

BRINKMANN®



NOTICE TO PROFESSIONAL INSTALLER:

LEAVE THESE INSTRUCTIONS WITH
THE GRILL OWNER FOR FUTURE
REFERENCE.

AVISO PARA EL INSTALADOR:

ENTREGUE ESTAS
INSTRUCCIONES AL PROPIETARIO
DE LA PARRILLA PARA
REFERENCIA FUTURA.

Natural Gas Conversion Kit Equipo de Conversión a Gas Natural PROFESSIONAL INSTALLATION MANUAL MANUAL DE INSTALACIÓN PROFESIONAL

CONVERTS THE FOLLOWING CHARMGLOW GRILLS FROM PROPANE TO
NATURAL GAS: MODEL NUMBERS 810-1750-S, 810-8501-S, 810-9520-S,
810-6805-S, 814-6805-S, 814-6807-S, 810-1880-S AND 810-8533-S
IF YOU DO NOT HAVE THE PROFESSIONAL INSTALLATION MANUAL, PLEASE
VISIT WWW.BRINKMANN.NET OR CALL (800) 527-0717.

CONVIERTE LAS SIGUIENTES PARRILLAS CHARMGLOW DE PROPANO A GAS
NATURAL: NÚMEROS DE MODELO 810-1750-S, 810-8501-S, 810-9520-S,
810-6805-S, 814-6805-S, 814-6807-S, 810-1880-S Y 810-8533-S
SI USTED NO TIENE EL MANUAL PROFESIONAL DE INSTALACIÓN, VISITE
POR FAVOR WWW.BRINKMANN.NET O LA LLAMADA (800) 527-0717.

ASSEMBLY AND OPERATING INSTRUCTIONS
INSTRUCCIONES DE ARMADO Y OPERACIÓN

SAVE THIS MANUAL FOR FUTURE REFERENCE
GUARDE ESTE MANUAL PARA REFERENCIA FUTURA

WARNING



HAZARDOUS EXPLOSION MAY RESULT IF THESE
WARNINGS AND INSTRUCTIONS ARE IGNORED. READ
AND FOLLOW ALL WARNINGS AND INSTRUCTIONS IN
THIS MANUAL TO AVOID PERSONAL INJURY,
INCLUDING DEATH OR PROPERTY DAMAGE.

⚠ ADVERTENCIA

SE PUEDE PRODUCIR UNA EXPLOSIÓN PELIGROSA SI SE
HACE CASO OMISO A ESTAS ADVERTENCIAS E
INSTRUCCIONES. LEA Y SIGA TODAS LAS ADVERTENCIAS
E INSTRUCCIONES EN ESTE MANUAL PARA EVITAR
LESIONES PERSONALES, INCLUSO LA MUERTE, O LOS
DAÑOS MATERIALES.



IMPORTANT SAFETY WARNINGS

WE WANT YOU TO USE YOUR CONVERSION KIT FOR YOUR GRILL AS SAFELY AS POSSIBLE. THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT THE ATTENTION TO POSSIBLE HAZARDS AS THE GRILL IS CONVERTED AND USED AS A NATURAL GAS GRILL. WHEN YOU SEE THE SAFETY ALERT SYMBOL  PAY CLOSE ATTENTION TO THE INFORMATION WHICH FOLLOWS!

 READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE CONVERTING AND OPERATING YOUR GRILL.

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 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.

Failure to follow the instructions as written, or installation by other than a trained professional, will void all manufacturer warranties.

Installer Company or Service Name: _____

Technician Name: _____ Installation Date: _____

WARNING

This conversion kit shall be installed by a professional service technician in accordance with the manufacturer's instructions as specified by the codes and requirements of the authority having jurisdiction. The information in these instructions must be followed to minimize the risk of fire or explosion or to prevent property damage, personal injury or death. The qualified service agency performing this conversion assumes responsibility for the proper conversion of the appliance of this kit.

IMPORTANT: Fill out product record information below and attach the conversion sticker to your grill near the rating label after conversion has been made.

Model Number: _____

Serial Number: _____ Date Purchased: _____

TABLE OF CONTENTS

General Warnings	3
Assembly Instructions	4-28
Conversion Instructions 810-9520-S	5-7
Conversion Instructions 810-1750-S	8-12
Conversion Instructions 810-8501-S	13-16
Conversion Instructions 810-6805-S	17-20
Conversion Instructions 814-6805-S	21
Conversion Instructions 814-6807-S	22
Conversion Instructions 810-1880-S	23-24
Conversion Instructions 810-8533-S	25-28
Connecting to Natural Gas Source	29
Leak Testing	30-32
Pre-start Check List	32
Lighting Instructions	33
Operating Grill and Helpful Hints	34-38
Warranty Information	Back Cover



DANGER:

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



WARNING:

Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION:

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

FOR GRILL WARRANTY REPLACEMENT PARTS, PLEASE VISIT US AT:
www.brinkmann.net



WARNING

- **FOR OUTDOOR USE ONLY. DO NOT** operate indoors or in an enclosed area such as a garage, shed or breezeway.
- **Use your grill OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. We recommend your grill be situated at least 10 feet (3.1 m) from buildings.
- **Maintain a minimum clearance of 36 inches (91 cm) between all sides of grill and walls or other combustible material. DO NOT** use grill under overhead unprotected combustible construction.
- **DO NOT** use or install this grill in or on a recreational vehicle and/or boat.

INSTALLATION INFORMATION:

The installation of this appliance must be in accordance with:

All applicable local codes, or in the absence of local codes, either:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)


This kit converts your grill for natural gas use at 7 inch water column supply pressure. To check your pressure contact your local natural gas company. If the supply pressure is different than 7 inch, contact a professional service technician for assistance. **Not for use with LP gas.**

DANGER

Connection should be made by a professional service technician. Supply the technician with a copy of these instructions. Incorrect connection can result in a gas leak with possibility of fire.

GENERAL WARNINGS

WARNING

- Never use liquid propane gas in a unit designed for natural gas.
 - Never use charcoal or wood briquette in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
 - Leak test all connections before first use, even if grill was purchased fully assembled.
 - Never check for leaks using a match or open flame.
-  **CAUTION:** Strong odors, colds, sinus congestion, etc. may prevent the detection of natural gas. Use caution and common sense when testing for leaks.
- Always keep your gas grill free and clear of gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials.
 - Always check the grill prior to each use as indicated in the "Pre-Start Check List" section of this manual.
 - Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.
 - DO NOT use back rotisserie burner when main burners are in use.
 - DO NOT obstruct the flow of combustion or ventilation air.
 - Never place more than 15 pounds on the side burner. DO NOT lean on the side burner shelf.
 - Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
 - DO NOT leave the grill unattended while in use.
 - DO NOT allow the gas hose to come in contact with hot surfaces.
 - DO NOT allow grease from drain hole to fall on hose.
 - Keep any electrical supply cords away from water or heated surfaces.
 - Keep a fire extinguisher on hand acceptable for use with gas products. Refer to your local authority to determine proper size and type.
 - For household use only. DO NOT use this grill for anything other than its intended purpose.
 - DO NOT use while under the influence of drugs or alcohol.
 - Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill.
 - Lock the wheels so the unit does not accidentally move.
 - Wear protective gloves or oven mitts.
 - DO NOT touch any hot grill surfaces.
 - DO NOT wear loose clothing or allow hair to come in contact with grill.

 **USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GAS GRILL.**

**FAILURE TO ADHERE TO THE SAFETY WARNINGS AND GUIDELINES IN THIS MANUAL
COULD RESULT IN SEVERE BODILY INJURY OR PROPERTY DAMAGE.**

SAVE THIS MANUAL FOR FUTURE REFERENCE.

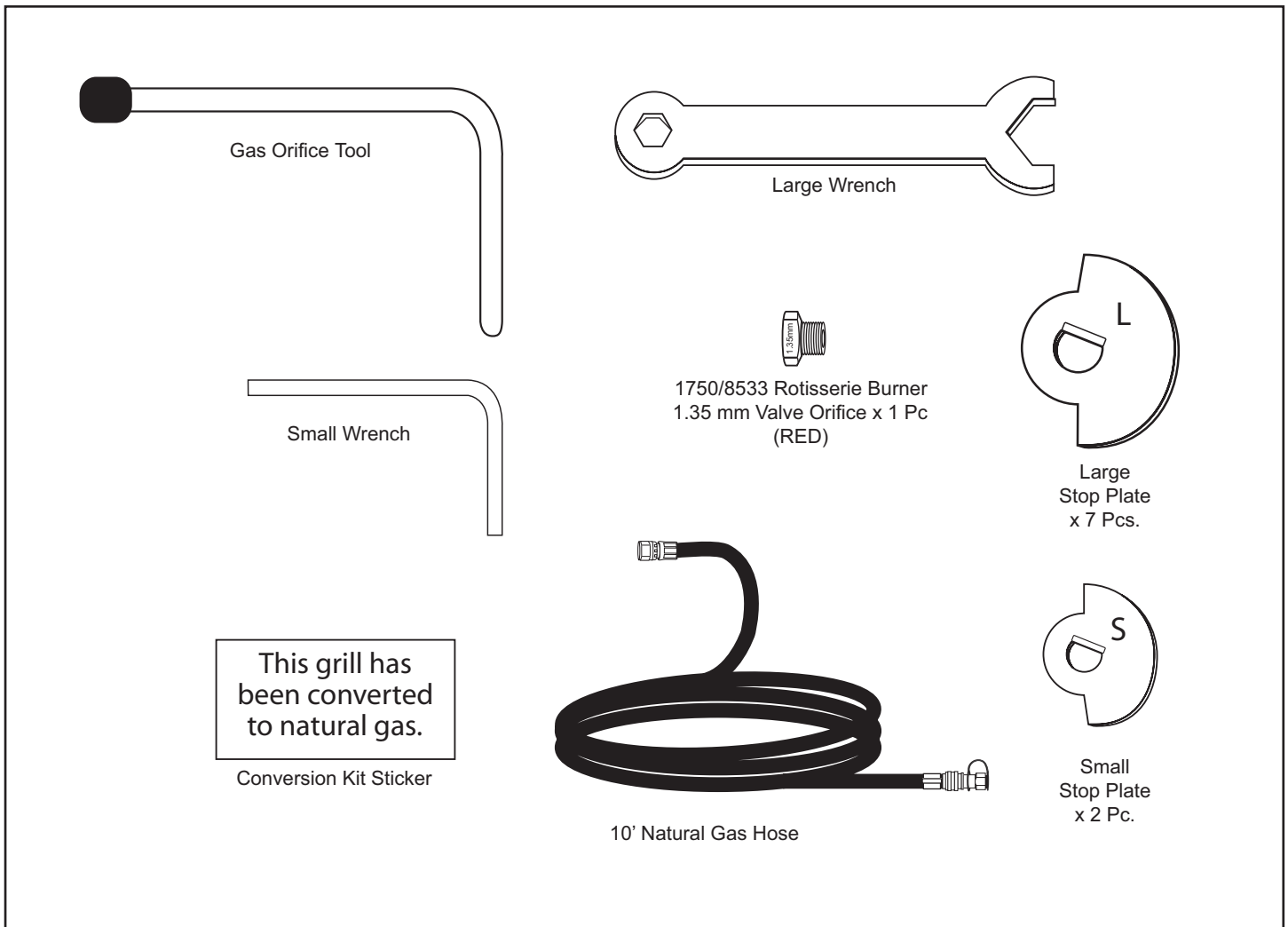
ASSEMBLY INSTRUCTIONS

**⚠ YOU MUST BE A PROFESSIONAL SERVICE TECHNICIAN TO CONVERT THIS GRILL.
READ ALL SAFETY WARNINGS & ASSEMBLY INSTRUCTIONS CAREFULLY
BEFORE ASSEMBLING OR OPERATING THE CONVERTED GRILL.**

The following tools are required to assemble the Conversion Kit:

- Phillips Head Screwdriver
- Adjustable Wrench
- 3/4" Wrench

PARTS CONTENTS



(Proof of purchase will be required.)
Inspect contents of the box to ensure all parts are included and undamaged.

FOR GRILL WARRANTY REPLACEMENT PARTS, PLEASE VISIT US AT:
www.brinkmann.net

CONVERSION INSTRUCTIONS 810-9520-S

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

⚠ WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

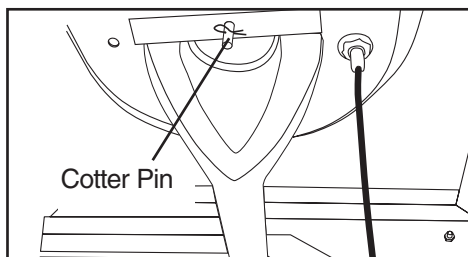
Note: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 1

Using an adjustable wrench to hold the gas manifold connection secure, use a 3/4" wrench to loosen the hose connection nut. Replace existing LP hose/regulator assembly with natural gas 10' hose assembly. Tighten the connection carefully using two wrenches.

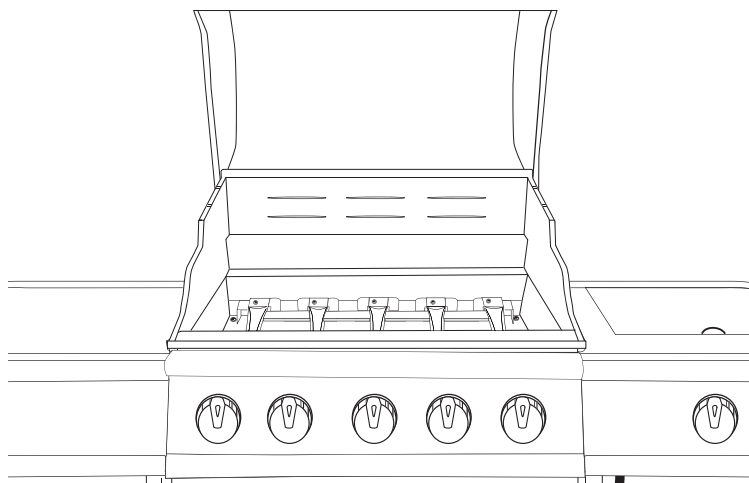
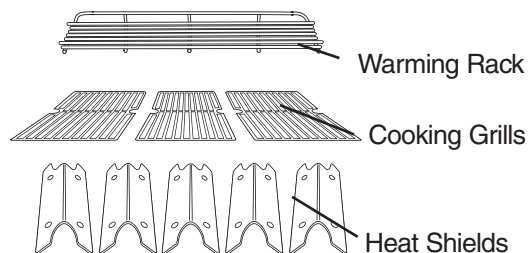
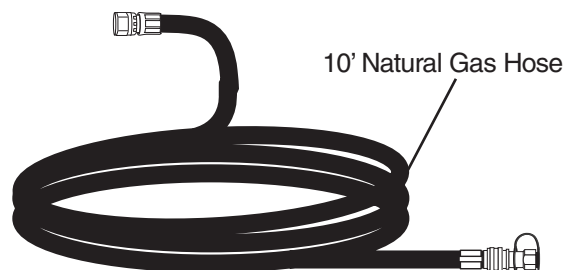
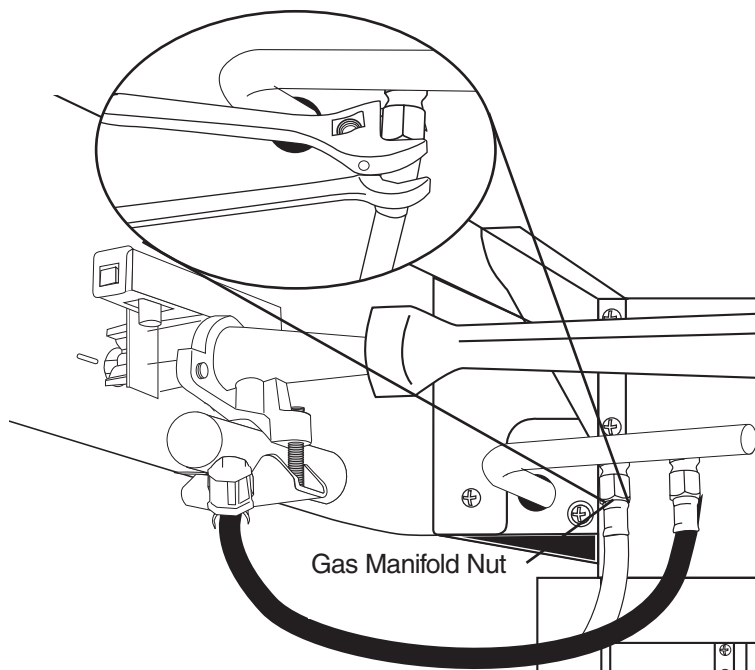
Step 2

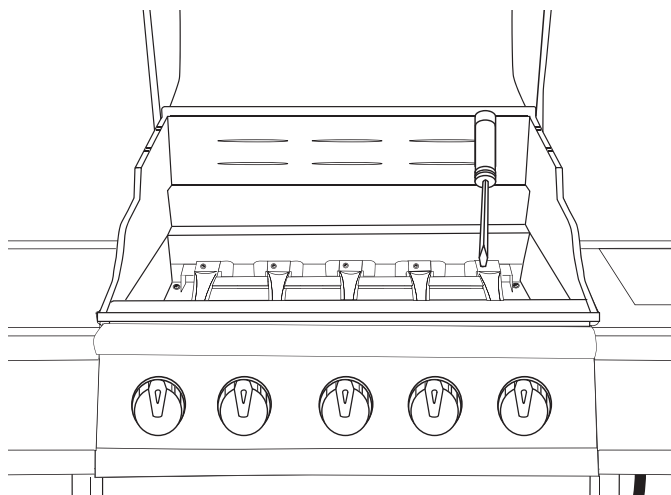
Remove cotter pin from side burner "foot". Carefully lift side burner up and away from valve nozzle. Set aside for later use.



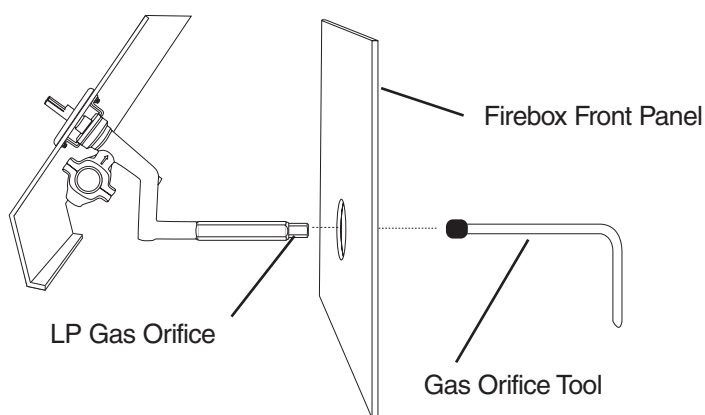
Step 3

Open hood and remove warming rack, cooking grills and heat shields. Set aside for later use.





Side View



Step 4

Remove screw from each burner "foot" using a screwdriver. Carefully lift each burner up and away from valve openings. Set aside for later use.

Step 5

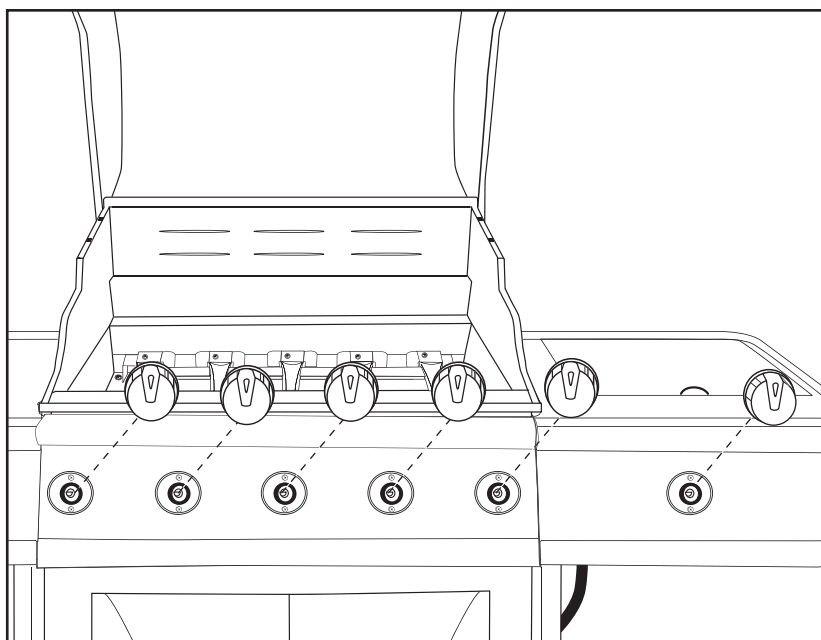
Use the gas orifice tool to remove the LP brass orifice from main burner valves through the hole on the firebox front panel. Repeat this step for all main and side burner valves in your grill. The side burner valve orifice is under the side shelf.

Note: All orifices of the grill are double orifices type (LP gas and natural gas). You only remove the LP gas orifice tip.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

Step 6

Remove all the control knobs from the control panel and set aside for later use.



Step 7

Figure 1 shows valve stem and bezel with the control knob removed. Take six large stop plates from the component card and place them over the valve stems as illustrated (Figure 2). Verify the tab and the stamped letter on the stop plates face out. Replace control knobs when finished.

⚠ WARNING: We recommend and request that you do not remove the control panel in order to access the valve tips. If you choose to remove the control panel, you must replace the control panel bezels exactly as illustrated in Figure 2. Failure to replace the bezels as illustrated could lead to personal injury and/or property damage.

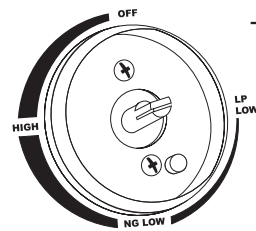


Figure 1

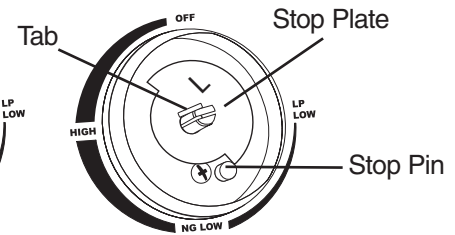


Figure 2

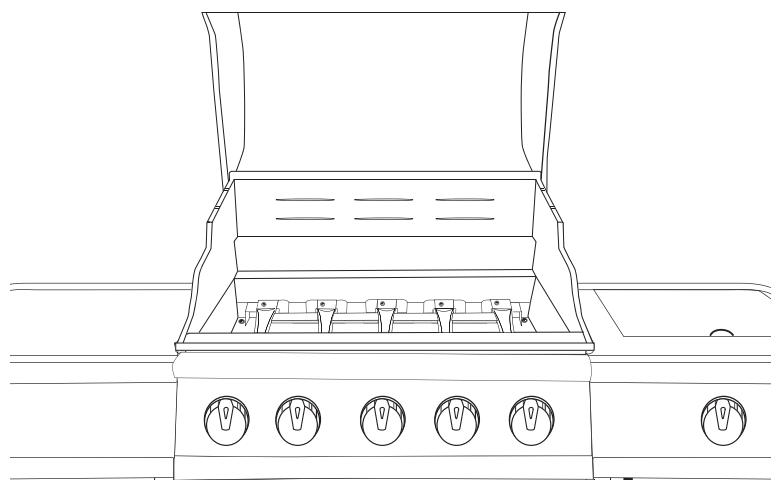
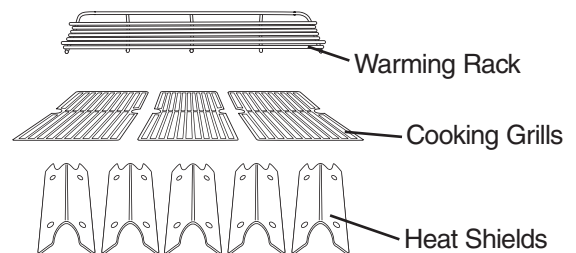
Step 8

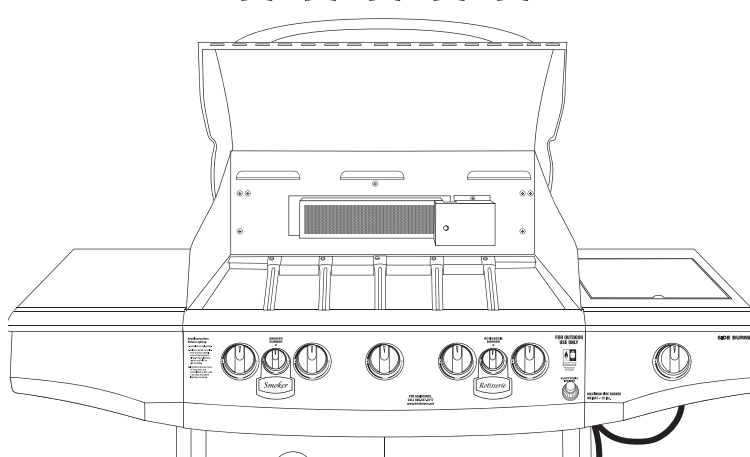
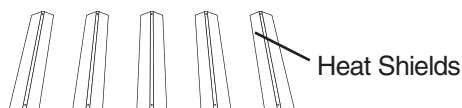
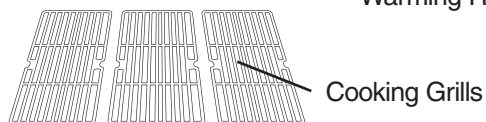
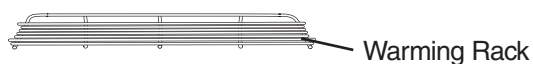
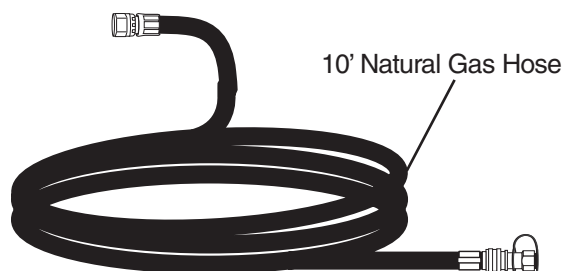
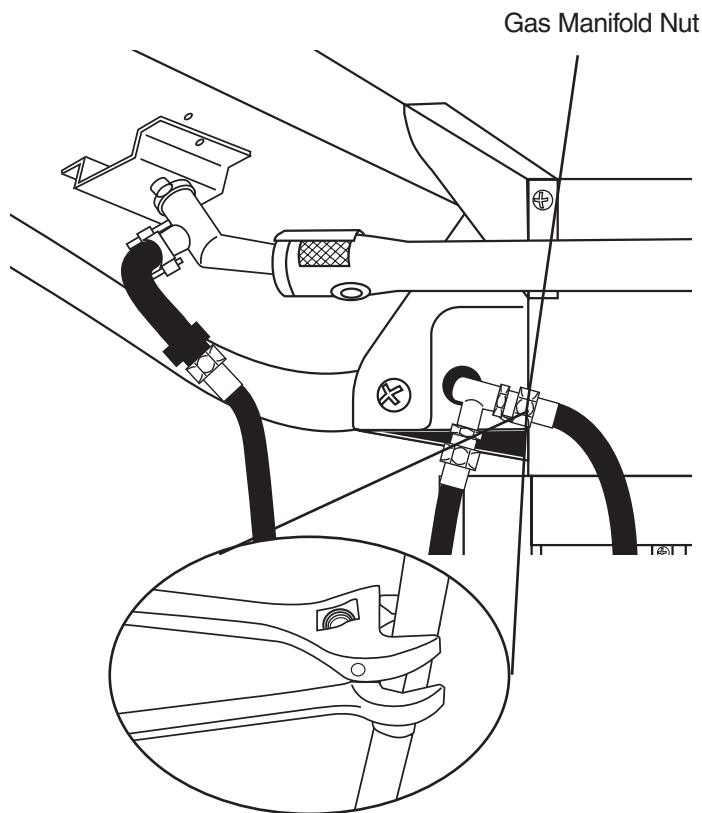
Carefully replace each burner, making sure burner openings slide over valve nozzles. Screw each main burner "foot" down using screwdriver and screws that were set aside in Step 4. Replace cotter pin in side burner "foot" that was set aside in Step 2.

Step 9

Replace warming rack, cooking grills, heat shields and grease tray.

Note: Follow directions in the leak testing section of this manual before using this grill.





CONVERSION INSTRUCTIONS 810-1750-S

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

⚠ WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

Note: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 1

Using an adjustable wrench to hold the gas manifold connection secure, use a 3/4" wrench to loosen the hose connection nut. Replace existing LP hose/regulator assembly with natural gas 10' hose assembly. Tighten the connection carefully using two wrenches.

Step 2

Remove two screws from side burner. Carefully lift side burner up and away from valve nozzle. Set aside for later use.

Step 3

Open hood and remove warming rack, cooking grills and heat shields. Set aside for later use.

Step 4

Remove screw from each burner "foot" using a screwdriver. Carefully lift each burner up and away from valve openings. Set aside for later use.

Step 5

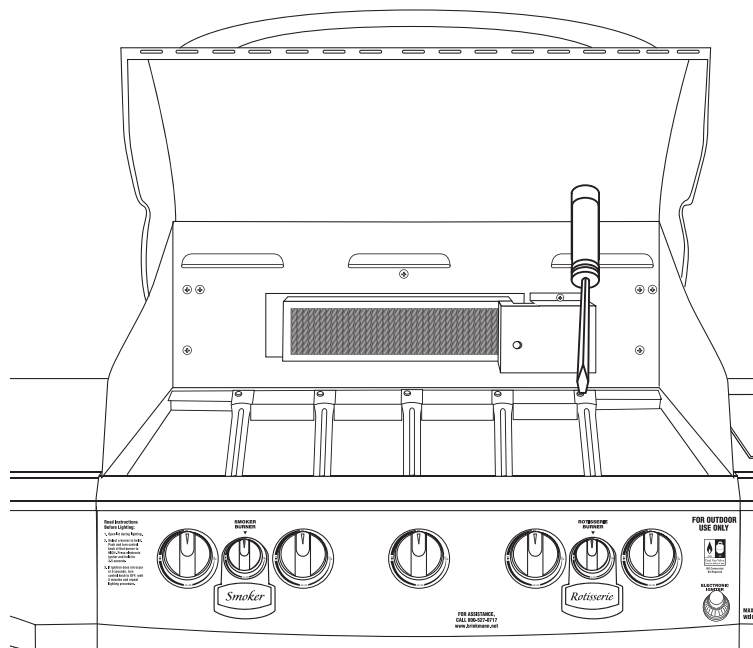
Use the gas orifice tool to remove the LP brass orifice from main burner valves through the hole on the firebox front panel. Repeat this step for all main and side burner valves in your grill. The side burner valve orifice is under the side shelf.

Note: All orifices of the grill, except rotisserie, are double orifices type (LP gas and natural gas). You only remove the LP gas orifice tip.

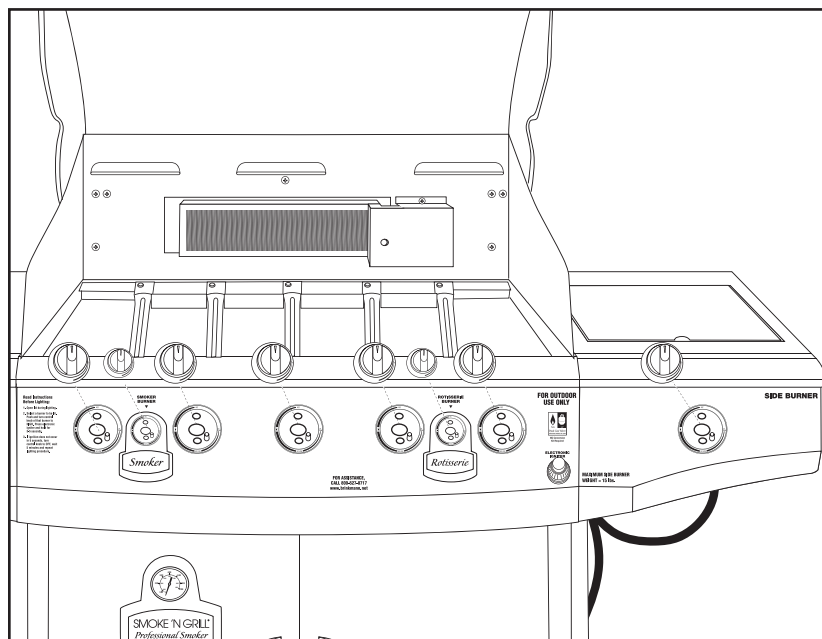
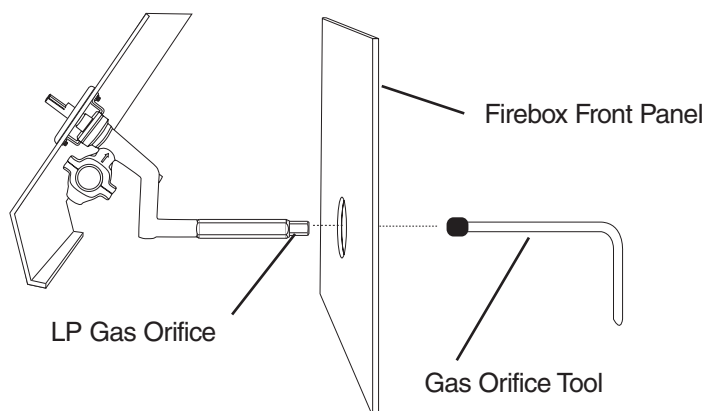
CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

Step 6

Remove all the control knobs from the control panel and set aside for later use.



Side View



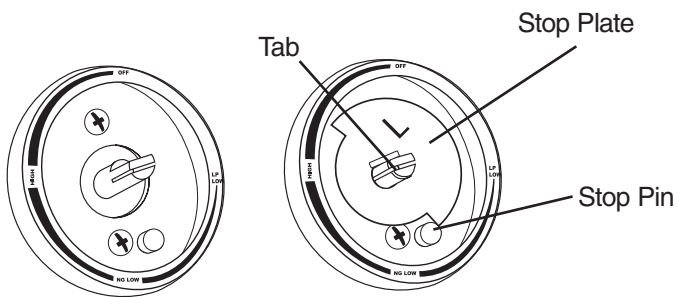


Figure 1

Figure 2

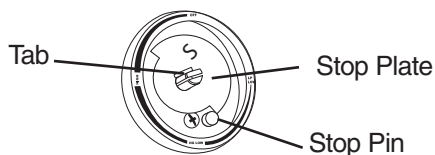


Figure 3

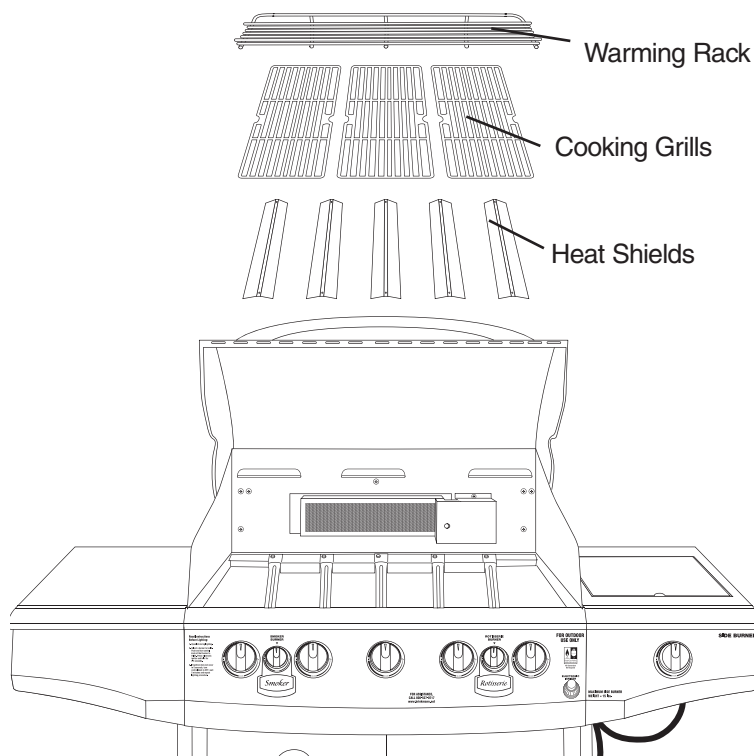
Step 7

Figure 1 shows valve stem and bezel with the control knob removed. Take six large stop plates from the component card and place them over the valve stems as illustrated (Figure 2). Take the small stop plate from the component card and place it over the smoker and rotisserie burner valve stem (Figure 3). Verify the tab and the stamped letter on the stop plates face out. Replace control knobs when finished.

⚠ WARNING: We recommend and request that you do not remove the control panel in order to access the valve tips. If you choose to remove the control panel, you must replace the control panel bezels exactly as illustrated in Figure 2. Failure to replace the bezels as illustrated could lead to personal injury and/or property damage.

Step 8

Carefully replace each burner, making sure burner openings slide over valve nozzles. Screw each main burner "foot" down using screwdriver and screws that were set aside in Step 4. Replace screws and side burner that were set aside in Step 2.



Step 9

Replace warming rack, cooking grills, heat shields and grease tray.

Note: Follow directions in the leak testing section of this manual before using this grill.

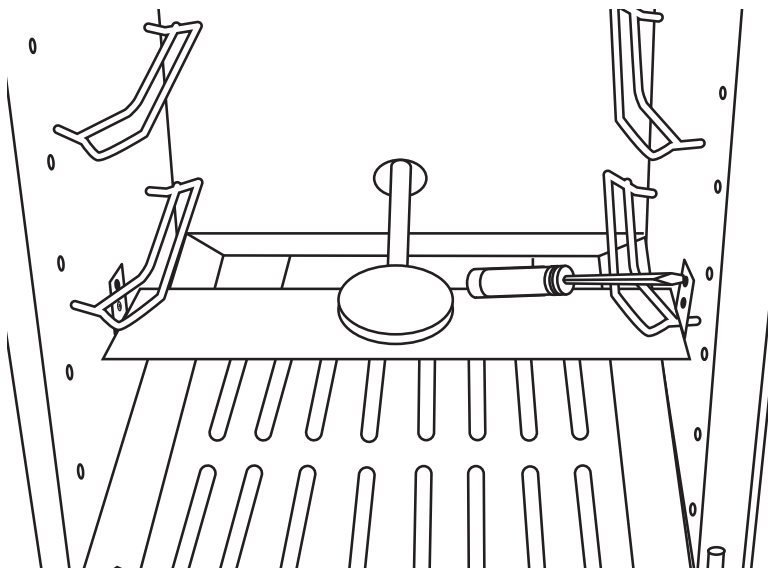
810-1750-S SMOKER BURNER

⚠ CAUTION: Only use specified natural gas orifice for your grill.

Note: It is helpful to keep the screws with the components as they are removed for ease of reassembly.

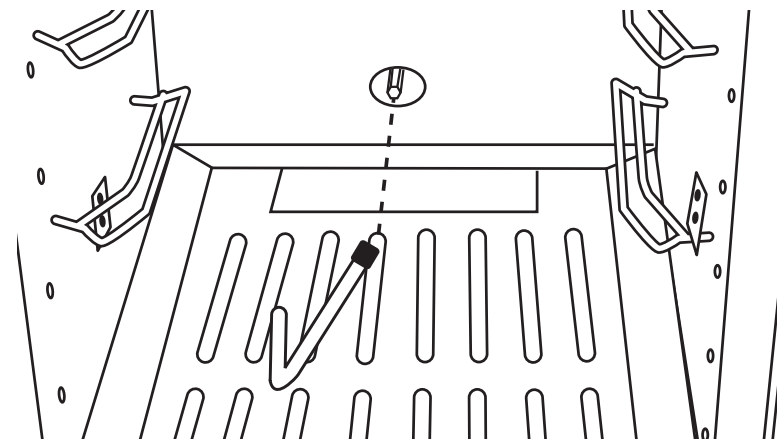
Step 10

Remove the four screws from the burner support bracket and remove the burner. Set aside for later use.



Step 11

Remove the LP brass orifice from the gas supply line.



Step 12

Re-install burner support and burner using the bolts that were set aside in Step 10. Make sure the burner openings slide over valve nozzle.

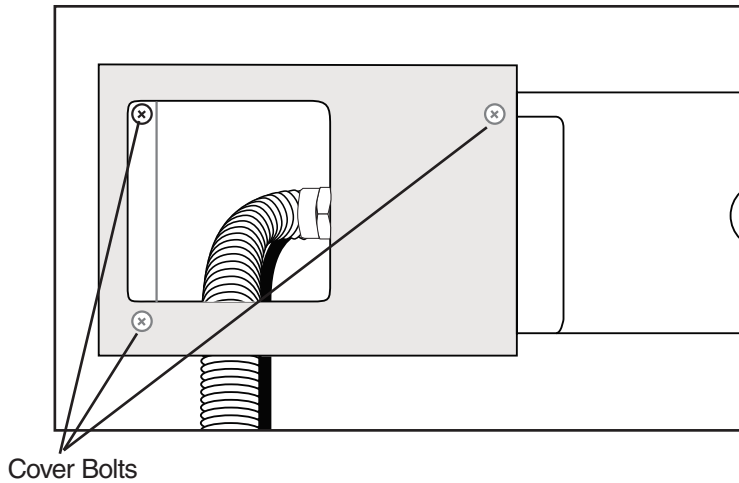
810-1750-S ROTISSERIE BURNER

⚠ CAUTION: Only use specified natural gas orifice for your grill.

Note: It is helpful to keep the screws with the components as they are removed for ease of reassembly.

Step 13

Remove the two screws of panel to gain access to the rotisserie LP valve on back side of grill. Set aside for later use.



Step 14

Using an adjustable wrench to hold the gas line secure, use the open end wrench provided to loosen the gas line retaining nut. With the rotisserie gas supply line detached from the housing, use two wrenches to remove the LP brass orifice from the gas supply line. Replace the LP gas brass orifice with the proper natural gas orifice. (1.35 mm RED)

Note: Bending the hose could damage the supply line.

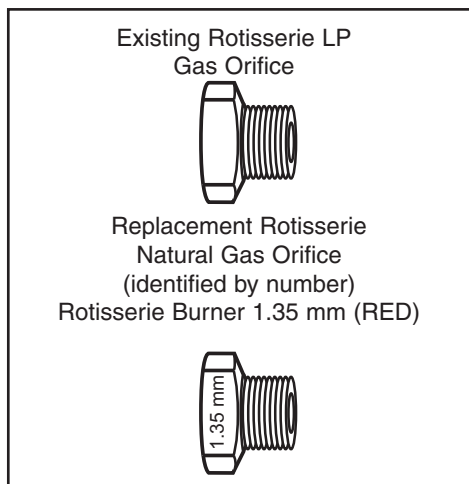
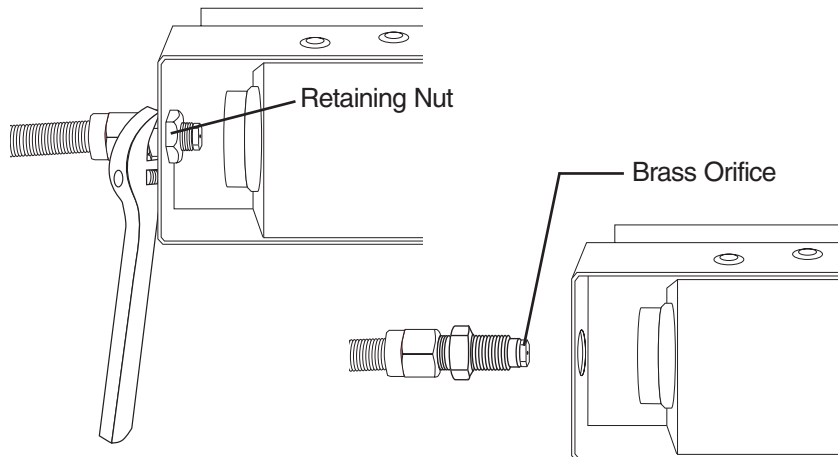
Step 15

Reattach gas supply line to the rotisserie housing by securing with the retaining nut removed in Step 14.

Note: Leave the back panel off until the end of conversion and all gas leak testing has been completed.

Step 16

Re-install rotisserie cover using the bolts that were set aside in Step 13.



CONVERSION INSTRUCTIONS 810-8501-S

810-8501-S SEAR BURNER

⚠ CAUTION: Only use specified natural gas orifice for your grill.

Note: It is helpful to keep the screws with the components as they are removed for ease of reassembly.

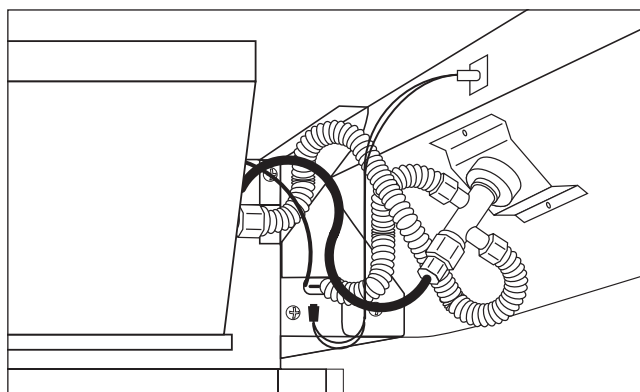
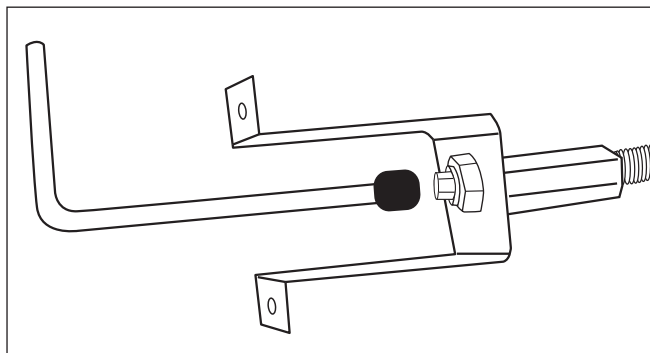
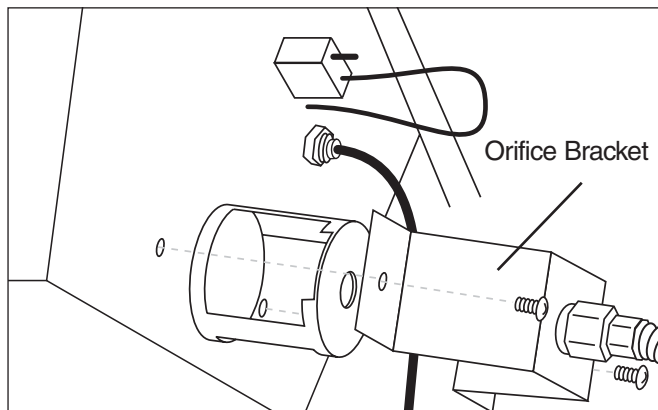
Step 1

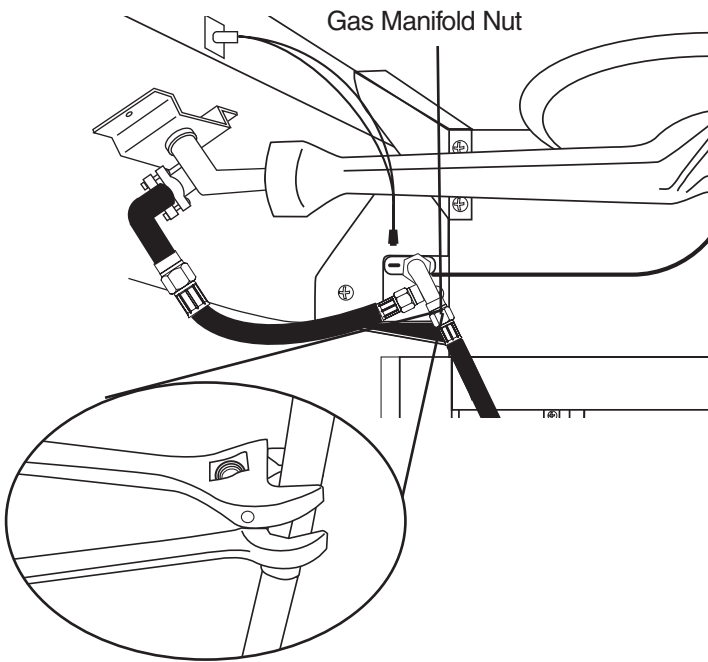
Remove the two pre-attached bolts from the sear burner orifice bracket using a screwdriver. Set aside for later use. Remove the LP orifice using the orifice tool provided.

Note: Bending the hose could damage the supply line.

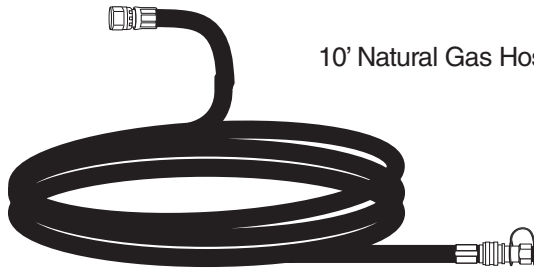
Step 2

Attach the sear burner orifice bracket using the two pre-attached bolts set aside in Step 1.

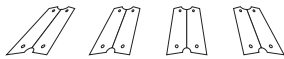




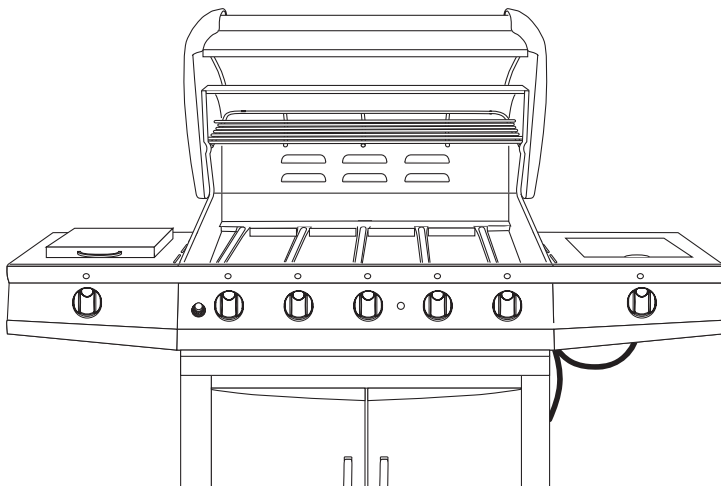
10' Natural Gas Hose



Warming Rack



Cooking Grills



810-8501-S MAIN & SIDE BURNERS

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

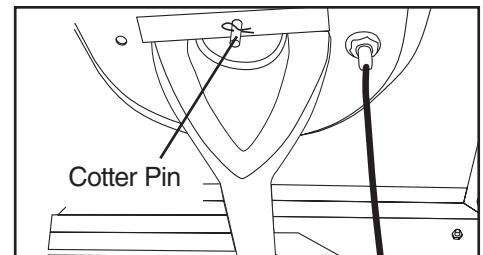
Note: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 3

Using an adjustable wrench to hold the gas manifold connection secure, use a 3/4" wrench to loosen the hose connection nut. Replace existing LP hose/regulator assembly with natural gas 10' hose assembly. Tighten the connection carefully using two wrenches.

Step 4

Remove cotter pin from side burner "foot". Carefully lift side burner up and away from valve nozzle. Set aside for later use.

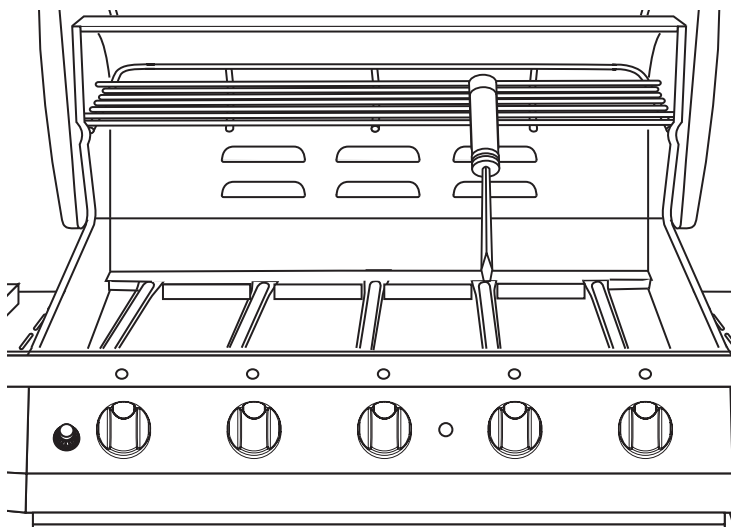


Step 5

Open hood and remove warming rack, cooking grills and heat shields. Set aside for later use.

Step 6

Remove screw from each burner "foot" using a screwdriver. Carefully lift each burner up and away from valve openings. Set aside for later use.

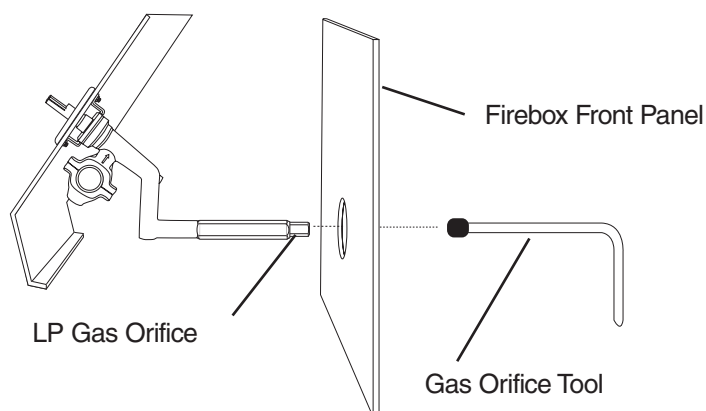


Step 7

Use the gas orifice tool to remove the LP brass orifice from main burner valves through the hole on the firebox front panel. Repeat this step for all main and side burner valves in your grill. The side burner valve orifice is under the side shelf.

Note: All orifices of the grill are double orifices type (LP gas and natural gas). You only remove the LP gas orifice tip.

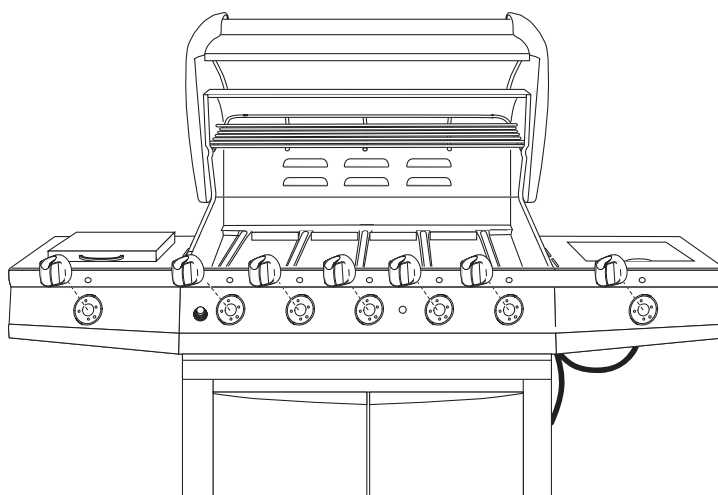
Side View

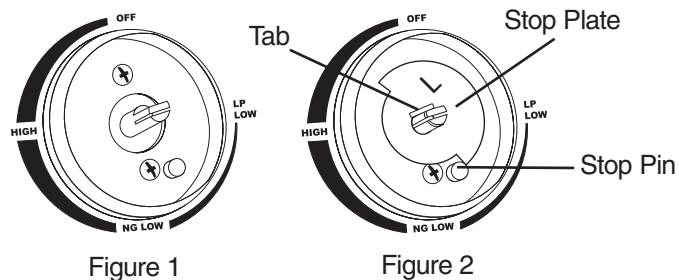


CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

Step 8

Remove all the control knobs from the control panel and set aside for later use.





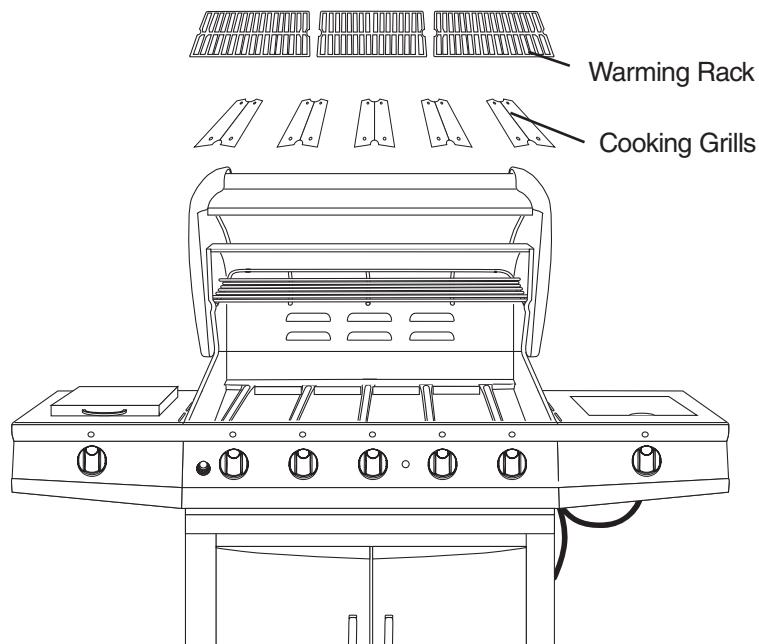
Step 9

Figure 1 shows valve stem and bezel with the control knob removed. Take seven large stop plates from the component card and place them over the valve stems as illustrated (Figure 2). Verify the tab and the stamped letter on the stop plates face out. Replace control knobs when finished.

⚠ WARNING: We recommend and request that you do not remove the control panel in order to access the valve tips. If you choose to remove the control panel, you must replace the control panel bezels exactly as illustrated in Figure 2. Failure to replace the bezels as illustrated could lead to personal injury and/or property damage.

Step 10

Carefully replace each burner, making sure burner openings slide over valve nozzles. Screw each main burner "foot" down using screwdriver and screws that were set aside in Step 6. Replace cotter pin in side burner "foot" that was set aside in Step 4.



Step 11

Replace warming rack, cooking grills, heat shields and grease tray.

Note: Follow directions in the leak testing section of this manual before using this grill.

CONVERSION INSTRUCTIONS 810-6805-S

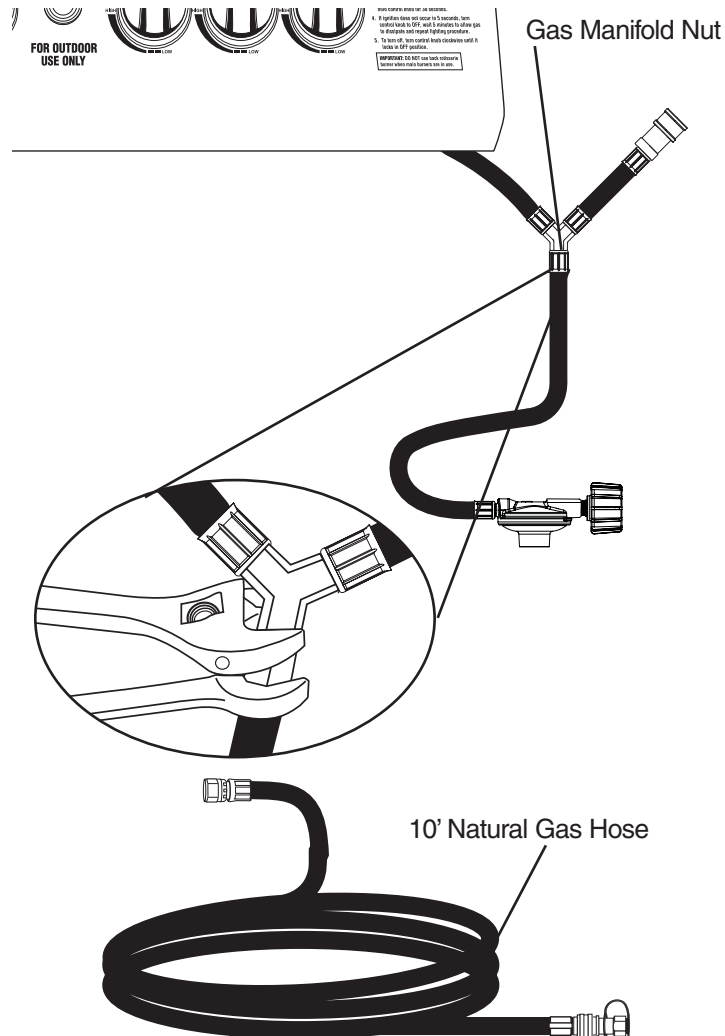
CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

Note: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

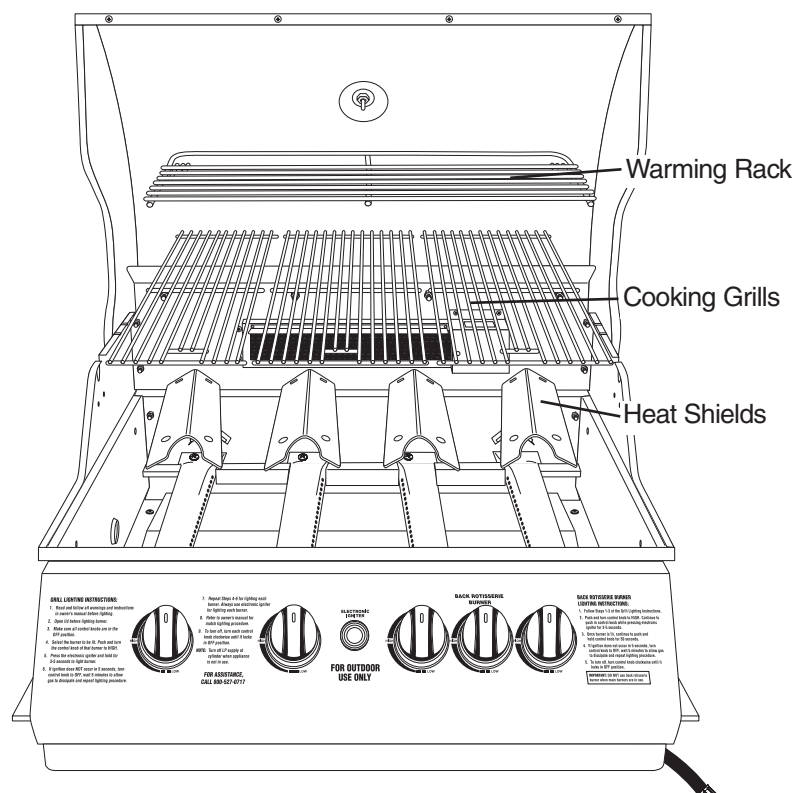
Step 1

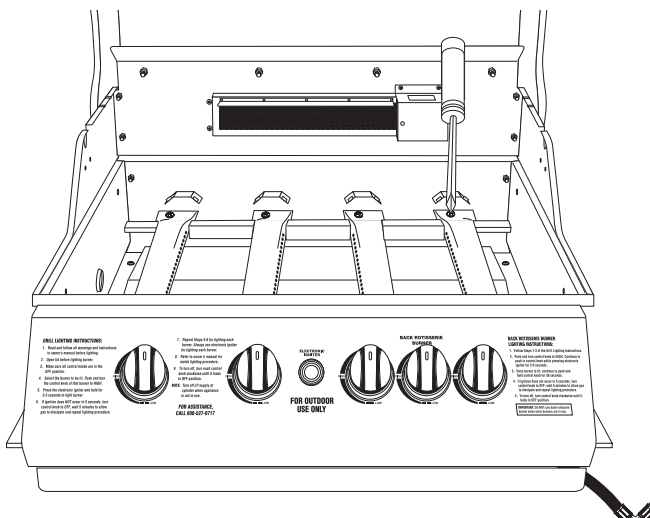
Using an adjustable wrench to hold the gas manifold connection secure, use a 3/4" wrench to loosen the hose connection nut. Replace existing LP hose/regulator assembly with natural gas 10' hose assembly. Tighten the connection carefully using two wrenches.



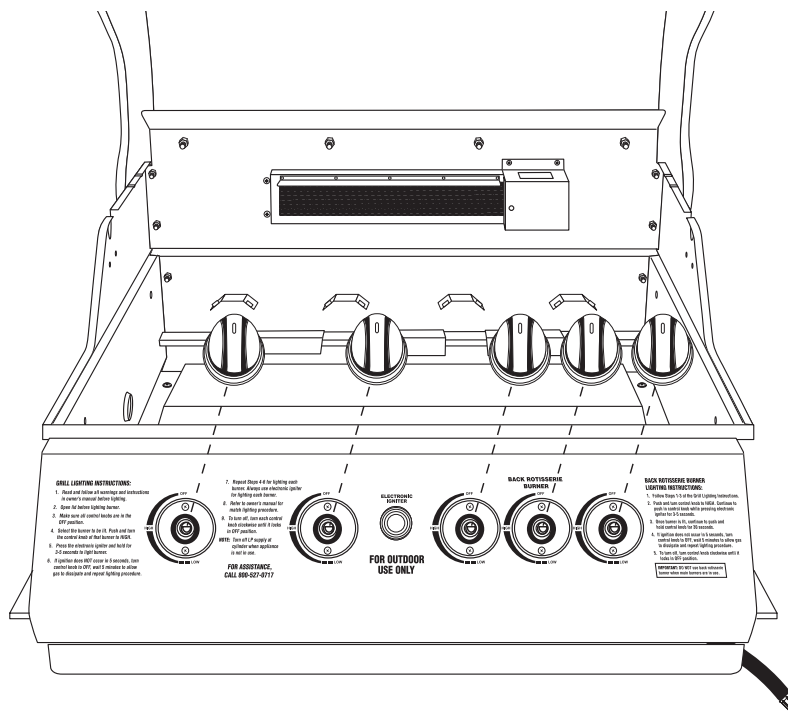
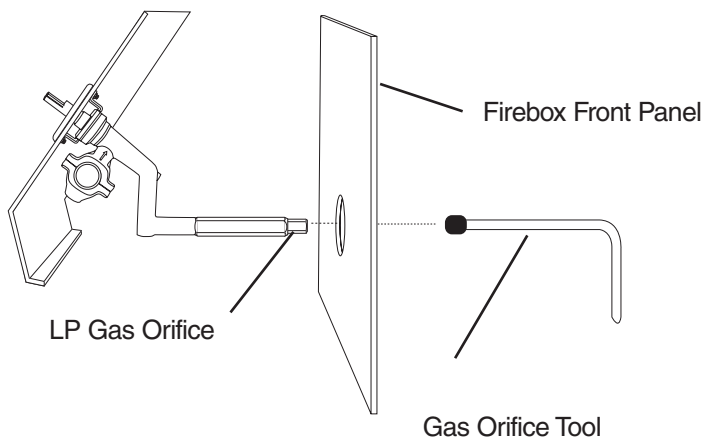
Step 2

Open hood and remove warming rack, cooking grills and heat shields. Set aside for later use.





Side View



Step 3

Remove screw from each burner "foot" using a screwdriver. Carefully lift each burner up and away from valve openings. Set aside for later use.

Step 4

Use the gas orifice tool to remove the LP brass orifice from main burner valves through the hole on the firebox front panel. Repeat this step for all main burners in your grill.

Note: All orifices of the grill are double orifices type (LP gas and natural gas). You only remove the LP gas orifice tip.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

Step 5

Remove all the control knobs from the control panel and set aside for later use.

Step 6

Figure 1 shows valve stem and bezel with the control knob removed. Take five large stop plates from the component card and place them over the valve stems as illustrated (Figure 2). Verify the tab and the stamped letter on the stop plates face out. Replace control knobs when finished.

⚠ WARNING: We recommend and request that you do not remove the control panel in order to access the valve tips. If you choose to remove the control panel, you must replace the control panel bezels exactly as illustrated in Figure 2. Failure to replace the bezels as illustrated could lead to personal injury and/or property damage.

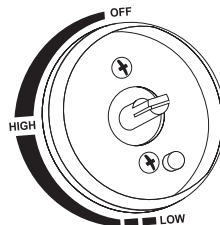


Figure 1

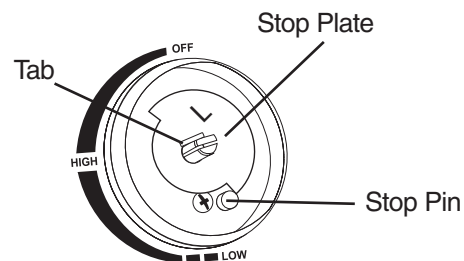


Figure 2

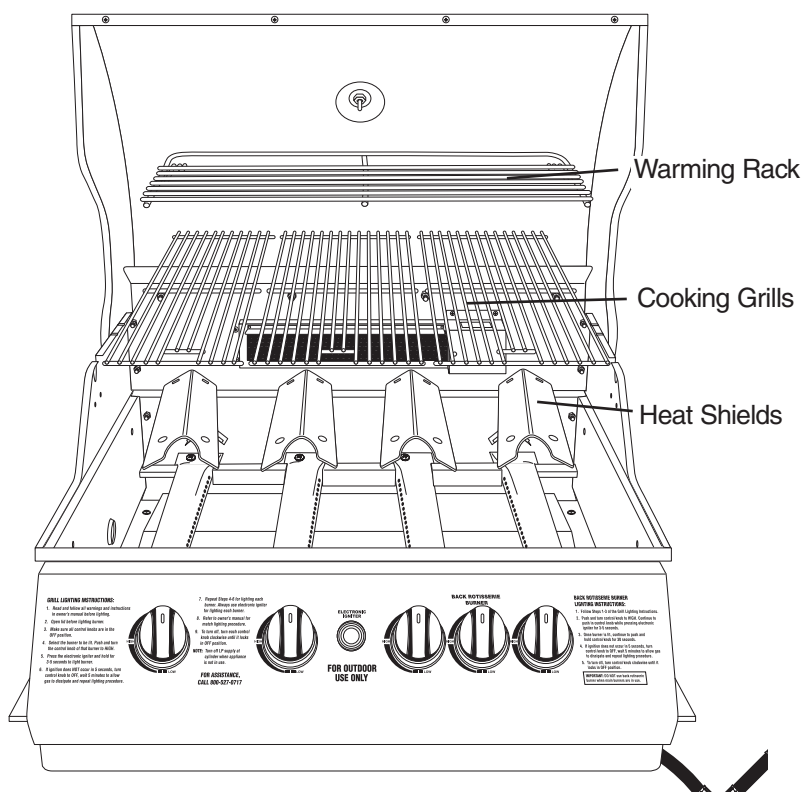
Step 7

Carefully replace each burner, making sure burner openings slide over valve nozzles. Screw each main burner "foot" down using screwdriver and screws that were set aside in Step 4. Replace cotter pin in side burner "foot" that was set aside in Step 2.

Step 8

Replace warming rack, cooking grills, heat shields and grease tray.

Note: Follow directions in the leak testing section of this manual before using this grill.



814-6805-S ROTISSERIE BURNER

⚠ CAUTION: Only use specified natural gas orifice for your grill.

Note: It is helpful to keep the screws with the components as they are removed for ease of reassembly.

Step 9

Remove the two screws of panel to gain access to the rotisserie LP valve on back side of grill. Set aside for later use.

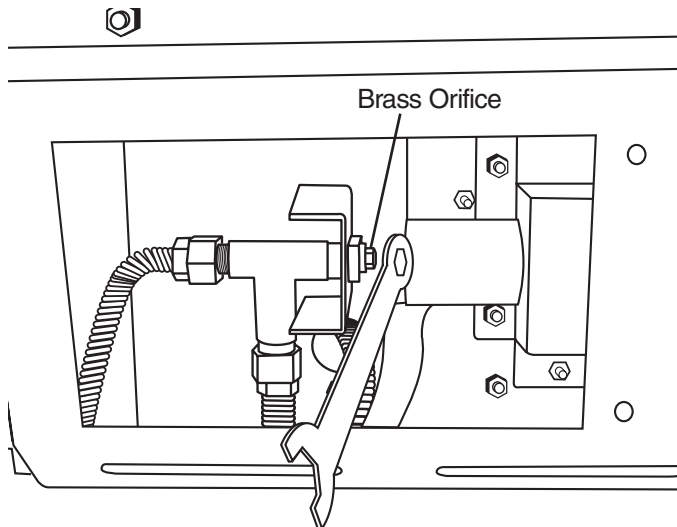
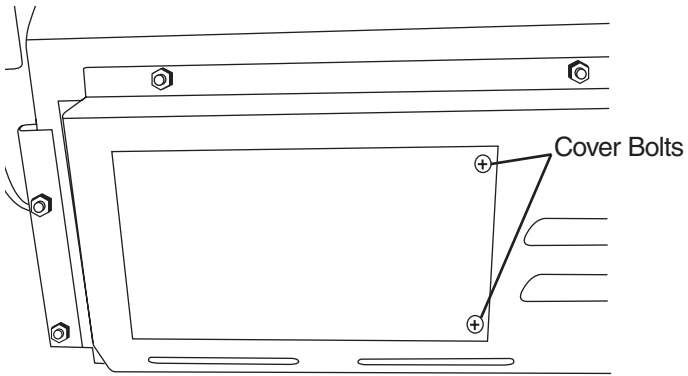
Step 10

Use the wrench included to remove the LP brass orifice from the gas supply line.

Note: Leave the back panel off until the end of conversion and all gas leak testing has been completed.

Step 11

Re-install rotisserie cover using the bolts that were set aside in Step 9.



CONVERSION INSTRUCTIONS 814-6805-S

814-6805-S SEAR BURNER

CAUTION: Only use specified natural gas orifice for your grill.

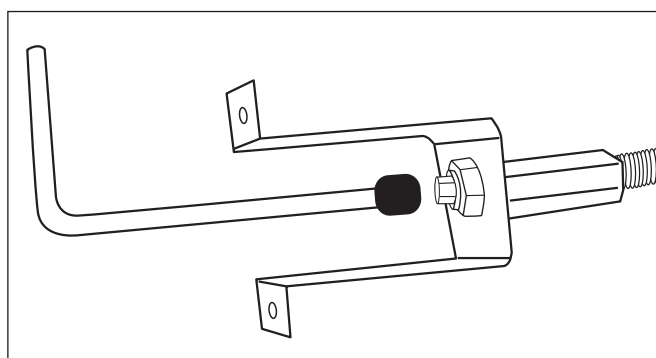
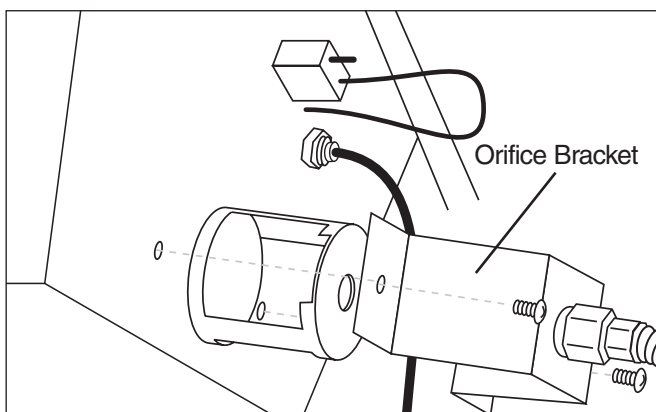
Note: It is helpful to keep the screws with the components as they are removed for ease of reassembly.

Step 1

Remove grease tray, then the two pre-attached bolts from the sear burner orifice bracket using a screwdriver. Set aside for later use. Remove the LP orifice using the orifice tool provided.

Note: This orifice is a double orifice type (LP gas and natural gas). You only remove the LP gas orifice tip.

Note: Bending the hose could damage the supply line.



Step 2

Attach the sear burner orifice bracket using the two pre-attached bolts set aside in Step 1. Then insert the grease tray into tracks below control panel.

Step 3

Remove the control knob from the control panel and set aside for later use.

Step 4

Figure 1 shows valve stem and bezel with the control knob removed. Take large stop plate from the component card and place it over the valve stem as illustrated (Figure 2). Verify the tab and the stamped letter on the stop plate faces out. Replace control knob when finished.

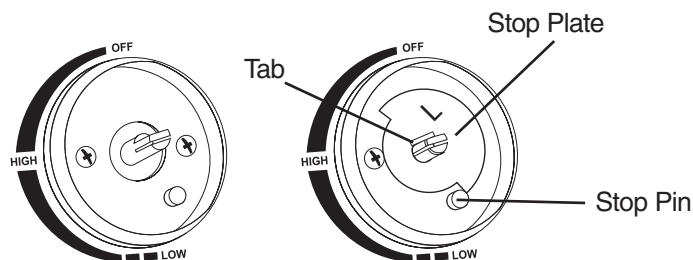
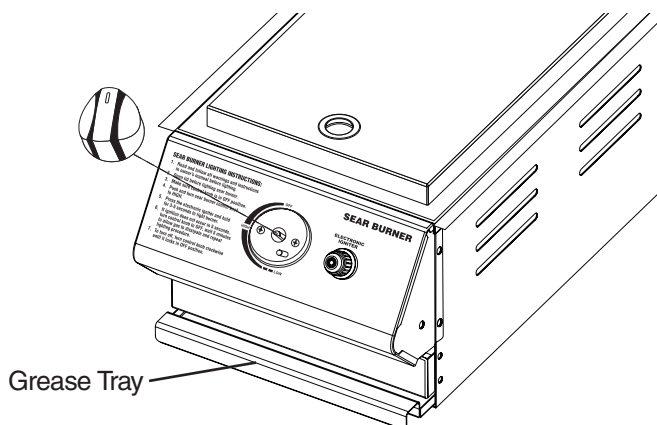
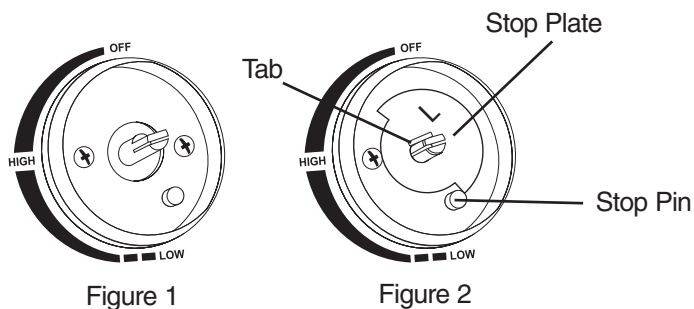
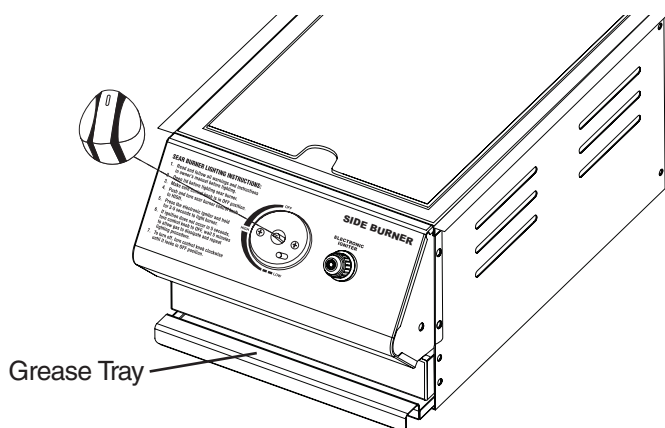
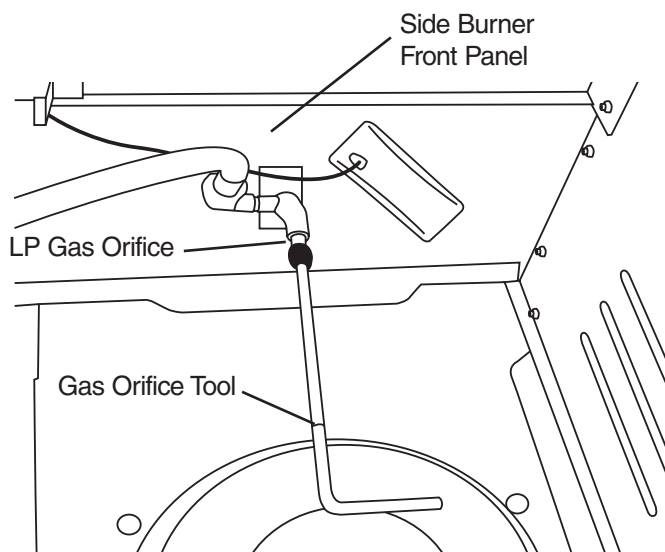
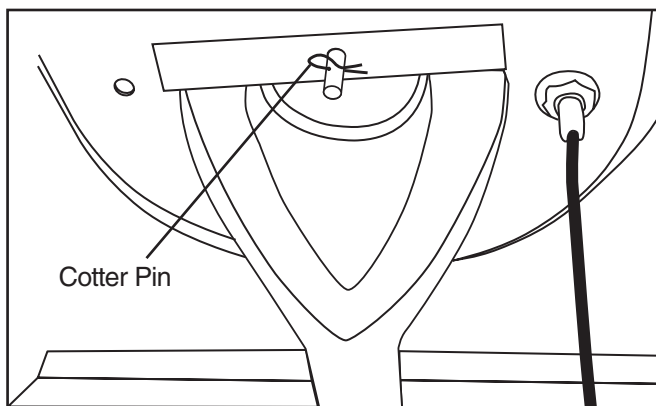


Figure 1

Figure 2



CONVERSION INSTRUCTIONS 814-6807-S

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

Note: Make sure control knob is in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 1

Remove grease tray, then remove cotter pin from side burner "foot". Carefully lift side burner up and away from valve nozzle. Set aside for later use.

Step 2

Use the gas orifice tool to remove the LP brass orifice from burner valve. Replace cotter pin in side burner "foot" that was set aside in Step 1. Insert grease tray into the tracks below control panel.

Note: This orifice is a double orifice type (LP gas and natural gas). You only remove the LP gas orifice tip.

Step 3

Remove the control knob from the control panel and set aside for later use.

Step 4

Figure 1 shows valve stem and bezel with the control knob removed. Take large stop plate from the component card and place it over the valve stem as illustrated (Figure 2). Verify the tab and the stamped letter on the stop plate faces out. Replace control knob when finished.

CONVERSION INSTRUCTIONS 810-1880-S

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

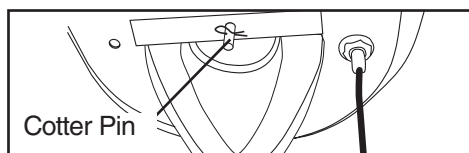
Note: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 1

Using an adjustable wrench to hold the gas manifold connection secure, use a 3/4" wrench to loosen the hose connection nut. Replace existing LP hose/regulator assembly with natural gas 10' hose assembly. Tighten the connection carefully using two wrenches.

Step 2

Remove cotter pin from side burner "foot". Carefully lift side burner up and away from valve nozzle. Set aside for later use.

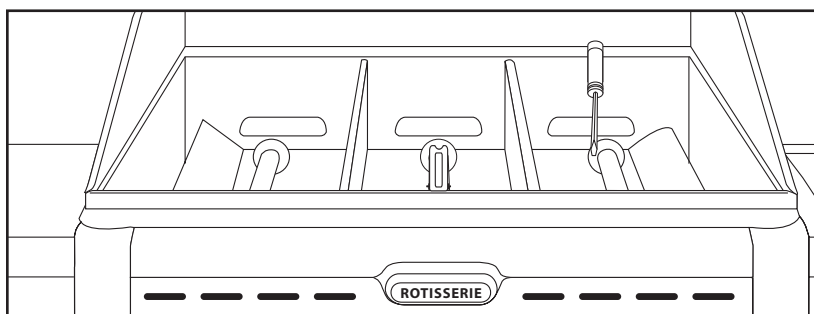
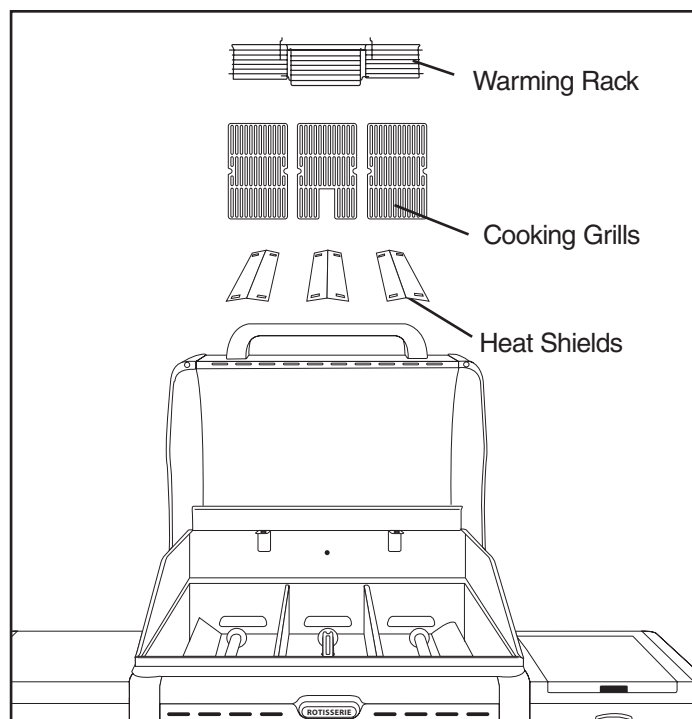
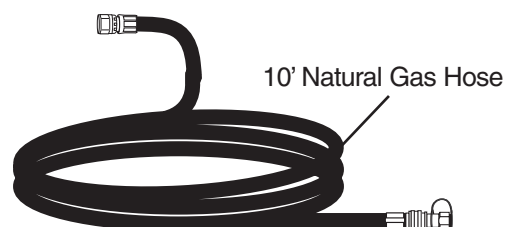
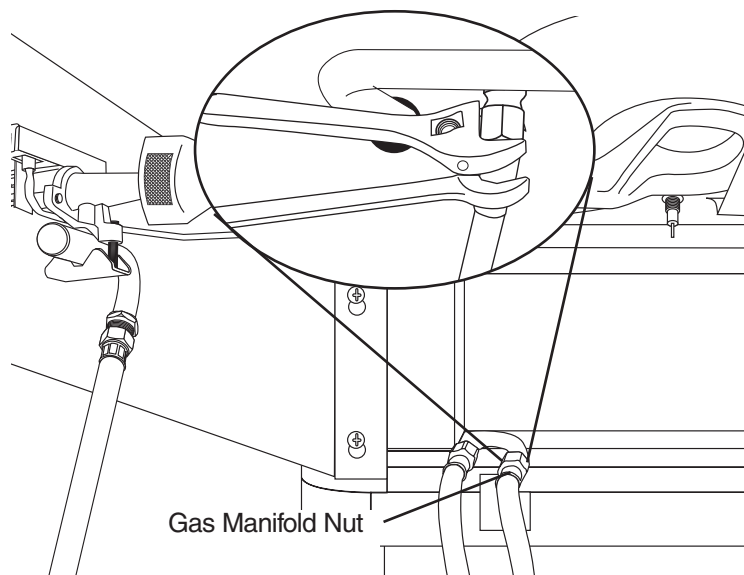


Step 3

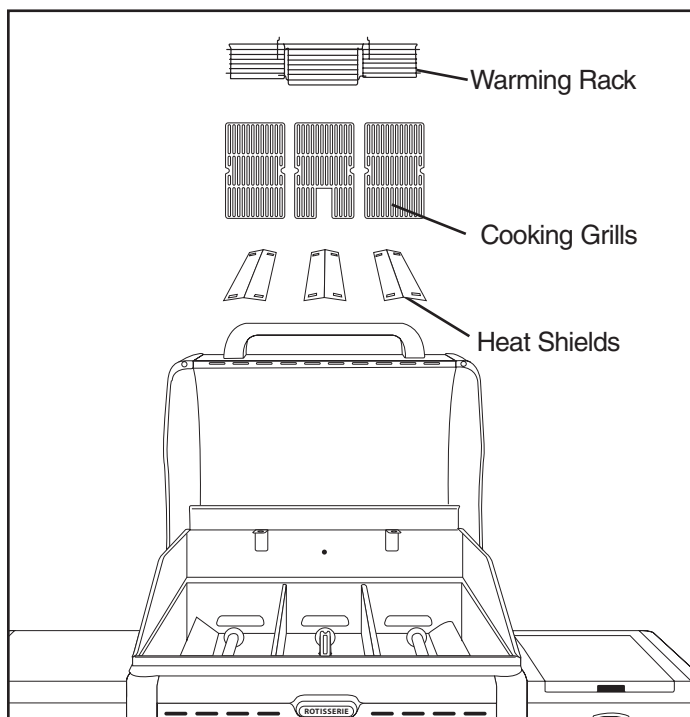
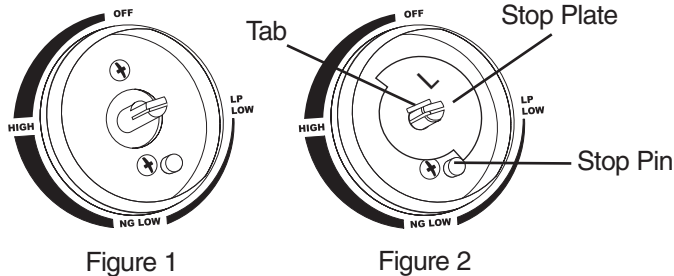
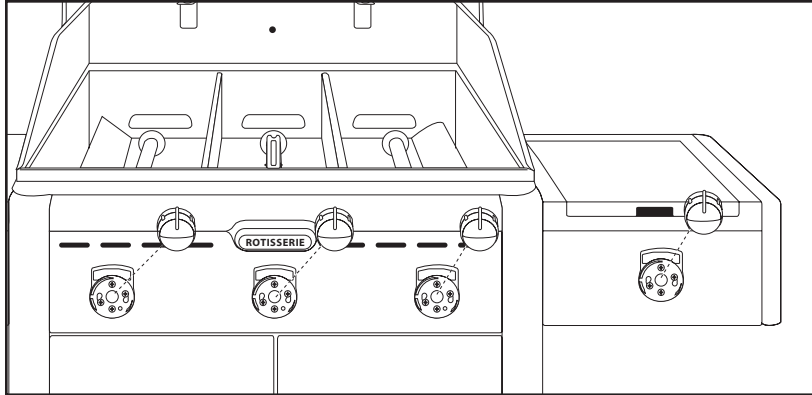
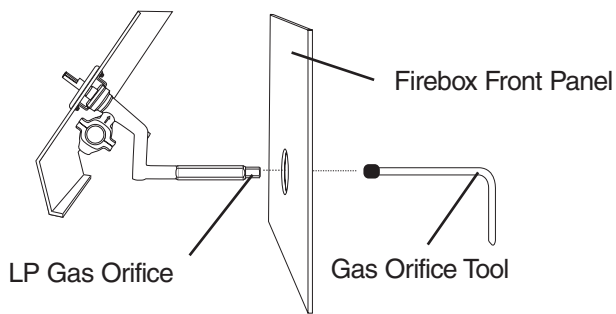
Open hood and remove warming rack, cooking grills and heat shields. Set aside for later use.

Step 4

Remove screws from each burner "foot" using a screwdriver. Carefully lift each burner up and away from valve openings. Set aside for later use.



Side View



Step 5

Use the gas orifice tool to remove the LP brass orifice from main burner valves through the hole on the firebox front panel. Repeat this step for all main and side burner valves in your grill. The side burner valve orifice is under the side shelf.

Note: All orifices of the grill are double orifices type (LP gas and natural gas). You only remove the LP gas orifice tip.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

Step 6

Remove all the control knobs from the control panel and set aside for later use.

Step 7

Figure 1 shows valve stem and bezel with the control knob removed. Take three large stop plates from the component card and place them over the valve stems as illustrated (Figure 2). Verify the tab and the stamped letter on the stop plates face out. Replace control knobs when finished.

WARNING: We recommend and request that you do not remove the control panel in order to access the valve tips. If you choose to remove the control panel, you must replace the control panel bezels exactly as illustrated in Figure 2. Failure to replace the bezels as illustrated could lead to personal injury and/or property damage.

Step 8

Carefully replace each burner, making sure burner openings slide over valve nozzles. Screw each main burner "foot" down using screwdriver and screws that were set aside in Step 4. Replace cotter pin in side burner "foot" that was set aside in Step 2.

Step 9

Replace warming rack, cooking grills, heat shields and grease tray.

Note: Follow directions in the leak testing section of this manual before using this grill.

CONVERSION INSTRUCTIONS 810-8533-S

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

⚠ WARNING: Only use the specific orifice designated for your grill model. Always double check the millimeter size on the side of the orifice tip prior to installation. Use of any other orifice could lead to personal injury, property damage and void your grill warranty.

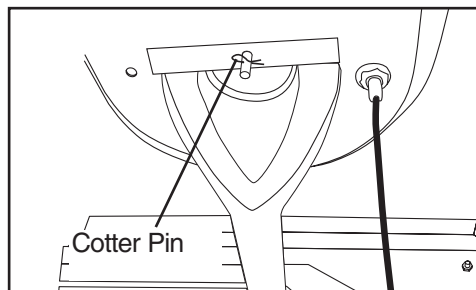
Note: Make sure all control knobs are in the off position, LP tank valve is closed and tank is disconnected from regulator and removed from grill.

Step 1

Using an adjustable wrench to hold the gas manifold connection secure, use a 3/4" wrench to loosen the hose connection nut. Replace existing LP hose/regulator assembly with natural gas 10' hose assembly. Tighten the connection carefully using two wrenches.

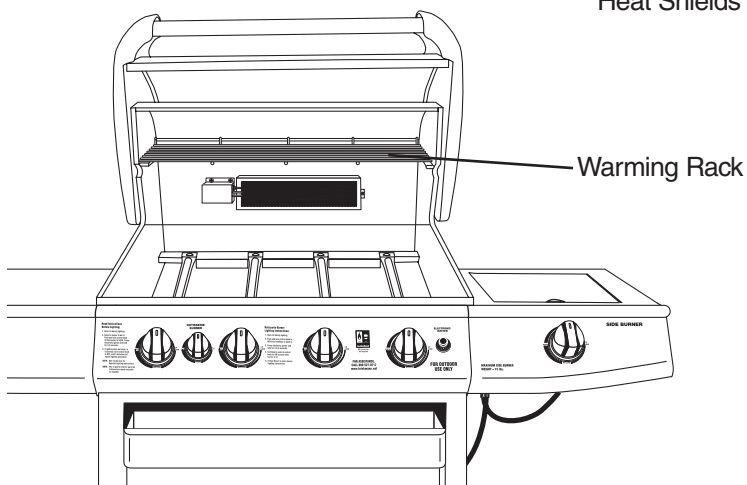
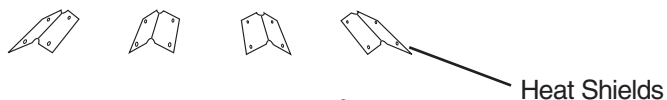
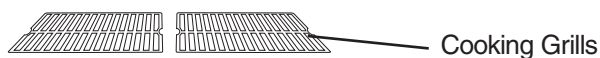
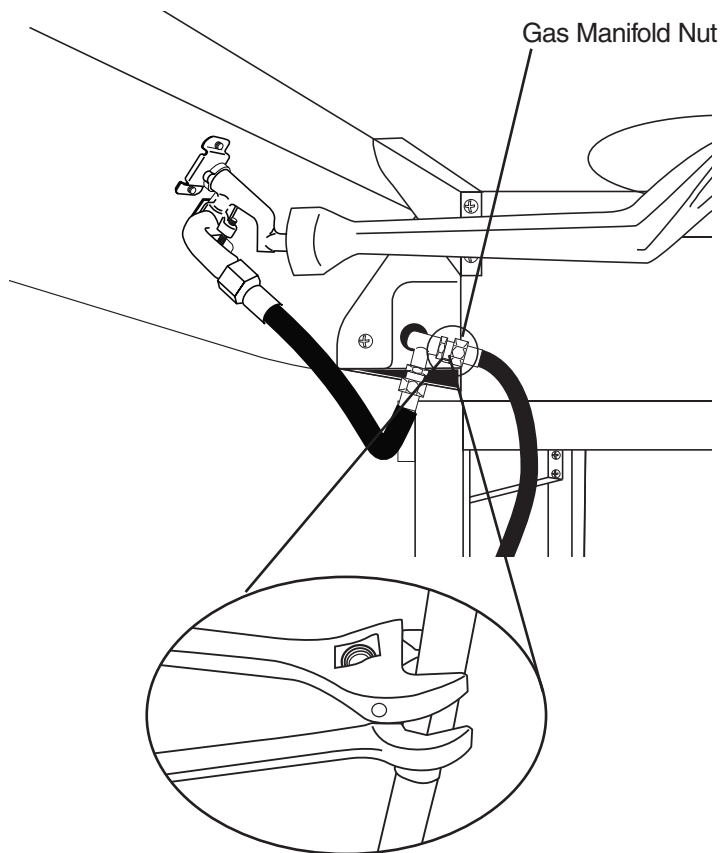
Step 2

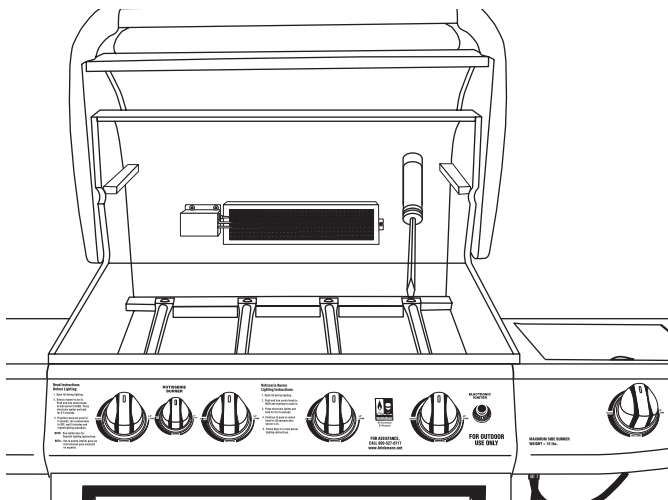
Remove cotter pin from side burner "foot". Carefully lift side burner up and away from valve nozzle. Set aside for later use.



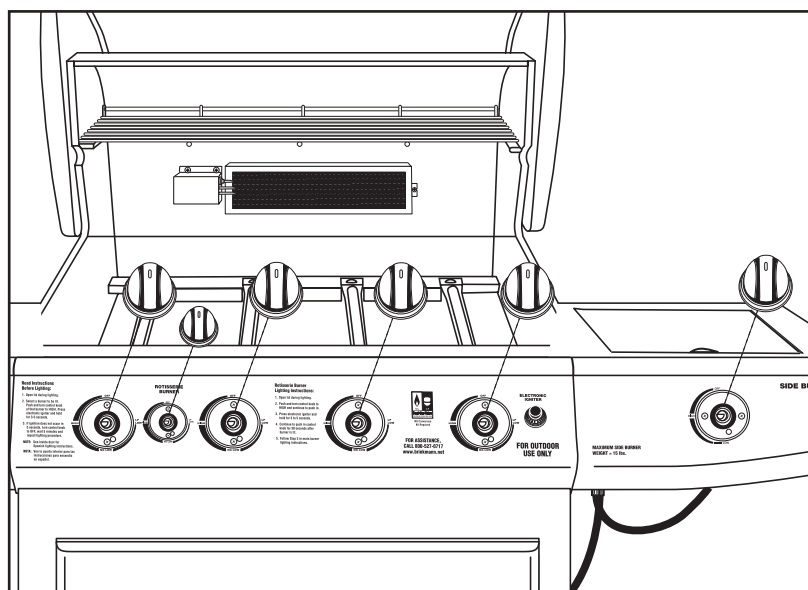
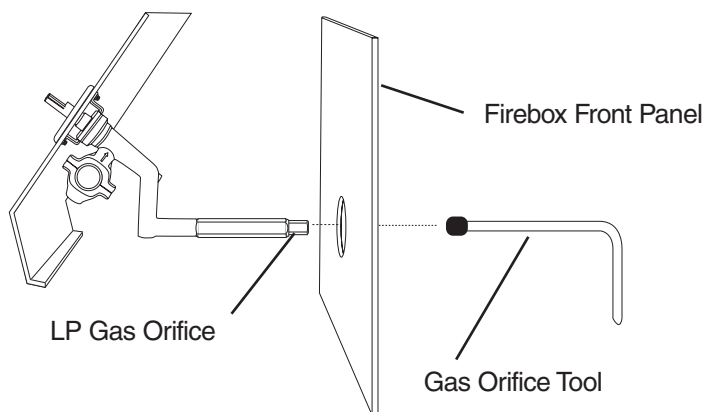
Step 3

Open hood and remove warming rack, cooking grills and heat shields. Set aside for later use.





Side View



Step 4

Remove screw from each burner "foot" using a screwdriver. Carefully lift each burner up and away from valve openings. Set aside for later use.

Step 5

Use the gas orifice tool to remove the LP brass orifice from main burner valves through the hole on the firebox front panel. Repeat this step for all main and side burner valves in your grill. The side burner valve orifice is under the side shelf.

Note: All orifices of the grill, except rotisserie, are double orifices type (LP gas and natural gas). You only remove the LP gas orifice tip.

CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

Step 6

Remove all the control knobs from the control panel and set aside for later use.

Step 7

Figure 1 shows valve stem and bezel with the control knob removed. Take five large stop plates from the component card and place them over the main and side burner valve stems as illustrated (Figure 2). Take the small stop plate from the component card and place it over the rotisserie burner valve stem (Figure 3). Verify the tab and the stamped letter on the stop plates face out. Replace control knobs when finished.

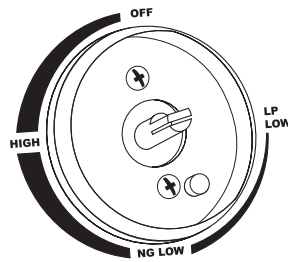


Figure 1

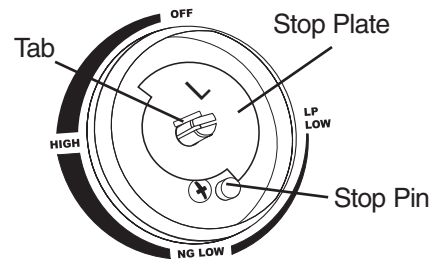


Figure 2

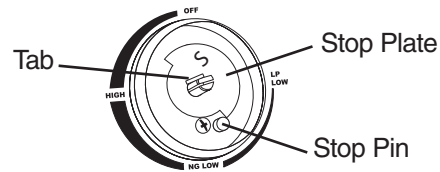
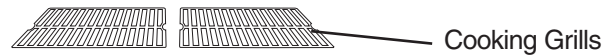


Figure 3

⚠ WARNING: We recommend and request that you do not remove the control panel in order to access the valve tips. If you choose to remove the control panel, you must replace the control panel bezels exactly as illustrated in Figure 2. Failure to replace the bezels as illustrated could lead to personal injury and/or property damage.

Step 8

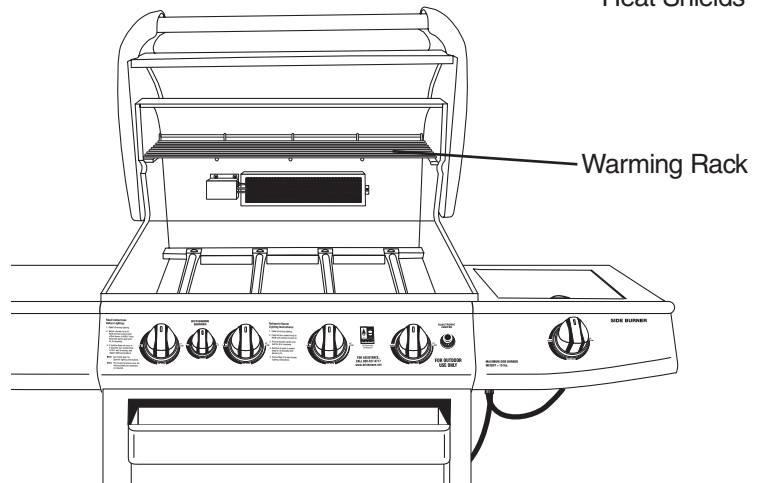
Carefully replace each burner, making sure burner openings slide over valve nozzles. Screw each main burner "foot" down using screwdriver and screws that were set aside in Step 4. Replace cotter pin in side burner "foot" that was set aside in Step 2.



Cooking Grills



Heat Shields



Step 9

Replace warming rack, cooking grills, heat shields and grease tray.

Note: Follow directions in the leak testing section of this manual before using this grill.

810-8533-S ROTISSERIE BURNER

CAUTION: Only use specified natural gas orifice for your grill.

Note: It is helpful to keep the screws with the components as they are removed for ease of reassembly.

Step 10

Remove the three screws from front panel to gain access to the rotisserie LP valve on back side of grill. Set aside for later use.

Step 11

Using an adjustable wrench to hold the gas line secure, use the open end wrench provided to loosening the gas line retaining nut. With the rotisserie gas supply line detached from the housing, use two wrenches to remove the LP brass orifice from the gas supply line.

Note: Bending the hose could damage the supply line.

Step 12

Using an adjustable wrench to hold the gas line secure, use the open end wrench provided to loosen the gas line retaining nut. With the rotisserie gas supply line detached from the housing, use two wrenches to remove the LP brass orifice from the gas supply line. Replace the LP gas brass orifice with the proper natural gas orifice. (1.35 mm RED)

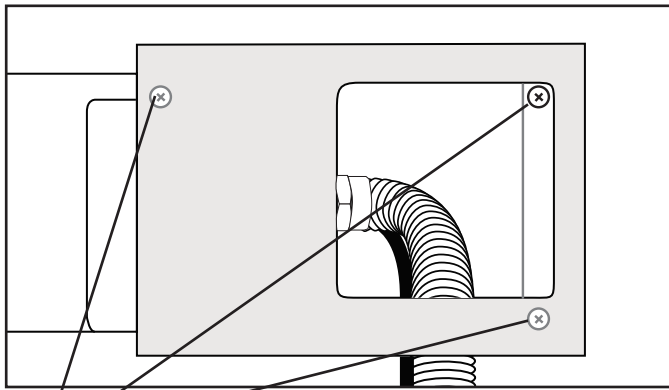
Step 13

Reattach gas supply line to the rotisserie housing by securing with the retaining nut removed in Step 11.

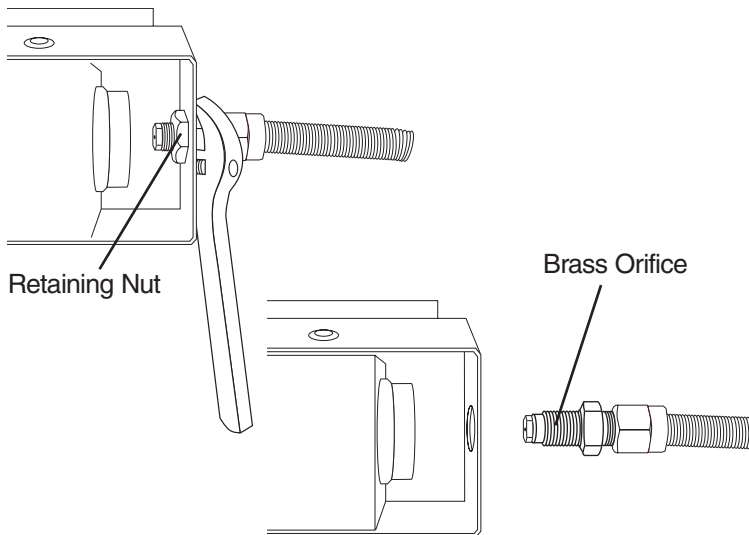
Note: Leave the back panel off until the end of conversion and all gas leak testing has been completed.

Step 14

Re-install rotisserie cover using the bolts that were set aside in Step 10.

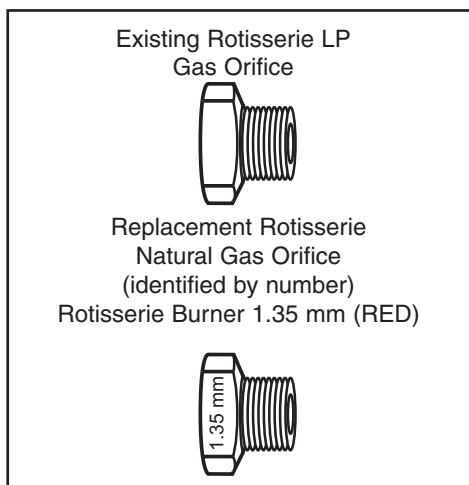


Cover Bolts



Retaining Nut

Brass Orifice



Existing Rotisserie LP Gas Orifice

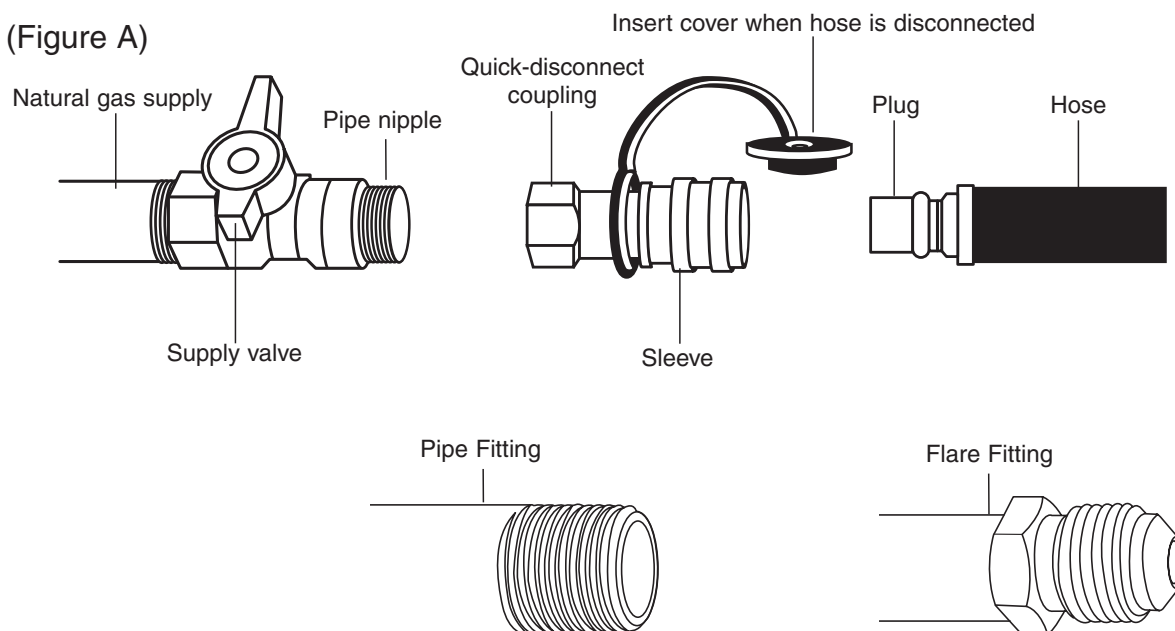
Replacement Rotisserie Natural Gas Orifice (identified by number)

Rotisserie Burner 1.35 mm (RED)

CONNECTING YOUR GRILL TO THE NATURAL GAS SOURCE

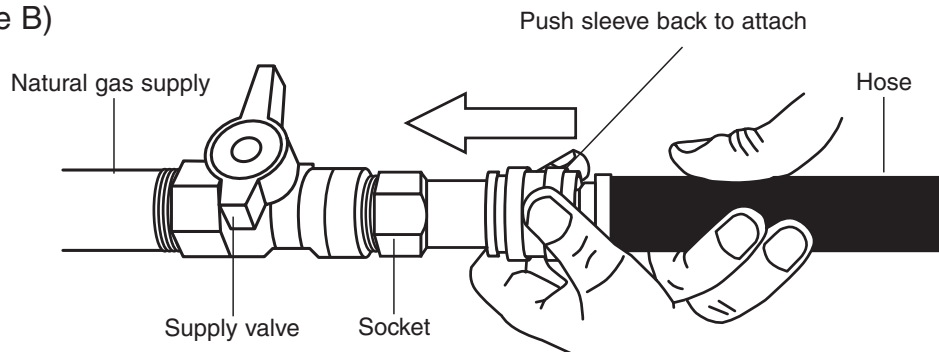
1. Coat pipe nipple with gas resistant teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (Figure A).
2. After grill is completely assembled, make sure natural gas supply valve is “OFF” and then connect natural gas hose to socket. Push sleeve back on socket (Figure B) and insert plug until sleeve snaps forward, locking plug into socket. Be sure to leak test these connections prior to use.

(Figure A)



When attaching the quick disconnect to your natural gas supply line, use a pipe fitting, **DO NOT** use a flare fitting.

(Figure B)



DISCONNECTING YOUR GRILL FROM THE NATURAL GAS SOURCE

1. Turn natural gas supply valve “OFF”
2. To disconnect, push sleeve back and pull plug out of sleeve.

WARNING

- Never use your grill without leak testing all gas connections and hoses. See the section on “Leak Testing” in this manual for proper procedures.
- Visually inspect the hose assembly prior to each use for evidence of damage, excess wear or deterioration. If found, replace the assembly before using your grill. Only the manufacturer's supplied replacement should be used.
- During assembly or conversion to natural gas, keep the supply hoses free of kinks and/or damage.

WARNING

AVOID HARD METAL PIPING

- DO NOT use hard metal piping of any kind to connect this converted natural gas grill. Use only natural gas hose specified by the manufacturer. Using hard metal piping or convoluted metal tubing is an unsafe practice. Movement of the grill can cause breakage of metal pipe.

DANGER

LEAK TESTING:

To prevent fire or explosion hazard:

- DO NOT smoke or permit ignition sources in the area while conducting a leak test.
- Perform test OUTDOORS only in a well ventilated area.
- Never perform a leak test with a match or open flame.
- Never perform a leak test while the grill is in use or while grill is still hot.

WARNING

WHEN TO PERFORM A LEAK TEST:

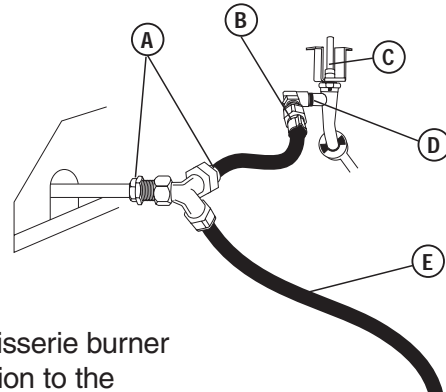
- After assembling or converting your natural gas grill and before lighting for the first time, even if purchased fully assembled.
- Any time the gas components are replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

CHECKING FOR LEAKS:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open the lid.
3. Ensure all control knobs are set to the "OFF" position.
4. Ensure gas hose is tightly connected to gas source.
5. Turn on the fuel supply on at the source.
6. Apply the soap water mixture to the following:

Note: Some Grill models will have different connections than illustrated.

- Ⓐ Hose connection to gas manifold.
- Ⓑ Gas supply hose connection to side burner valve assembly.
- Ⓒ Side burner valve stem cap. (if applicable)
- Ⓓ Side burner connection to hose. (if applicable)
- Ⓔ The full length of gas supply hose.



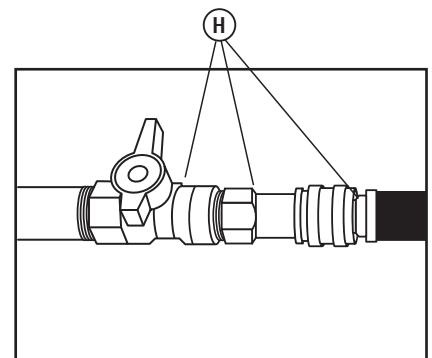
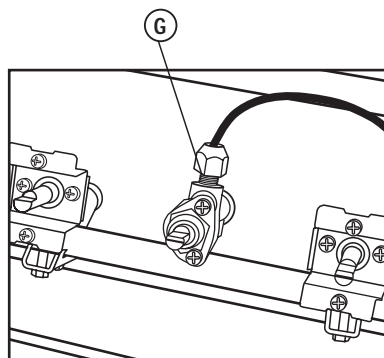
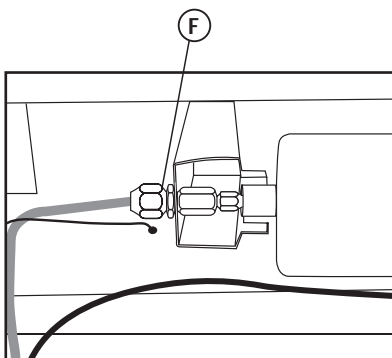
⚠ CAUTION:

Before first use, check gas supply line connection to rotisserie burner valve (under control panel) and gas supply line connection to the orifice (back of grill body). Push in and turn the rotisserie control knob to "HIGH" and hold in the knob when performing gas leak test on rotisserie valve. Allow gas to dissipate when finished.

- Ⓕ Rotisserie orifice connection. (if applicable)
- Ⓖ Rotisserie supply line connection to rotisserie valve assembly. (if applicable)

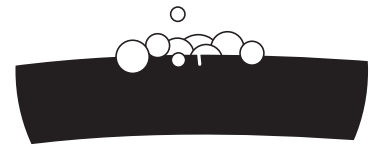
Note: Rotisserie gas supply line can be gas leak tested by removing the grease tray and applying soap water mixture from under the control panel.

- Ⓗ Quick disconnect coupler.



7. Check each place listed (A–H) for growing bubbles which indicates a leak.
8. Turn off gas supply at source.
9. Turn on control knobs to release gas pressure in hose.
10. Turn control knobs to "OFF" position.
11. Tighten any leaking connections.
12. Repeat soapy water test until no leaks are detected.
13. Turn off gas supply at source until you are ready to use your grill.
14. Wash off soapy residue with cold water and towel dry.
15. Wait 5 minutes to allow all gas to evacuate the area before lighting grill.

Watch For Bubbles



⚠ CAUTION: **DO NOT** use the grill if leaks cannot be stopped.

Note: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing.

⚠ WARNING

PRE-START CHECK LIST:

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled and prior to each use. DO NOT operate this grill until you have read and understand ALL of the warnings and instructions in this manual.

- Ensure that the grill is properly assembled.
- Inspect the gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior the grill being used.
- Leak check all gas connections and hose. See section on "Leak Testing".
- Ensure that all electrical supply cords are properly grounded. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Hose should be at least 3 inches from hot surfaces.
- Position your grill on level ground in a well ventilated location, a safe distance from combustible materials, buildings and overhangs.
- Properly place the empty grease tray under the grease drain hole in the bottom of the grill to catch grease during use.
- DO NOT obstruct the flow of combustion and ventilation air.

WARNING

Read, understand and follow all warnings and instructions contained in this manual. DO NOT skip any of the warnings and instructions contained in the preceding sections of this manual.

WARNING

LIGHTING INSTRUCTIONS:

Follow the instructions in your grill owners manual or on the control panel of the grill.

1. **OPEN THE GRILL LID** before attempting to light a burner so that fumes do not accumulate inside the grill. An explosion could occur if grill lid is down.
2. Check that all burner control knobs are turned to the "OFF" position.
3. **DO NOT** stand with head, body, or arms over the grill when lighting.

Note: Observe flame height when lit: Flame should be a Blue/Yellow color between 1"–2" when burner is on "HIGH".

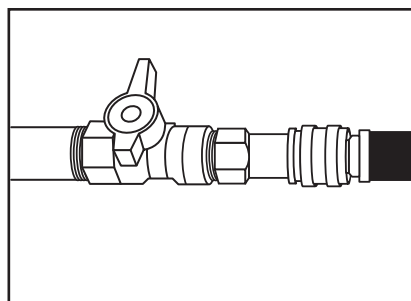


TURNING OFF THE GRILL:

1. Turn off the gas at the source.
2. Turn all burner control knobs to the "OFF" position.

CAUTION:

- The natural gas source should always be in the off, or closed position when the grill is not in use.



WARNING

OPERATING THE GRILL:

Never use charcoal or wood briquets in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires. Read and follow all warnings and instructions contained in the preceding sections of this manual.

BREAKING IN YOUR GRILL:

- In manufacturing and preserving the components of your grill, oil residue may be present on the burner and cooking surfaces of your grill.
- Before cooking on your grill for the first time you should preheat it for 15 minutes on "HIGH" to burn off these residual oils.

PREHEATING THE GRILL:

- Prior to use, it is recommended that you preheat your grill. This ensures that the grilling surfaces are at the desired temperatures to sear the food sugars when cooking. After lighting your grill, set the main burner control knobs to the "HIGH" position for 10 to 15 minutes. Close the cover during the preheat period.

CONTROLLING FLARE-UPS:

- Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Excessive flare-ups can over-cook your food and cause a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease in the bottom of your grill. If this should occur, **DO NOT** pour water onto the flames. This can cause the grease to splatter and could result in serious burns or bodily harm. If grease fire occurs close the lid and turn off the main burners until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

WARNING

- **DO NOT** leave your grill unattended while in use.
- **DO NOT** move grill when in use. Lock wheels in place to stabilize grill.
- **DO NOT** use water to extinguish flare-ups.
- Have fire extinguisher readily accessible suitable for use with gas appliances.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to evacuate the grill through the drain hole in the bottom and into grease cup.

INDIRECT COOKING:

- Indirect cooking is the process of cooking your food without the heat source being directly under your food. You can sear meats over a high flame on one side of the grill while slow cooking a roast on the other (unlit) side of the grill.

ROTISSERIE COOKING:

- This grill has pre-drilled mounting holes for a rotisserie (rotisserie may or may not be included with your grill depending on the model purchased). Do not use a rotisserie not specifically manufactured for this grill.
- Read and follow all warnings and instructions in the owner's manual provided with the rotisserie. Save instructions for future reference.
- Do not use the side burner when using a rotisserie.
- DO NOT use back rotisserie burner when main burners are in use.

WARNING

- When using an AC current rotisserie, it must be electrically grounded in accordance with local codes, or in the absence of local codes:
 - In the US: The National Electrical Code – ANSI-NFPA No. 70 – Latest Edition
 - In Canada: the Canadian Electrical Code – CSA C22.1
- The Rotisserie is equipped with a three pronged plug for your protection against electrical shock. This plug should be plugged directly into a properly grounded 3 prong receptacle. Never cut or remove the grounding plug. Any extension cord must also have a 3 prong receptacle.
- All electrical supply cords should be kept away from water and any hot surfaces of the grill.

USING OTHER FEATURES OF THE GRILL:

THE SIDE BURNER:

- The side burner can be used to prepare side dishes such as beans, potatoes, corn, or to warm sauces.
- The burner valve can be adjusted from high to low depending upon your cooking demands.

WARNING

- Read instructions on lighting your grill to light the side burner.
- Never close the side burner cover when the burner is lit.
- Use a 10" diameter pot or smaller that does NOT have an extended handle when cooking on the side burner. Center pot over burner.
- Never place more than 15 pounds on the side burner. The side burner is not constructed to hold weight exceeding 15 pounds.
- Use caution to avoid bumping grill, side burner or pot to prevent pot from spilling contents possibly leading to severe burns.
- DO NOT use side burner to deep fry food in oil to avoid dangers associated with oil igniting creating a very dangerous situation.

GRILL COOKING TIPS

CLEANLINESS

- Always wash hands thoroughly with soap and hot water prior to handling food and after handling raw meat, uncooked poultry or seafood.
- When using a platter to carry raw meat, uncooked poultry or seafood to the grill, make sure to wash the platter thoroughly with soap and hot water before placing cooked foods back on the platter or use different platters for raw and cooked foods.
- Never use the same utensils when handling raw meat, uncooked poultry or seafood unless you wash the utensils thoroughly with soap and hot water.
- Never re-use marinade from raw meat or uncooked poultry on foods that have been cooked and are ready to be served.

GRILLING TO PROPER TEMPERATURE

- Use a meat thermometer to be sure food has reached a safe internal temperature.
- The US Department of Agriculture recommends the **minimum** temperature be reached for the following food items:

Chops145 degrees F (62.8° C)
Ground Meat160 degrees F (71° C)
Pork160 degrees F (71° C)
Poultry180 degrees F (82° C)
Roasts145 degrees F (62.8° C)
Seafood140 degrees F (60° C)
Vegetables145 degrees F (62.8° C)

HELPFUL HINTS

- If you pre-cook meat or poultry, do so immediately before grilling.
- Never defrost meat at room temperature or on a countertop.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- For additional information, please phone the USDA's toll free Meat & Poultry Hotline at 800-535-4555.

PROPER CARE & MAINTENANCE

- To protect your grill from excessive rust, the unit must be kept clean and covered at all times when not in use.
- Wash cooking grills and heat distribution plates with hot, soapy water, rinse well and dry. Lightly coat cooking grill with vegetable oil or vegetable oil spray.
- Clean inside and outside of grill by wiping off with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surface to prevent rusting.
- The stainless steel exterior surface of your grill, can be cleaned with stainless steel cleaner.
- Never apply paint to the interior surface. Rust spots on the interior surface can be buffed, cleaned, then lightly coated with vegetable oil or vegetable oil spray to minimize rusting.

CLEANING AND MAINTENANCE:

- Keep the appliance free and clear of combustible materials, gasoline and other flammable vapors and liquids.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Visually check burner flames for proper operation (see pictorial in "Burner Assembly/Maintenance" under Proper Care and Maintenance). Spiders or other insects can nest in the burner causing gas blockage.
- For safe grilling and peak performance of your grill, perform these checks at least twice per year or after extended periods of storage.
- Be sure to tighten up all hardware (nuts, bolts, screws, etc.) at least twice per year.

⚠ CAUTION: Some parts may contain sharp edges. Wear protective gloves if necessary.

- Remove the cooking grills, heat distribution plates, and burners from inside your grill. Use a brush with hot water and detergent to remove excess residue. **NEVER** use a commercial oven cleaner. Rinse completely with water. Towel dry and replace all components as described in the assembly instructions.

BURNER ASSEMBLY/MAINTENANCE

- Although your burners are constructed of stainless steel, they may corrode as a result of the extreme heat and acids from cooking foods. Regularly inspect the burners for cracks, abnormal holes, and other signs of corrosion damage. If found, replace the burner.
- **DO NOT obstruct the flow of combustion and ventilation air.** Burner tubes can become blocked by spiders and other insects building their nests. Blocked burner tubes can prevent gas flow to the burners and could result in a burner tube fire or fire beneath the grill. To clean the Burner Assembly follow the instructions in your grill owner's manual.

COOKING GRILLS

- Clean with mild soap detergent and water. A brass bristled brush or a nylon cleaning pad can be used to remove residue from the stainless steel surfaces. Do not use steel wire bristles to clean the cooking grills. Steel can cause the finish to chip or crack. **DO NOT** use a commercial oven cleaner.

HEAT DISTRIBUTION PLATES

- Periodically, it may be necessary to inspect and clean the heat distribution plate to prevent excess grease build-up. When the grill is cold, remove the cooking grill. Inspect the heat distribution plates and replace if broken or damaged. Do not allow heat distribution plates to become damaged to the extent that they may fall through onto the burners. Replace the heat distribution plates and cooking grills and light the burners. Operate the grill on "HIGH" for 10 minutes to remove the excess grease.

WARNING

TRANSPORTING AND STORAGE:

- Never move a grill when it is hot or when objects are on the cooking surfaces.
- Make sure that gas source is shut off. After moving the grill check that all gas connections are free of leaks. Refer to instructions for Leak Testing.
- DO NOT store anything flammable near the grill.
- Never store flammable liquids or spray canisters under or inside the grill.
- DO NOT extinguish grease fires using water.
- If the outdoor cooking gas appliance is not in use, the gas must be turned off at the source.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.
- When removing the grill from storage, spider webs or other debris may be blocking the burner. See "Burner Assembly/Maintenance" under Proper Care and Maintenance.

BEFORE STORING YOUR GRILL:

- Clean all surfaces.
- Lightly coat the burners with cooking oil to prevent excess rusting.
- Clean burner prior to use after storing, at the beginning of grilling season or after a period of one month not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). These nests can cause fires in burner tubes or under grill.
- If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

FOR COVERS, ACCESSORIES AND OTHER PRODUCTS, PLEASE VISIT US ONLINE AT:

www.brinkmann.net

PARA CUBIERTAS, ACCESORIOS Y OTROS PRODUCTOS, FAVOR DE VISITARNOS POR LA RED MUNDIAL EN:

www.brinkmann.net

WARRANTY

The Brinkmann Corporation warrants to the original purchaser that the Natural Gas Conversion Kit is free from defects due to workmanship or materials for 1 Year when installed by a professional service technician.

The Brinkmann Corporation's obligations under this warranty are limited to the following guidelines:

- This warranty does not cover conversion kits that have been altered/modified or damaged due to: normal wear, rust, abuse, improper maintenance and/or improper use.
- This warranty does not cover surface scratches, rust or heat damage to the finish, which is considered normal wear.
- The Brinkmann Corporation may elect to repair or replace damaged units covered by the terms of this warranty.
- This warranty extends to the original purchaser only and is not transferable or assignable to subsequent purchasers.

The Brinkmann Corporation requires reasonable proof of purchase. Therefore, we strongly recommend that you retain your sales receipt or invoice. To obtain replacement parts for your Natural Gas Conversion Kit under the terms of this warranty, please call Customer Service Department at 800-527-0717. **A receipt will be required. The Brinkmann Corporation will not be responsible for any conversion kits forwarded to us without prior authorization.**

EXCEPT AS ABOVE STATED, THE BRINKMANN CORPORATION MAKES NO OTHER EXPRESS WARRANTY.

THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THOSE LISTED ABOVE FROM THE DATE OF PURCHASE. SOME STATES DO NOT ALLOW LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE LIMITATION MAY NOT APPLY TO YOU.

ANY LIABILITY FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ARISING FROM THE FAILURE OF THE NATURAL GAS CONVERSION KIT TO COMPLY WITH THIS WARRANTY OR ANY IMPLIED WARRANTY IS EXCLUDED. CUSTOMER ACKNOWLEDGES THAT THE PURCHASE PRICE CHARGED IS BASED UPON THE LIMITATIONS CONTAINED IN THE WARRANTY SET OUT ABOVE. SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE.

GARANTÍA

Las autorizaciones de Brinkmann Corporation al comprador original que equipo universal de conversión del gas natural está libre de los defectos debido a la ejecución o a los materiales por 1 año cuando es instalado por un técnico del servicio profesional.

Las obligaciones de The Brinkmann Corporation con respecto a esta garantía se limitan a lo siguiente:

- Esta garantía no cubre equipos de conversión que hayan sido alterados/modificados o dañados debido a: uso normal, herrumbre, maltrato, mantenimiento inadecuado y/o uso inapropiado.
- Esta garantía no cubre rayones superficiales, daño por herrumbre o por calor al acabado, lo cual se considera como uso normal.
- The Brinkmann Corporation puede decidir reparar o reemplazar las unidades dañadas cubiertas bajo los términos de esta garantía.
- Esta garantía se otorga al comprador original únicamente y no es transferible o asignable a los compradores posteriores.

The Brinkmann Corporation exige un comprobante de compra razonable. Por lo tanto, le recomendamos enfáticamente que retenga su recibo o factura de venta. Para obtener partes de repuesto para el equipo de conversión universal del gas natural bajo los términos de esta garantía, sírvase contactar al Departamento de Servicio al Cliente al 800-527-0717. **Se exigirá la presentación de un recibo. The Brinkmann Corporation no será responsable de ningún equipo de conversión devuelta a nosotros sin autorización previa.**

EXCEPTO POR LO INDICADO ARRIBA, THE BRINKMANN CORPORATION NO OTORGA NINGUNA OTRA GARANTÍA EXPRESA.

LAS GARANTÍAS IMPLÍCITAS DE COMERCIABILIDAD Y ADECUACIÓN CON UN FIN EN PARTICULAR SON DE DURACIÓN LIMITADA DE ACUERDO A LO INDICADO ARRIBA A PARTIR DE LA FECHA DE COMPRA. ALGUNOS ESTADOS NO PERMITEN LIMITACIONES DE DURACIÓN DE UNA GARANTÍA IMPLÍCITA; POR LO TANTO, LA LIMITACIÓN ANTERIOR PODRÍA NO SER APLICABLE EN SU CASO.

SE EXCLUYE CUALQUIER RESPONSABILIDAD POR DAÑOS INDIRECTOS, INCIDENTALES O CONSIGUIENTES DERIVADOS DE LA FALTA DE CUMPLIMIENTO DE ESTA GARANTÍA O DE CUALQUIER GARANTÍA IMPLÍCITA DE BRINKMANN EQUIPO DE CONVERSIÓN UNIVERSAL DEL GAS NATURAL. EL CLIENTE RECONOCE QUE EL PRECIO DE COMPRA COBRADO SE BASA EN LAS LIMITACIONES CONTENIDAS EN LA GARANTÍA ANTERIOR. ALGUNOS ESTADOS NO PERMITEN LA EXCLUSIÓN O LIMITACIÓN DE LOS DAÑOS INCIDENTALES O CONSIGUIENTES; POR LO TANTO, LA LIMITACIÓN O EXCLUSIÓN ANTERIOR PODRÍA NO SER APLICABLE EN SU CASO. ESTA GARANTÍA LE OTORGA DERECHOS LEGALES ESPECÍFICOS Y USTED PUEDE TENER ADEMÁS OTROS DERECHOS QUE VARÍAN DE UN ESTADO A OTRO.