

THERMOS®

Owner's Manual

Assembly, Operation, Use and Care

GRILL 2 GO®

Advantage™



MODEL 08401506

THIS GRILL IS FOR OUTDOOR USE ONLY.



DANGER



If you smell gas:

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

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.

- To installer or person assembling grill: leave this manual with grill for future reference.
- To consumer: keep this manual for future reference.



DANGER



1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. If a fire should occur, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

If you have questions or need assistance during assembly, please call 1-800-435-5194.

To insure your satisfaction and for follow-up service, register your grill online at www.grillregistration.com

**CAUTION**

Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

Installation Safety Precautions

- This grill is designed for use with LP (propane) gas. The regulator/valve supplied must be used. Replacement parts must be those specified by the manufacturer.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, ANSI Z223.1 / NFPA 54. Storage and handling of liquefied petroleum gasses, ANSI / NFPA 58.** Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70.** Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

**DANGER**

Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

**WARNING**

Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

**CAUTION**

Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

Grill Service Center

- If you need help or warranty parts call **1-800-435-5194**. Business hours: 8AM - 6PM EST, Monday-Friday.
- To order non-warranty replacement parts or accessories call **1-800-993-2677** or send a FAX to **1-706-565-2121**.



IMPORTANT: Fill out the product record information below.

Model Number	_____
Serial Number	_____
	See rating label on grill for serial number.
Date Purchased	_____

**CAUTION**

For residential use only. Do not use for commercial cooking.

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	WARNING	
<p>Do not attempt to repair or alter the hose/valve/regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.</p>		

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LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

<u>SCOPE OF COVERAGE</u>	<u>PERIOD OF COVERAGE</u>	<u>TYPE OF FAILURE COVERAGE</u>
All Parts	90 days from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice. Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set forth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240**

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

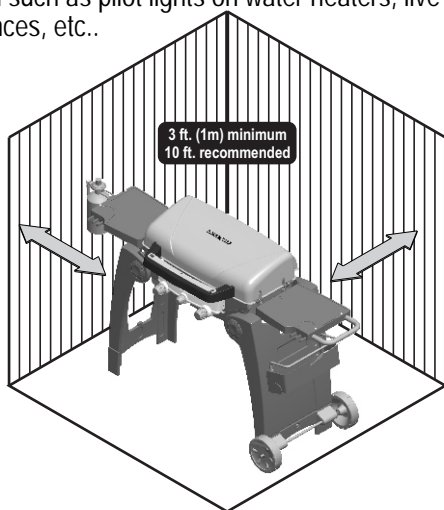


WARNING



For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn (i.e. gasoline, propane, or any other flammable liquid or gas).
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Never use regulator from this grill with any other LP appliance.
- When cooking, the appliance must be on a level surface in an area clear of combustible material.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. (Unless briquets are supplied with your grill.)
- This appliance is not intended for and should never be used as a heater.
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc..



• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.

- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**

LP (Liquefied Petroleum Gas)

- Is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- **LP gas is highly flammable and may ignite unexpectedly when mixed with air.**

Propane Cylinder Use (1 lb. Disposable)

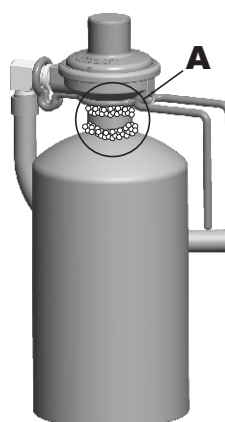
- Use only cylinder marked "Propane Fuel".
- Cylinder must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
- Size should be 4" diameter, 8" height, or 3" diameter, 10" height.
- Save cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. Gas cylinder must be upright in use.

Leak Testing (1 lb. Disposable) **IMPORTANT!**

- During leak test, keep grill away from open flames or sparks and do not smoke. Grill must be leak tested outdoors in a well ventilated area.
- Leak test must be repeated each time gas cylinder is replaced or after storage.

Materials needed include clean paint brush and 50/50 soap and water solution. Use mild soap and water. **• Do not use household cleaning agents.** Damage to components can result.

1. Be sure **control knob** on regulator is in "OFF" position.
 2. Brush soapy solution onto **connection** between gas cylinder and regulator at **(A)**.
- If growing bubbles appear, there is a leak. Retighten connection and repeat steps 1 and 2.



If you cannot stop a leak, remove gas cylinder from regulator and check for damaged threads, dirt and debris on regulator and gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. Remove any obstruction that may be found and repeat leak test. **If threads are damaged on either regulator or gas cylinder, replace.** Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at **1-800-241-7548**.



DANGER



- **NEVER** store a spare cylinder under or near the appliance or in an enclosed area.
- Never fill a cylinder beyond 80% full.
- An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

Safety Tips

- ♦ The use of alcohol, prescription or nonprescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- ♦ When grill is not in use, disconnect 1 lb. cylinder.
- ♦ Never move grill while in operation or still hot. Allow the appliance to cool before moving or storing.
- ♦ Use only tools supplied or plastic tools.
- ♦ Maximum load for side shelves is 10 lbs.
- ♦ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ♦ If you have a grill problem see the Troubleshooting Section.
- ♦ Light burners. Check to make sure they are lit, close the lid and warm up grill on high for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.
- ♦ Grill is not to be used as a heater.
- ♦ Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Ignitor Lighting

- ♦ **Do not lean over grill while lighting.**
- 1. **Open lid during lighting.** Make sure LP cylinder is properly connected to regulator.
- 2. Turn LEFT knob to HIGH. 🔥
- 3. Turn rotary ignitor knob (up to 5 times) to light. Be sure burner lights and stays lit.
- 4. If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure.
- 5. To ignite RIGHT burner, turn right knob to High 🔥 and repeat steps 3-4.
- 6. If IGNITOR does not work, follow match lighting instructions.



WARNING



Turn controls **OFF** and disconnect cylinder when not in use.



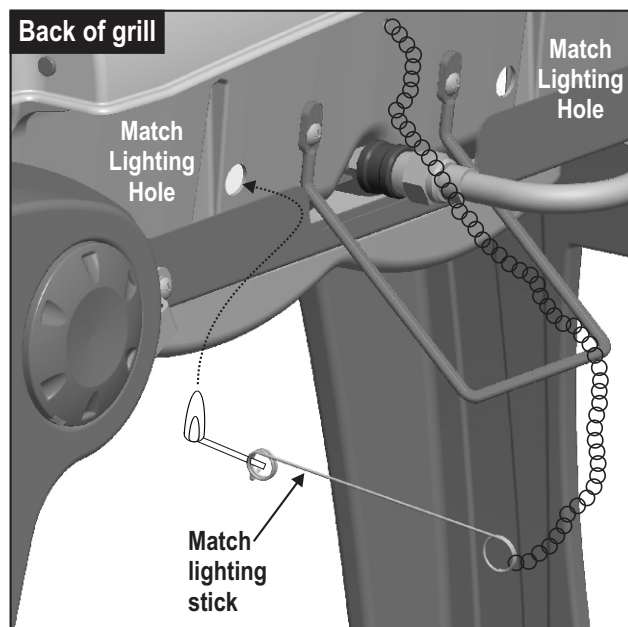
CAUTION



If ignition does **NOT** occur in 5 seconds, turn the burner controls **OFF**, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match Lighting

1. Attach match to match lighting stick, light match.
2. Insert lit match into match lighting hole. Turn gas to HIGH 🔥 for appropriate burner. Repeat on other burner.



Before Your First Cookout.

Leak test your grill. Light burners, check to make sure they are lit, close the lid and warm up grill on HIGH for 10 minutes. Curing of paint and parts will produce an odor only on first lighting.

Turning Grill Off

- Turn knobs to OFF position. Make sure knobs pop up. If it does not, discontinue use and order new part.
- Disconnect 1 lb. Cylinder.

Hose Check

- Before each use, check to see if hoses are cut, worn or kinked. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.



Normal Hose



Kinked Hose





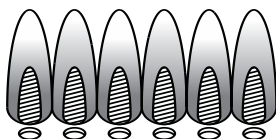
CAUTION



- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

Burner Flame Check

Light burner. Make sure burner stays lit while rotating the control knob from HIGH  to LOW . Always check flame prior to each use.

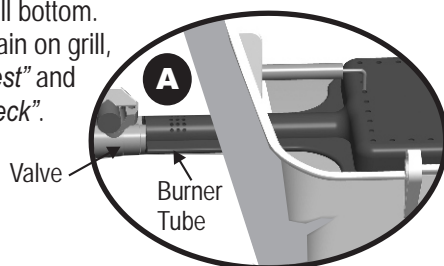


Cleaning The Burner Assembly

1. Turn gas off at control knobs and LP cylinder.
2. Remove cooking grids and vaporizer tents.
3. Remove pal nuts on burners. Unscrew electrode and move to the side to remove burner. **NOTE: Do not pull electrode out.**
4. Under grill remove grease tray. Clean with soap and water.
5. Wipe ceramic electrode with rubbing alcohol and cloth.
6. Clean burners exterior with soap and water. Lay burners on flat surface, insert garden hose (preferably with nozzle), into burner tubes forcing water through tubes. Make sure water comes out of every porthole. Open clogged portholes with a thin wire. **Shake out excess water** and examine porthole. Due to normal wear and corrosion some portholes may become enlarged, if so replace burner. If any horizontal cracks appear from porthole to porthole or large holes (other than portholes) are found replace burner.
7. If grill is to be stored, coat burners lightly with cooking oil. Wrap in protective cover to keep insects out. If not storing use following steps.

VERY IMPORTANT: Burner tubes must engage valve openings as shown (A).

8. Reattach burners and electrodes.
9. Reposition cooking grids and vaporizer tents. Place clean grease tray into grill bottom.
10. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".



Burner tubes correctly engaged in valves



CAUTION



NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.
2. Burner(s) will not light.
3. A small yellow flame from burner (should be blue).
4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP cylinder!

SOLUTION:

Wait for grill to cool.

Follow the "Cleaning the Burner Assembly" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should never be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Side Shelves:** Wash with warm soapy water and wipe dry.
 - Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic side shelves. Damage to and failure of shelves can result.
- **Non-Stick Cooking Surface:** Turn grill off before cleaning. While still warm, pour a cup of water over cooking surface to loosen grease and food particles and to speed cool-down. Wipe cooking surface with a paper towel or sponge. Once completely cool, cooking surface can be removed and washed with warm soapy water or placed in dishwasher.
- **Cooking Surface:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

Storing Your Grill

- Clean cooking surface and grease container.
- When LP cylinder is connected to grill, store outdoors in well-ventilated space and out of reach of children.
- Cover grill if stored outdoors.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors in well-ventilated space and out of reach of children.
- Leak test the grill after removing from storage and follow Cleaning Burner Assembly instructions before starting grill.
- Keep grill area clear and free from combustible materials (i.e. gasoline, propane or other flammable liquid or gas).
- Do not block holes in bottom or back of grill.

Non-Stick Cooking Surface Use and Care.

- Use only plastic tools.
- Do not cut food on surface.
- Do not put pots or pans on surface.
- Do not leave lid down for more than 10 minutes without food on the grill. Non-stick surface may be damaged.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

PARTS LIST – Model No. 08401506

Key	Qty	Description
A	2	Vaporizer Bar
B	1	Axle
C	2	Wheel Kit
D	1	Retainer Strap
E	1	Condiment Basket Kit
F	1	Hose/Regulator Kit
G	1	Lid Assembly Kit
H	1	Logo Plate
I	1	Handle Kit
J	1	Handle Light Kit
K	1	Lower Casting Kit
L	2	Snap Lock Bracket Kit
M	2	Side Handle Kit
N	2	Side Leg Support Kit
O	1	Left Leg Extension Kit
P	1	Right Leg Extension Kit
Q	1	Match Holder and Chain Assembly
R	2	Cooking Grate
S	2	Burner Kit
T	1	Valve Manifold Kit

Key	Qty	Description
U	1	Ignitor Kit
V	1	Control Panel Kit
W	1	Right side shelf assembly
X	1	Pull Handle, right side shelf
Y	1	Left Side Shelf Assembly
Z	1	Grease Tray Kit
AA	1	Cradle Kit
BB	1	Left Leg Kit
CC	4	Hubcap - Leg
DD	1	Right Leg Kit
EE	2	Control Knob
FF	1	Ignitor Knob
GG	2	Clevis pin & Cotter pin
HH	2	Wheel Spacer
II	2	Retainer Wheel/Axle
JJ	1	Rear Leg Support
KK	1	Gas Manifold Bracket
LL	1	Condiment Basket Wire
MM	1	Transport Snap Lock

Not Shown:

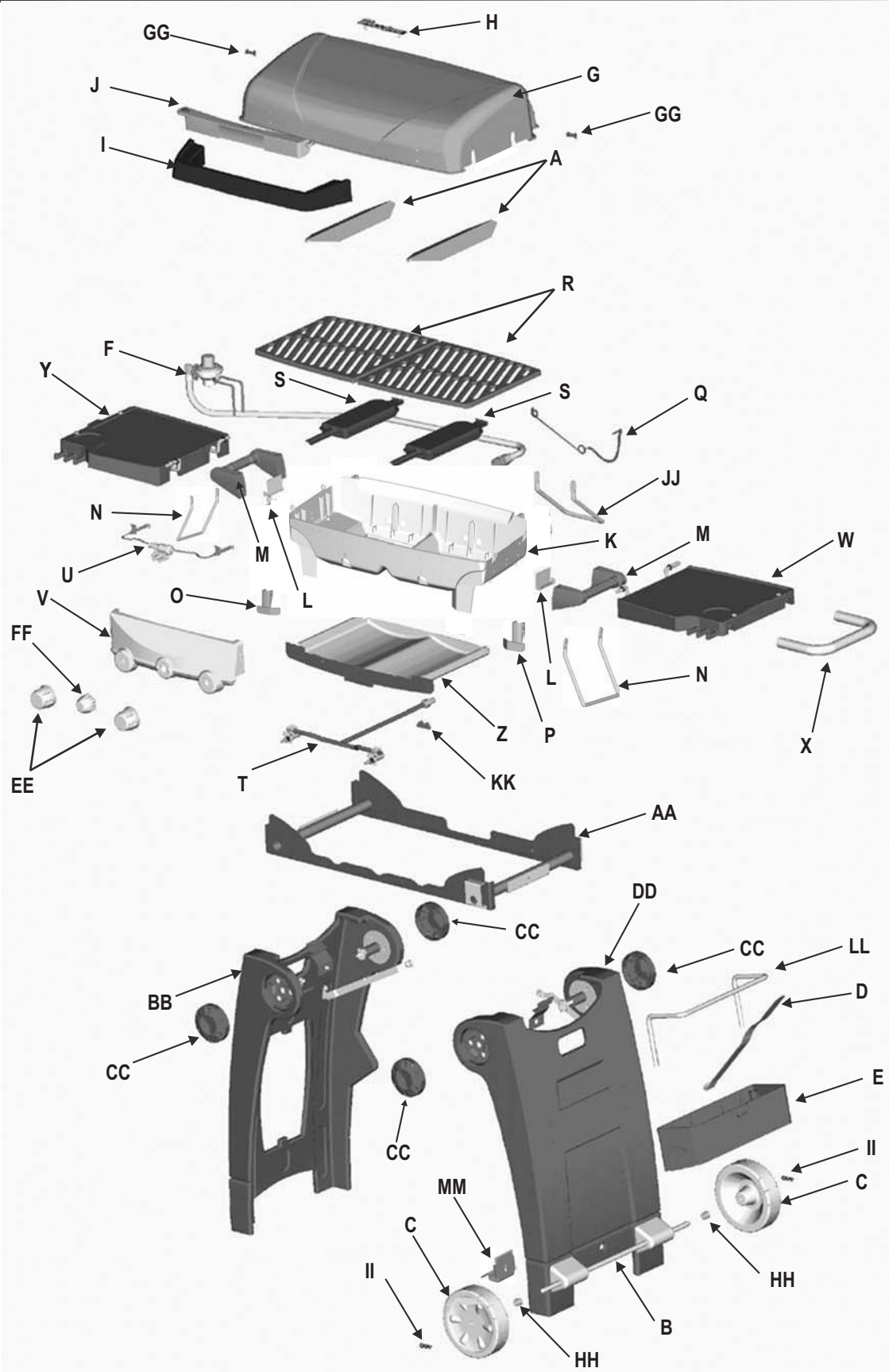
---	1	Hardware Pack
---	1	Assembly Manual, English
---	1	Assembly Manual, Spanish

Tools Required for assembly:

Adjustable Wrench - Not Provided · Phillips Screwdriver - Not Provided
Assembly Time: Approximately 20 - 30 minutes

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular model. However, the method of assembly remains the same.

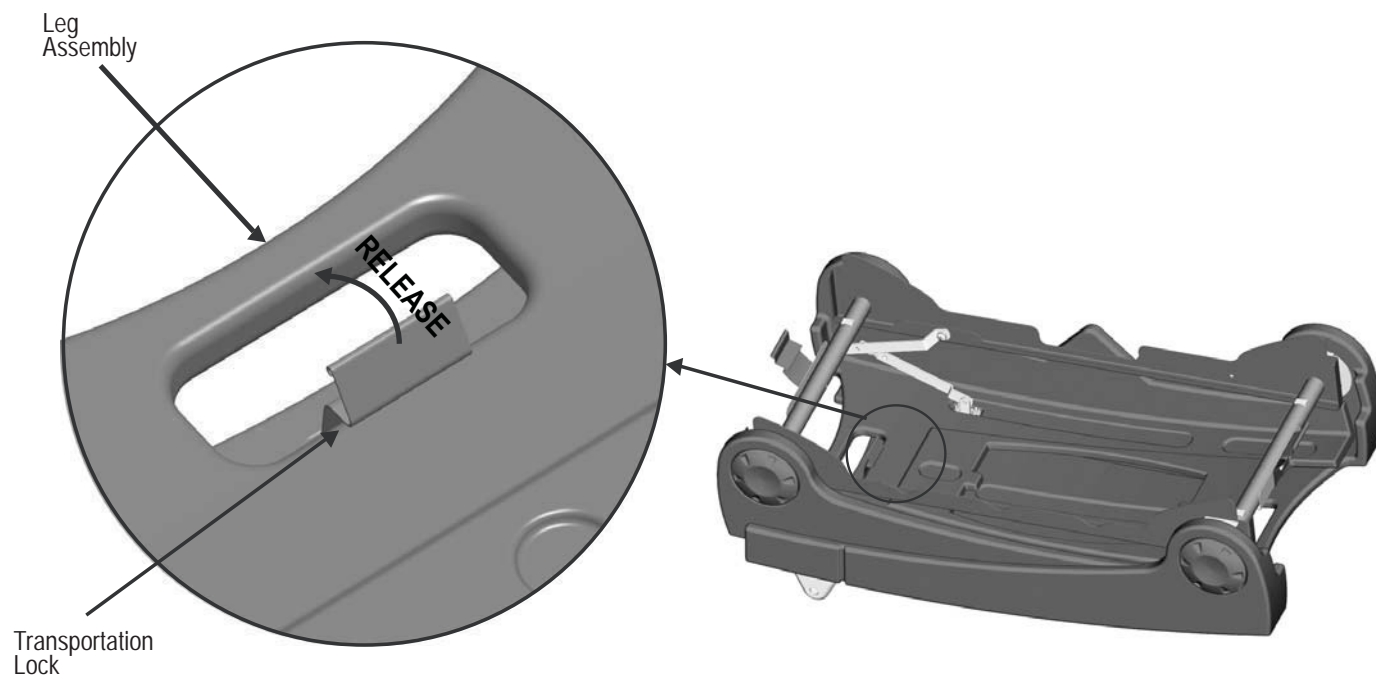
Parts Diagram - Model 08401506



NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

ASSEMBLY

- 1** 1) Remove all packaging materials from grill components at each step.
- 2) Remove all parts from box.
- 3) On leg assembly unlock transportation lock by releasing lever.

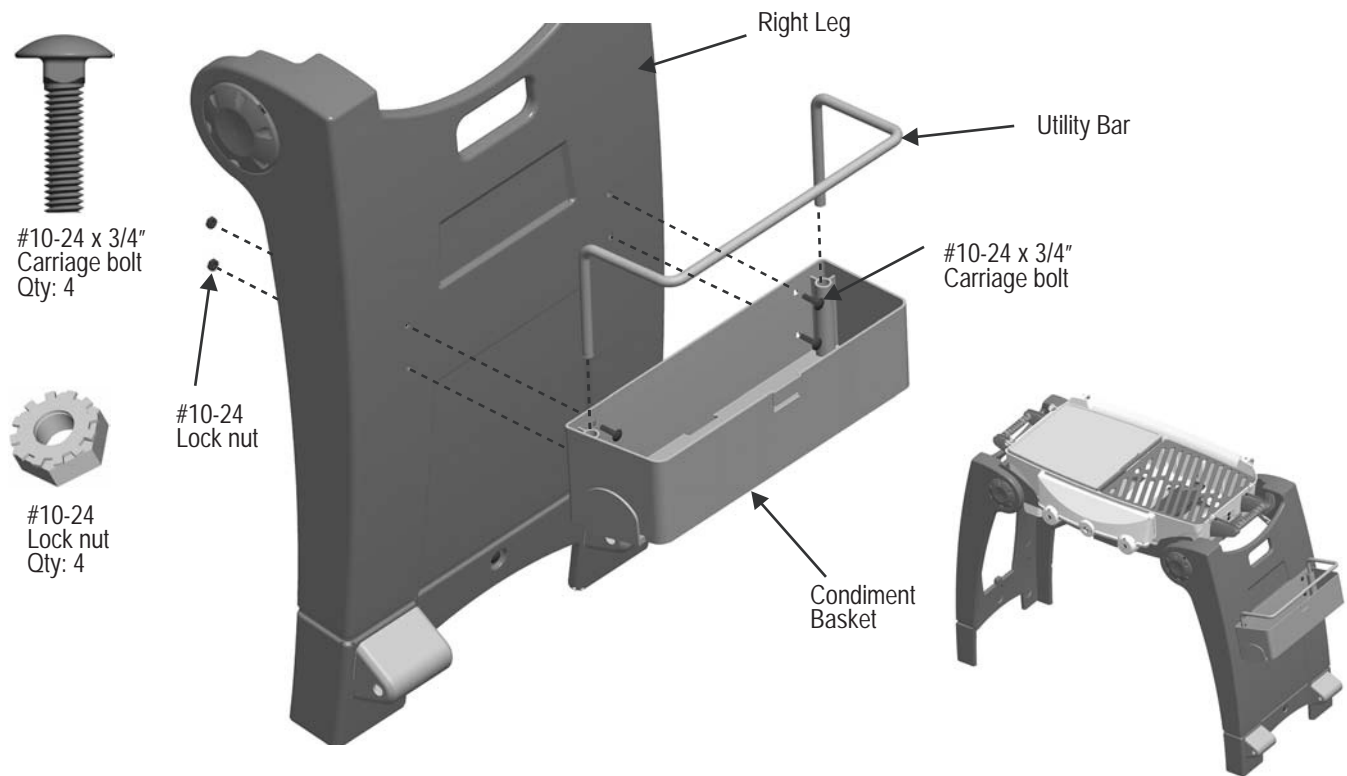


- 2** 1) Unfold legs to make leg assembly stand.
- 2) Push both stabilizer bars down to lock leg in place.

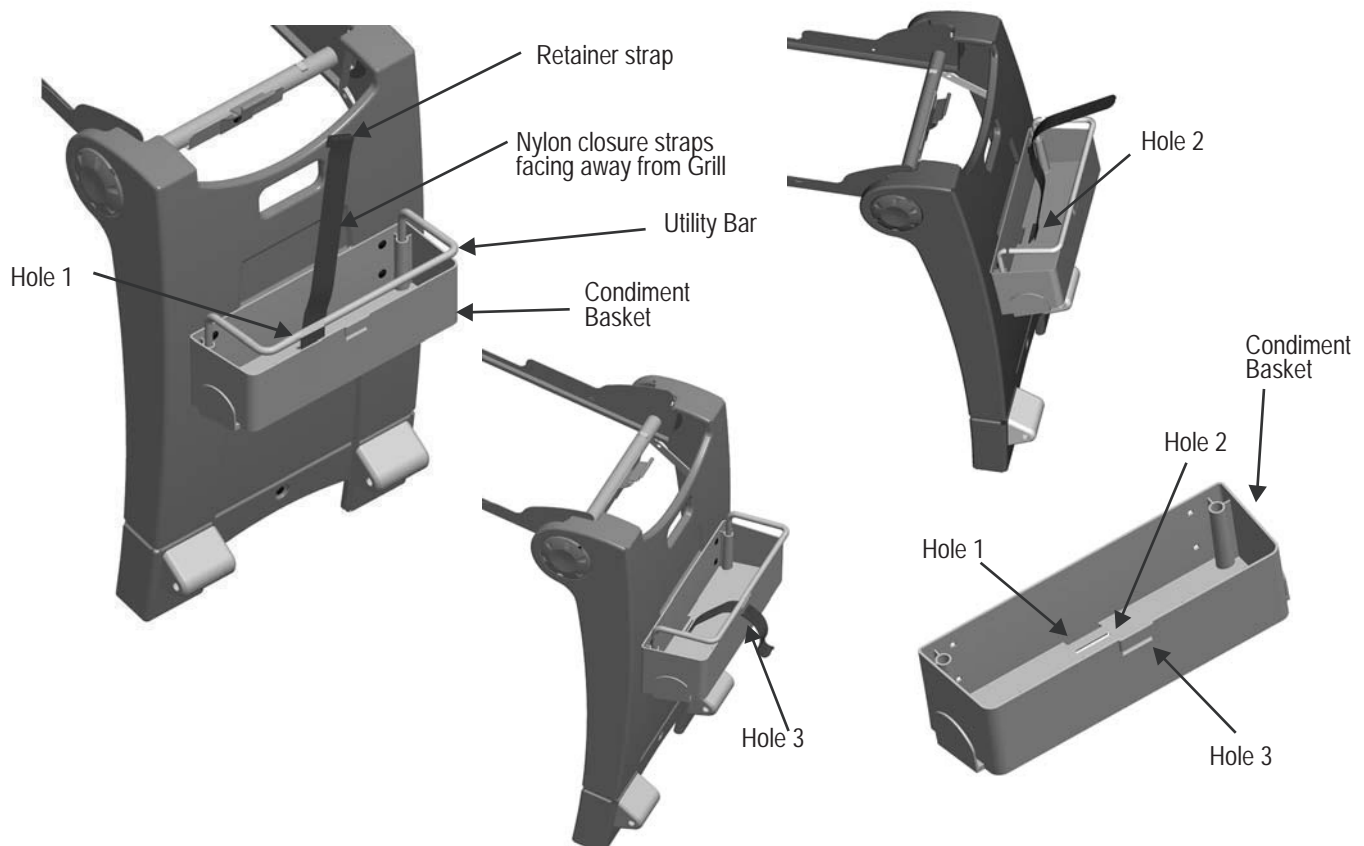


3

- 1) Attach condiment basket to right leg, using (4) 10-24 x 3/4" carriage bolts and (4) 10-24 lock nuts.
- 2) Insert utility bar onto condiment basket. Press down fully to engage.

**4**

- 1) Insert round end of retainer strap through Hole "1" and pull all the way down.
- 2) Take round end of retainer strap up through Hole "2" and pull all the way up.
- 3) Insert round end of retainer strap through Hole "3" and close strap.



5

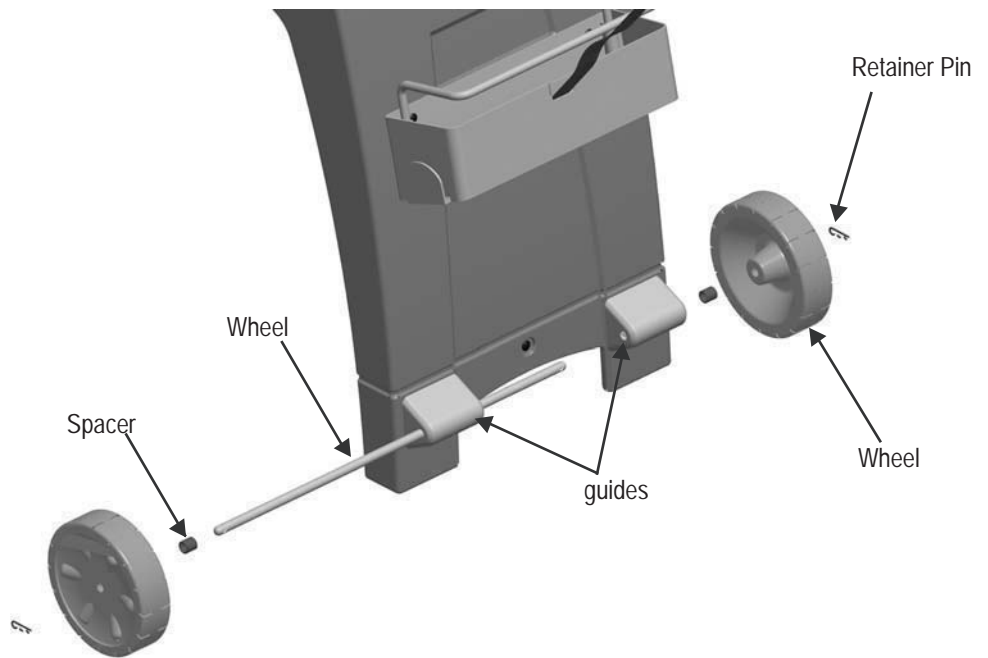
- 1) Insert wheel axle through axle guides in leg.
- 2) Insert spacers through axles on both sides.
- 3) Insert (2) wheels.
- 4) Insert retainer pin into axle on outside of wheel to secure wheel in place. Repeat on opposite wheel.



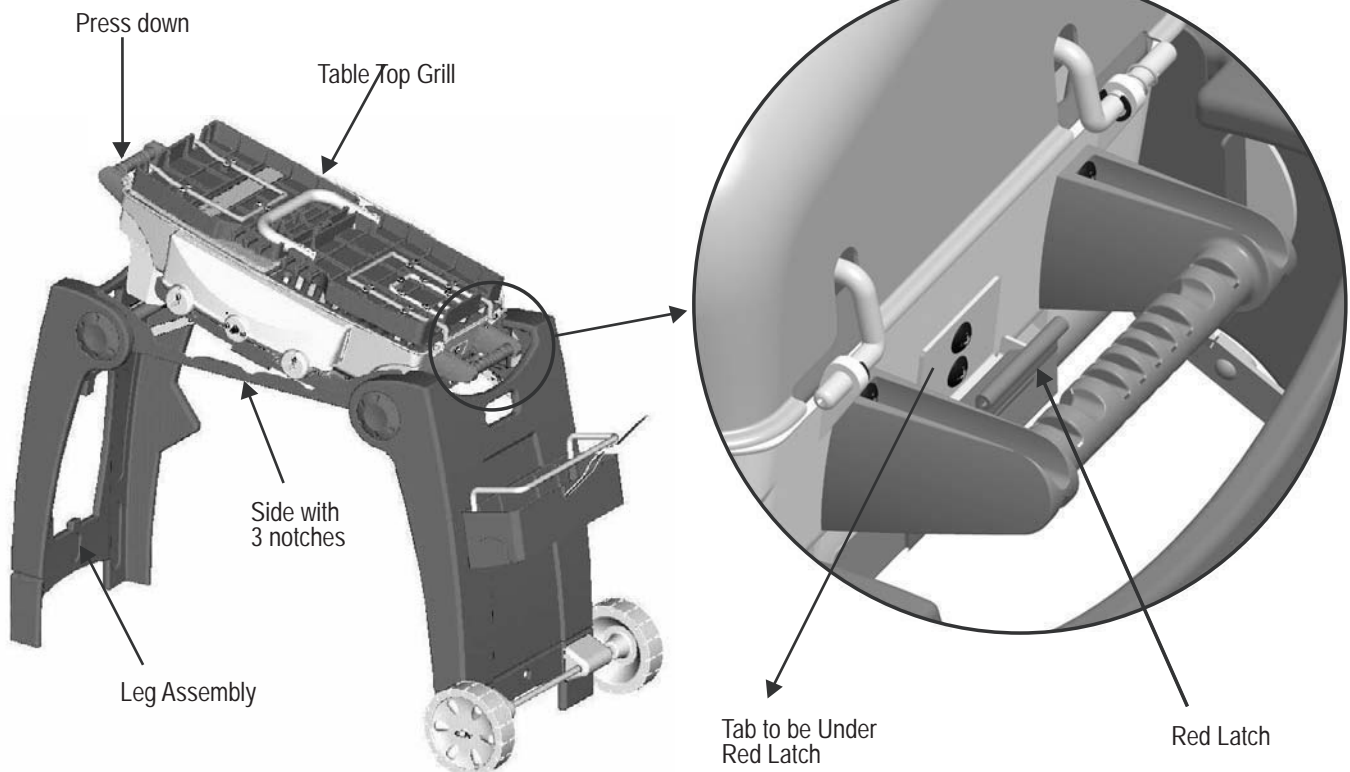
Spacer
Qty: 2



Qty: 2

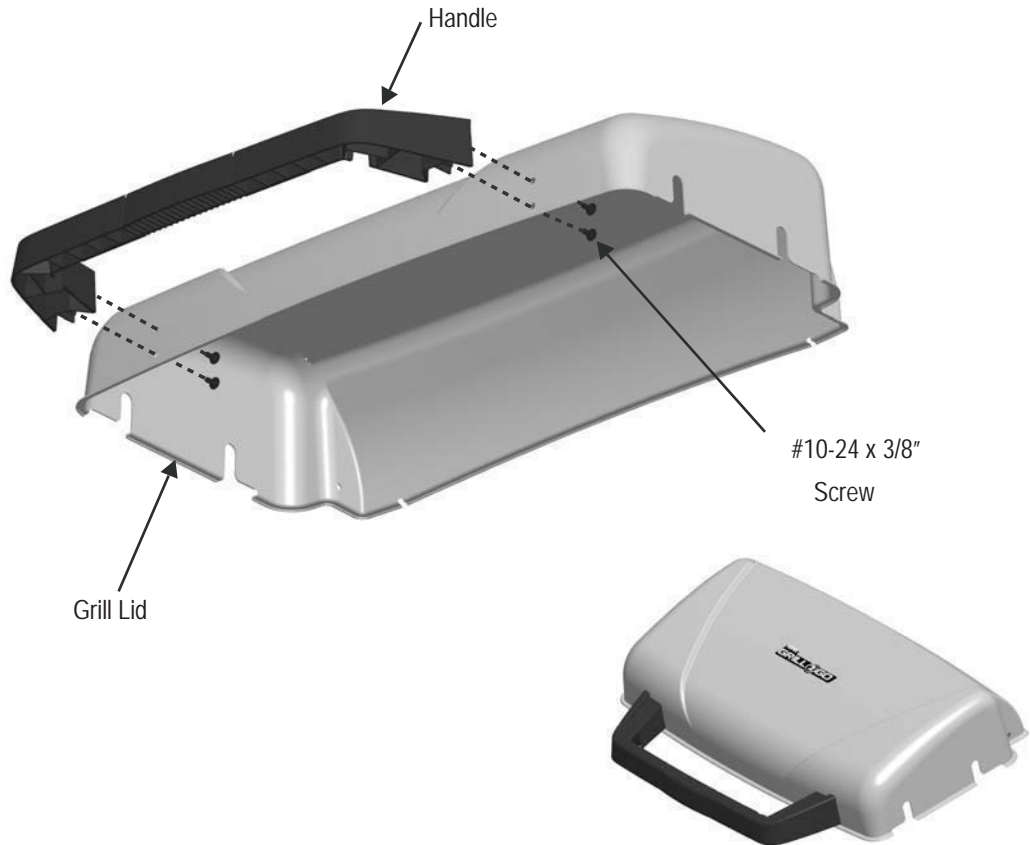
**6**

- 1) Take tabletop grill and insert right side of grill under red latch.
 - 2) Press down on left side of tabletop grill over red latch to lock.
- Pull up on side handles to ensure proper engagement**
Control panel should be facing side fo cradle with 3 notches.

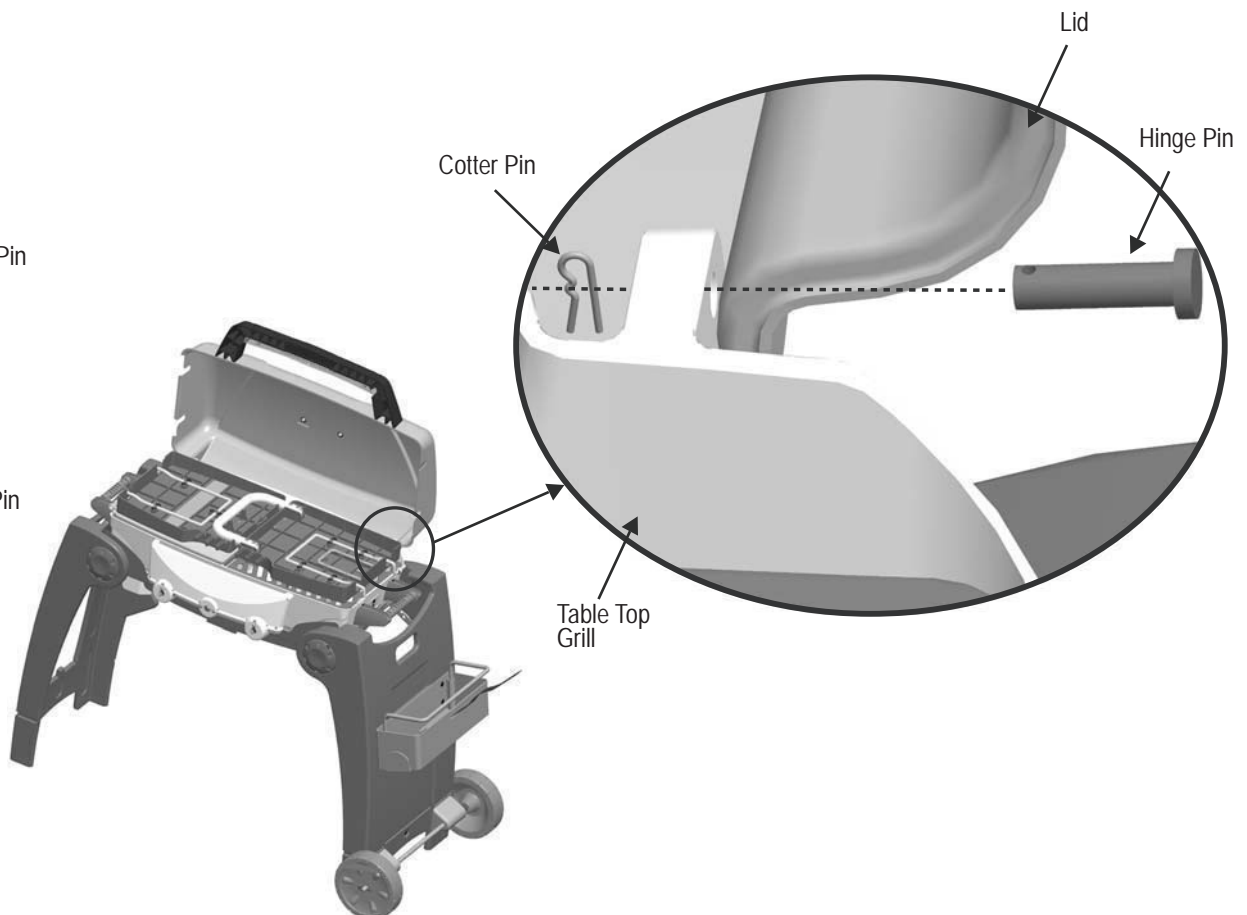


7

1) Attach handle to grill lid using (4) #10-24 x 3/8" screws.
Use **ONLY** hand driven Philips Screw Driver. Do not over tighten screws.

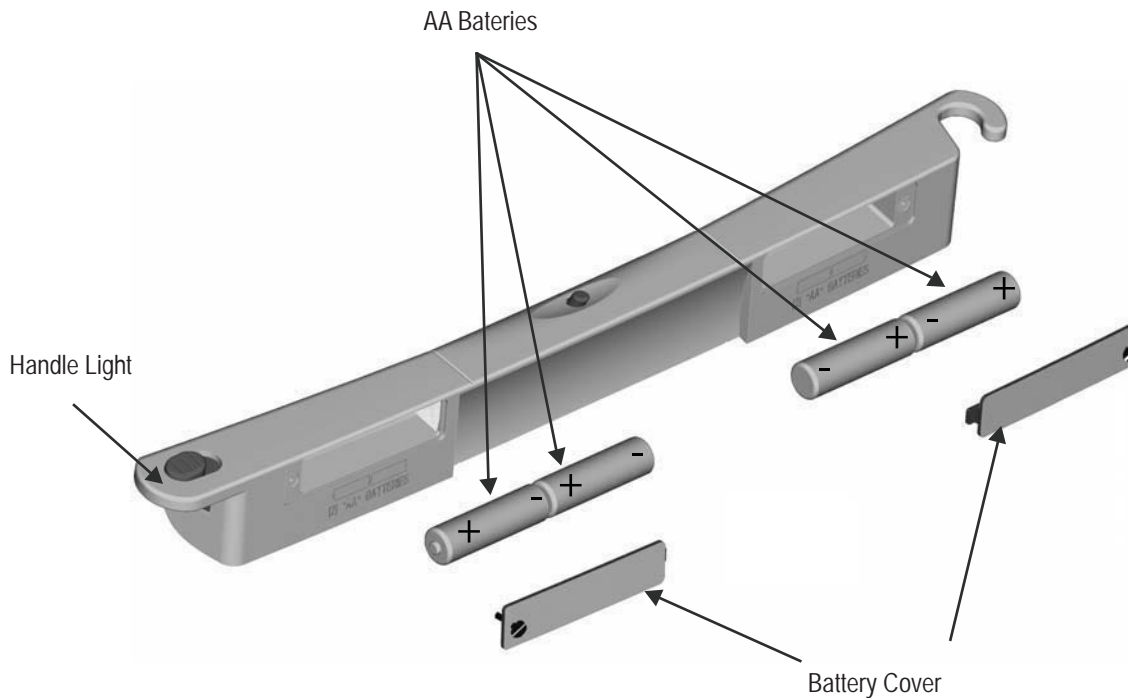
**8**

1) Attach grill lid to tabletop grill using (2) hinge pins and cotter pins.

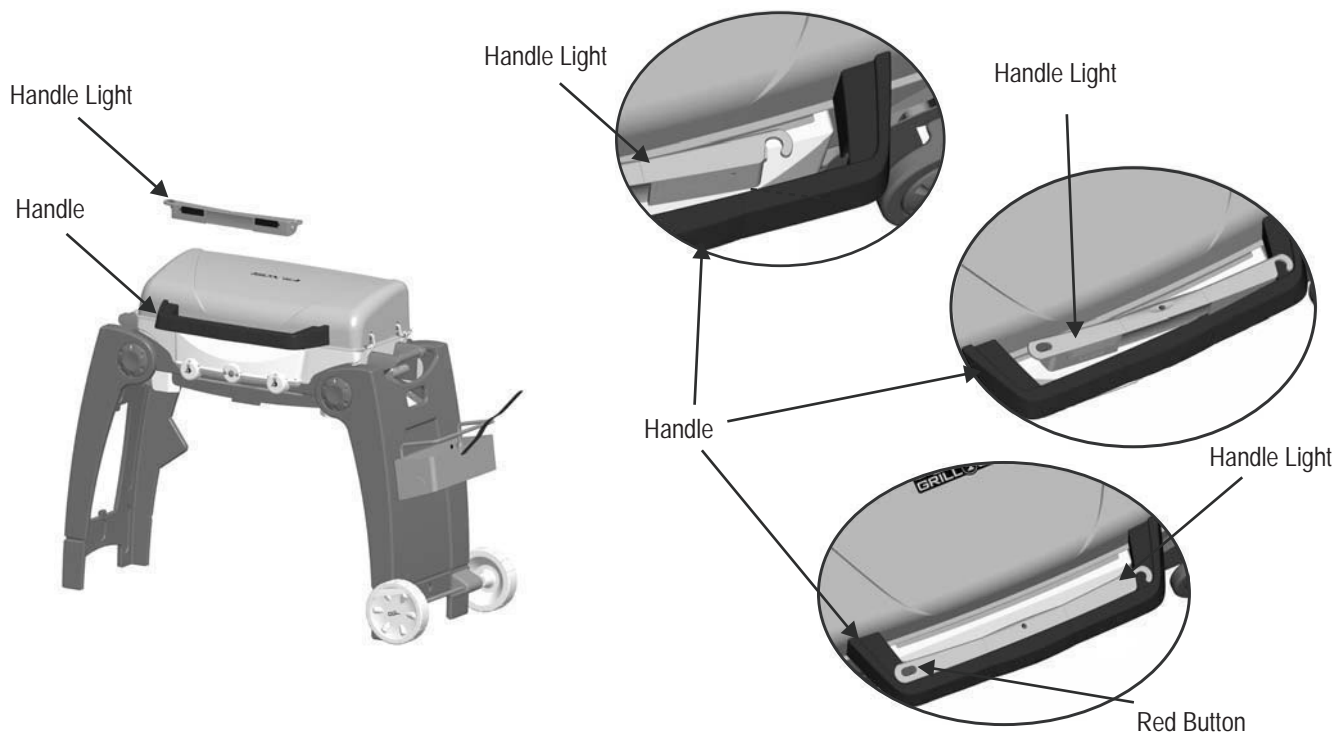


9

- 1) Remove (2) battery covers from handle light by loosening (2) screws.
- 2) Insert (4) AA batteries (NOT INCLUDED), 2 per battery compartment as indicated on handle light.
- 3) Replace covers and secure screws that were loosened earlier.

**10**

- 1) Insert hook end on handle light into right side of handle, push down on other side to lock handle light in place.
- 2) To remove handle light, slide red button on left side of handle light, pull handle light up.



11

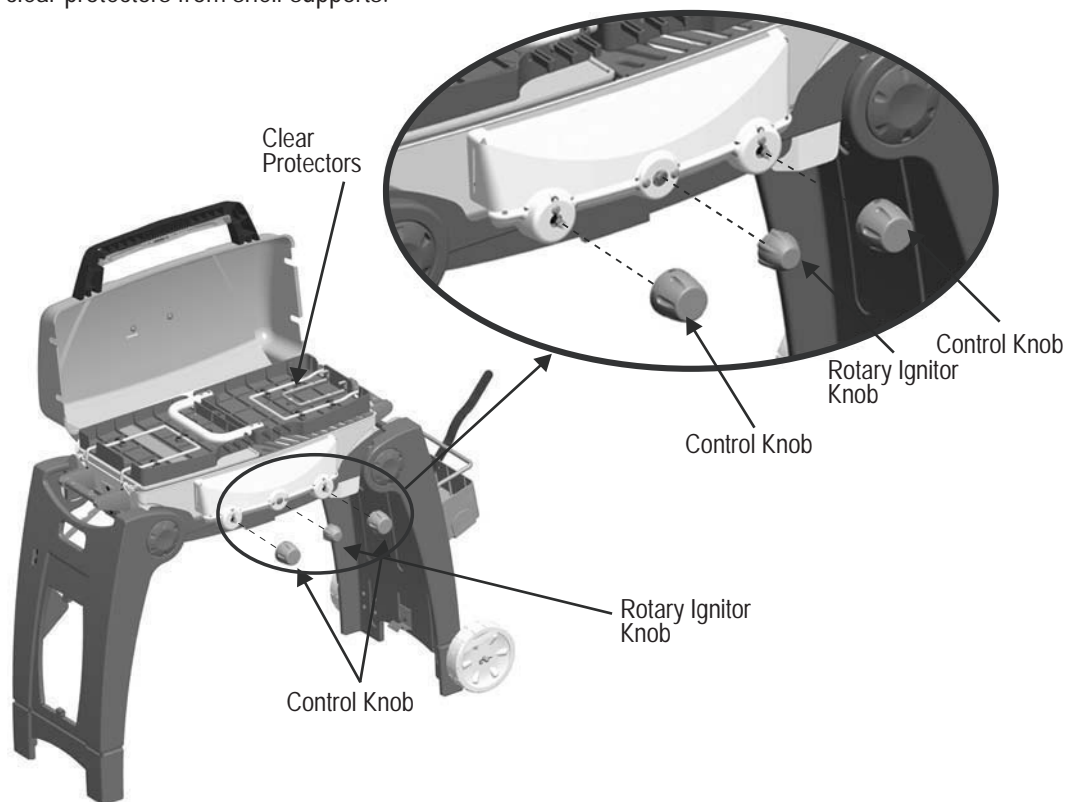
- 1) Attach (2) control knobs and (1) rotary ignitor knob by aligning holes with control panel as shown.
- 2) Remove (4) clear protectors from shelf supports.



Control Knob
Qty: 2

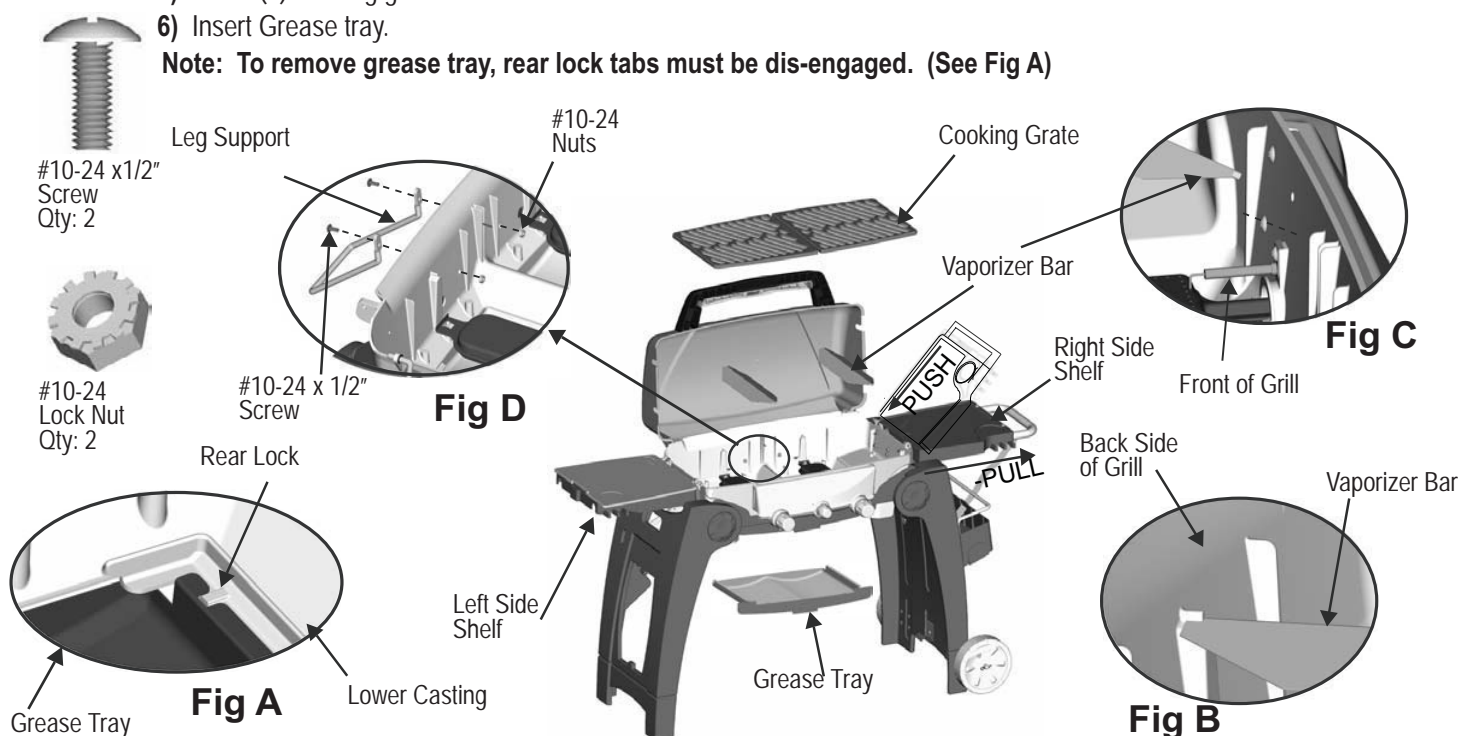


Rotary Ignitor Knob
Qty: 1

**12**

- 1) Open grill lid, unfold left non-locking side-shelf.
- 2) Unfold right locking side-shelf halfway and push towards hinge. Unfold completely and pull shelf outside to engage table top grill handle.
- 3) Insert round end of vaporizer bar inside front hole of table top grill (See Fig C). Rest rear end of vaporizer bar over support rib on backside of table top grill. (See Fig B).
- 4) Attach leg support to back of grill using (2) #10-24x1/2" screws and (2) #10-24 lock nuts. (See Fig D)
- 5) Insert (2) cooking grates.
- 6) Insert Grease tray.

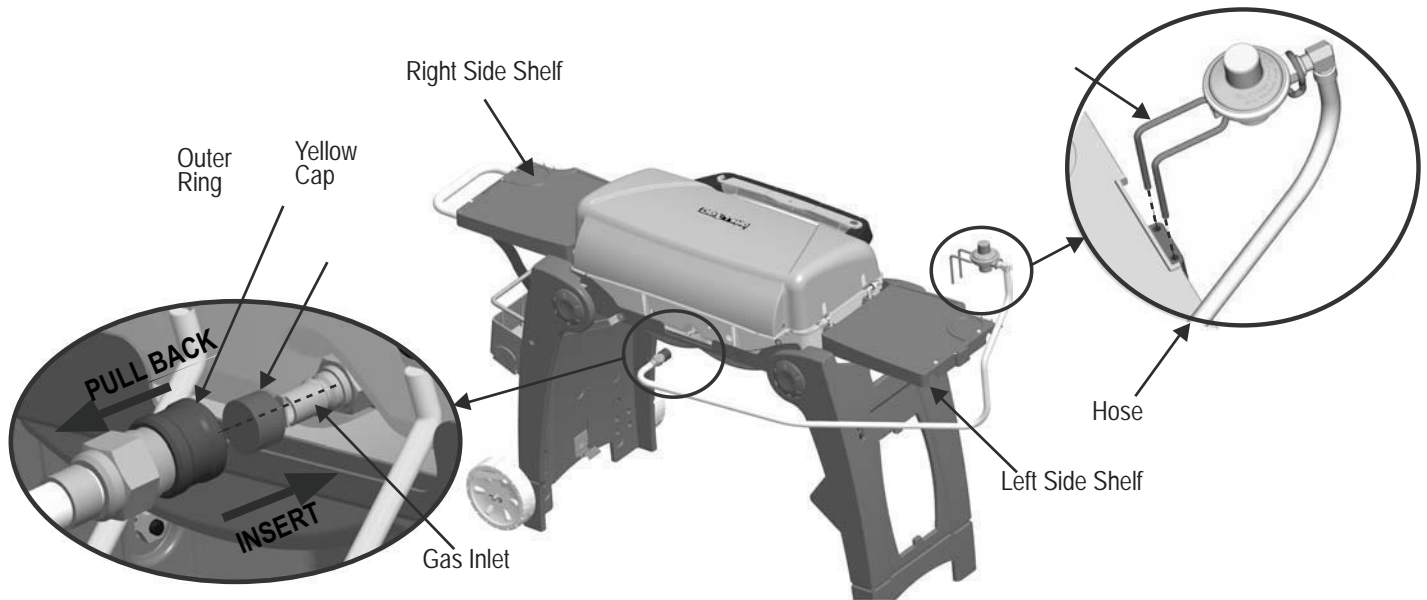
Note: To remove grease tray, rear lock tabs must be dis-engaged. (See Fig A)



13

- 1) Close grill Lid
- 2) Insert hose regulator support wires into holes provided in end of left side-shelf.
- 3) Remove yellow cap from gas inlet.
- 4) Bring hose connector to the rear of Tabletop grill.
- 5) Pull back outer ring of hose connector and push connector onto back of gas inlet. Release outer ring.

Note: Perform leak test as described in Care & Use section before operation.

**14**

(If Desired)

- 1) Paper towel (NOT PROVIDED) can be placed on left leg of grill, by inserting it over top tab provided on left leg, and pushing onto bottom tab, securing it.
- 2) Car Flags (NOT PROVIDED) can be attached to right side-shelf, by inserting bottom tab of flag into slot provided on right side-shelf and securing it.
- 3) Hooks are provided on Condiment basket for purpose of attaching small trash bags (NOT PROVIDED).

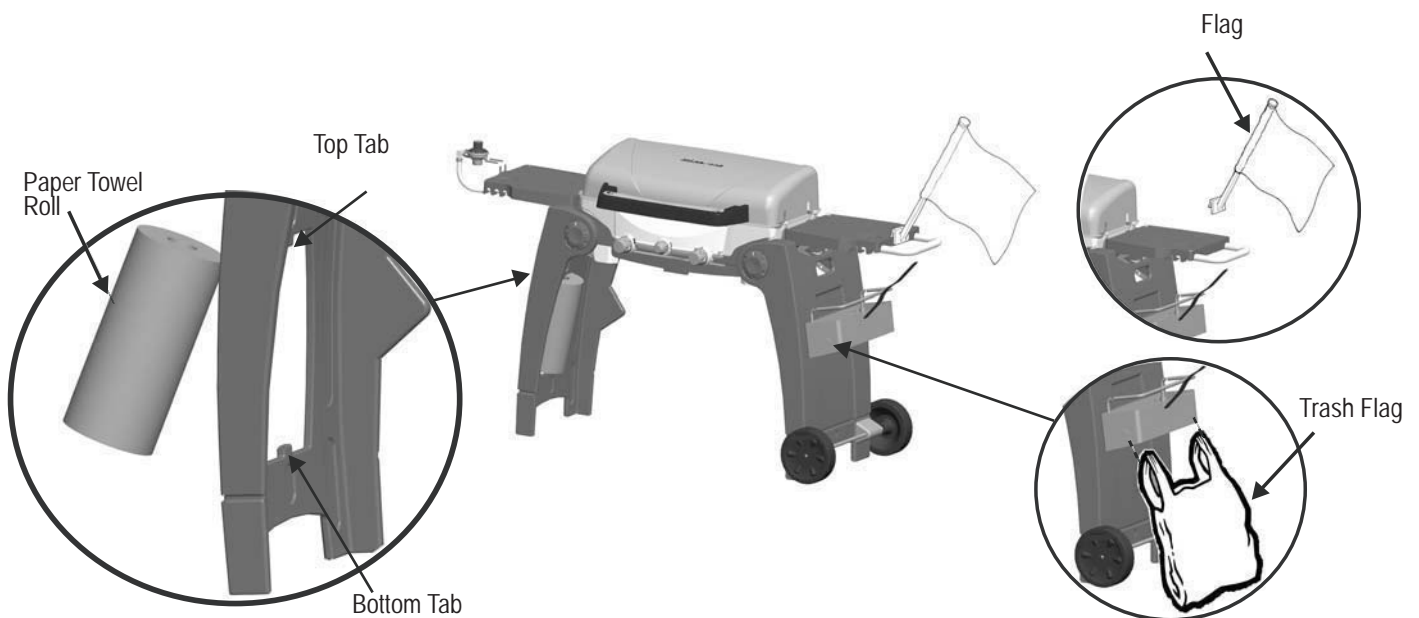


Table Top Use

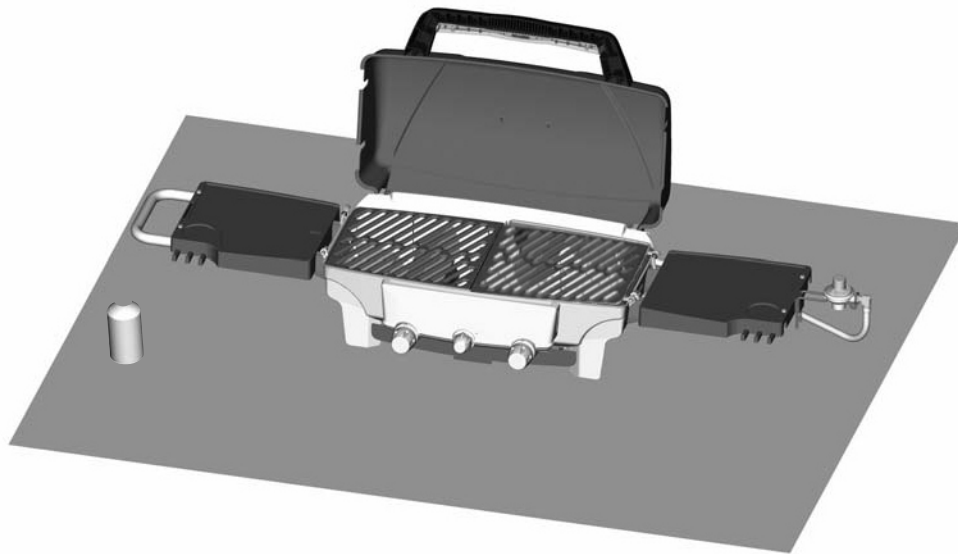


Table Top

Remove grill from base to use in table top mode.

NOTE: Maximum shelf load should not exceed 10 lbs.

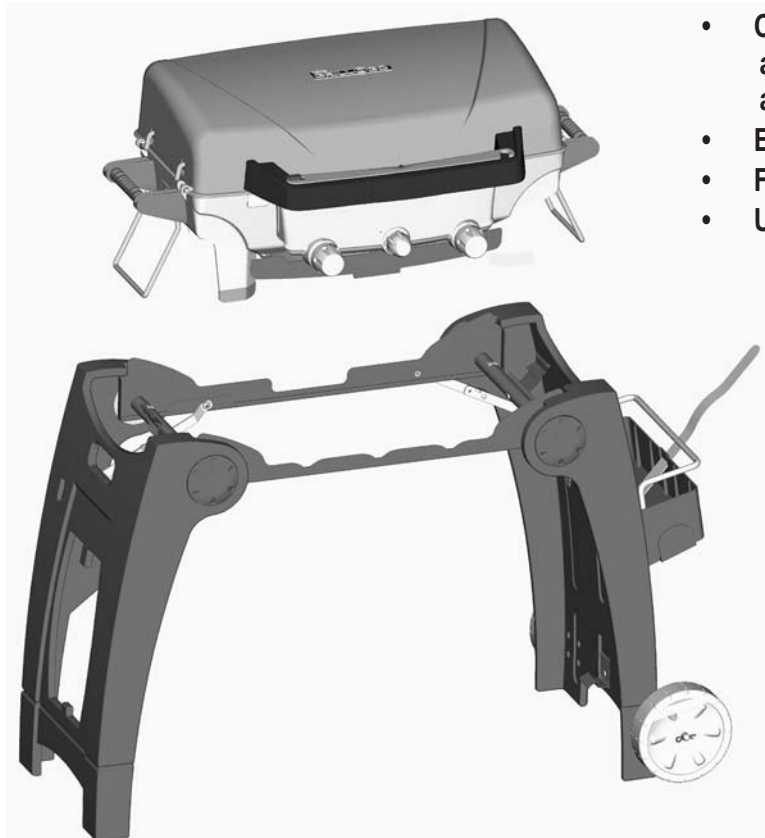


If using a longer 1 lb. cylinder, make sure left side shelf hangs over surface edge.

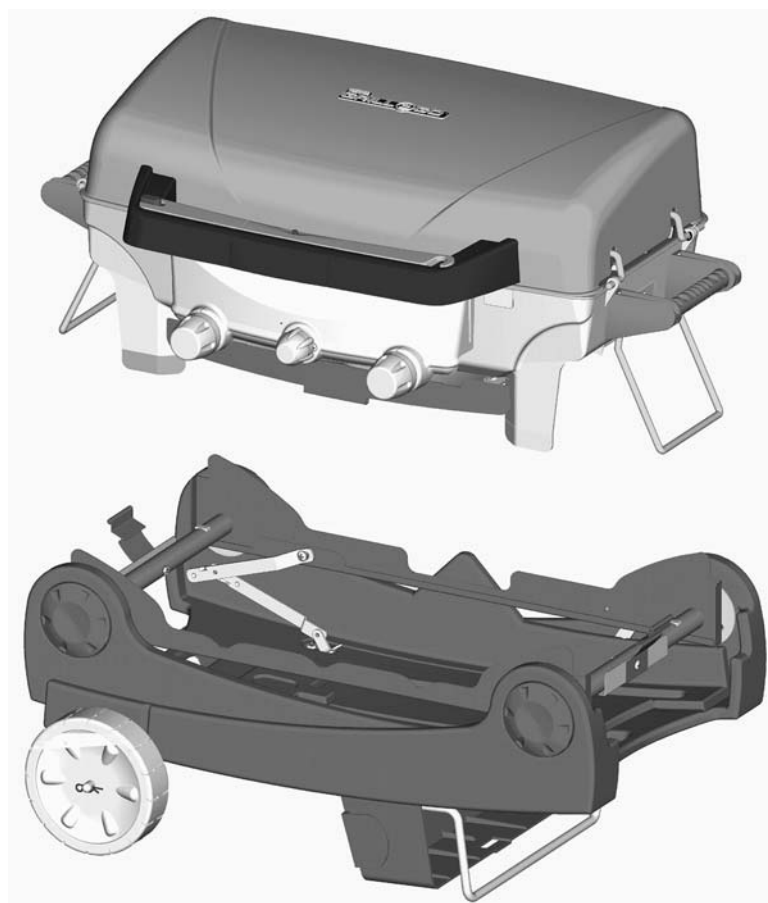
Transporting of Grill

Before moving grill after use:

- Cool grill down. Remove tank, regulator/hose assembly, flag, trash bag and paper towel (if attached) from grill.
- Empty Grease Tray.
- Fold shelves, close lid.
- Unlock red latches, lift grill from base.

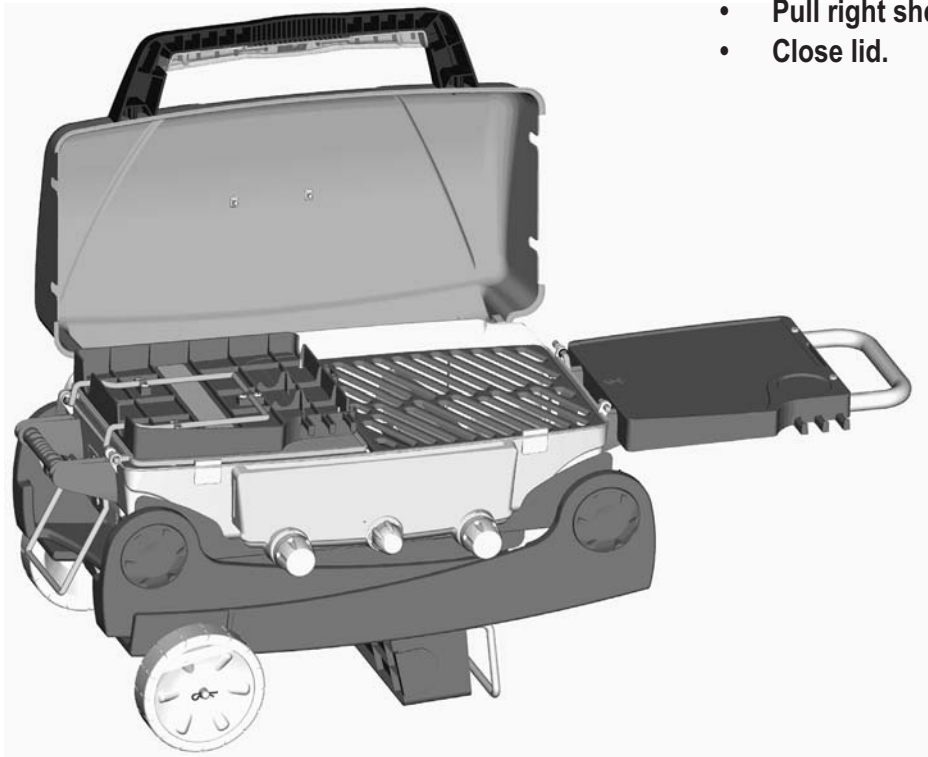


- Fold legs and lock.
- Replace grill on base. Ensure red latches are locked.

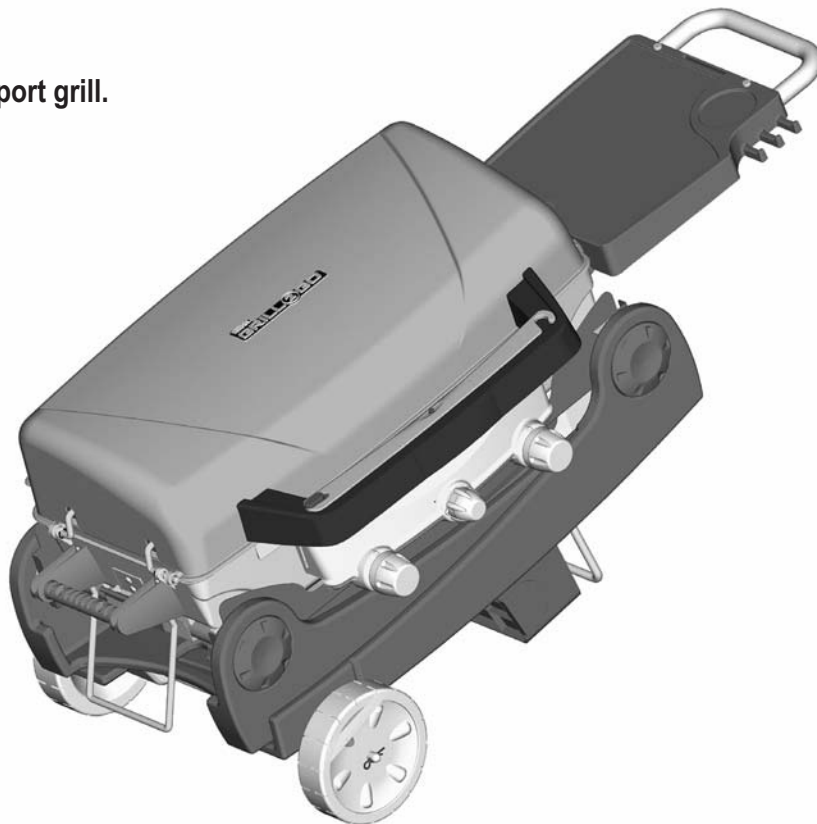


Transporting of Grill

- Open lid, unfold right shelf.
- Pull right shelf out until it locks in place.
- Close lid.



- Use handle to transport grill.



Troubleshooting

EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at source. Replace damaged valve/hose/regulator. See Leak Test and Connecting Regulator To The LP Cylinder.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off gas valves. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, failure of rubber seal.	• Turn off gas valves. Remove regulator from cylinder and visually inspect rubber seal for damage. See Leak Test and Connecting Regulator To The LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off gas valves. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning The Burner Assembly pages.
Troubleshooting Problem	Possible Cause	Prevention/Solution
Grease fire or continuous excessive flames above cooking surface.	GAS ISSUES: • Too much grease buildup in burner area.	• Turn off gas valves. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease cup/pan/tray, and other surfaces.
Burner(s) will not light using ignitor.	• Trying to light wrong burner. • Burner not engaged with control valve. • Obstruction in burner. • No gas flow.	• See instructions on control panel and in Use and Care manual. • Make sure valves are positioned inside of burner tubes with clips attached (if featured). • Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care manual. • Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."
Continued on next page	ELECTRICAL ISSUES: • Electrode cracked or broken; "sparks at crack". • Electrode tip not in proper position • Wire and/or electrode covered with cooking residue. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode.	• Replace electrode(s). • Tip of electrode should be pointing toward port hole in burner. The distance should be 1/8" to 3/16". Adjust if necessary. • Clean wire and/or electrode with rubbing alcohol and clean swab. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire.

Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	ROTARY IGNITION: •Rotary knob rotates without clicking. •Sparking between ignitor and electrode.	•Replace knob/ •Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	•See "GAS ISSUES:" on previous page. •Match will not reach. •Improper method of match-lighting.	•Use paper match, long-stem match (fireplace match) or match holder (where supplied). •See "Match-Lighting" section of Use and Care manual.
Flames blow out.	•High or gusting winds. •Low on LP gas.	•Turn front of grill to face wind or increase flame height. •Replace/refill LP cylinder.
Flare-up.	•Grease buildup. •Excessive fat in meat. •Excessive cooking temperature.	•Clean burners and inside of grill/firebox. •Trim fat from meat before grilling. •Adjust (lower) temperature accordingly.
Persistent grease fire.	•Grease trapped by food buildup around burner system.	•Turn off gas valves. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (Fire in burner tube(s)).	•Burner and/or burner tubes are blocked.	•Turn off gas valves. Clean burner and/or burner tubes. See burner cleaning section of Use and Care manual.
Burner does not carry flame around to other side.	• Grease buildup or ports.	• Clean ports of burner.

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10 Attach copy of your sales receipt here

Adjunte aquí la copia de su recibo de compra
Veillez attacher une copie de votre reçu ici.

3 Phone Number/Número telefónico/Numéro de téléphone

6 Date of Purchase/Fecha de compra/Date de l'achat

4 IMPORTANT!/¡IMPORTANTE!/IMPORTANT!

Write Serial Number and Model Number in spaces below.

Escriba en los espacios de abajo el número de serie y el número de modelo.

Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

7 Store Name/Nombre de la tienda/Nom du magasin

8 Purchase Price/Precio de compra/Prix d'achat

\$ _____ .00

5 Your Gender/Sexo/Sexe :

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- 4. ☐ Charcoal Grill/Parrilla a carbón/Barbecue au charbon
- 5. ☐ Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
- 6. ☐ Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
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