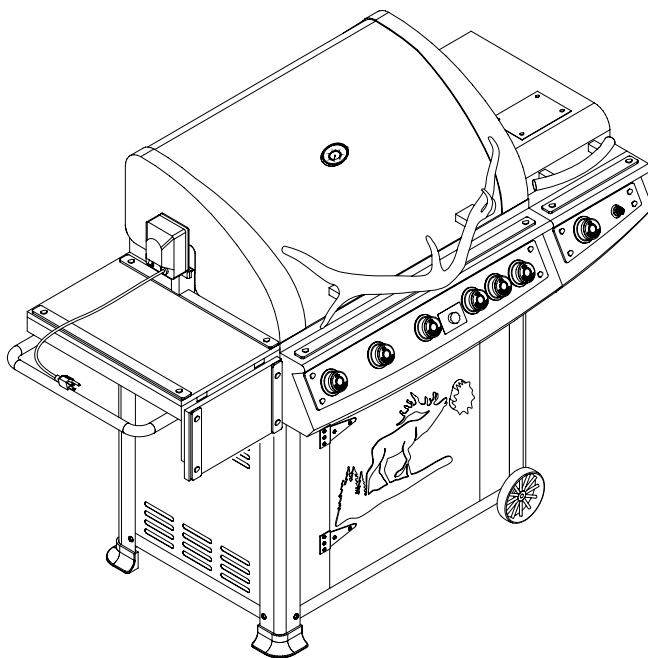




FOR OUTDOOR USE ONLY

**Stainless Steel Gas Grill
USE AND CARE GUIDE
MODEL NO.: 720-0430**



Consumer: Retain this manual for future reference.

Installer: Leave this manual with consumer

D20Y07P_1



**PLEASE CONTACT 1-800-913-8999 FOR ASSISTANCE
ABOUT ASSEMBLY OR GRILL OPERATION
DO NOT RETURN TO THE PLACE OF PURCHASE**

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IMPORTANCE



Danger

If you smell gas:

- 1 Shut off gas to the appliance.
- 2 Extinguish any open flame.
- 3 Open lid
- 4 If odor continues, keep away from the appliance and immediately call you 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.



WARNING

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



WARNING

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



WARNING

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

PRECAUTIONS



WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

TESTED IN ACCORDANCE WITH ANSI Z21.58 CSA 1.6-2007 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z223.1/NFPA 54, Natural gas and Propane installation code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV series Recreational Vehicle Code, as applicable.

Correct LP Gas Tank Use

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill.

Never connect your gas grill to an LP gas tank that exceeds this capacity.

If an external electrical source is utilized: The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with 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.



WARNING

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

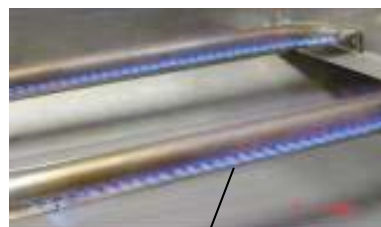
NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess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

CAUTION: Beware of Flashback

CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can lead to a fire beneath the grill.



Visually check the burner flames prior to each use, the flames should look like this picture, if they do not, refer to the burner main tenancy part of this manual.

PRECAUTION

LP-Gas Supply System



- A 20lbs tank of approximately 1/4 inches in diameter by 18-1/4 inches high is the maximum size LP gas tank to use.
- This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP –Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada ,CAN/CSA –B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission .
- The LP gas tank must have a shutoff valve terminating in an LP valve outlet that is compatible with a Type 1. LP gas supply cylinder must have a shut off valve terminating in a valve outlet specified for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1 as applicable. LP gas supply cylinder must be fitted with an Overfill Protection Device (O.P.D) The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdraws.
- The LP gas tank used must have a collar to protect the tank valve
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve out that is provided with the cylinder valve. Other types of cap or plugs may result in leakage of propane
- **Never** connect an unregulated LP gas tank to your gas grill.
- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. Liquid propane cylinder.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full .
- If this information is not followed exactly, a fire resulting in death or serious injury could occur.
- Always keep LP gas tanks in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- This outdoor working gas appliance is not intended to be installed in or on boats, or recreational vehicle.
- When your gas grill is not in use the gas must be turned off at LP gas tank.
- The gas must be turned off at the supply cylinder when the outdoor cooking gas appliance is not in use.
- LP gas tank must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building,garage or any other enclosed area.

PROPER PLACEMENT AND CLEARANCE OF GRILL

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only.
- Do Not install this unit into combustible enclosures.
- Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from sides and 24 inches (61cm) from back.
- **DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- Do Not obstruct the flow of ventilation air around the gas grill housing. Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator that complies with the standard for Pressure Regulating Valves for LP Gas ANSI/ UL 144.
- Do not use briquettes of any kind in the grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and side cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.
- Never use a dented or rusty propane tank.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner have cooled.

PRECAUTIONS



WARNING

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

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



WARNING

Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.



WARNING

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.

This can severely block combustion airflow or trap excessive heat in the control area.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

ROTISSERIE DRIVE MOTOR

USE ONLY FOR OUTDOORS, DO NOT EXPOSE TO RAIN.

CAUTION: TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

SAFETY PRACTICES TO AVOID PERSONAL INJURY

When properly cared for, your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

This grill is not intended to be installed in or recreational vehicles or boats

Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time.

Do not store items of interest to children around or below the grill.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

PRECAUTIONS

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid.

Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare – ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

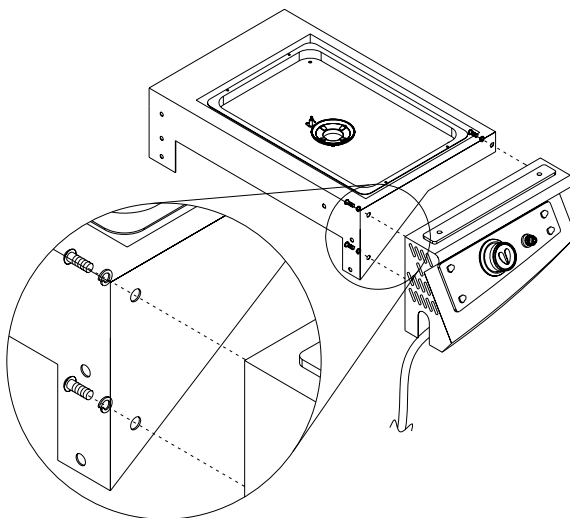


Warning

This outdoor cooking gas appliance is not intended to be installed in or on boats. For other than RV grills, a statement that this appliance is not intended to be installed in or on recreational vehicles.

SIDE BURNER CONTROL PANEL ASSEMBLY

Loosen the three screws and washers from side burner bowl, then attach side burner to control panel and tighten them as in the figure shown below.

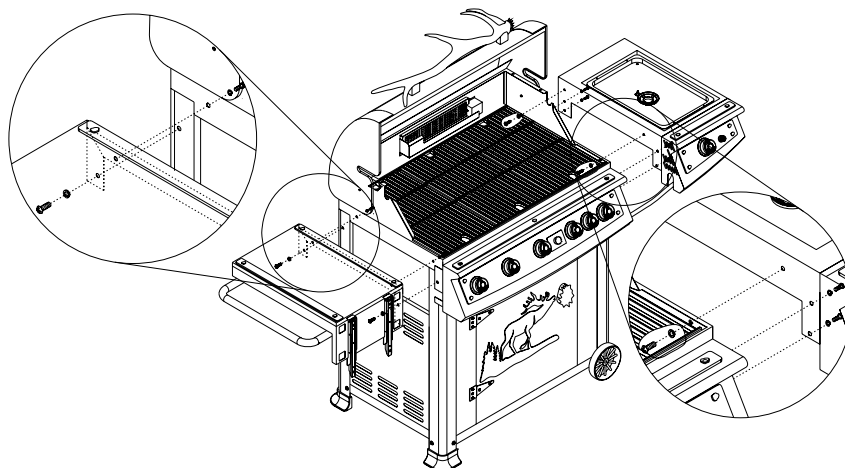


SIDE SHELF ASSEMBLY

The screws used to attach the side shelf are already screwed into the left side shelf and side burner (see the figure below). First remove the screws from the left side shelf and side burner bowl, then attach left side shelf and side burner to firebox or cart-leg and tighten all the screws as in the figure shown below.

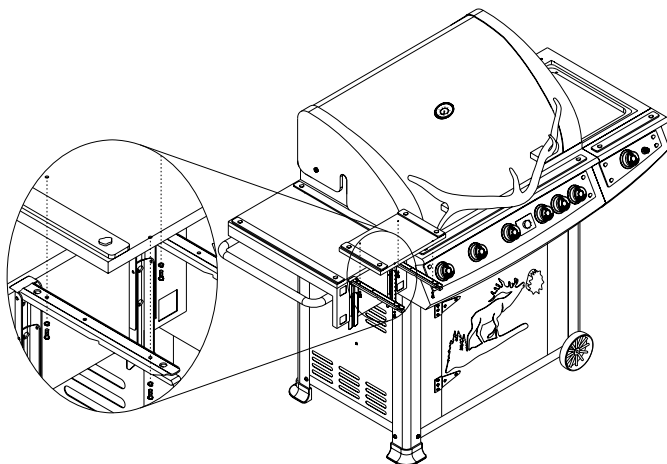
Attention:

- a. 4 screws below should be firmed from firebox to left side shelf and side burner.
- b. 6 screws to attach firebox should be from outside into firebox.



SIDE SHELF WOODEN MOUNT PANEL ASSEMBLY

Attach side shelf wooden mount panel after remove 4 screws from it.



Left side shelf control panel assembly:

1. Use two fingers to press the hinge which is under the wooden control panel (see below pix 1).
2. Pull up the panel to the lever same as side shelf by hands. See pix 2.
3. To put panel down reverse order steps one and two above.

 **CAUTION:** To avoid the injury, never let children play with this operation.

 **CAUTION:** Never put your hands on the conjunction, otherwise a serious injury may occur



Pix 1

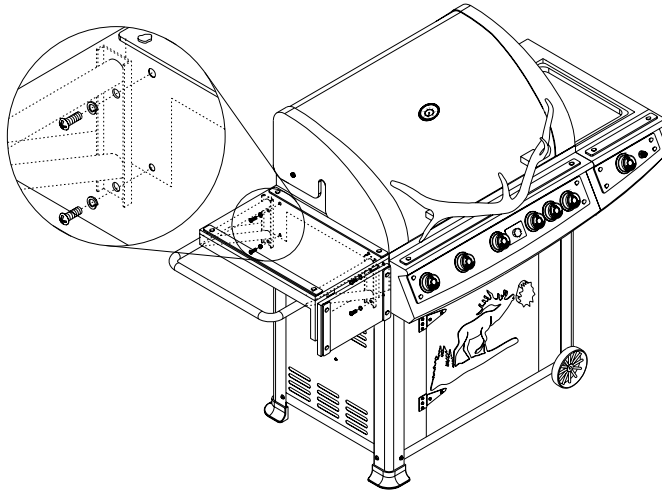


Pix 2

LEFT PUSH BAR ASSEMBLY

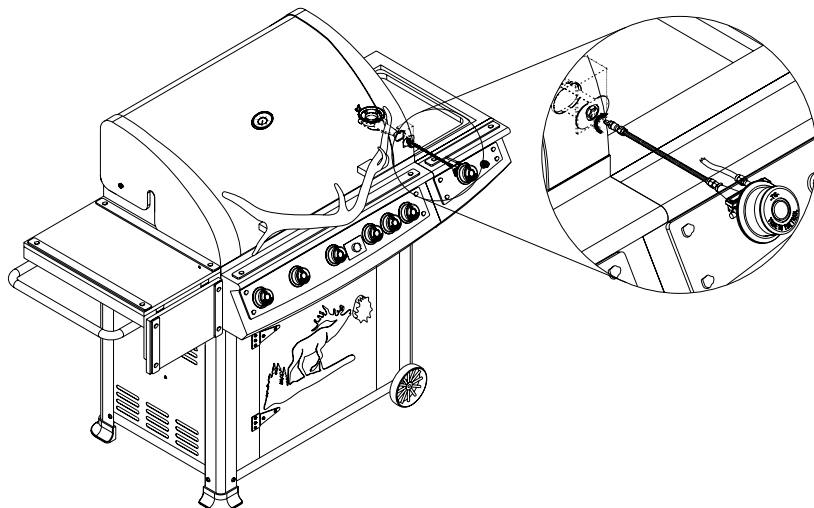
Required tools: Philips Screwdriver (not included)

1. Remove the four side handle screws from the side of the shelf.
2. Align the holes in the side shelf handle with the holes in the shelf.
3. Insert the fix pieces and the screws then tighten them.

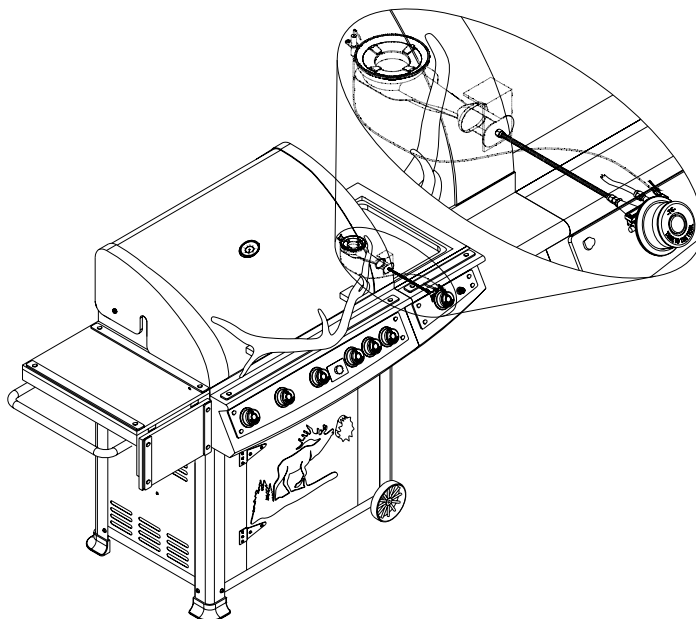


SIDE BURNER ASSEMBLY

1. Insert valve venturi into the side burner and tighten securely using an adjustable wrench.

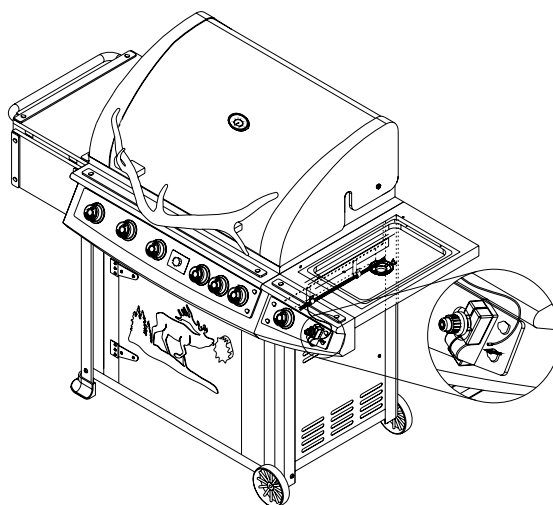


2. Connect ignite wire with side valve.



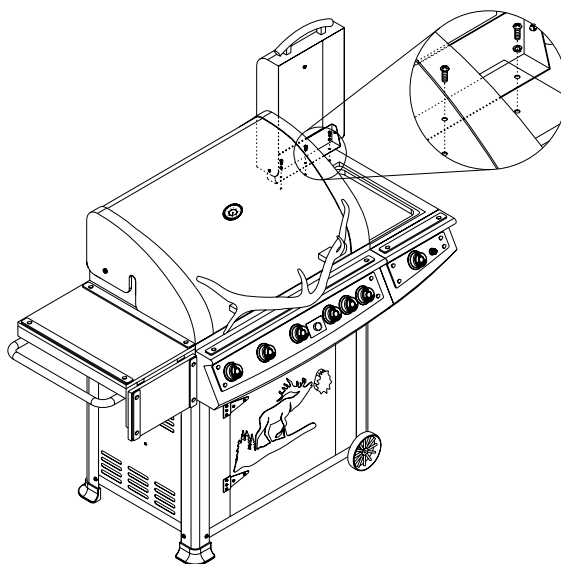
REAR BURNER IGNITER WIRE ASSEMBLY

Connect the rear burner igniter wire into the electric igniter.



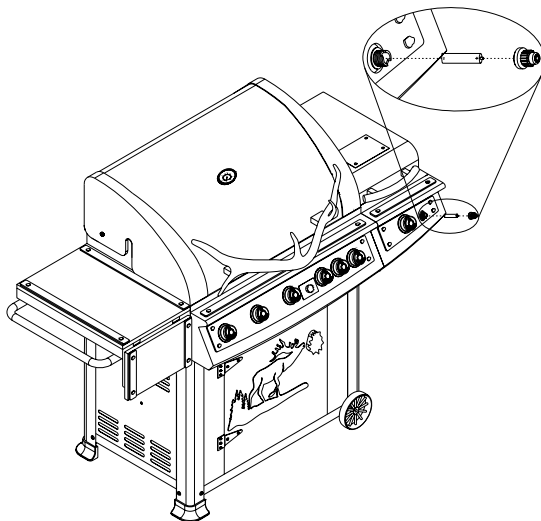
SIDE BURNER LID BRACKET ASSEMBLY

First remove the screws from side burner lid. Then attach side burner bracket with side burner frame as shown below from top to bottom with three washers and screws.



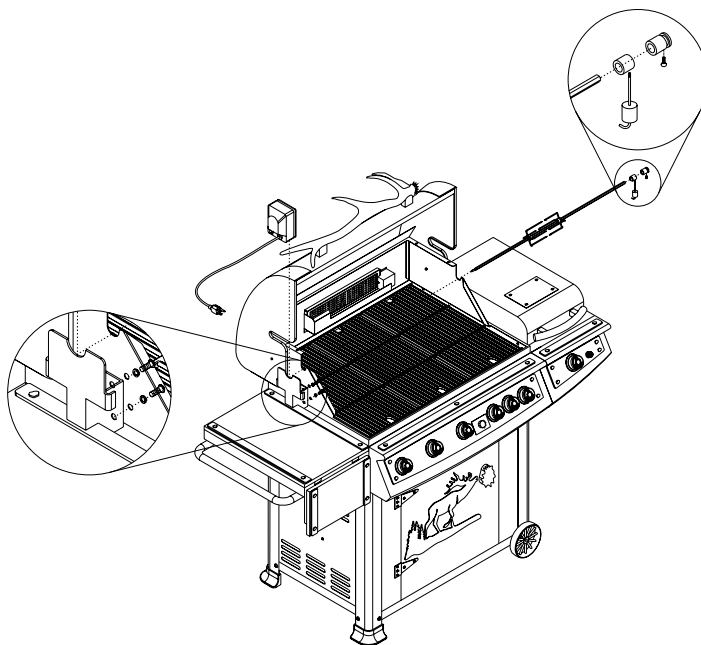
BATTERY ASSEMBLY

In order to install the battery, remove the ignition button housing. Please keep the positive pole of the battery facing toward you. Insert the battery into the housing. Replace the ignition button housing after battery is installed.



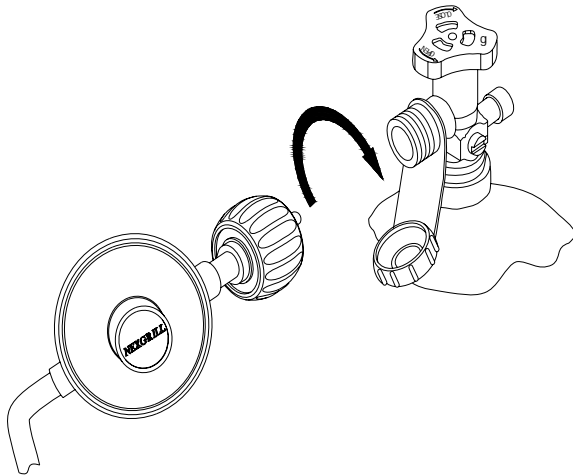
ROTISSERIE KIT ASSEMBLY

Screw the rotisserie motor mount on the left side shelf first, put the rotisserie motor on the mount as shown in the figure below. Assemble the rotisserie skewer as shown in the figure below.



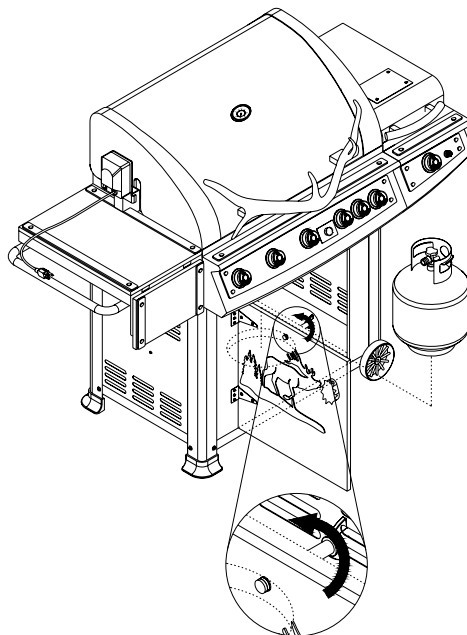
PROPANE TANK ASSEMBLY

Attach regulator to the propane tank by turning the regulator handle clockwise (FIGURE A). Turn off LP supply at cylinder when appliance is not in use.




(FIGURE A)

Put the gas tank into bottom panel. Then tighten up the gas tank retention kit for fixing the gas tank as shown in below.

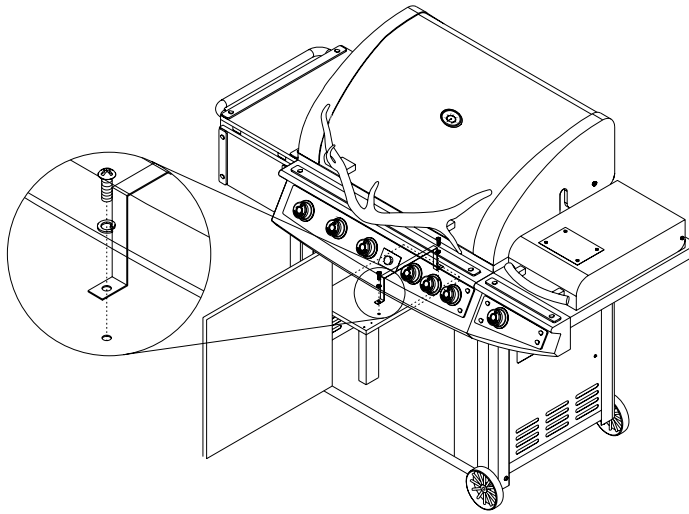


VERTICAL BAR BATTIER ASSEMBLY

 **CAUTION:** Per CSA's requirement, to reduce the danger, please don't put two gas tanks inside the grill synchronously. Please assembly the vertical bar battier before use.

Assembly illustration:

Attach vertical bar battier to bottom panel with 2 (two) 5/32*10mm screws and washers as below picture shown, then tighten it.



GAS HOOK UP

NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

Total gas consumption (per hour) of this stainless steel gas grill with all burners on "IGNITE/HI":

Main burner	50,000 Btu/hr.
Rotisserie burner	10,000 Btu/hr
<u>Side burner</u>	<u>12,000 Btu/hr</u>
Total	72,000 Btu/hr.

L.P. TANK REQUIREMENT

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCCI connection on the cylinder valve, ANSI/CGA-V-1. The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type

QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Manifold pressure: 10"(25.4cm) water column (W.C.).

L.P. GAS HOOK-UP

Ensure that the rubber "O" Ring on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

Your stainless steel grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. L.P. cylinder (18-1/4" (46.35cm) high, 12-1/4"(31cm) diameter). To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure tank valve is in its full off position (turn clockwise to stop)
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSI Z21.81)



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.

GAS HOOK-UP

5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill, see below. If a leak is found, turn the tank valve off and do not use the grill until a local L.P. gas dealer can make repairs.



To disconnect L.P. gas cylinder:

1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

INSTALLER FINAL CHECK LIST

- ✓ **Specified clearance maintained 24"(61cm) from combustibles.**
- ✓ **All internal packaging removed.**
- ✓ **Knobs turn freely.**
- ✓ **Burners are tight and sitting properly on orifices.**
- ✓ **Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0" water column).**
- ✓ **Unit tested and free of leaks.**
- ✓ **User informed of gas supply shut off valve location**

USER, PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE.

PROPANE CYLINDER CAUTIONS

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

LEAK TESTING

GENERAL

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 being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

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 the initial leak test, make sure the L.P. cylinder is full.

TO TEST

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-800-913-8999.



Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK:

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

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service 1-800-913-8999 .

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE

Check all gas supply fittings 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 indicate leaks.

OPERATING INSTRUCTIONS

CAUTION: PLEASE TAKE OFF THE WARMING RACK WHEN USING THE ROTIS BURNER. THE HIGH HEAT COMING FROM THE ROTIS BURNER MAY CAUSE THE WARMING RACK TO BEND.

GRILL LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used.

Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacture for proper replacement. The replacement must be that specified in the manual.

Screw the regulator (type QCC1) onto the tank. Leak check the hose and regulator connections with a soap and water solution before operating the grill.

GRILL LIGHTING INSTRUCTIONS

TO LIGHT THE GRILL BURNER:

Make sure all knobs are “OFF” then turn on the gas supply from the LP tank. Always keep your face and body as far from the grill as possible when lighting.

Your stainless steel grill has an exclusive patented built-in ignition. The igniter is built in to the valve. To ignite each burner simply push and turn the control knobs to the “IGNITE/HI” setting, you will hear the valve click as it sends a spark to the pilot flame. If the burner does not light wait 5 minutes for any excess gas to dissipate and then retry.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

TO LIGHT THE SIDE BURNER

To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the “IGNITE/HI” position. If the burner does not light, turn the control knob to “OFF”. If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob “OFF”. Allow 5 minutes for any accumulated gas to dissipate. If the side burner igniter is not functioning, see the following section for match lighting.

TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit.

Lighting rod instruction:

Match light extension rod

Use this device to match light your burners

Simply place a lighted match between the coils on the end of the extension rod and hold next to the burner to ignite.

If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit match attached to the lighting rod through the cooking grids to the burner.(see next page) Press the control knob and rotate left to the IGNITE/HI setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.

TO MATCH LIGHT THE SIDE BURNER

Hold a lit extended match or lighter near the side burner ports, turn the control knob counterclockwise to “IGNITE/HI”. Move your hand immediately once the burner is lit. Rotate the control knob to the desired setting.

TO LIGHT THE ROTISSERIE BURNER:

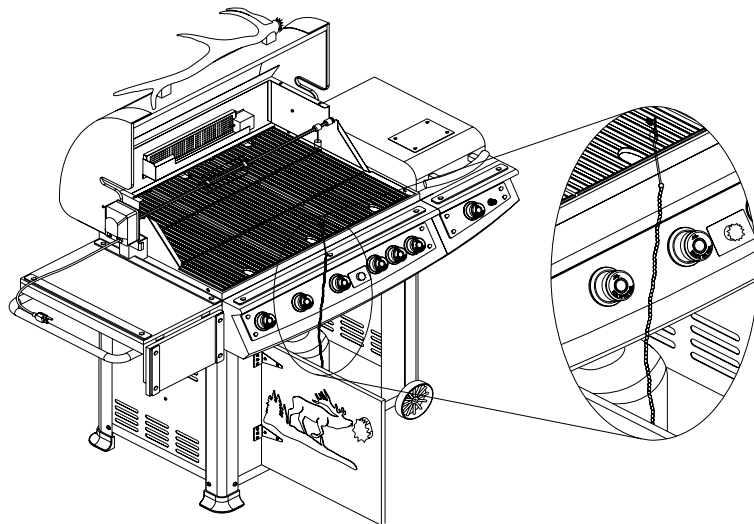
Open the lid; push and turn the knob to the “IGNITE/ON” position. While holding in the knob, push electronic igniter to light the rotisserie burner. Once the burner is lit, continue to hold in for another 15 seconds to be sure the burner stays lit. If the burner does not light, turn the control knob to “OFF”. If the igniter does not function, follow the instruction above for match lighting

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**Do not attempt to light the grill if odor of gas is present. Call for service
1-800-913-8999**

TO MATCH LIGHT THE GRILL

1. If the burner will not light after several attempts then the burner can be matched lit.
2. If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit extended match or lighter through the cooking grids to the burner. Press the control knob and rotate left to the HI setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.



GRILL LIGHTING INSTRUCTIONS

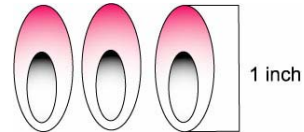
FLAME CHARACTERISTICS

Check for proper burner flame characteristics.

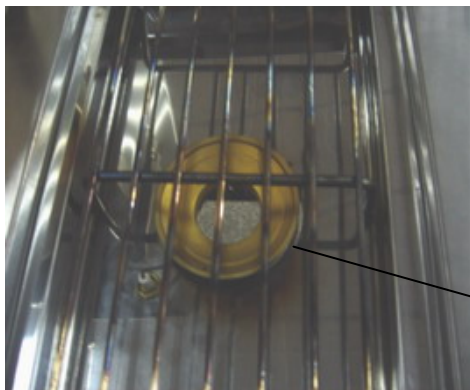
Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the

flame is noisy and tends to lift away from the burner, it indicates too much air.

Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.



Visually check the burner flames prior to each use, The flames should look like this picture, if they do not, refer to the burner maintenance part of this manual



Approximate 1 1/2 " Flame Height

LIGHTING ILLUSTRATIONS

Main & side burner lighting illustration

1. Make sure the lid is open.



2. Push and turn one of Main or Side Burner knob slowly to IGNITE/HI, burner should light immediately. Adjust knob as desired after burner is lit.



3. If burner does not light up, turn the knob to OFF and repeat lighting procedure.
4. If burner does not ignite up after step 2, turn the knob to OFF, wait for 5 minutes, and repeat the lighting procedure or light by match.

Rear burner lighting illustration

1. Push and turn the Rear Burner knob slowly to IGNITE/ON position and hold in for 3-4 seconds while continuing to hold, push electronic ignition button, until burner is lit. Once it is lit, release electronic ignition button, still holding in the Rear Burner knob for another 15 seconds to be sure the burner stays lit.




2. If the ignition does not occur in 5 seconds, turn the knobs to OFF, wait 5 minutes and repeat the lighting procedure or light by match.

MOTOR INSTRUCTION

• TO USE MOTOR SAFELY, PLEASE READ WARNING BEFORE YOU USE IT.

ROTISSERIE DRIVE MOTOR

USE ONLY FOR OUTDOORS, DO NOT EXPOSE TO RAIN.

 **CAUTION:** TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

WARNING

ELECTRICAL GROUNDING INSTRUCTIONS This appliance (rotisserie motor) is equipped with a plug and should be plugged directly into a properly grounded receptacle. **DO NOT** cut or remove the grounding prong from this plug.

Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location

This motor is with 120V AC & 40mA, 50HZ, 4W, If exceed the voltage, motor will be burnt out.

Control illustrations:

1. Assembly motor on motor bracket and ensure the Rotisserie spit rod is inserted into motor before turn on motor. Then plugged directly into a properly grounded receptacle and turn on motor as shown in the figure below .



Insert rotisserie spit rod



120V AC, 40mA



2. When stoping use motor, just turn off the motor and pull out the plug.



**PLEASE CONTACT 1-800-913-8999 FOR ASSISTANCE
DO NOT RETURN TO PLACE OF PURCHASE .**

STAINLESS STEEL

The grill is made from non-rusting and non-magnetic stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface giving the appearance of rust. For removal use an abrasive pad in conjunction with a stainless steel cleaner.

GRILL RACK

The easiest way to clean the grill is immediately and after the flame is turned off. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool cleaning will be more difficult.

ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "OFF" POSITION.

GRILL BURNERS

Extreme care should be taken when removing a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

MAIN GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to call our customer service line.

GREASE TRAY CLEANING:

The grease tray should be emptied and wiped down periodically and washing a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently. Do not allow excess grease to accumulate and overflow out of the grease tray.

BURNER CLEANING:

1. Turn off the gas supply, and make sure all the knobs are in the "OFF" position.
2. Wait for the grill to cool.
3. Clean the exterior of the burner with a wire brush. Use a metal scraper to remove stubborn stains.
4. Clear clogged port with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port
5. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-866-913-8999

Make sure to center the burner over the orifice.

CARE AND MAINTENANCE

HOW TO REPLACE MAIN BURNER

Step 1. Place the burner onto the orifice.



Step 2. Secure the main burner on the back wall of fire box with 2 screws.



STAINLESS STEEL :

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing

in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain.

BURNER GRATE:

The top burner grate is stainless steel. To avoid burns do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry. Never immerse a hot grate in water.

CAUTION

Keep outdoor cooking gas appliance area clear and free from combustible materials

TROUBLE SHOOTING

SPIDER AND INSECT WARNING!!!

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing.

These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as “FLASH-BACK” and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of “FLASH-BACK”, it is the most common cause.

To reduce the chance of “FLASH-BACK”, you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after 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.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

TROUBLE SHOOTING

CHECK LIST

PROBLEMS

Grill won't light when the control knob is rotated.

Burner flame is yellow or orange, in conjunction with the odor of gas

Low heat with knob "IGNITE/HI" position

WHAT TO DO

Check to see if LP tank is empty.

Clean wire(s) and /or electrode by rubbing with alcohol and clean swab.

Wipe with dry cloth.

Make sure the wire is connected to electrode assembly.

Do other burners on the unit operate?

Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction.

Call our customer service hotline 1-800-913-8999

Is the fuel hose bent or kinked?

Is the grill in a dusty area?

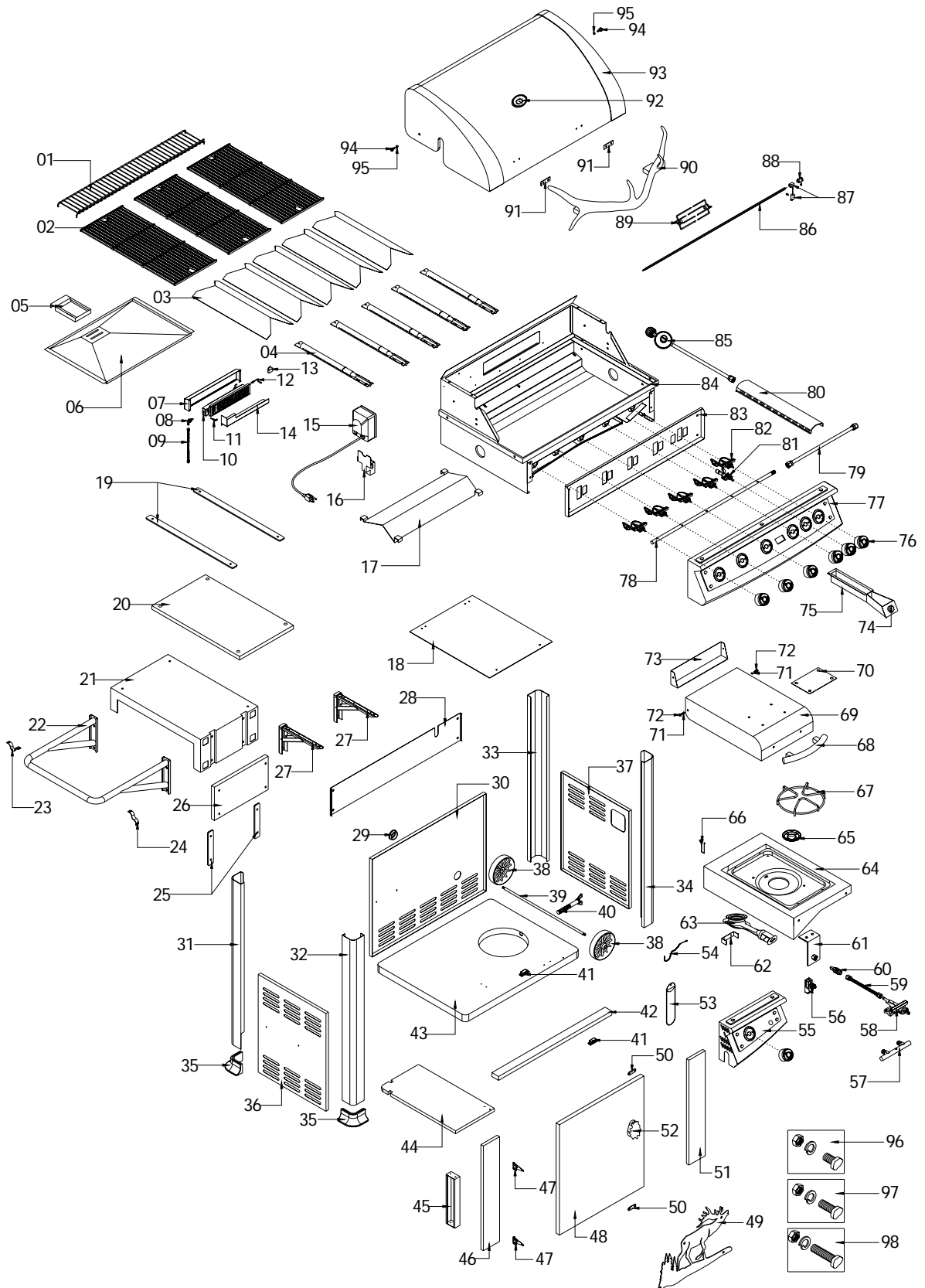
Is there adequate gas supply available?

If it is only one burner that appears low, does the orifice or burner need cleaning?

Is the gas supply, or gas pressure low?

Is the grill being preheated for 15 minutes?

720-0430 EXPLODED VIEW



PARTS LIST

REF#	DESCRIPTION	QTY	REF#	DESCRIPTION	QTY
01	Warming Rack	1	31	Left side panel cart leg , Rear	1
02	Cooking Grid With Hole	3	32	Left side panel cart leg, Front	1
03	Flame Tamer	5	33	Right side panel cart leg , Rear	1
04	Main Burner	5	34	Right side panel cart leg , Front	1
05	Greasy tray	1	35	Cart –Caster Insert	2
06	Grease slide panel, bottom	1	36	Side panel, Left	1
07	Rear baffle	1	37	Side panel, Right	1
08	Rotisserie orifice w/brass elbow	1	38	Wheel	2
09	Rotisserie burner flex gas line	1	39	Wheel axle	1
10	Rotisserie burner	1	40	Tank Bolt	1
11	Rotisserie burner igniter wire	1	41	Door magnet	2
12	Thermocouple	1	42	Cart frame, Front	1
13	Rotisserie burner thermocouple heat shield	1	43	Bottom panel, LP	1
14	Rotisserie burner gas collector	1	44	Horizontal bar barrier	1
15	Rotisserie motor	1	45	Vertical bar barrier	1
16	Rotisserie motor bracket	1	46	Front trim panel, left	1
17	Grease slide panel, Top	1	47	Door hinge	2
18	Tank Heat Shield	1	48	Front door	1
19	Side shelf Long trim piece, left	2	49	Door decoration	1
20	Side shelf wooden top , left	1	50	Door magnet bracket	2
21	Side shelf, Left	1	51	Front trim panel, Right	1
22	Side shelf push bar	1	52	Door handle	1
23	Side shelf push bar bracket, rear	1	53	Lighting rod cover	1
24	Side shelf push bar bracket, front	1	54	Lighting rod	1
25	Side shelf short trim piece , left	2	55	Side burner control panel	1
26	Side shelf wooden mount panel , left	1	56	Pulse igniter module	1
27	Left side support bracket	2	57	Side burner manifold	1
28	Back panel, up	1	58	Side gas valve	1
29	Rubber Grommet	1	59	Side burner flex gas line	1
30	Back panel	1	60	Side burner brass connector	1

PARTS LIST

REF#	DESCRIPTION	QTY	REF#	DESCRIPTION	QTY
61	Side burner fix bracket	1	81	Rotisserie gas valve	1
62	Side burner bracket	1	82	Main gas valve	5
63	Side burner pipe	1	83	Front baffle	1
64	Side burner bowl assembly	1	84	Main burner bowl assembly	1
65	Side burner ring	1	85	Regulator, LP	1
66	Side burner ignite wire	1	86	Spit rod	1
67	Side burner cooking grid	1	87	Counter-balance	1
68	Side burner lid handle	1	88	Shaft collar	1
69	Side burner lid	1	89	Spit fork	2
70	Logo	1	90	Main lid handle	1
71	Side burner lid screw cover	2	91	Main lid handle heat insulating spacer	2
72	Side burner lid screw	2	92	Temperature Gauge	1
73	Side burner lid bracket	1	93	Main lid	1
74	Smoke tray handle	1	94	Main lid screw	2
75	Smoke tray	1	95	Main lid screw cover	2
76	Control knob	7	96	Hardware A	4
77	Main control panel	1	97	Hardware B	8
78	Main manifold	1	98	Hardware C	13
79	Side burner hose	1			
80	Smoke tray cover	1			

ORDERING PARTS

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your gas grill, please refer to the parts list on the previous 2 pages. The following information is required to assure getting the correct part.

- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact customer service 1-800-913-8999.

IMPORTANT

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

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

CAUTION

Gas valves are stocked at the factory (valve assembly will be marked accordingly). If you wish to convert at some later date, be sure to contact your gas supplier or grill dealer before making the conversion.

Different orifices must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas is used by the grill.

GRILL HINTS

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is determined by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

Defrosting meats should be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to

turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Vegetables				Slice. Dot with butter or margarine Wrap in heavy-duty foil. Grill, turning occasionally.
Fresh Beets Carrots Turnips		Medium	12 to 20 minutes	Grill, turning once. Brush Occasionally With melted butter or margarine
Onion	1/2 inch slices	Medium	8 to 20 minutes	Season with Italian dressing, butter, or margarine.
Potatoes Sweet White	Whole 6 To 8 ounces	Medium High	40 to 60 minutes 45 to 60 minutes	Wrap individually in heavy-duty foil. Grill, rotating Occasionally.
Frozen Asparagus Peas Green beans Sprouts Broccoli Brussels		Medium	15 to 30 minutes	Dot with butter or margarine Wrap in heavy-duty foil. Grill Turning occasionally.
French fries		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally.
MEATS Beef Hamburgers	1/2 to 3/4 inch	Medium	10 to 18 minutes	Grill, turning once when juices rise to the surface. Do not leave hamburgers unattended since a flare-up could occur quickly.
Tenderloin Porterhouse Rib eye		Medium	8 to 15 minutes	

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Rare	1 inch	High	8 to 14 minutes	
	1-1/2 inch	High	11 to 18 minutes	Remove excess fat from edge. Slash
Medium	1 inch	Medium to	12 to 22 minutes	remaining fat at 2-inch intervals.
	1-1/2 inch	High	16 to 27 minutes	Grill, turning once.
Well-done	1 inch	Medium	18 to 30 minutes	
	1-1/2 inches	Medium	16 to 35 minutes	
Lamb				
Chops & Steaks				
				Remove excess fat from edge. Slash
Rare	1 inch	High	10 to 15 minutes	remaining fat at 2-inch intervals.
	1-1/2 inch	High	14 to 18 minutes	Grill, turning once. Cook well done.
Medium	1 inch	Medium to	13 to 20 minutes	
	1-1/2 inch	High	18 to 25 minutes	
Well-done	1 inch	Medium	17 to 30 minutes	
				Remove excess fat from edge. Slash
Pork				remaining fat at 2-inch intervals.
Chops	1 inch	Medium	20 to 30 minutes	Grill, turning once. Cook well done.
Well-done	1-1/2 inches	Medium	30 to 40 minutes	
				Grill, turning occasionally.
Ribs		Medium	30 to 40 minutes	During last few minutes brush with barbecue sauce, turn several times.
Pork				
Ham steaks				Remove excess fat from edge. Slash
				remaining fat at 2-inch intervals.
(precooked)	1/2 inch slices	High	4 to 8 minutes	Grill, turning once.
Hot dogs		Medium	5 to 10 minutes	Slit skin. Grill, turning once.
POULTRY				Place skin side up. Grill, turning and
				brushing frequently.
Broiler/fryer	2 to 3 pounds	Low or	1 to 1-1/2 hours	with melted butter, margarine,
		Medium	40 to 60 minutes	oil or marinade.
Breasts		Medium	30 to 45 minutes	Marinate with Italian dressing.
well-done				

GRILL COOKING CHART

FOOD	WEIGHT OR THICKNESS	FLAME SIZE	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
FISH AND SEAFOOD Steaks Halibut Salmon Swordfish	3/4 to 1 inch	Medium to high High	8 to 15 minutes	Grill, turning once. Brush with melted butter, margarine or oil. To keep moist.
Whole Catfish	4 to 8 ounces	Medium to high	12 to 20 minutes	Grill turning once. Brush with melted butter, margarine or oil.
Rainbow trout		High		Grill turning once. Brush with Melted and lemon juice.

BBQ SALMON

2 large salmon steaks
2 tbs. Oil
Salt & pepper
2 oz. thin bacon slices
2 tbs. Butter
1 tbs. Lemon juice
Spring of parsley
Lemon wedges
Preheat the BBQ.

Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

BAKED CHILI CORN

6 medium ears corn, husked
3 tbs. Butter or margarine, melted
Dash ground cumin
Dash ground coriander

About ½ hour before cooking, turn the butter? Place each ear in heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

TANGY SEAFOOD KABOBS

1 lb. Large shrimp, shelled & devined
¾ lbs. sea scallops
2/3 c. chili sauce
¼ c. cider vinegar
3 tbs. chopped parsley
1 tbs. vegetable oil
1 tbs. Worcestershire sauce
½ tsp. prepared horseradish
1 cove garlic, minced
1 20 oz. Can pineapple chunks in juice, drained

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

Half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

Note: Substitute catfish, halibut or cod for shrimp.

PORK CHOPS

4 Pork chops
Marinade
1 large onion
2 tbs. lemon juice or vinegar
2 tbs. oil
½ tsp. powdered mustard
2 tsp. Worcestershire sauce
½ tsp. freshly ground black pepper
1 tsp. sugar
½ tsp. paprika
1 clove garlic

Peel and grate onion into a mixing bowl, add the rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

BARBECUED LONDON BROIL

4 to 6 servings
¾ c. Italian dressing
1 tsp. Worcestershire sauce
1 tsp. dry mustard
¼ tsp. thyme, crushed
1 medium onion, sliced
1 pound flank steak, scored
2 tbs. butter, melted

Combine first 4 ingredients. Add onion and marinade flank steak. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime, sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

BARBECUED POTATOES and CHEESE

1-1/2 cups shredded cheddar cheese
1 can (10-3/4 oz.) condensed cream of mushroom soup
1/3 cup milk
2 tbs. barbecue sauce
¼ tsp. oregano
¼ tsp. salt
1/8 tsp. pepper
4 cups thinly sliced potatoes (4 medium-sized potatoes)

GRILL RECIPE SUGGESTIONS

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

VEGETABLE KABOBS

3 medium-sized zucchini
12 cherry tomatoes
12 fresh mushrooms
Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into 1/2 inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

FAJITAS

1-1/2 lb. flank steak or boned chicken breasts
2 tbs. oil
1/2 cup lime juice
1/2 tsp. salt
1/2 tsp. celery salt
1/4 tsp. garlic powder
1/2 tsp. pepper
1/4 tsp. oregano
1/4 tsp. cumin
Flour tortillas
Lemon

Pound flank steak to 1/4 inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a pre-heated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over the meat. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

BEEF AND LAMB KABOBS

Serves 4

1/2 lb. boneless sirloin or beef cut into 1" cubes
1/2 lb. boneless loin of lamb cut into 1" cubes
2/3 c. water, divided
1/4 c. chopped onion
2 tbs. soy sauce
1/4 c. vegetable oil, divided
1 tbs. dark brown sugar
1 tbs. fresh lemon juice
2 cloves garlic, minced
1/4 tsp. ground cumin
1/4 tsp. ground coriander
1/4 tsp. ground turmeric
1/8 tsp. ground red pepper
1/8 tsp. ground ginger
1 red pepper cut into chunks
1 large banana, cut into chunks
8 small mushrooms
1/3 c. smooth peanut butter

In a blender, process 1/3 c. water, onion, soy sauce, 2 tsp. oil and the next 8 ingredients until smooth. Pour over meat cubes and marinate about 4 hours, turning occasionally. Drain and reserve marinade. Onto to four 12" skewers, alternately thread meat, pepper, banana and mushrooms. Preheat grill. Brush the kabobs with oil. Grill 7-8 minutes each side.

Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

EGGPLANT CAVIAR

1 large eggplant
2 tbs. olive oil
2 tbs. wine vinegar
2 tbs. finely chopped onion
1/2 clove garlic, minced
1 medium tomato, chopped
salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

GRILL RECIPE SUGGESTIONS

CHICKEN TANDOORI STYLE

8 large chicken thighs or drumsticks

1 c. plain nonfat yogurt

½ c. lemon juice

2 tsp. salt

½ tsp. cayenne

½ tsp. black pepper

½ tsp. crushed garlic

½ tsp. grated ginger

1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone.

Use the rotisserie burner and cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

SPARE RIBS

Marinade:

1 c. soy sauce

½ c. honey

½ c. vinegar

½ c. dry sherry

2 tsp. chopped garlic

2 tsp. sugar

1 c. water

1 chicken bouillon cube

1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib bone on the rack with the pointed end of the spit and push it between the meat skip a couple rib bones and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Place a pan under the ribs and baste frequently. Turn your rotisserie burner on high. Rotis

for 50 minutes or until done.

PORK ROAST

Apple cider vinegar basting sauce:

1 c. apple cider vinegar

6 oz. water

½ stick butter

Salt, pepper, parsley and garlic seasoning

2 oz. lemon juice

10 lbs. pork roast

Time: 1-1/2 hours to 2 hours
Bring pork to room temperature before placing it on the spit rod. Place pork roast on the rod and test for balance. Light rotisserie burner. Turn control knob to high.

Baste with Apple Cider Vinegar sauce.

TURKEY

12 lb. turkey

Beer basting sauce:

1 can beer

12 oz. water

1 stick butter

1 tsp. salt

1 tsp. pepper

½ tsp. garlic flakes

1 tsp. parsley

Thaw the bird completely. Wash inside out. Tie the legs and wings securely. Before placing the turkey on the rotisserie spit rod, light rotisserie burner and turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

LIMITED WARRANTY

LIMITED WARRANTY MODEL 720-0430

STAINLESS STEEL OUT DOOR GAS GRILL

Nexgrill Industries warrants to the original consumer purchaser of each Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications. There will be a shipping and handling charge for the delivery of the warranty part (s).

Component	Warranty Period
Linear Burners:	5 Years
Stainless Steel Flame Tamer:	3 Years
Stainless Steel Cooking Grids:	3 Years
Valves:	1 Year
Frame, Housing, Cart, Control Panel, Igniter, and Related Parts:	1 Year
All Stainless Steel Parts	3 Years

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of *Nexgrill Industries or Teton Grill Company* under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Warranty claim procedure: If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 AM to 5 PM PST. Our number is 1-800-913-8999 and our Fax number is 1-909-718-1949. Please direct all correspondence to: Nexgrill Industries, Inc. 280 Machlin Court City of Industry, CA 91789 ATTN: Warranty Service Center.

Product repair as provided under this warranty is your exclusive remedy. *Nexgrill Industries or Teton Grill Company* shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products, except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

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City of Industry, CA 91789