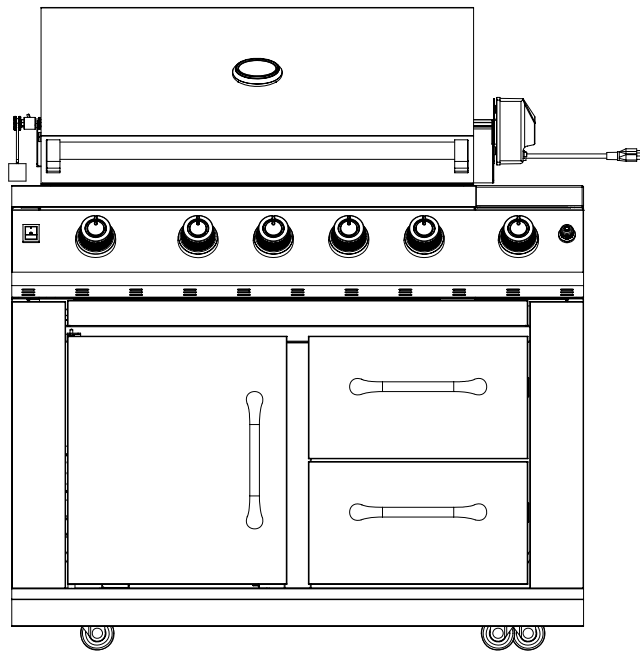




Member's Mark

Grill Guide

Grill Modular Model B08SMG-1 Liquid Propane Modular Gas Island Grill



Stop!

Missing a part? No need to go back to SAM'S CLUB!

SAM'S CLUB does not stock parts for this item at the Club, but our grill team is here to help you. If you need parts, whether they are missing or damaged,

please call our Toll Free Help Line **1-800-933-0527**

Call us between 8:30 AM to 5:00 PM Central Time, Monday through Friday.

OUR PROMISE

Providing quality products that exceed your expectations is our commitment.

The Member's Mark name stands for innovative products we believe offer a better value than the leading national brands.

You'll agree, or we'll refund your money.

For questions or comments regarding this product, e-mail us anytime at member.response@membersmark.com

FOR YOUR SAFETY:

1. Read this Grill Guide before attempting to assemble or operate your grill.
2. Follow all safety instructions.
3. Check for leaks according to directions in this Grill Guide before operating your grill, even if purchasing an assembled grill.
4. Keep this Grill Guide for future reference.
5. Contact **1-800-933-0527** should you need assembly assistance or have any questions.

THIS GRILL IS FOR OUTDOOR USE ONLY.

If stored indoors, then detach and leave propane cylinder outside.

TO THE INSTALLER OR PERSON ASSEMBLING THIS GRILL:

Leave this Grill Guide with the consumer.

TO THE CONSUMER:

Retain this Grill Guide for future reference.

Safety Precautions

Always read and follow all **DANGER, WARNING, AND FOR YOUR SAFETY** notices in this Grill Guide. Omitting safety instruction may result in serious injury, death, fire, or an explosion causing damage to property.

1. Grill installation must conform with local codes, or in their absence, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA B149.1, Natural Gas and Propane Installation Code, or Propane Storage and Handling Code, B149.2.
2. This gas grill, 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 cords away from hot surfaces.
3. This gas grill shall be used outdoors only, and shall not be used in a building, garage, or any other enclosed area.
4. This gas grill is not intended to be installed in or on recreational vehicles and/or boats.
5. Never use any other type of fuel for this grill other than that specified on the name plate attached to the grill or the cover of this Grill Guide.
6. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill.
7. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.

⚠ WARNING

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

⚠ DANGER

If you smell gas:

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

⚠ WARNING

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

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Write down here and keep for future reference

Date of Purchase: _____

Serial Number: _____

The serial number may be found on the placard located on the back of the grill

Model Number: B08SMG-1

Sam's Club

**608 Southwest 8th Street
Bentonville, AR 72712**

1-888-746-7726

Visit us at: www.samsclub.com

Limited Warranty

The manufacturer warrants to the **original consumer-purchaser** that this product shall be free from defects in workmanship and materials under normal and reasonable use when assembled and operated according to this Grill Guide from date of purchase as follows:

**One year except as noted below:
Stainless Steel Burners – 3 years
Stainless Steel Parts except Burners, Grates,
Warming Rack, and Heat Diffusers - 5 years**

The manufacturer will, at its option, refinish or replace any product or part found to be defective during the limited warranty period. There may be a shipping charge. The manufacturer may require you to return the part(s) claimed to be defective for its inspection, freight or postage prepaid. Contact our Customer Support Center as shown below before returning any part(s).

Additional information can be obtained by writing:

**Barbecue Grills
Grill Registration
1350 Munger Road
Bartlett, IL 60103**

The manufacturer will require reasonable proof of purchase. **We strongly recommend you keep your sales receipt** and register your grill. You can attach your receipt to this guide.

This limited warranty does not cover the cost of any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, alteration, improper or failure to perform normal and routine maintenance, discoloration, scratches, rust, accident, damage arising out of transportation of the product, or normal wear and tear. This limited warranty will not apply to any grill used for commercial use.

This limited warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties; express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither manufacturer dealers nor the retail establishment selling this product have any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

This limited warranty applies only to products sold at retail, and is not transferable.

The manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. Therefore, the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights, which vary from state to state.

Customer Support Center

Thanks for purchasing a Member's Mark Grill. We're here to help you maximize your enjoyment and appreciation of your new grill. Please don't hesitate to contact us should you have any questions regarding assembly, performance, warranty, or accessories. We have a full line of replacement parts available. Please have your model number ready before you contact us. We're here to serve You!

- If you need assistance or to order parts: **Call 1-800-933-0527, send a FAX to 1-847-252-1001, or email us at help@omahagrills.com.**
- Business hours: **Monday through Friday; 8:30AM-5:00PM Central Time.**
- Visit us on the web at: www.omahagrills.com

Assembly Instructions

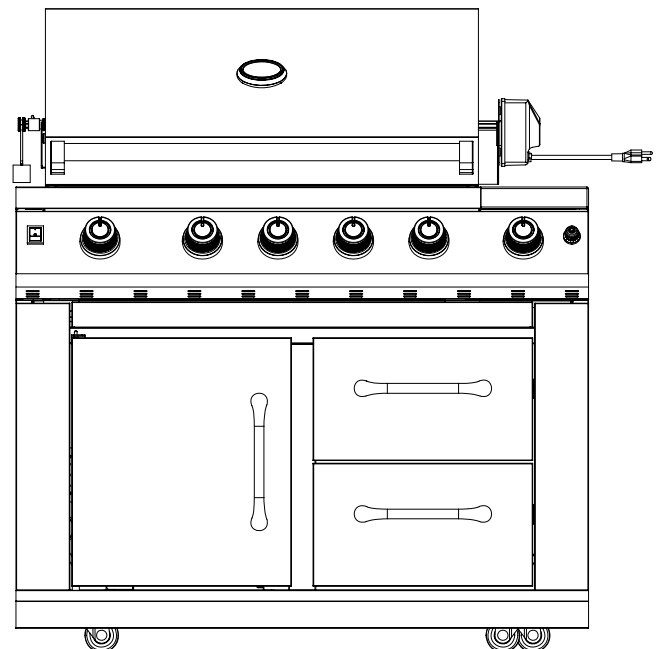
This page will give you an overview of information to assemble your grill. The following pages will show in step-by-step detail on how to do so. We offer the following suggestions to make your grill assembly as easy as possible.

- 1.) Read through the entire Assembly Instructions before you begin.
- 2.) Choose an area large enough to comfortably lay out all the parts and hardware with enough room to easily maneuver.
- 3.) Have an area with a non-abrasive surface where you can lay parts without scratching them.
- 4.) The Grill Island weighs in at close to 255 pounds. Use caution, and enough people, to remove the Grill Island from the carton and pallet on the bottom.
- 5.) Lay all parts and hardware out and ensure you have everything listed on the Parts and Hardware page before you begin assembly. See the Customer Support Page for contact information should any parts be damaged or missing.
- 6.) The propane tank for this grill is sold separately. See the LP Gas and Cylinder Information later in this guide.

B08SMG-1

⚠ WARNING
Failure to follow all Danger, Warnings, and For Your Safety notices in this Grill Guide may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

⚠ CAUTION
Perform the Leak Test explained later in this Grill Guide before operating your grill.

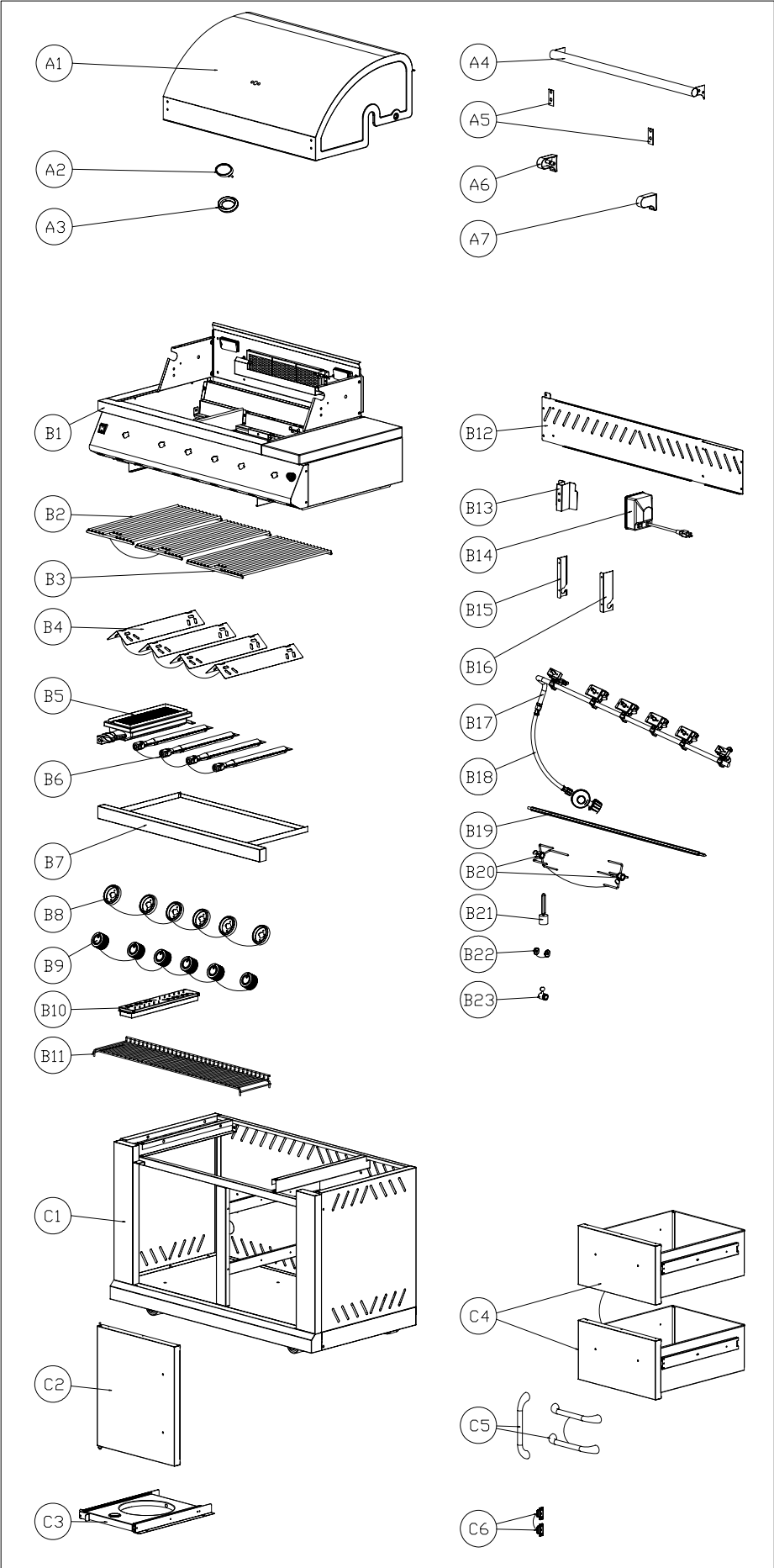


Manufacturer Information:
Dongguan Xin Cheng Hardware Manufacturing Co., Ltd.
Jiuxiang Industrial Area, Qingxi Town, Dongguan City,
Guang Dong Province, China 523646

Detail Parts List for Model B08SMG-1


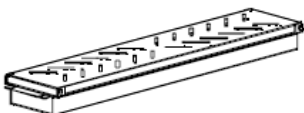
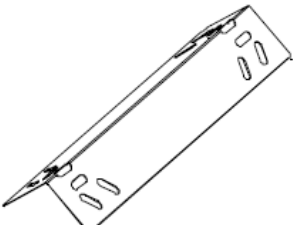

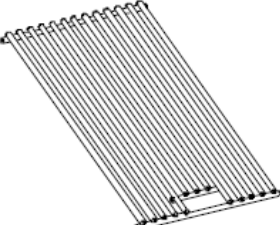


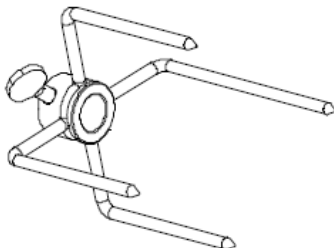
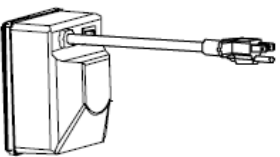
A1 Hood Assembly	B13 Rotisserie Motor Support
A2 Thermometer	B14 Motor
A3 Thermometer Seat	B15 Rotisserie Spit Storage Support Left
A4 Hood Handle	B16 Rotisserie Spit Storage Support Right
A5 Heat Insulator for Hood Handle	B17 Gas Manifold Assembly
A6 Hood Handle Seat – Left	B18 Regulator and Hose
A7 Hood Handle Seat – Right	B19 Rotisserie Spit
B1 Firebox Assembly	B20 Rotisserie Fork
B2 Small Cooking Grate	B21 Rotisserie Counterweight
B3 Large Cooking Grate	B22 Rotisserie Spit Washer
B4 Heat Diffuser	B23 Rotisserie Spit Bushing
B5 Infrared Sear Burner	C1 Cabinet Assembly
B6 “ I” Main Burner	C2 Cabinet Left Door Assembly
B7 Grease Tray	C3 Cylinder Tray Assembly
B8 Control Knob Seat	C4 Cabinet Drawer Assembly
B9 Control Knob	C5 Drawer Handle
B10 Smoker Box Assembly	C6 Magnet Assembly
B11 Warming Rack	
B12 Firebox Rear Shield Panel	

Parts Diagram for Model B08SMG-1




B08SMG-1 Assembly Parts List

Parts List

<p>1. Main Assembly....1PC</p> 	<p>2. Smoker Box Assembly...1PC</p> 	<p>3. Heat Diffusers....4PCS</p> 	<p>4. Warming Rack....1PC</p> 
<p>5. Small Cooking Grate....2PCS</p> 	<p>6. Large Cooking Grate....1PC</p> 	<p>7. Rotisserie Spit...1PC</p> 	<p>8. Rotisserie Fork....2PCS</p> 
<p>9. Motor....1PC</p> 			

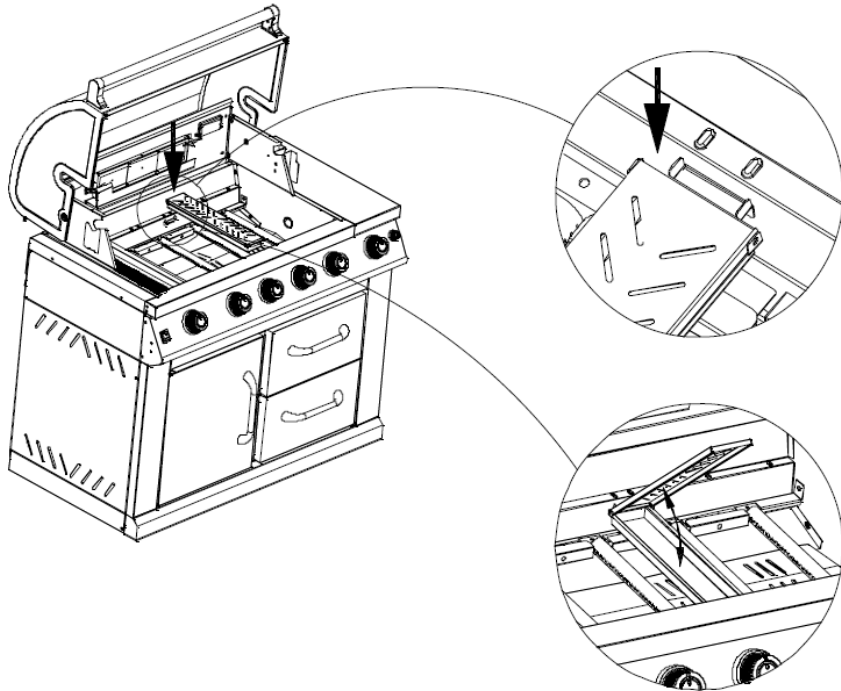
Assembly Hardware List

A		“AA” Size Battery	1 PC			

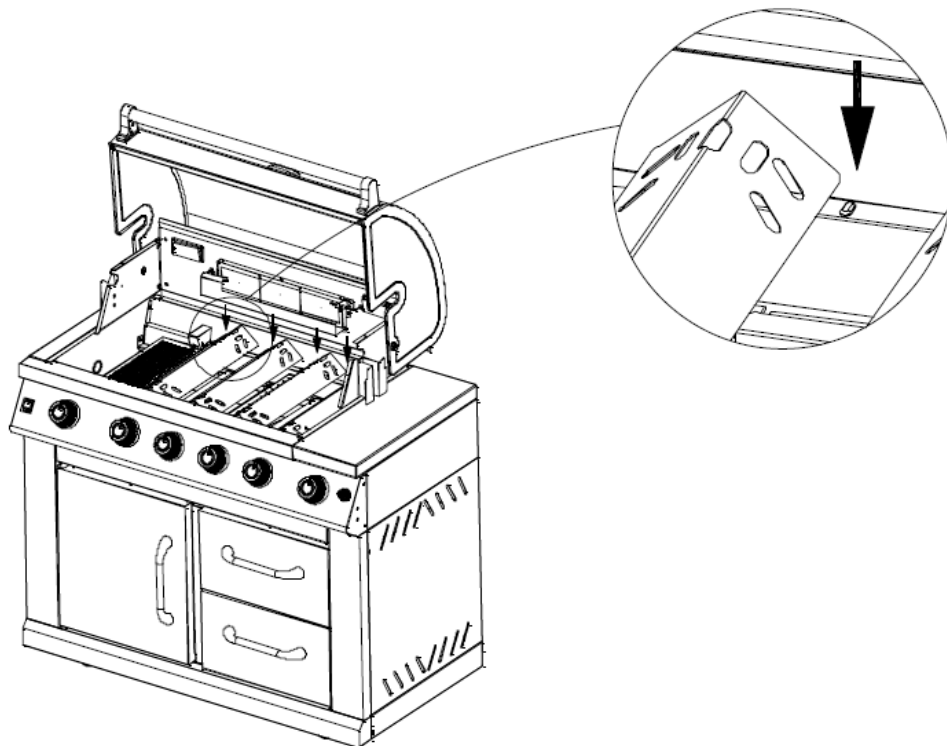
⚠ WARNING

Always wear protective gloves when assembling your grill.

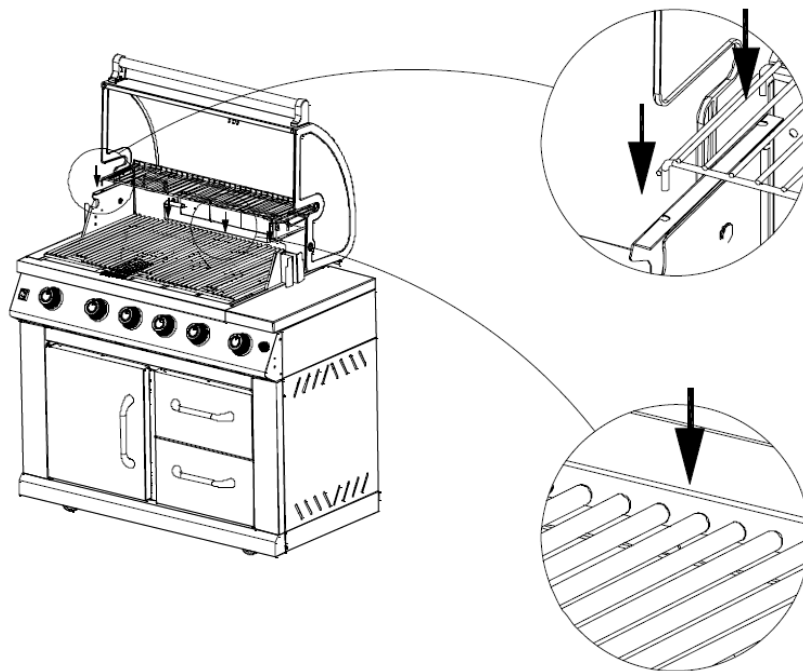
STEP 1 – Insert the Smoker Box into the front and rear panels of the firebox. Ensure it fits into the proper position as shown. **Note: We recommend you store the Smoker Box in a drawer when not in use.**



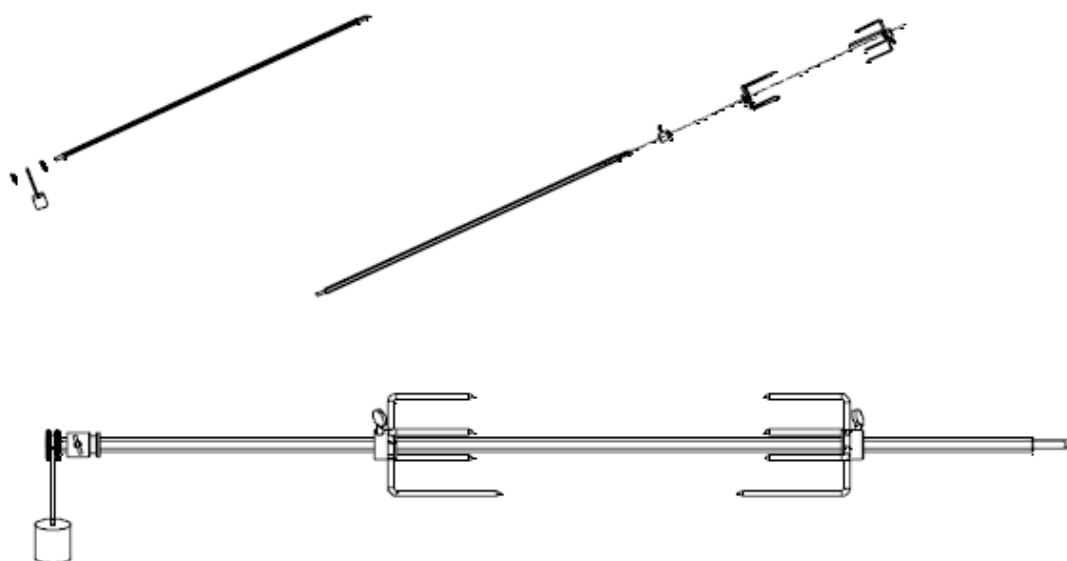
STEP 2 – Insert the 4 Heat Diffusers inside the firebox. The sides of the heat diffusers fit down in-between knobs on the front and back of the firebox as shown.



STEP 3 – Insert the Warming Rack into the upper holes located on both sides of the firebox panels. Be sure the ends of the warming rack fit down into the holes to secure it in place. Insert the 3 Cooking Grates into the firebox. There are 2 small and 1 large cooking grates. They can be inserted in any order.

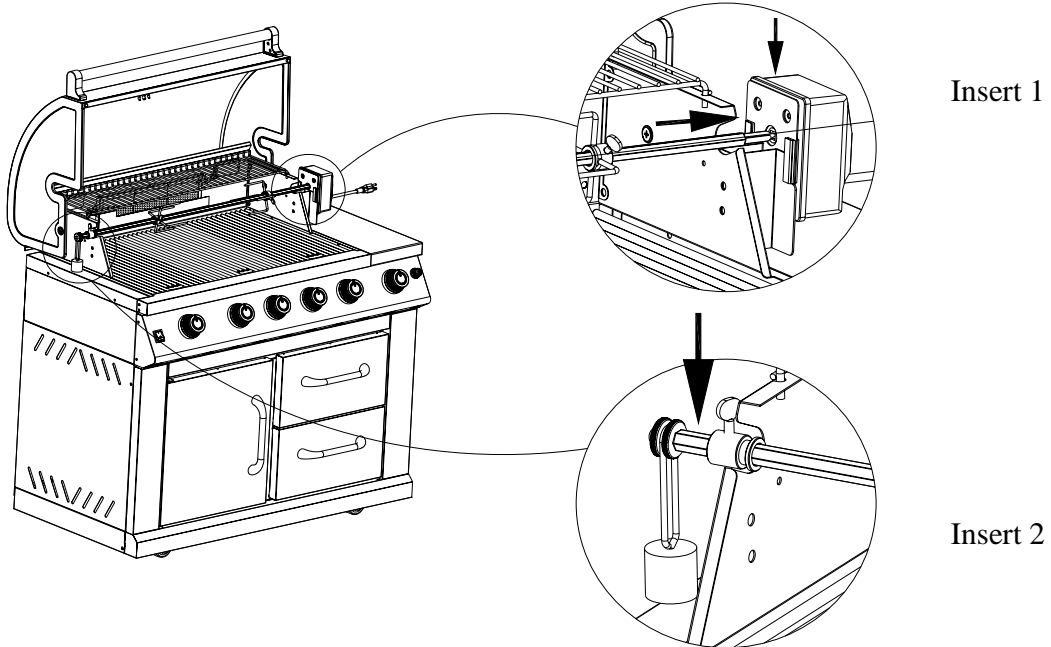


STEP 4 – Assemble the Rotisserie Spit in the following order. Slide one spit washer onto the threaded end of the spit. Then slide on the counterweight, followed by the second spit washer. Tighten the second spit washer to secure the counterweight. Next slide on the spit bushing from the other end of the spit. Finally slide on both meat forks with the forks facing each other. Secure them to the middle of the spit by tightening their thumbscrews. **Note: Use caution as the forks are sharp.**

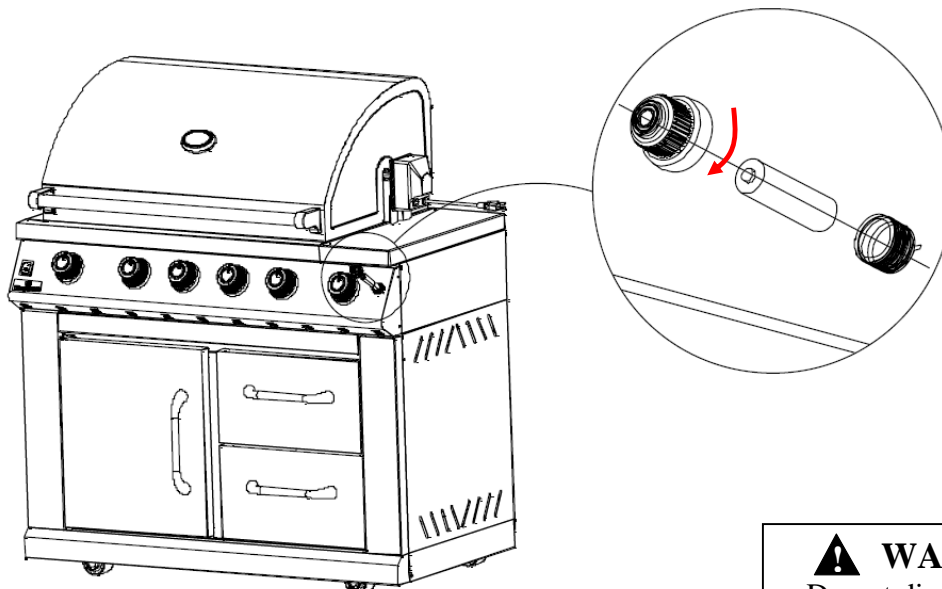


STEP 5 – Slide the Rotisserie Motor into place on the motor support on the right side of the firebox. Slide the Spit Assembly into place by inserting the pointed end into the rotisserie motor (Insert 1) and placing the bushing on its bracket on the left firebox sidewall (Insert 2).

Note: We recommend you store the Motor and Forks in a drawer when not in use. A holder is located on the back of the firebox for Spit storage.



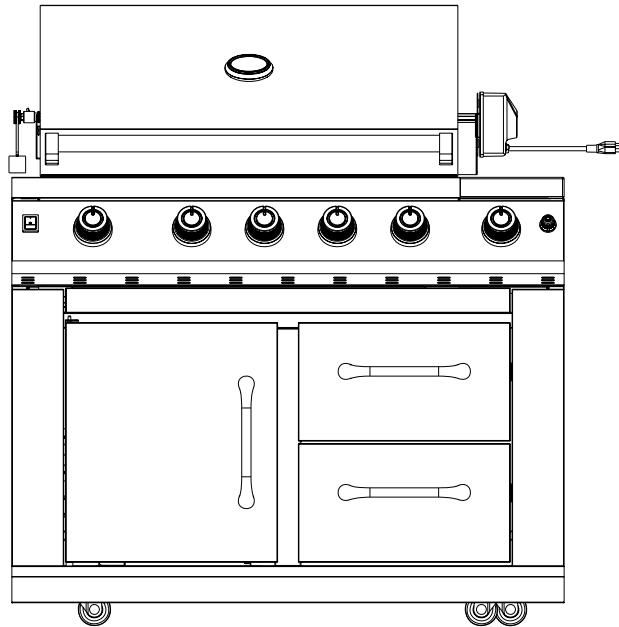
STEP 6 – Unscrew the electronic igniter cap. Place the “AA” Battery into the electronic igniter with the Positive (+) end facing up. Screw the electronic igniter cap back into place on the electronic igniter.



⚠ WARNING
Do not dispose of batteries into fire. Batteries may leak or explode.

STEP 7 – Remove any labels and additional packing material from the grill except CSA Label. Be sure to clean all foam packing material out of all areas.

Congratulations! Your grill is now fully assembled. Please proceed and read the General Information and Operation portion of the Grill Guide before hooking up a gas supply or operating your grill.



General Information and Instructions

Your new Member's Mark Grill Island has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following **FOR YOUR SAFETY**.

OPERATION

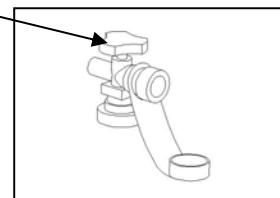
1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the grill unattended or move the grill when in use.
2. Children should never use your gas grill. Keep younger children and pets away when in use.
3. Only use your gas grill outside in a well-ventilated area. Never use indoor in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking. Open the lid and wait 5 minutes before relighting.
6. Do not lean over the grill or touch the edges of the firebox or lid when in use.
7. Turn the burners off, close the lid, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to this grill.
9. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
10. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
11. Do not put a grill cover or other flammable material in the storage area of this grill.
12. Do not use charcoal briquettes, lava rock, or any type of ceramic product in this grill.

LP Gas and Cylinder Information

Your new gas grill operates on LP (Liquid Propane) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten cabbage for your safety.

Your grill uses the newest and safest LP Gas Cylinder.

Triangular Hand Wheel



1. A listed O.P.D. (Overfill Protection Device) must be used. This prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that closes the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. O.C.C.1 Type 1 Quick Connect Valve – provides fast tank hook-ups and requires only to be tightened by hand. Large external threads on the outlet part of the valve distinguish this.

In addition, the LP tank you use with your grill must meet the following requirements

1. Required Measurements: 12-1/2" (317mm) in diameter and 18-1/2" (472mm) in height.
2. 20-pound (9.1kg) propane cylinder.
3. Constructed and marked with U.S. Department of Transportation (D.O.T.) for the US or CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, for Canada.
4. A safety release valve.
5. A means for vapor withdrawal.
6. A collar to protect the tank valve.
7. A bottom ring for mounting.

▲ WARNING

Do not attempt to use a cylinder with any other type of connection device.

LP CYLINDER FILLING AND EXCHANGE

Some areas only allow you to exchange your empty cylinder for a replacement that is already full. Other areas allow you to refill your cylinder. If you are in an area where you can refill your cylinder:

1. Use only a licensed dealer.
2. The dealer must first purge a new cylinder before filling.
3. Never fill a cylinder more than 80% full by weight. Volume will vary by temperature. An empty cylinder weighs approximately 18 pounds (8.2kgs).
4. Be sure the LP dealer checks the cylinder for leaks after filling.
5. Do not release LP gas into the atmosphere, as it can unexpectedly ignite when mixed with air.
6. Contact a LP dealer to remove LP gas from a cylinder.
7. Only exchange your cylinder for one with an O.P.D. feature as shown above.

⚠ WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

⚠ WARNING

1. Never store any extra cylinders under or near your grill.
2. Never fill your cylinder over 80% full by weight. This may cause release of gas from the safety relief valve.
3. If the information in points 1 and 2 above is not followed exactly, a fire causing death or serious injury may occur.

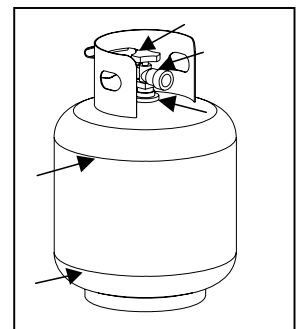
⚠ FOR YOUR SAFTY

1. The gas supply must be turned off at the LP gas supply cylinder when this gas grill is not in use.
2. Storage of this gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

LP CYLINDER LEAK TEST

A leak test should be done each time a cylinder is refilled or exchanged. Do not smoke or use any type of flammable material in the area during this leak test. Do not use an open flame to check for leaks.

1. Test outside in a well ventilated area.
2. Use a paintbrush and a solution of 50% liquid soap and 50% water. Do not use cleaning agents and they can damage the fuel supply parts.
3. Brush liquid onto areas highlighted with arrows.
4. Bubbles indicate a leak.



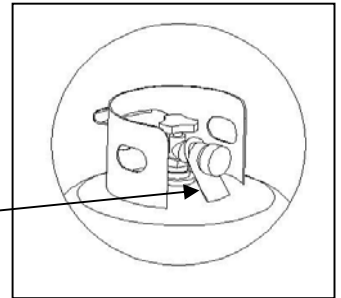
⚠ DANGER

Bubbles indicate a leak. In that case, call your LP dealer or fire department immediately.

TRANSPORTATION AND STORAGE

1. Place a dust cap on the 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.
2. Always transport in an upright position.
3. Do not smoke when transporting your cylinder.
4. Keep cylinders out of direct sunlight and away from sources of heat.

Dust Cap



Regulator and LP Cylinder Connections

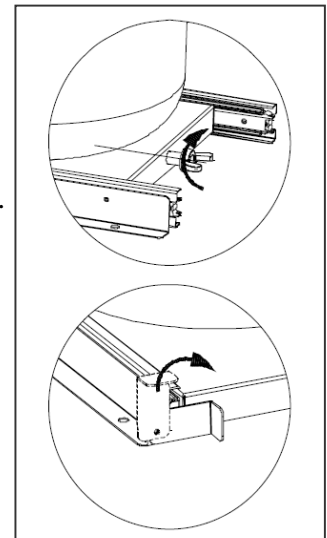
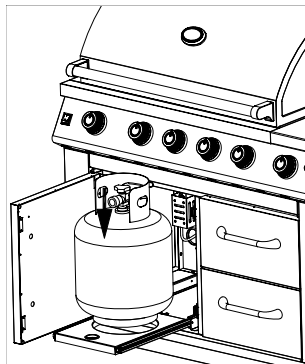
▲ CAUTION

The pressure regulator and hose assembly provided with this gas grill must be used. This regulator is set for an outlet pressure of 11 inches water column. Replacement pressure regulators and hose assemblies must be those specified in the parts list.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

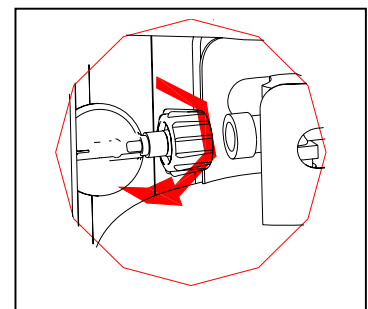
TO PLACE THE CYLINDER INTO THE GRILL CABINET

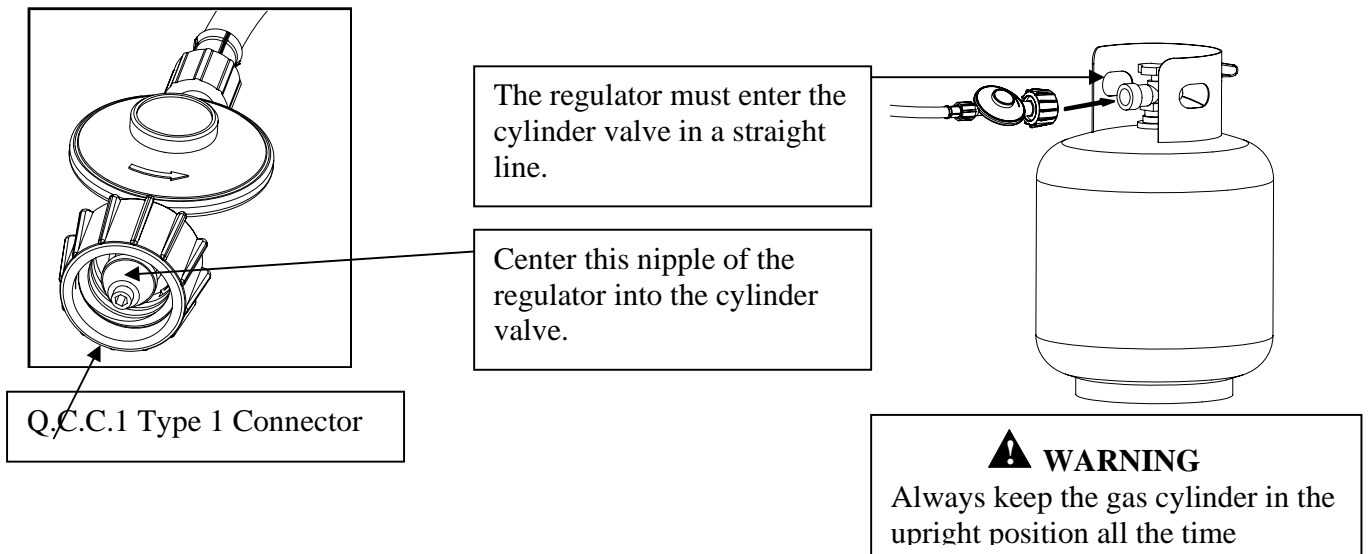
1. Unscrew the screw on the back of the cylinder tray.
2. Place the tank onto the sliding LP cylinder tray.
3. The front of the tank valve should face to the front of the cabinet.
4. Tighten the screw of the back of the cylinder tray to secure the LP cylinder.
5. Lock the LP cylinder tray in place by turning the LP cylinder tray stopper to the right.



TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Place the cylinder into the base cabinet shelf of the grill with the valve facing outward and secure with the cylinder retaining bolt.
3. Be sure all burner controls are turned to the "Off" position.
4. Remove the safety cap from the cylinder valve.
5. Center the nipple of the regulator into the cylinder
6. Turn the black nut clockwise until it stops. **Hand Tighten Only. Do Not Use A Wrench.**





⚠ WARNING

1. Do not connect this grill to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill. Inspect the hose assembly by opening the cabinet door underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
3. Always perform the Leak Test listed below before using your grill for the first time, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this grill to the LP system of a motor home or trailer.

LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

1. Ensure the LP cylinder valve and all burners are “Off”.
2. Ensure the LP cylinder is connected to the regulator.
3. If the information in 1 & 2 is not followed exactly, a fire causing death or serious injury may occur.
4. Mix up a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: cylinder welds, regulator and cylinder connection, gas hose connection to the regulator, gas hose, and the gas hose connection to the gas manifold assembly.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

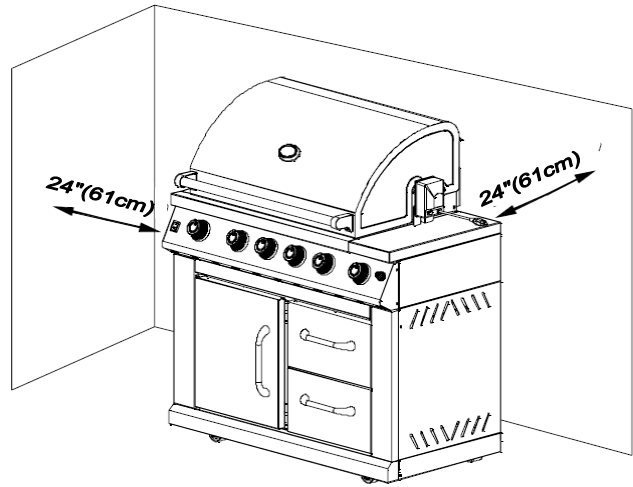
⚠ WARNING

1. **DO NOT USE THE GRILL** if you cannot stop a leak. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

Grill Placement

! FOR YOUR SAFETY!

1. Minimum clearance required from sides and back of unit to adjacent combustible construction is 24 inches (61 cm).
2. Do not locate or use this outdoor cooking gas appliance under overhead combustible surfaces.



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

Do not face the grill directly into the wind

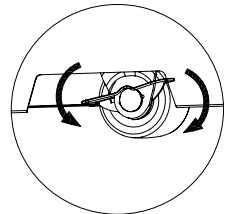
APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for barbecues.

Grill Operations

BEFORE AND AFTER LIGHTING

1. Ensure your grill is located on a level surface.
2. Lock the locking casters by pressing or turning the locking lever on the casters counterclockwise before use. Unlock by turning or pressing the locking lever on the casters clockwise.
3. Keep the gas grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
4. Ensure nothing is obstructing the flow of combustion and ventilation air.
5. Ensure the ventilation openings of the cylinder enclosure are free and clear of debris.
6. Visually check burner flames.

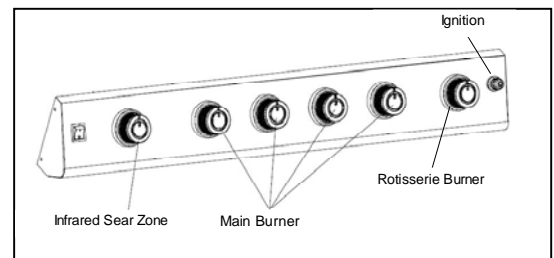


⚠ WARNING

1. Read instructions before lighting.
2. Open lid during lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure

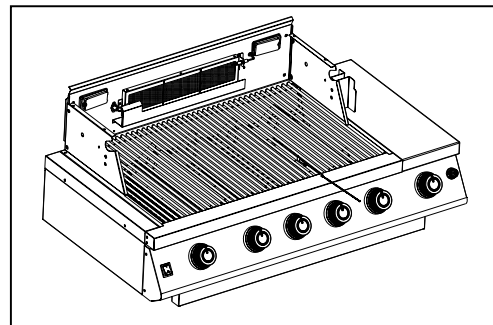
LIGHTING THE MAIN BURNERS WITH PUSH AND TURN IGNITION

1. Open the lid.
2. Ensure all burner control knobs are in the "Off" position.
3. Turn on the LP gas by slowly turning the hand wheel on the cylinder valve.
4. Push in the burner control knob of the burner you wish to light and turn left to "HI". You will hear a click as a spark is sent to the burner. If the burner does not light, then turn back to "Off", and repeat this procedure. Continue this process until the burner lights.
5. Use the Manual directions if it still will not light.
6. When lit, turn the burner control knob to its desired heat setting.



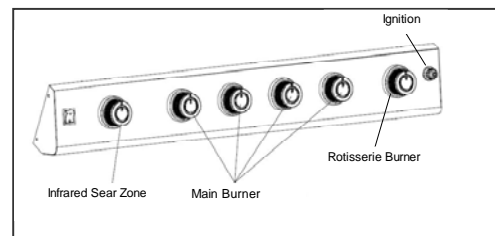
MANUALLY LIGHTING THE MAIN BURNERS WITH THE MATCH HOLDER

1. Open the lid.
2. Ensure all burners are in the “Off” position.
3. Slowly turn on the gas at the LP cylinder valve if it is not already on.
4. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
5. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
6. Press and turn the burner control knob to “HI”. Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.



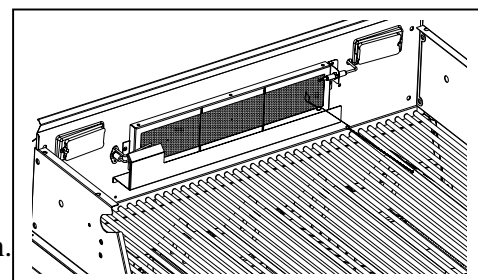
LIGHTING THE SEARING OR ROTISSERIE BURNERS WITH ELECTRONIC IGNITION

1. Open the lid.
2. Ensure the rotisserie burner control knob sear burner control knob are in the “Off” position, when the back burner is lighted as well as any main burners not in use.
3. Slowly turn on the gas at the LP cylinder valve if it is not already on.
4. Push in and turn the appropriate burner control knobs to “HI” and hold in.
5. Depress the electronic ignition button and hold. You should hear a clicking sound, which shows the electronic ignition is working.
6. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
7. For the rotisserie burner, continue to push and hold the burner control knob in for 5 to 7 seconds after the burner lights until the flame sensor begins operating. Letting up on the burner control knob before a high enough temperature has been reached may cause the flame sensor to shut off fuel to the back burner.
8. When lit, turn the burner control knobs to its desired heat setting.



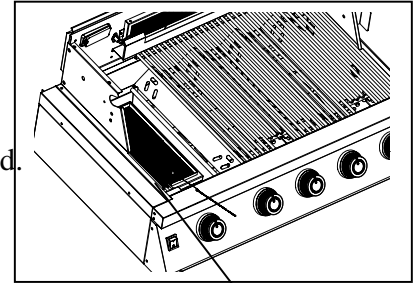
MANUALLY LIGHTING THE SEARING OR ROTISSERIE BURNERS

1. Open the lid.
2. Ensure the rotisserie and the sear burner control knobs are in the “Off” position as well as any main burners not in use.
3. Slowly turn on the gas at the LP cylinder valve if it is not already on.
4. Place a match in the Match Holder. This is located on the cabinet left door of the grill cabinet underneath the left main burner.
5. Strike the match, and place near the top of the burner.
6. Push in and turn the appropriate burner control knob to “HI” and hold in.
7. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and try again.
8. Continue to push and hold the burner control knob in for 5 to 7 seconds after the burner lights until the flame sensor begins operating. Letting up on the burner control knob before a high enough temperature has been reached may cause the flame sensor to shut off fuel to the burner.
9. When lit, turn the burner control knob to its desired heat setting.



OPERATING THE INFRARED SEARING BURNER

Searing food is used in many fine restaurants throughout the country. It can be a challenge though as it cooks at a higher heat. When done correctly, searing will help hold in flavor making food more moist. Personal tastes along with types and thickness of cuts of meat vary so experiment to get the results you desire. In general, follow the hints below.



Searing Burner

1. Searing should always be done at the beginning of cooking.
2. Turn on the infrared sear burner and preheat the grill for about 5 minutes. The infrared sear burner should always be used on the Hi setting to sear food.
3. Infrared sear burners produce very hot and concentrated heat. Therefore, we recommend searing each side of your food for no longer than 1 to 2 minutes at a time to avoid charring and flare-ups.
4. You can rotate food 90 degrees to obtain cross searing marks.
5. While infrared sear burners will vaporize most grease and drippings, it is a good idea to control flare-ups by trimming excess fat and repositioning meat during cooking.
6. Remove food from the infrared sear burner immediately after searing. Cook on the main burner sections to your desired preference.

⚠ WARNING

Never use water to control flare-ups when using an infrared sear burner. Water will crack the hot porcelain on the burner and damage your burner.

TURNING OFF YOUR GRILL

1. Turn all burner control knobs to the “Off” position.
2. Turn off the gas supply at the LP tank by turning the valve clockwise.

Cleaning and Maintaining Your Grill

⚠ WARNING

1. Do not clean any part of your barbecue grill in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your grill regularly to prohibit grease build-ups and avoid a grease fire or excessive flare-ups.
5. Always wear protective gloves when cleaning your grill.

STAINLESS STEEL SURFACES AND OTHER EXTERIOR SURFACES— wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry. The stainless steel used in the construction of your grill is commercial grade. There are many specific stainless steel cleaners available. Follow the manufacturer’s directions. Always polish in the direction of the lines. Do not allow dirt and grease to accumulate. Do not use steel wool, as it will scratch the surface.

In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so that they do not come in contact with your gas grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your Gas Grill. These include, but are not limited to, Pool Chemicals (chlorine and bromine), Lawn Fertilizer, Ice Melting Salts, Sea or Salt Water, Urine, Bird Droppings, and Tree Sap.

COOKING GRATES, WARMING RACK, AND HEAT DIFFUSERS – use a stiff brass brush. Wash with warm water and mild dish soap as needed, rinse, and dry.

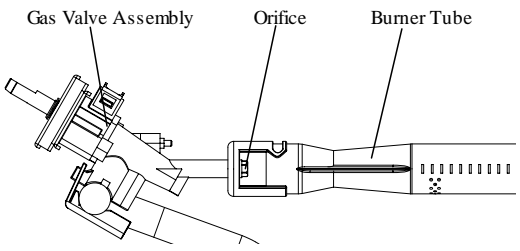
GREASE TRAY – check after each use. Remove and empty the Tray when half full. This can be washed with warm water and mild dish soap.

ELECTRONIC IGNITER – visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

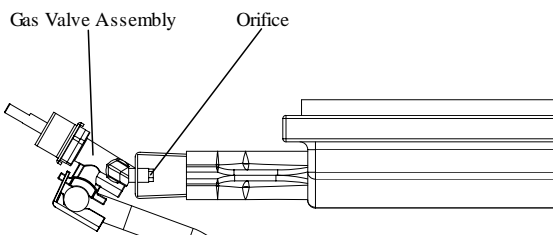
BURNERS – we recommend you clean your burners at least twice a year, or before use if the grill has not been used in over one month.

⚠ 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



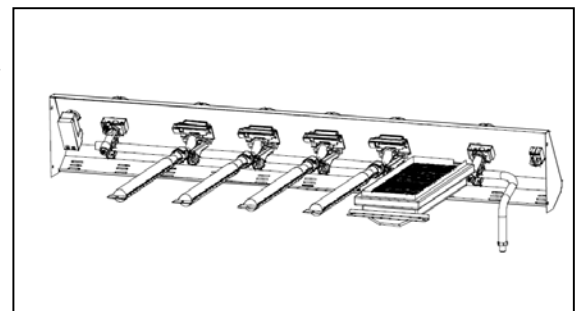
Searing Burner

⚠ WARNING

Small insects, such as spiders, are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill not heating evenly, not reaching temperature, or burners not igniting. In cases with severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can cause damage to your grill and/or personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF LP GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the grill to cool, and then clean all burners. Your grill may be stored indoors only if the LP cylinder is disconnected and removed from the appliance.

CLEANING THE MAIN BURNERS

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the cooking grates, heat diffusers, and grease tray.
3. Remove the Phillips Head screws located at the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
6. Brush the outer surface of the burner.



7. Ensure all ports (holes) are free of all debris
8. Inspect the burner. Replace if any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure to the right.

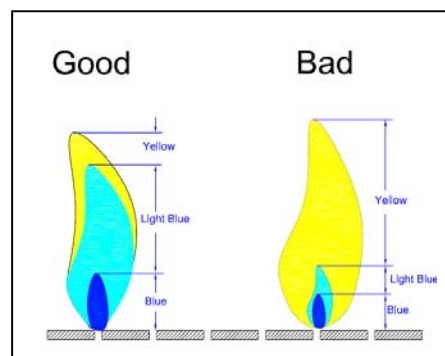
⚠ WARNING
 Properly locating the burner with respect to the orifice is vital for safety

10. Secure the back of the burners to the firebox with the Phillips Head screws.
11. Replace the grease tray, heat diffusers, and cooking grates.
12. Perform a Leak Test described earlier in this guide.

Note: The searing burner does not need cleaning.

BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame as food deposits, oils, and fats can build up



ALWAYS

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

ELECTRONIC IGNITION MAINTENANCE

Your grill is equipped with electronic ignition for the back and side burners. It's powered by one "AA" size battery. Replace the battery when necessary. Unscrew the igniter top. Place the new battery into the igniter with the positive (+) end of the battery facing up. Screw the igniter top back into place.

GRILL STORAGE

1. Clean your grill before storage.
2. Storage of a gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cover the grill.
4. Perform a Leak Test before use after storage.

Grilling With Your New Grill

Welcome to the world of grilling. Whether you're already an established griller, or just starting out, your new grill should bring you much enjoyment and satisfaction, Not to mention some phenomenal meals. We encourage you to experiment to find your own favorite recipes.

The control panel is labeled "HI", "LO", and "OFF" for each burner control knob. Simply push in on the temperature control knobs and turn to the desired heat setting. A thermometer is placed in the hood so that you can see the cooking temperature inside the grill.

The heat diffusers are designed to help evenly distribute heat throughout the grill. They are also designed to catch and smoke the right amount of drippings, adding more flavors to your meal.

DIRECT VS. INDIRECT COOKING

Food cooked on the grill is either done using direct or indirect cooking. Direct cooking is when the food is cooked directly over the heat. Food is placed in-between the burners for indirect cooking.

DIRECT – used for preheating and searing

Use Direct cooking to sear meats. This helps to keep food moist by locking in juices. Some food, such as steak, is first seared using Direct cooking, and then finished cooking using the Indirect method. This is generally used for quicker cooking foods. Preheat the grill to 500°F (260°C). You can shut off one or more burners if you do not need to use the entire grilling surface once you reach over 500°F (260°C). You can also use a medium high heat of 400°F or more by turning the burners down slightly. Place the food directly over the heat source. Remain vigilant when grilling using this method, as it's easy to overcook.

INDIRECT – how most food is cooked on a gas grill

Indirect cooking is used for foods that take longer to cook, including large cuts of meat such as roasts. It's also used for cooking more delicate food that can dry out quickly such as fish and poultry, for fattier foods to reduce flare-ups, and when grilling using a roasting pan or aluminum foil. Preheat the grill to 500°F(260°C). Then turn some burners off, and others to medium or low depending on the temperature you want to maintain. Generally, turn the center burner off for a 3-burner model and the 2 inside burners off on a 4-burner model. Grills with more than 4 burners will vary depending on what you are cooking. Generally, you want to keep the temperature around 350°F. Do not place the food directly over any burners when using this grilling method.

USING THE ROTISSERIE

This grill comes with a Rotisserie. The Rotisserie Motor must be grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.

ELECTRICAL GROUNDING INSTRUCTIONS

This appliance is equipped with a three-prong grounded plug for your protection. It should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

WARNING

1. Do not operate your Rotisserie Motor in the rain, or expose it to moisture. Store it in a dry place when not in use.
2. Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
3. Use caution when handling the spit rod and meat forks, as their ends are sharp. Use insulated protective mitts or potholders as rotisserie parts and food become hot during use.
4. Keep out of reach of children.
5. Do not operate with a damaged cord or plug.
6. Turn motor switch to “OFF” before removing from outlet.
7. Unplug the rotisserie motor when not in use.
8. Do not use the main burners or side burner when using the rotisserie.

OPERATING THE ROTISSERIE

1. Install the rotisserie motor onto the mounting bracket.
2. Slide the counterweight on the spit rod between 2 washers next to the handle, followed by the bushing. Then slide one meat fork on with the tongs pointing towards the tip of the spit. See Step 5 in the Assembly Instructions.
3. Skewer the meat onto the spit rod, and slide to the center. You want to balance the weight as evenly as possible.
4. Slide on the second meat fork with the prongs facing the meat.
5. Center the meat and slide both meat forks into the meat. Tighten the setscrews on the forks.
6. Check the balance of the food on the spit by rotating it loosely in your hands. The spit rod should rotate evenly with little effort. Adjust the food on the spit to balance as necessary.
7. Place the spit into the motor and support bracket. Be sure the bushing rests on the support bracket. Note that you will need to remove the warming rack and possibly the grates depending on the size of the food you are cooking.
8. Plug in the rotisserie motor, and turn “On”. Ensure the spit is rotating freely and evenly. Adjust the meat and counterweight as necessary. Turn “Off” once balanced.
9. Place a pan under the food to catch the drippings from rotisserie cooking. Do not allow the drippings to fall down into the firebox. Again, it may be necessary to remove the cooking grates.
10. Open the hood and light the back burner following the instructions earlier in this Grill Guide.
DO NOT USE ANY OF THE MAIN BURNERS WHEN USING THE BACK BURNER.
11. Close the hood and adjust the burner control knob for the back burner to the setting you prefer.
12. Turn the motor “Off” when opening the hood to inspect the meat or when done before removing the spit

ELECTRICAL EQUIPMENT INSTRUCTIONS

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. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
7. Never remove the grounding plug or use with an adapter of 2 prongs;
8. 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.

HELPFUL HINT

Erratic noises from the motor are a signal of what could be an unbalanced spit rod. This could cause severe damage to the motor and gears. Follow the instructions above to better balance your spit.

USING THE SMOKER BOX

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips or pellets available for use in smoking grilled foods. Fill the Smoker Box with the desired chips following the manufacturer's directions for use. Insert the Smoker Box into the grill before starting to grill. Dried herbs and spices may also be added to produce different flavors.

GRILL LIGHTS

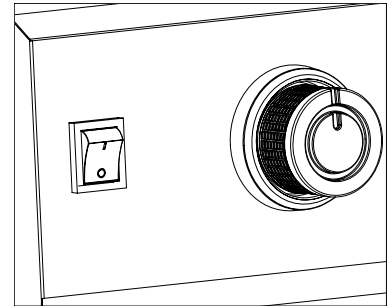
Light Operation Instruction

1. Make sure light's power switch on the control panel is in the "OFF" position.
2. Connect power plug to properly grounded outlet.
3. Turn the light's power switch to "ON".



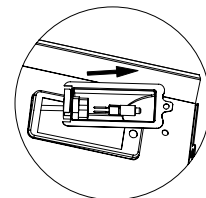
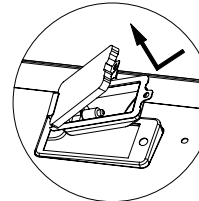
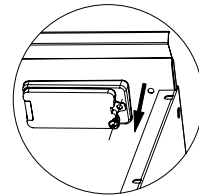
WARNING

Keep any electrical supply cord away from any heated surface.



Bulb Replacement

1. Make sure the light's power switch on the control panel is in the "OFF" position and power plug is disconnected from outlet.
2. Use a screwdriver to loosen the screw securing the light.
3. Take out the light from the back panel of firebox, then open the glass cover.
4. Pull out the light bulb and replace with a new bulb.
5. Reverse the instruction from steps 4-1 for installation.



Cleaning Method

Follow steps 1-4 above for glass cover removal. Use a damp towel to clean the surface of glass cover. Make sure the glass cover is completely dry before re-installing.

WARNING

Make sure the light switch is in the "OFF" position and power plug is disconnected from power outlet prior to cleaning the glass cover.

WARNING

The light's glass cover should not be in contact with water or any other liquid when it's warm. A sudden change of temperature may cause cracks on the glass cover.

HELPFUL HINT

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.

KNOWING WHEN THE FOOD IS DONE

We strongly recommend using a meat thermometer. Food cooked on a grill can brown very fast on the outside, well before it's cooked on the inside. Many factors can influence cooking times, including wind, outdoor temperatures, and altitude. Therefore, it's best to use a meat thermometer to ensure your food has cooked long enough. Check with your specific recipe, but for general guidelines:

1. Hamburgers, sausages, and all ground meat should reach 160°F (71°C).
2. Beef should reach 145°F (63°C) for medium rare
3. Veal should reach 160°F (71°C) for medium and lamb should reach 145°F (63°C) for medium rare.
4. Pork should reach 160°F (71°C).
5. Poultry should reach 180°F(82°C), or 170°F(77°C) for boneless pieces.

GRILLING TIPS AND TRICKS

1. Always “Preheat” your grill before cooking. Light all main burners, turn to “HI”, and close the lid until the thermometer reads over 500°F (260°C), which should be 5 to 10 minutes. Then adjust the burner control knobs to the proper temperature. Note that no preheating is necessary for the side burner.
2. The thermometer measures the temperature at the top of the lid. The temperature down by the cooking grates is generally somewhat warmer.
3. Mother Nature can impact your grilling times. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from much wind.
4. Trim away any excess fat from meat to reduce flare-ups.
5. Keep similar size portions together so that they cook more evenly.
6. Generally speaking, the more food on the grill, the longer the cooking time.
7. Be aware when using the Direct cooking method, as food can easily become overcooked, burned, or dry out. Food may require more turning, or sometimes, may need to be moved off the flame.
8. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
9. If a major flare-up, or too many flare-ups occur, turn off the gas, move the food away from the flare-up, and close the hood. Restart the grill once the flare-up has died down.
10. Turn foods infrequently. Generally, only turn a steak once during cooking.
11. Use tongs rather than a fork when turning the food on the grill. Less juice will be lost that way.
12. Know your sauce and when to apply. Oil and vinegar based sauces can be brushed on any time. Sugar based sauces like barbecue sauce should be applied during the last few minutes of cooking.
13. A timer can help you keep from over-cooking the food.
14. Use insulated protective mitts or potholders when working around a grill in operation.
15. Use a small amount of cooking oil on the cooking grates before heating to reduce foods sticking on the grates.

FOOD SAFETY

1. Always use safe food handling and preparation when using this grill.
2. Wash all poultry, seafood, and vegetables before cooking.
3. Use separate platters, plates, and utensils for uncooked and cooked foods.
4. Leave all meat, poultry, and seafood in the refrigerator until ready to cook.
5. Use a meat thermometer to ensure foods are adequately cooked.

Trouble Shooting Guide

BURNER WILL NOT LIGHT

- 1.) Gas supply is turned off. Turn on gas at LP cylinder.
- 2.) Out of propane. Check to be sure you still have propane in your tank.
- 3.) Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.
- 4.) Crimped fuel supply hose. Inspect and straighten.
- 5.) Regulator failure or damaged hose. Order replacement part and replace.
- 6.) Make sure you can hear the electronic igniter clicking. If not, replace the battery with an "AA" size. Inspect the electrode to be sure it's not coated in grease or dirt. If so, clean with rubbing alcohol. Check the distance from the electrode tip to the burner. The tip of the electrode should be 1/8" to 1/4" from the main burner and 1/8" to 3/16" from the side burner. Adjust if necessary. Inspect the electrodes to be sure they are not cracked or broken. If so, order replacement parts and replace.
- 7.) Blockage in the gas system. Inspect the burners to be sure insects, spider webs, etc do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.

IRREGULAR FLAME OR YELLOW FLAME

- 1.) New burner may have residual oil, which will burn off.
- 2.) Tubes in burners are blocked. Remove and clean.
- 3.) Burners have a high grease or dirt build-up. Remove and clean.
- 4.) Burners are not aligned properly with the valves. Inspect under the control panel.

SUDDEN DROP IN GAS PRESSURE OR FLAMES BLOW OUT

- 1.) Out of gas. Check to be sure you still have propane in your tank.
- 2.) Your excessive fuel flow valve has tripped, thereby reducing the flow of gas. Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and leak test. Slowly turn on LP tank and relight grill. Other ways the flow limiting device can be activated include
 - a. A ruptured gas hose. Inspect, perform a leak test, and replace as necessary.
 - b. Opening the control knobs before turning on the LP gas at the cylinder. Turn on the gas at the LP cylinder first before turning on a control knob to light.
 - c. Improper purging of cylinder before it was filled. See your LP gas dealer.
- 3.) Wind could be blowing out your burners. Turn front of grill to face wind or move out of the wind.

EXCESSIVE FLARE-UPS

- 1.) Heat diffusers, inside of grill, grates, and burners need to be cleaned.
- 2.) Grease tray needs to be cleaned and emptied.
- 3.) Using too high of heat to cook. Reduce control knob setting.
- 4.) Direct cooking method will produce more flare-ups than indirect. If using direct method, try using indirect.

FIRE BEHIND CONTROL PANEL

Immediately shut off cylinder valve and allow grill to cool.

- 1.) Check burners for obstructions and clean.
- 2.) Inspect under the control panel to be sure the burners are aligned properly with the valves.
- 3.) Gas is leaking from a faulty connection or damaged hose. Perform a leak test and inspect for leaks. Tighten or replace parts as necessary.

Frequently Asked Questions

Can I convert my gas grill from one fuel source to another?

No. Your gas grill is manufactured to specific standards developed by CSA and ANSI for your safety and grilling performance for either LP or Natural Gas. We do not offer conversion kits nor do we recommend you change the fuel type.

What is the difference between 304 commercial series stainless steel and others?

304 series stainless steel is also called 18/8, which means that it contains 18% chromium and 8% nickel. The chromium gives the stainless steel its color and its corrosion resistant properties on the surface. The nickel, which is what differentiates 304 series stainless steel, hardens the surface for additional protection. Some manufacturers use a 430 series stainless steel, which is 18/0. It contains less than 1% nickel. Therefore, it provides less corrosion protection and rust resistance. Our grills use only 304 series stainless steel. 304 series stainless steel is not magnetic, where 430 series stainless steel is.

How are your grills tested?

Our grills are tested and certified by CSA, a leading worldwide independent testing center, to meet or exceed various CSA and ANSI standards along with various performance standards. The burners and gas line in each grill are also individually tested when each grill comes off the assembly line just prior to packaging. Each burner is ignited for this test.

What is the humming noise I sometimes here coming from my regulator?

The humming sound you can hear is just gas flowing through the regulator. There is no need to be concerned with a low volume of noise.

My grill has a low flame on some burners, or some burners will not light at all. What can cause this?

This can be caused by the regulator's flow limiting device, which is generated by a sudden change in pressure. Opening the tank valve too quickly can cause this. In this case, close the LP tank valve and disconnect from the regulator. Let it stand for 10 minutes. Reconnect the regulator to the LP tank. Open the grill lid. Slowly open the LP tank valve. Follow the burner lighting procedures and light the burner furthest from the LP tank. Continue to light the other burners as you move towards the LP tank.

Can I use ceramic plates, briquettes of any kind, or lava rocks?

No. Your grill is designed for use only with the heat diffusers. Grease drips down on to the diffusers and is burned, creating steam and additional flavor.