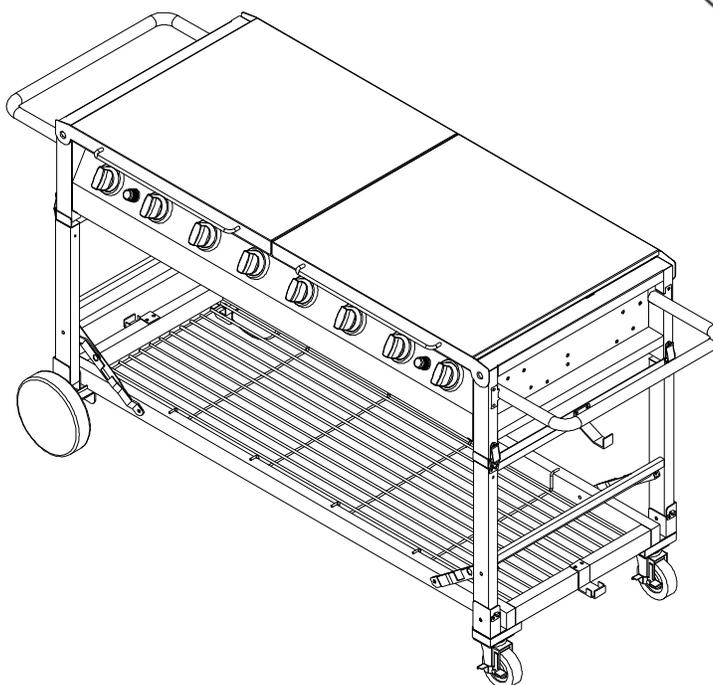




OPERATOR'S MANUAL

Liquid Propane Gas (LPG) Grill
Model CGE06ALP



Grill Information Center:

Call us first if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call before returning to the store.

1-800-761-5456

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

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliance.



WARNING



Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

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)

Manual # P80170001A - Date: 2006/01/17

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WARNING



Y 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.

Y THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

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

- LPG grill 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 extremely hazardous and will void the warranty.
- **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.
- 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: 1-800-761-5456 for a authorized replacement hose.

Grand Hall Limited Warranty

Grand Hall 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)
Stainless Steel Parts and Tube Burners – 5 years no rust through
Cooking Grids – 3 years no rust through
Savor Plates® – 2 years no rust through

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register your grill online at www.grandhall.com. Save your receipt in case if required as proof of purchase.

This Limited warranty is limited to repair or replacement of parts, at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts or repairs. If you are required to return defective parts, transportation 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 are responsible for shipping charges of such 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.

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 returns will be accepted without prior authorization from Grand Hall. Authorization for return may be obtained by calling 1-800-761-5456. 8 am – 4:30 pm CST, Monday through Friday.

Warranty Restrictions

- 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.
- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

Grand Hall Enterprise Co., Ltd.
9th Fl., No.298, Rueiguang Rd., Neihu,
Taipei, Taiwan (114)

Pre-Assembly Instructions For Your Safety



WARNING



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

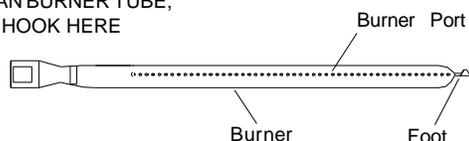
To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screw from the rear of each 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.



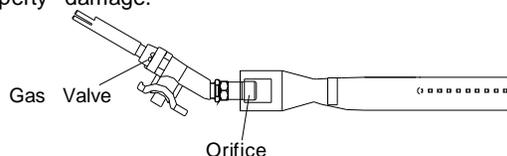
TO CLEAN BURNER TUBE,
INSERT HOOK HERE

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.



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.

Leaking gas may cause a fire or explosion which could result in property damage, personal injury or death.

To expedite the assembly process follow these general guidelines:

- Tools Required for Assembly** include:
 - protective work gloves
 - protective eyewear
 - Phillips Head Screwdriver
- You will need assistance from another person to handle the grill head and other large, heavy parts.
- Open Lid of shipping carton and remove top sheet of cardboard and / or packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
- You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the grill head Lid and remove the components packed inside, making it easier to lift.
- 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**
- NOTE:** This gas grill is designed to be used with two 20lb LP Gas tanks (not included) for 8 burner operation. A tank placed on the right will operate the four right-side burners. A tank placed on the left will operate the four left-side burners.

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*, or the *Natural Gas and Propane Installation Code, CSA B149.1*, as applicable, including:

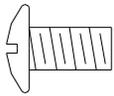
1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff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

Hardware Pack Parts List for Model CGE06ALP

The following table illustrates a breakdown of the hardware pack. It highlights what parts are used in the various stages of assembly.

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06024001A	Hardware Pack	1	For use in assembly
S112G04061	Phillips Head Screw 1/4"x3/8"	4	Installs Tank Holders on the Cart Frame
S112G04081	Phillips Head Screw 1/4"x1/2"	8	Installs Casters on the Cart Frame
S112G04081	Phillips Head Screw 1/4"x1/2"	8	Secures Cart Bracket onto the Cart Frame
S372G06111	Lock nut 3/8"	2	Secures 8" Wheels onto the Cart Frame
S411G06081	Spring Washer 3/8"	2	
S211G06531	Wheel Bolt 3/8"x5-5/16"	2	
S112G03061	Phillips Head Screw 3/16"x3/8"	4	Installs Lid Handles to Lids
S112G04081	Phillips Head Screw 1/4"x1/2"	12	Install Cart Handles on the Left and Right Bowl Support Bracket

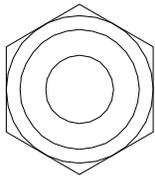
Hardware Pack Diagram for Model CGE06ALP



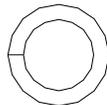
Phillips Head Screw 1/4"x1/2"
QTY. 28
Part # S112G04081



Wheel Bolt 3/8"x5-5/16"
QTY. 2
Part # S211G06531
Scale 1:2



Lock Nut 3/8"
QTY. 2
Part # S372G06111



Spring Washer 3/8"
QTY. 2
Part # S411G06081



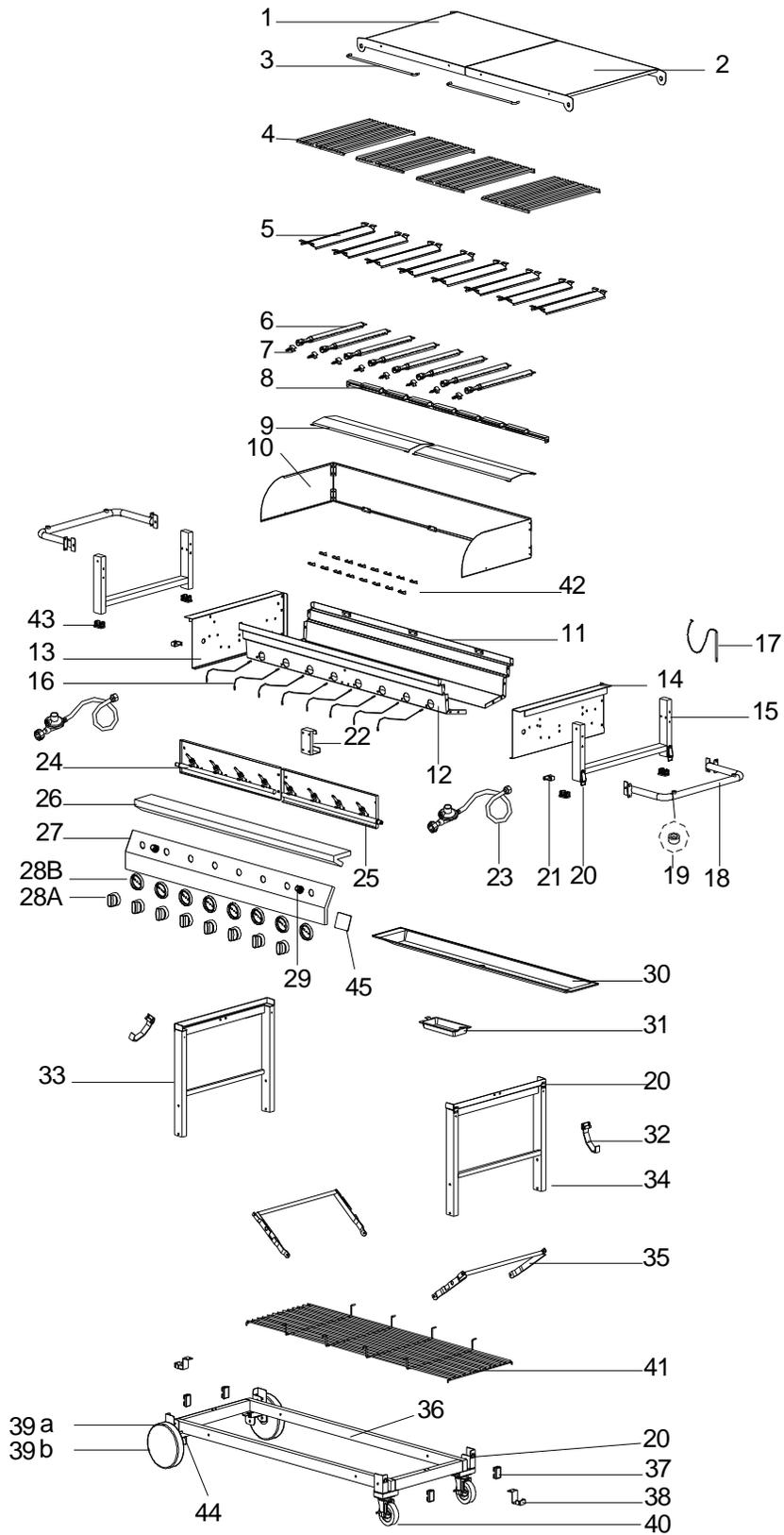
Phillips Head Screw 1/4"x3/8"
QTY. 4
Part # S112G04061



Phillips Head Screw 3/16"x3/8"
QTY. 4
Part # S112G03061

* Two Batteries/AA included in the Hardware Pack.

Parts Diagram for Model CGE06ALP



Parts List for Model CGE06ALP

KEY	PART DESCRIPTION	PART #	QTY
1	Lid, Left	P00127046A	1
2	Lid, Right	P00128046A	1
3	Lid Handle	P00203016B	2
4	Cooking Grid	P01612002B	4
5	Savor Plate®	P01708018B	8
6	Burner	P02008023A	8
7	Gas Collector Box with Electrode	P02609002B	8
8	Burner Bracket	P02216015A	1
9	Grease Tray Heat Shield	P06904044C	2
10	Wind Shield Assembly	Y0480003	1
11	Bowl Panel, Rear	P0072561EC	1
12	Bowl Panel, Front	P0073861EC	1
13	Bowl Panel, Left	P0072061EC	1
14	Bowl Panel, Right	P0072161EC	1
15	Bowl Support Bracket	P01303015B	2
16	Electric Wire Set	P02615022A	1
17	Lighting Stick	P05507031E	1
18	Cart Handle	P00205078B	2
19	Protective Pad	P05518010I	4
20	Latch Assembly	P05517002L	8
21	Hose Bracket	P05341002E	2
22	Gas Valve/Manifold Assembly Bracket	P03324002H	1
23	Regulator with Hose/Two Stage (LPG)	P03624003A	2
24	Gas Valve / Manifold Assembly, Left	Y0060314	1
25	Gas Valve / Manifold Assembly, Right	Y0060315	1
26	Control Panel , Upper	P02911553S	1
27	Control Panel , Lower	P02911561S	1
28a	Control Knob	P03429012J	8
28b	Control Knob Seat	P03415054A	8
29	Electric Ignitor, 4-port	P02502164C	2
30	Grease Tray	P02717163C	1
31	Grease Receptacle	P02701267C	1
32	Tank Hook	P04005007A	2
33	Cart Leg, Left	P00904004B	1
34	Cart Leg, Right	P00905004B	1
35	Cart Frame Bracket	P03339001C	2
36	Cart Frame	P03335003C	1
37	Cart Seat	P04518001A	4
38	Tank Holder	P04008007A	2
39a	Wheel, 8 in.	P05103014A	2
39b	Wheel Hub Cap	P05113011E	2
40	Caster, 4 in., with Brake	P05120002D	2
41	Cart Bottom Shelf	P03340001C	1
42	Savor Plate® Bracket	P03328015A	16
43	End Cap	P04522001A	4
44	Cart Bracket	P05327025A	2

Parts List for Model CGE06ALP

KEY	PART DESCRIPTION	PART #	QTY
45	Name Plate	P00407010D	1
	Cover	P07002046B	1
	Operator's Manual	P80170001A	1
	Hardware Pack	P06024001A	1

For the repair or replacement parts you need call our Grill Information Center at **1-800-761-5456**. To obtain the correct replacement parts for your gas grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

Important: Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

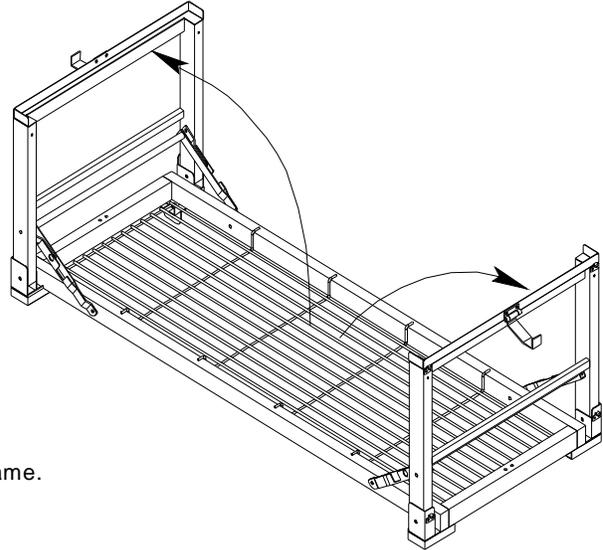
Assembly Instructions

1

Assemble Cart

- With an assistant, lift Cart out of shipping carton and place it on the cardboard work surface.
- Unfold the Cart Legs and straighten the Cart Frame Bracket until a click sound is heard.

CAUTION: Do not stand, lean or apply pressure to the Cart Frame Bracket once assembled.



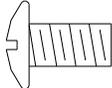
2

Install Tank Holders, Casters and Wheels

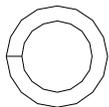
- Install Tank Holders to each side of Cart Frame. (Tighten securely using 4 Phillips Head Screws 1/4"x3/8").
- Install Casters to each side Right Cart Leg. (Tighten securely using 8 Phillips Head Screws)
- Install Cart Brackets to each side Left Cart Leg using 4 Phillips Head Screws 1/4"x1/2" and attach 8" Wheels using 2 Wheel Bolts 3/8"x5-1/8", 2 Spring Washers and 2 Flange nuts and tighten securely.



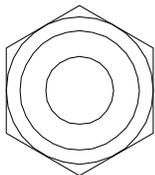
Phillips Head Screw 1/4"x3/8"
QTY. 4
Part # S112G04061



Phillips Head Screw 1/4"x1/2"
QTY. 16
Part # S112G04081



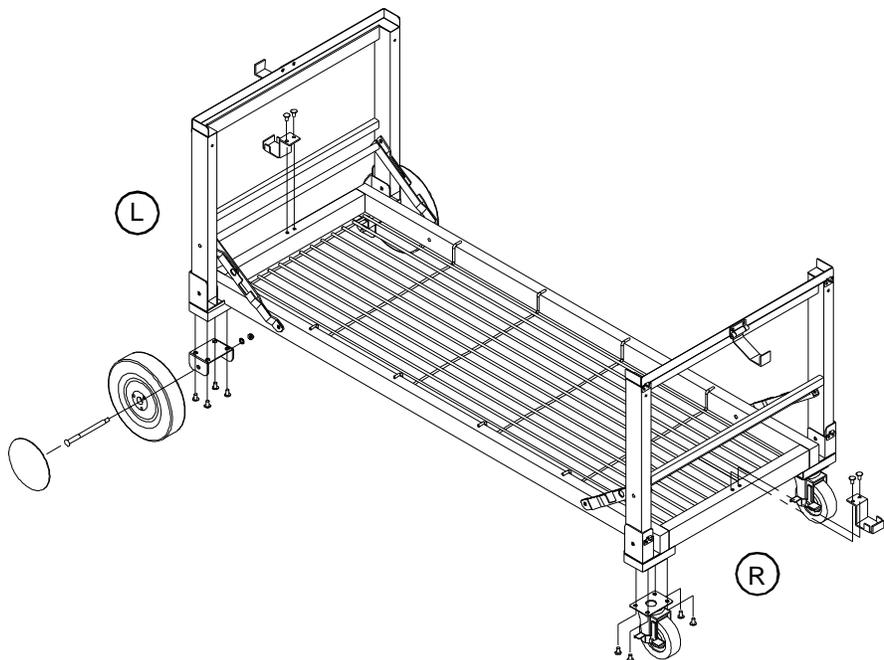
Spring Washer 3/8"
QTY. 2
Part # S411G06081



Lock Nut 3/8"
QTY. 2
Part # S372G06111



Wheel Bolt 3/8"x5-5/16"
QTY. 2
Part # S211G06531
Scale 1:2



Casters Installation Code

The installation shall be made with a connector that complies with the Standard for *Connectors for Movable Gas Appliances*, ANSI Z21.69-CSA6.16.

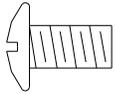
3

Install Handles

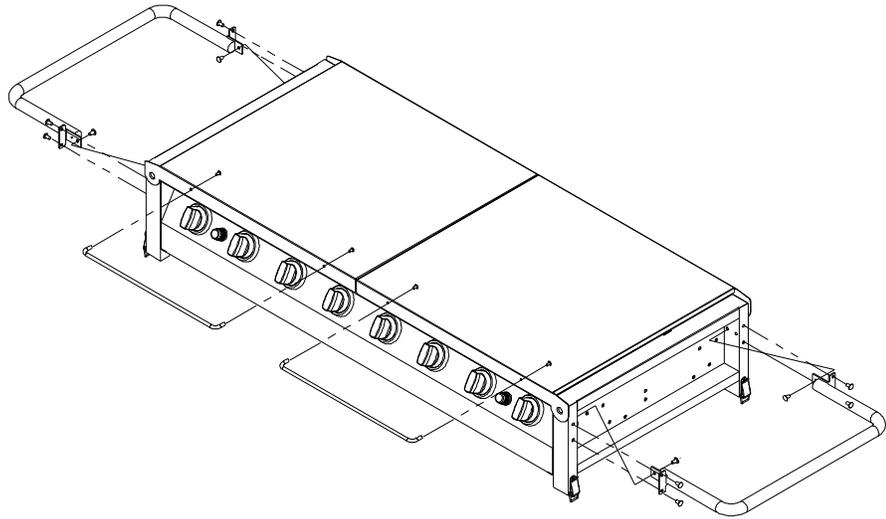
- Install Lid Handles to Left and Right Lid.
(Tighten securely using 4 Phillips Head Screws 3/16"x3/8")
- Install Cart Handles to each Bowl Support Bracket.
(Tighten securely using 12 Phillips Head Screws 1/4"x1/2")



Phillips Head Screw 3/16"x3/8"
QTY. 4
Part # S112G03061



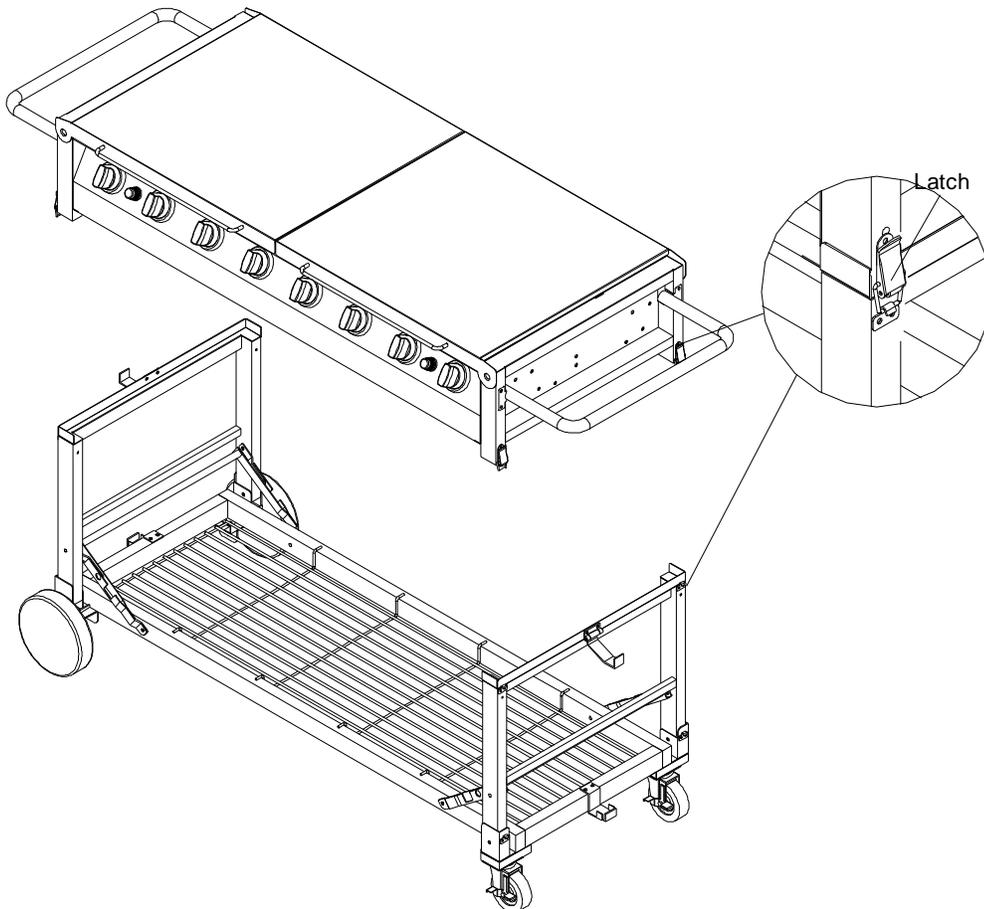
Phillips Head Screw 1/4"x1/2"
QTY. 12
Part # S112G04081



4

Install Grill Bowl

- With an assistant, lift and position Grill Bowl onto the Cart.
Lock 4 Latches on Grill Bowl and Cart.



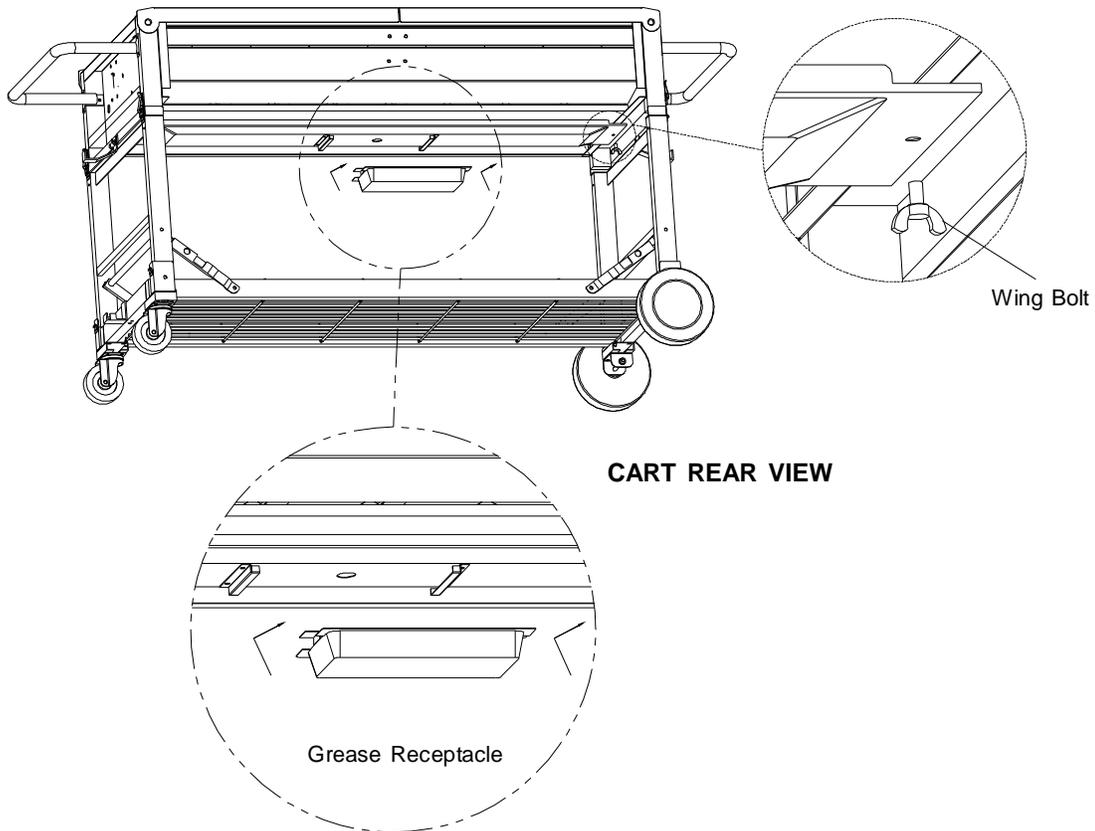
5

Note: Preassembled Grease Tray and Grease Receptacle

- Lift and slide the Grease Receptacle out from the Grease Tray Bracket, from the rear of the Cart.
- Unscrew the Wing Bolts on each side of the Grease Tray and remove the Grease Tray from Bottom Bowl panel.

Reinstall Grease Tray and Grease Receptacle

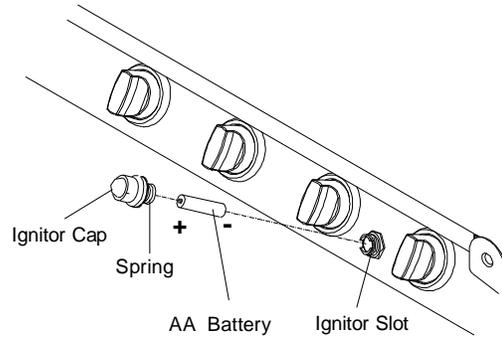
- Attach the Grease Tray to the Bottom Bowl panel using the Wing bolts and tighten securely.
- The Grease Tray is required to be present and centered for your safety.
- Slide the Grease Receptacle over Grease Tray Bracket.



6

Install Ignitor Batteries

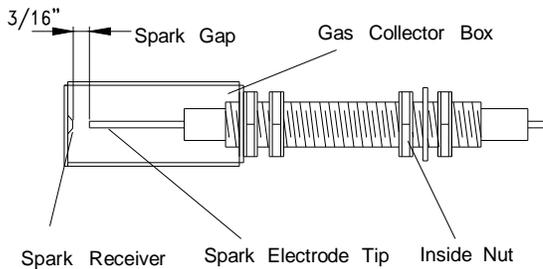
- Unscrew Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.
- Repeat to install the other AA battery into the Ignitor Slot.



7

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.

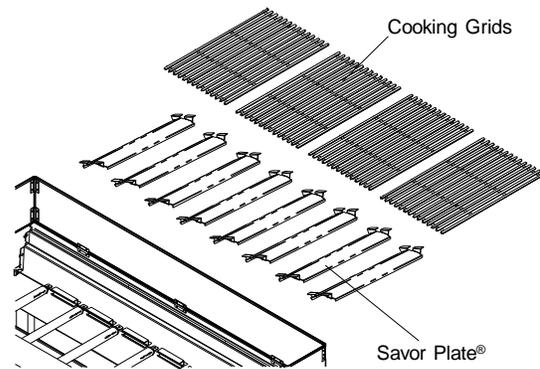


- Be sure all Control Knobs are set to "OFF" and open the Grill Lids.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should 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 is 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.

8

Install Cooking Components

- Place the Savor Plates[®] on lower ledge above Burners.
- Place Cooking Grids on bowl ledge.



Final Grill Assembly Step

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



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.

Call the Grill Information Center if you have any problem with this product. We can help you with questions about assembly and grill operation or if there are damaged or missing parts when you unpack this unit from the shipping box. Please call before returning this product.

GRILL INFORMATION CENTER

Call 8am to 4:30pm CST **1-800-761-5456** Monday through Friday

USE AND CARE INSTRUCTIONS

CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with two standard 20 lb. Liquid Propane Gas (LP Gas) tanks, not included with grill. **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 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.
- 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 or drugs may impair the ability to assemble and operate the appliance.

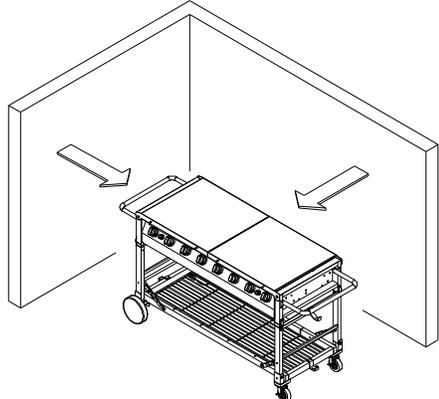
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- Keep your grill covered during freezing rain or snow. Sleet and snow can block the regulator vent hole resulting in improper and potentially dangerous regulator pressure.
- 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.
- Cover your grill when not 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.

**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 outdoors, 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.



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 exchange 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.

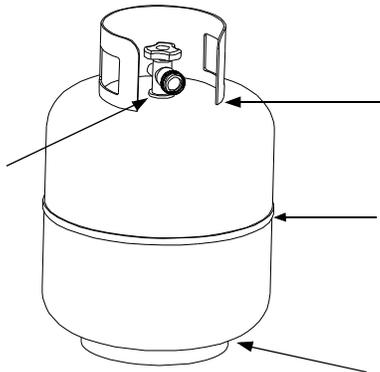
When checking for gas leaks do not smoke.

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.



WARNING

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

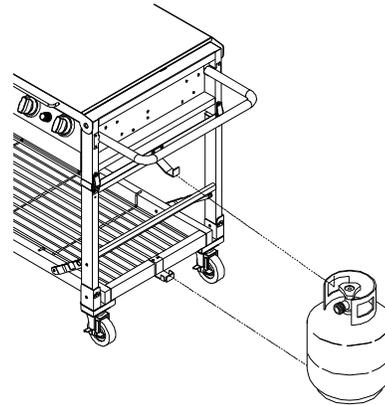
WARNING

Before using this gas appliance read all instructions and perform all gas leak-check procedures even if the product was pre-assembled by the retailer or manufacturer.

LP Gas Model only:

Secure two 20lb LP Gas Tanks to Gas Grill

- Turn your LP Gas Tank Valves clockwise to the closed or OFF position.
- Hang your gas tanks on the top Tank Hooks. The ring foot of the gas tanks will rest on the Tank Holder.



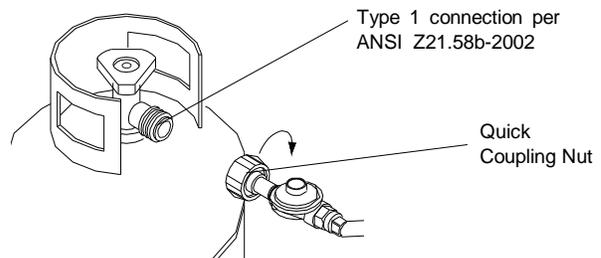
Cylinders Installation Code

The handling, storage, and transportation of all sizes of gas cylinders must be in accordance with *ANSI/NFPA 58, Storage and Handling of liquid Petroleum Gases*, or the *CSA B149.1, Natural Gas and Propane Installation Code*.

LP Gas Model only:

Connect Regulator with Hose to your LPG Tanks

- 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 fully (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light. **"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.



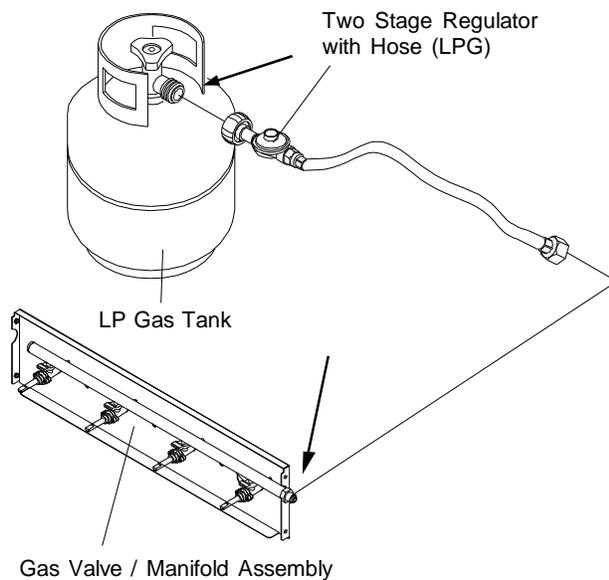
CAUTION: When the appliance is not in use the gas must be turned off at the tanks.

USE AND CARE INSTRUCTIONS

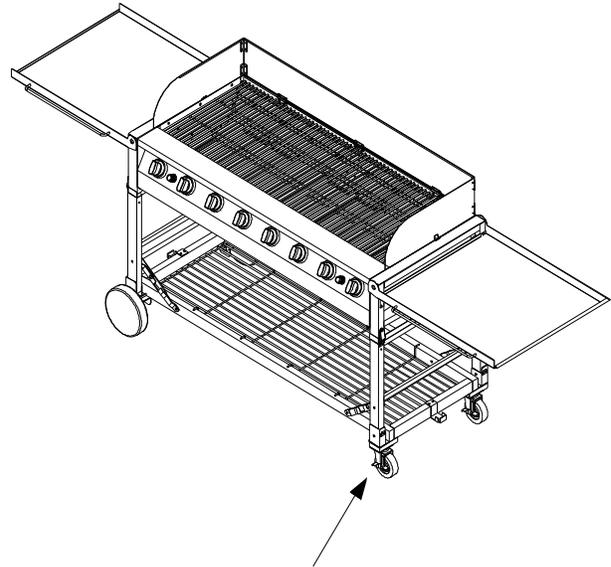
Check all connections for LP Gas Leaks

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.



CAUTION: Always open both left and right Lids as shown before lighting your grill.



Lock Casters while your grill is in use

**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 repair assistance.

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.

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

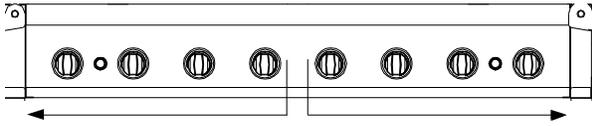
- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise.

USE AND CARE INSTRUCTIONS

Grill Lighting Instructions

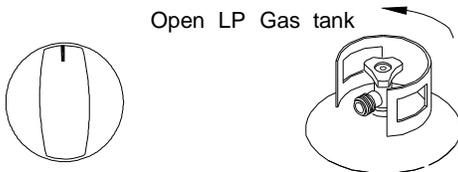
NOTE: This gas grill is designed to be used with two 20lb LP Gas tanks (not included) for 8 burner operation. A tank placed on the right will operate the four right-side burners. A tank placed on the left will operate the four left-side burners.

Burner Control Knobs on Control Panel



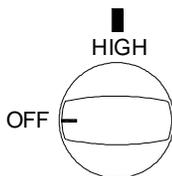
Left 4 Burners are controlled by left LP Gas tank
Right 4 Burners are controlled by right LP Gas tank

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. For optimum performance this grill should be used only when outdoor temperatures are 60 degrees or above.
3. Familiarize yourself with the safety and Use and Care instructions in this manual. Do not smoke while lighting grill or checking gas supply connections.
4. Be sure each LP Gas tank is filled and lock Casters to prevent movement during grill operation.
5. Open the left and right Lids before lighting the grill.
6. Check that the end of each Burner Tube is properly located over each Valve Orifice.
7. Set all Control Knobs to OFF and open the right-side tank valve **SLOWLY 1/4 of a turn**.

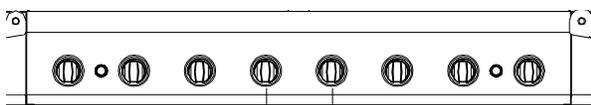


Open LP Gas tank

8. To light the fourth right-side burners, push and turn the fourth Control Knob from the right to HIGH. This is considered the middle right Control Knob.

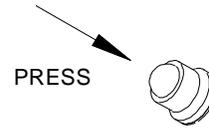


Burner Control Knobs on Control Panel



The fourth middle Control Knobs

9. Immediately press the right-side Electric Ignitor for 3-4 seconds to light the Burner.

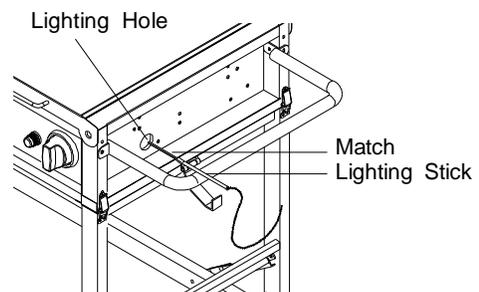


10. If ignition does not occur in 5 seconds, turn the burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
11. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn for 1/2 of one complete turn.
12. Once one Burner is lit, the adjacent Burner can be lit by turning its Control Knob to HIGH.
13. To light the four left-side burners repeat step 7 and 8 then press the left-side Electric Ignitor.

	WARNING	
<p>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.</p>		

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 6 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Lighting Hole on the right side of the grill as shown below. Turn the Control Knob nearest the open tank to the HIGH setting to release gas. The Burner should light immediately.



	WARNING	
<p>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.</p>		

USE AND CARE INSTRUCTIONS

Troubleshooting

If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least five 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 the screw from the rear of each Burner using a Phillips Head Screwdriver. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, Screw and cooking components.

If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center.
 - Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on **page 18** of this Operator's Manual.
 - Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **step 7 page 11**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF press the Electric Ignitor cap and check 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.

GRILL INFORMATION CENTER

Call 8am to 4:30pm CST
1-800-761-5456

Monday through Friday

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.
- Open the Grill Lids.
- Turn tank valve on SLOWLY 1/4 of a turn.
- Push and turn the middle Control Knob farthest from open tank to HIGH.
- Press Electric Ignitor for 3-4 seconds to light the burners.

 **WARNING** 

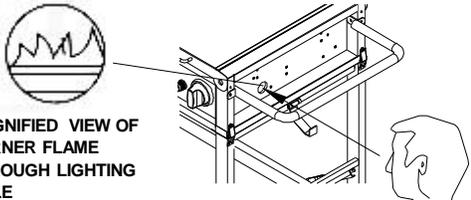
Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

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

 **CAUTION** 

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.
- Visually check burner flames occasionally to ensure proper flame pattern as shown below.



MAGNIFIED VIEW OF
BURNER FLAME
THROUGH LIGHTING
HOLE

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 The 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 Tray and Receptacle

- To reduce the chance of fire, the Grease Draining Tray and Grease Receptacle (some models) should be visually inspected before each grill use. Remove any grease and wash Grease Tray and Receptacle 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.

Annual 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 the Savor Plates®, Cooking Grids 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 Savor Plates® and Cooking Grids.
11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Surfaces:

- Before initial use, and periodically thereafter, we suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use a stiff wire or brass brush. These will scratch stainless steel and chip painted surfaces (varies by model) during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces:

- Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in the manufacturing process of stainless steel can also cause this tanning color. After removing any protective PVC film from the Control Panel, use a Stainless Steel Cleaner to polish the stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill. Follow these steps for the best results.

1. Turn the LP Gas tank valve (clockwise) to the full OFF position. Disconnect the regulator and hose assembly from LP Gas tank. Cover exposed gas fitting with aluminum foil.
2. Remove dirt or grease using a soft cloth and polish stainless surfaces. Wipe with a soft cloth.
3. Remove aluminum foil from exposed gas fitting and allow grill to air dry before attaching the regulator and hose to your LP Gas tank.

Transporting or Storing your grill:

1. Lock grill Casters.
2. Remove LP Gas tank and Grease Tray from your grill. Place Grease Tray on Lower Grease Tray Bracket. See Fig.1.
3. Loosen 4 Latches on Grill Bowl and Cart. With an assistant, lift and position Grill Bowl on a cardboard surface.
4. Fold the Cart Legs onto Cart Frame. See Fig.1.
5. With an assistant, lift and position Grill Bowl onto the folded Cart. See Fig.1. Lock 4 Latches on Grill Bowl and Cart. See Fig.2.
6. Be sure grill is secured tightly and covered when being transported.

Fig. 1

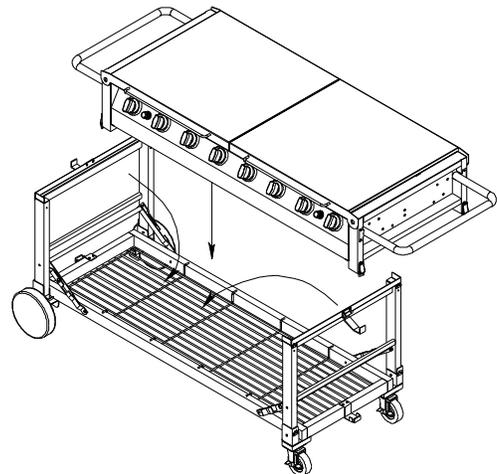
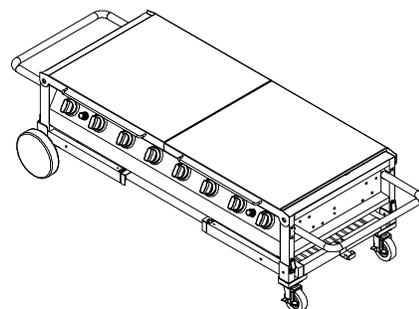


Fig. 2



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 the Cooking Grids, Savor Plates® and Grease Trays from your grill.
5. Remove the screw from the rear of each 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.

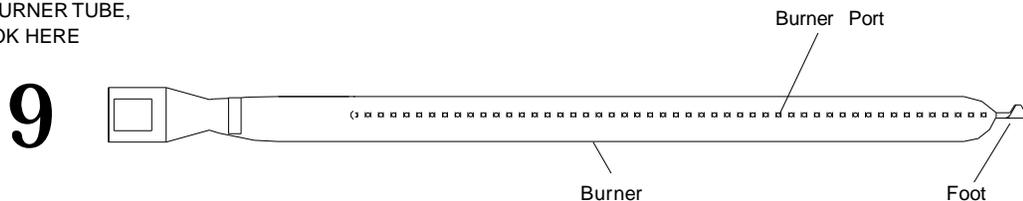
Regardless of which Burner cleaning procedure you use, we recommend you also complete the following steps to help prolong Burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each Burner until free of food residue and dirt.
2. Clean any clogged ports with a stiff wire, such as an open paper clip.
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.



Figure 1

TO CLEAN BURNER TUBE,
INSERT HOOK HERE



Question:

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

Answer:

No, your gas grill is manufactured to exact specifications and is certified for LPG (Liquid Propane Gas) or NG (Natural Gas) only. For your safety, a conversion kit is not available for this model, nor will we sell or otherwise provide parts or information to be used to convert this grill. Any attempt to convert this grill is dangerous and will void your warranty.

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, 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 and refer to the Troubleshooting Section for more tips, or call the Grill Information Center.

Question:

If my ignitor or battery is not working how can I light my grill manually? And - Why would I need the silver lighting stick that hangs from the side of my grill?

Answer:

If your ignition fails to work or your battery needs replacing, you can light your grill through the Lighting Hole on the side of the grill bowl using the Manual Lighting Stick that hangs from the side of your grill. The Lighting Stick is designed to hold a paper match and allows you to safely insert a match through the Lighting Hole without getting close to the Burner. Never remove the Cooking Grids or Savor Plates® and attempt to light the grill from above. To light your gas grill manually, insert a paper match into the Manual Lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place it through the Lighting Hole on the right side of the grill (location of hole varies by grill model). Turn the nearest main Burner Control Knob to the High 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 on select models, the Side Burner Lid if you are lighting the Side Burner).
- Turn the tank valve slowly ¼ of one turn.
- Light middle 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 tank.
- Do not turn tank valve more than ½ of one turn.

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.
- 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.

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 may appear on cast-iron and steel parts. Rust will not affect the short term performance of your grill.

To slow the rusting process on steel Cooking Grids (select models) we recommend greasing the Cooking Grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

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®. This Cooking Grid combines a heat conducting steel core with an easy-to-clean stainless outer shell.

Question:

Some stainless steel grills specify 304 grade construction while others do not mention a grade at all? What is the difference?

Answer:

All stainless grades are not created equal. The 304 grade, also called 18-8 stainless steel, is prized for its excellent resistance to rust and corrosion and good performance at high temperatures, which makes it ideal for grill construction.

304 grade stainless steel is by far the most popular stainless steel and contains 18-20% chromium and 8-10% nickel, making it non-magnetic.

Some stainless steel grills are constructed of Type 430 stainless steel which contains 16-18% chromium but generally less than 1% nickel. It is magnetic with less corrosion and rust resistance and designed for limited temperature use. Beware of stainless steel grills that offer no claim of grade because what looks shiny on the sales floor could become a problem on your patio.

How can you tell if a product is made of 304 grade stainless? Take the simple magnet test. If a magnet sticks to the stainless steel it is 430 grade. If a magnet does not stick you can trust its 304 grade quality.

You may also review FAQ's, Troubleshooting and Care & Maintenance Tips online at www.grandhall.com.