



TWIN EAGLES, INC.

Defining the Art of Outdoor Cooking

EXTREME GAS GRILL

INSTALLATION, USE & CARE MANUAL



EXTREME

MODELS TXBQ-26R-T, TXBQ-26G-T
TXBQ-32R-T, TXBQ-32G-T

P/N: 18557C 3-07

FOR YOUR RECORDS

Please record the following information and refer to them when contacting the company or an authorized service agent. This information is found on the data plate, located on the panel behind the control panel of the grill. Remove the drip tray to visually access the nameplate label from the front of the grill.

Model #: _____

Serial #: _____

Date of Purchase: _____

Place of Purchase: _____

Type of Gas: NG LP

FOR YOUR SAFETY

If you smell gas:

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

FOR YOUR SAFETY

- 1. Do not store or use gasoline or other flammable vapors and liquid in the vicinity of this or any other appliance.**
- 2. An LP (liquefied propane) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**



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IMPORTANT SAFETY INFORMATION – EXTREME GAS GRILL

IMPORTANT: PLEASE READ MANUAL CAREFULLY BEFORE USING YOUR GRILL TO ENSURE PROPER OPERATION AND TO REDUCE THE RISK OF FIRE, BURN HAZARD AND OTHER INJURY.

General Safety Requirements:

1. The installation of this appliance must conform with local codes or, in the absence of local codes, either the *National Fuel Gas Code, ANZI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.*
2. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
3. This outdoor cooking gas appliance is intended for use outdoors and shall not be used in a building, garage or any other enclosed area.
4. Minimum clearance of **18 inches** from the back and **20 inches** from the sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead-unprotected combustible construction.
5. The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord, or the rotisserie motor cord and the fuel supply hose away from any heated surfaces.
6. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
7. DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
8. Check all gas connections for leaks with soapy water solution and brush. Never use an open flame.
9. Check flexible hoses for cuts and wear that may affect the safety before each use.
10. Never use charcoal in the grill.
11. Never use the grill in a windy area.
12. Never use the grill without the cleaning pan installed and push all the way to the back of the grill. Without the pan, hot grease and debris could leak downward and produce a fire hazard.
13. The pressure regulator and hose assembly supplied with this appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by Twin Eagles, Inc.
14. **CALIFORNIA PROPOSITION 65-WARNING:** The burning of gas cooking fuel generates some by-products which are on the list of substances known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.



GAS REQUIREMENTS – EXTREME GAS GRILL

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas or L.P. gas and make sure that the marking on the data plate (rating plate) matches the gas supply. The data plate is located on the panel behind the control panel of the grill. Remove the drip tray to visually access the nameplate label from the front of the grill.

L.P. Gas

If your grill is factory built for L.P., the regulator supplied is set for 11” water column and is for use with L.P. gas only. The factory-supplied regulator and hose must be used with a 20 lb. L.P. cylinder. For plumb-in installation (system L.P. installation), the regulator must be changed and a main gas shutoff valve must be installed. Contact your Twin Eagles, Inc. dealer for a system L.P. regulator.

L.P. Gas Safety Requirement

NEVER USE A RUSTY OR DENTED L.P. CYLINDER.

NEVER USE A CYLINDER WITH A DAMAGED VALVE.

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.

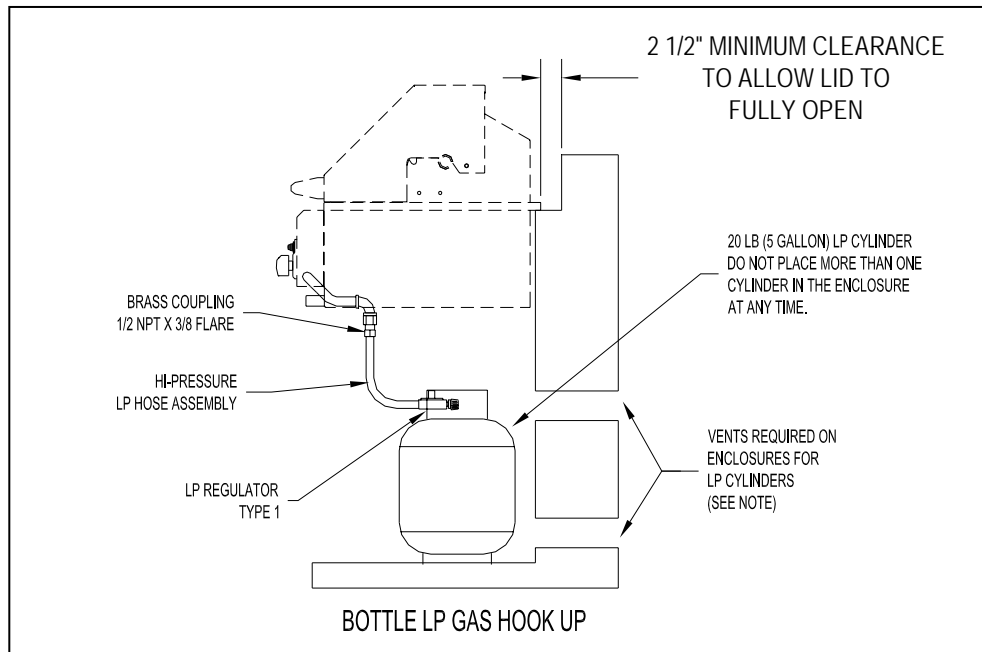
Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply cylinder. If the grill is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors.

When checking for gas leaks, do not use open flame. Use a soapy water solution and apply to pipe joints and fittings with a brush and check for bubbles. Check flexible hoses for cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by Twin Eagles, Inc.



LP GAS HOOKUP – EXTREME GAS GRILL

Install the factory-supplied hose and regulator assembly as shown. Connect the $\frac{3}{8}$ "-flare end of the hose to the grill coupling using a $\frac{3}{4}$ " open wrench. Do not apply pipe sealant to the $\frac{3}{8}$ -flare connection. Connect the regulator to the LP cylinder. Do not use a wrench but hand tighten the regulator. Check for leaks using soapy water solution.



Note: An enclosure for LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

- a. One side of the enclosure shall be fully open; or
- b. For an enclosure having four sides, a top and a bottom:
 1. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180 degrees (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than $\frac{1}{2}$ square inch per pound ($7.1 \text{ cm}^2/\text{kg}$) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm^2).

Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than $\frac{1}{2}$ square inch per pound ($7.1 \text{ cm}^2/\text{kg}$) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm^2). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180 degrees (3.14 rad) and unobstructed.



FOR PORTABLE LP CONNECTION – EXTREME GAS GRILL



The cylinder used must include a collar to protect the cylinder valve.

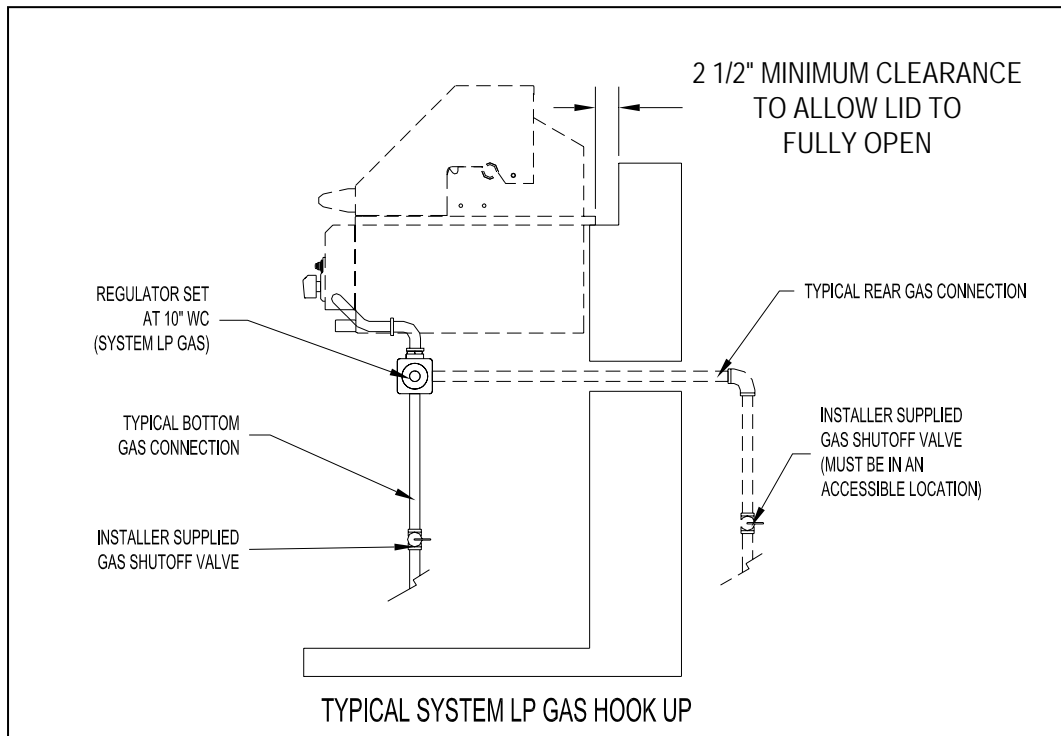
The cylinder supply system must be arranged for vapor withdrawal.

TO CONNECT LP CYLINDER

Make sure the gas valve, on top of the cylinder, is closed. Connect the Type 1 cylinder connection device, installed in the regulator, to the cylinder and hand-tighten only. Open the tank valve and make sure all connections are leak tight using a soapy water solution and a brush.



PLUMB-IN LP GAS INSTALLATION (LP-SYSTEM) – EXTREME GAS GRILL



The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
2. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa). Use 1/2" diameter pipe (minimum) for up to 25' of piping. Use 3/4" diameter for longer runs.

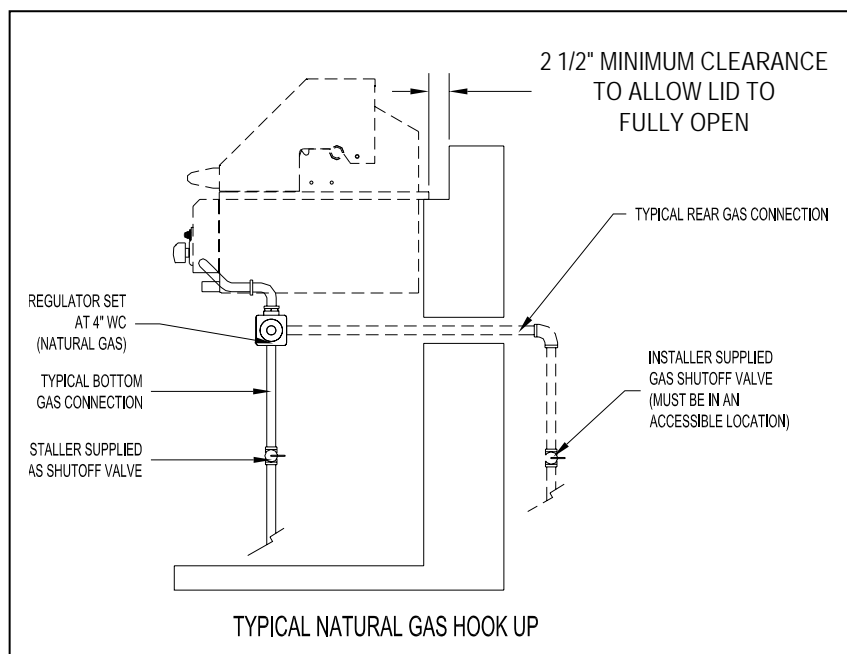
IMPORTANT: When connecting or replacing any gas pipe or fittings, all joints must be sealed with leak-proof sealing compound approved for use with natural and propane gases. After making connections, check all joints for leaks using a soapy water solution and brush.

WARNING: Never use an open flame when testing for gas leaks. Use of an open flame could result in a fire, explosion and bodily harm.



NATURAL GAS INSTALLATION – EXTREME GAS GRILL

A typical natural gas installation is shown below. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the gas grill. Do not use any replacement regulator other than that specified by Twin Eagles, Inc. Use only pipe sealants that are approved for use with natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.



The installation must conform with local codes or, in the absence of local codes, with either the national Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
2. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

If the gas grill is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible to 10" water column for system LP application. Do not use with a 20-lb LP cylinder. Make sure that the regulator is set for natural gas. To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both natural and LP, the maximum inlet pressure is 14" water column.



LOCATING THE GRILL – EXTREME GAS GRILL

This gas appliance is design and certified for outdoor use only. Do not operate the grill inside a building, garage, recreation vehicle or any enclosed area. When choosing an area, consider exposure to wind, proximity to traffic paths and length of gas supply line. Keep gas supply lines as short as possible to reduce pressure drop. Keep the grill away from windy area but keep the grill in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the grill.

Do not locate the grill under overhead unprotected combustible surfaces.

CLEARANCE TO COMBUSTIBLE CONSTRUCTION

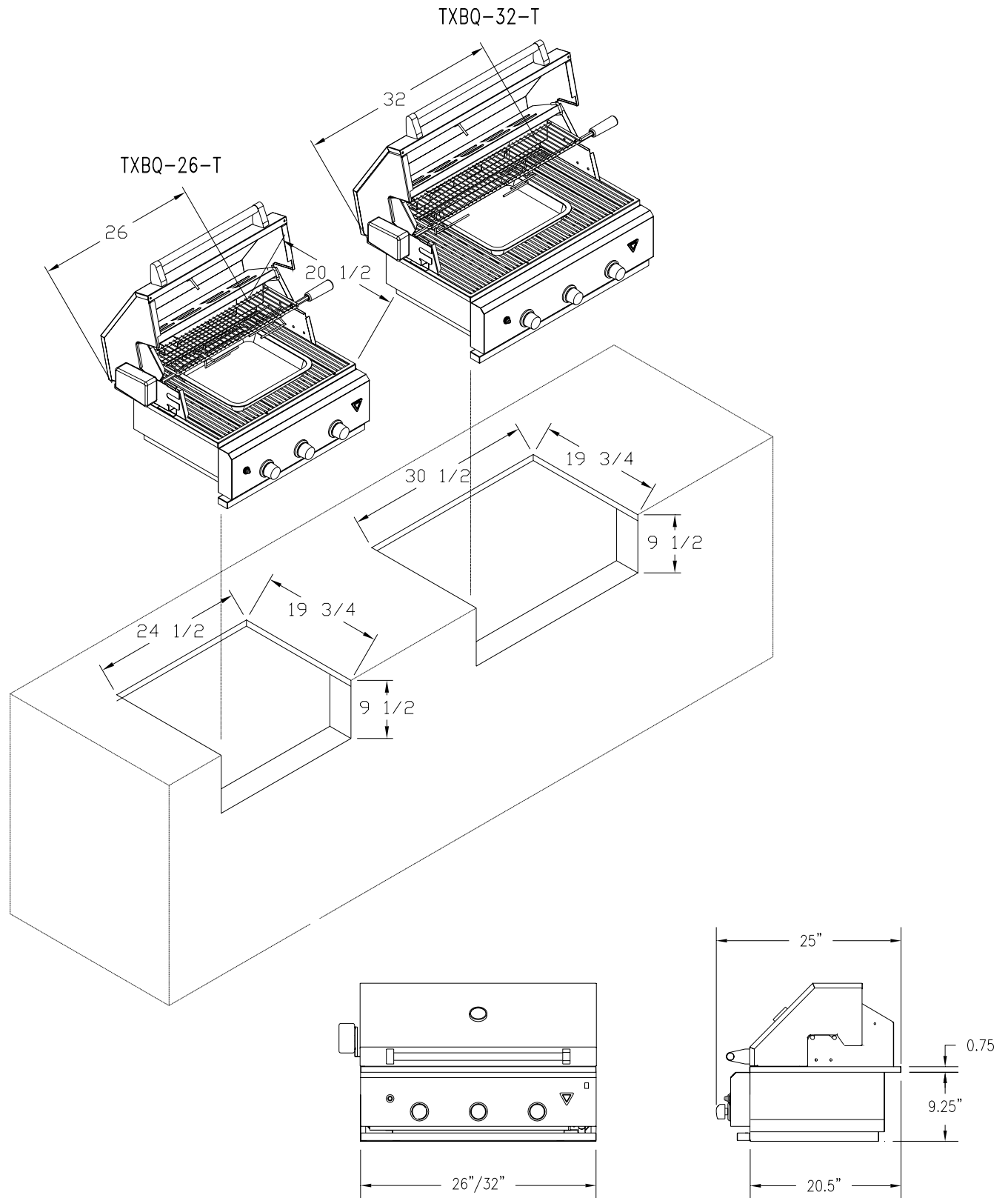
Minimum clearance of **18 inches** from the back and **20 inches** from the sides of the grill to adjacent combustible construction must be maintained.

CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION

A minimum clearance of 2 1/2" from the back trim of the grill above cooking surface to non-combustible construction is required to allow the grill hood to open completely. A minimum of 6" clearance to the sides of the grill above cooking surface to non-combustible construction is recommended to provide space for the rotisserie motor and the skewer handle. The grill can be installed directly next to non-combustible construction below the cooking surface.



CABINET CUT-OUT DIMENSIONS FOR BUILT-IN APPLICATION



DIMENSIONS IN INCHES

LEAK TESTING – EXTREME GAS GRILL

General:

**DO NOT USE GRILL UNTIL ALL CONNECTIONS
HAVE BEEN CHECKED AND DO NOT LEAK
ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE**

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

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

The disconnected L.P. cylinder must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area. The gas must be turned off at the supply cylinder when the unit is not in use.

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

Before Testing:

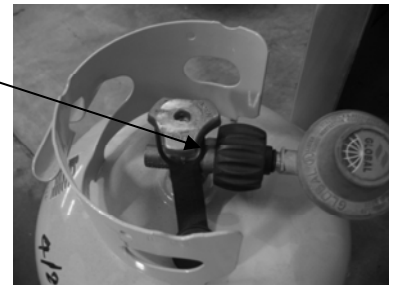
**MAKE SURE ALL PACKAGING HAS BEEN REMOVED
DO NOT SMOKE WHILE TESTING
NEVER LEAK TEST WITH AN OPEN FLAME**

The outdoor cooking gas appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any testing of the gas supply piping system at pressures equal to or less than ½ psi (3.5 kPa)

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For L.P. units, check with a full cylinder.

Leak check the regulator to tank connections with a soap and water solution before operating



TO TEST:

Make sure all control valves are in the “OFF” position. Turn the gas supply on. Check all connections from the supply line, or L.P. cylinder up to and including the manifold pipe assembly. Apply the solution around the connection, valve, and tubing. Soap bubbles will appear where a leak is present. If a leak is detected, immediately turn off the gas supply, and tighten any leaking fittings, turn gas on, and recheck.

If a gas leak is present, and you cannot stop the leak, immediately turn off the gas supply and call your local gas supplier or the dealer where you purchased your grill. Only authorized factory parts, or parts recommended by the manufacturer should be used on the grill.

Substitution WILL VOID THE WARRANTY



ASSEMBLY INSTRUCTIONS – EXTREME GAS GRILL

The Extreme Grill is fully assembled and tested at the factory and requires no major assembly in the field. For the purpose of shipping and handling, some parts such as the rotisserie components, grill grates, radiants, etc. are strapped inside the grill and require minor assembly.

**MAKE SURE ALL PACKAGING MATERIALS GET REMOVED
PRIOR TO ASSEMBLY. REMOVE ALL PROTECTIVE FILM
STICKERS PRIOR TO ITS FIRST USE.**

TO INSTALL RADIANTS:

Place the radiants on locating pins, directly above the burners.

NOTE: A bracket located at the front of the grill ensures proper placement.



TO INSTALL GRILL GRATES:

Place the grates above the radiants.

NOTE: The 26" model requires (2) 12" grates.

The 32" model requires (2) 12" grates and (1) 6" grate



TO INSTALL WARMING RACK:

Hook the warming rack to the rear hood as shown.

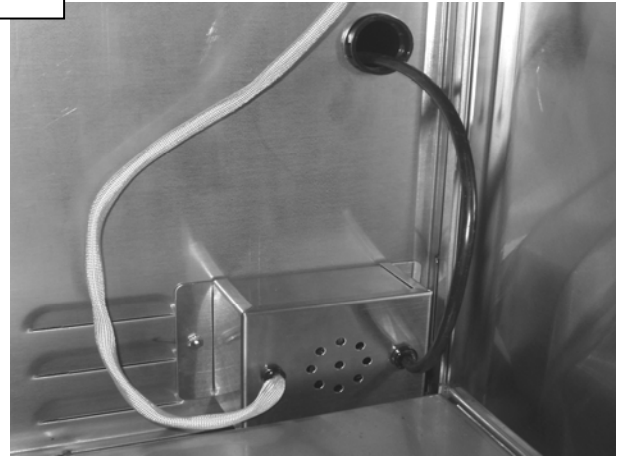


TO SECURE POWER TRANSFORMER

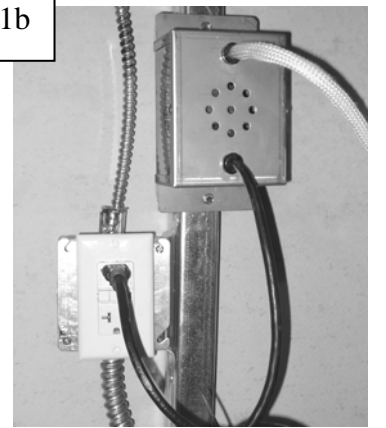
All models with interior lights have a power transformer which is concealed in a stainless steel box with an attached power supply cord. This transformer must be secured in a dry location and away from excessive heat.

- 1a. In a base cart application, 2 mounting screws with nuts are provided at the bottom right rear corner of the cart. If not provided, drill 2 holes using the transformer box as a template. Secure the transformer box as shown.
- 1b. In an island application secure the transformer box near the GFCI 120V outlet.
2. Plug-in the transformer's power cord to the properly grounded GFCI 120V outlet.

1a.



1b.



NOTE: The rotisserie motor requires 120 volt supply. The power supply cord on the motor is equipped with a 3-prong (grounded) plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.

INTERIOR LIGHT OPERATION

The Pinnacle grill is equipped with two interior halogen lights for late night grilling.

1. Push the switch located at the front to the ON or OFF position as light is needed.
2. Do not touch the light because it may be hot and can cause serious burns.



TO INSTALL THE ROTISSERIE:

Note: The warming rack must be removed prior to rotisserie installation.

* There are two placement options for the rotisserie; the Rear Position is for normal to smaller loads and the Front Position is for larger loads.

For Larger Loads:

1. Install the rotis motor horizontally as shown. The motor socket hole will line up with the front notch of the spit saddles.
2. Insert the rotis-rod into the motor socket hole and place the rod on the front notch of each spit saddle.
3. Remove grill grates.
4. Place a basting pan on top of the radiants to catch the drippings. The radiants may also be removed for much larger loads.



For Smaller Loads:

1. Install the rotis motor horizontally as shown. The motor socket hole will line up with the rear notch of the spit saddles.
2. Insert the rotis-rod into the motor socket hole and place the rod on the rear notch of each spit saddle.
3. Place a basting pan on top of the stainless steel grates to catch the drippings.



Note: The rotisserie motor requires 120 volt supply. The power supply cord on the motor is equipped with a 3-prong (grounded) plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.



OPERATING INSTRUCTIONS – EXTREME GAS GRILL

Lighting Instructions:

Your Extreme Grill is equipped with an electronic spark ignition system. The ignition module uses one AAA battery. The spark ignition button is located at the control panel. The same button is used to light the grill burners and the rotisserie burner.



To light the grill burners:

1. Make sure that burner knobs are set to off.
2. Open the grill hood.
3. Make sure that the cleaning pan is installed and place all the way to the back of the firebox.
4. Open the gas supply cylinder valve.
5. Push and turn burner knob to Hi. (Bigger flame marking)
6. Push-in and hold the ignition button. You should hear a continuous clicking sound indicating that spark is being provided to the burner. (If clicking sound is weak, replace battery.)
7. If ignition does not immediately take place, turn burner knob to off, wait for five minutes and repeat lighting procedure.

Manual lighting:

If the electronic ignition would not light the burners, the burners can be lit manually using a lighted match or lighter.

1. Place a lit match over the hole located at the front of the grill.
2. Push and turn on the burner knob to ignite the burner.

Important: If burner fails to light within 5 seconds, turn off gas and wait 5 minutes before repeating the process.



Warning: If you smell gas, shutoff the gas supply and immediately check for leaks using the soapy water technique.



Replacing the Battery:

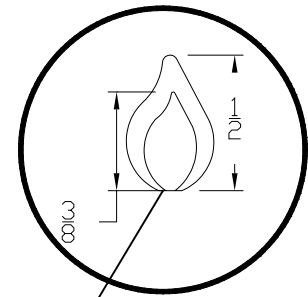
1. Unscrew the ignition button and remove the old battery.
2. Replace with a new AAA battery.



Air Shutter Adjustments:

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

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are locked by dirt, debris, spider webs, etc. and proceed with air shutter adjustment. A sheet metal cup at the inlet of the burner called an air shutter governs the amount of air, which is pulled through a burner. It is locked in place by a setscrew, which must be loosened prior to lighting the burner for adjustment.



The air shutter adjustment screws are accessible with a screwdriver. Remove the burner by loosening the hex nut. Loosen the lock screw of the air shutter. Make certain that the burners are sitting properly on the orifices and light the burners. To adjust grill burner flame, be advised to adjust according to the following directions, also be careful, as the burner may be very hot. If the flame is yellow indicating insufficient air, turn the air shutter counter-clockwise to allow more air to the burner.

If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise, until stable blue flame is obtained.



Air Shutter



OPERATING INSTRUCTIONS – ROTISSERIE

1. When using the rotisserie, the hood must be closed except when basting.
2. Important: Always light rotisserie burner with the hood in the full open position.
3. It is important to evenly balance the meat on the spit rod. Proper balancing will lead to more even cooking and prolong the life of the rotisserie motor.
4. Pliers may be used to tighten the thumb screws on the meat forks when larger cuts of meat are being rotissed. Use twine to secure the meat on the spit rod, especially fowl or other cuts of meat that require tying.
5. The rotisserie motor must be stored indoors when not in use. Do not leave it mounted on the grill.



CLEANING AND MAINTENANCE – EXTREME GAS GRILL

STAINLESS STEEL

The Extreme Grill is made of stainless steel.

Never clean the stainless steel when it is hot.

After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the burners.

Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad (like Scotch Brite) with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain.

Do not use steel wool to clean the grill. Steel wool will rust, and will leave rust particles on the grill.

Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights.

To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

GRILL GRATES:

The easiest way to clean the grill grates is to scrub them with a barbecue brush immediately after cooking is completed and the flame is turned off.

Wear a barbecue mitt to protect your hands from the heat and steam.

Dip a brass bristle barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot grill, helps loosen food particles stuck in the grill. These food particles will either get burned into the briquettes or fall into the cleaning pan.

Cleaning of the grill would be longer and more difficult if the grill grates are allowed to cool before cleaning,

WARMING RACKS:

The warming racks are finished with chrome plating to prevent rust.

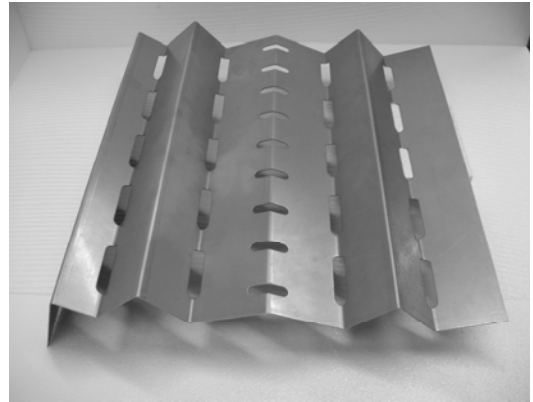
Clean the warming rack using the same procedure for the grates.



RADIANTS:

It is not necessary to remove and clean the radiants from the tray after every grilling. They burn themselves clean during the next cooking operation. If desired, you can burn clean them by lighting the grill and letting it burn on high for about 30 minutes. Periodically, the radiants need to be cleaned. Remove them from the grill, scrape off any oil residue and wipe them clean.

Do not handle a hot radiant.



BURNERS:

Burners are made of stainless steel and can be soaked in water and cleaned with wire brush. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the grill.



CLEANING PAN:

The cleaning pan collects grease, liquid and fallen food particles.

Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the pan is fully inserted back to its tray before using the grill.

It is highly recommended to clean the pan after every use to avoid any possibility of a grease fire.

SPIDER AND INSECT WARNING:

Spiders and other insects can nest in the burners of this and any other grills, which causes the gas to flow from the front of the burner. This dangerous “condition” can cause a fire behind the valve panel, damaging the grill and making the grill unsafe to operate. Inspect the burners once a year or if the grill has not been used for more than one month or if any of the following conditions occur:

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

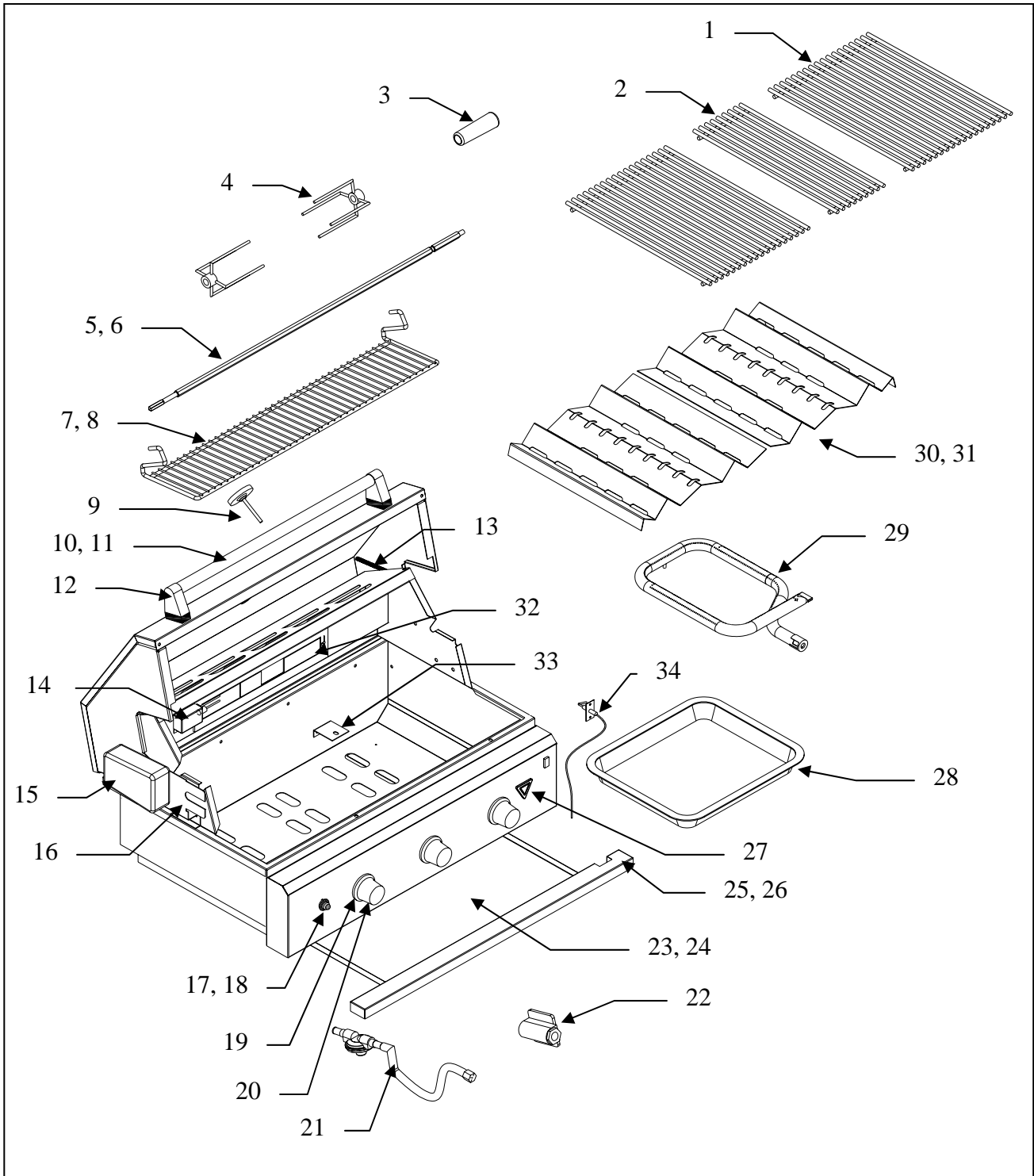


TROUBLESHOOTING GUIDE – EXTREME GAS GRILL

PROBLEM	WHAT TO DO
Grill will not light.	<ol style="list-style-type: none"> 1. Push-in the igniter button and check for sparks. If no sparks or sparks are weak, replace the battery. 2. If there is a spark, check if gas is supplied to the burner. <ol style="list-style-type: none"> 2-1) Purge the line of any trapped air. 2-2) Check if you can match-light the burner. 2-3) Check to see that the other burners operate. 2-4) Visually check the electrode and wire while pushing the igniter button. If a spark occurs anywhere but the igniter tip, the igniter must be replaced. <p>Note: It is normal to hear a popping sound when the grill burners are first turned ON.</p>
Burner flame is yellow and gas odor can be smelled	<ol style="list-style-type: none"> 1. Check the burner inlet for obstruction. <ul style="list-style-type: none"> - Check for spiders and other insects. 2. Check the air shutter for proper adjustment. 3. Check any source of gas leaks.
Low heat generated with knob in Hi-position	<ol style="list-style-type: none"> 1. Check if 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 any bent or kinked fuel hose. 3. Check if the air shutter is properly adjusted. 4. Check for proper gas supply and pressure. 5. Pre-heat grill for a full 15 minutes. 6. If using LP gas, check for empty tank.
Too much heat	<ol style="list-style-type: none"> 1. Check for damaged orifice or no orifice. 2. Check for unauthorized regulator adjustment.
Excessive flare-up	<ol style="list-style-type: none"> 1. Check if the cooking grids are dirty. Clean if necessary. 2. Overload from fatty meats or excessive cooking temperature.
Burner blows out	<ol style="list-style-type: none"> 1. Check for any burner defect. 2. Check for proper burner installation. 3. Check if fuel mixture is too lean. 4. Check if gas supply is sufficient. 5. Check if LP tank is empty.
Thermometer is not reaching high temperatures.	<ol style="list-style-type: none"> 1. Allow the grill 15 minutes with hood closed at high setting in order to reach higher temperatures.



EXPLODED VIEW – EXTREME GAS GRILL



PARTS LIST – EXTREME GAS GRILL

Item No.	TEI Part Number	Description	TXBQ-26R-T	TXBQ-32R-T	TXBQ-26G-T	TXBQ-32G-T
1	13838	12" Stainless Steel Grate	2	2	2	2
2	13837	6" Stainless Steel Grate		1		1
3	13811	Spit Handle (Phenolic)	1	1		
4	13812	Stainless Steel Meatholder (pair)	1	1		
5	13839	Spit Rod, 26 (Stainless Steel)	1			
6	13840	Spit Rod, 32 (Stainless Steel)		1		
7	13841	Warming Rack (26")	1		1	
8	13842	Warming Rack (32")		1		1
9	15319	Thermometer	1	1	1	1
10	12317	Tube Handle (26)	1		1	
11	12321	Tube Handle (32)		1		1
12	13113	Handle Bracket w/ Insulator	2	2	2	2
13	14206	Spring	2	2	2	2
14	16161	Electrode, I.R., 2- Prong Bend (with wire)	1	1		
15	16207	Stainless Steel Rotisserie Motor	1	1		
16	21813	Motor Mount	1	1		
17	16157Y	2-Spark Ignition Module, 1.5 v, Complete			1	1
18	16156Y	4-Spark Ignition Module, 1.5 v, Complete	1	1		
19	13103	Bezel, Knob	3	3	2	2
20	13101	Knob, Chrome with Valox Insert	3	3	2	2
21	15302	Regulator, LP	(1)	(1)	(1)	(1)
22	15303	Regulator, NG	(1)	(1)	(1)	(1)
23	21806-26	Drip Pan (26)	1		1	
24	21806-32	Drip Pan (32)		1		1
25	21808-26	Handle Drip Pan (26)	1		1	
26	21808-32	Handle Drip Pan (32)		1		1
27	13112	Twin Eagles Logo	1	1	1	1
28	14421	Basting Pan, Porcelain	1	1		
29	13334	Stainless Steel Main Burner,(Extreme)	2	2	2	2
30	21812-26	Radiant (26)	2		2	
31	21812-32	Radiant (32)		2		2
32	13335	Infrared Burner	1	1		
33	21815	Burner Bracket	2	2	2	2
34	16170	Igniter, Grill, 24" with Bend	2	2	2	2



TWIN EAGLES EXTREME GRILLS

Limited Product Warranty

Model: _____ Serial No.: _____

Date Of Purchase: _____ Selling Dealer: _____

Name and address

Thank you very much for purchasing a high quality grill from Twin Eagles, Inc. We have designed this grill to provide you and your family with many years of great outdoor cooking experiences. We would also like to provide you with one of the most comprehensive product protection warranties in the outdoor appliance industry. Please fill in the Model and Serial number as well as date of purchase in the areas indicated above. Please save this information for future reference. To get the full and safe enjoyment for your grill please read your Owner's Manual carefully and review the proper operating and safety instructions with any family members that may be using the grill.

Manufacturer Warranty: Twin Eagles warrants that this grill is designed and manufactured to be free from defects in materials and workmanship for a period of one year from original date of purchase.

Limited Five-Year Warranty:

Twin Eagles warrants the stainless steel burners, infrared rotisserie burner and stainless steel grates of 5 years and will repair or replace free of charge the part itself with the owner paying for all other cost, including labor, mileage and transportation.

Extent of Warranty: This warranty shall apply only to the products delivered in the continental United States and Canada. It extends to the selling dealers to the original purchaser at the original site of installation: This warranty becomes valid at the time of purchase and ends either by specified timeframe listed above, owner transfer or relocation. **In order to activate the warranty we require that you send in the attached warranty registration card. This registration is for our internal use only and will only be used in the event we need to send you important safety related product information. The information will not be sold or used for any marketing related purposes.**

Warranty Performance: In the event of malfunction or defect covered under the terms of this warranty, the factory authorized selling dealer and *or authorized distributor* is responsible for

performing all necessary repairs. **All field service costs are not covered in any way by this warranty.** To obtain service, contact the authorized selling dealer. **In the event the consumer is unable to obtain satisfactory customer service from the authorized dealer, please call us directly at 562-802-3488.** We may require that a written notification be submitted to Twin Eagles Customer Service Department within ten (10) days of the reported failure. **There will be no charge for parts if they are covered under our warranty.**

If Twin Eagles determines that repair of a covered item is not feasible, Twin Eagles reserves the right to replace the defective merchandise. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner.

Warranty Limitations and Exclusions: This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, nor damages due to harsh chemicals (i.e. cleaning products improperly applied). Warrantor is not responsible for consequential or incidental damages. Under no circumstances shall Twin Eagles or any of its representatives be held liable for injury to any person or damage to any property, however arising. **This warranty does not apply to commercial use, or to products with altered or removed serial numbers.**

Important: Please retain original proof of purchase to establish warranty period.

Any implied warranties of merchantability and fitness applicable to the equipment are limited in duration to the period of coverage of this express written warranty. This warranty grants specific legal rights to the purchaser. Other rights, which may vary from state to state, may also apply. Title to the merchandise passes to the consignee upon acceptance by the carrier. After acceptance by the carrier, the merchandise travels at the risk of the purchaser. In the event of freight damage, do not refuse shipment. Advise both the freight agent and the shipper of the damage. Note the details of that damage on the freight bill before any freight charges are paid and file a claim for damages with the freight agent.

Twin Eagles Products-Crafted With Pride in the USA





TWIN EAGLES, INC.

Defining the Art of Outdoor Cooking

Warranty Registration

Customer Name

Model #

Address

Serial #

City

Date Purchased

Zip

Dealer's Name

Phone #

Dealer's Address

e-mail:

This Warranty Registration card must be returned within thirty days of purchased to properly activate your warranty. This information is for our internal use only.



Cut
Here

Fold Here

Place
Postage
Here



TWIN EAGLES, INC.

Defining the Art of Outdoor Cooking

Customer Service
ATTN: Warranty Department
13231 East 166th Street
Cerritos, CA 90703
Fax no. (562) 802-3391

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