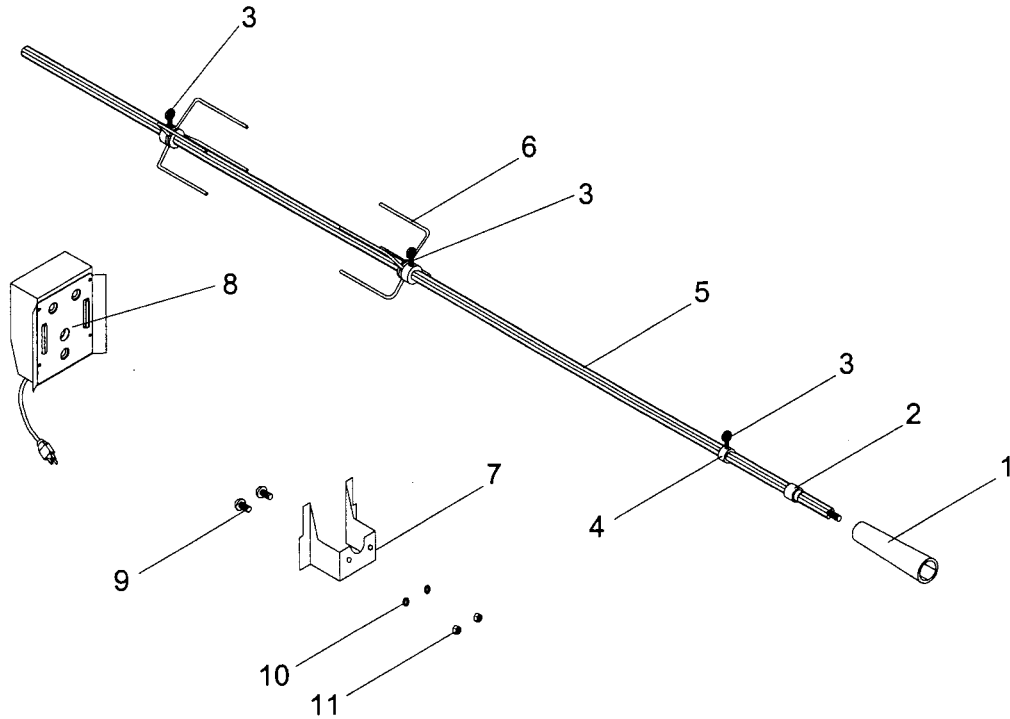
To make sure you obtain the correct replacement part (s) for your gas grill please refer to the parts list on this page. The following information is required to insure you receive the correct parts:

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

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

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


# Rotisserie Parts Diagram Y0250042



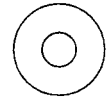
## Rotisserie Parts List

REF#	DESCRIPTION	PART#	QTY.
1.	Rot. Handle	P05508004E	1
2.	Rot. Bushing	P05508092F	1
3.	Rot. Thumbscrew 3/8"x1/2"	S196G06084	3
4.	Rot. Collar	P05508091F	1
5.	Rot. Spit	P05508093F	1
6.	Rot. Holding Fork	P05508090F	2
7.	Rot. Motor Bracket	P03307028A	1
8.	Rot. Motor/AC	P07101010A	1
9.	Rot. Screw #10-24x3/4"	S112G10124	2
10.	Rot. Washer	S411G03084	2
11.	Rot. Nut #10-24	S362G10124	2

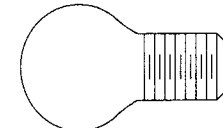
## Hardware for Rotisserie




Rot. Screw#10-24x3/4"  
UNC  
QTY. 2  
Ref.# S112G10124



Rot.Washer  
QTY. 2  
Ref.# S411G03084



Rot. Thumbscrew  
3/8"x1/2"  
QTY. 3  
Ref.# S196G06084



Rot. Nut.#10-24  
QTY. 2  
Ref.# S362G10124

## Cart Assembly Instructions

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

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

**1**

### Install Casters

- Place Left Cart Side Panel (parts are labeled L or R) upside down on the cardboard work surface, reverse side of shelf facing up.
- Install the Caster Seats (A,B) to Left Cart Side Panel using 8 of 3/16"x 3/8" Phillips Head Screw and 4 of 1/4" x 1/2" Phillips Head Screw.
- Repeat for installing the Caster Seats (C,D) to Right Cart Side Panel.

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

Cart Side Panel, Left

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

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

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

**2**

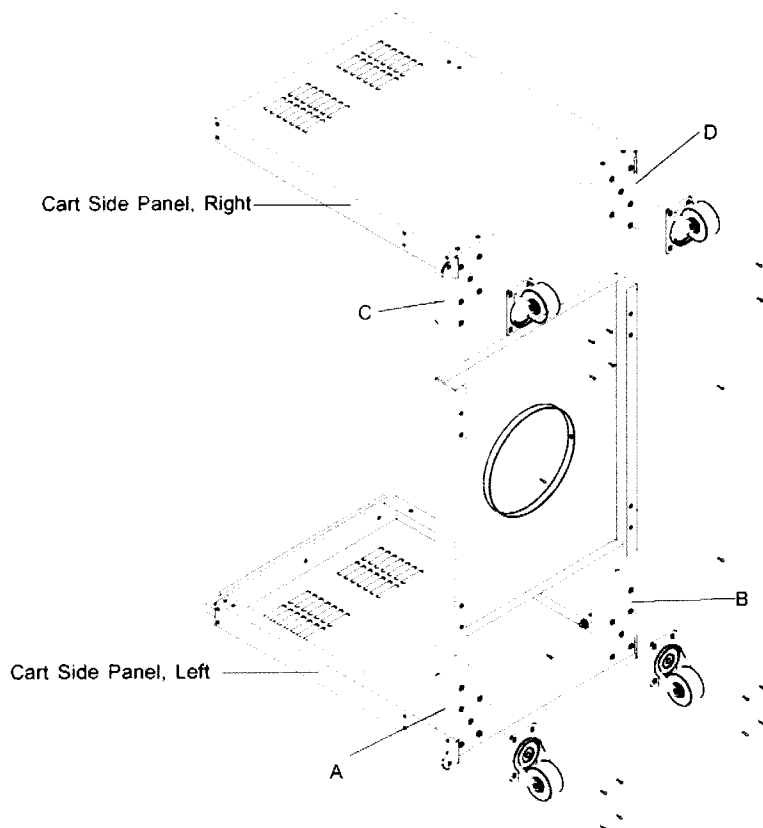
### Install Cart Bottom Shelf and Casters

- Install Cart Bottom Shelf using 4 of 1/4" x 1/2" Phillips Head Screws.
- Install the 4 Casters onto Caster Seats using 16 of 1/4" x 1/2" Phillips Head Screws.

1/4" x 1/2"  
Phillips Head Screw  
QTY: 20

Cart Side Panel, Right

Cart Side Panel, Left



# Cart Assembly Instructions

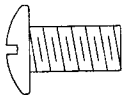
Remove all cart parts, hardware, and Grill Head from shipping boxes. Raise the Grill Lid and remove all packed components. Use the parts list to check that all necessary parts have been included.

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

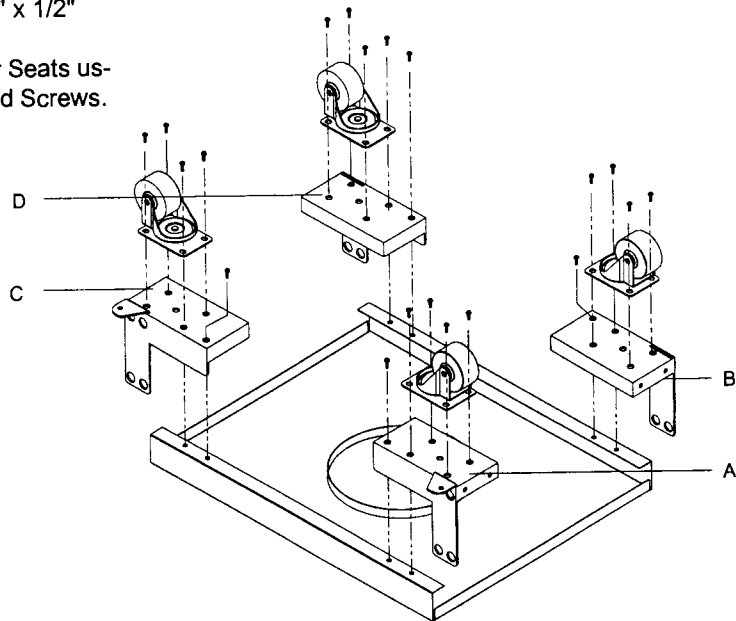
**1**

## Install Casters

- Place the Cart Bottom Shelf upside down on the cardboard work surface, reverse side of shelf facing up. Install the 4 Caster Seats (A, B, C, D) using 4 of 1/4" x 1/2" Phillips Head Screws.
- Install the 4 Casters onto Caster Seats using 16 of 1/4" x 1/2" Phillips Head Screws.



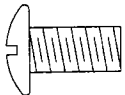
1/4" x 1/2"  
Phillips Head Screw  
QTY: 20



**2**

## Install Side Panels

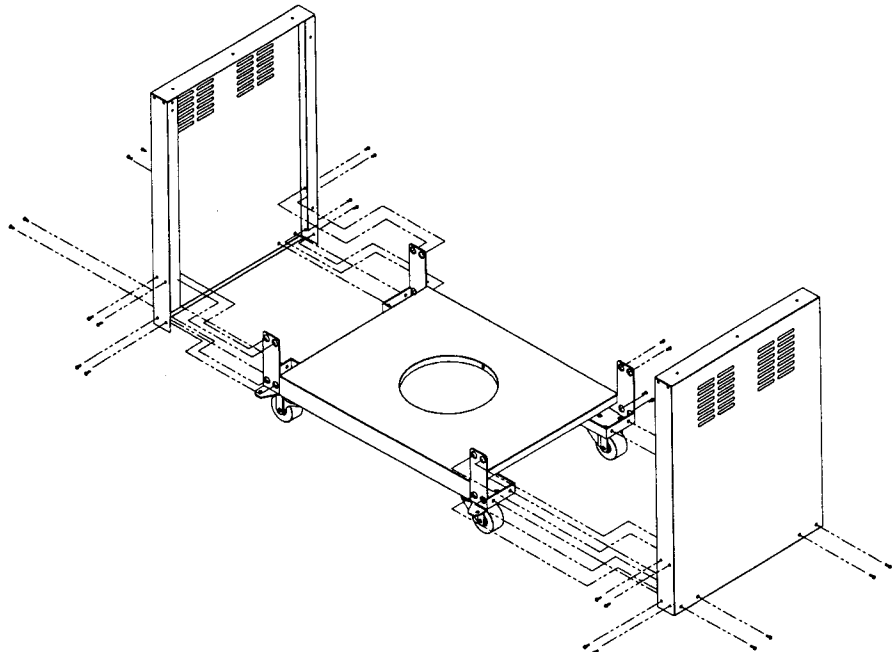
- Install the left and right Cart Side Panel ( parts are labeled L or R) to Cart Bottom Shelf using 8 of 1/4" x 1/2" Phillips Head Screws and 16 of 3/16" x 3/8" Phillips Head Screws.



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



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



### 3

#### Install Cart Rear Panel

- Install the Cart Rear Panel between the Cart Side Panels using 4 of 3/16" x 3/8" Phillips Head Screws and 4 of 3/16" Lock Nuts.

#### Install Door Handles

- Install the Door Handles to Doors using 4 of 3/16" x 1/4" Phillips Head Screws.



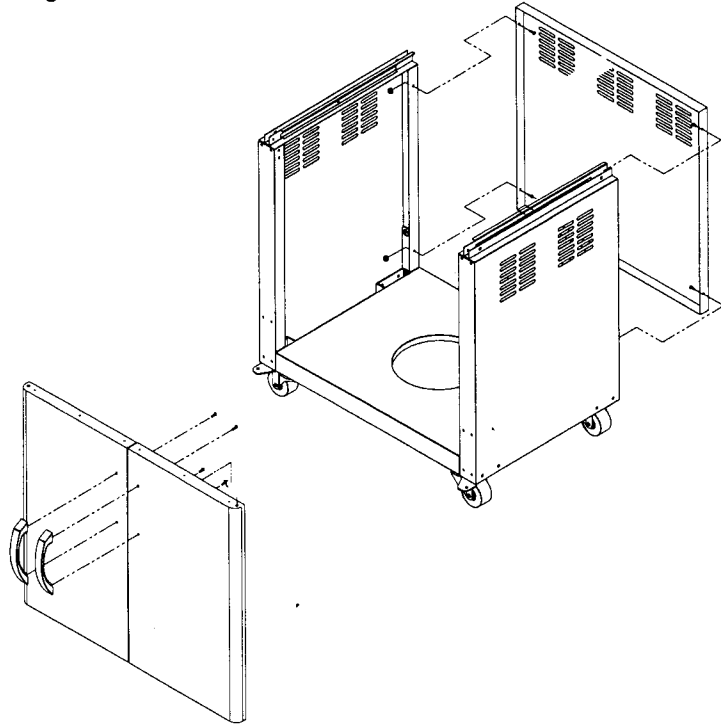
3/16" x 3/8"  
Phillips Head Screw  
QTY: 4



3/16" Lock Nut  
QTY: 4



3/16" x 1/4"  
Phillips Head Screw  
QTY: 4  
(found in Door Handle)



### 4

#### Install Right and Left Door

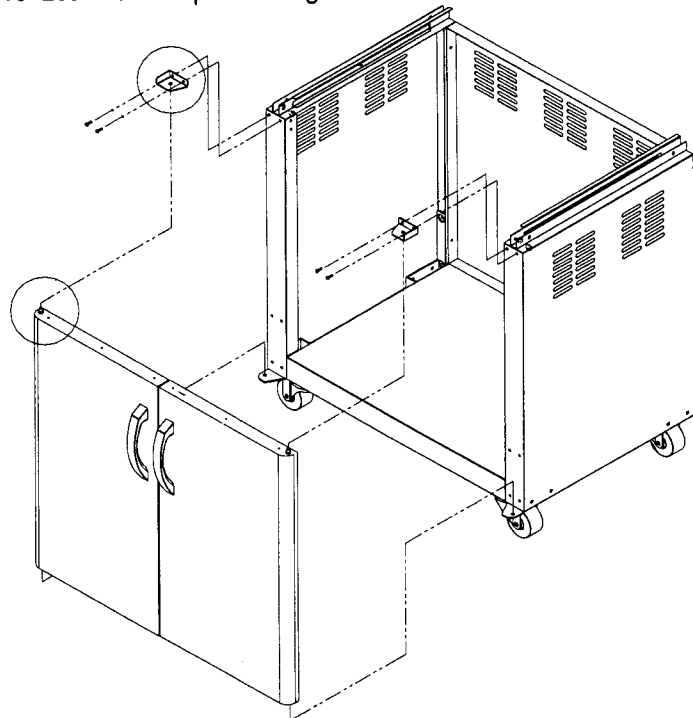
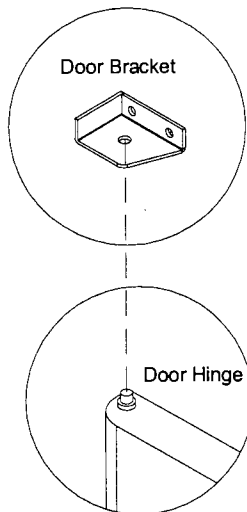
- Place the Lower Door Hinge on the Lower Door Bracket.
- Place Upper Left Door Bracket on Upper Left Door Hinge and attach to Cart Side Panel using 4 of 3/16" x 3/8" Phillips Head Screws and 4 of 3/16" Lock Nuts. Repeat for Right Door Panel.



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



3/16" Lock Nut  
QTY: 4



## 5

### Install Upper Door Support Bracket

- Install the Door Support Bracket using 4 of 3/16" x 3/8" Phillips Head Screws and 4 of 3/16" Lock Nuts.

### Install Grill Bowl

- Remove cooking components from Grill Head. With an assistant, lift and position Grill Head on the Cart.
- Tighten securely using 4 of 1/4" x 1-3/16" Phillips Head Screws.

### Install Lighting Stick

- Install the Lighting Stick using 1 of M4 x 10 Self-Tapping Screw.



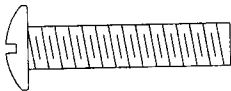
3/16" x 3/8"  
Phillips Head Screw  
QTY: 4



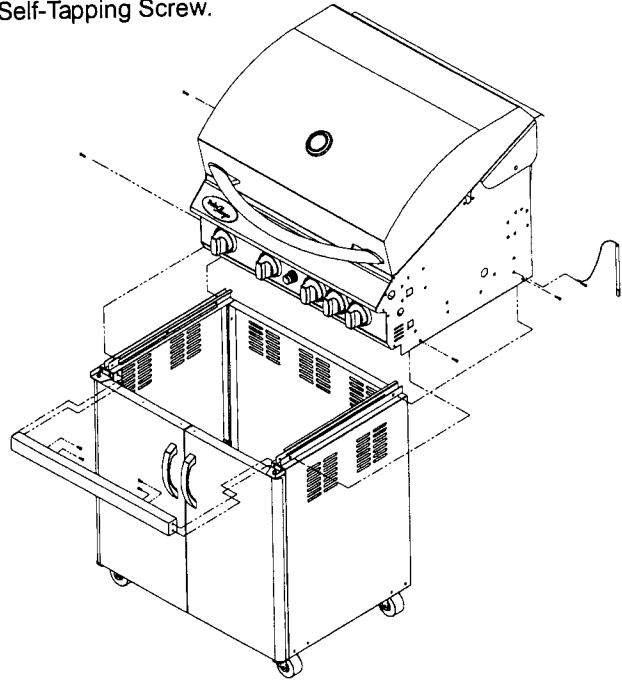
M4 x 10  
Self-Tapping Screw  
QTY: 1



3/16" Lock Nut  
QTY: 4



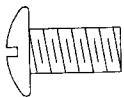
1/4" x 1-3/16"  
Phillips Head Screw  
QTY: 4



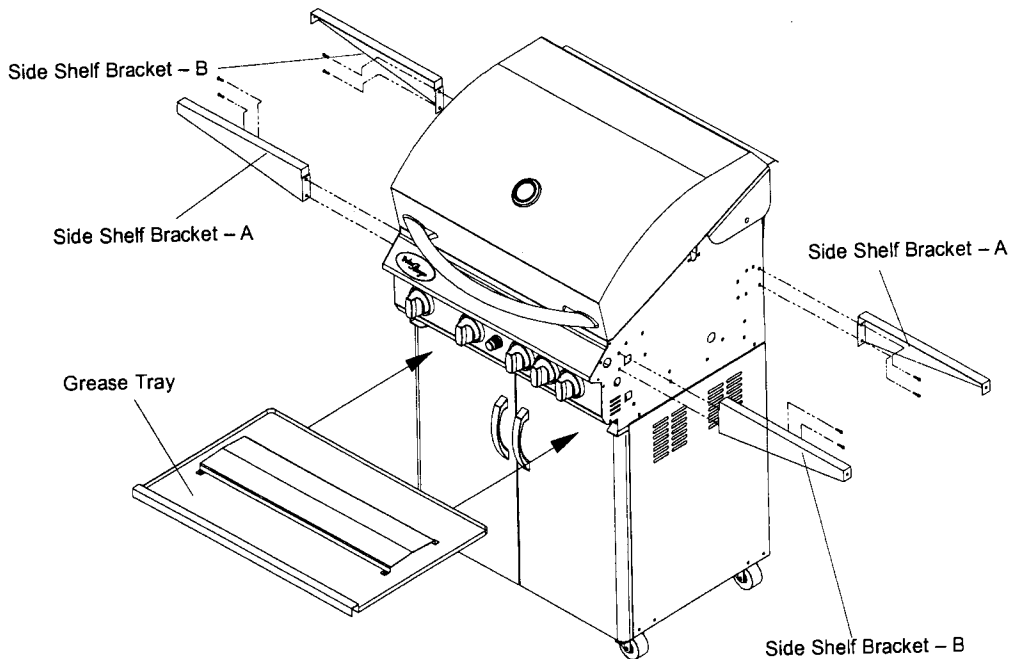
## 6

### Install Side Shelf Brackets

- Attach the Side Shelf Bracket – A to Right/Rear Bowl Panel using 2 of 1/4" x 1/2" Phillips Head Screws and attach the Side Shelf Bracket – B to Right/Front Bowl Panel using 2 of 1/4" x 1/2" Phillips Head Screws.
- Attach the Side Shelf Bracket – B to Left/Rear Bowl Panel using 2 of 1/4" x 1/2" Phillips Head Screws and attach the Side Shelf Bracket – A to Left/Front Bowl Panel using 2 of 1/4" x 1/2" Phillips Head Screws.
- From the front of the grill, slide the Grease Tray side tabs over the side rails underneath the Grill Bowl.



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



## Regulator Assembly

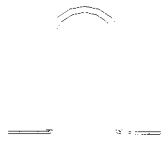
Place the LPG Regulator inside the cart through the opening above Cart Rear Panel. Press the hose of the LPG Regulator into the Hose Holder above Cart Rear Panel. Secure firmly using 2 of 3/16" x 3/8" Phillips Head Screws and 2 of 3/16" Lock Nuts.



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



3/16" Lock Nut  
QTY: 2

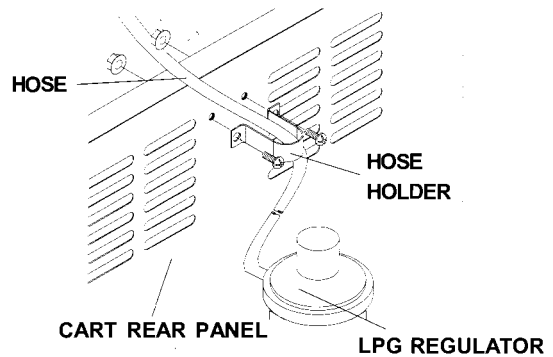


Hose Holder- QTY. 1  
(scale 1/2)  
powder coated in stainless steel color  
PART# P05536001P  
powder coated in black color  
PART# P05536001G

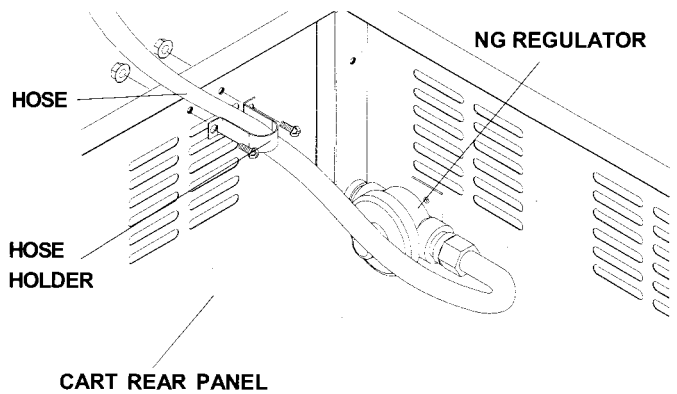
**Note:**

Cart Rear Panel  
PART# P07701047A (SS50072)  
PART# P07701045A (SS50072NG)  
PART# P07701046A (SS62884)  
PART# P07702037B (BM584)

### LP SHOWN



### NG SHOWN



## Assemblage Régulateur

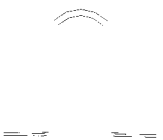
Placez le régulateur LP à l'intérieur du chariot à travers l'ouverture au haut du panneau arrière du chariot. Pressez le boyau régulateur LP dans le support de boyau au haut du panneau arrière du chariot le support du boyau solidement avec 2 vis à tête Phillips de 3/16" x 3/8" et 2 écrous de blocage de 3/16".



3/16" x 3/8"  
Vis à Tête Phillips  
QTÉ: 2



Écrou de blocage 3/16"  
QTÉ: 2

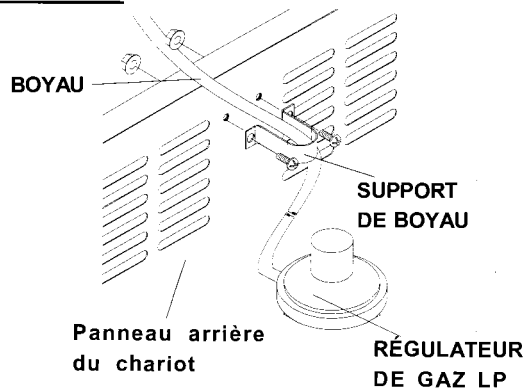


Support de boyau- QTÉ: 1  
(échelle 1/2)  
fini peint de couleur acier inoxydable  
Pièces# P05536001P  
fini peint de couleur noire  
Pièces# P05536001G

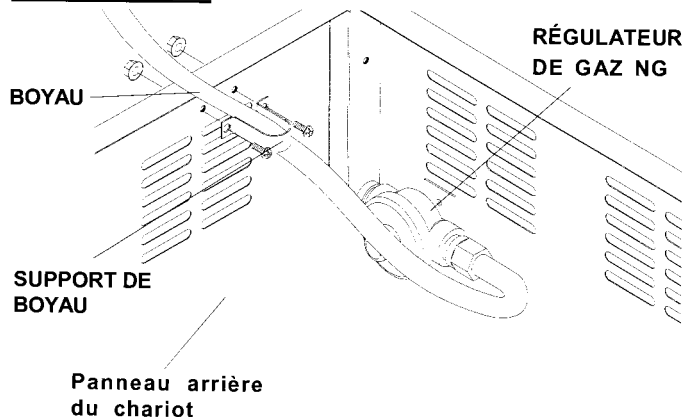
**Note:**

Panneau arrière du chariot  
Pièces# P07701047A (SS50072)  
Pièces# P07701045A (SS50072NG)  
Pièces# P07701046A (SS62884)  
Pièces# P07702037B (BM584)

### LP DÉMONTÉ

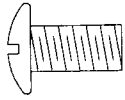


### NG DÉMONTÉ

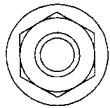


**7****Install Left Side Shelf and Side Burner Frame**

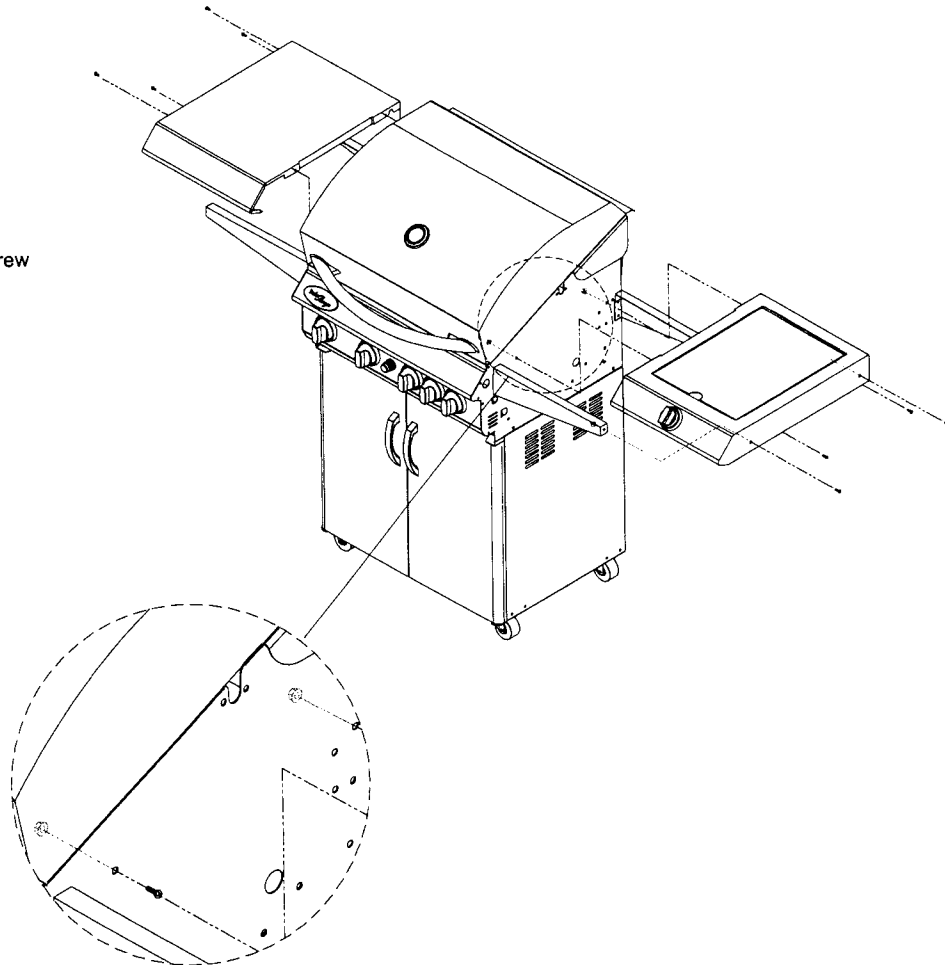
- Place the Side Shelf over the Left Side Shelf Brackets and Side Burner Frame over the Right Side Shelf Brackets using 4 of 1/4" x 1/2" Phillips Head Screws and 4 of 1/4" Lock Nuts.
- Tighten the Left Side Shelf and Side Shelf Brackets using 4 of 1/4" x 1/2" Phillips Head Screws and 4 of 1/4" Lock Nuts. Repeat for Side Burner Frame.



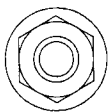
1/4" x 1/2"  
Phillips Head Screw  
QTY: 8



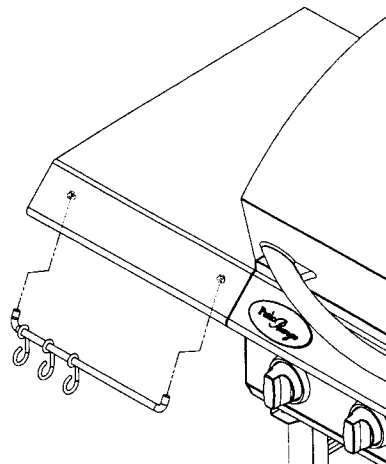
1/4" Lock Nut  
QTY: 8

**8****Install Towel Bar and Tool Hooks**

- Install the Towel Bar and Tool Hooks using 2 of 1/4" Lock Nuts.



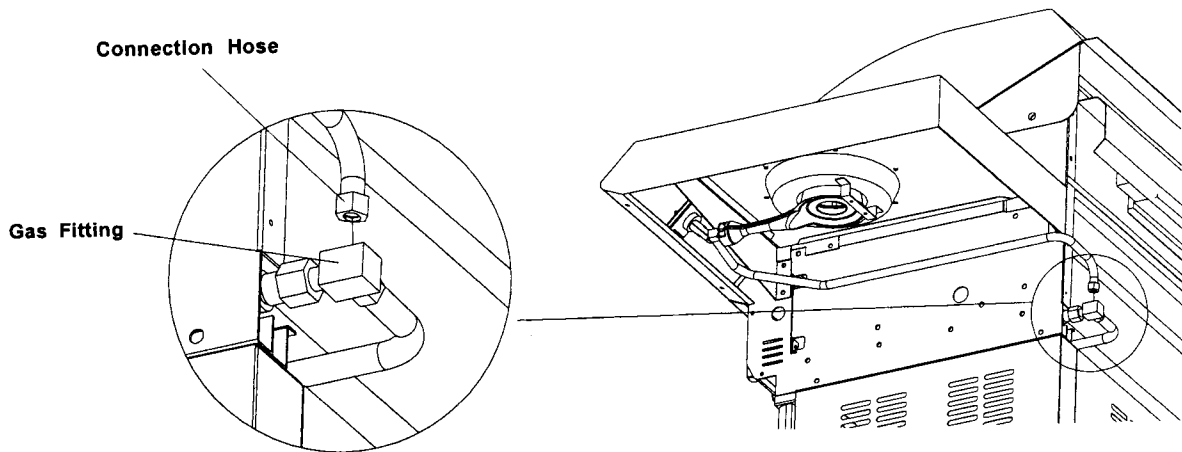
1/4" Lock Nut  
QTY: 2



# 9

## Install Connection Hose

- Install Connection Tube to Gas Fitting and secure firmly the brass nut of Connection Tube.



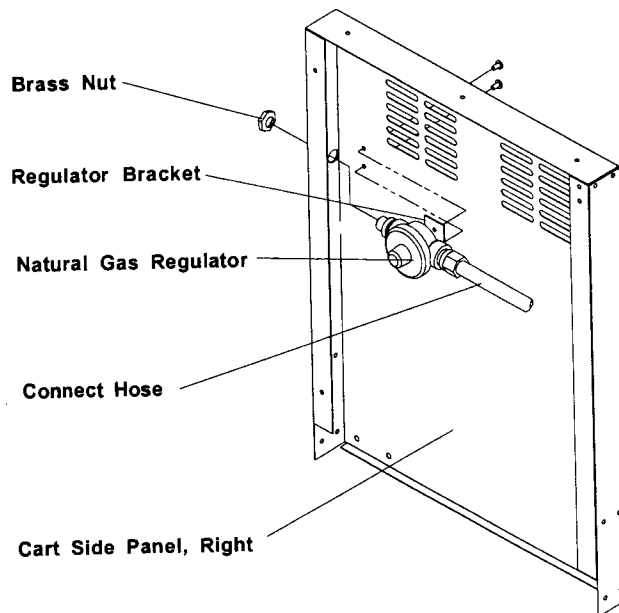
## Regulator Assembly(NG Only)

### Install NG Regulator Assembly (For NG Model only)

- Install NG Regulator Assembly to Right Cart Side Panel. Place the NG regulator into the hole on Right Cart Side Panel. Tighten securely using Brass Nut found in the NG regulator.
- Secure firmly the bracket using 2 of 3/16" x 1/4" Phillips Head Screws.



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



### Ignitor Battery Installation - See Figure 4

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

## Electrode Check

### Requires and assistant:

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

1. Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
2. Have an assistant stand behind to the right of the grill and look down at each Gas Collector Box. NEVER put your face inside Grill Head.
3. Push Ignition Cap. You should hear a clicking sound and your assistant should see a small blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
4. If no spark is seen the Spark Gap shown in Figure 5 needs to be adjusted as follows:
  - Using an adjustable wrench, loosen the inside Nut just until the Gas Collector Box can be maneuvered and turned upward.
  - The gap between the Spark Electrode Tip and Spark receiver should be approximately 3/16".
  - If the gap is wider than 3/16" use a pair of long hose pliers and gently squeeze the Gas Collector Box until the gap is correct.
  - Return the Gas Collector Box to its original horizontal position, secure the inside Nut and try the Electrode Check again.

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

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

Figure 4

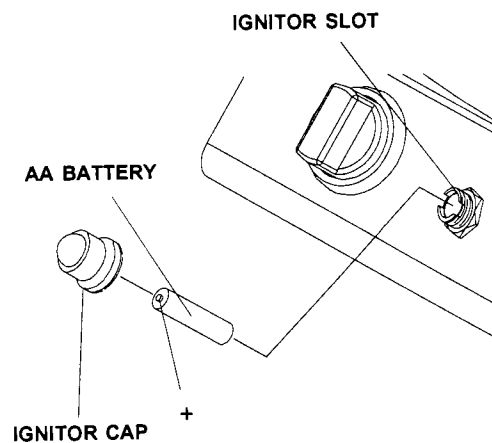
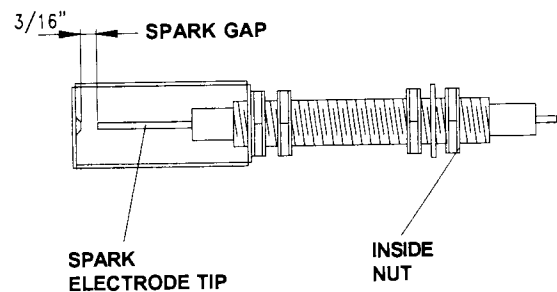


Figure 5 - Side View Gas Collector Box



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

### Installing Cooking Components

1. Place the Flame Tamers on the lower ledge above Burners. See **Figure 6**. Place 4 of Flame Tamers onto the Rack.
2. Place Cooking Grids on the ledge above Flame Tamers.
3. Place Warming Rack into the slot on the upper left and upper right of the grill bowl panels. See **Figure 6**.

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

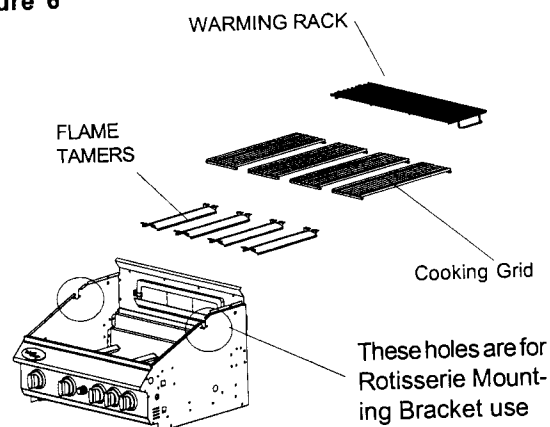
### Connecting A Liquid Propane Gas (LP gas) Tank To Your Grill

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

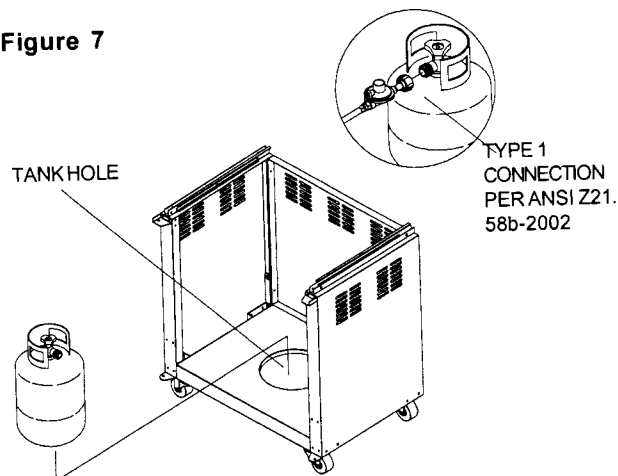
### Disconnecting A Liquid Propane Gas (LP gas) Tank From Your Grill

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

**Figure 6**



**Figure 7**



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

### Congratulations

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

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

## **⚠ WARNING**

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

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

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

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

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

### **Checking For Gas Leaks**

**Never** test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks. Follow these four steps:

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

## **Grill Lighting Instructions**

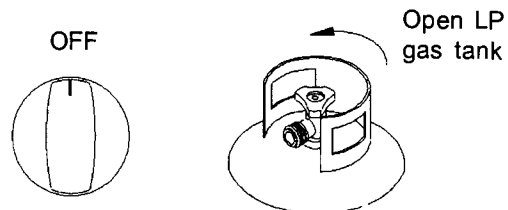
### **Basic Lighting Procedures**

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

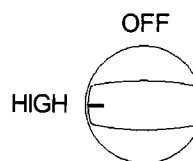
## **⚠ WARNING**

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

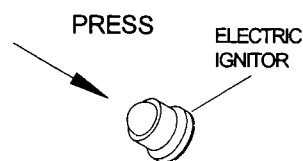
6. Set control knobs to OFF and open the LP gas tank valve slowly until 1/4 to 1/2 open.



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



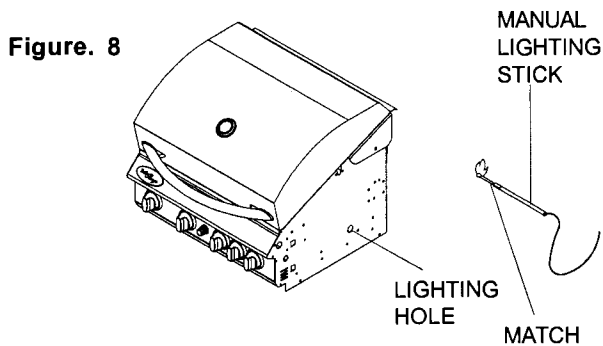
8. Immediately press the electric ignitor for 3-4 seconds to light the burner.



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

## Manually Lighting Your Grill by Match

To light your gas grill by match, insert a match into the Manual Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place Manual Lighting Stick through the Lighting Hole on the right side of the grill. See **Figure 8**. Turn the nearest Main Burner Control Knob to the HIGH setting to release gas. The Burner should light immediately.



### **⚠ WARNING**

**Never** lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the Lighting Hole or Burners, when lighting your grill by match.

### If the grill fails to light properly:

1. Turn gas off at source and turn the Control Knobs to OFF. Wait at least five minutes for gas to clear, then retry.
2. Check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate properly, turn the gas off at source, turn the Control Knobs to OFF, then check the following:
  - Misalignment of Burner Tubes over Orifices  
**Correction:** Reposition Burner Tubes over Orifices.
  - Obstruction in gas line  
**Correction:** Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
  - Plugged Orifice  
**Correction:** Remove Burners from grill by pulling Cotter Pin (beneath Burner) using Long nose pliers. Carefully lift each Burner up and away from Gas Valve Orifice. Remove the Orifice from Gas Valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, Cotter Pins and cooking components.

If an obstruction is suspected in Gas Valves or Gas Valve Bracket, please call the Customer Service Dept. at 1-800-667-7313.

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

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

Opening the tank valve all the way or too quickly is what triggers the Regulators safety device to shut down gas flow which prevents excessive gas flow to your grill. Lighting the Burner farthest from the fuel source every time will help eliminate air pockets in the Manifold. This procedure should be done every time a new LP gas tank is connected to your grill:

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

### **⚠ WARNING**

**Should a "FLASH-BACK" fire occur in/or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.**

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

# Rotisserie Instructions

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



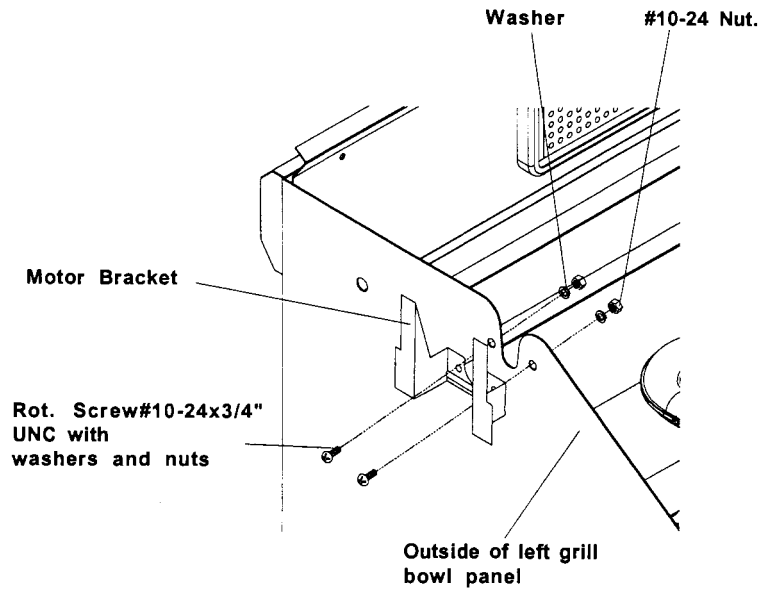
Rot. Screw #10-24x3/4" UNC x2



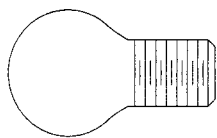
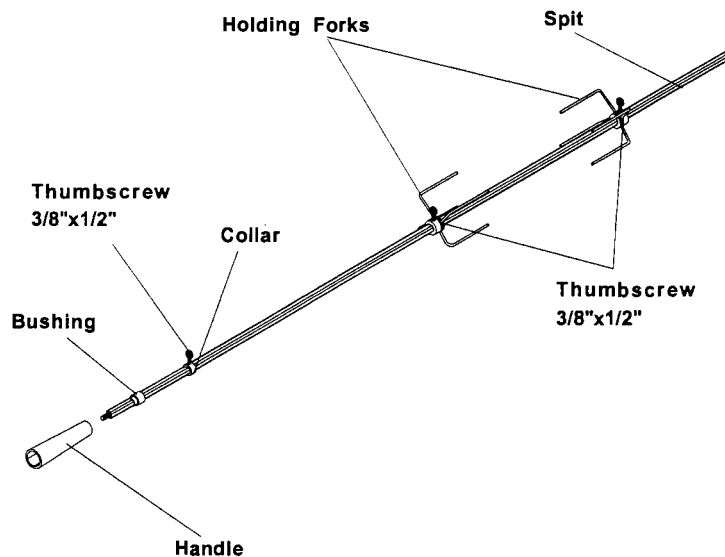
Rot. Washer x2



Rot. Nut #10-24 x2

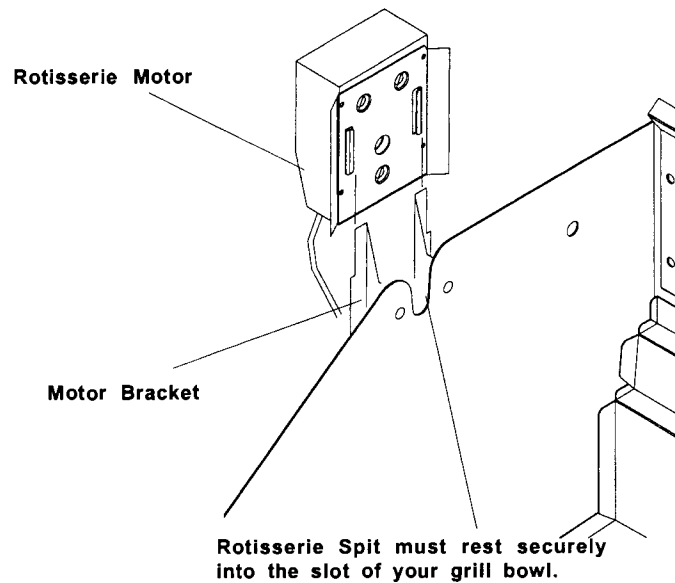


3. Slide a Holding Fork onto each end of the Rotisserie Spit. Adjust spacing between Holding Fork to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Collar and Bushing onto the the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie placed into your grill. Last, screw the Handle onto the threaded end of Rotisserie Spit as shown.

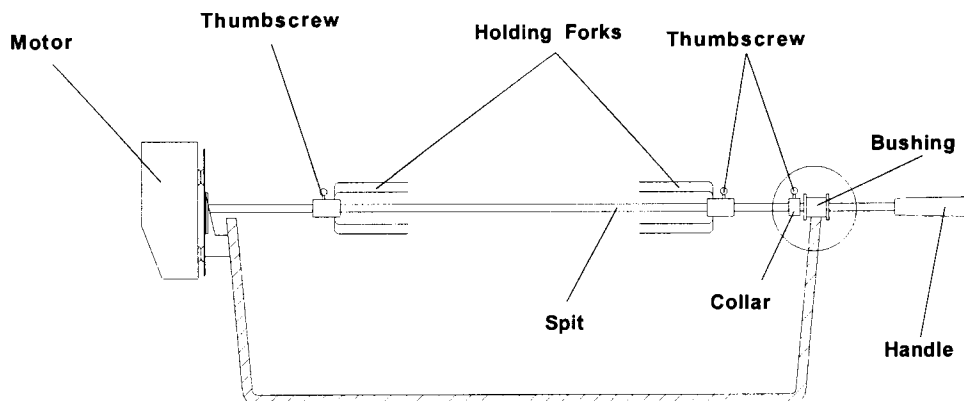


Rot.Thumbscrew 3/8"x1/2" x3

4. Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown. This is a universal Rotisserie Motor designed to fit a variety of grills. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation ensures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



5. Insert the assembled Rotisserie into Motor as shown below. The Motor should be on the left side of your grill and the Handle on the right side. Place the Bushing into the slot opening on the right side of your grill bowl, then tighten the Collar Thumbscrew to the left of the Bushing. The Collar will stabilize the Rotisserie during the cooking process and the Bushing allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



**The Bushing and Collar must always be used with this Rotisserie.**

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

## Using your Infrared Back Burner and Rotisserie

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

Rotisserie cooking is a slow cooking process and the maximum temperature you can expect to reach with the Lid closed is about 325 to 350°F.

### Read All Instructions:

1. Always attach the Rotisserie to the grill first, and then plug cord into a grounded outlet. To disconnect, turn Rotisserie "OFF" then remove plug from outlet.
2. Most grill surfaces and accessories are hot during and after cooking, so use reasonable care around grill, wear protective mitts and use the Rotisserie Handle.
3. The use of accessory attachments on the Rotisserie is not recommended by the manufacture and may cause injuries. Do not use this appliance for other than intended use.
4. Never line the bottom of your Grill Bowl with aluminum foil, sand or any grease absorbent substance.
5. Should a grease fire occur, turn the Burners and gas off and leave the Lid CLOSED until fire is out.

### Loading The Rotisserie

To load the Skewer begin with the Handle in place, and slide one of the Meat Holders (Prongs facing away from the Handle) onto the Skewer. Push the Skewer through the center of the food, and then slide the second Meat Holder, (prongs toward the food) onto the Skewer. It is very important to center and balance the food to be cooked on the Skewer then push the Meat Holders firmly together. Tighten the Wing Nuts with pliers. It may also be necessary to wrap the food with butcher string (never use plastic or nylon string) to secure any loose portions. Once the food is secure insert the Skewer into the motor. If needed, remove the grill Cooking Grids. Place a basting pan below the food to collect the juices and drippings as the food cooks. It is normal for the Skewer to flex when larger cuts of meats are being cooked. Start motor and cook food with the Lid closed.

### Back Burner Lighting Instructions

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

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

1. Open the Grill Lid.
2. Set all Control Knobs to OFF and open the LP gas Tank Valve slowly until 1/4 to 1/2 open. For Natural Gas open Shutt Off Valve at source completely.
3. Push and turn the Back Burner Control Knob to ON position. Push and hold electric ignitor button to ignite the Back Burner.
4. If the Burner does not light, turn the Control Knob to OFF, wait 5 minutes for gas to clear, then retry.
5. Once lit, the Back Burner will reach cooking temperature quickly. The orange/red glow will even out in about 5 minutes.



### WARNING

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



### WARNING

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

## Cleaning and Maintenance

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

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

### CAUTION:

Be sure your grill is OFF and cool before cleaning.

### Cleaning The Cooking Grids

Before initial use and as needed, wash your Grids with a mild detergent and rinse with hot water. For stubborn food residue use a degreaser and fiber or brass cleaning brush.

### Cleaning The Grease Tray and Receptacle

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

### Cleaning the Flame Tamers

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

### Annual Cleaning of The Grill Interior

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

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

5. Cover each gas Valve Orifice with aluminum foil.
6. Brush the inside and bottom of the grill with a brass wire brush or fiber cleaning pad, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
9. Replace the Burners and adjust the gas collector box. The edge of the collector box should be overlapping the Burner Port.
10. Replace Flame Tamers and the Cooking Grids.
11. Reconnect the gas source and observe the Burner flame for correct operation.

### Exterior Stainless Steel Surfaces:

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

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

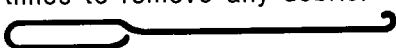
Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping boxes, call us 8:00am - 5:00 pm EST, Monday through Friday at: **1-800-667-7313**

### Cleaning The Burner Tubes and Burner Ports

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

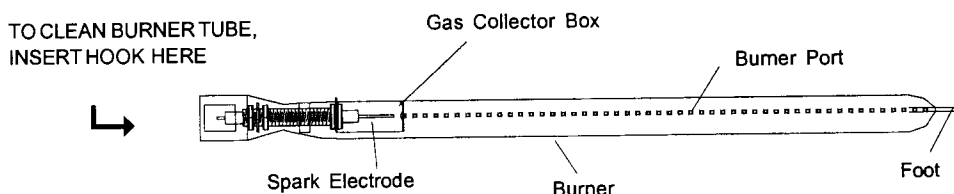
1. Turn all Control Knobs to the full OFF position.
2. Turn the LP gas Tank Valve to the full OFF position.
3. Detach the LP gas Hose and Regulator Assembly from your gas grill.
4. Remove the Cooking Grids, Flame Tamers, and Grease Trays from your grill.
5. Remove the Cotter Pin from the rear underside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

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



- Use a Burner Cleaning Brush or a bottle brush with a flexible handle. Run the brush through the Burner Tube and inside the Burner several times, removing any debris.
- Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the ports.

**Figure 2**



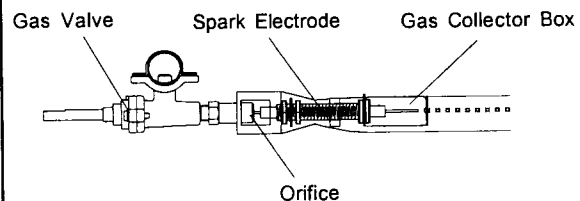
Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a wire brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to insure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

### **WARNING**

The location of the Burner Tube with respect to the Orifice is vital for safe operation. Check to ensure the Orifice is inside the Burner Tube before using your gas grill. See **Figure 3**. If the orifice is not inside the burner tube, lighting the Burner may cause explosion and/or fire.

**Figure 3**



## Frequently Asked Questions

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

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

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

**Answer:** U.S. Government regulates gas appliances and LP gas tanks. When regulations are changed the LP gas tank fittings are altered to insure compliance. If your LP gas tank does not fit the Hose and Regulator supplied with your new grill, the tank is outdated and must be replaced. **Note:** Effective April 1, 2002 all LP gas tanks sold must include an OPD Overflow Protection Device. This internal device prevents the LP gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

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

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

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

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

**Question: My grill does not light properly. Why?**

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

- Check LP gas supply. An empty LP gas tank weights about 20 pounds. A full tank weighs about 40 pounds.
- Check to insure all gas connections are secure.
- The Ignition AA battery may need replacing.
- Ignition wires may be loose. Remove the battery, inspect the Ignitor Junction Box found behind the Control Panel and connect any loose wires.
- Spark Electrode Tips may need repositioning. Refer to the electrode Check" procedures found on page 15.
- Check that the end of each Burner Tube is properly located over each Gas Valve Orifice.
- There may be an obstruction in the gas line. To correct this, remove LP gas Hose and Regulator or Natural Gas fuel line from your grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to your grill.
- If an obstruction is suspected in the Orifice or Gas Valves, call the Customer Service Helpline, at 1-800-667-7313.

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

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

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

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

**Answer:** The humming sound is gas flowing through the Regulator. A low volume of sound is normal and will not interfere with the operation of your grill. If the humming sound is loud and excessive you need to purge air from the gas line or reset the Regulator excess gas flow device as described above.

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

**Stainless Steel Cooking Grids:** Before initial use and as needed, wash Grids with a mild detergent and rinse with hot water. For stubborn food residue use a degreaser and fiber or brass cleaning brush.

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

**Grease Tray, Receptacle and Heat Shield:**

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

**Question: What causes a stainless steel to discolor?**

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

## Cooking Instructions

### **WARNING**

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

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

### **Burn-off**

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

### **CAUTION:**

Operating your grill on the HIGH setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended.**

### **Preheating**

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

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

### **Cooking Temperatures**

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

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

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

### **Direct Cooking**

The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct cooking requires the grill lid to be up.** This method is ideal for searing and whenever you want meat, poultry or fish to have an open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.

### **Indirect Cooking**

The indirect cooking method can also be used with the supplied cooking grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the burner lit on the opposite side. **Indirect cooking must be done with the lid down.**

### **Flare-Ups**

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

### **WARNING**

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

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

## LIMITED WARRANTY

S.R. POTTEN Ltd. warrants to the original owner of each Patio Range Gas Grill that it is free from defects in workmanship and materials under conditions of normal residential use. S.R. Potten Ltd. will repair or replace warranty parts according to the list on page 2 of this manual.

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

S.R. Potten Ltd. requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice as a proof of purchase.

This limited warranty does not apply to any damage due to transportation, installation, purchaser servicing, accident, abuse, fire, alteration of the product in any way, act of God, or failure to read and/or abide by any product warnings, or any parts or labor used to replace any part or parts covered under this limited warranty.

In no event, whether as a result of breach of Warranty or Contract, negligence, strict liability, or misrepresentation, will S.R.POTTEN Ltd. be liable for any incidental and/or consequential damages. S.R. Potten Ltd.'s liability is limited to the purchase price of the covered grill.

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

**For Warranty Service, please call our  
Customer Service Department at  
1-800-667-7313, Monday through Friday,  
8:00 AM TO 5:00 PM EST.**

**S.R. POTTEN LTD/LTÉE  
1645 – 50<sup>th</sup> AVENUE  
LACHINE, QUÉBEC, CANADA  
H8T 3C8**

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S.R. Potten Ltd. requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice as a proof of purchase.

This limited warranty does not apply to any damage due to transportation, installation, purchaser servicing, accident, abuse, fire, alteration of the product in any way, act of God, or failure to read and/or abide by any product warnings, or any parts or labor used to replace any part or parts covered under this limited warranty.

In no event, whether as a result of breach of Warranty or Contract, negligence, strict liability, or misrepresentation, will S.R.POTTEN Ltd. be liable for any incidental and/or consequential damages. S.R. Potten Ltd.'s liability is limited to the purchase price of the covered grill.

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

**For Warranty Service, please call our  
Customer Service Department at  
1-800-667-7313, Monday through Friday,  
8:00 AM TO 5:00 PM EST.**

**S.R. POTTEN LTD/LTÉE  
1645 – 50<sup>th</sup> AVENUE  
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H8T 3C8**