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Master Forge GGP-2601 Owner's Manual

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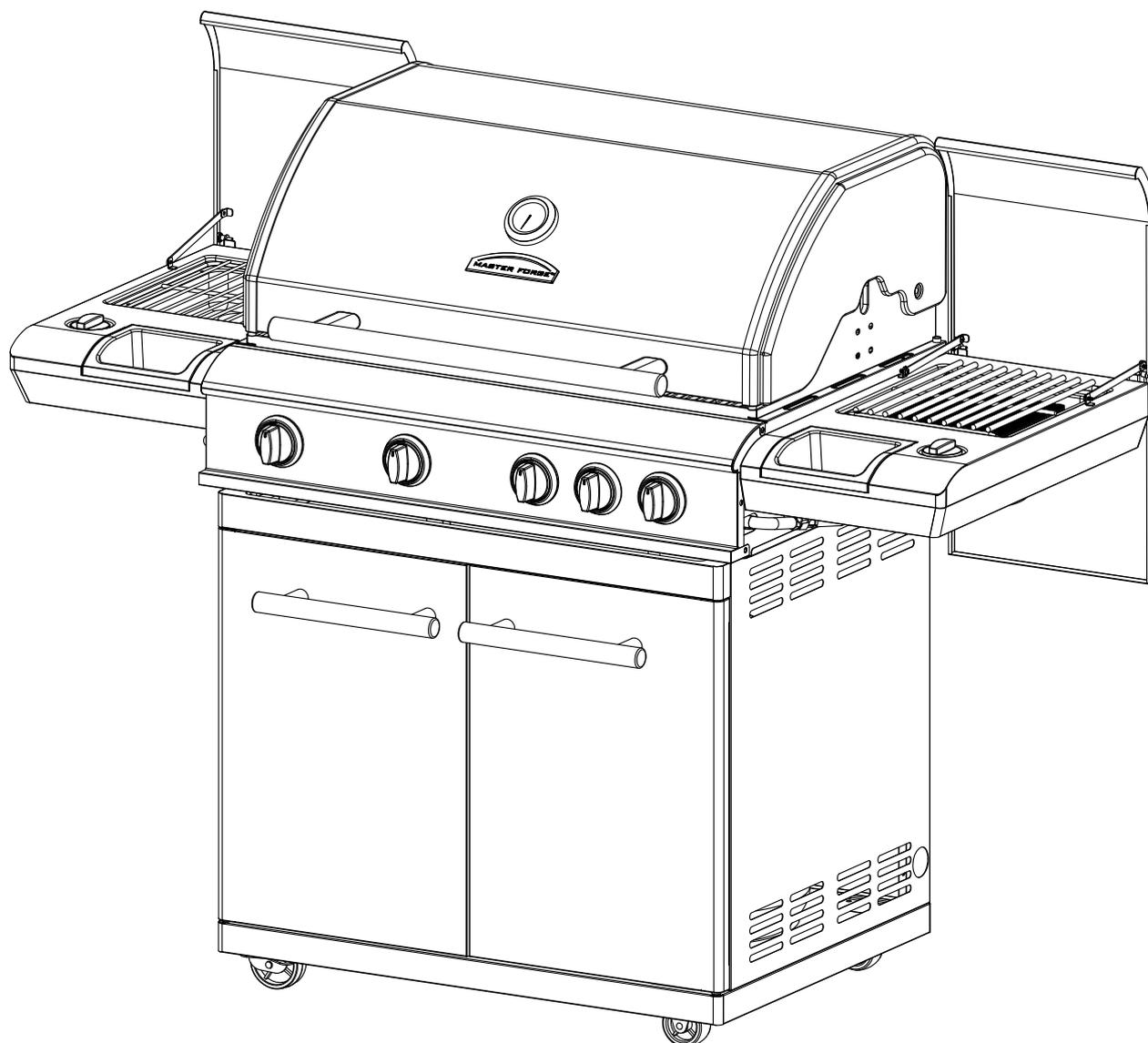
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----- Manual continues below -----

ITEM # 296451

4-Burner LP Gas Grill with Rotisserie Burner

MODEL # GGP-2601



version 2.0



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-866-869-5300, 8 a.m.-6 p.m., EST, Monday-Friday.



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 your fire department.



WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. This grill is for outside use only, and should not be used in a building, garage, under overhangs or any other enclosed area.
4. Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.

CALIFORNIA PROPOSITION 65

- (1) Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
- (2) This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product

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SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-866-869-5300, 8 a.m.-6 p.m., EST, Monday-Friday.

1. DO NOT store or use gasoline or any other flammable vapors and liquids within 25 feet (8 m) of this or any other appliance.
2. When cooking with oil/grease, do not allow the oil/grease to exceed 350° F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.
3. An LP Cylinder not connected for use should be stored a minimum of 10 feet (3 m) away from this or any other appliance.
4. If you smell gas:
 - Shut off gas to the grill.
 - Extinguish any open flame.
 - Open Lid.
 - If odor continues, immediately call your gas supplier or fire department.
5. This grill is for use with propane gas only (propane gas cylinder not included).
6. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home or house.
7. Never use charcoal or lighter fluid with the grill.
8. Do not use gasoline, kerosene or alcohol for lighting. The LP-gas supply cylinder must be constructed and marked in accordance with the specifications for propane gas cylinders of the U.S. Department of Transportation (DOT) CFR 49. This grill is not intended to be used in or installed on recreation vehicles and/or boats.
9. Do not attempt to move the grill while it is lit.
10. Do not use the grill unless it is completely assembled and all parts are securely fastened and tightened.
11. Keep all combustible items and surfaces at least 20 inches (50.8 cm) away from the grill at all times.
12. DO NOT use this gas grill or any gas product near unprotected combustible constructions.
13. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
14. Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc...).
15. Do not alter this grill in any manner.
16. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to operating the appliance. The replacement hose assembly will be that which is specified by the manufacturer.
17. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
18. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
19. Keep the grill's valve compartment, burners and circulating air passages clean. Inspect the grill before each use.

20. **This grill is for outside use only, and should not be used in a building, garage, under overhangs or any other enclosed area.**

21. The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the grill.

22. Always open grill lid slowly and carefully as heat and steam trapped within the grill can burn you severely.

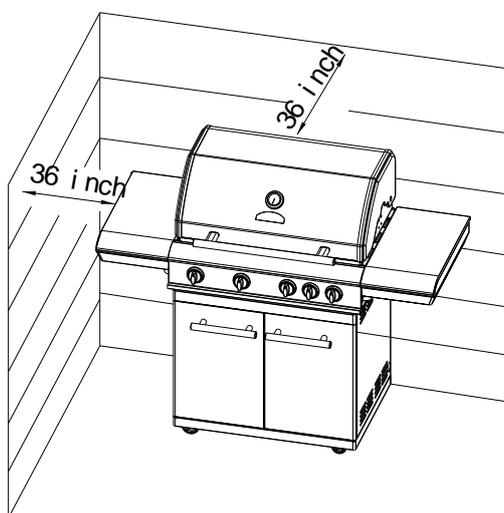
23. Always place your grill on a hard, level surface far away from combustibles. An asphalt or blacktop surface may not be acceptable for this purpose.

24. **Do not leave a lit grill unattended. Keep children and pets away from the grill at all times.**

25. Do not place this grill on any type of tabletop surface.

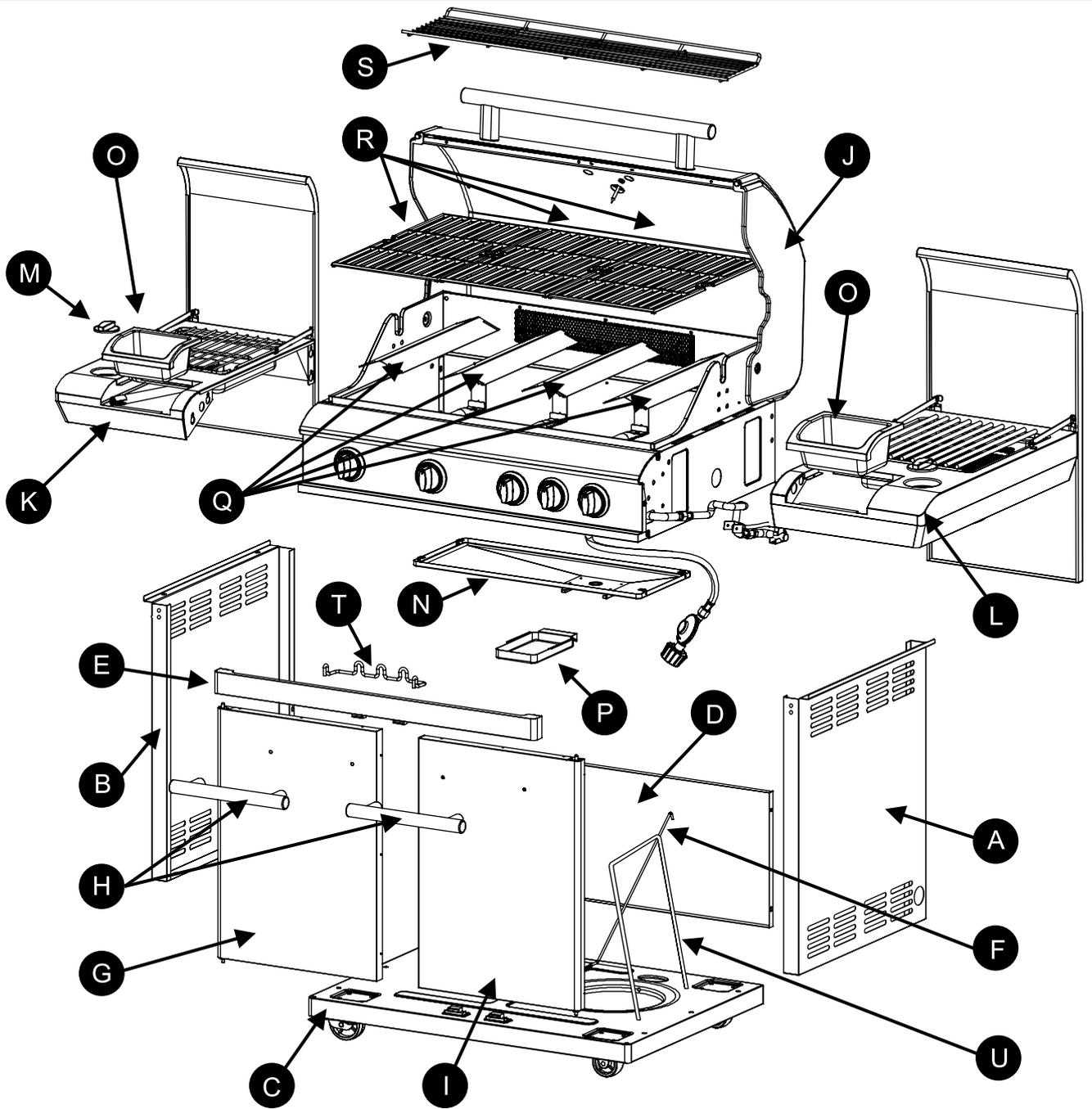
26. Do not use the grill in high winds.

27. Minimum clearance from sides and back of unit to combustible construction, 36 inches from sides and back.



NOTE: The installation must confirm with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z 223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

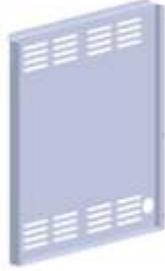
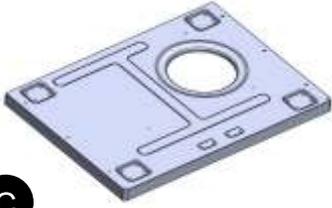
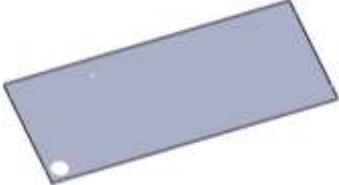
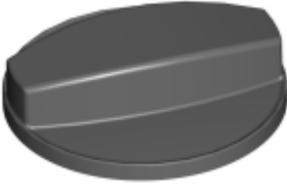
PACKAGE CONTENTS



Part	Description	Quantity
A	right side cabinet panel	1
B	left side cabinet panel	1
C	bottom cabinet panel	1
D	back cabinet panel	1
E	front top beam	1
F	steel wire	1
G	left door	1
H	door handle	2
I	right door	1
J	grill housing assembly	1
K	left side table assembly	1
L	right side table assembly	1

Part	Description	Quantity
M	side knob	2
N	drip pan	1
O	condiment box	2
P	grease collection pan	1
Q	heat shield	4
R	cooking grate	3
S	warming rack	1
T	tool hook	1
U	tank retainer wire	1

ILLUSTRATED PARTS LIST

<p>Right side cabinet panel</p>  <p>A</p>	<p>Left side cabinet panel</p>  <p>B</p>	<p>Bottom cabinet panel Assembly</p>  <p>C</p>
<p>Back cabinet panel</p>  <p>D</p>	<p>Front top beam</p>  <p>E</p>	<p>Steel wire</p>  <p>F</p>
<p>Left door</p>  <p>G</p>	<p>Door handle</p>  <p>H</p>	<p>Right door</p>  <p>I</p>
<p>Grill housing assembly</p>  <p>J</p>	<p>Left side table assembly</p>  <p>K</p>	<p>Right side table assembly</p>  <p>L</p>
<p>Side knob</p>  <p>M</p>	<p>Drip pan</p>  <p>N</p>	<p>Condiment box</p>  <p>O</p>

ILLUSTRATED PARTS LIST

<p>Grease collection pan</p>  <p>P</p>	<p>Heat shield</p>  <p>Q</p>	<p>Cooking grate</p>  <p>R</p>
<p>Warming rack</p>  <p>S</p>	<p>Tool hook</p>  <p>T</p>	<p>Tank Retainer Wire</p>  <p>U</p>

HARDWARE CONTENTS

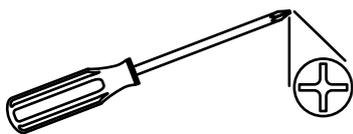
Part	Description	Quantity	Picture	Part	Description	Quantity	Picture
AA	M6x12 Screw	26		EE	Flat Washer	4	
BB	M5x8 Screw	1		FF	Spring Washer	4	
CC	M4x10 Screw	10		GG	Flat Washer	6	
DD	M4x8 Screw	4		HH	Spring Axis	1	

PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Estimated Assembly Time: 35-45 minutes

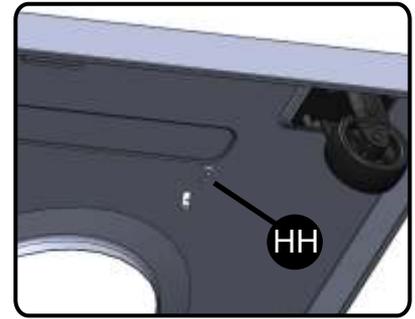
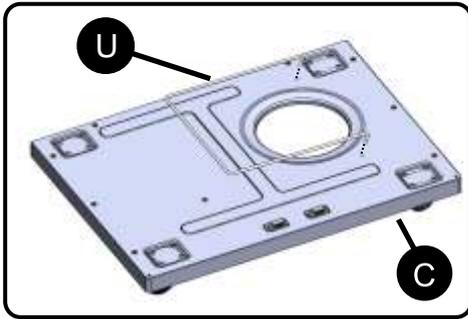
Tools Required for Assembly (sold separately):



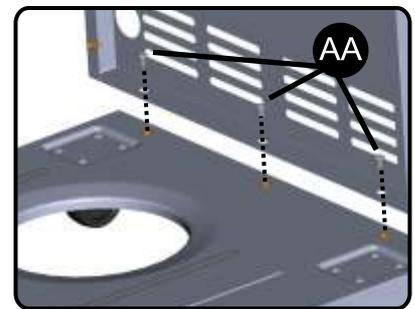
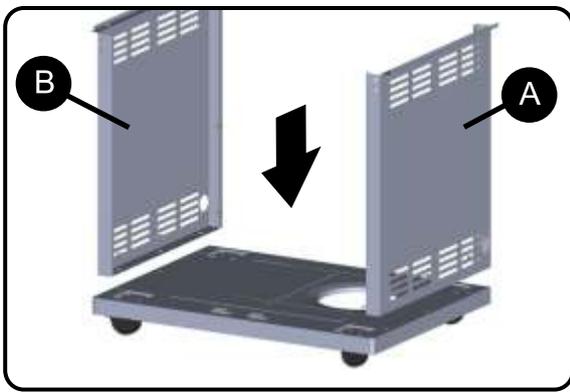
ASSEMBLY INSTRUCTIONS

Step 1:

1) Attach the tank retainer wire (U) to the bottom cabinet panel assembly (C) using **one** spring axis (HH).



2) Attach right side cabinet panel (A) and left side cabinet panel (B) to bottom cabinet panel assembly, using **six** screws (AA).



Hardware Used

AA

M6x12
Screw



x 6

HH

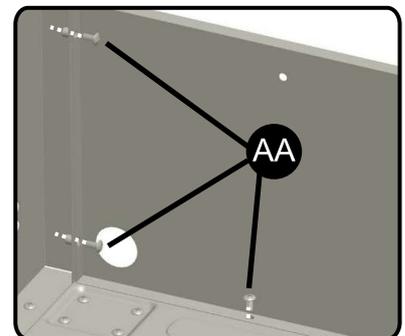
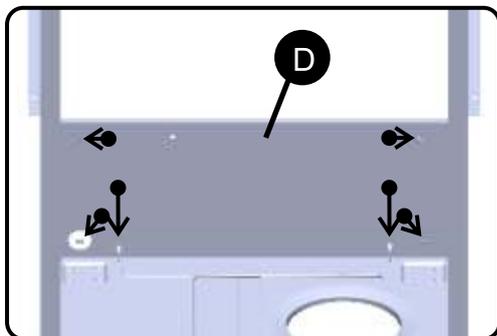
Spring
Axis



x1

Step 2:

Install the back cabinet panel (D) to the cabinet assembly, using **six** screws (AA).



Hardware Used

AA

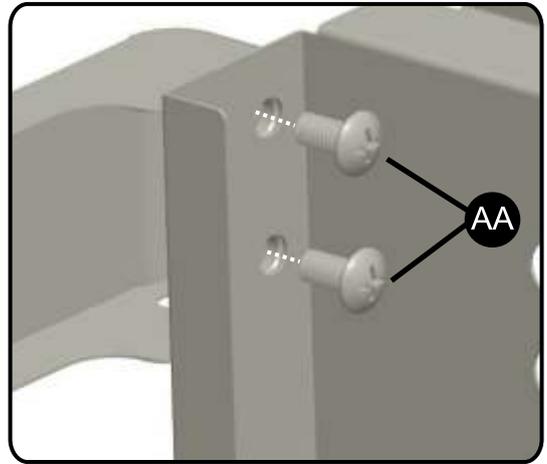
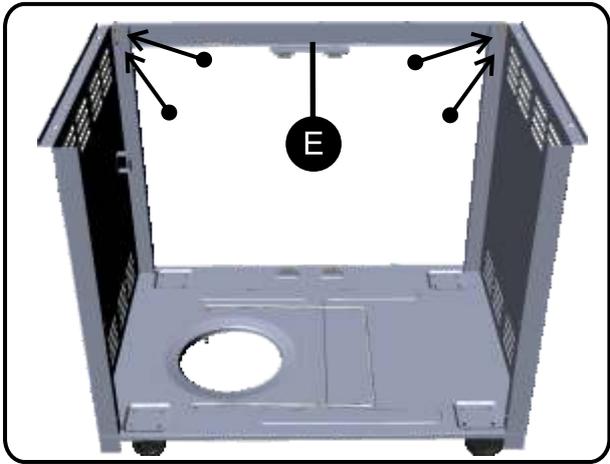
M6x12
Screw



x 6

Step 3:

Install the front top beam (E) to the front of the cabinet assembly, using **four** screws (AA).



Hardware Used



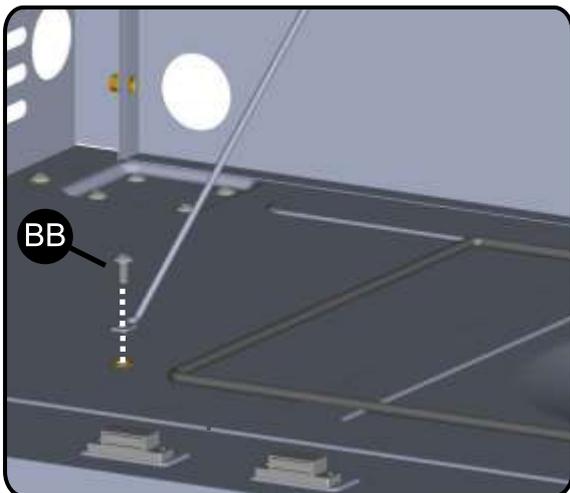
M6x12
Screw



x 4

Step 4:

Insert the steel wire (F) into the hole on the back cabinet panel (D) and place the wire on the bottom cabinet panel (C) using **one** screw (BB).



Hardware Used



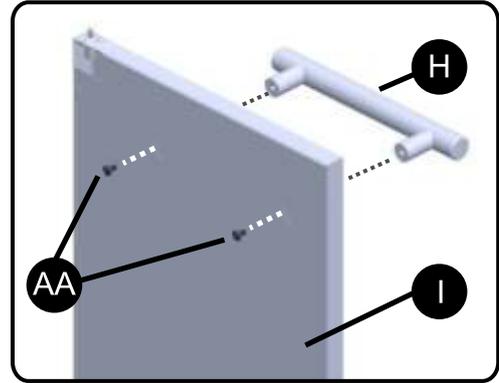
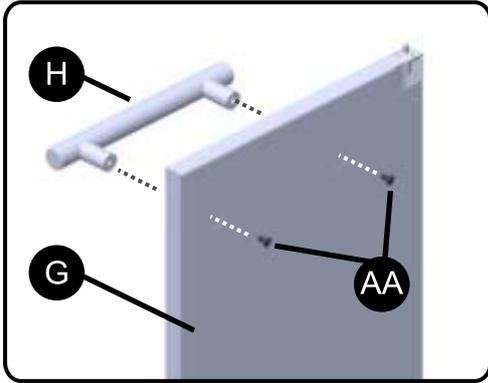
M5x8
Screw



x 1

Step 5:

Insert the door handle (H) to the door assembly (G) (I) using **four** screws (AA).



Hardware Used



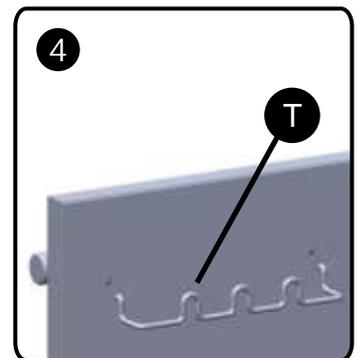
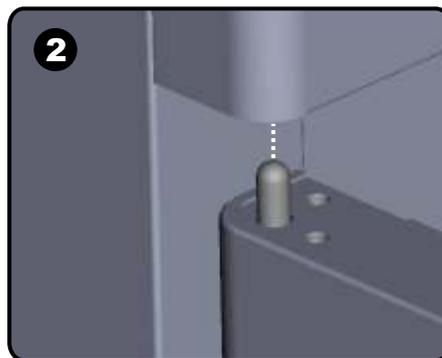
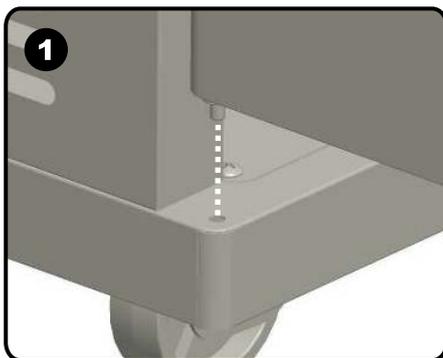
M6x12
Screw



x 4

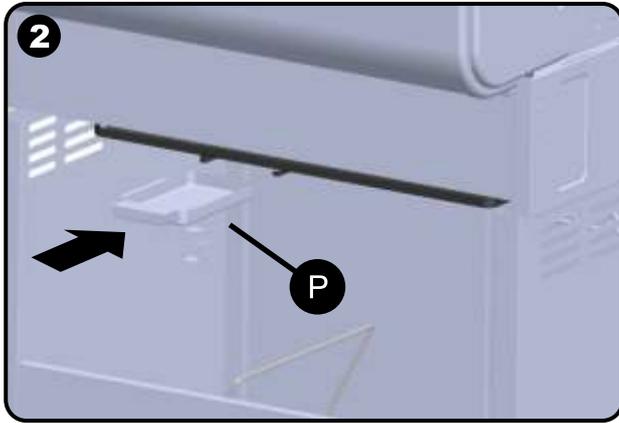
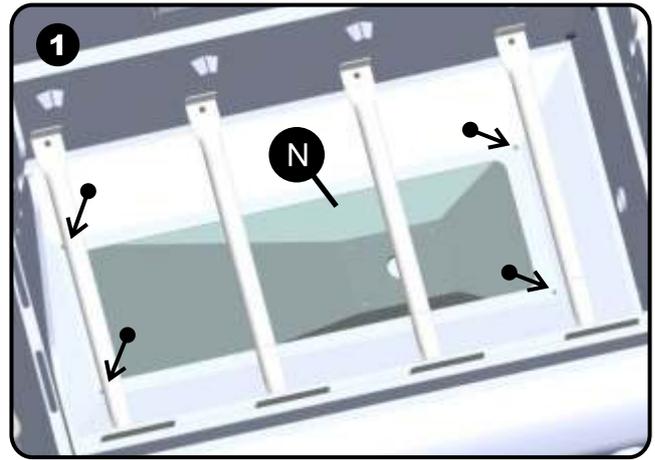
Step 6:

- 1) Insert the pin on the bottom of the left door assembly into the hole on the left bottom side of the cabinet assembly.
- 2) Push down the pin on the top of the left door assembly and insert into the hole on the left side of the cabinet front beam.
- 3) Repeat the same procedure for the right door assembly.
- 4) Install the tool hook (T) into the left door.



Step 7:

- 1) Install the drip pan assembly (N) to the bottom body assembly, using **four** screws (CC) and **four** flat washers (GG).
- 2) Install the grease collection pan (P) under the drip pan (N) as shown.

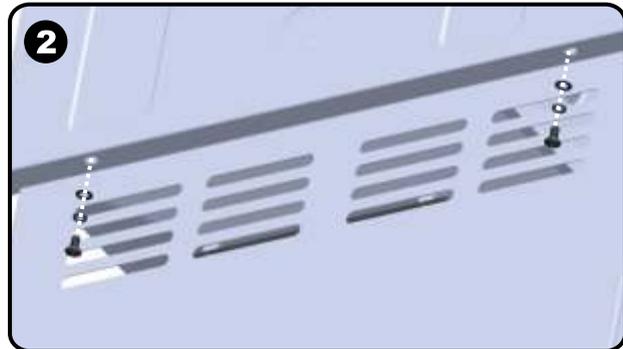
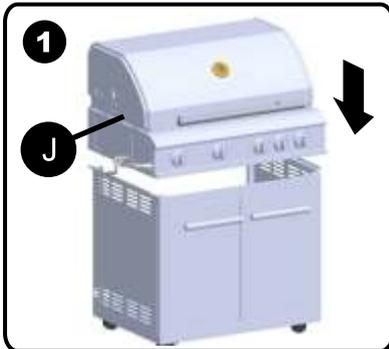


Hardware Used

CC	M4x10 Screw		x 4
GG	Flat Washer		x 4

Step 8:

- 1) Place the grill housing assembly (J) on the top of the cabinet assembly.
- 2) Install **two** screws (AA) and **two** spring washers (FF) and **two** flat washers (EE) into each hole on left side of the grill housing assembly.
- 3) Repeat the procedure for the right side of the grill housing assembly.

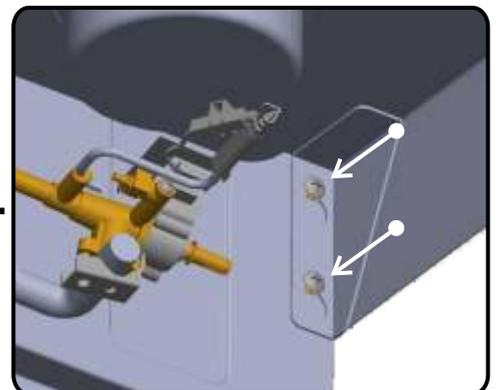
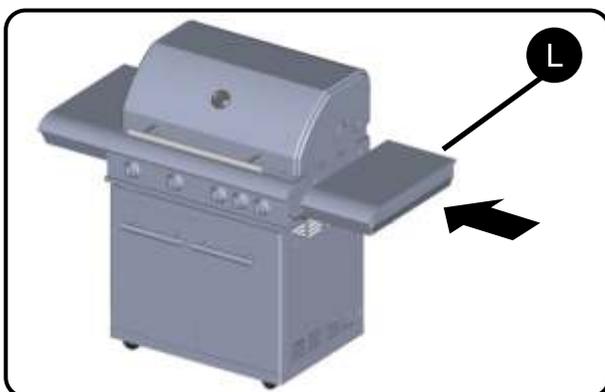
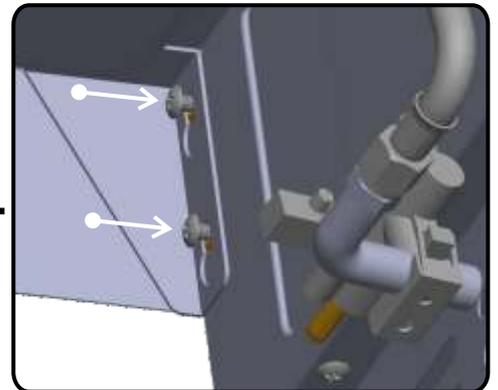
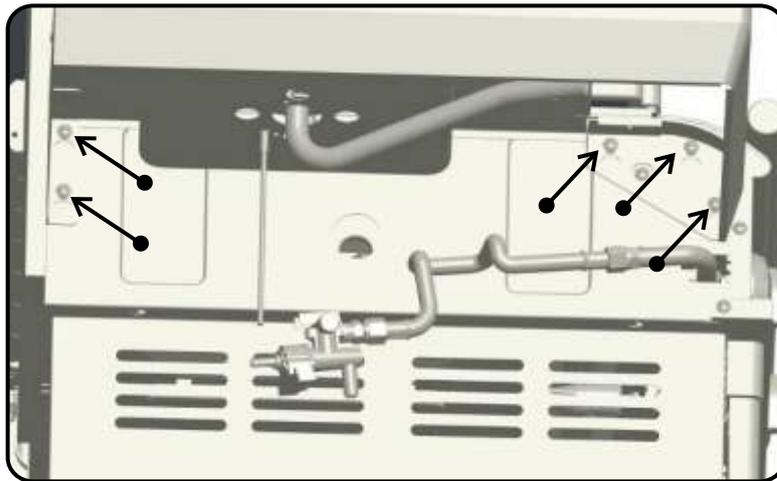


Hardware Used

AA	M6x12 Screw		x 4
FF	Spring Washer		x 4
EE	Flat Washer		x 4

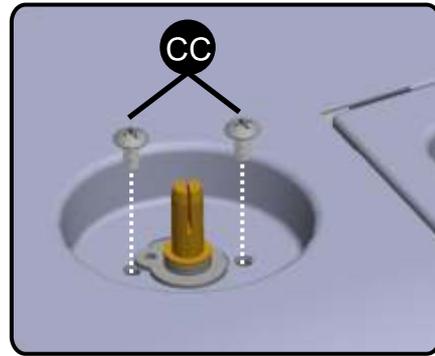
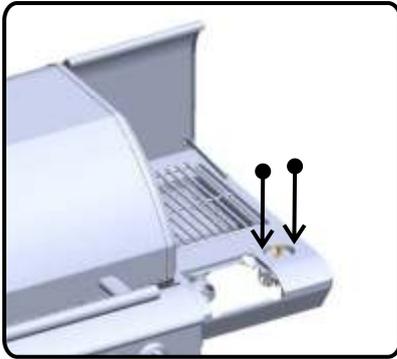
Step 9:

- 1) Loosen the **five** side panel screws on the left side of the body assembly and allow **1/4** of the screws length to extend from the grill housing assembly. **DO NOT COMPLETELY REMOVE SCREWS.**
- 2) Align the large holes of the left side table assembly with the screws extended from the grill housing assembly.
- 3) Push down the left side table assembly (K) until the table locks into place.
- 4) Securely tighten all screws.
- 5) Repeat the same procedure for the right side table assembly (L).



Step 10:

- 1) Install the left side valve assembly into the left side table assembly (K) using **two** screws (CC).
- 2) Repeat the same procedure for the right side valve assembly (L).



Hardware Used



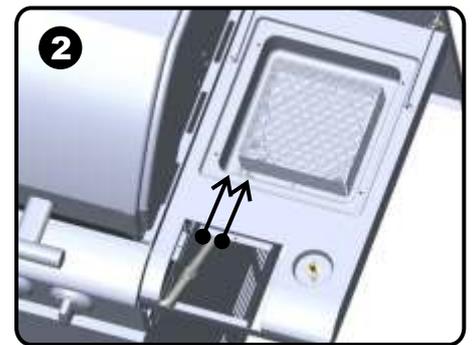
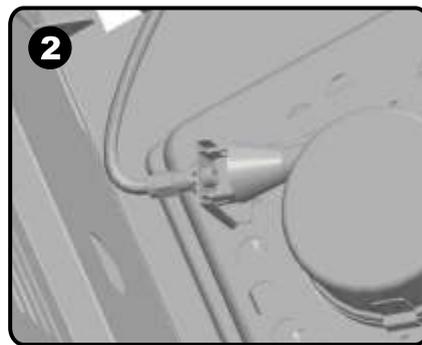
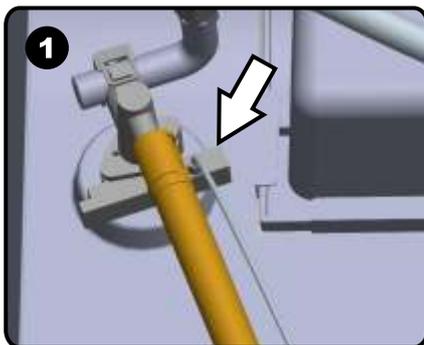
M4x10
Screw



x 4

Step 11:

- 1) Install the ignition wire to the left side valve by plugging the end of the wire into the socket.
- 2) Install the bracket of right side valve nozzle to the right side burner using **two** screws (CC) and **two** flat washers (GG).



Hardware Used



M4x10
Screw



x 2



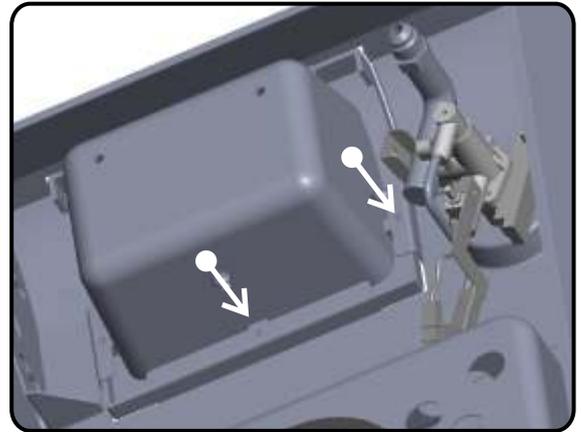
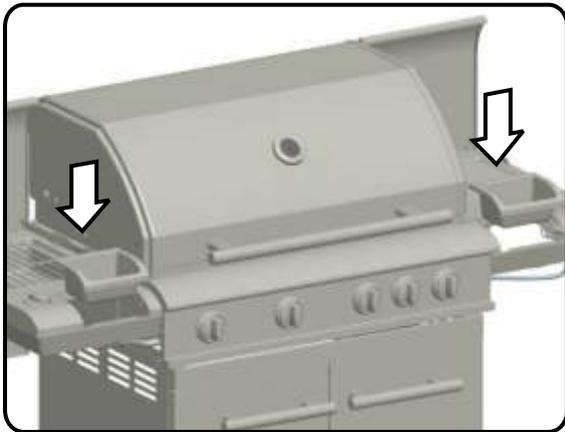
Flat
Washer



x 2

Step 13:

Install the condiment boxes (O) into the side burner assemblies using **two** screws (DD) at each side.



Hardware Used



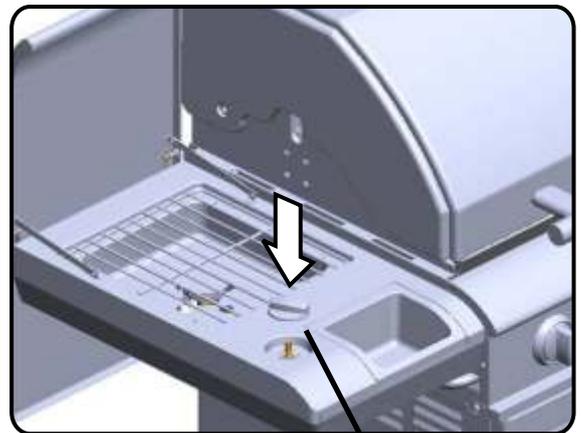
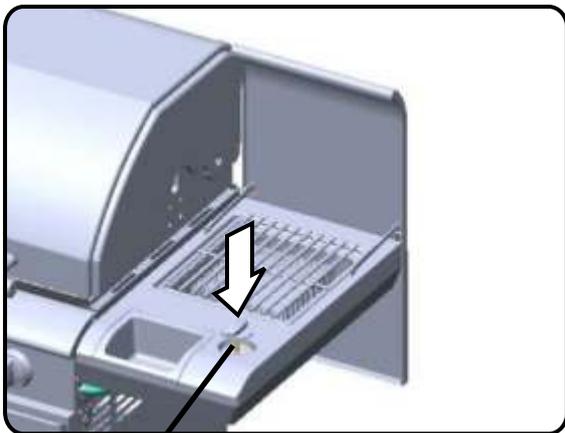
M4x8
Screw



X4

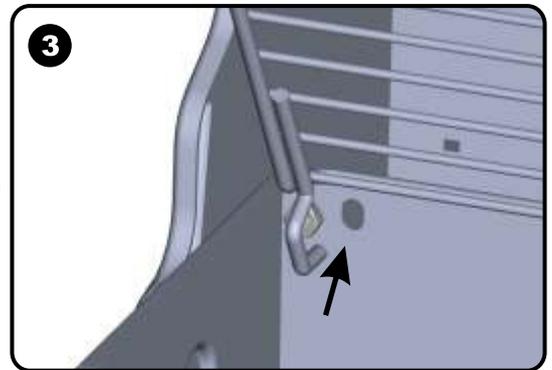
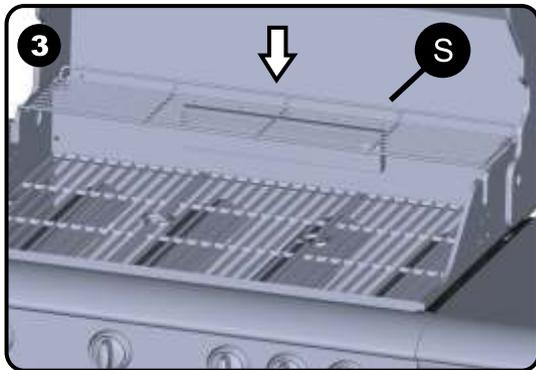
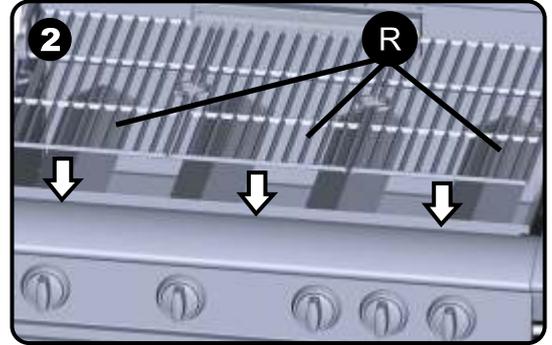
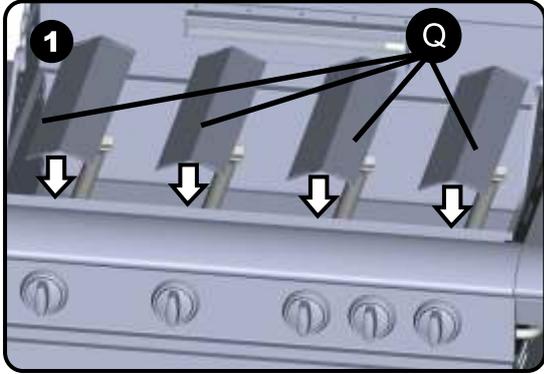
Step 14:

Install the side knobs (M) into the side valves on both sides.



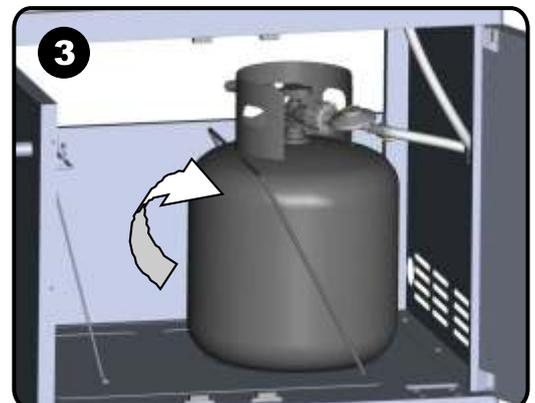
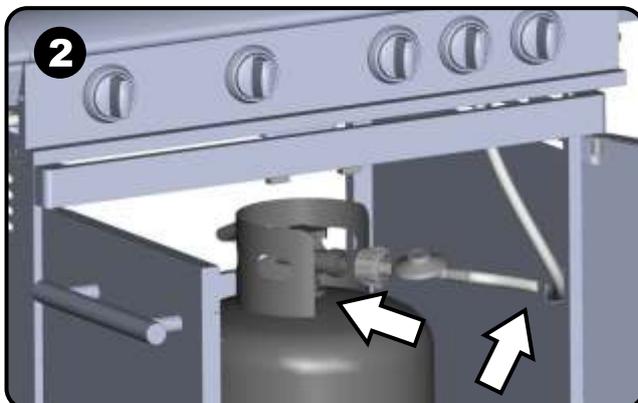
Step 15:

- 1) Open the hood assembly and put four heat shields (Q) into the grill housing.
- 2) Place three cooking grates (R) in the grill housing.
- 3) Install the warming rack (S) on the top of grill housing.



Step 16:

- 1) Place a gas cylinder (not included) into the cabinet assembly.
- 2) Put the hose through the hose bracket and connect the cylinder with the gas hose / regulator as shown.
- 3) Rotate the steel wire to secure the gas cylinder as shown.



CAUTION:

Only use the regulator provided!

If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

Connecting gas cylinder:

The propane gas supply cylinder to be used must be constructed and marked in accordance with the *Specifications for Propane Gas Cylinders* of the U.S. Department of Transportation (DOT). Only cylinders with a listed overfill prevention device (OPD) and marked "propane" may be used. Cylinders with an OPD will have valve handles with three "lobes" (prongs). Use only 20-pound cylinders (Height 18.11", Diameter Tank 9.84", Diameter foot: 8.03") equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please put the proper cylinder orientation to provide vapor withdrawal.

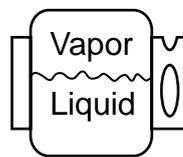
WARNING: The cylinder valve always has to be above the horizontal position, for the cylinder to have vapor withdrawal only.



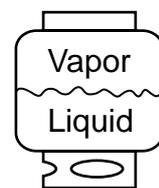
CORRECT



WRONG



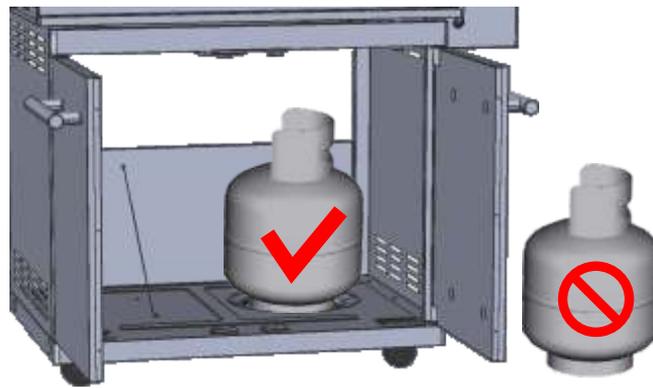
WRONG



WRONG

DANGER

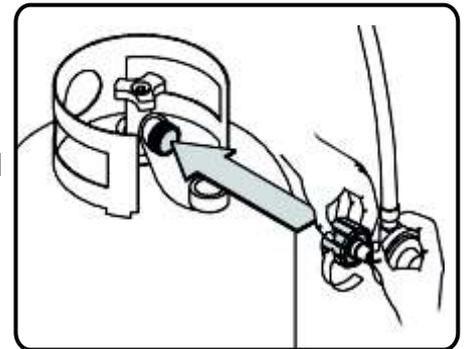
- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the information in (a) & (b) is not followed exactly, a fire causing death or serious injury may occur.



Connection the Gas Cylinder

Always place the propane cylinder on the tank brackets located on the right side of the cart. Always confirm that all burner control knobs are in the OFF position before activating the gas supply.

Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve, or in the head of the burner and burner ports. Always connect the gas supply regulator as follows: Insert the nipple of the valve coupling into the tank valve and tighten the connection collar by turning it clockwise with one hand while holding the regulator with the other hand. (See diagram to right)



Disconnect the propane cylinder from the regulator valve when the grill is not in use.

Do not obstruct the flow of combustion air and ventilation air to the grill.

Keep ventilation openings of the cylinder enclosure free and clear from debris.

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

Note: Before starting the grill, check for leaks. Make sure the regulator valve is securely fastened to the valve assembly tube and the cylinder.

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the "leak test" as described below before lighting the grill or each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance service shop or your local propane gas supplier.

To Perform a Leak Test:

Make 2-3 oz. (0-90ml.) of leak solution by mixing one part liquid dishwashing soap with three parts water in a spray bottle.

Note: Make sure control knobs are off.

Spray solution on the tank valve to regulator connection.

Inspect the solution at the connection looking for bubbles. If NO bubbles appear, the connection is secure. If bubbles appear, you have a leak. Check the regulator connection as follows:

Disconnect regulator from the tank and reconnect, making sure the connection is secure.

Retest with solution. If you continue to see bubbles, replace the cylinder.

Lighting Your Grill

DANGER: Failure to open lid while igniting the grill or not waiting 5 minutes to allow the gas to clear if the grill does not light may result in an explosive flare-up which can cause serious bodily injury or death.

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on "high." This will "heat clean" the internal parts and dissipate odor from the manufacturing processes and painted finish.

Main Burners

1. Read ALL instructions before lighting.
2. Open lid before lighting.
3. Open the LP-Gas Cylinder Valve.
4. Push in main burner control knob fully and rotate slowly about 1/4 turn counterclockwise until a click is heard.
5. If ignition does not occur, repeat step 5 in rapid succession for no more than 5 seconds or until burner ignites. If ignition still does not occur, immediately turn the burner control(s) off, wait 5 minutes for the gas to clear and repeat the lighting procedure.
6. Follow same steps to light left and right main burners.

After lighting, observe the burner flame and make sure all burner ports are lit.

If burner flame goes out during operation, immediately turn the gas "off" on the grill and at the gas cylinder and open lid to let the gas clear for about 5 minutes before re-lighting. Clean your grill after each use, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.

Side Burner

1. Read ALL instructions before lighting.
2. Open lid during lighting. Lid must be open when burner is on.
3. Burner valves must be in the "off" position.
4. Open the LP-Gas cylinder valve.
5. Push in side burner control knob fully and rotate slowly about 1/4 turn counterclockwise until a click is heard.
6. If ignition does not occur, repeat step 5 in rapid succession for no more than 5 seconds or until burner ignites. If ignition still does not occur, immediately turn the burner control(s) off, wait 5 minutes for the gas to clear and repeat the lighting procedure.
7. After burner ignites, adjust control knob to desired cooking setting.

Rear Rotisserie Burner

1. Read ALL instructions before lighting.
2. Open lid before lighting.
3. REMOVE WARMING RACK BEFORE USING REAR ROTISSERIE BURNER.
4. Open the LP-Gas Cylinder Valve.
5. Push in rear rotisserie burner control knob fully and rotate slowly about 1/4 turn counterclockwise until a click is heard.
6. If ignition does not occur, repeat step 5 in rapid succession for no more than 5 seconds or until burner ignites. If ignition still does not occur, immediately turn the burner control(s) off, wait 5 minutes for the gas to clear and repeat the lighting procedure.

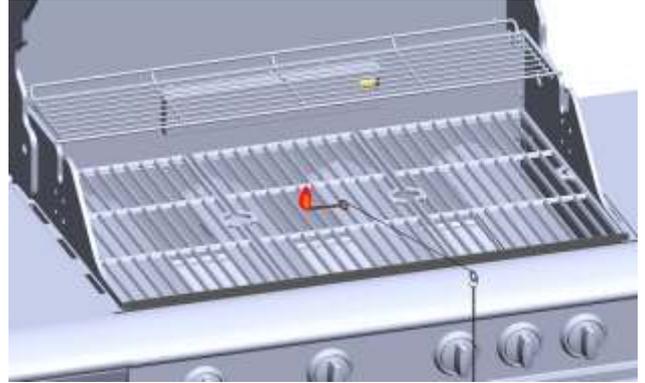
OPERATION INSTRUCTIONS

Shutting Off Burners:

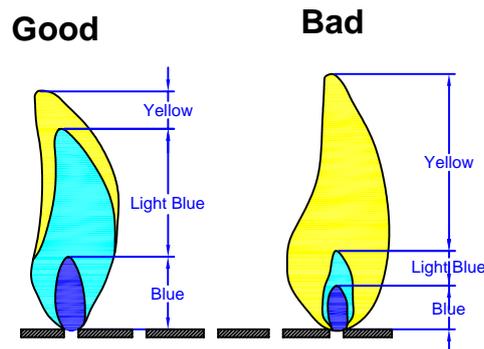
1. Always turn the valve knob(s) clockwise to the High position, and then push in and turn to OFF. Never force the knob without depressing it as this can damage the valve.
2. Promptly turn the gas supply OFF at the propane cylinder.
3. Close the lid of the grill.

Lighting Burner With A Match:

1. Place a match in the end of the match holder that is pre-installed on the sides of Grill Housing. Once lit, immediately place the flame through the hole as shown near the burner ports.
2. Press in knob and rotate counterclockwise to High setting and burner should light immediately. If more than one burner is desired, turn other knobs to "on" positions after first burner is lit.
3. Adjust burners to desired cooking settings.



Observe Flame Height When lit: Flame should be a blue / yellow color between 1- 2 in. high.



CARE AND MAINTANCE

CAUTION:

All cleaning and maintenance should be done when grill is cool and with the gas supply turned off at the propane cylinder.

DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. To "Burn Off" or heat clean your grill, turn the 3 main burners to HIGH and run for 15 minutes with the lid closed. Then use a wire brush to clean the grids.

Recommended cleaning materials -

Mild dishwashing liquid detergent, hot water, nylon cleaning pad, wire brush
DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces -

Use **ONLY** mild dishwashing detergent and hot water solution to clean, and then rinse with water.

CARE AND MAINTANCE

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry.

Interior of grill bottom - Remove residue using brush, scraper and/or cleaning pad, and then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

Cooking Grids - The porcelain grates have a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Nonabrasive scouring powder can be used on stubborn stains, and then rinse with water.

Heat Shield - Clean residue with wire brush and wash with soapy water. Then rinse with water.

Grease Collector - Periodically empty the grease cup and clean with dishwashing detergent and hot water solution.

Cleaning the burner assembly – Make sure the grill is cool

1. Turn gas off at the control knobs and propane tank.
2. Remove cooking grates and heat shield.
3. Remove grease collector.
4. Remove burner by unscrewing nut from beneath burner "foot" using a screwdriver and pliers.
5. Lift burner up and away from gas valve orifice.
6. Clean inlet (venturi) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on outside of burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip).
9. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to ensure that gas valve orifices are correctly positioned inside burner inlet (venturi).



1. Overlap 3/4" between venturi tube and nozzle when assembled.
2. Keep the center line of venturi tube and nozzle on one line.

WARNING: if the instructions above are not followed, an explosion may result, possibly causing serious bodily injury or death

**Please refer to the following
Troubleshooting Guide
if you have any problems
lighting or operating your grill**

Many solutions given here can make your grilling
experience safer and more enjoyable

Problem	Possible Solutions										
<p>Low heat, LP gas</p>	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions, yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.</p> <p>To ensure this does not cause difficulty in lighting the grill, follow these instructions:</p> <ol style="list-style-type: none"> 1. Make sure all burner valves are "OFF". 2. Open the tank valve and wait 5 seconds. 3. Light the burner one at a time following the lighting instructions listed on the control box and Page 22. 										
<p>Low heat, natural gas</p>	<p>Gas pressure is affected by gas line and length of gas line from house gas line. Follow the recommendations in the chart below.</p> <table border="1" data-bbox="616 1137 1334 1393"> <thead> <tr> <th colspan="2" data-bbox="616 1137 1334 1178">From House to Grill</th> </tr> <tr> <th data-bbox="616 1178 935 1218">Distance</th> <th data-bbox="935 1178 1334 1218">Tubing Size</th> </tr> </thead> <tbody> <tr> <td data-bbox="616 1218 935 1258">Up to 25 foot</td> <td data-bbox="935 1218 1334 1258">3/8 inch diameter</td> </tr> <tr> <td data-bbox="616 1258 935 1299">26-50 foot</td> <td data-bbox="935 1258 1334 1299">1/2 inch diameter</td> </tr> <tr> <td data-bbox="616 1299 935 1393">51-100 foot</td> <td data-bbox="935 1299 1334 1393">2/3 inch of run 3/4 inch 1/3 inch of run 1/2 inch</td> </tr> </tbody> </table>	From House to Grill		Distance	Tubing Size	Up to 25 foot	3/8 inch diameter	26-50 foot	1/2 inch diameter	51-100 foot	2/3 inch of run 3/4 inch 1/3 inch of run 1/2 inch
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<p>Low heat generated with Knob in "HI" position</p>	<ol style="list-style-type: none"> 1. Make certain the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction. 2. Check for a bent or kinked fuel hose. 3. Make sure the air shutter is properly adjusted. 4. Check for proper gas supply and pressure. 5. Pre-heat the grill for a full 15 minutes. 6. If using LP gas, check for an empty tank. 										

Problem	Possible Solutions
Grill will not light	<ol style="list-style-type: none"> 1. Push and turn the knob and check for sparks. 2. If there is a spark, check to make sure gas is supplied to the burner. <ol style="list-style-type: none"> a. Purge the line of any trapped air. b. Check to see if you can match-light the burner. c. Check to see that the other burners operated. d. Visually check the electrode and wire while pushing the ignitor knob. If a spark occurs anywhere but the ignitor tip, the ignitor must be replaced.
Burner flame is yellow and gas odor can be smelled	<ol style="list-style-type: none"> 1. Check the burner inlet for obstruction, especially for spiders and other insects. 2. Check the air shutter for proper adjustment. 3. Check for the source of gas leaks.
Excessive flare-ups	<ol style="list-style-type: none"> 1. Hood up when grilling. 2. Keep knobs on low. 3. Turn one burner off if necessary. 4. Post heat grill for 10-15 minutes, this will burn off drippings. 5. Use meats containing less fat. 6. Always grill chicken on low, meat side down for 20 minutes and turn to skin side for another 20 minutes. Follow above steps. 7. If flare up continues, move meats to warming rack until flame settles down. 8. Never spray water on gas flames-it will destroy your grill.
Burner blows out	<ol style="list-style-type: none"> 1. Check for any burner defects. 2. Check for proper burner installation. 3. Make certain the fuel mixture is not too lean. 4. Make sure the gas supply is sufficient. 5. See if the LP tank is empty.

Proof of purchase is required to access this warranty program, which is in effect from date of purchase. If customer is unable to provide proof of purchase, or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Full 30-Day Warranty

For 30 days from the date of purchase, any missing and damaged parts will be replaced at no charge, with a valid proof of purchase.

Limited Warranty

● **1-Year Warranty** on all parts in regards to damage affecting the operation of the gas grill. Please refer to the parts list on page 25.

● **Warranty Provisions:**

- Purchaser must pay all labor and shipping charges necessary to replace parts covered by this warranty.
- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only and not responsible for incidental or consequential damages or labor costs.
- This warranty does not cover chips and scratches of porcelain or painted surfaces nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover any damage caused by heat, abrasive and chemical cleaners, resulting in chipping on porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

If you have any questions related to the product, please call our customer service center @ 1-866-869-5300, 8:00 AM to 6:00 PM (EST), Monday through Friday.

Distributed By:

GeoGlobal Partners

**111 Corporate Blvd. Suite H
South Plainfield, New Jersey 07080, USA**

REPLACEMENT PARTS LIST

NO.	Part#	Description
1	CG2601-01A	Hood
2	CG2601-02A	Hood handle
3	CG2601-03A	Thermometer
4	CG2601-04A	Drip pan
5	CG2601-05A	Grease collection pan
6	CG2601-06A	Back burner assembly
7	CG2601-07A	Heat shield
8	CG2601-08A	Left side table assembly
9	CG2601-09A	Side table cover
10	CG2601-10A	Side table cover pitman
11	CG2601-11A	Left side burner bowl
12	CG2601-12A	Condiment box
13	CG2601-13A	Side table cover pulley
14	CG2601-14A	Main knob
15	CG2601-15A	Main knob bezel
16	CG2601-16B	Right side table assembly
17	CG2601-17B	Right side burner grid
18	CG2601-18B	Right side burner bowl
19	CG2601-19A	base cabinet panel assembly
20	CG2601-20A	Left side cabinet panel
21	CG2601-21A	Right side cabinet panel
22	CG2601-22A	Locking caster
23	CG2601-23A	No locking caster
24	CG2601-24A	Front top beam
25	CG2601-25A	Left door
26	CG2601-26A	Right door
27	CG2601-27A	Door handle
28	CG2601-28A	Magnet
29	CG2601-29A	Main burner
30	CG2601-30B	Infrared burner
31	CG2601-31A	Left side burner assembly
32	CG2601-32A	Side spark electrode
33	CG2601-33A	Side knob
34	CG2601-34A	Cooking grate
35	CG2601-35A	Warming rack
36	CG2601-36A	Left side burner rack
37	CG2601-37A	Hardware pack
38	CG2601-38A	Back Cabinet Panel
39	CG2601-39A	Tool Hook
40	CG2601-40A	Tank Retainer Wire
41	CG2601-41A	Steel Wire

For an illustrated parts please visit our website at www.geoglobalpartners.com