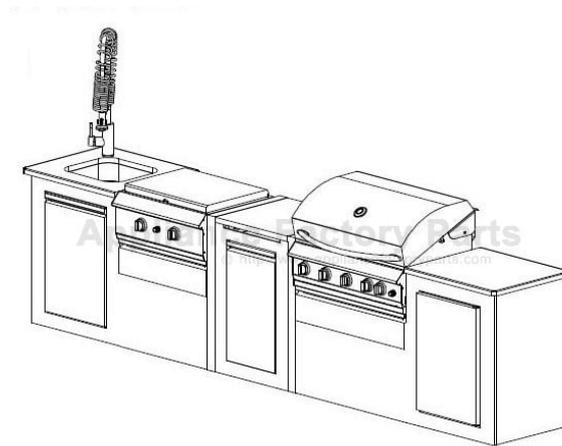


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# Grand Hall CGI08ALP Owner's Manual

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CGI08ALP](#)



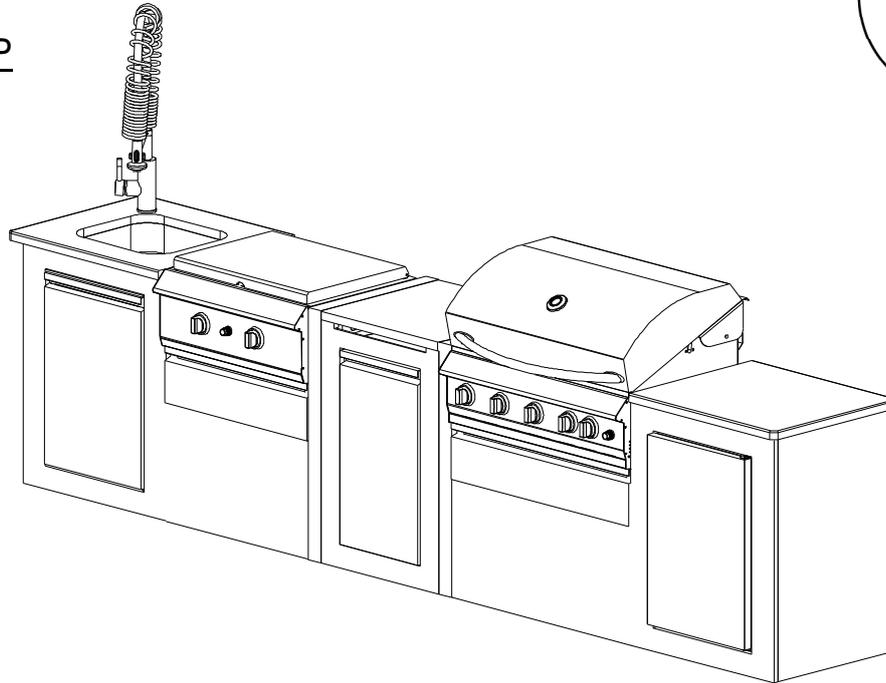
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----- Manual continues below -----

# GRAND® CAFÉ

Grill Island  
Model CGI08ALP

## OPERATOR'S MANUAL



NOTE: Complete Island Kit requires 3 boxes

### FREE HELP FROM THE GRILL EXPERTS

**Do not return to the store.** At Grand Hall we're the experts on this product and trained to help you with:

- Assembly questions
- Grill operation
- Replacement of damaged or missing parts

visit [www.grandhall.com](http://www.grandhall.com) or call:

**1-800-761-5456**

Monday - Friday 8:00am-4:30pm CST

### IMPORTANT:

**• NOTE TO ASSEMBLER/INSTALLER:**

Leave this manual with the consumer.

**• NOTE TO CONSUMER:**

Keep this manual for future reference.

**• RECORD YOUR SERIAL # \_\_\_\_\_**

(see silver CSA label on main body of grill)



### WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed and maintained.
- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- **THIS GAS APPLIANCE IS DESIGNED FOR OUT-DOOR USE ONLY.**
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.
- **Never** disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

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## DANGER



### If you smell gas:

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



## WARNING



1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



## WARNING



- LPG models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call Grand Hall at 1-800-761-5456 for a certified replacement hose.
- **California Proposition 65**  
Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.  
  
Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.
- **Never use charcoal** or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- The Grease Draining Tray and Grease Receptacle must be visually inspected before each grill use. Remove any grease and wash Grease Draining Tray and Grease Receptacle with a mild soap and warm water solution. **Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.**

# Pre-Assembly Instructions For Your Safety



## WARNING



**Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.**

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

**To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use.** Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

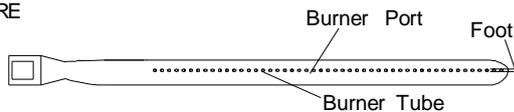
1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

- METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



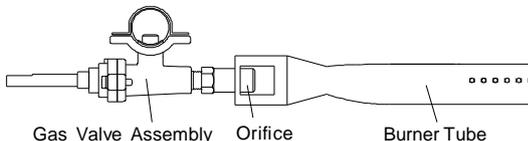
TO CLEAN BURNER TUBE, INSERT HOOK HERE

**9**



- METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



To expedite the assembly process follow these general guidelines:

**Tools Required for Assembly:**

- Protective work gloves
- Phillips Head Screwdriver

- While it is possible for one person to unpack this gas grill, obtain assistance from another person when handling the large pieces.

- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.

- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call the:

**Grill Information Center 1-800-761-5456**

8am-4:30pm CST, Monday through Friday

**Grill Installation Codes**

The installation must conform with local codes or, in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA58, Natural Gas and Propane Installation Code, CSA B149.1, Propane Storage and Handling Code, B149.2.*



## WARNING



- 1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.**
- 2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.**
- 3. When cooking with oil/grease, do not allow the oil/grease to get hotter 350°F (177°C)**
- 4. Do not leave oil/grease unattended.**



## CAUTION



**When using electrical appliances, basic safety precautions should always be used.**



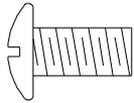
## WARNING



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

## Hardware Pack Parts List for Model CGI08ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06024006A	Hardware Pack	1	For use in assembly (Grill and Range)
S112G04061	Phillips Head Screw 1/4"x3/8"	8	Install Cart Frames to Left/ Right Bowl Panels
<b>Already packed in the Faucet Assembly Kit Box</b>			
S162M04201	Hex Head Screw M4X20mm	2	Secure Faucet Washer and Faucet Bracket to Faucet
<b>Already Installed on Tank Holder</b>			
S233G04084	Wing Bolt 1/4"x1/2"	1	Secures Gas Tank to Tank Holder
<b>Already packed in the Cooking Components Box</b>			
P05515017L	Wrench	1	Adjust level on Island Assembly Set



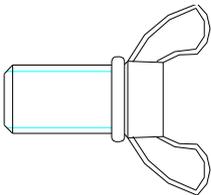
Phillips Head Screw 1/4"x3/8"  
Qty. 8  
Part # S112G04061

### Already packed in the Cooking Components Box



Wrench  
Qty. 1  
Part # P05515017L

### Hardware already installed on the Tank Holder



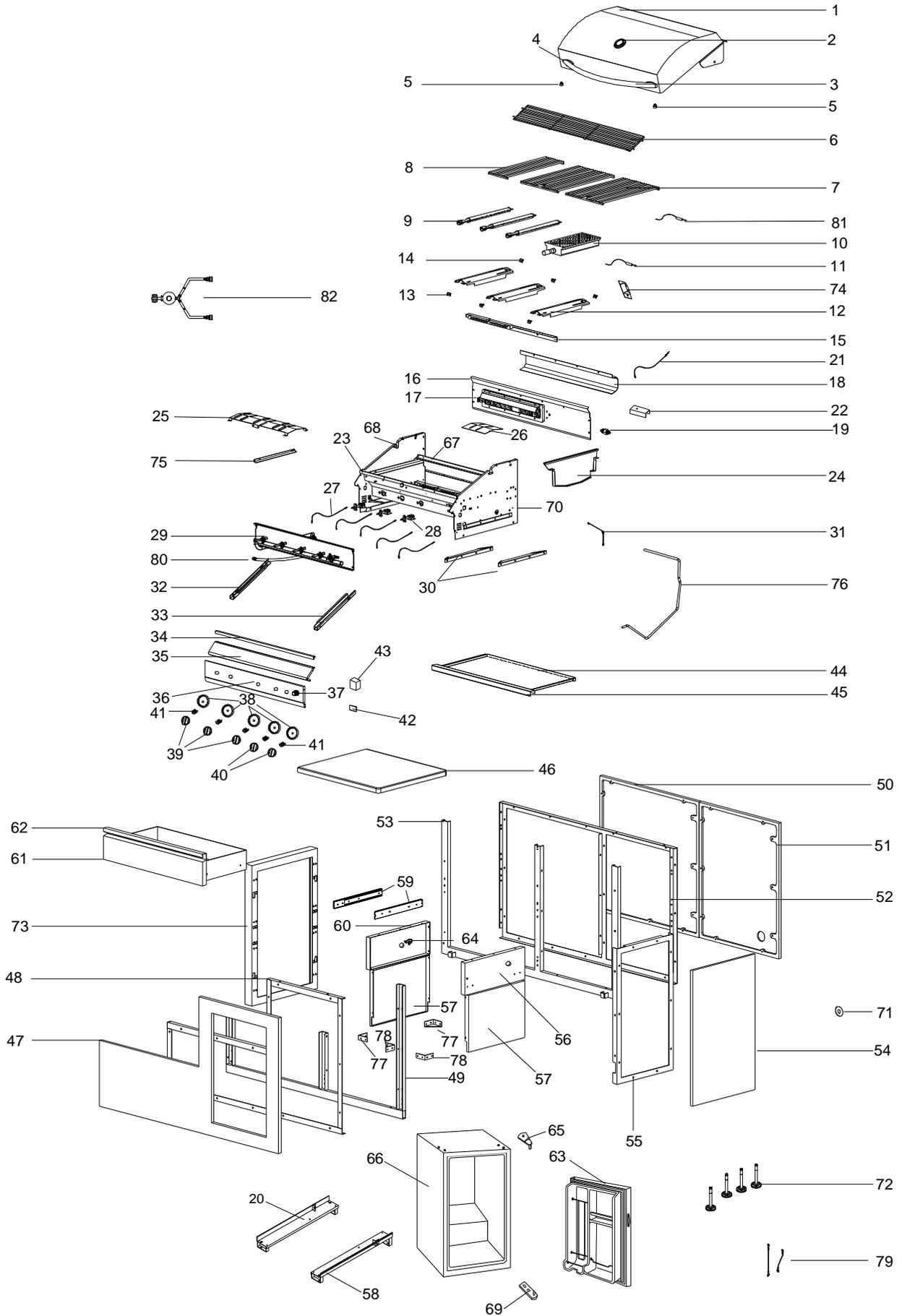
Wing Bolt 1/4"x1/2"  
Qty. 1  
Part # S233G04084

\* Two Batteries/AA included in the Hardware Pack.

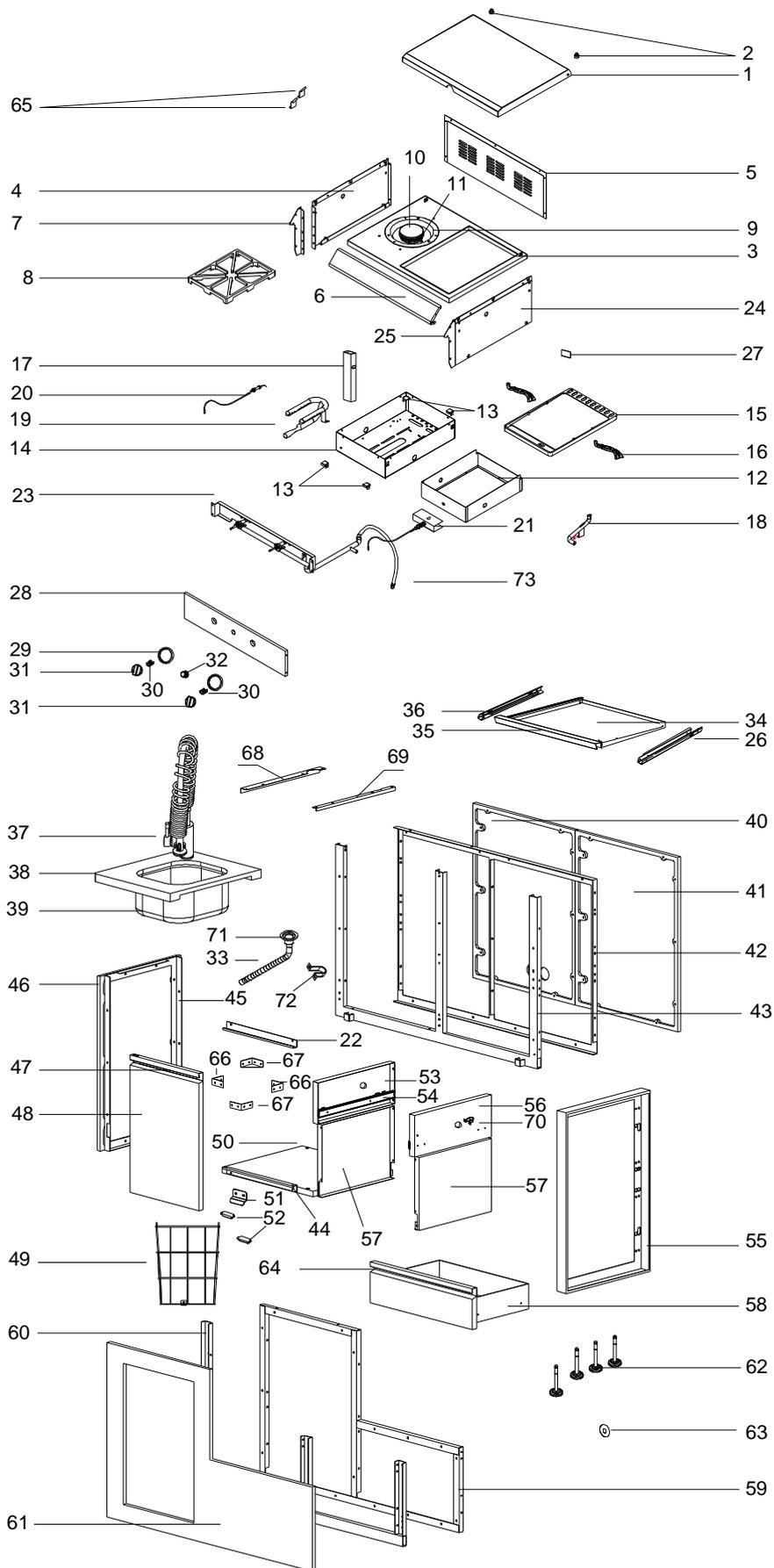
### **CORRECT BATTERY USE**

- Always purchase the correct size and grade of battery most suitable for the intended use.
- Replace all batteries of a set at the same time.
- Clean the battery contacts and also those of the device prior to battery installation.
- Ensure the batteries are installed correctly with regard to polarity (+ and -).
- Remove batteries from equipment which is not to be used for an extended period of time.
- Remove used batteries promptly.

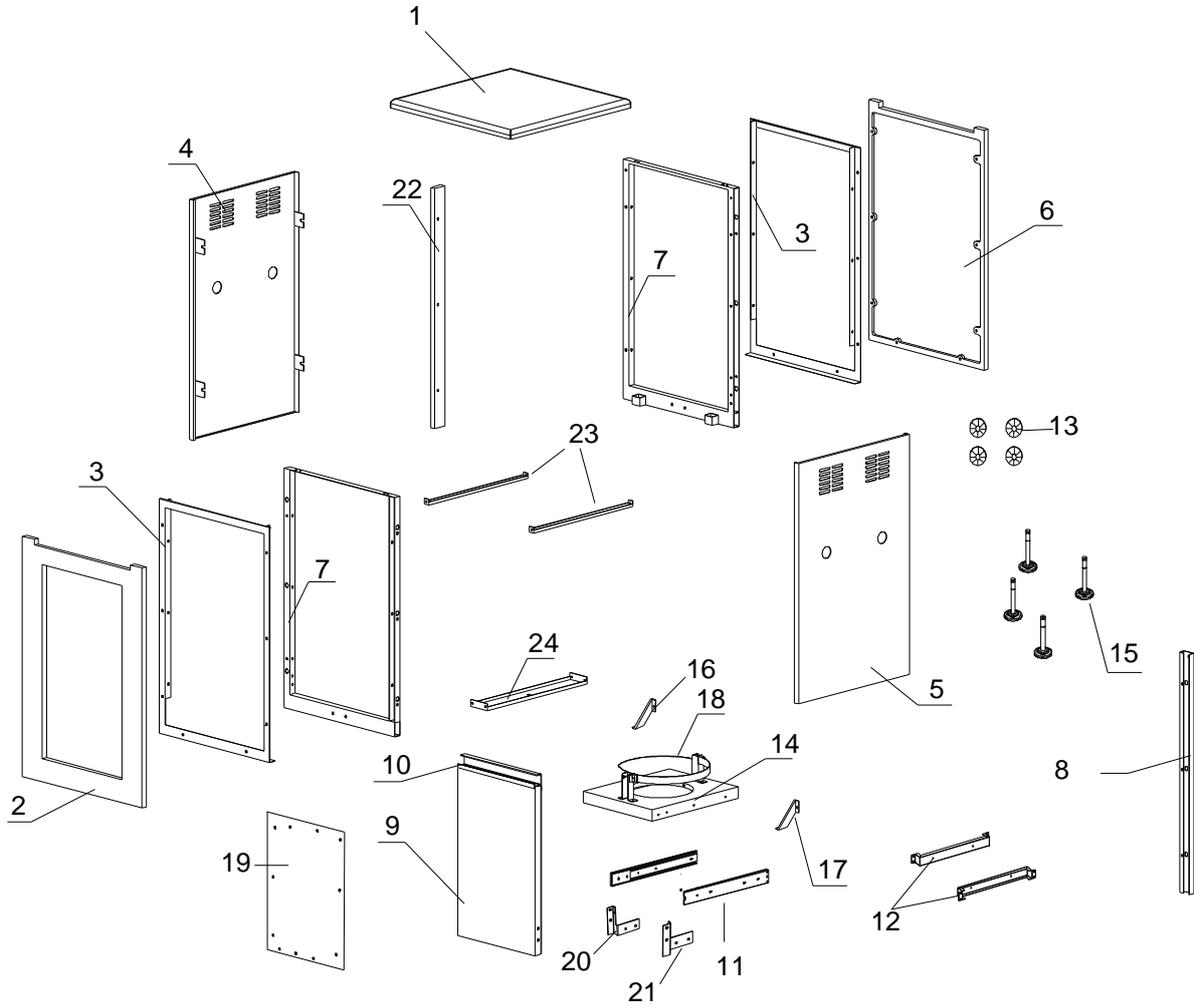
# Parts Diagram for Model CGI08ALP Grill



# Parts Diagram for Model CGI08ALP Range



# Parts Diagram for Model CGI08ALP Island



## Parts List for Model CGI08ALP Grill

KEY	DESCRIPTION	PART#	QTY
1	Lid Assembly	P00147063A	1
2	Temperature Gauge	P00601071A	1
3	Lid Handle	P00205086B	1
4	Heat Insulating Spacer	P06801022A	2
5	Protective Pad	P05518011 I	2
6	Cooking Rack/Secondary	P01516004B	1
7	Cooking Grid, 13"	P01604013B	2
8	Cooking Grid, 6.4"	P01604031B	1
9	Burner/Main	P02008032A	3
10	Infrared Burner Assembly	P02005010A	1
11	Thermocouple	P05305019A	1
12	Savor Plate®	P01708033E	3
13	Savor Plate® Bracket, Front	P033280504	3
14	Savor Plate® Bracket, Rear	P033280514	3
15	Burner Bracket	P02210034A	1
16	Back Burner Assembly	P02007068A	1
17	Back Burner Electrode	P02614025A	1
18	Back Burner Wind Shield	P06906046B	1
19	Back Burner Orifice	P06534005A	1
20	Refrigerator Bracket, Left	P03329012D	1
21	Back Burner Thermocouple	P05305022A	1
22	Back Burner Thermocouple Bracket	P03328047C	1
23	Bowl Panel, Front	P0073878KA	1
24	Burner Heat Shield	P06906045A	1
25	Grease Tray Heat Shield	P06904020C	1
26	Grease Tray Heat Shield, Lower	P06903050M	1
27	Electric Wire Set	P02615121A	1
28	Gas Collector Box with Electrode	P02609010B	3
29	Gas Valve/Manifold Assembly	Y0060571	1
30	Grease Draining Plate	P06902006B	2
31	Lighting Stick	P05507008A	1
32	Bowl Support Bracket, Left	P01301006D	1
33	Bowl Support Bracket, Right	P01302006D	1
34	Control Panel Extension	P02909768S	1
35	Control Panel Upper	P02915061S	1
36	Control Panel	P02915051S	1
37	Electric Ignitor, 6-port	P02502265C	1
38	Control Knob Seat	P03415014A	5
39	Control Knob	P03429065V	3
40	Control Knob For Back Burner/Infrared Burner	P03429075V	2
41	Control Knob Spring	P05504021A	5
42	Name Plate	P00407010D	1
43	Electric Ignitor Protector	P05545002A	1
44	Grease Tray	P02717454A	1
45	Grease Tray Handle	P00213012B	1
46	Cart Panel, Top	P07805002A	1

## Parts List for Model CGI08ALP Grill

KEY	DESCRIPTION	PART #	QTY
47	Cart Panel, Front	P07621009D	1
48	Cart Frame for Front Panel	P03344010D	1
49	Cart Frame, Front	P00907012C	1
50	Cart Panel, Rear/Left	P07621010D	1
51	Cart Panel, Rear/Right	P07621011D	1
52	Cart Frame for Rear Panel	P03344012D	1
53	Cart Frame, Rear	P00907013C	1
54	Cart Panel, Right	P07620003D	1
55	Cart Frame, Right	P03305056D	1
56	Bowl Support Panel, A	P03305057D	1
57	Cart Panel, Middle/Right	P03305058D	2
58	Refrigerator Bracket, Right	P03329013D	1
59	Slide Set	P05516132C	1
60	Bowl Support Panel, B	P03305059D	1
61	Drawer	P01901011B	1
62	Handle/Drawer	P00215033B	1
63	Door for Refrigerator	P04301040A	1
64	Hose Holder	P05536001G	1
65	Door Bracket, Upper	P03329014D	1
66	Refrigerator	P05335020B	1
67	Bowl Panel, Rear	P0072588KA	1
68	Bowl Panel, Left	P0072083KA	1
69	Door Bracket, Lower	P03329015D	1
70	Bowl Panel, Right	P0072184KA	1
71	Protective Cap	P05535008I	1
72	Level Adjuster	P05322004A	4
73	Cart Frame, Left	P01303017B	1
74	Thermocouple Bracket	P03343008C	1
75	Bowl Wind Shield	P00753019A	1
76	Back Burner Extension Tube	P03717050B	1
77	Cart Bottom Panel Bracket, LF/RR	P03305060D	2
78	Cart Bottom Panel Bracket, RF/LR	P03305061D	2
79	Wire Set for Refrigerator	P02615113A	1
80	Connection Tube	P03705088R	1
81	Infrared Burner Electrode	P02614052A	1
82	Regulator With Hose	P03637001A	1
	Cover	P07002064B	1
	Rotisserie Assembly	Y0250122	1
	Hardware Pack	P06024006A	1
	Operator's Manual	P80170008B	1

## Parts List for Model CGI08ALP Range

KEY	DESCRIPTION	PART #	QTY
1	Lid	P0014605AY	1
2	Protective Pad	P05518011 I	2
3	Bowl Panel, Top	P0073943DC	1
4	Bowl Panel, Left	P0072075DC	1
5	Bowl Panel, Rear	P0072575DC	1
6	Control Panel, Upper	P02907971S	1
7	Control Panel Bracket, Left	P03328039C	1
8	Side Burner Pot Support	P00815013D	1
9	Side Burner Body	P01106044B	1
10	Side Burner Cap	P02013058E	1
11	Side Burner	P02004038B	1
12	Frame For Griddle Burner A	P0071340KA	1
13	Griddle Bracket	P03328041C	4
14	Frame For Griddle Burner B	P0071341KA	1
15	Griddle	P05702020E	1
16	Grate Handles	P05515014E	2
17	Grease Tube	P02721042B	1
18	Lighting Tube	P05507011A	1
19	Burner/Griddle	P02008046B	1
20	Side Burner Electrode	P02607057A	1
21	Gas Collector Box with Electrode	P02610026A	1
22	Door Bracket, Upper	P03302036C	1
23	Gas Valve/Manifold Assembly	Y0060572	1
24	Bowl Panel, Right	P0072175DC	1
25	Control Panel Bracket, Right	P03328040C	1
26	Bowl Support Bracket, Right	P01302006D	1
27	Name Plate	P00407010D	1
28	Control Panel	P02913261A	1
29	Control Knob Seat	P03415014A	2
30	Control Knob Spring	P05504021A	2
31	Control Knob	P03429065V	2
32	Electric Ignitor,2-Port	P02502252C	1
33	Drain Pipe	P055120913	1
34	Grease Tray	P02717465A	1
35	Grease Tray Handle	P00213011B	1
36	Bowl Support Bracket, Left	P01301006D	1
37	Faucet Assembly	P05513006M	1
38	Sink Frame	P07805003A	1
39	Sink	P0071342BC	1
40	Cart Panel, Left Rear	P07702089G	1
41	Cart Panel, Right Rear	P07702090G	1
42	Cart Frame for Rear Panel	P07702091B	1
43	Cart Frame, Rear	P00907015C	1
44	Door Bracket, Bottom	P03302035C	1
45	Cart Frame, Left	P03305056D	1
46	Cart Panel, Left	P07702092G	1

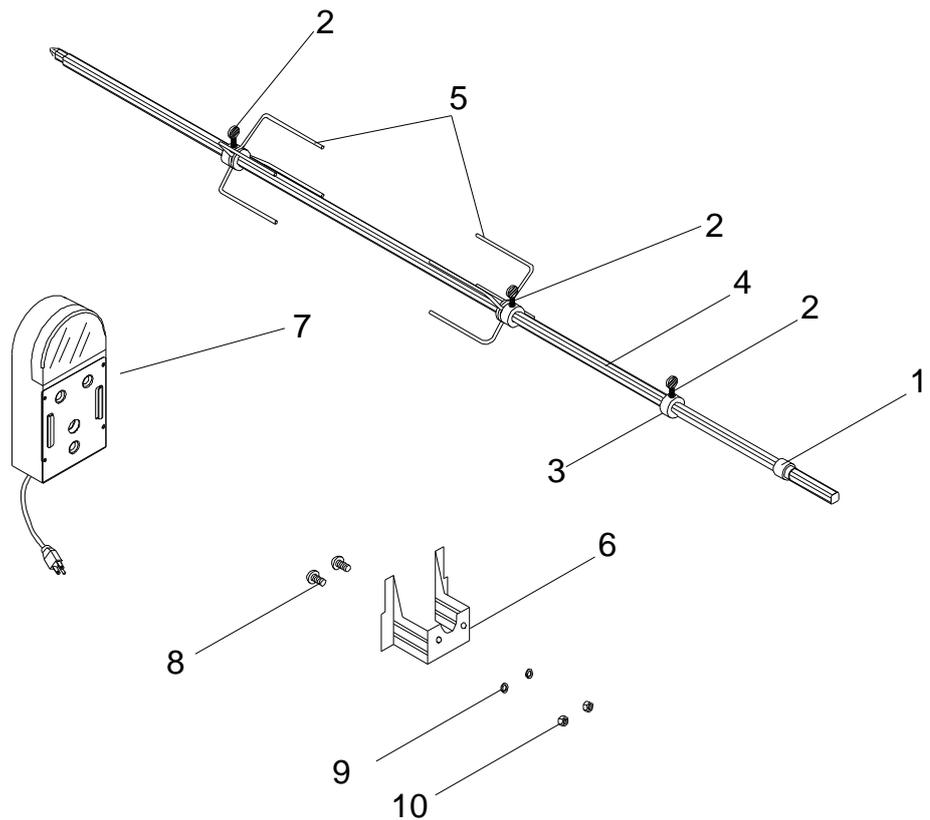
## Parts List for Model CGI08ALP Range

KEY	DESCRIPTION	PART #	QTY
47	Handle/Door	P00206005B	1
48	Door	P04301041A	1
49	Cart Basket	P05203008G	1
50	Cart Bottom Panel	P01001063D	1
51	Door Magnet Bracket	P03301051D	1
52	Door Magnet	P05523005M	2
53	Bowl Support Panel, B	P03305059D	1
54	Slide Set	P05516132C	1
55	Cart Frame, Right	P01303017B	1
56	Bowl Support Panel, A	P03305057D	1
57	Cart Panel, Middle/Right	P03305058D	2
58	Drawer	P01901010B	1
59	Cart Frame, Front	P03344013D	1
60	Cart Frame for Front Panel	P00907016C	1
61	Cart Panel, Front	P07621012D	1
62	Level Adjuster	P05322004A	4
63	Protective Cap	P05535008 I	1
64	Handle/Drawer	P00204002B	1
65	Cover Hook	P05514133A	2
66	Cart Bottom Panel Bracket, LF/RR	P03305060D	2
67	Cart Bottom Panel Bracket, RF/LR	P03305061D	2
68	Sink Bracket, Left	P03303107D	1
69	Sink Bracket, Right	P03303108D	1
70	Hose Holder	P05536001G	1
71	Drain Assembly	P05512092A	1
72	Pipe Bracket	P05512016G	1
73	Connection Tube	P03705088R	1
	Cover	P07002077B	1

## Parts List for Model CGI08ALP Island

KEY	DESCRIPTION	PART #	QTY
1	Table Top	P07805001A	1
2	Panel, Front	P07621006D	1
3	Frame for Panel Front/Rear	P03344009D	2
4	Panel, Left	P07605031H	1
5	Panel, Right	P07606032H	1
6	Panel, Rear	P07702088G	1
7	Frame, Front/Rear	P00907011C	2
8	Decoration Panel A	P03303049D	1
9	Door	P04301039A	1
10	Handle/Door	P00216023B	1
11	Slide Set	P05516132C	1
12	Slide Bracket B	P03311014D	2
13	Protective Cap	P05535008 I	4
14	Tank Tray	P04009030B	1
15	Level Adjuster	P05322004A	4
16	Door Bracket, Left	P03302027C	1
17	Door Bracket, Right	P03302028C	1
18	Tank Holder	P05358002Y	1
19	Door Trim Panel	P07510028A	1
20	L Bracket, Left	P03301049L	1
21	L Bracket, Right	P03301050L	1
22	Decoration Panel B	P07621007D	1
23	Upper Bracket for Front & Rear Panels	P03305054D	2
24	Lower Bracket for Front & Rear Panels	P03305055D	1

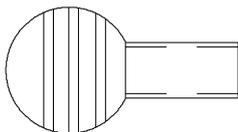
## Y0250122 Rotisserie Assembly Parts Diagram



## Y0250122 Rotisserie Assembly Parts List

KEY	DESCRIPTION	PART#	QTY
1.	Rot. Bushing	P05508092A	1
2.	Rot. Thumbscrew 1/4"x1/2"	S196G04081	3
3.	Rot. Collar	P05508168A	1
4.	Rot. Spit	P05508175A	1
5.	Rot. Holding Fork	P05508023A	2
6.	Rot. Motor Bracket	P05508174A	1
7.	Rot. Motor/AC	P07101042B	1
8.	Rot. Screw#10-24x3/4"UNC	S112G10121	2
9.	Rot. Washer	S411G03081	2
10.	Rot. Nut #10-24	S362G10121	2

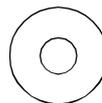
## Hardware for Rotisserie



Rot. Thumbscrew  
1/4"x1/2"  
Qty. 3  
Part # S196G04081



Rot. Screw#10-24x3/4"  
UNC  
Qty. 2  
Part # S112G10121



Rot. Washer  
Qty. 2  
Part # S411G03081

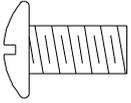


Rot. Nut.#10-24  
Qty. 2  
Part # S362G10121

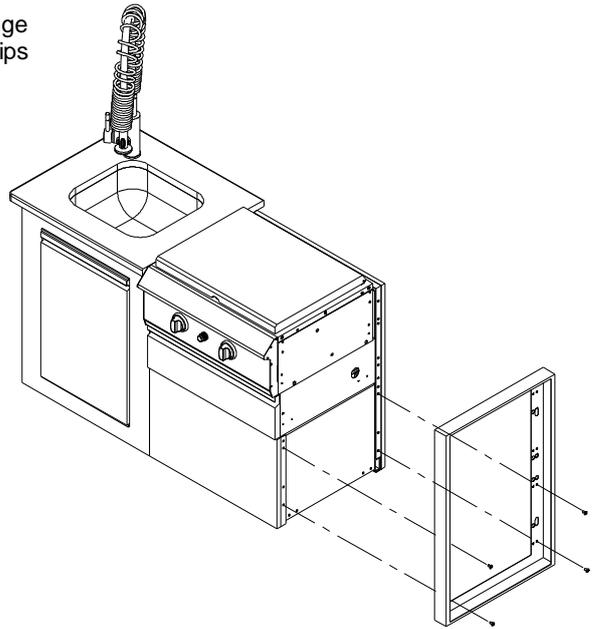
# Assembly Instructions

## 1 Install Cart Frame (For Range Model)

- Align the 4 holes in the Cart Frame and the Range Right (Front/Rear) Cart Legs. Insert the 4 Phillips Head Screws 1/4"x3/8" and tighten securely.

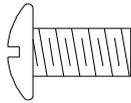


Phillips Head Screw 1/4"x3/8"  
Qty.4  
Part # S112G04061

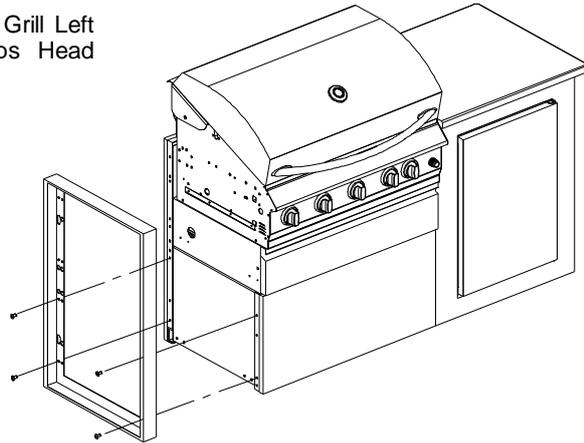


## 2 Install Cart Frame (For Grill Model)

- Align the 4 holes in the Cart Frame and the Grill Left Cart Legs (Front/Rear). Insert the 4 Phillips Head Screws 1/4"x3/8" and tighten securely.



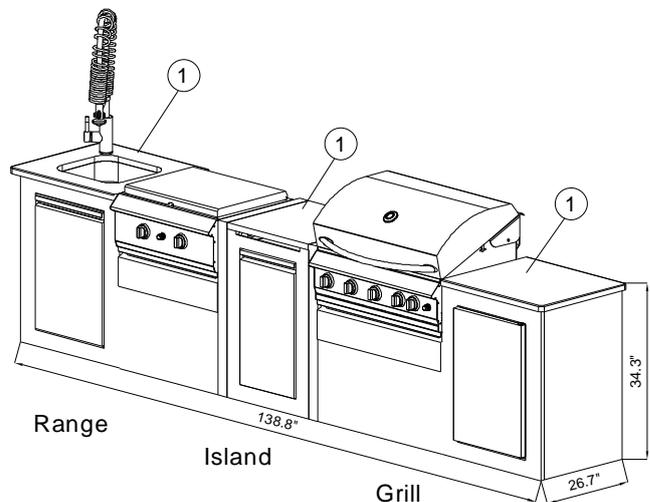
Phillips Head Screw 1/4"x3/8"  
Qty.4  
Part # S112G04061



## 3-1 Assemble Island for Galley-Style Configuration

- Align the 3 individual modules and slide together as shown in Option 1.
- Be sure to attach the Regulator with Hose installation from Range and Island before securely placing in position.  
(Please refer to Step 4).

Table top surface ①



Range

Island

Grill

Option 1

Note:  
All measurements are in inches.

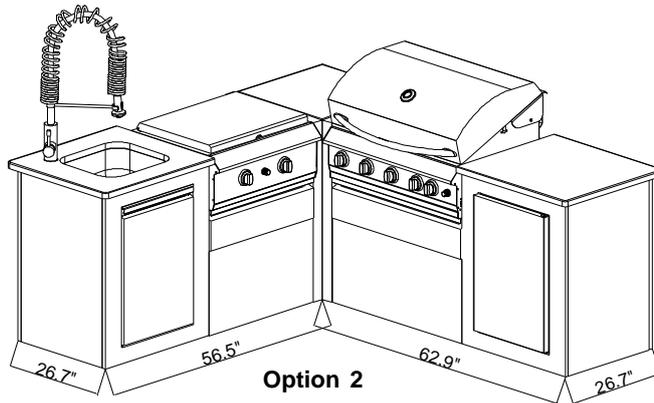
CAUTION

**DO NOT** lift Grill Island units from the table top surfaces when moving or assembling Island set.

# Assembly Instructions

## 3-2 Assemble Island for L-Shape Configuration

- Separate the Island from Range and Grill modules. See Fig. 1.
- Remove Island Left, Rear and Decoration Panels B. See Fig. 2.
- Reinstall Island Left Panel, Rear Panel and Decoration Panel A as shown in Fig. 3.
- Align the 3 individual modules closely as shown in Figure 4 then proceed to Step 4 to attach the Regulator with Hose.
- Be sure to attach the Regulator with Hose installation from Range and Island before securely placing in position.  
(Please refer to Step 4).



Option 2

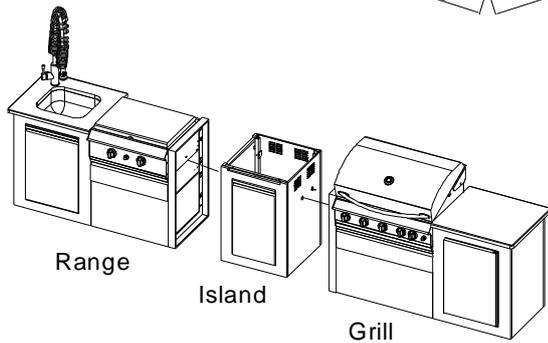


Fig. 1

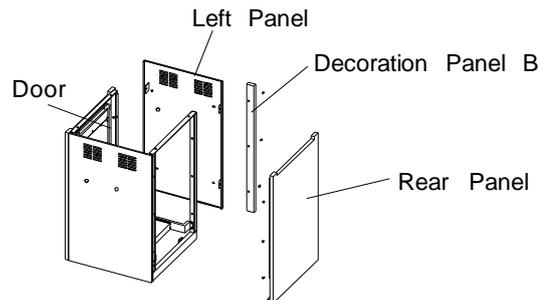


Fig. 2

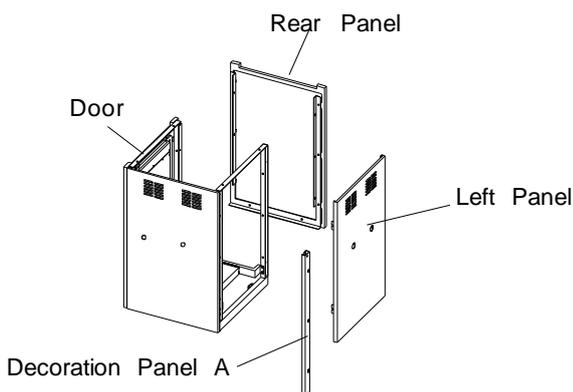


Fig. 3

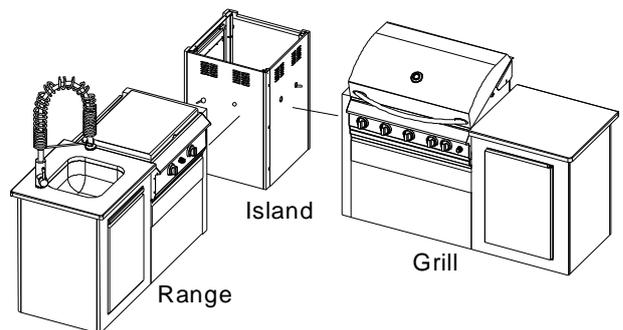


Fig. 4

Note:  
All measurements are in inches.

	CAUTION	
<p>Use your grill at least <b>3 feet away</b> from any wall or surface.</p> <p>Do not obstruct the flow of air for combustion and ventilation.</p>		

# 4

## Install Regulator with Hose to Hose Holder (This assembly process requires 2 people)

- Move Island away from Grill and Range in order to get access to outside of the Island side panels.
- Remove Drawers of the Grill and Range.
- Pull the Plugs out of the Grill and Range.
- Insert the Plugs of the Grill and Range into the Holes of the Island.
- Open Tank Tray Door.(See Fig.1)
- Push back Sleeve of the Socket. See Figure A. Insert Plug then release Sleeve. See Figure B. Push Plug until sleeve snaps forward locking the Plug into the Socket. See Figure C.
- Complete installation of Regulator with Hose for both Grill and Range Plugs.
- Replace the Drawers and Close Tank Tray Door.

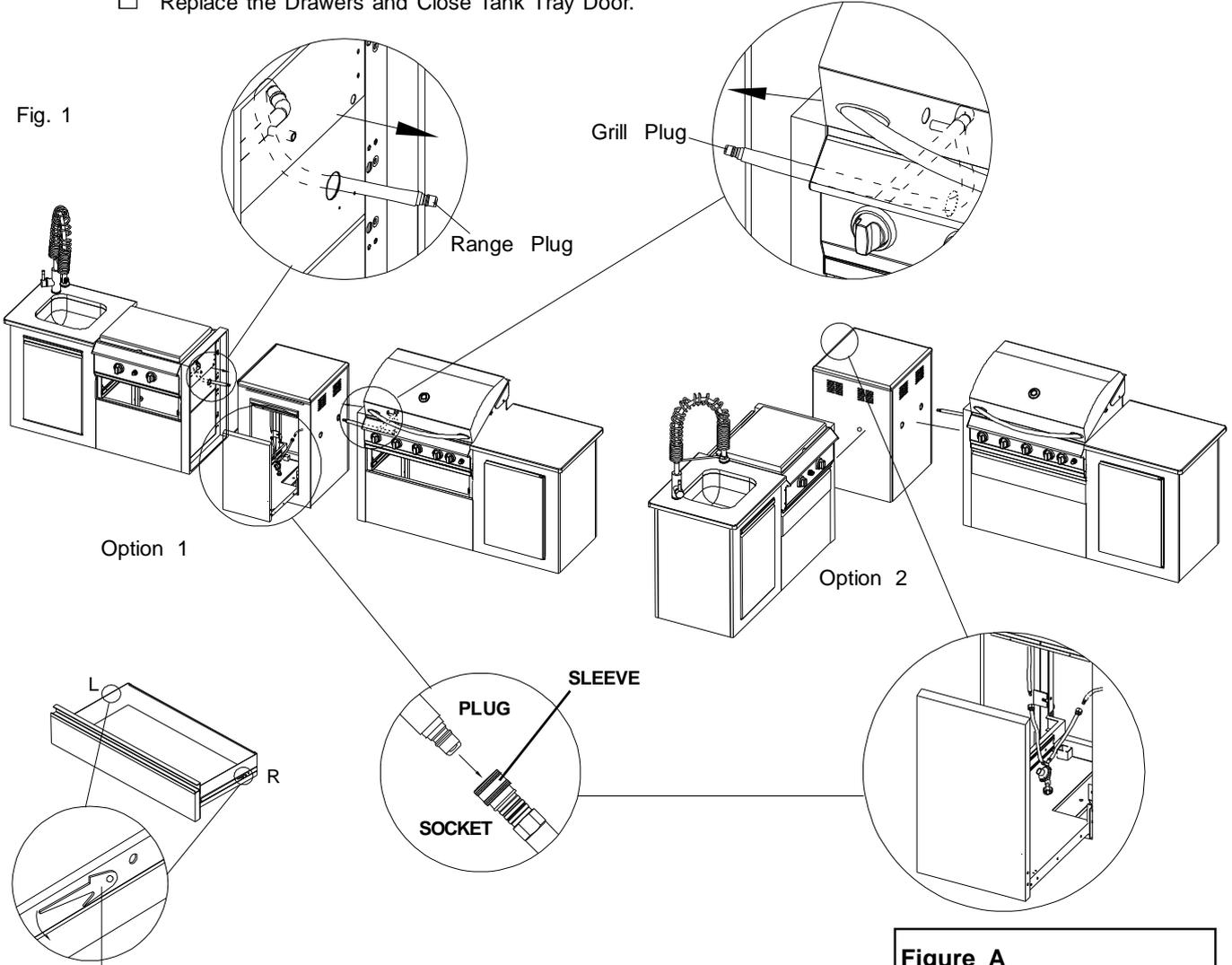
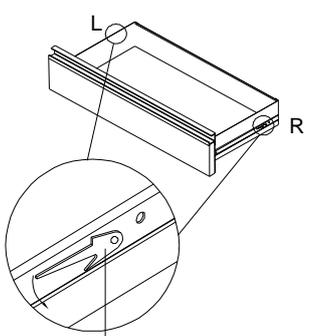


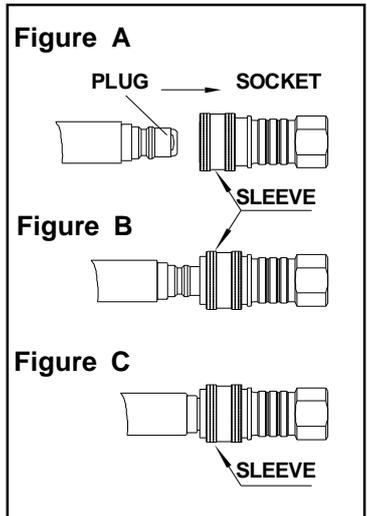
Fig. 1

Option 1

Option 2



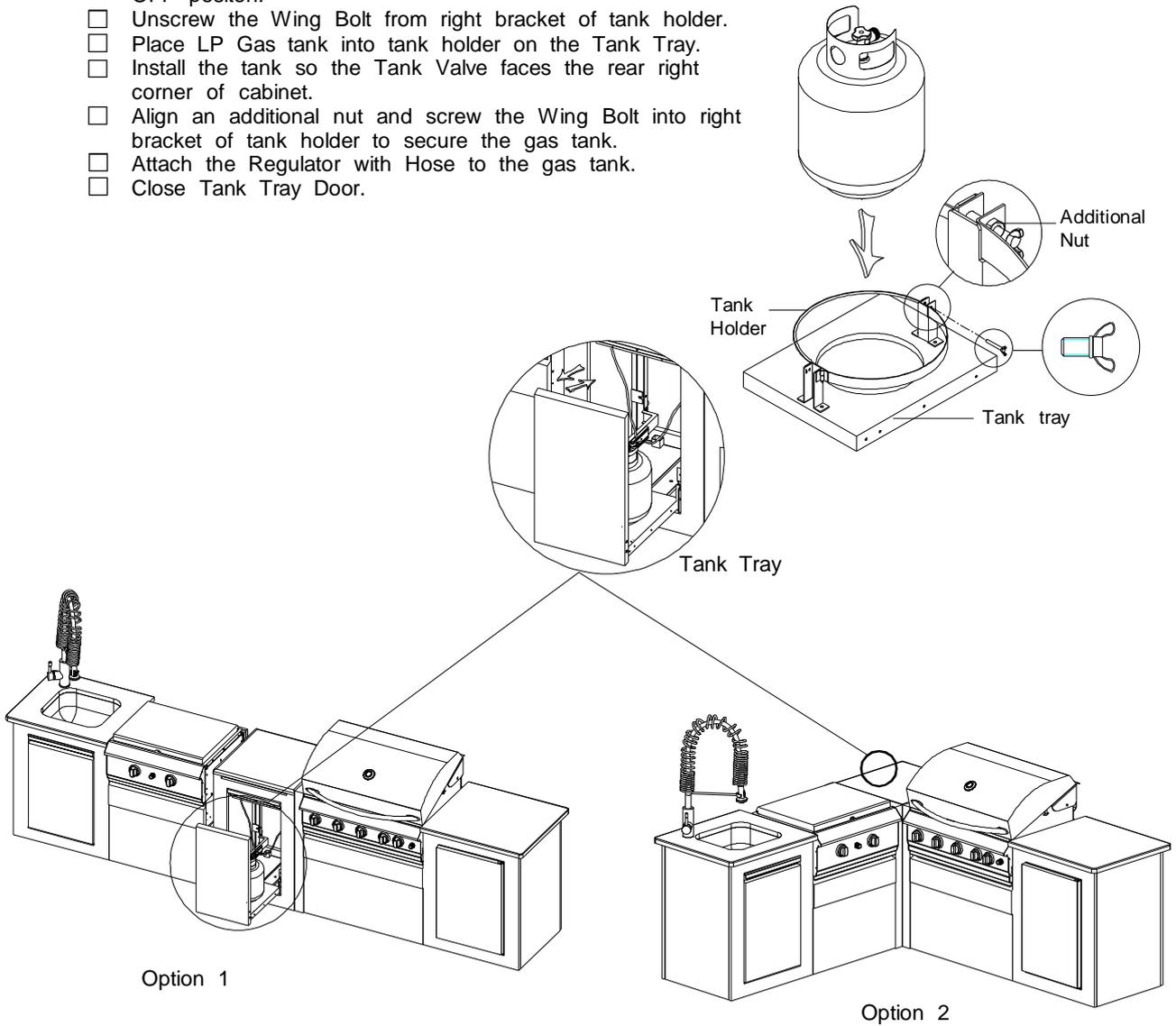
Push tenon down on one side and up on the other side to unlock



# 5

## Install Gas Tank to Tank Tray

- Open Tank Tray Door.
- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Unscrew the Wing Bolt from right bracket of tank holder.
- Place LP Gas tank into tank holder on the Tank Tray.
- Install the tank so the Tank Valve faces the rear right corner of cabinet.
- Align an additional nut and screw the Wing Bolt into right bracket of tank holder to secure the gas tank.
- Attach the Regulator with Hose to the gas tank.
- Close Tank Tray Door.



	<b>CAUTION</b>	
Keep the ventilation openings of the Tank Tray cabinet free and clear of debris.		

## 6

### Install Faucet Assembly (This assembly process requires 2 people)

- Open the Cart Door, remove the Cart Basket then insert the Faucet.(See Fig.1)
- Apply pipe tape on the Faucet pipe inlet.
- Connet a 5/8" water supply hose, pipe or tube (not provided) to the Faucet Pipe Inlet.(See Fig.1)  
**CAUTION: Avoid breaking the copper pipe by using 2 wrenches to connect your water supply fitting to the Faucet Pipe Inlet. Use one wrench to hold the Nut on the Faucet Pipe Inlet steady. Use a second wrench to connect your water source. DO NOT over-tighten the connection or twist the Nut on the Faucet Pipe Inlet or you may damage the copper pipe.**
- Turn the Faucet clockwise and securely tighten it.(See Fig.2).
- Feed the loose end of the preassembled drain pipe through the rear panel so the sink drains outside the cabinet.
- Feed your 5/8" water supply hose, pipe or tube through the rear panel and connect it to an appropriate water source.



### California Proposition 65 Warning

This product is provided with a Faucet Assembly. You can have the faucet plumbed directly to your homes inside water supply line (supplies not included) so your outdoor sink can be used for washing food and dishes. However, if you elect to attach a garden hose to your Faucet Assembly, be aware that in some U.S. States water supplied through a garden hose is regarded to be unfit for human consumption.

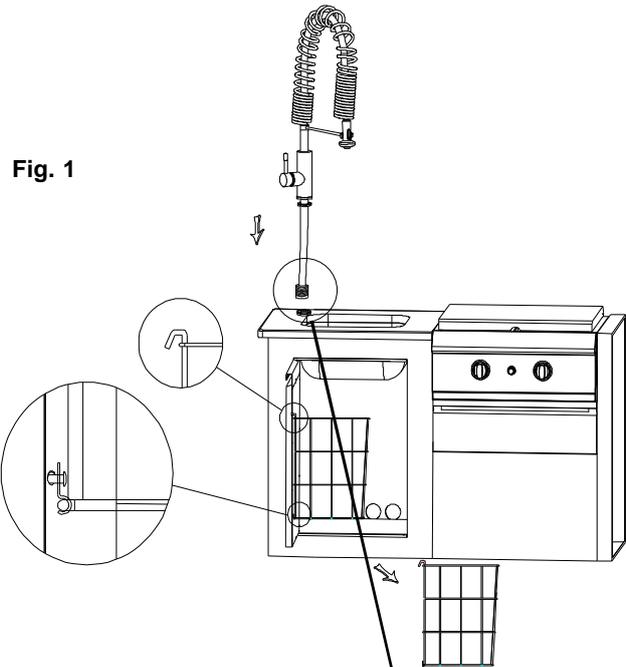
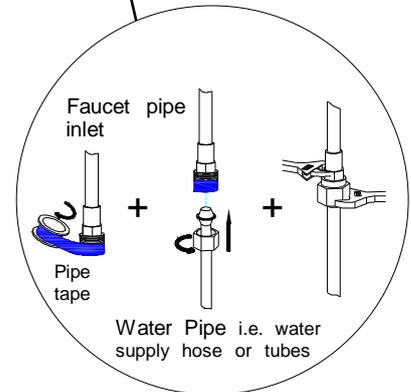
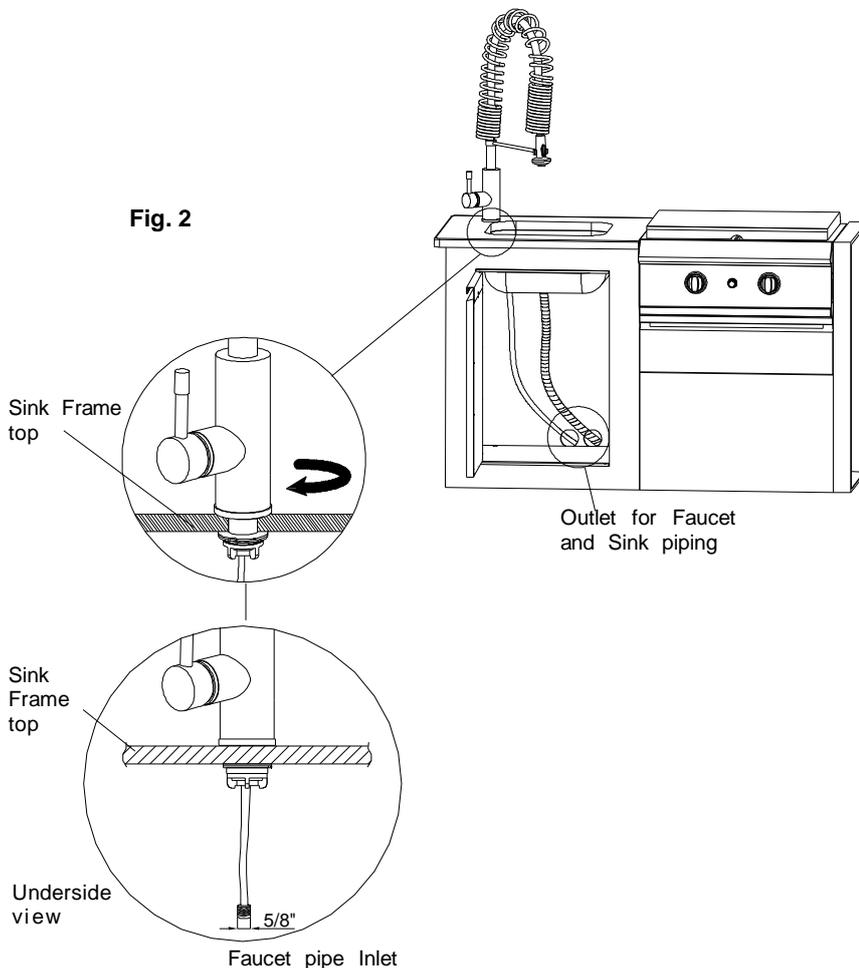


Fig. 1

Fig. 2



### CAUTION:

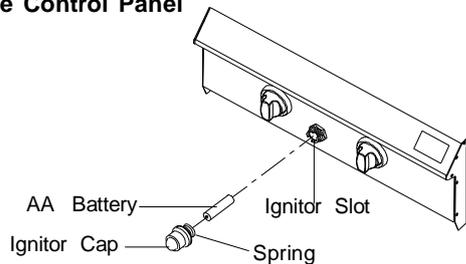
Avoid breaking the copper tube from the faucet.

## 7

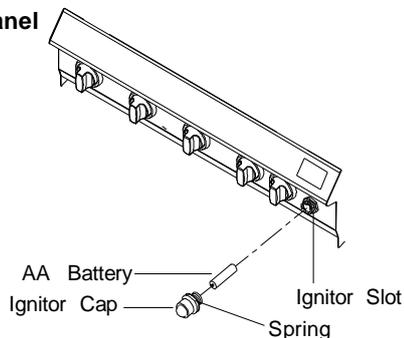
### Install Ignitor Battery

- Unscrew Ignitor Cap from Range and Grill Control Panels.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.

#### Range Control Panel



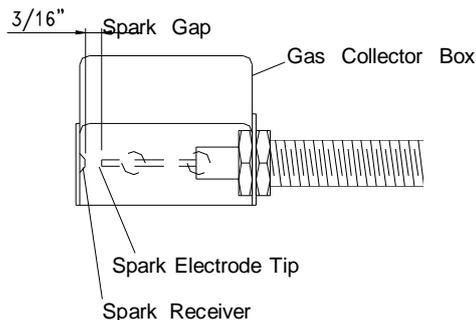
#### Grill Control Panel



## 8

### With the assistance of another person, perform this Electrode Check before proceeding

This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.



- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:

- Using an adjustable wrench, loosen the Inside Nut until the Gas Collector Box can be turned upward.
- If the gap between the Spark Electrode Tip and Receiver is more than 3/16" use long nose pliers to gently squeeze the Gas Collector Box to narrow gap.
- Return the Gas Collector Box to its original position, secure the Inside Nut and try the Electrode Check again. If no "clicking" sound is heard:
  - AA Battery may be installed backwards.
  - Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.

## 9

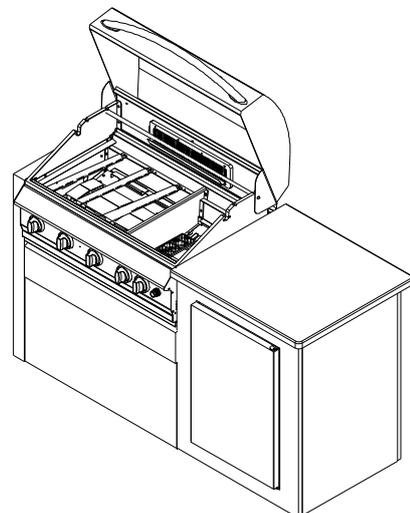
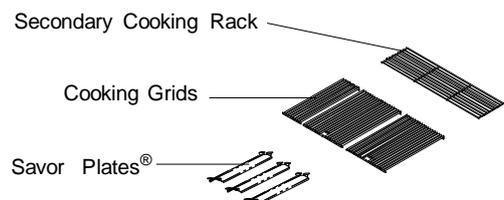
### Side Burner Electrode Check

- Open range lid. Remove packing material (cardboard and styrofoam) from burner and pot support.
- Push and turn side burner Control Knob to HIGH/IGN. Look for spark between tip of electrode and burner.
- If you don't see a spark from side burner electrode, adjust gap between electrode and burner surface to 3/16 in.

## 10

### Install Cooking Components

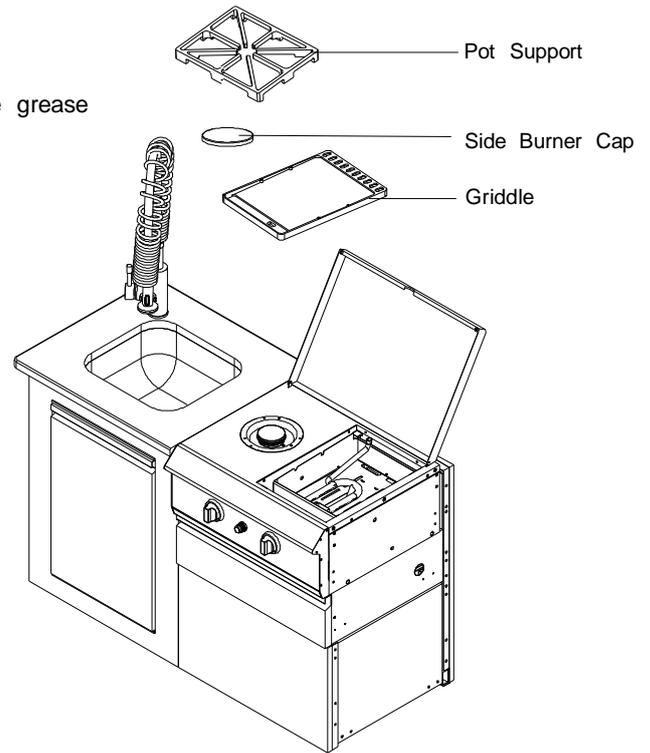
- Place the Savor Plates® above the Burners.
- Place the Cooking Grids on the ledge above the Savor Plates®.
- Place the Secondary Cooking Rack into the holes on the upper left and right of the Back Burner frame with the bottom resting in the slots on either side of the Grill Bowl.



# 11

## Install Pot Support and Griddle

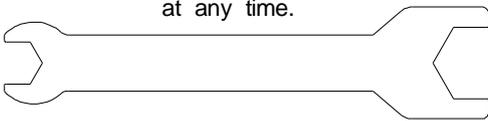
- Place Side Burner Cap on top of side burner.
- Place Pot Support on top of side burner body.
- Place Griddle on top of griddle frame with the grease drain in the front as shown.



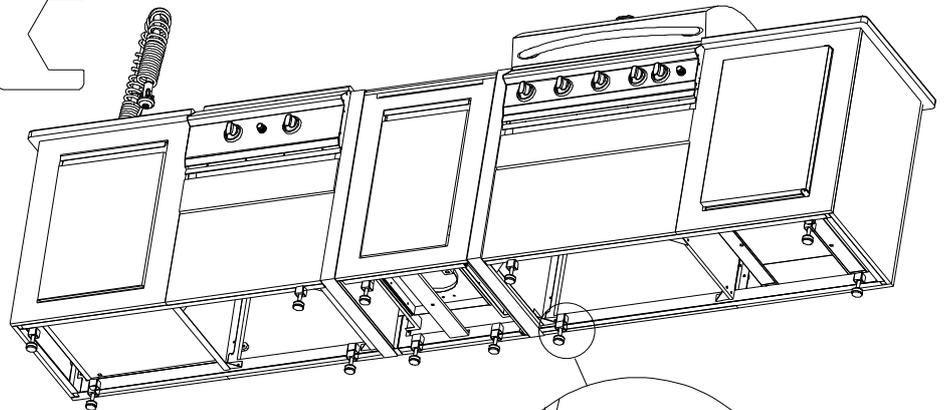
# 12

## Adjust Island Assembly Set (on uneven surfaces only)

- Level Adjuster are located underside of the Island Assembly as shown.
- Once the Island Assembly is in its final location, reach underneath and adjust the 12 pre-assembled Level Adjusters if needed, using the wrench provided.
  - Turn Adjusters clockwise to raise the height of the Assembly and
  - Turn Adjusters counterclockwise to lower the height.
- IMPORTANT:** For illustration purpose the Island Assembly Set is shown on a tilted angle. **FOR YOUR SAFETY DO NOT TILT** your Island Assembly at any time.



Wrench  
Qty.1  
Part # P05515017L



Underside view of Island Assembly Set

Wrench  
Level Adjuster



## WARNING

Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

## Final Grill Assembly Step

When you have finished assembling your grill be sure that all screws are tightened for safe operation of your grill.

## USE AND CARE INSTRUCTIONS

### CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with a 20 lb or 30 lb. Liquid Propane Gas (LP Gas) tank, not included with the grill. **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12-1/4" inches in diameter by 23-3/4" inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause malfunction of LP Gas tank, regulator and/or grill.
- The LP Gas tank 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 Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. 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 withdrawal.
- The LP Gas tank used must have a collar to protect the tank valve.
- Never** connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. **Replacement regulators and hose assemblies must be those specified by the Manufacturer.**
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage **always** disconnect the LP Gas tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly can be seen after opening the doors (if applicable) and 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 using the grill again.
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.
- Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.

- Never** allow children to operate your grill. Do not allow children or pets to play near your grill.
- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, cover the grill and turn off the burner and gas supply.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- The grill is not intended for commercial use.
- Never** use charcoal in this gas grill.

WARNING

- A. Do not store a spare LP-Gas tank under or near this appliance.
- B. Never fill the tank beyond 80 percent full; and
- C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

WARNING

- **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Outdoor cooking gas appliance shall not be used under overhead combustible construction.
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.
- In **windy conditions**, always position the front of grill to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to self and grill.

# USE AND CARE INSTRUCTIONS

## NOTE about LP Gas Tank Exchange Programs

Many retailers that sell grills offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this manual.

Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.

Leak test new and exchanged LP Gas tanks BEFORE connecting one to your grill.

## How to Leak Test your LP Gas Tank

### For your safety:

All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.

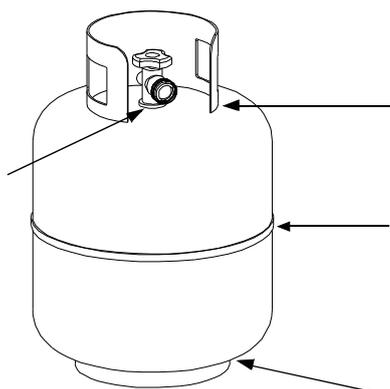
When checking for gas leaks do not smoke.

Do not use an open flame to check for gas leaks.

Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.

Do not use household cleaning agents. Damage to gas assembly components can result.

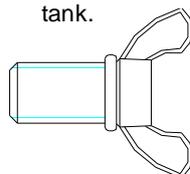
- Use a clean paintbrush and a 50/50 mild soap and water solution.
- Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
- If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



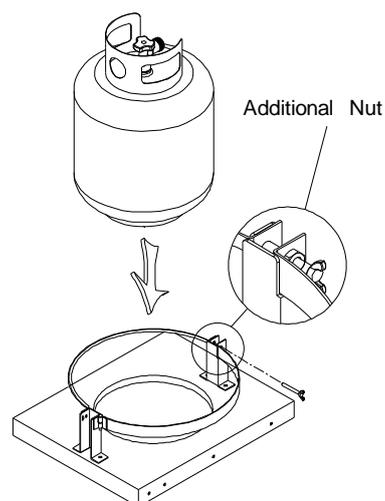
## LP Gas Model only:

### Secure a 20 lb or 30 lb LP Gas Tank to your Island

- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Unscrew the Wing Bolt from right bracket of tank holder.
- Place LP Gas tank into tank holder on the Tank Tray.
- Install the tank so the Tank Valve faces the rear right corner of cabinet.
- Align an additional nut and screw the Wing Bolt into right bracket of tank holder to secure the gas tank.



Wing Bolt 1/4"x1/2"  
Qty. 1  
Part # S233G04084

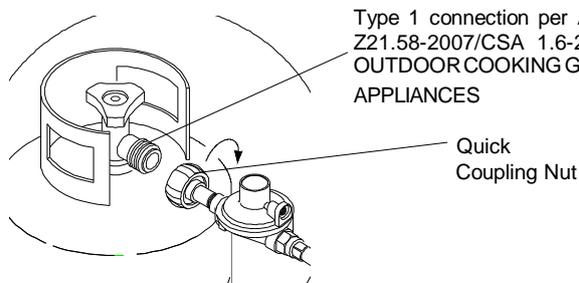


**One Nut is fixed to Tank Holder. An additional Nut and Wing Bolt is secured AFTER inserting tank into tank hole.**

## LP Gas Model only:

### Connect Regulator with Hose to your LPG Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a hazardous condition.
- Open the tank valve 1/4 to 1/2 (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Checking for LP Gas Leaks". If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.



Type 1 connection per ANS  
Z21.58-2007/CSA 1.6-2007  
OUTDOOR COOKING GAS  
APPLIANCES

Quick  
Coupling Nut



## WARNING



If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your Fire Department!

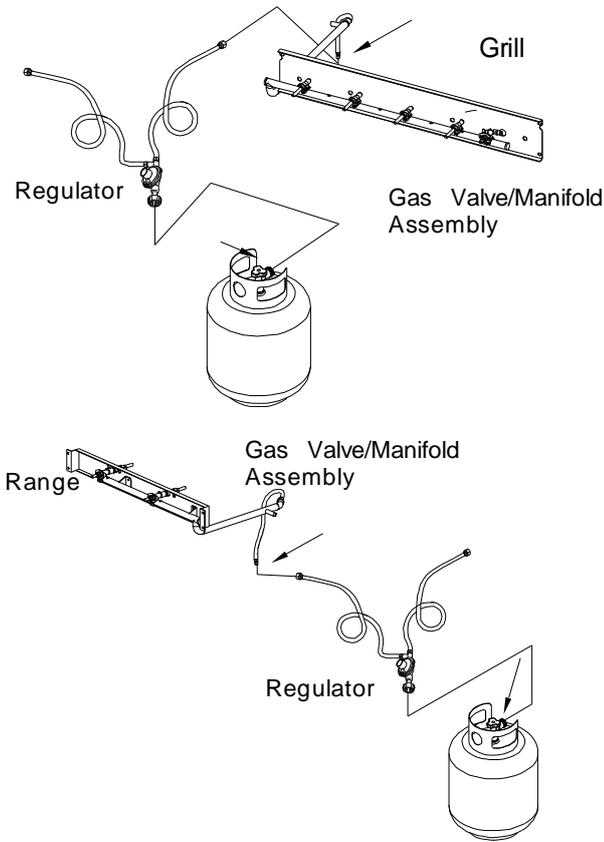
**CAUTION:** When the appliance is not in use the gas must be turned off at the tank. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

# USE AND CARE INSTRUCTIONS

## Check all connections for LP Gas Leaks

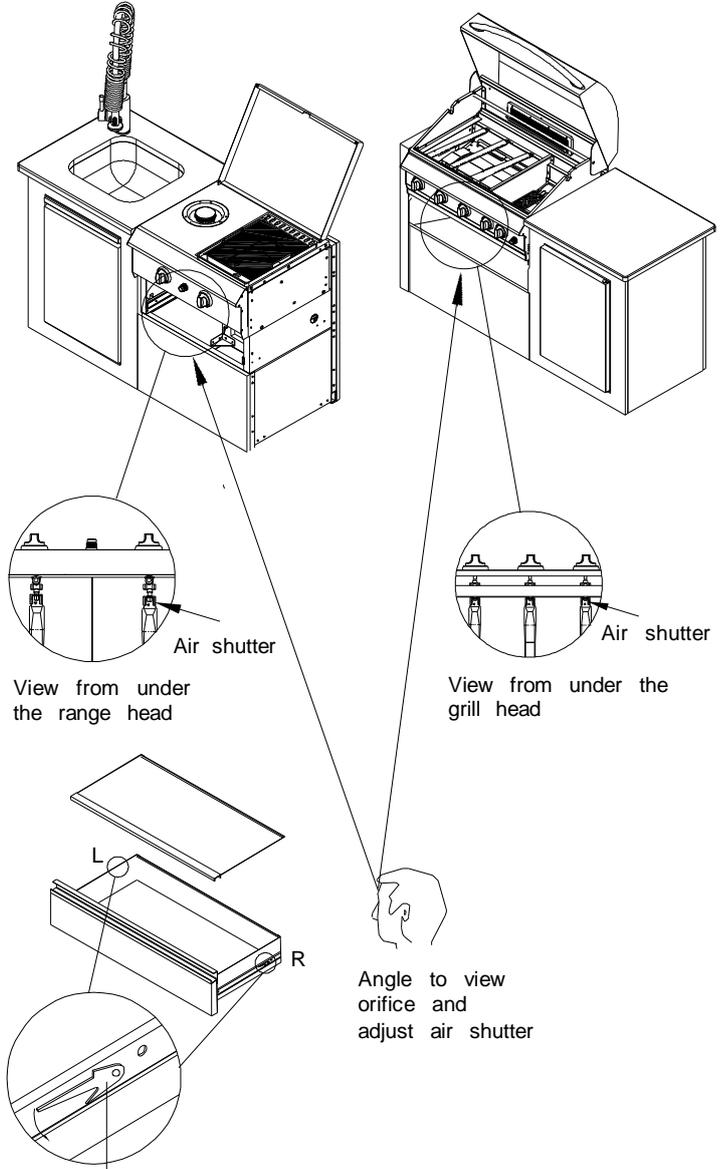
Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



## Check that the end of each Burner Tube is properly located over each Valve Orifice

1. Open lid
2. Remove Grease Tray and Drawer. (Note: Be sure to push the tenon (release) down on one side and up on the other (either side) of the drawer to unlock to remove the Drawer.)



## Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.

## WARNING

If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your grill and call 1-800-761-5456 or your gas supplier for assistance.

Push tenon down on one side and up on the other side to unlock

# USE AND CARE INSTRUCTIONS

## Grill Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting grill or checking gas supply connections.
3. Be sure the LP Gas tank is filled.
4. Open the Grill Lid during lighting.

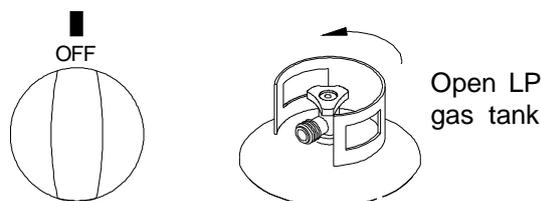


## WARNING

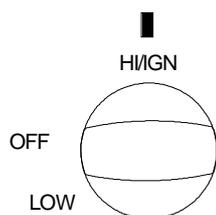


Failure to replace a faulty hose, secure gas supply connections or to open the Lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4 of a turn**.

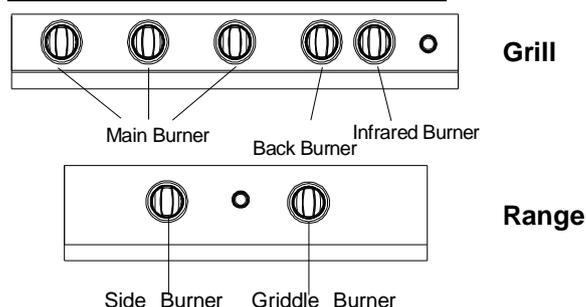


6. Push and turn the RIGHT Main Burner Control Knob to HI/IGN. Always light the RIGHT Main Burner first. Press the electric ignitor 3 to 4 seconds to light the burner.



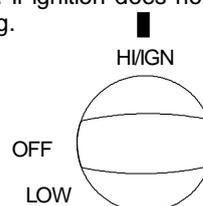
7. If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
8. After one Burner is lit, turn the tank valve **SLOWLY** one more 1/4 of a turn.
9. Repeat steps to light each burner individually.

## Burner Control Knobs on Control Panel



## Infrared Burner Lighting Instructions

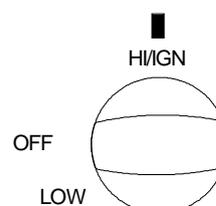
1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Then, push and turn the Infrared Burner Control Knob to HI/IGN and press the electric ignitor 3 to 4 seconds to light the burner. Hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.



3. After the Infrared Burner is lit it will reach cooking temperature quickly. The orange/red glow will even out within minutes.

## Back Burner Lighting Instructions

1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Then, push and turn the Back Burner Control Knob to HI/IGN and press the electric ignitor 3 to 4 seconds to light the Burner. Hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.



3. After the Back Burner is lit it will reach cooking temperature quickly. The orange/red glow will even out within minutes.

**IMPORTANT:** Do not use the Back Burner and Main Burners at the same time.

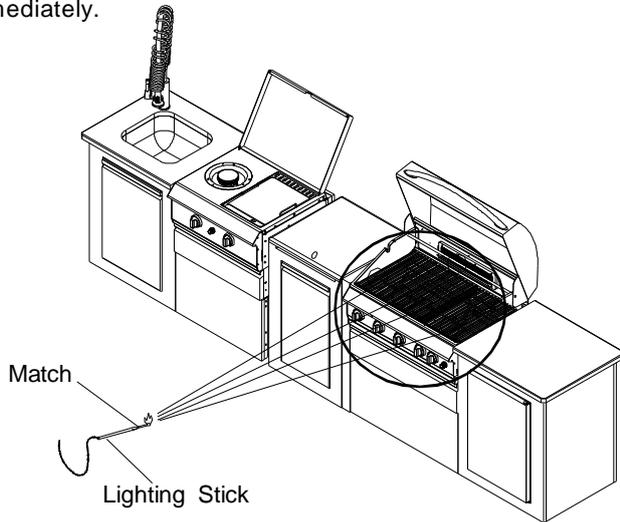
## Side Burner or Griddle Lighting Instructions

1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Open Range Lid during lighting.
3. Push and turn the Control Knob to HI/IGN and press the electronic ignitor 3 to 4 seconds to light the Burner.
4. If ignition does not occur, turn the Burner Control off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

# USE AND CARE INSTRUCTIONS

## Manually Lighting Your Grill By Paper Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 5 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Cooking Grid on the grill as shown below. Turn the nearest Control Knob to the HI/IGN setting to release gas. The Burner should light immediately.



(Note: The Lighting Stick is placed in the drawer.)

### WARNING

**Never** lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the Lighting Hole or Burners when lighting your grill by match.

### WARNING

Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- ÿ Shut off gas supply to the gas grill.
- ÿ Turn the Control Knobs to OFF position.
- ÿ Open the Grill Lid.
- ÿ Put out any flame with a Class B fire extinguisher.
- ÿ Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Operator's Manual.

### WARNING

If ignition does not occur in 5 seconds, turn the Control Knob(s) and gas source OFF and conduct a leak test as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

## Troubleshooting

### If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
  2. If your grill still fails to light, check gas supply and connections.
  3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:
    - Misalignment of Burner Tubes over Orifices  
**Correction:** Reposition Burner Tubes over Orifices.
    - Obstruction in gas line  
**Correction:** Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
    - Plugged Orifice  
**Correction:** Remove Burners from grill by removing the screw from the rear of each Burner using Phillips Head Screwdriver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, screws and cooking components.
    - If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center 1-800-761-5456 8am to 4:30pm CST, Monday through Friday.
    - Obstruction in Burner Tubes  
**Correction:** Follow the Burner Tube cleaning procedure on **page 32** of this Operator's Manual.
    - Misalignment of Ignitor on Burner  
**Correction:** Check for proper position of the Electrode Tip as shown in **step 8 page 19**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed, turn any Main Burner Control Knob to HIGH/IGN then push in and watch for the presence of a spark at the Electrode.
    - Disconnected Electric Wires  
**Correction:** Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
    - Weak AA battery  
**Correction:** Unscrew the Ignitor Cap and replace the battery.
- If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.
- To purge air from your gas line and/or reset the regulator excess gas flow device:**
- Turn Control Knobs to the OFF position.
  - Turn off the gas at the tank valve.
  - Disconnect regulator from LP Gas tank.
  - Let unit stand 5 minutes to allow air to purge.
  - Reconnect regulator to the LP Gas tank.
  - Turn tank valve on SLOWLY 1/4 of a turn.
  - Open the Grill Lid.
  - Push and turn the RIGHT Main Burner Control Knob to HI/IGN.
  - Press Electric Ignitor for 3-4 seconds to light the burners.

## USE AND CARE INSTRUCTIONS



### WARNING



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



### WARNING



To protect against electrical shock, do not immerse electrical cord, plugs or motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.

### CORRECT ROTISSERIE USE

1. Read all instructions before initial use.

**IMPORTANT:** When using electrical appliances, basic safety precautions should always be used.

The Rotisserie Motor is set for 120V, 60Hz AC current.

The Rotisserie is for outdoor use only.

Do not let children operate or play nearby your grill or Rotisserie.

#### Connecting Rotisserie

2. Always attach the assembled Rotisserie to your grill first and then plug the Cord into an outlet.

#### Operating Rotisserie

3. Do not operate the Rotisserie if the cord or plug becomes damaged, or if the Rotisserie malfunctions or has been damaged in any manner.

The use of accessory attachments is not recommended by the manufacturer and may cause injuries. Do not use this Rotisserie other than intended use.

Do not immerse Electrical Cord, Plug or Motor in water or expose to rain, as this may result in an electrical shock.

#### Disconnect Rotisserie

4. Careful as all surfaces will be hot, both grill and Rotisserie parts. Use protective mitts to handle the Rotisserie.

Unplug the Rotisserie from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.

When Rotisserie cooking place a Cooking Pan under the food to be cooked as this will capture the drippings and keep your grill clean of excess grease which could cause a fire.

**CAUTION:** Handle with care when moving a Cooking Pan with hot oils

Should a grease fire occur, turn the burners and gas off and leave the grill lid Closed until the fire is out.

#### Store the Rotisserie indoors

5. When Rotisserie is not in use, store it indoors in a dry place.



### CAUTION



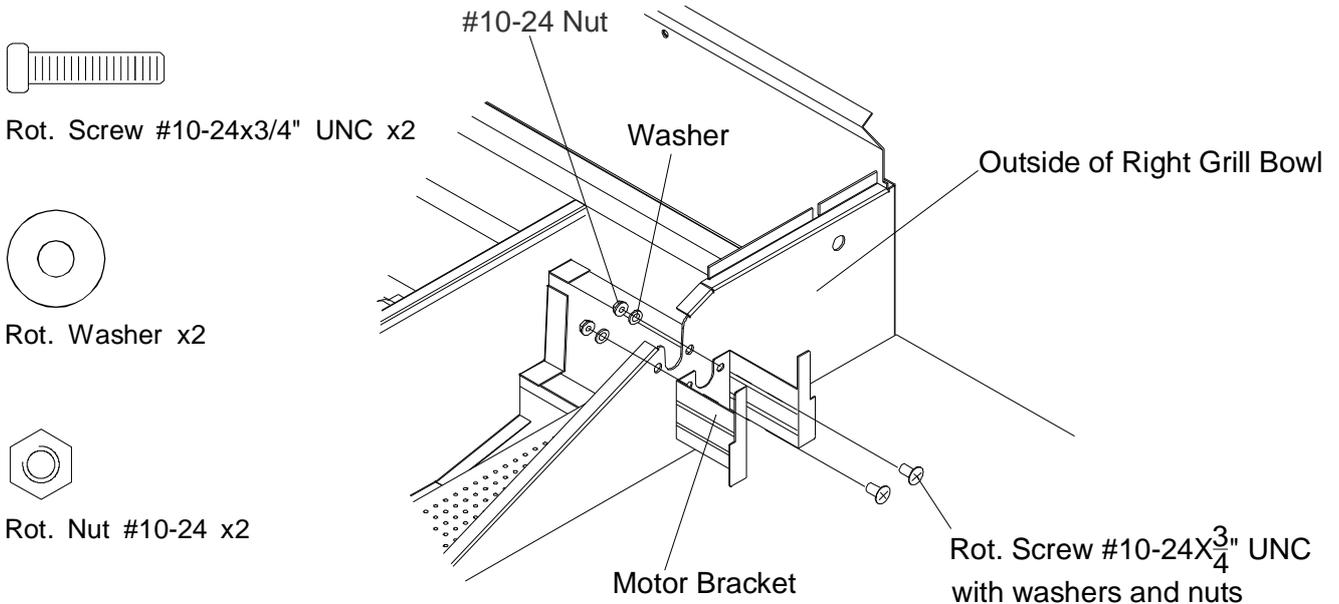
To protect against shock hazard risk, connect only to properly Grounded Outlet.

### ELECTRICAL EQUIPMENT USE

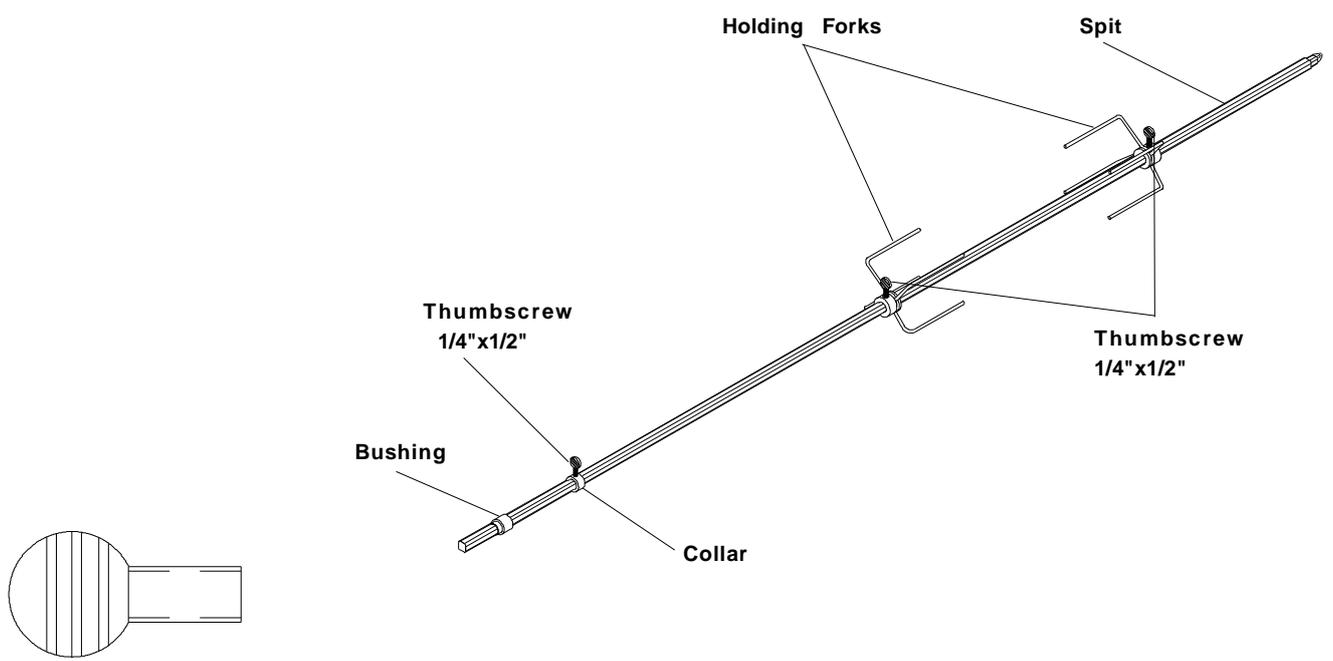
1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

# Rotisserie Instructions

1. Remove all components from the carton.
2. Attach the Motor Bracket on the outside of the right grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Tighten securely using two Screws #10-24x3/4" UNC, Plain Washers and Nuts provided.

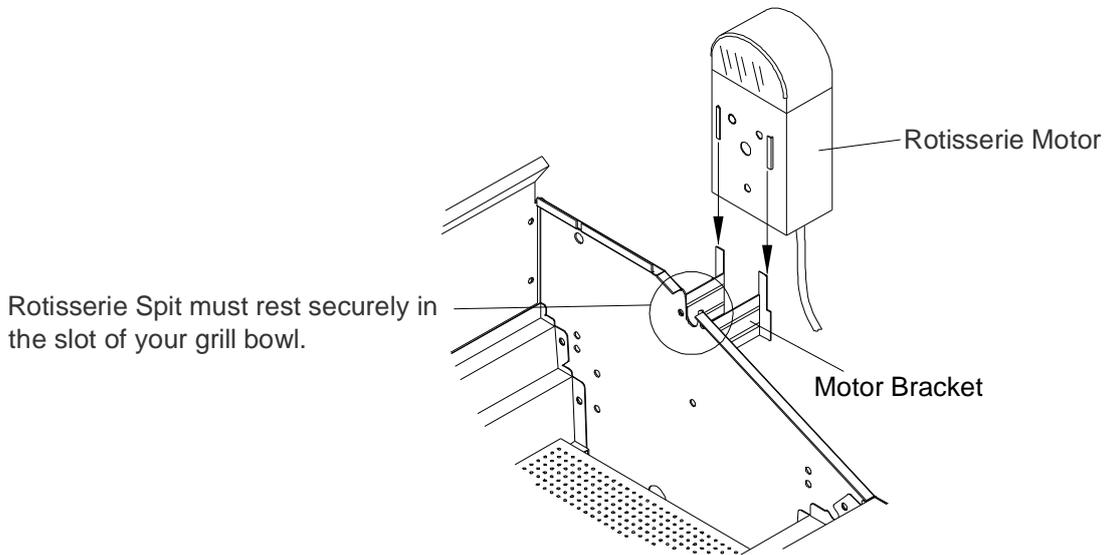


3. Slide a Holding Fork onto each end of the Rotisserie Spit. Adjust spacing between Holding Forks to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Collar and Bushing onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill.

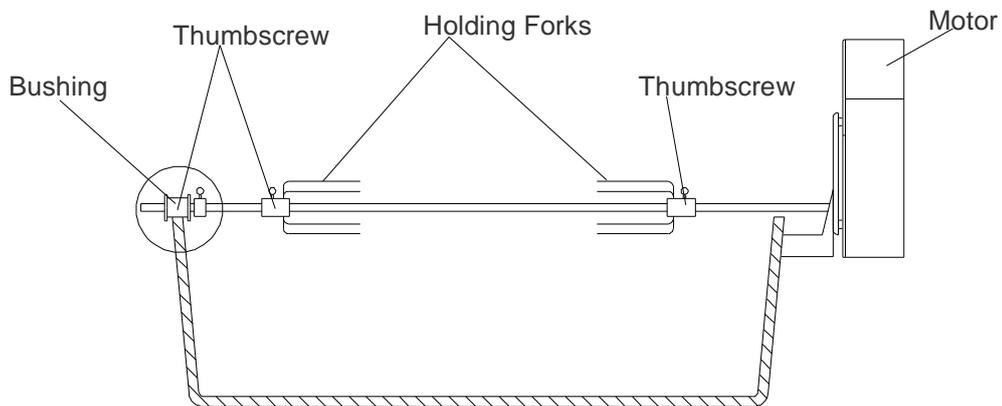


Rot.Thumbscrew 1/4"x1/2" x3

4. Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown below. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation insures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



5. Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the right side of your grill. Place the Bushing into the slot opening on the left side of your grill bowl, then tighten the Collar Thumbscrew to the right of the Bushing. The Collar will stabilize the Rotisserie during the cooking process and the Bushing allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.

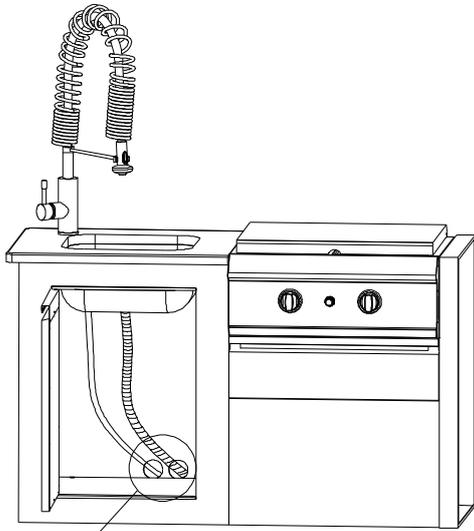


The Bushing and Collar must always be used with this Rotisserie.

BEFORE rotisserie cooking you will need to remove the Cooking Grid(s) and possibly the Savor Plates<sup>®</sup> from your grill. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.

# USE AND CARE INSTRUCTIONS

## Water supply and drainage system for Island Assembly

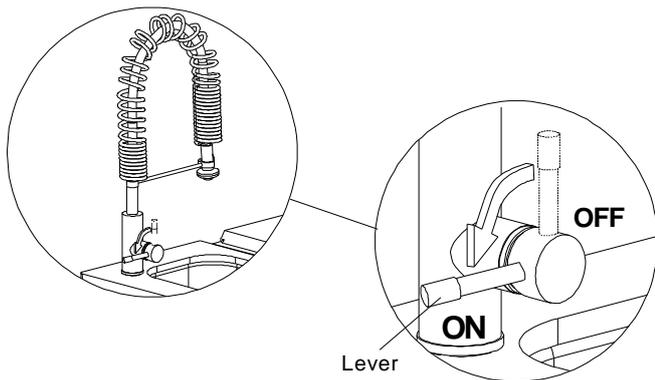


Outlet for Faucet and Sink piping

For illustration purposes left cart side panel is not in view.

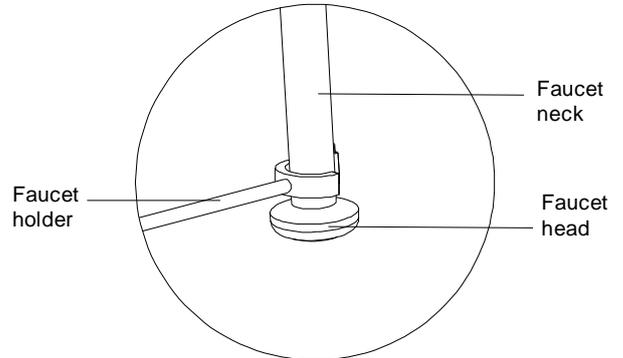
### Faucet Operation

- With the water and drain pipe fitted to a suitable outlet, be sure the water and drain inlet/outlet connection fittings are tightened securely.
- Turn on the main water supply line.
- Push the lever on the Faucet to the left to release the water.

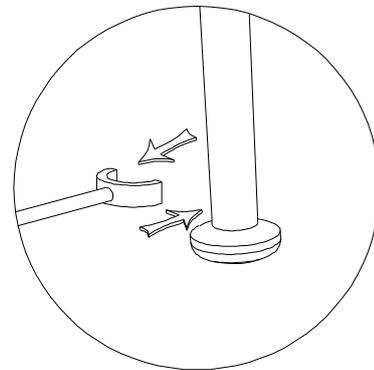


### Dual Function use

Swivel and adjust the flexible faucet neck as needed to direct the spray head.

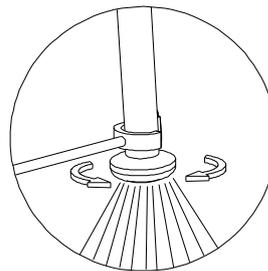


Remove the faucet neck from clamp holder for manual control and directional use.



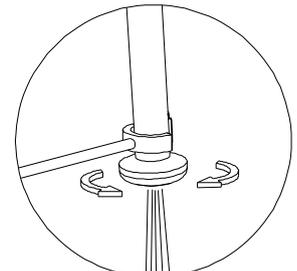
### Two Spray setting mode:

Twist the Faucet Head clockwise or counter-clockwise to adjust the spray mode.



Full Spray

Option 1



Center Spray

Option 2

## Refrigerator Instructions

### CAUTION

This appliance must be grounded. In the event of an electrical short circuit grounding reduces the risk of electrical shock by providing an escape wire for the electrical current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

### DANGER

Risk of child entrapment. Before you throw away your old refrigerator or freezer:

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.

**DON'T WAIT DO IT NOW!**

### WARNING

An empty refrigerator is a very dangerous attraction to children. Remove either the gasket, latches, lids or doors from unused Appliances, or take some other action that guarantees it rendered harmless.

### Operation

- To avoid vibration, the cabinet must be set level.
- To start the refrigerator, turn the temperature control to the position corresponding to the desired cooling. The refrigerator temperature will vary depending on the quantity of the food stored and on the frequency with which the door is opened.
- Turn the control to the " O " position to temporarily discontinue the cooling cycle.

Note: Wait 3 to 5 minutes before restarting if operation has been interrupted.

### WARNING

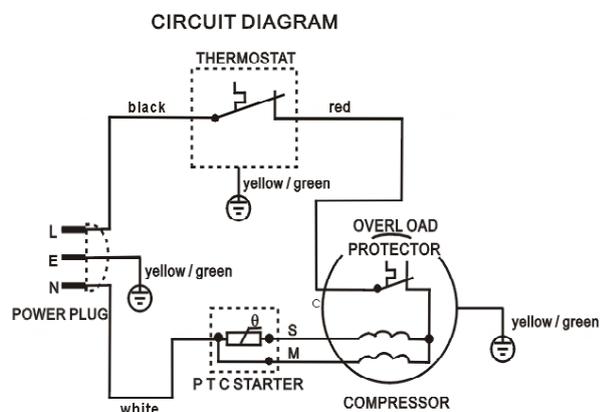
Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if the doubt exists as to whether the appliance is properly grounded.

Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance.

**Do not splice the cord.**

## Specification and Wiring Diagram for Refrigerator

**AC Power Rate: 115 VAC / 60 Hz, 90 Watts**  
**Net Capacity: 70L**



**WARNING:** If any of the original wire supplied with the appliance needs to be replaced, it must be replaced with specified type as above or its equivalent.

## CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

**CAUTION:** Be sure your grill is OFF and cool before cleaning.

### Cleaning The Cooking Grids

- Before initial use, and periodically, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

### Cleaning Savor Plates®

- Periodically you should wash the Savor Plates® in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Savor Plates® thoroughly before you reinstall them into the cooking bowl.

### Cleaning The Grease Trays

- To reduce the chance of fire, the Grease Draining Trays should be visually inspected before each grill or range use. Remove any grease and wash Grease Trays with a mild soap and warm water solution.

### Cleaning the Inside of the Grill Lid

- Grease can have a tendency to build up on the inside of the Grill Lid and could drip onto deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

### Routine Cleaning of The Grill Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape. Follow these steps:
  1. Turn all Burner Valves to the full OFF position.
  2. Turn the LP gas tank valve to the full OFF position.
  3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Operator's Manual.
  4. Remove and clean all cooking components; Savor Plates®, Cooking Grids, Griddle, Cooking Rack and Grill Burners.
  5. Cover each Gas Valve Orifice with aluminum foil.
  6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
  7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
  8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
  9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
  10. Replace all cooking components.
  11. Reconnect the gas source and observe the Burner flame for correct operation.

### Cleaning Manufactured Stone Surfaces:

- If needed, we suggest you wash the manufactured stone surface using a mild soap and warm water solution only. You can use a soft soapy cloth or sponge then rinse with water. Never use abrasive cleaners, any cleaner containing bleach, scrubbers or stiff wire brushes on the stone surface. These can cause discoloration and /or chipping of the painted surface.

### Cleaning Exterior Stainless Steel Surfaces:

- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill.
- To help maintain the finish of stainless steel follow these cleaning procedures for the best results:
  1. After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.
  2. Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.
  3. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines NOT against the grain.

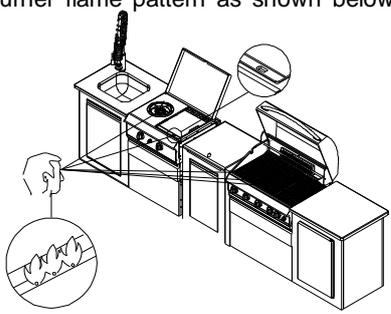
### Cleaning Refrigerator

- To clean the inside, use a soft cloth and a solution of a table spoon of baking soda to one quart of water, or a mild soap suds solution, or some mild detergent. Wash drip tray and glide out shelves in a mild detergent solution, then dry and wipe with a soft cloth. Clean the outside with a soft damp cloth and some mild detergent or appliance cleaner.

⚠ **WARNING** ⚠

**Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.**

Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.  
Do not obstruct the flow of air for combustion and ventilation.  
Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.  
After completing each burner lighting procedure, visually check burner flame pattern as shown below.



The diagram shows a side view of a grill with its lid open. A hand is pointing to a magnified circular inset that shows the flame patterns from the main burner, the infrared burner, and the side burner. The main burner flame is a large, steady blue flame. The infrared burner flame is a smaller, more concentrated blue flame. The side burner flame is a blue flame that extends through a vent hole in the rear panel of the grill cart.

**MAGNIFIED VIEW OF GRILL MAIN BURNER, INFRARED BURNER AND SIDE BURNER FLAME THROUGH OPEN LID, GRIDDLE BURNER FLAME THROUGH THE VENT HOLE ON THE CART REAR PANEL OF RANGE**

## CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas grill.
4. Remove all cooking component from grill and range.
5. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver. Remove screws along all sides of the Infra-red Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

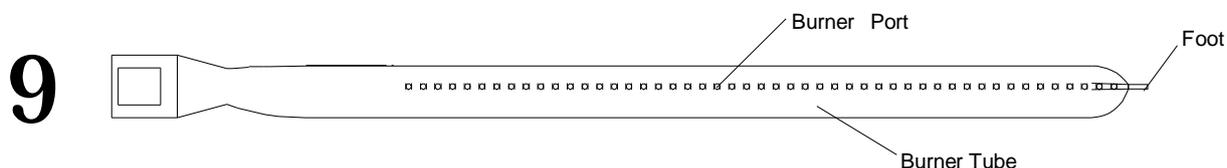
- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

**Figure 1**

TO CLEAN BURNER TUBE,  
INSERT HOOK AS INDICATED BY THE ARROW



Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. After each use of the main grill or infrared cooking zone it is necessary to burn off food particles and drippings which can clog Burner ports and reduce Burner performance. OPEN the grill Lid, ignite the burner(s) and operate grill on HIGH setting for 3 to 5 minutes. You can close the Lid if only main Burners are lit, but NEVER close the Lid over a lit Infrared Burner.
2. Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip. DO NOT use a stiff brush or sharp tool of any type on the fragile infrared Burner.
3. Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

WARNING

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

**Tube Burner**

**Infrared Burner**

**Griddle Burner**

32

# Cooking Instructions

## Burn-Off

- Before cooking on your gas grill for the first time, you should "burn off" the grill to eliminate any odor or foreign matter. Ignite the main burners, lower the Lid, and operate grill on HI/IGN setting for 3 to 5 minutes. The Lid must be open if the infrared burner is lit.  
**CAUTION:** Operating your grill on the HI/IGN setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended when in use.**

## Preheating

- To preheat main burners, light your grill on HI/IGN, lower the Lid and follow this timetable. To preheat the infrared burner the Lid must be open.
- ÿ For high temperature cooking, preheat grill 3 to 5 minutes.
- ÿ For low temperature cooking, preheat grill 3 minutes.
- ÿ To slow cook, preheating is not necessary.

## Cooking Temperatures

- High setting:** The HI/IGN Control Knob setting should only be used to pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete. **Never** use the HI/IGN setting for extended cooking.
- Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking, rotisserie cooking and cooking lean cuts such as fish.

## An Important Note About Cooking Temperatures

- The suggested heat settings and cooking times in the following pages are approximate. Because variables including outside temperatures, direction of wind and grill location will affect your grill's heat distribution we recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.
- ÿ The Griddle offers high and low heat and is ideal for preparing breakfast, fajitas, grilled vegetables and sandwiches.
- ÿ The infrared cooking area is for quick searing. Once seared, reduce heat and continue cooking or move food to the primary cooking area to finish cooking.
- ÿ The middle and back primary cooking areas offer high heat for grilling.
- ÿ The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables.
- ÿ The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

## Direct Cooking using Main Burners or Infrared Burner

- The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for searing and grilling when you want an open-flame barbecued taste.

## Indirect Cooking using Main Burners

- The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the main Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer main Burners. Either way, **indirect cooking must be done with the Lid down.**

## Prepare Cooking Surfaces for Grilling

- Greasing the cooking surface will help keep foods from sticking during the cookout and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each cooking surface before each cookout. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface.

## Flare-Ups

- The fats and juices dripping from grilled food can cause flare-ups which impart a favorably, distinctive taste and color to food. They should be accepted up to a point. To minimize flare-ups:
  - ÿ Use a drip pan under foods that produce a lot of grease
  - ÿ Trim excess fat from meats and poultry
  - ÿ Preheat the grill properly
  - ÿ Clean grill regularly to remove food and grease build-up
  - ÿ Reposition your food often to avoid flare-ups

 **WARNING** 

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

ÿ **Never** cover the cooking grids, griddle, Savor Plates®, bottom of grill bowl or Grease Draining Tray with charcoal, aluminum foil, sand or any substance that can absorb grease.

ÿ **Before each use of your grill:** Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.

ÿ **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.

ÿ **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.

ÿ **Your grill will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

# Guide to Grilling using the Main Burners and Direct Cooking Method

## Grilling Steak and Ribs

Turn the grill Burners on HIGH, close the Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook meat until done. Grilling times will vary according to meat thickness.

## Grilling Hamburgers and Sausages

Turn the grill Burners on HI/IGN, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook the meat until done. Grilling times will vary according to meat thickness.

## Grilling Poultry

Turn the grill Burners on HI/IGN, close Lid and preheat your grill 2 to 3 minutes. Then raise the Lid, reduce heat to MEDIUM and cook poultry directly over lit Burners until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on MEDIUM heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

## Grilling Pork

Turn Burners on HI/IGN and preheat your grill 3 to 5 minutes with the Lid closed. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to MEDIUM and cook until done. Grilling times will vary according to meat thickness.

## Whole Fish and Whole Fillets

Preheat your grill on HI/IGN for 2-3 minutes with the Lid down. Raise lid and turn Burners to MEDIUM heat. Place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

## Smaller Fish Fillets and Cubes

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

## Vegetables and Fruit

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids. Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **Grill Lid must remain up when cooking directly.**

## Cut of Meat

T-bone steak  
Sirloin steak  
Beef spare ribs  
Porterhouse steak  
New York strip steak

Hamburgers  
Sausages

Chicken breast  
(cook with bone down)  
Chicken wings  
Drumsticks

Whole bird  
(cook with breast up)

Chops  
Loins  
Cutlets

Whole fish  
Whole fish fillets

Fish fillets  
Boneless cubes

## Approximate Cooking Times

**Rare:** 4-8 minutes  
**Medium:** 10-14 minutes  
**Well done:** 15-20 minutes

**Rare:** 4-6 minutes  
**Medium:** 8-10 minutes  
**Well done:** 10-15 minutes

**Direct method:**  
approximately 15 minutes  
**Indirect method:**  
up to 30 minutes

**Indirect method:**  
approximately 1 hour

**Medium:** 10-14 minutes  
**Well done:** 15-20 minutes

10 - 12 minutes per pound or  
until fish is opaque

4 - 5 minutes each side  
or until fish is opaque

For very firm vegetables—particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times using the **indirect method** with the lid down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the temperature gauge and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter mainly because of the direct heat source and softness of the food. Timing will be comparable to normal pan frying or grilling.

## Guide to Searing using the Infrared Cooking Zone

### Important notes about using the Infrared Burner

Whether you are a seasoned chef or a newcomer to gas grilling, infrared cooking is quite different than grilling over a traditional burner. Although the primary grill burners will also sear meat, the Infrared Burner produces a more intense and concentrated heat that sears the meat more quickly. This quick searing produces a crisp and flavorful outer crust and locks in the meat's natural flavor and juices.

Follow the cooking guidelines provided. Then take some time to experiment with your Infrared cooking zone. Also, read the Cooking Instructions on page A-1 so you understand the importance of pre-heating, cooking temperatures and safety warnings.

- The Lid must always be open when the Infrared Burner is lit.
- Infrared cooking times will be much shorter than traditional grilling so do not leave the grill unattended.

- Once lit, leave the Infrared Burner on High and sear both sides of meat using the guidelines below.
- Once seared, adjust the Infrared Burner to Low and continue cooking until desired doneness. You can also move the seared meat to the primary grilling area to finish cooking. This method allows you to sear and prepare larger amounts of meat.
- NEVER attempt to douse a flare-up with water which can damage the Burner. To control flare-ups:
  - Trim excess fat from meats and poultry.
  - Preheat the Burner properly.
  - Clean the Burner regularly to remove food and grease build-up. See Burner Tube cleaning instructions in this manual.
- Reposition your food often and consider moving the seared meat to the primary grilling area to finish cooking.

### Searing Steak and Ribs

Turn the Infrared Burner on HI/IGN and preheat for 3 to 5 minutes with the Lid open. Then place the meat on the Cooking Grid and sear each side for approximately 2 minutes. Reduce the Infrared Burner to LOW or move meat to the primary grilling area and finish cooking. Grilling times will vary according to meat thickness.

### Searing Hamburgers and Sausages

Turn the Infrared Burner on HIGH and preheat for 3 to 5 minutes with the Lid open. Then place the meat on the Cooking Grid and sear each side for approximately 2 minutes. Reduce the Infrared Burner to LOW or move food to the primary grilling area and finish cooking. Grilling times will vary according to meat thickness.

Hamburgers and sausages are fatty so you should expect some flare-ups when cooking these foods. To minimize flare-ups follow the instructions on page A-1. You may also consider grilling these and other fatty foods using the primary grill area and the indirect cooking method.

### Cut of Meat

T-bone steak  
Sirloin steak  
Beef spare ribs  
Porterhouse steak  
New York strip steak

### Approximate Total Cooking Time

**Rare:** 4 minutes  
**Medium:** 6-7 minutes  
**Well done:** 8-10 minutes

Hamburgers  
Sausages

**Rare:** 4 minutes  
**Medium:** 5 minutes  
**Well done:** 6-7 minutes

# Guide to Roasting and Baking Using the Main Burners

## An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as a convenience, but suggest you watch the temperature gauge and adjust the heat accordingly.

## Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. You can also use the supplied Cooking Grid with an aluminum drip pan underneath allowing you to collect juices for making gravies. Remember, indirect cooking requires the Lid of your grill to be down.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on HI/IGN and close Lid for approximately 2-3 minutes.

## Food preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

## Tips for roasting

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare	18 minutes per pound
	Medium	23 minutes per pound
	Well done	27 minutes per pound
Lamb	Medium	18 minutes per pound
	Well done	23 minutes per pound
Veal		27 minutes per pound
Pork		30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

## BAKING TECHNIQUES

From casseroles and cornbread to delicious desserts like fondue fruit skewers or crumb cake, baking on the grill is as easy as baking in the kitchen.

## Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 3-5 minutes, then lower heat to achieve the baking temperature desired. Baking uses the **indirect cooking** method. Therefore, your cooking pan should be

placed on the left or right side of your grill with the burner lit on the opposite side.

## Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

## Oven Temperature

Slow	300° - 340° F
Moderate	355° - 390° F
High	410° - 480° F

## Recommended Grill Setting

Both outside Burners on	LOW
1 outside Burner on HI/IGN and 1 outside Burner on	LOW
Both outside Burners on	HI/IGN

**Warning:** Do not use the infrared burner when indirect cooking (roasting and baking) or anytime when the grill lid is down.

## Guide to Rotisserie Cooking

### Slow Cooking with a Rotisserie

Rotisserie cooking produces foods that are moist, flavorful and attractive. The rotisserie system is most commonly used for cooking meat or poultry and is designed to cook food slowly. You can place a cooking pan beneath the food to collect juices for basting and gravy. To flavor the contents of the cooking pan you may add herbs, onions, or other spices of your choice.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

### Balancing the Food

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to your grill.

### Food Preparation

When preparing poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this. Pull the neck skin down and, using a small skewer, fix it to the back of the bird. Push the rotisserie spit through lengthwise, catching the bird in the fork of the wishbone. Center the bird and tighten with the holding forks. Test the balance as described before.

A rolled piece of meat requires the rotisserie skewer to be inserted through the center of the length of meat, then secured and balanced.

For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

## Guide to Smoking

### Preparing to Smoke

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturers instructions for preparing smoking chips prior to use.

**Note:** It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavor. Please read product labels carefully and if in doubt, ask your retailer for details.

### Using A Smoker Box

There are many optional smoker boxes available for purchase. Follow these guidelines and always refer to the label of your smoking chips for specific directions.

Raise your Grill Lid and light the grill. Lower the Grill Lid allowing your grill to reach the desired cooking temperature for the food you are grilling. Fill your smoker box with your prepared smoking chips. Dried herbs and spices may also be added to produce different flavors. Wear a flame retardant BBQ Mitt and place your smoker box on a Cooking Grid or Savor Plate® directly above a lit grill Burner. The heated smoking chips will flavor your foods.

### Tips for Smoking

You can reduce the strength of the smoke flavor by only smoking for half or three quarters of the cooking time. The heat required for smoking is normally LOW to MEDIUM.

Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade.

- **Tuna steaks**, marinated in Asian flavors of sesame oil, soy sauce and sherry.
- **Pork fillets**, rubbed with ginger, orange rind and brushed with maple syrup.
- **Mussels**, brushed with lemon rind and chili oil.
- **Lamb cutlets**, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- **Chicken**, boneless chicken pieces—especially sliced breasts.
- **Fish**, sliced fillets of firm fish, assorted seafood such as prawns, scallops and calamari.
- **Pork**, sliced fillets, diced or minced pork, sliced leg steak, sliced chops.
- **Beef**, sliced fillet, rib-eye, round, rump, sirloin.
- **Lamb**, sliced fillet, round, loin.

## Guide to Using the Cooking Rack

Vegetables are generally easy to cook on the grill. The Cooking Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

The Cooking Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

A small whole fish wrapped in foil also cooks well on the Cooking Rack. Parcels of seafood such as scallops, prawns and sliced fish fillets prepared in a sauce and portioned into small foil wraps cook well this way, too.

## OPTIONAL GRILL ACCESSORIES



### This ultimate Cleaning Kit includes everything you need to keep your grill in top shape and prolong its life

To help maintain your grill properly we've assembled this Cleaning Kit that includes all the essentials; a 12 ounce stainless steel cleaner, burner cleaning brush with custom designed brass brush head and flexible rod for cleaning burners, 16 oz. spray degreaser and a nylon fiber cleaning brush with easy grip handle.

### Natural Gas Conversion Kit

Your grill can be converted for use with Natural Gas by a qualified gas technician only. In order to convert your grill the tech will need this grill kit which includes: NG Orifices for Gas Valves, NG Regulator with Hose, Hardware, NG Conversion Label and "L" Screwdriver.



### 12 Foot Natural Gas Hose

If you're having your grill and range converted for use with Natural Gas you will want to order 2 of the optional 12' extension hose with 3/8" ID (inner diameter).



### Cast-Iron Cooking Pan with Lid

This cast iron pan conducts heat wonderfully and cooks evenly, making this the ideal accessory for baking and roasting on your new grill. Prepare pizza, potatoes, stew, corn bread and desserts. Can be used in place of 1 grid and Flame Tamer or use on top of grids.



### Stainless Steel Grill Topper

The Topper is a helpful tray that goes from kitchen to grill top and provides a nice clean cooking surface. Ideal for cooking everything, especially smaller & delicate foods.



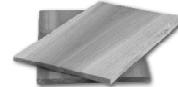
### 4-Piece Stainless Steel Skewer Set

Ideal for vegetable, meat and shrimp kabobs. Constructed of stainless steel with a mirrored polish finish. Set of 4 is dishwasher safe.



### Cedar Cooking Planks

Cooking on a Cedar Plank infuses food with a rich, smoked flavor. Perfect for preparing salmon, meat, poultry and vegetables. Set includes 2 planks.



### Wire Hexagon Roti-Tumble Basket

The Basket secures to your rotisserie spit and holds chicken, tenderloin, fish or vegetables in place for slow cooking. Adjustable thumbscrew hardware for a snug fit. Shown with optional cast-iron pan sold above.



**Online registration and unique cooking accessories now available at [www.grandhall.com](http://www.grandhall.com)**

For personal assistance, call the Grill Information Center, 8am to 4.30pm CST, Monday through Friday at:  
**1-800-761-5456**

**Question:**

**Can I convert my grill from one fuel type to another in other words from LPG to NG or vice versa?**

**Answer:**

Yes, however any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.

**Question:**

**Are the serial and model numbers of my grill listed somewhere for reference?**

**Answer:**

The serial and model numbers are listed on a silver CSA label placed on the grill. Depending on the grill model the silver CSA label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the grill cabinet.

**Question:**

**My grill will not light properly. Why?**

**Answer:**

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

**Question:**

**If my ignitor or battey is not working how can I light my grill manually? And - Why would I need the silver lighting stick that was supplied with my grill?**

**Answer:**

If your ignition fails to work or your battery needs replacing, you can manually light your grill by paper match. Insert a paper match into the silver Lighting Stick and follow the Manual Grill Lighting Instructions. Then, light the match and place Lighting Stick through a Cooking Grid. Turn the nearest Control Knob to the HI/IGN setting to release gas. The Burner should light immediately.

**Question:**

**Sometimes I hear a humming sound coming from my regulator. What causes this? And - My grill has a low flame and sometimes will not light. Why?**

**Answer:**

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank.
- Open grill Lid (or Side Burner Lid if you are lighting the Side Burner).
- Turn the tank valve slowly ¼ of one turn.
- Light main Burner farthest from fuel source.
- Turn the tank valve slowly one more ¼ of one turn for ½ of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than ½ of one turn on LPG models.

**Question:**

**Where do I use my grill for safer operation and better performance?**

**Answer:**

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- In **windy conditions**, always position the front of grill to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to self and grill.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least **3 feet away** from combustible objects that can melt or catch fire (such as vinyl or wood siding, fences and (overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your gas grill housing.

 <span style="font-size: 24pt; font-weight: bold; margin: 0 20px;">WARNING</span> 
<p><b>Never</b> lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.</p>

**Question:**

**The Regulator and Hose supplied with my gas grill does not fit the older LP Gas tank I've used for years. Why not?**

**Answer:**

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new grill, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

**Question:**

**What causes grill parts to rust and what affect does it have on my grill?**

**Answer:**

Rusting is a natural oxidation process and will not affect the short term performance of your grill.

To slow the rusting process on Cooking Grids we recommend greasing the grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your Cooking Grids are Porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel follow these cleaning procedures for the best results:

After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.

Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines NOT against the grain.

**Question:**

**Which is a better cooking surface to grill on; porcelain coated steel / cast-iron cooking grids or stainless steel grids?**

**Answer:**

They all have their advantages. For traditional grilling and searing meats, cast-iron or steel grids offer better heat conductivity. To protect against the natural rusting process, steel or cast-iron cooking grids offer a porcelain finish which requires routine maintenance to keep the grids well seasoned.

Stainless steel is popular with those who prefer less maintenance.

A new innovative solution is available on select models called Stainless Clad Therma-Core<sup>®</sup>. This Cooking Grid combines a heat conducting steel core with an easy-to-clean stainless outer shell.

You may also review FAQ's, Troubleshooting and Care & Maintenance Tips online at [www.grandhall.com](http://www.grandhall.com).

## Grand Hall Limited Warranty

Grand Hall Enterprise Co., Ltd. will warrant to the ORIGINAL PURCHASER of this gas grill that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

**Full Warranty on Grill - 1 year (except for paint loss, rusting and ignitor battery)**

**Tube Burners - 3 years no rust through**

**All other grill parts - 2 years (except Faucet Assembly, Savor Plates<sup>®</sup>, cooking grids and ignitor battery)**

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at [www.grandhall.com](http://www.grandhall.com). Save your receipt in case it is required as proof of purchase.

This Limited warranty is limited to replacement of parts at Grand Hall's option that proved to be defective under normal use and service. You will be charged for shipping and handling of the replacement parts.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective Grand Hall may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fires or grease fires, as set out in this Operator's Manual.

This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners, pool or spa chemicals or any tools used in the assembly or installation of this unit. This warranty does not cover paint loss, surface rust, corrosion or stainless steel discoloration which is considered normal wear. This warranty does not cover the cost of any inconvenience, personal injury or property damage due to improper use or product failure.

Deterioration or damage due to severe weather conditions such as hail, hurricane, earthquakes, tsunami, tornadoes, Acts of God or terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, is not covered by this Limited Warranty.

No part returns will be accepted without prior authorization from Grand Hall. Authorization for the return of parts may be requested by calling 1-800-761-5456 8am – 4:30 pm CST, Monday through Friday.

### Warranty Restrictions

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- This grill is safety certified for use only in the country where purchased. Modification for use in any other location is a safety hazard and will void the warranty.
- All warranty coverage void if this product is used for commercial or rental purposes.

Manufacturer:

**Grand Hall Enterprise Co., Ltd.**

9th Fl., No.298, Rueiguang Rd., Neihu,  
Taipei, Taiwan (114)