



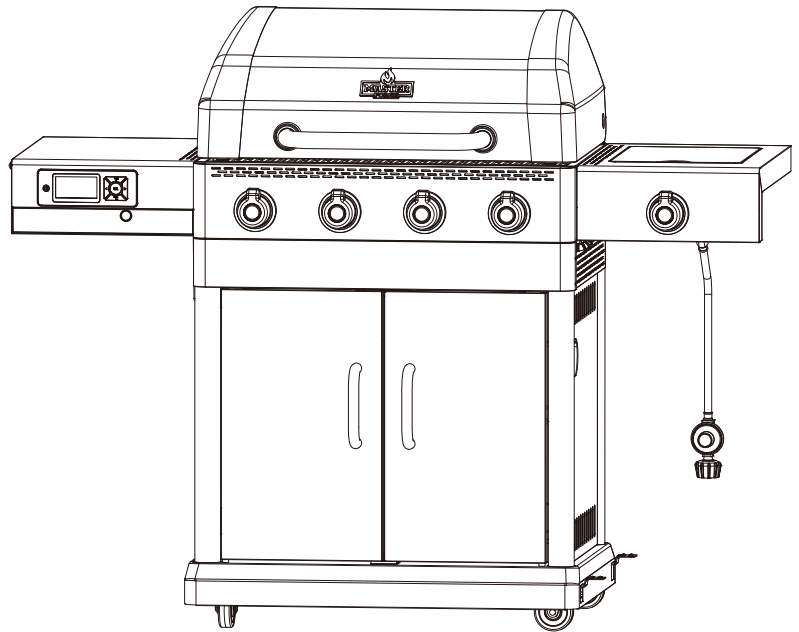
4 BURNER GAS GRILL WITH SIDE BURNER & INTEGRATED CONTROLLER

ITEM#4082879

MODEL#GBC22483L


Español p.34

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 **WARNING**
FOR YOUR SAFETY:
 For Outdoor Use Only
 (outside any enclosure)

 **WARNING**
FOR YOUR SAFETY:
 Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

 **WARNING:** This product can expose you to chemicals including carbon monoxide, soot, lead and lead components, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

 **DANGER**
 Never operate this appliance unattended.

 **DANGER**
 If you smell gas :
 • Shut off gas to appliance.
 • Extinguish any open flame.
 • Open lid.
 • If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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

ATTACH YOUR RECEIPT HERE

Serial Number _____

Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1.800.963.0211, 8 a.m. - 8 p.m., EST, Monday - Sunday. You could also contact us at partsplus@lowes.com.

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SAFETY INFORMATION

▲ DANGER: Failure to follow the dangers, warnings and cautions in this manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.

▲ WARNINGS:

- ▲ The use and installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- ▲ This grill is for outdoor use only, and should not be used in a building, garage or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within ten feet (3.05 m) of walls, structures or buildings.
- ▲ For residential use only. This grill is NOT for commercial use.
- ▲ This grill is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ This grill is safety certified for use in the United States and/or Canada only. Do NOT modify for use in any other location. Modification will result in a safety hazard and will void your warranty.
- ▲ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous, may cause bodily harm and will void your warranty.
- ▲ LP gas characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas product.
 - b. LP gas is explosive under pressure, heavier than air, and settles/pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
- ▲ Apartment dwellers: Check with management to learn the requirements and fire codes for using a LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a ten foot (3.05 m) clearance from any structure. Do NOT use on or under balconies.
- ▲ LP gas cylinder needed to operate. Only cylinders marked “propane” may be used.
- ▲ The LP gas cylinder must be:
 - a. constructed and marked in accordance with the Specifications for LP-gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission, CAN/CSA-B339, as applicable; and
 - b. provided with a listed overfilling prevention device.

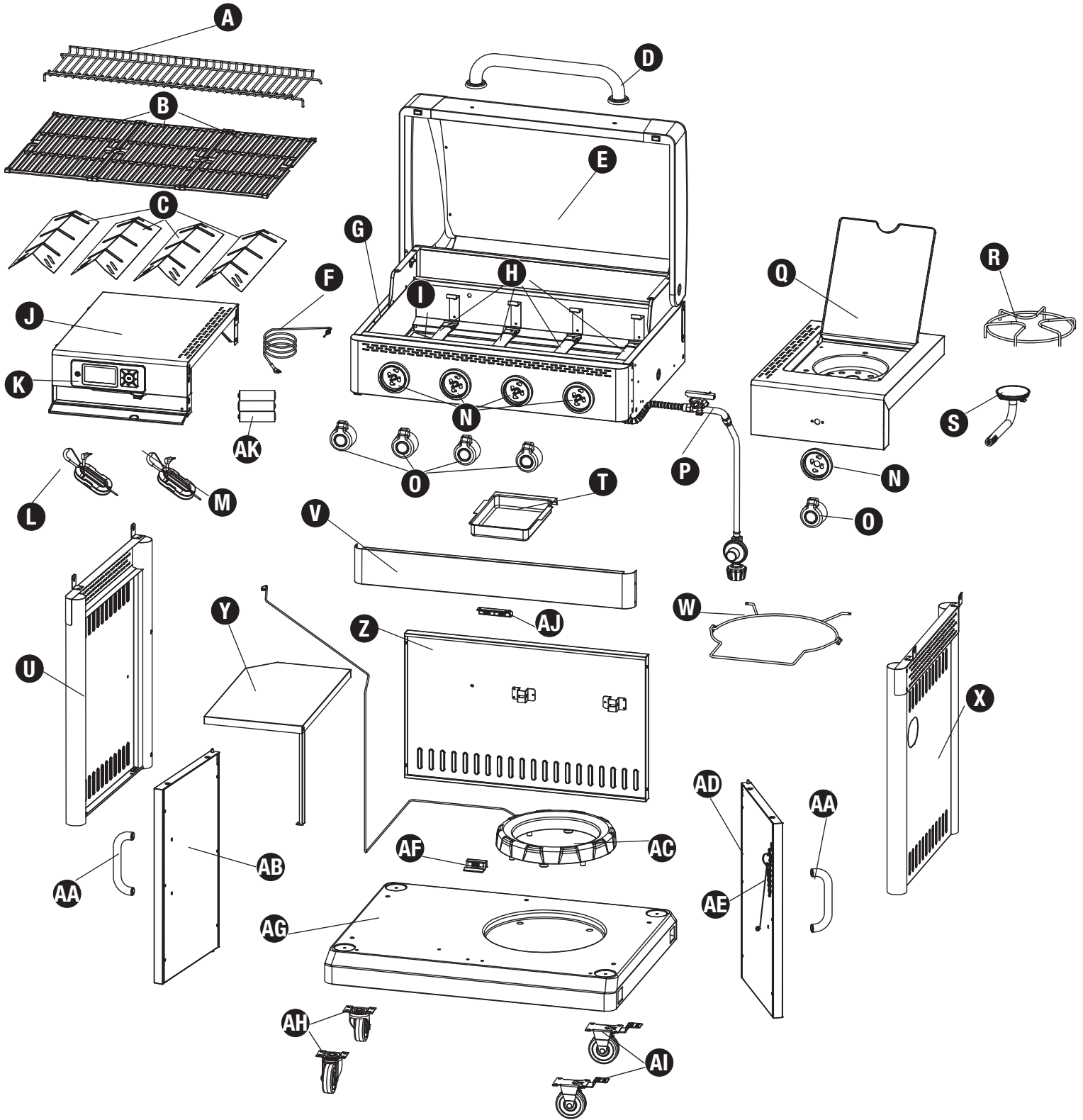
SAFETY INFORMATION

- c. provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- ⚠ LP gas cylinder must be arranged for vapor withdrawal.
- ⚠ The LP gas cylinder must have a listed overfilling prevention device (OPD).
- ⚠ Only use LP gas cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- ⚠ The LP gas cylinder must have a cylinder collar to protect the cylinder valve.
- ⚠ Never use an LP gas cylinder with a damaged body, valve, collar or footing.
- ⚠ Dented or rusted LP gas cylinders may be hazardous and should be checked by your LP gas supplier prior to use.
- ⚠ The LP gas cylinder should not be dropped or handled roughly.
- ⚠ LP gas cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.
- ⚠ Do NOT insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in an explosion, fire, severe personal injury or death.
- ⚠ Do NOT block holes in sides or back of grill.
- ⚠ Never keep an LP gas cylinder in a hot car or trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
- ⚠ Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- ⚠ If grill is not in use, the gas must be turned off at the supply cylinder and disconnected.
- ⚠ Do NOT store a spare LP gas cylinder under or near this appliance.
- ⚠ Never fill the cylinder beyond 80 percent full. A fire causing serious injury or damage to property may occur if the above is not followed exactly.
- ⚠ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home or house.
- ⚠ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
- ⚠ Your grill has been checked at all factory connections for leaks. Re-check all connections as described in the "Operating Instructions" section, as shipping can loosen connections.
- ⚠ Check for leaks even if your unit was assembled for you by someone else.
- ⚠ Do NOT operate if a gas leak is present. Gas leaks may cause a fire or explosion.
- ⚠ You must follow all instructions in the "Checking for Leaks" section before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform a leak test before lighting the grill and each time the cylinder is connected for use.
 - b. No smoking. Do NOT use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do NOT use matches, lighters, or a flame to check for leaks.
 - e. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
 - f. Strong odors, colds, sinus congestion, etc. may prevent the detection of propane. Use caution and common sense when testing for leaks.
 - g. Do NOT use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the LP gas supply. Call a gas appliance serviceman or your local LP gas supplier.
- ⚠ This grill is designed to operate at an inlet pressure of: 11 inches water column.
- ⚠ Do NOT store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ⚠ Do NOT use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ⚠ Minimum clearance from sides and back of unit to combustible construction is 36 inches (91.5 cm). Do NOT use this appliance under any type of overhang or roof.
- ⚠ It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- ⚠ Inspect grill before each use.
- ⚠ Do NOT alter grill in any manner. Any alteration will void your warranty.
- ⚠ Do NOT use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ⚠ Do NOT build this model of grill in any built-in or slide-in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
- ⚠ This grill should be thoroughly cleaned and inspected on a regular basis.

SAFETY INFORMATION

- ⚠ Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation.
- ⚠ Use only the regulator and hose assembly provided. Use only the replacement regulator and hose assembly specified by RevoAce Inc. Limited.
- ⚠ Use only RevoAce Inc. Limited factory-authorized parts. The use of any part that is not factory-authorized can be dangerous and will void your warranty.
- ⚠ Do NOT operate this appliance without reading “Operating Instructions” in this manual.
- ⚠ Do NOT touch metal parts of grill until they have completely cooled to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc.).
- ⚠ Do NOT install or use in or on boats or recreational vehicles.
- ⚠ When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do NOT attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ⚠ Do NOT use grill in high winds.
- ⚠ Never lean over the grill when lighting.
- ⚠ Do NOT leave a lit grill unattended. Keep children and pets away from grill at all times.
- ⚠ Do NOT leave grill unattended while preheating or burning off food residue on high. If grill has not been cleaned, a grease fire can occur that may damage the product.
- ⚠ Do NOT place empty cooking vessels on the appliance while in operation.
- ⚠ Use caution when placing anything on the grill while the appliance is in operation.
- ⚠ Do NOT attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ⚠ LP gas cylinder must be properly disconnected and removed prior to moving this grill.
- ⚠ Storage of grill indoors is permissible only if the cylinder is disconnected, removed from the grill and properly stored outdoors.
- ⚠ Always open grill lid carefully and slowly as heat and steam trapped within grill can cause severe burns.
- ⚠ Do NOT attempt to disconnect the gas regulator from the cylinder or any gas fitting while the grill is in use.
- ⚠ Always place your grill on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ⚠ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ⚠ Keep all electrical cords away from a hot grill.
- ⚠ After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear or cuts to the hose.
- ⚠ Failure to open lid while igniting the grill’s burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flame-up.
- ⚠ Never operate grill without its heat plates installed.
- ⚠ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ⚠ Use protective gloves when assembling this product.
- ⚠ Never turning the grill to high, and letting it run for a while.
- ⚠ Do NOT force parts together as this can result in personal injury or damage to the product.
- ⚠ Never cover entire cooking area with aluminum foil. Laying the foil on the grates can restrict the intended air flow inside the grill, create barriers to the proper flow of grease to the catch pan, which sets the stage for lots of it to build up on the bottom tray, which in turn, builds the potential for grease fires and flare ups.
- ⚠ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

PACKAGE CONTENTS



PACKAGE CONTENTS

Part	Description	Quantity
A	Warming Rack	1
B	Cooking Grid	3
C	Heat Plate	4
D	Lid Handle	1
E	Lid*	1
F	Back Ambient Probe	1
G	Grill Body Assembly*	1
H	Main Burner*	4
I	Grease Tray*	1
J	Left Side Shelf	1
K	Digital Controller*	1
L	Food Probe A	1
M	Food Probe B	1
N	Control Knob Bezel	5
O	Control Knob	5
P	Regulator & Hose Assembly*	1
Q	Right Side Shelf	1

* Pre-assembled

Part	Description	Quantity
R	Side Burner Grid	1
S	Side Burner	1
T	Grease Cup	1
U	Left Cart Frame	1
V	Upper Front Panel	1
W	LP Gas Retainer Wire	1
X	Right Cart Frame	1
Y	Center Table	1
Z	Back Cart Frame	1
AA	Door Handle	2
AB	Left Door	1
AC	Propane Tank Scale	1
AD	Right Door	1
AE	Lighting Rod*	1
AF	Lower Magnet	1
AG	Bottom Panel	1
AH	Caster	2
AI	Locking Caster	2
AJ	Upper Magnet	1
AK	Battery	3

HARDWARE CONTENTS

AA



M4x10
Screw
Qty:16

BB



M4x35
Screw
Qty:4

CC



M6x16
Screw
Qty:25

DD



M6x16
Screw
Qty:12

EE



M6x22
Screw
Qty:3

FF



Ø16
Washer
Qty:6

GG



Ø6
Lock Washer
Qty:6

HH



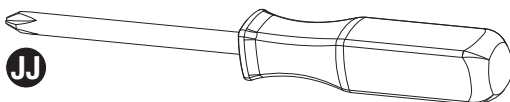
Ø1.4
Cotter Pin
Qty:2

II



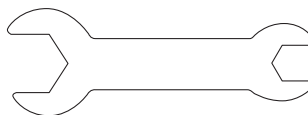
M6x35
Screw
Qty:2

JJ



#2 Philips Head
Screwdriver
Qty:1

KK



M6-M10
Wrench
Qty:1

Preparation

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Estimated assembly time: one hour by two people

Toos required for assembly: Wrench and Philips screwdriver (included).

ASSEMBLY INSTRUCTIONS

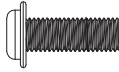
Step 1: Install Casters on Bottom Panel

Align the holes in the casters (AH) and bottom panel (AG). Then insert the M6*16 screw (CC) into the holes shown in Fig.1. Tighten both screws completely.

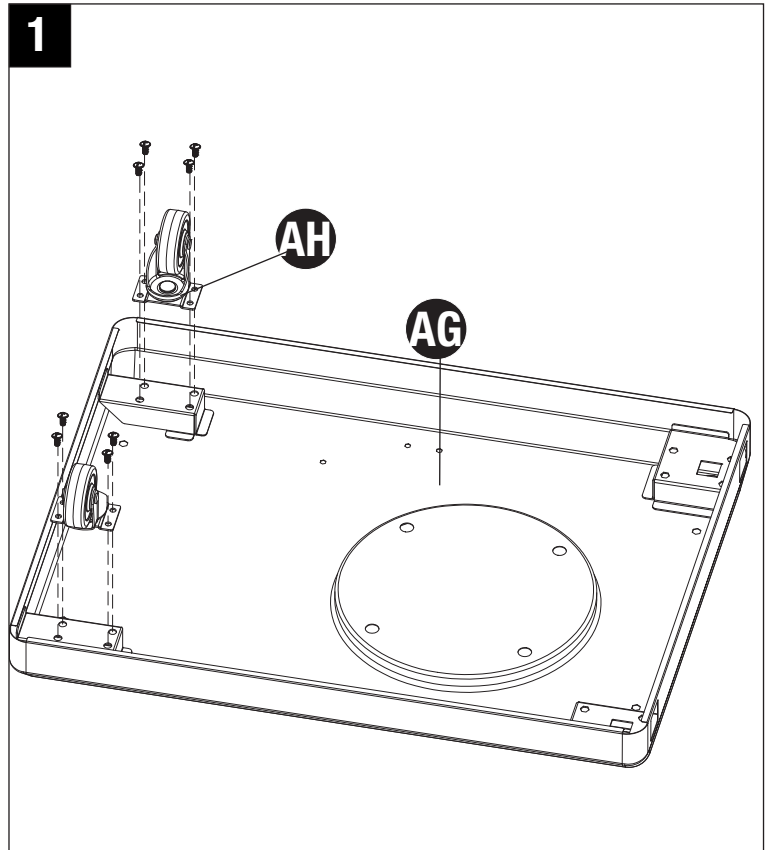
Hardware Used

CC

M6x16
Screw



x 8



Step 2: Install Locking Casters on Bottom Panel

Align the holes in the locking casters (AI) and bottom panel (AG). Then insert the M6*16 screw (CC) into the holes shown in Fig.2. Tighten both screws completely.

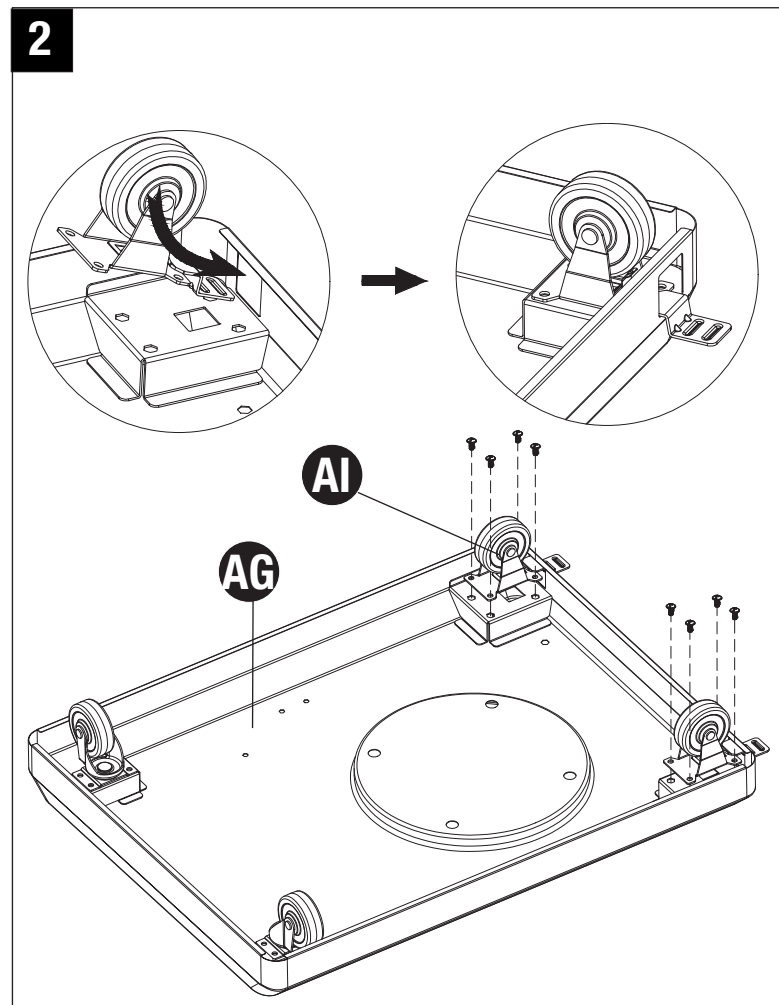
Hardware Used

CC

M6x16
Screw



x 8



ASSEMBLY INSTRUCTIONS

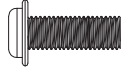
Step 3: Install Left Cart Frame

Align the holes in the left cart frame (U) and bottom panel (AG). Then insert the M6*16 screw (CC) into the holes shown in Fig.3. Tighten both screws completely.

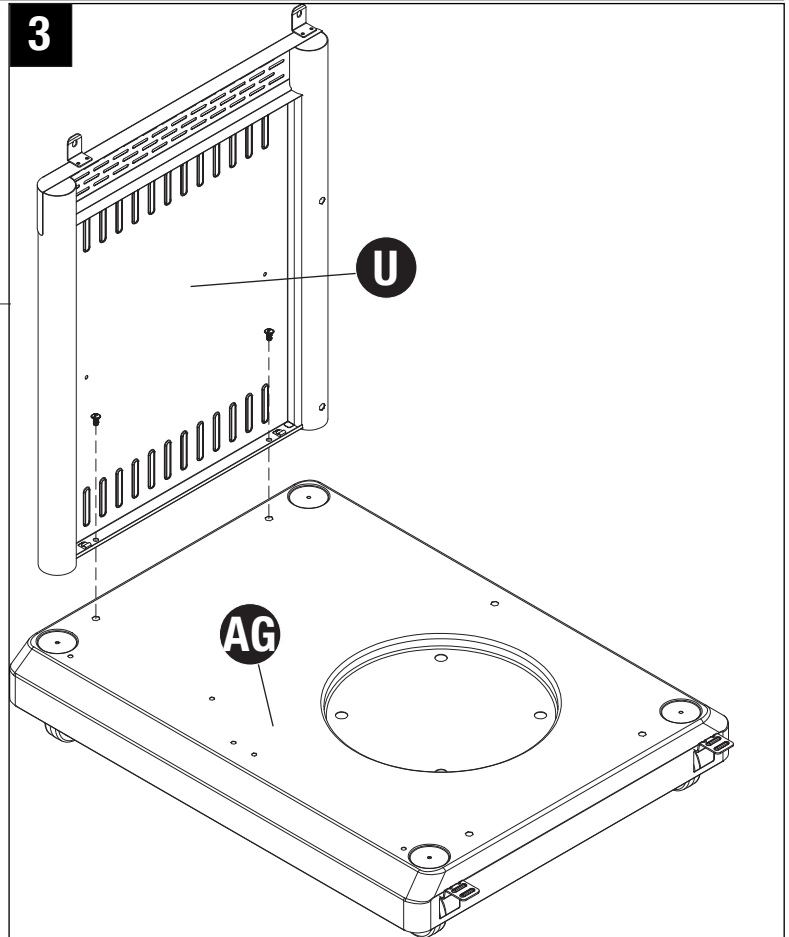
Hardware Used

CC

M6x16
Screw



x 2



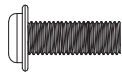
Step 4: Install Right Cart Frame

Align the holes in the right cart frame (X) and bottom panel (AG). Then insert the M6*16 screw (CC) into the holes shown in Fig.4. Tighten both screws completely.

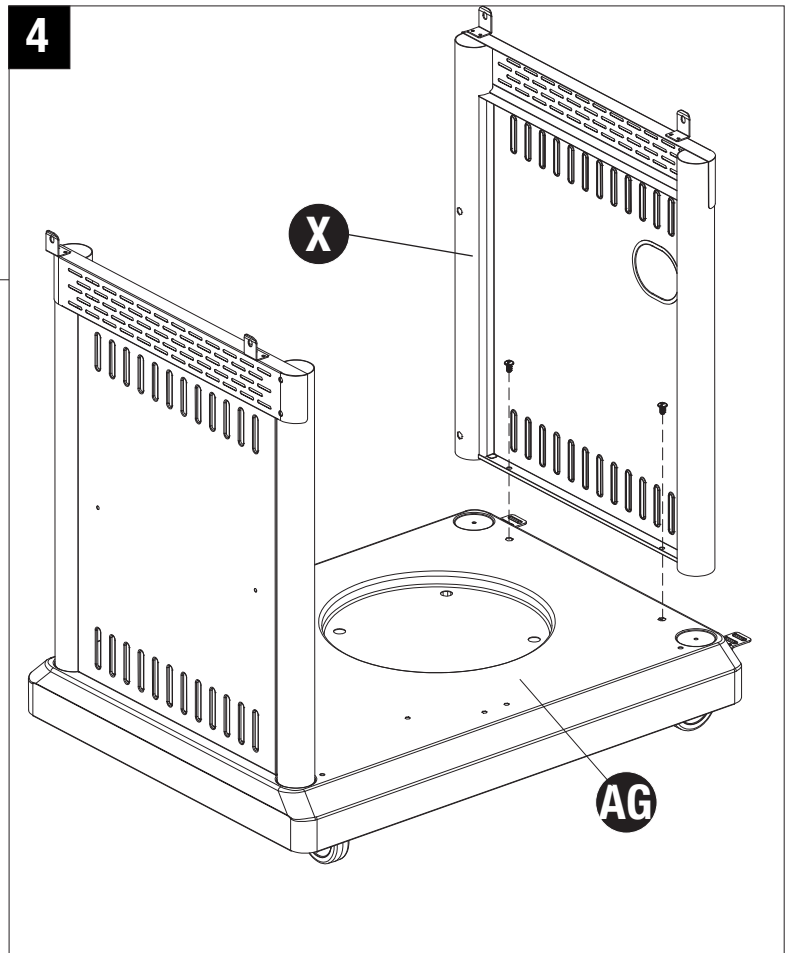
Hardware Used

CC

M6x16
Screw



x 2



ASSEMBLY INSTRUCTIONS

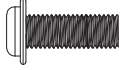
Step 5: Install Back Cart Frame

Align the holes in the back cart frames (Z), left cart frame (U), right cart frame (X) and bottom panel (AG). Then insert the M6*16 screw (CC) into the holes shown in Fig.5. Tighten both screws completely.

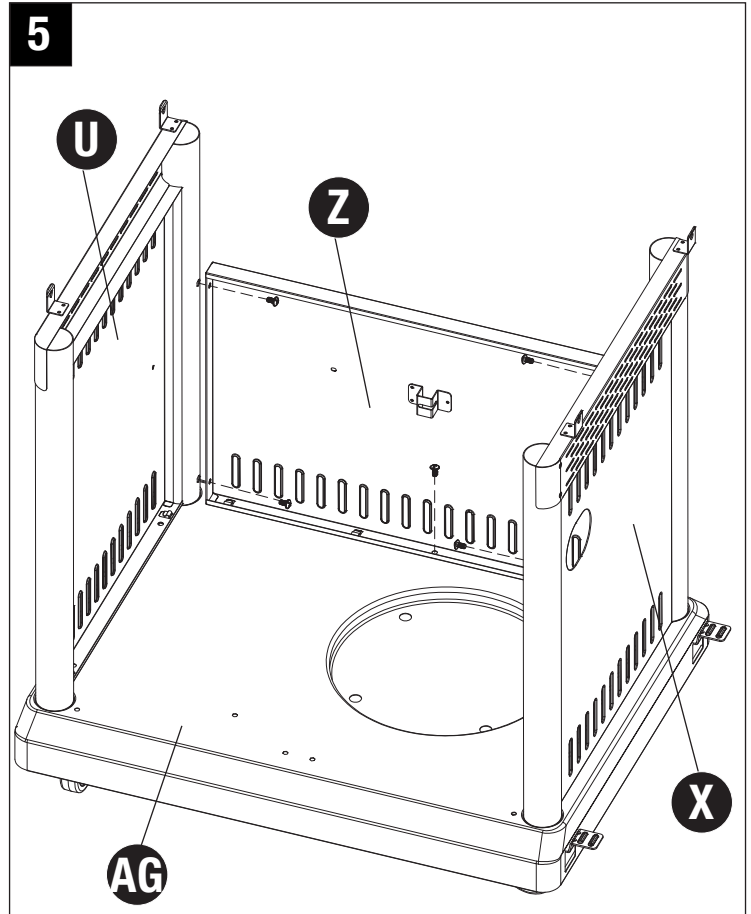
Hardware Used



M6x16
Screw



x 5



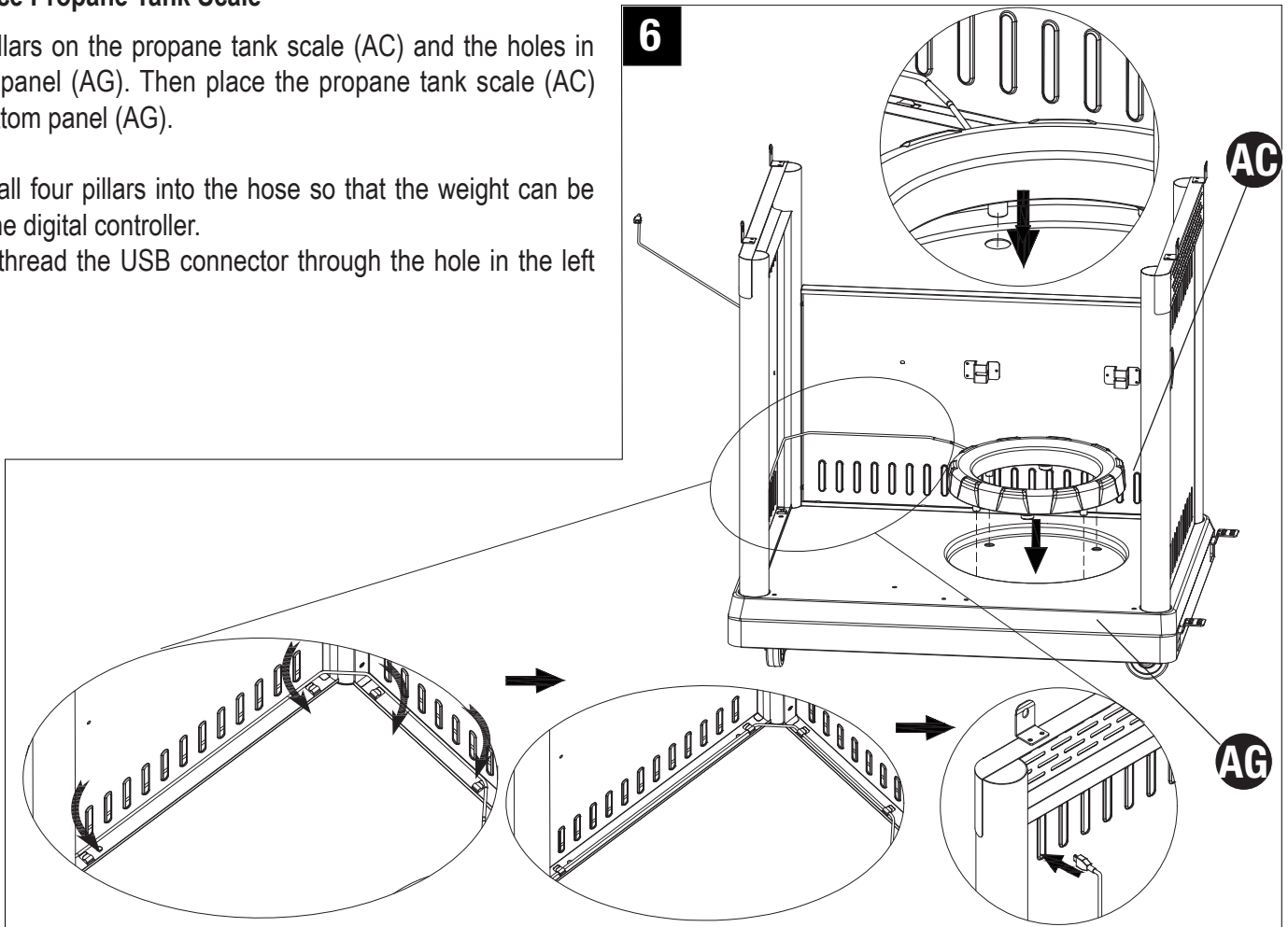
Step 6: Place Propane Tank Scale

Align the pillars on the propane tank scale (AC) and the holes in the bottom panel (AG). Then place the propane tank scale (AC) onto the bottom panel (AG).

NOTE:

Make sure all four pillars into the hose so that the weight can be shown on the digital controller.

Make sure thread the USB connector through the hole in the left cart frame.



ASSEMBLY INSTRUCTIONS

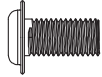
Step 7: Attach Upper and Lower Magnet

Attach the upper magnet (AJ) onto upper front panel (V) and attach lower magnet (AF) onto the bottom panel (AG).

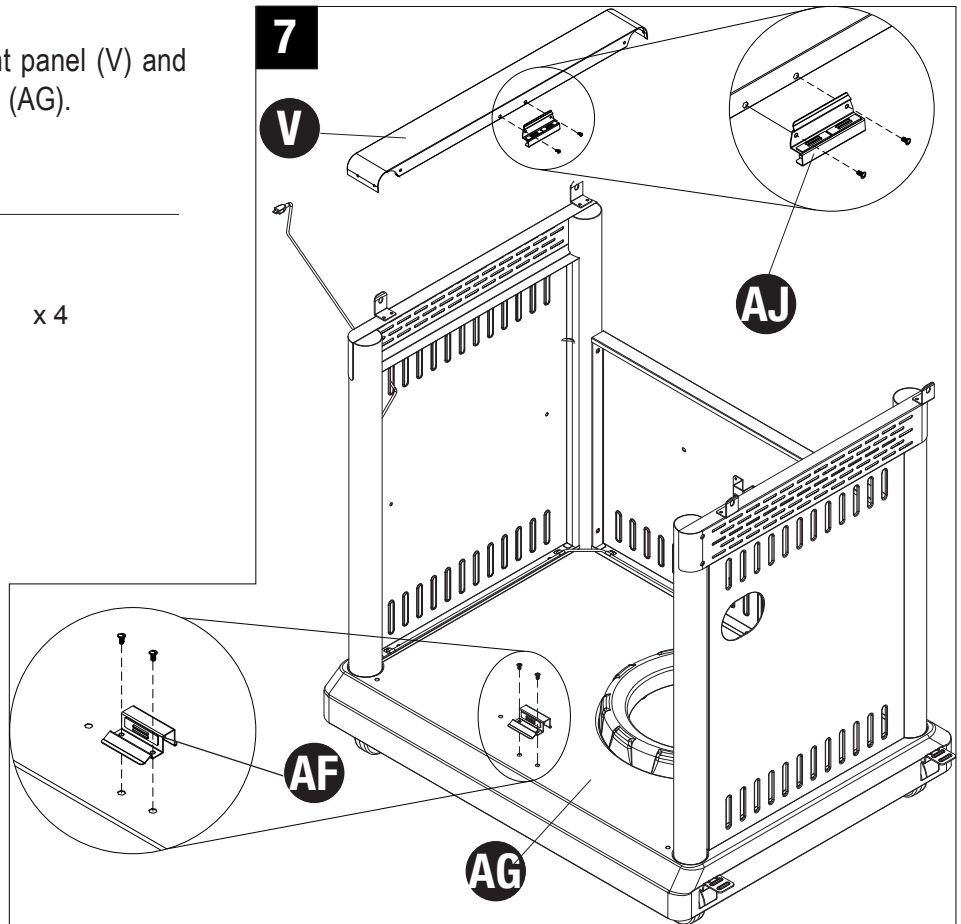
Hardware Used

AA

M4x10
Screw



x 4



Step 8: Attach Center Table

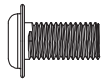
Attach center table (Y) onto the left cart frame (U), back cart frame (Z) and bottom panel (AG).

NOTE: Unfold the center table support in first.

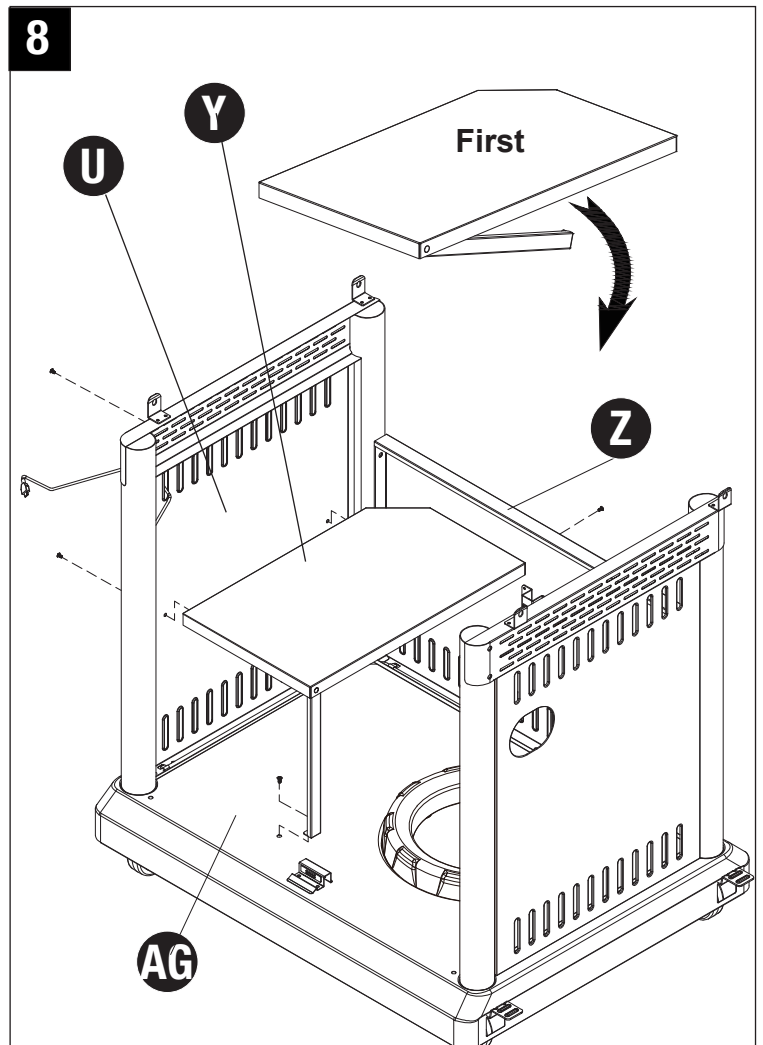
Hardware Used

AA

M4x10
Screw



x 4



ASSEMBLY INSTRUCTIONS

Step 9: Attach LP Gas Tank Retainer Wire

Attach LP Gas Tank Retainer Wire (W) onto the back cart frame (Z) with two Ø1.4 pins (HH).

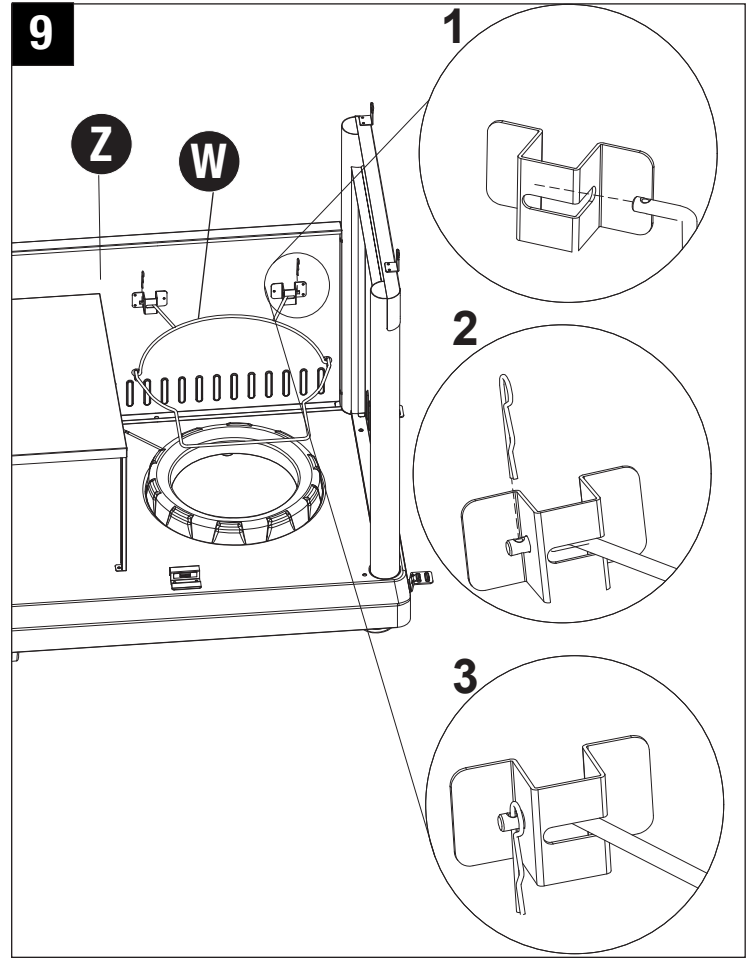
Hardware Used



Ø1.4
Cotter Pin



x 2



Step 10: Attach Upper Front Panel

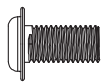
Attach the upper front panel (V) with four M4x10 screws (AA).

NOTE: Slide the upper front panel in first and align the holes in the left cart frame, right cart frame and upper front panel. Then insert the four M4x10 screws into the holes shown in Fig.(10).

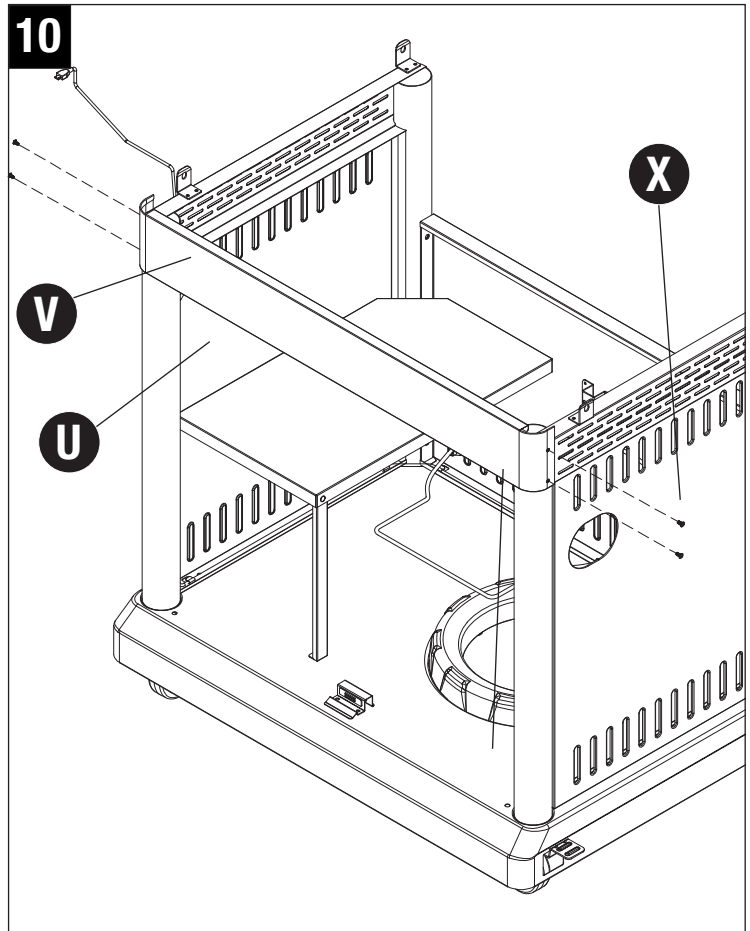
Hardware Used



M4x10
Screw



x 4



ASSEMBLY INSTRUCTIONS

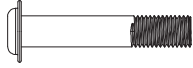
Step 11: Attach Door Handles

Attach the door handles (AA) onto the left door (AB) and right door (AD).

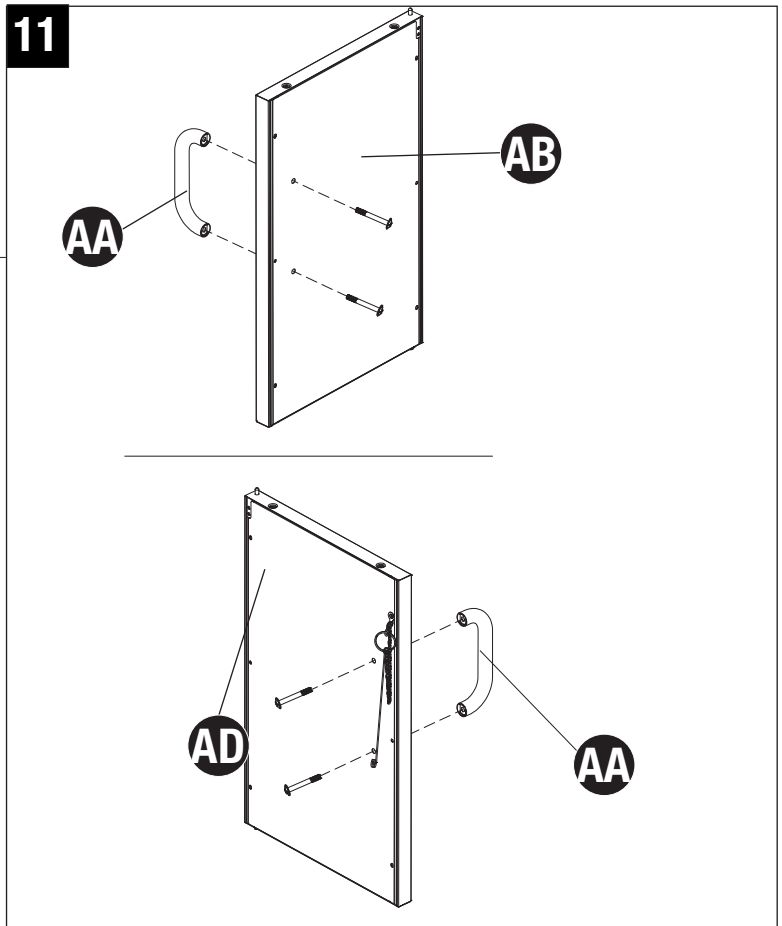
Hardware Used

BB

M4x35
Screw

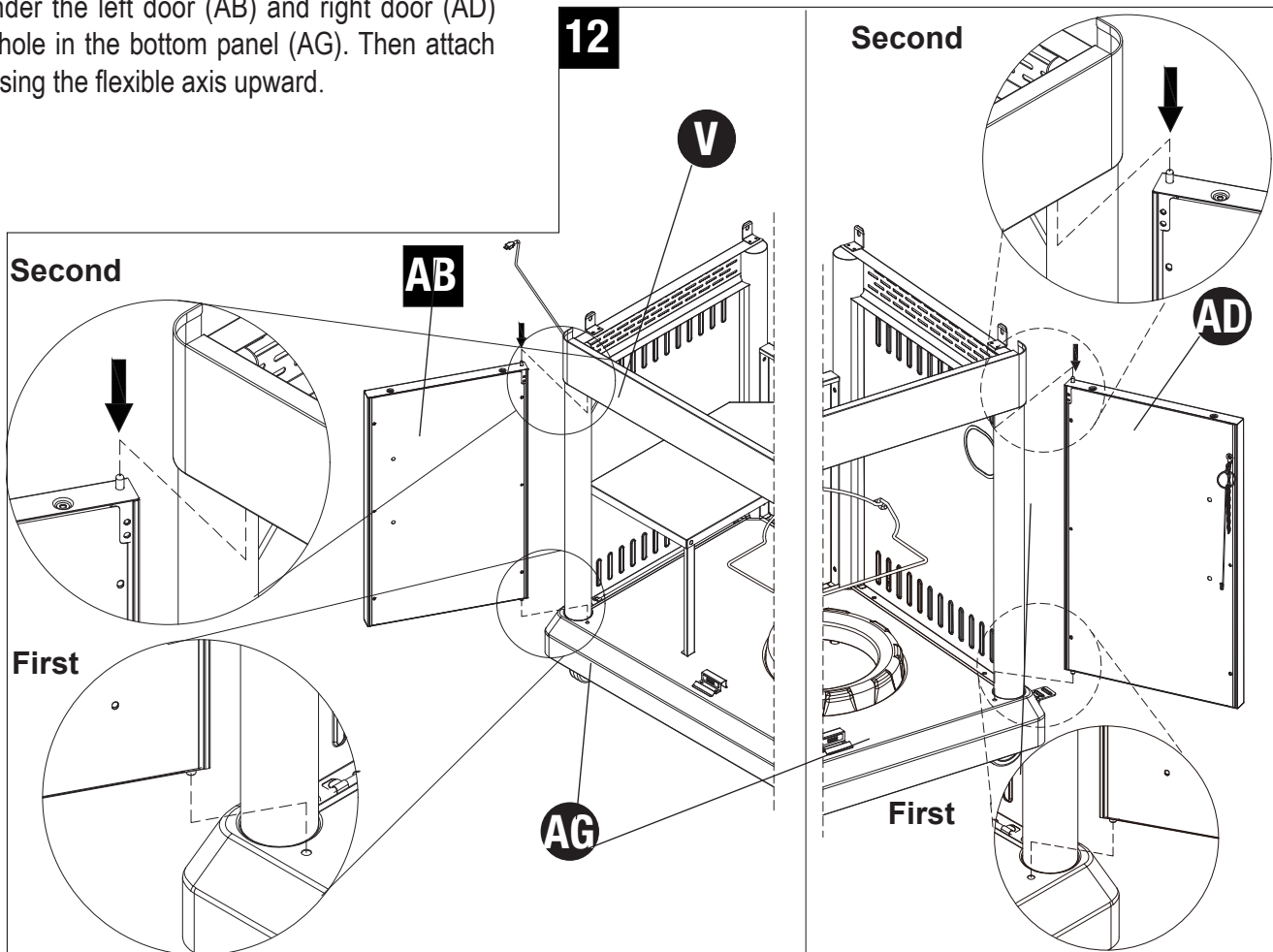


x 4



Step 12: Attach Doors

Put the pillars under the left door (AB) and right door (AD) into the relevant hole in the bottom panel (AG). Then attach the doors by pressing the flexible axis upward.



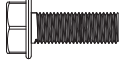
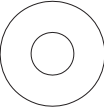

ASSEMBLY INSTRUCTIONS

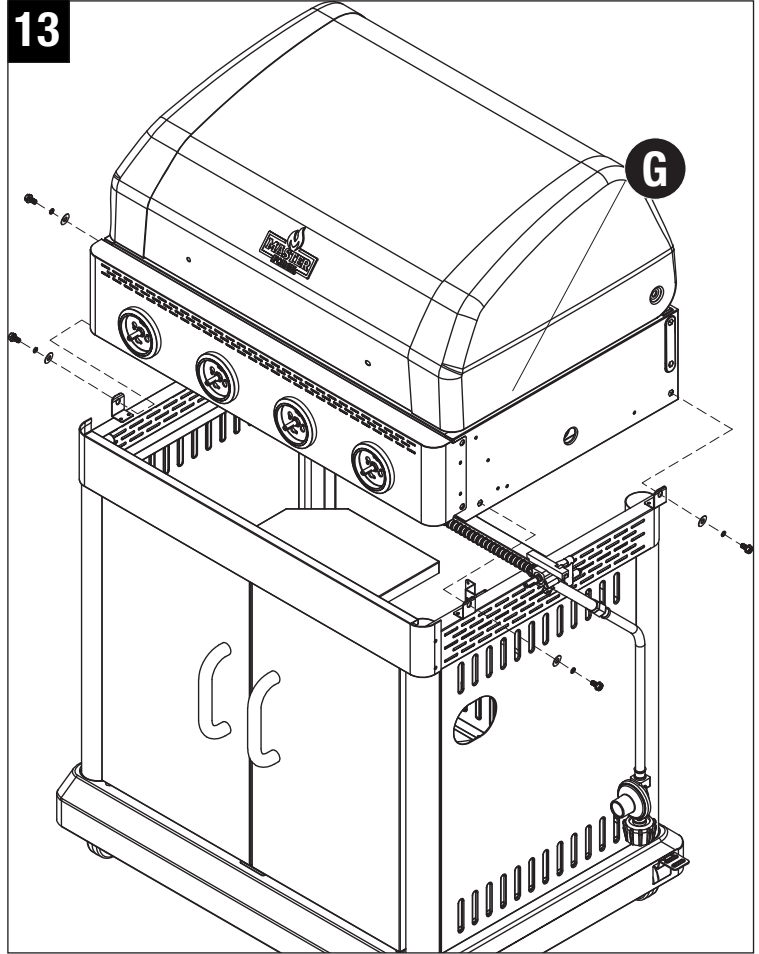
Step 13: Attach Grill Body Assembly

Attach the grill body assembly (G) with four M6x16 screws (DD), Ø16 washer (FF) and Ø6 lock washer (GG).

NOTE: Two people are needed to perform this step.

Hardware Used

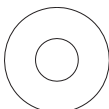


DD	M6x16 Screw		x 4
FF	Ø16 Washer		x 4
GG	Ø6 Lock Washer		x 4

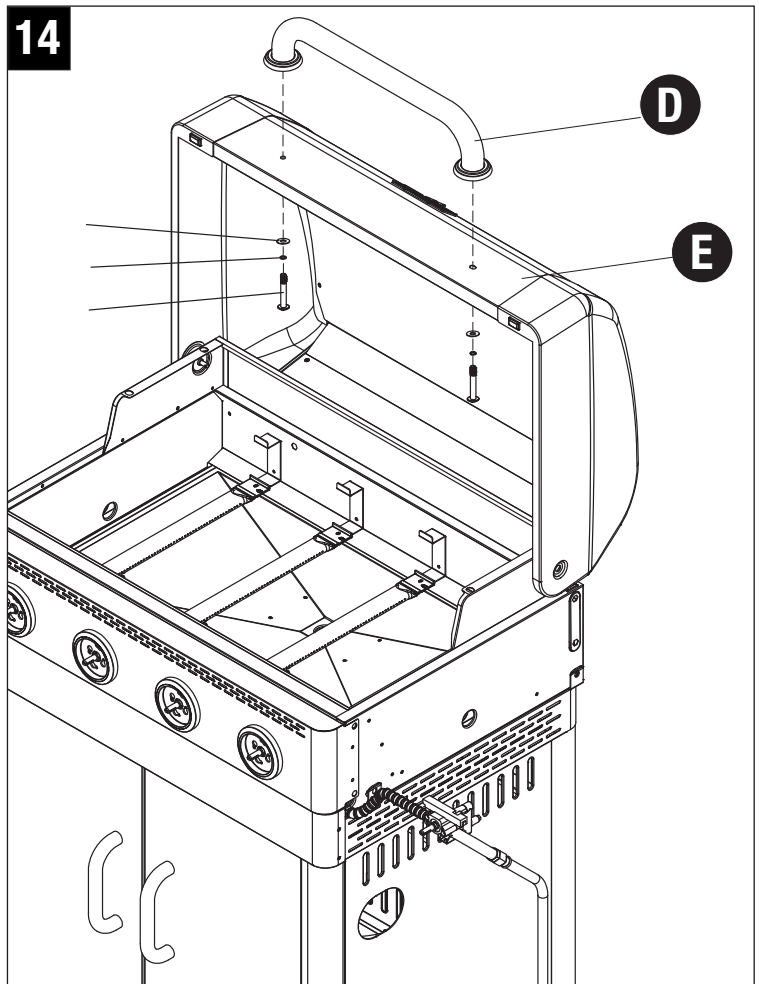


Step 14: Attach Lid Handle

Attach the lid handle (D) to the lid (E) with four M6x35 screws (II), Ø16 washer (FF) and Ø6 lock washer (GG).

Hardware Used

FF	Ø16 Washer		x 2
GG	Ø6 Lock Washer		x 2
II	M6x35 Screw		x 2



ASSEMBLY INSTRUCTIONS

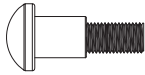
Step 15: Attach Screws and Batteries

Attach the three screws (EE) to the left side shelf (J).
Attach the three AA batteries (AK) into the digital controller (K).

Hardware Used

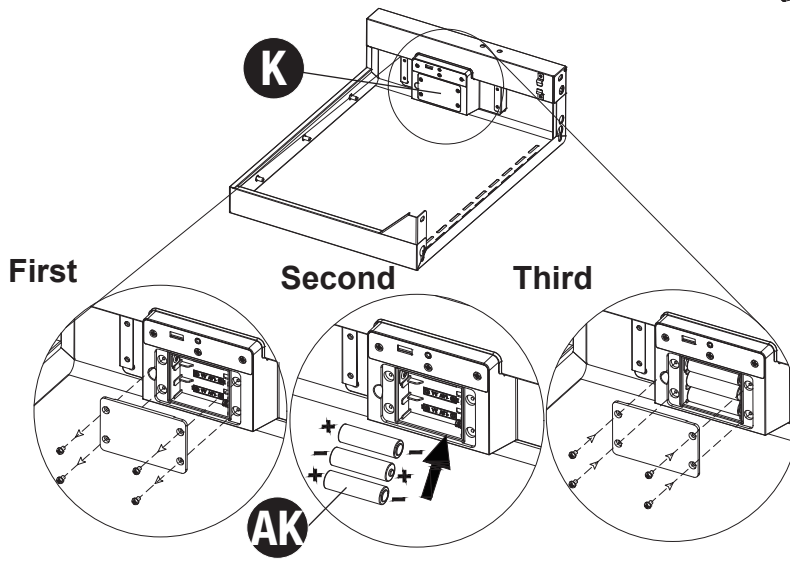
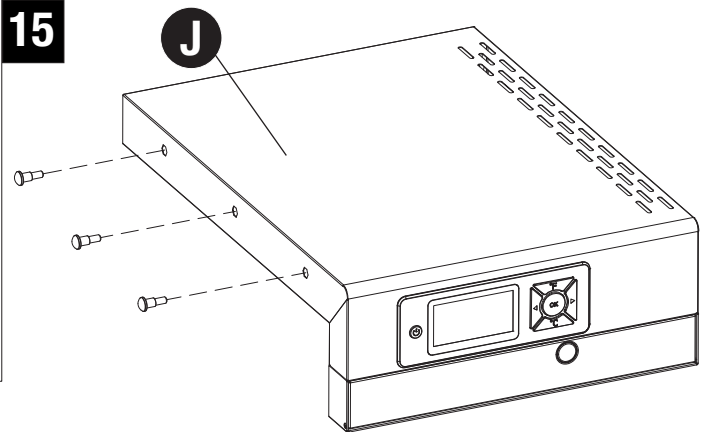
EE

M6x22
Screw



x 3

15



Step 16: Attach Left Side Shelf

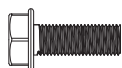
Attach the left side shelf (J) with four M6x16 screws (DD)

NOTE: Open the front door of the digital display temperature controller. Insert two screws into the upper holes with leaving 5 mm threads exposed. Then slide the left side shelf onto the bolts and insert the other two screws into the lower holes shown in Fig.16. Tighten all screws completely.

Hardware Used

DD

M6x16
Screw

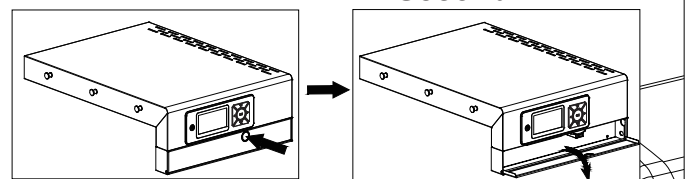


x 4

16

First

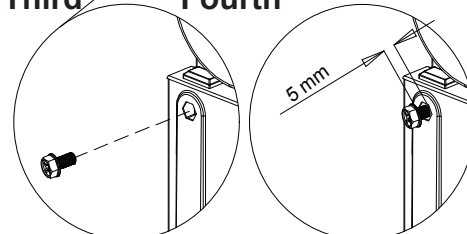
Second



J

Third

Fourth



ASSEMBLY INSTRUCTIONS

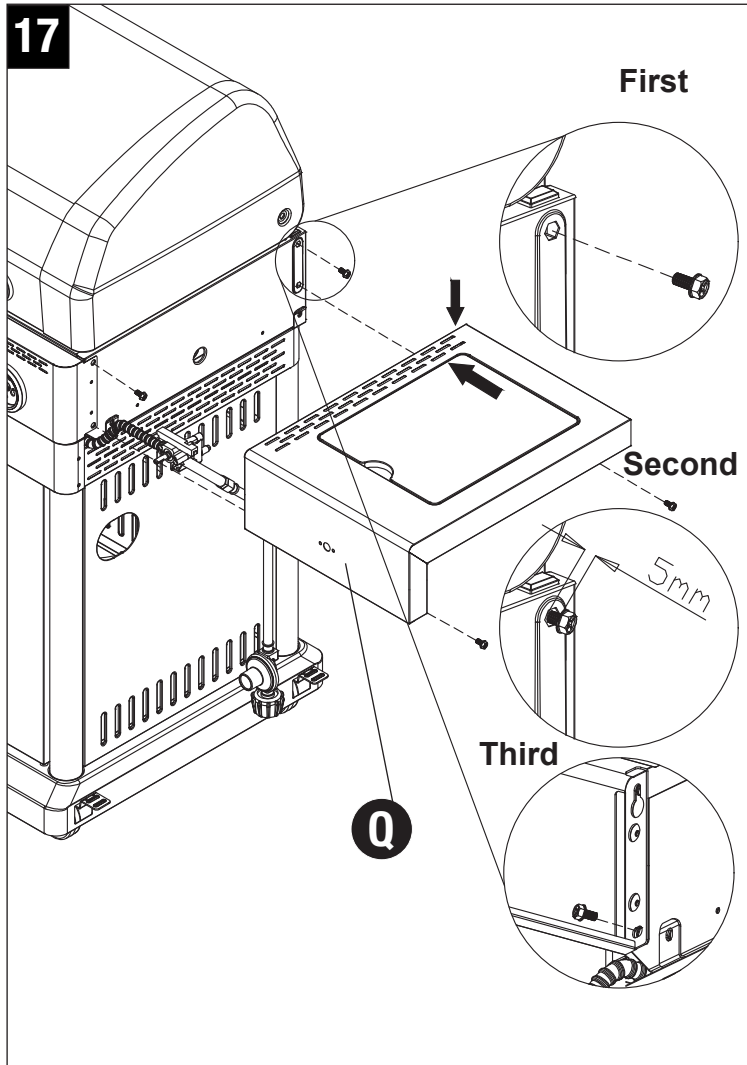
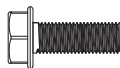
Step 17: Attach Right Side Shelf

Attach the right side shelf(Q) with four M6x16 screws (DD)

NOTE: Insert two screws into the upper holes with leaving 5 mm threads exposed. Then slide the right side shelf onto the bolts and insert the other two screws into the lower holes. Tighten all screws completely.

Hardware Used

DD M6x16 Screw x 4

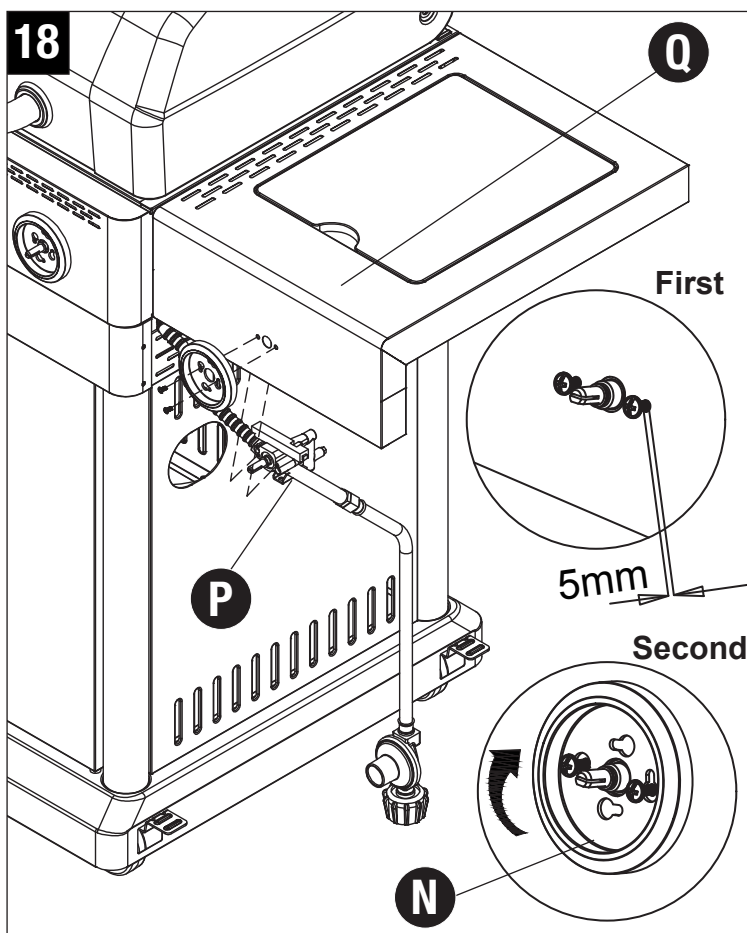
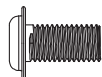


Step 18: Install Side Burner Valve and Control Knob Bezel on Right Side Shelf.

Install the regulator and hose assembly (P) and control knob bezel (N) with two M4x10 screws (AA).

Hardware Used

AA M4x10 Screw x 2



ASSEMBLY INSTRUCTIONS

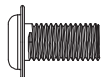
Step 19: Attach Side Burner

Attach the side burner (S) to the right side shelf (Q) by using two M4x10 screw (AA).

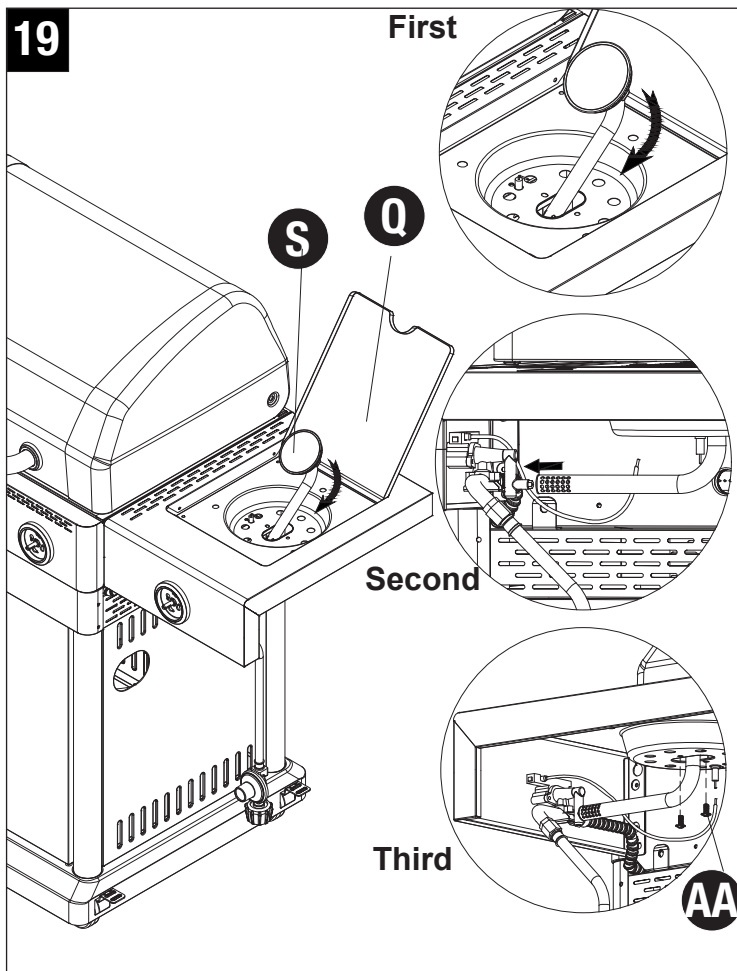
Hardware Used

AA

M4x10
Screw



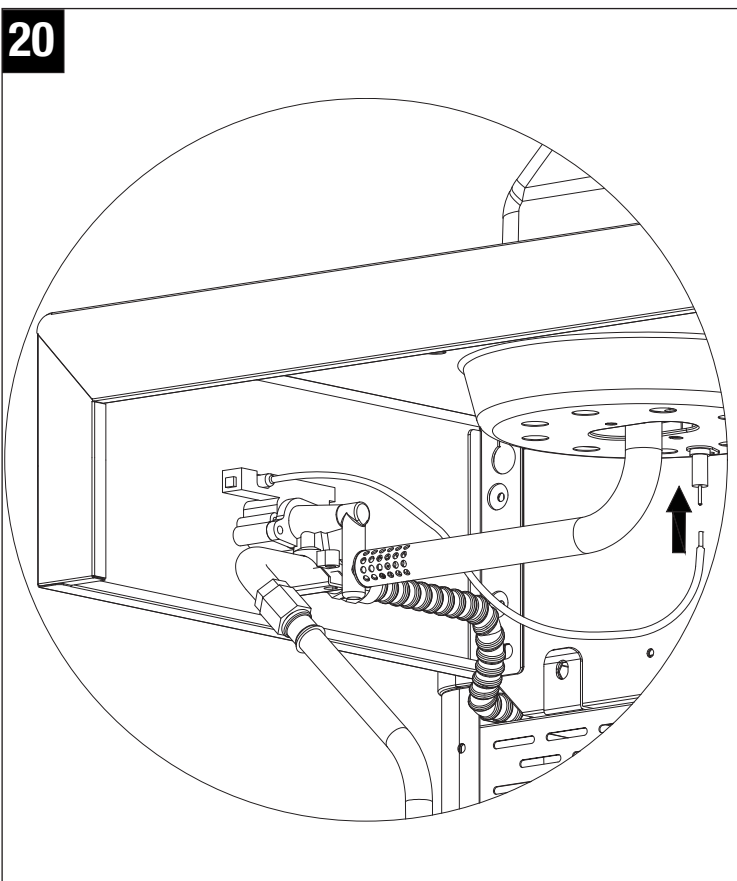
x 2



Step 20: Connect Side Burner Ignition Wire

Connect the side burner ignition wire as Fig. (20).

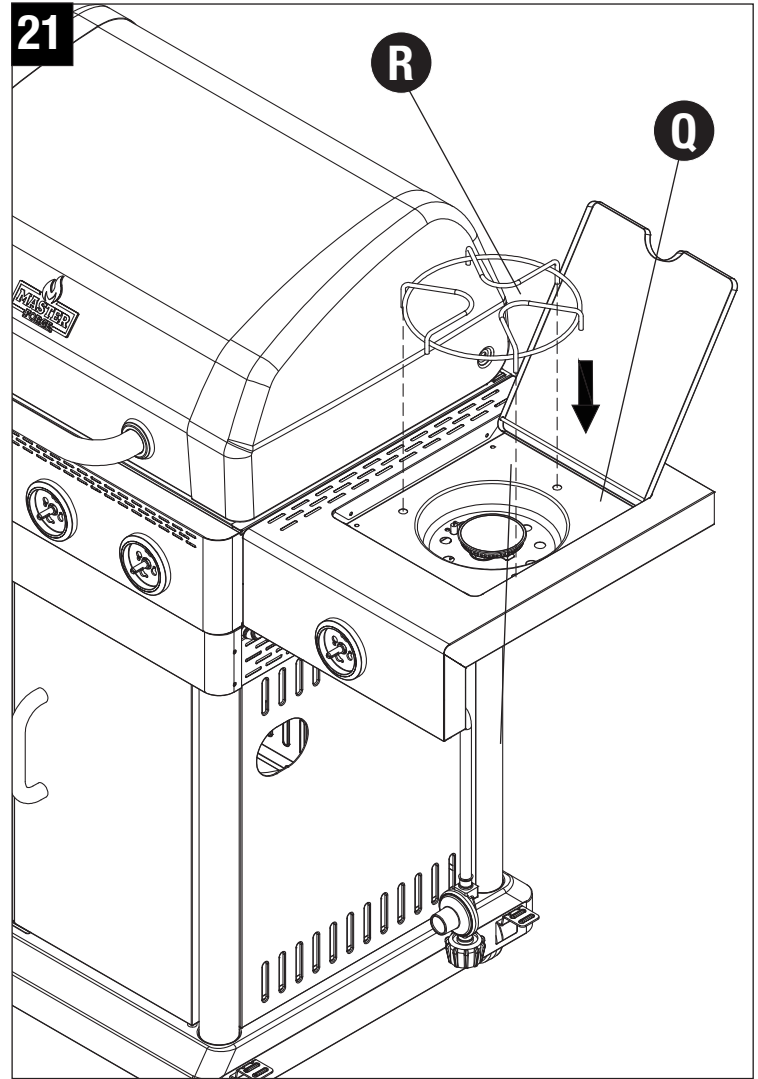
NOTE: Failure to plug the wire to the ignitor electrode will result in no ignition.



ASSEMBLY INSTRUCTIONS

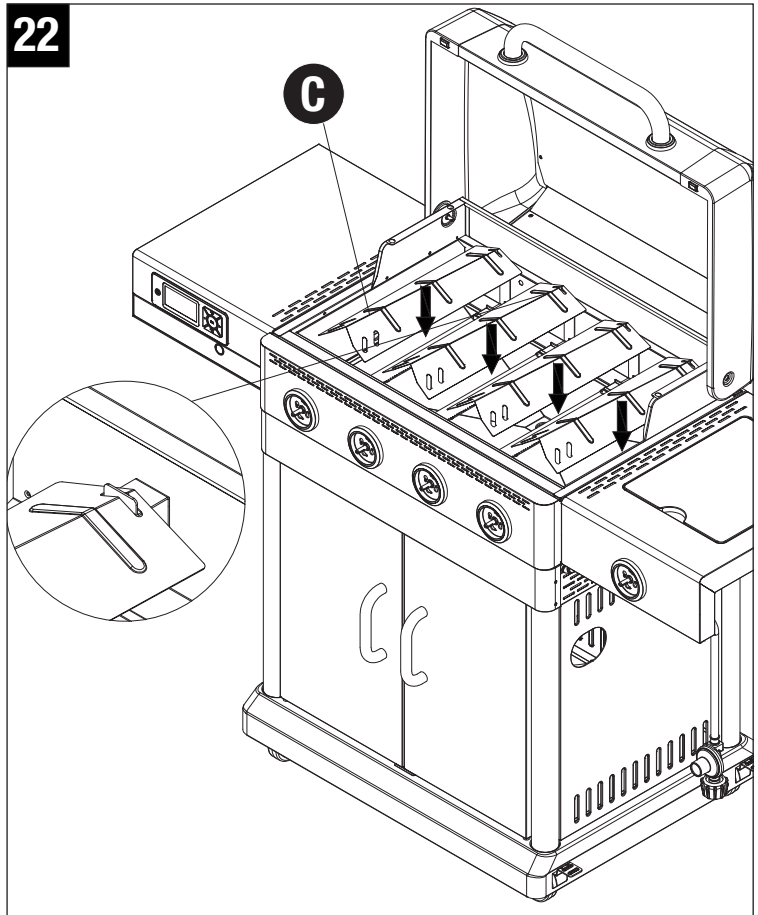
Step 21: Attach Side burner Grid

Put the side burner grid (R) onto the right side shelf (Q) by aligning the legs with the slots.



Step 22: Attach Heat Plates

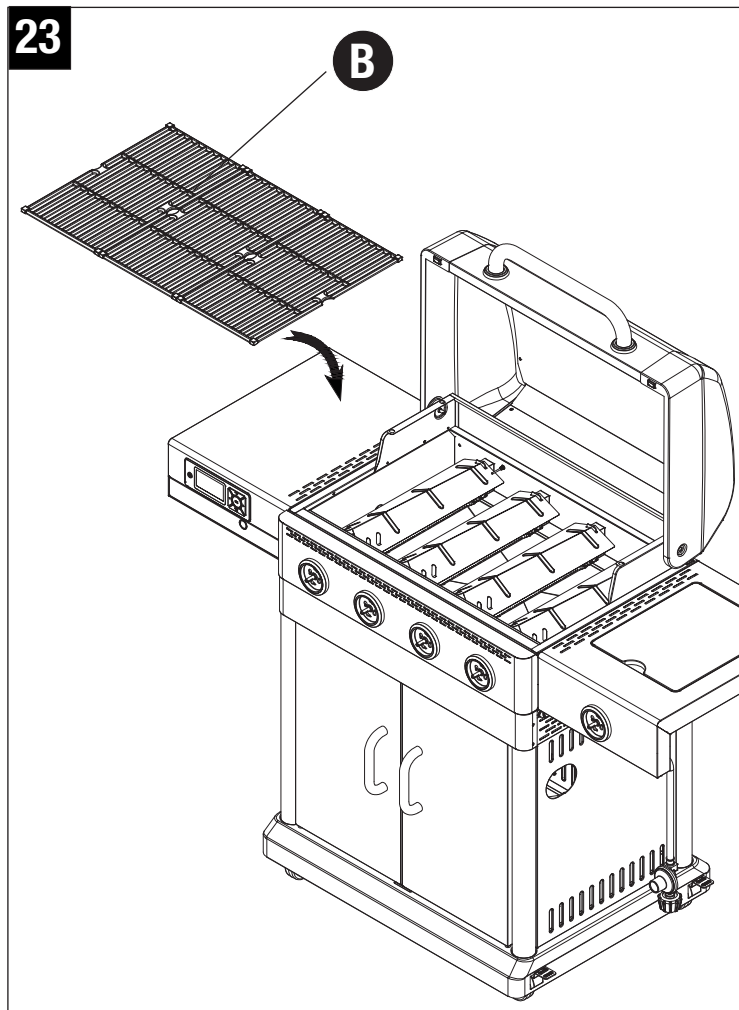
Put the heat plates (C) into place.



ASSEMBLY INSTRUCTIONS

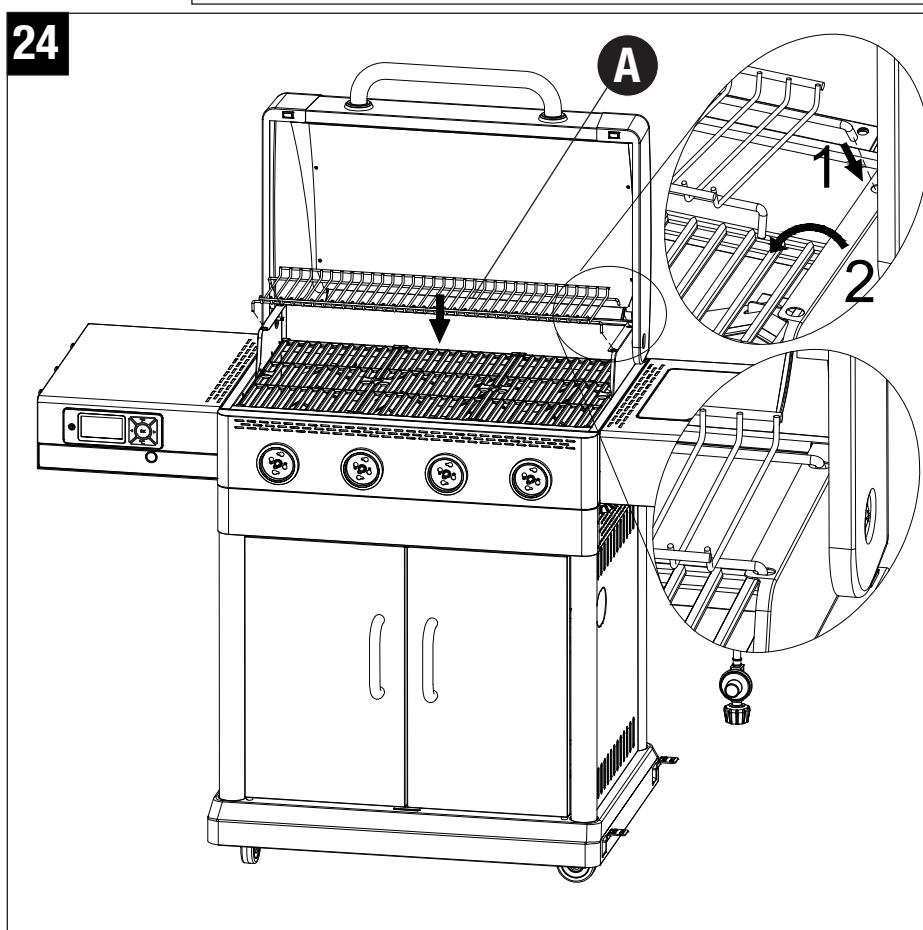
Step 23: Attach Cooking Grid

Put the cooking grids (B) into place.



Step 24: Attach Warming Rack

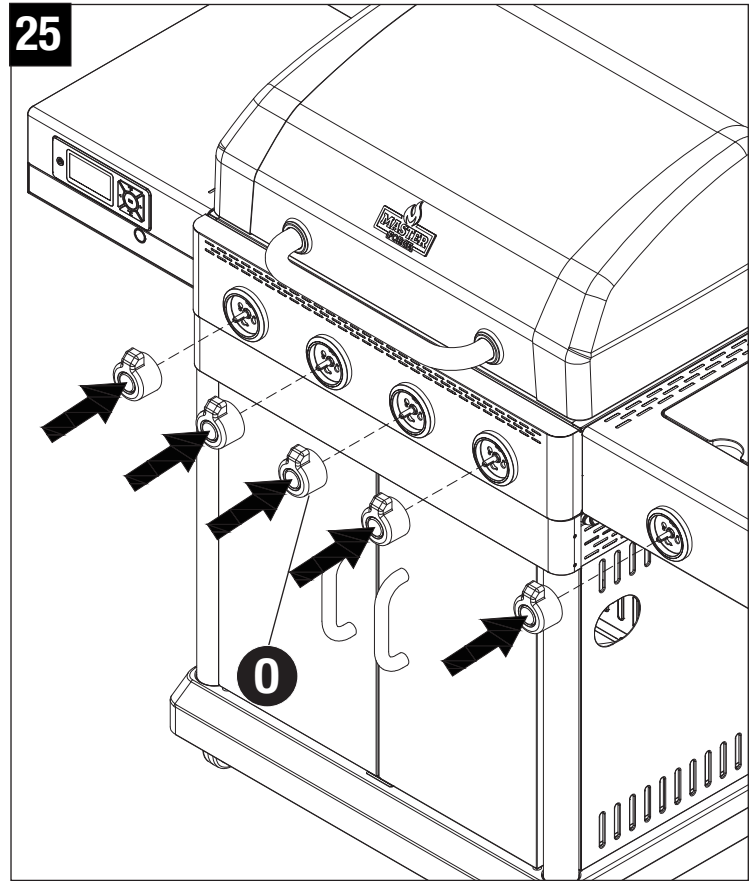
Put the warming rack (A) into place.



ASSEMBLY INSTRUCTIONS

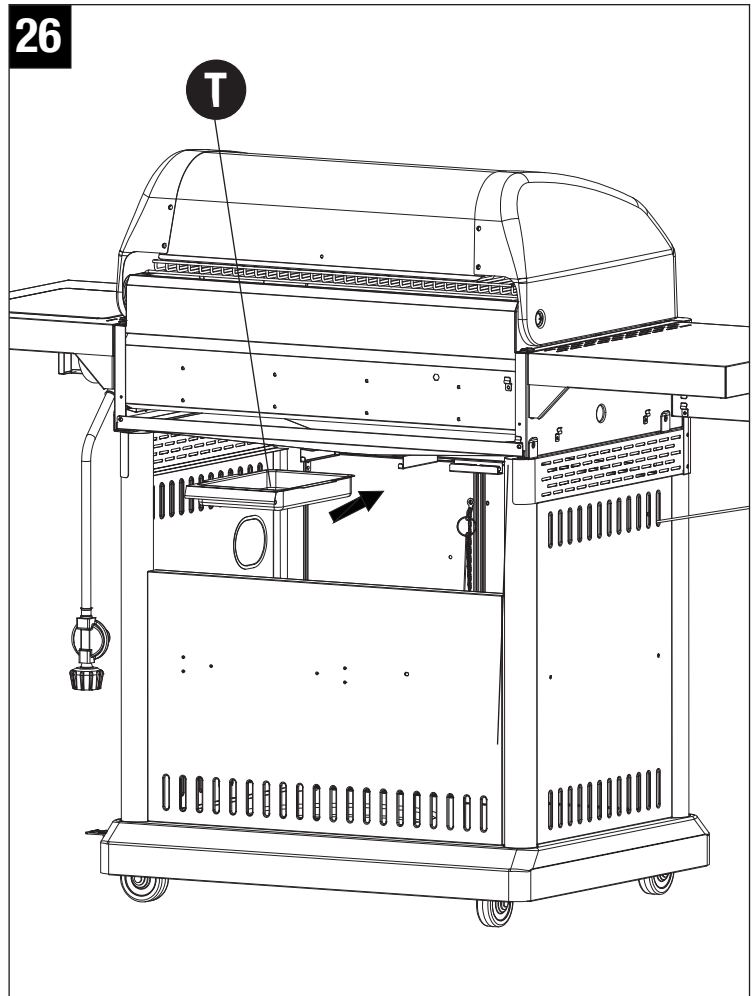
Step 25: Attach Control Knobs

Push five control knobs (O) onto the stem of the valve.



Step 26: Attach Grease Cup

Insert the grease cup (T) into the grill body.



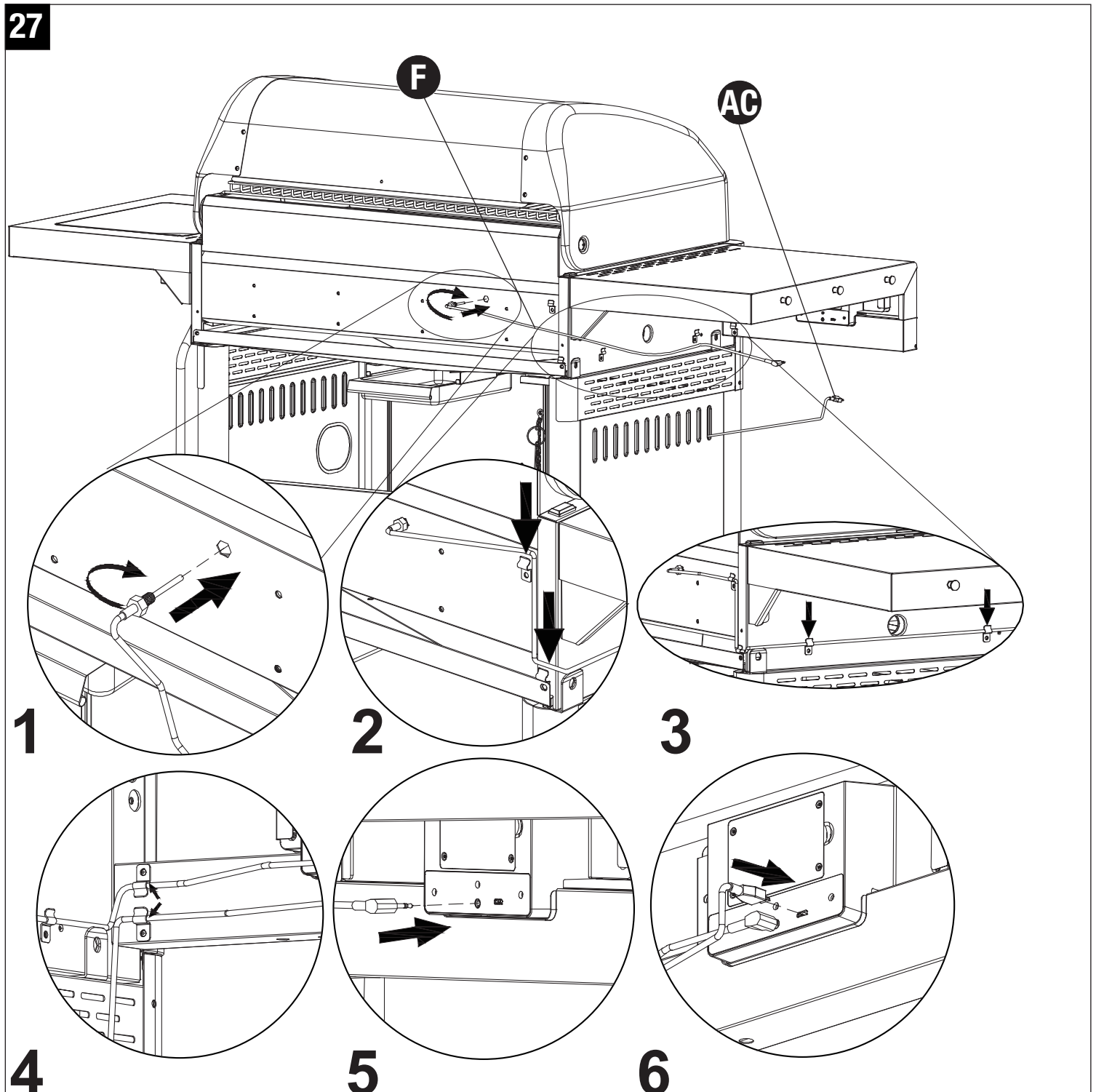
ASSEMBLY INSTRUCTIONS

Step 27: Connect Back Ambient Probe and USB

Connector of Propane Tank Scale

Insert the end of back ambient probe into the hole in the back of grill body. Then insert the front of back ambient probe and usb connector of propane tank scale into the digital controller.

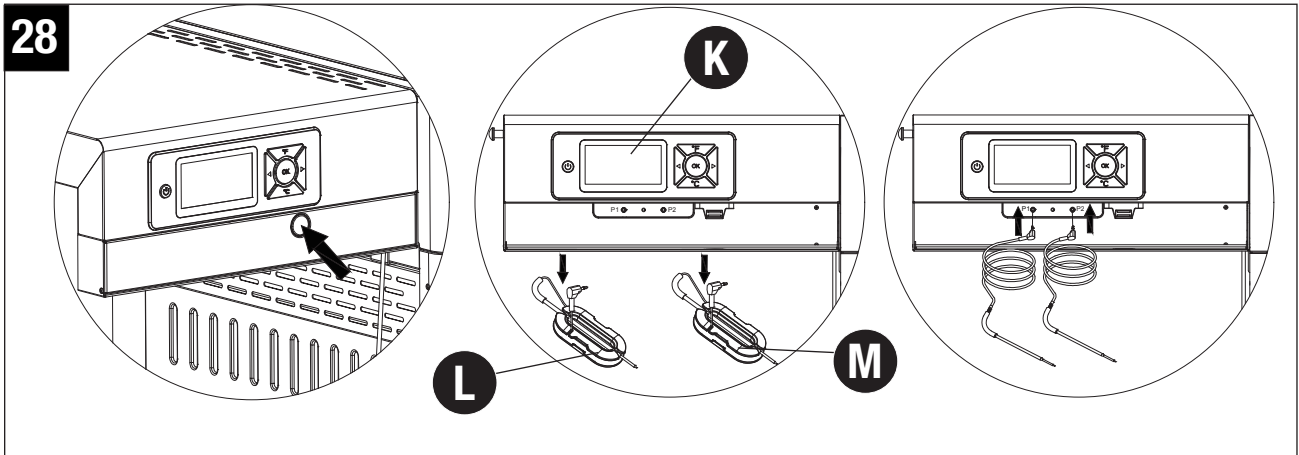
NOTE: Fasten those wires to the buckles shown in Fig.(27).



ASSEMBLY INSTRUCTIONS

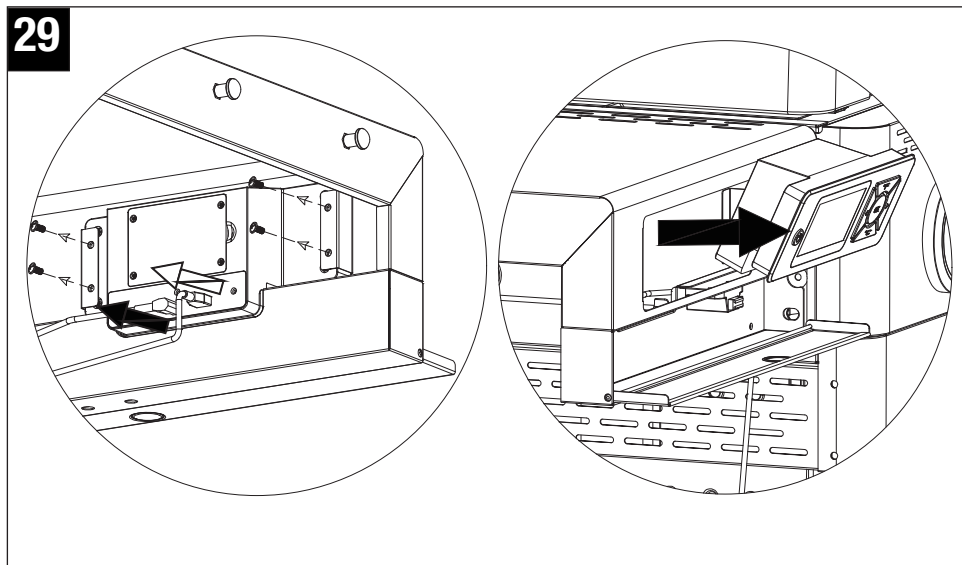
Step 28: Connect Food Probe A and Food Probe B

Press the button on the front box of the digital controller (K) in first and take out the food probe A (L) and food probe B (M). Then attach the probes onto the digital controller shown in Fig.28.

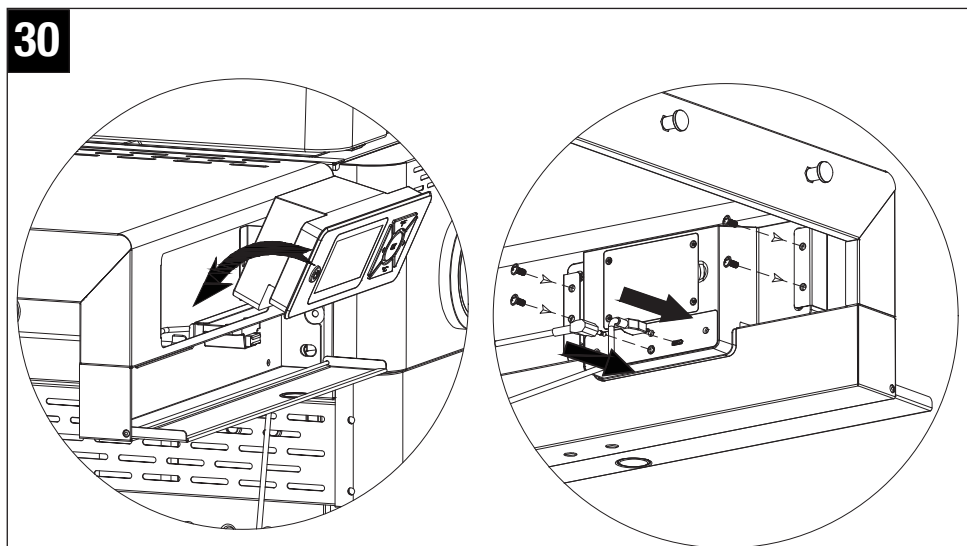


Step 29: How to Remove Digital Controller Shown in Fig.29

(Note: Remove three probes and USB connector first.)



Step 30: How to Attach Digital Controller Shown in Fig.30



INSTALLATION INSTRUCTIONS

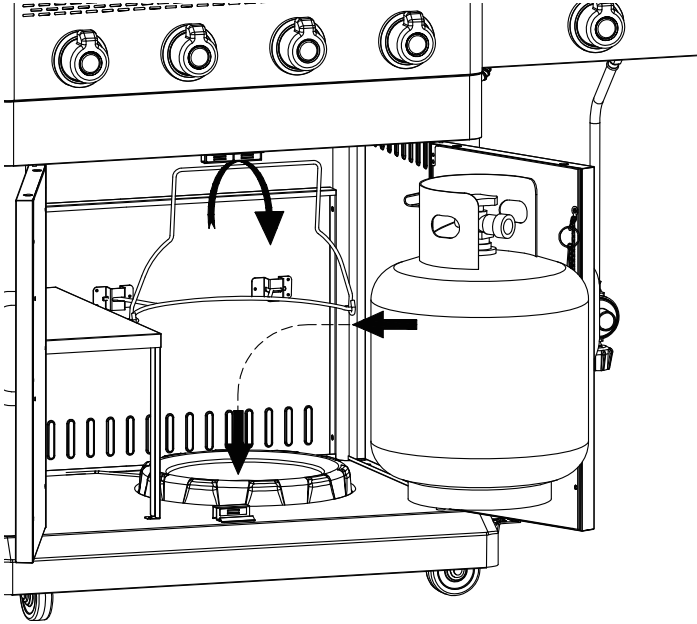
To operate, you will need one precision-filled standard grill LP gas tank with external valve threads.



	CAUTION	
▲ LP gas tank must be properly disconnected and removed prior to moving this grill.		

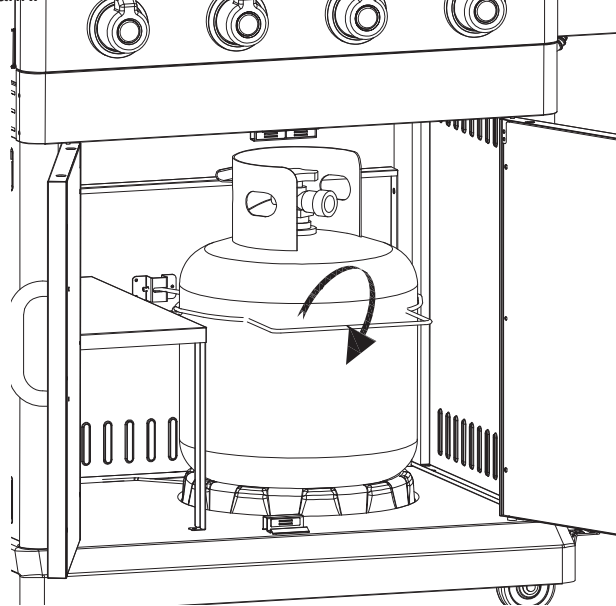
Inserting LP Gas Tank

Place precision-filled LP gas tank upright into the notches in the right cart frame so the tank valve is facing the gas line connection.



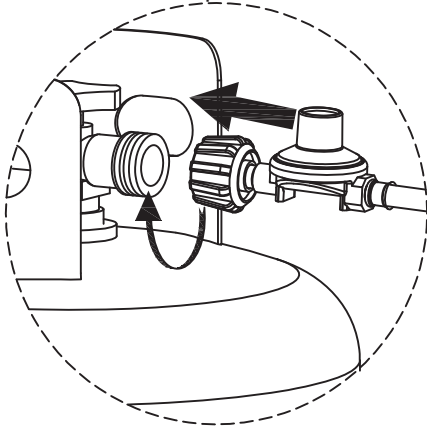
Securing LP Gas Tank

Secure tank by sliding the tank retainer wire over shoulder of LP gas tank.



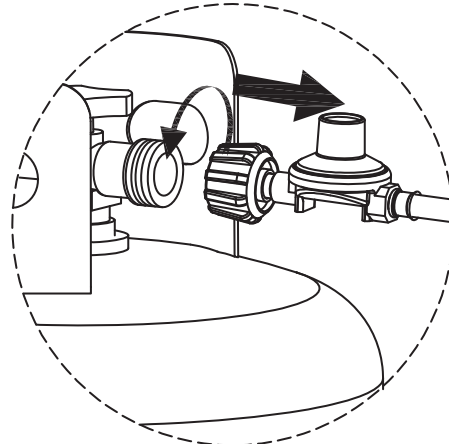
Connecting LP Gas Tank

1. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner or burner ports.
2. Connect regulator/hose assembly to tank by turning knob clockwise until it stops.



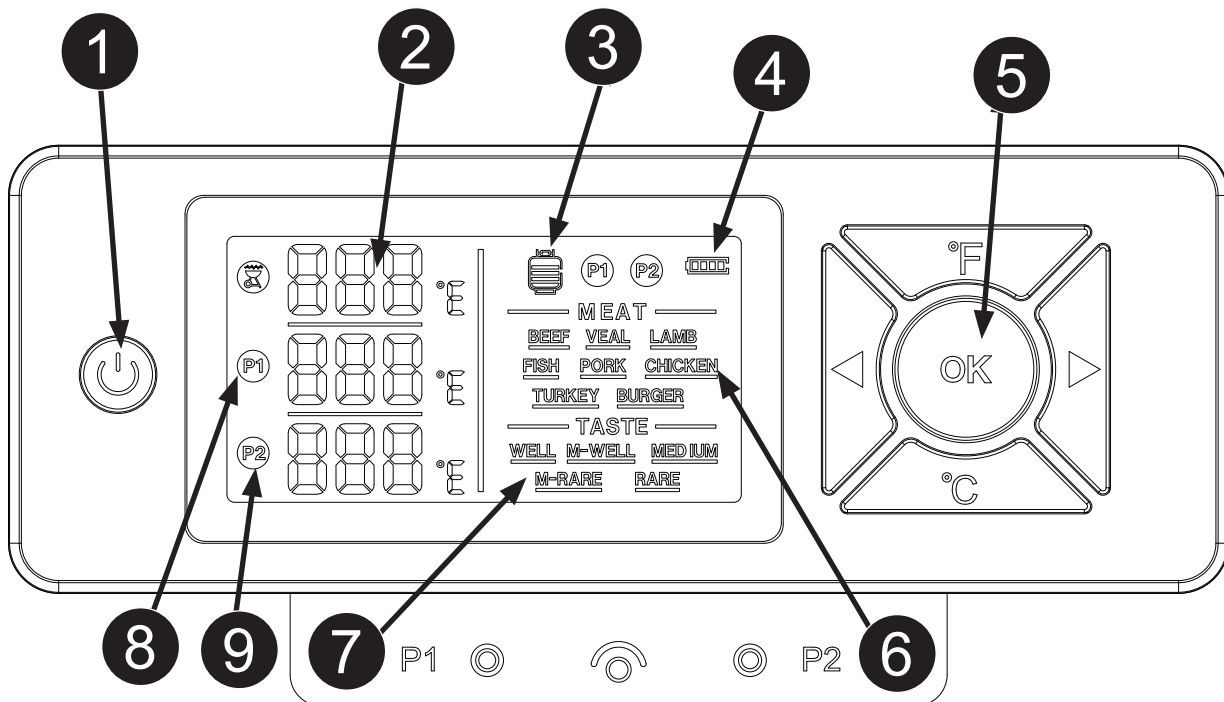
Disconnecting LP Gas Tank

1. Before disconnecting, make sure the LP gas tank valve is "CLOSED."
 2. Disconnect regulator/hose assembly from LP gas tank by turning knob counterclockwise until it is loose.
- ▲ CAUTION: LP gas tank must be properly disconnected and removed prior to moving this grill.**
3. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.



OPERATING INSTRUCTIONS

Control Board Instruction



1	Power On /Off
2	Grill Temperature
3	LP Gas Display
4	Battery Level Display
5	Control Dial

6	Type of Food
7	Taste
8	Meat Probe 1 Temperature (P1)
9	Meat Probe 2 Temperature (P2)

Button Instruction

1. Press power button and hold 2 seconds to turn on.
2. Press “°F/ °C ” button once to switch the temperature units between Celsius (°C) and Fahrenheit (°F).
3. Press “OK” button once to switch between P1/P2 meat temperature probes.
4. Press “OK” button and hold for 2 seconds to enter the type of food setting. The selected food will blink and can be adjusted by using the control dial (“< left”/ “> right”/ ”), press “OK” button to enter the taste setting. The selected taste will blink and can be adjusted by using the control dial (“< left”/ “> right”/). Press “OK” button again to finish the whole setting.
5. Press “OK” button and hold for 2 seconds to restart the setting. Repeat point 3 to point 4 to reset.

Note: P1 and P2 can be used separately. When push the “OK” button it will make a sound with 0.2s.

OPERATING INSTRUCTIONS (CONTINUED)

LP gas capacity display for Electronic scale

1. The tank icon with four bars and the tank is full.
2. The tank icon with three bars and the tank is 3/4 full.
3. The tank icon with two bars and the tank is 1/2 full.
4. The tank icon with one bars and the tank is 1/4 full.

We recommend refilling before it gets to 1/4 full or have a full tank near by. Once it gets to 1/4 full, the tank icon will blink and alarm will sound.

5. Electronic scale will reset when:

- First Use
- The Battery is Replaced

6. If you believe the scale to be inaccurate:

First, remove the tank. Press the up and right button at the same time and hold for 3 seconds. This will enter the scale reset mode, the icon will blink once the reset is completed. Place the tank back in the grill and the icon will remain lit with the current reading.

▲WARNING: Don't put any part exceeding 55lb on the tank support, it may cause irreversible damage to the base sensor, resulting in inaccurate weight and will void the warranty.

Meat temperature setting

Internal meat temperature for different foods and tastes.

Meat \ Taste	RARE	M-RARE	MEDIUM	M-WELL	WELL
Temperature Unit	°F				
Beef	145 °F	151 °F	160 °F	165 °F	171 °F
Veal		151 °F	160 °F	165 °F	171 °F
Lamb	145 °F	151 °F	160 °F	165 °F	171 °F
Fish					145 °F
Pork			160 °F	165 °F	171 °F
Chicken					165 °F
Turkey					165 °F
Burger					165 °F

1. Once the desired set temperature of your selected meat probe is reached, alarm will sound, temperature readout will blink and backlight will be activated.
2. Press any control dial to stop the alarm. If the temperature of your selected meat probe continues to rise at this time, the alarm will no longer sound. Only after the temperature of your selected meat probe drops below the desired setting, and then the temperature rises to the setting again, the alarm will sound.

Note: The temperature alarm is different from the LP gas capacity alarm and battery alarm.

OPERATING INSTRUCTIONS (CONTINUED)

Battery Capacity

1. When the battery capacity is 76-100% the readout will display four bars.
2. When battery capacity is 51-75%, the readout will display three bars.
3. When battery capacity is 26-50%, the readout will display two bars.
4. When battery capacity is 1-25%, the readout will display one bar.

Note: Once capacity is reached to one bar, the battery icon will blink and alarm will sound.

The backlight introduction

1. The backlight will turn off after 20 seconds. Press any button turn on the backlight again.
2. The backlight will continue to be bright for 20 seconds, and will turn off after 20 seconds.

Protective function

1. When the two probes are not in use, the power will turn off after one minute.

NOTE: Keep the ambient probe plugged in even when not in use.

2. If any of the food probes are plugged in but does not detect any temperature change within 15 minutes, the controller power will turn off.
3. If the ambient probe in the grill body does not detect any temperature change in 3 minutes, it will shut down automatically.
4. If any probe is not plugged into the hole or open-circuit fault, the readout will display ---. No alarm and backlight blink.
5. If any probe is in short-circuit fault, the readout will display E0. No alarm and backlight blink.
6. If the USB of the propane tank scale is not plugged or fault, the tank icon and four bars will blink alternatively.
7. No any action in 1 minute after press power button, it will shut down automatically. No alarm and backlight blink.
8. No any action in 2 minutes after press power button while fail to confirm the food or taste setting, it will shut down automatically.

Accessories

1. Requires three AA batteries (included). Checking the batteries periodically and replacing the batteries before they are fully used to avoid damage to the controller.
2. 3 probes included. One ambient probe and two food probes.

▲WARNING: USE ONLY THE PROBES ENCLOSED WITH THIS GRILL. DO NOT USE OTHER PROBES AS THAT WILL RESULT IN WRONG TEMPERATURE READING AND AVOID WARRANTY. CALL OUR CUSTOMER SERVICE DEPARTMENT AT 1.800.963.0211 WITH QUESTIONS.

OPERATING INSTRUCTIONS (CONTINUED)

BEEF	HEAT LEVEL	AVG. COOKING TIME
SKIRT STEAK, MEDIUM 1-INCH THICK		4-6 MIN.
HOT DOG 4 OUNCES		5-7 MIN.
STEAK, MEDIUM 1-INCH THICK - FILET MIGNON, RIBEYE, NEW YORK STRIP & PORTERHOUSE		6-8 MIN.
BURGER 3/4 - INCH THICK		8-10 MIN.
HANGER STEAK, MEDIUM 1-INCH THICK		8-10 MIN.

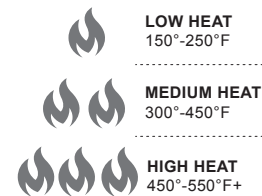
CHICKEN	HEAT LEVEL	AVG. COOKING TIME
CHICKEN BREAST OR THIGH 4 OUNCES - BONELESS, SKINLESS		8-12 MIN.
CHICKEN THIGH OR LEG 3-6 OUNCES - BONE-IN*		35-45 MIN.
CHICKEN BREAST 10-12 OUNCES - BONE-IN*		35-45 MIN.
WHOLE CHICKEN* 8 POUNDS		3-5 HOURS

*BONE-IN CHICKEN SHOULD INITIALLY BE COOKED OR "BROWNE" OVER DIRECT HEAT FOR SEVERAL MINUTES BEFORE BEING TRANSFERRED TO INDIRECT HEAT.

SEAFOOD	HEAT LEVEL	AVG. COOKING TIME
SHRIMP LARGE		4-6 MIN.
SCALLOP 1 1/2 OUNCES		4-6 MIN.
FISH, FILET 1-INCH THICK		5-10 MIN.
FISH, WHOLE 1 POUND		15-20 MIN.

PORK	HEAT LEVEL	AVG. COOKING TIME
PORK CHOP, MEDIUM 1-INCH THICK		8-10 MIN.
SAUSAGE 3-OUNCE LINK		10-13 MIN.
PORK TENDERLOIN 1 POUND		15-20 MIN.
PORK SHOULDER/BUTT 8 POUNDS		12 HOURS APPROX. 90 MIN / LB.

HEAT KEY



USDA SAFE MINIMAL INTERNAL TEMPS

FISH & SHELLFISH:
145°F

BEEF OR PORK STEAKS
OR CHOPS: 145°F

GROUND BEEF OR PORK:
160°F

CHICKEN:
165°F

OPERATING INSTRUCTIONS (CONTINUED)

Checking for Leaks

Burner Connections

1. Make sure the regulator hose and valve connections are securely fastened to the burner and the tank.
2. Visually check the connection between the burner/venturi tube and orifice.
3. Make sure the burner/venturi tube fits over the orifice.

⚠ WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.

4. Please refer to diagram for proper installation (Figures 1 and 3).
5. If the burner/venturi tube does not rest flush to the orifice, as shown.

Tank/Gas Line Connection

1. Make 2-3 oz. of leak detection solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the “OFF” position (Figure 3).
3. Connect LP gas tank per “Installing LP Gas Tank” section.
4. Turn LP gas tank valve to “OPEN.”
5. Spoon several drops of solution, or use a squirt bottle, at all “X” locations (Figures 1, 2 and 4).
 - a. If any bubbles appear, turn LP gas tank valve to “CLOSED,” reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to “CLOSED” and disconnect LP gas tank, per “Disconnecting LP Gas Tank” section.
 - c. If no bubbles appear after one minute, turn LP gas tank valve to “CLOSED,” wipe away solution and proceed.

Operating Main Burners

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on 🔥 (HIGH) with the lid closed. This will “heat clean” the internal parts and dissipate odors.

Lighting

- ⚠ **CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- ⚠ **CAUTION: Do NOT obstruct the flow of combustion and ventilation air.**
- ⚠ **CAUTION: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.**
- ⚠ **CAUTION: Attempting to light the burner with the lid closed may cause an explosion.**

1. Open lid.
2. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. All control knobs must be in the “OFF” position (Figure 3).
4. Connect LP gas tank per “Connecting LP Gas Tank” section.
5. Turn LP gas tank valve to “OPEN.”
6. Push and turn control knob to 🔥 (HIGH), the burner should light. If it does not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob “OFF,” wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod (included with grill) to light burners. Access the burners through the cooking grid and heat plates. Position lit match near side of burner (Figure 5).

Important: Always use the lighting rod (included) when lighting burners with a match.

9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).

Note: Each burner lights independently - repeat steps 5-9 for the other burners.

Figure 1 Main Burners

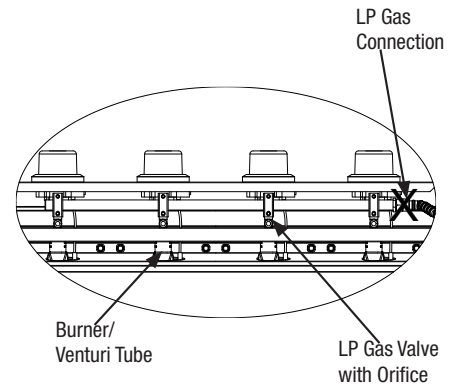


Figure 2 Side Burner

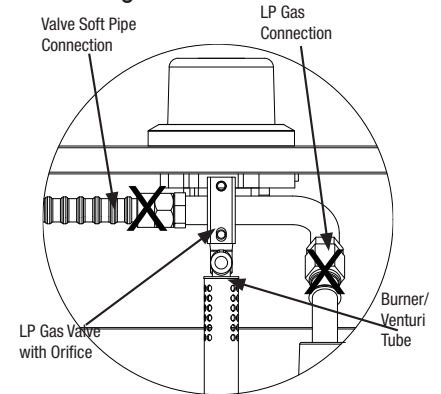


Figure 3

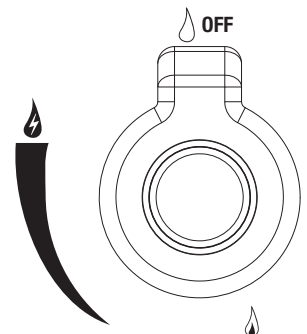
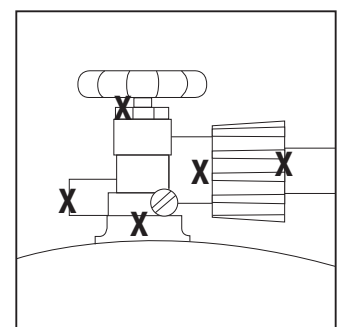



Figure 4



OPERATING INSTRUCTIONS (CONTINUED)



- ▲ **CAUTION:** If burner flame goes out during operation, immediately turn the control knobs to the “ OFF” position, LP gas tank valve “CLOSED” and open lid to let the gas clear for 5 minutes before re-lighting.

Turning Off

1. Turn LP gas tank valve to “CLOSED.”
2. Turn all control knobs clockwise to the “ OFF” position.
Note: A “poof” sound is normal as the last of the LP gas is burned.
3. Disconnect LP gas tank per “Disconnecting LP Gas Tank” section.

Controlling Flare-ups


- ▲ **CAUTION:** Putting out grease fires by only closing the lid is not possible.

1. If a grease fire develops, turn control knobs to the “ OFF” position and LP gas tank valve “CLOSED.” Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.
 2. Do NOT leave grill unattended while preheating or burning off food residue on  (HIGH). If grill has not been cleaned, a grease fire can occur.
- ▲ **WARNING:** When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda. Do NOT attempt to extinguish with water.

Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.


Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid **AND** turn the control knob(s) to “ OFF” until the grease burns out. Be careful when opening the lid as sudden flare-ups may occur.

If excessive flare-ups occur, **do NOT** pour water onto the flames.

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats on  (LOW) setting or indirectly.
3. Ensure that your grill is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.

Operating Side Burner

NOTE: Side burner can be used while main burners are operating.

Never use side burner as a grill.

- ▲ **CAUTION:** Maximum weight for side burner and side shelf is 33 lbs.
- ▲ **CAUTION:** Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf, resulting in failure of grill cart components.
- ▲ **CAUTION:** Do NOT lean on the side burner shelf.
- ▲ **CAUTION:** Attempting to light the burner with the lid closed may cause an explosion.

Lighting




1. Open lid.
2. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.
3. Control knob must be in the “ OFF” position (Figure 3).
4. Connect LP gas tank per “Installing LP Gas Tank” section.
5. Turn LP gas tank valve to “OPEN.”
6. Push and turn control knob to  (HIGH). The burner should light. If not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob “ OFF,” wait 5 minutes and repeat lighting procedure.

Figure 5

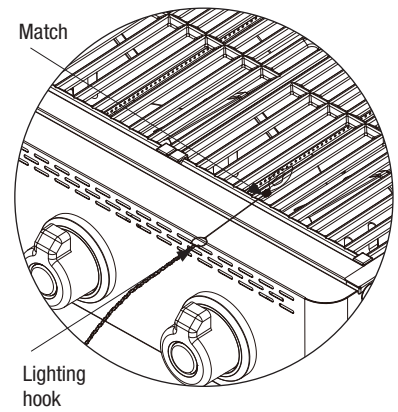


Figure 6

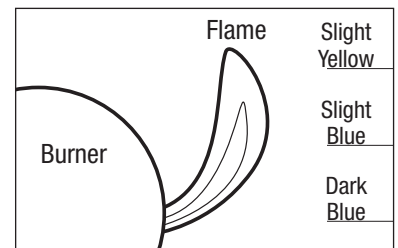
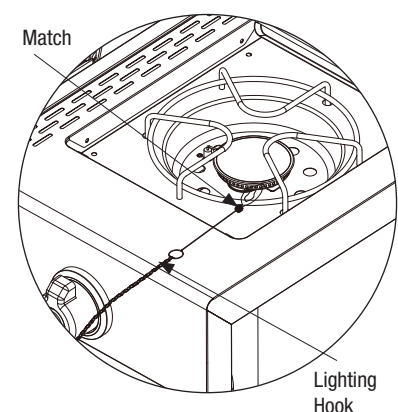


Figure 7




OPERATING INSTRUCTIONS (CONTINUED)

1. If igniter does not light burner, use a lit match secured with the lighting rod (included with grill) to light burners. Position the lit match near side of the burner (Figure 7).
2. **Important:** Always use the lighting rod (included) when lighting burner with a match. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).

▲ CAUTION: If burner flame goes out during operation, immediately turn the control knob to the “ OFF” position and LP gas tank valve “CLOSED” and open lid to let the gas clear for 5 minutes before re-lighting.

Turning Off

1. Turn LP gas tank valve to “CLOSED.”
2. Turn control knob clockwise to the “ OFF” position.
Note: A “poof” sound is normal as the last of the LP gas is burned.
3. Disconnect LP gas tank per “Disconnecting LP Gas Tank” section.

Cooking

1. Open lid and ignite the side burner per “Lighting” instructions.
2. Adjust control knob to desired flame height.
3. Place pan on center of grid.
4. Cook and adjust temperature as needed.
5. Turn grill off per “Turning Off” instructions.

CARE AND MAINTENANCE

▲ CAUTION:

1. **All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected.**
2. **Do NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.**
3. **Do NOT enlarge valve orifices or burner ports when cleaning the valves or burners.**

Notices

1. **This grill should be thoroughly cleaned and inspected on a regular basis.**
2. **Abrasive cleaners will damage this product.**
3. **Never use oven cleaner to clean any part of grill.**


Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do NOT obstruct the flow of the combustion of LP gas and the ventilation of air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your grill is working properly (Figure 8).
5. See sections below for proper cleaning instructions.
6. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.

Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda mixed with water.
2. For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.
3. Rinse clean with water.
4. Allow to air dry.

Cleaning Main Burners

1. Turn LP gas tank valve to “CLOSED.”
2. Turn all control knobs clockwise to the “ OFF” position.
Note: A “poof” sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per “Disconnecting LP Gas Tank” section.
4. Remove cooking grids and heat plates.

CARE AND MAINTENANCE (CONTINUED)

1. Remove burners by removing the fasteners, which secure the burners to the grill bottom.
2. Lift burners up and away from gas valve orifice.
3. Disconnect wire from spark electrode.
4. Clean venturi of each burner with small bottle brush or compressed air.
5. Remove all food residue and dirt from burner surface.
6. Clean any clogged ports with a stiff wire (such as an opened paper clip).
7. Inspect burners for any damage (cracks or holes). If damage is found, replace with new burner(s) from manufacturer.
8. Re-install burner(s). Checking to insure that gas valve orifice is correctly positioned inside each burner/venturi tube. Also, check position of spark electrode.
9. Replace heat plate(s) and cooking grid(s).
10. Connect LP gas tank per "Installing LP Gas Tank" section.
11. Perform leak test per "Checking for Leaks" section.

Cleaning Side Burner

1. Turn LP gas tank valve to "CLOSED."
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Remove side burner grid.
5. Remove burner by removing the screws that secure the burner to the side shelf.
6. Lift burner up and away from gas valve orifice.
7. Clean venturi of burner with small bottle brush or compressed air.
8. Remove all food residue and dirt from burner surface.
9. Clean any clogged ports with a stiff wire (such as an opened paper clip).
10. Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner from manufacturer.
11. Re-install burner(s). Checking to insure that gas valve orifice is correctly positioned inside each burner/venturi tube. Also, check position of spark electrode.
12. Replace cooking grid(s).
13. Connect LP gas tank per "Installing LP Gas Tank" section.
14. Perform leak test per "Checking for Leaks" section.

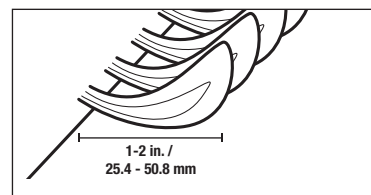
Before Storing

1. Turn LP gas tank valve to "CLOSED."
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Clean all surfaces.
5. Lightly coat the burner(s) and cooking grid(s) with cooking oil to prevent excess rusting.
6. If storing the grill indoors, disconnect the LP tank per "Disconnecting LP Gas Tank" section.
7. Place the protective cap cover on the LP tank and store the tank outdoors in a well-ventilated area out of direct sunlight.
8. If storing the grill indoors, cover the grill and store in a cool dry place.
9. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

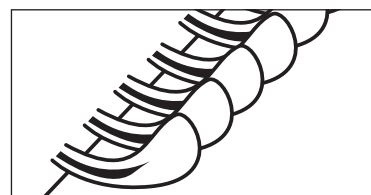
Figure 8

Burner Flame Conditions

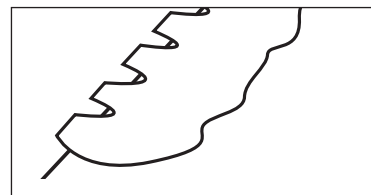
Use this chart to see if your burners need to be cleaned.



Normal: Soft blue flames with yellow tips between 1 in. - 2 in. height.



Needs cleaning: Noisy with hard blue flames.



Has to be replaced: Wavy with yellow flames.

LIMITED WARRANTY

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at 1-800-963-0211, 8 a.m. - 8 p.m., EST, Monday - Sunday. You could also contact us at partsplus@lowes.com.

Limited Warranty

1-Year Warranty on all parts affecting the operation of the gas grill due to damage.

Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.

This Warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or due to lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

TROUBLESHOOTING

Problem	Possible Cause	Prevention/Cure
Burner will not light using igniter	LP gas tank valve is closed	Make sure regulator is securely attached to the LP gas tank per "Installing LP Gas Tank," then turn LP gas tank valve to "OPEN"
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank
	LP gas	<ol style="list-style-type: none"> 1. Turn LP gas tank valve to "CLOSED" 2. Wait 5 minutes for gas to clear 3. Follow "Checking for Leaks" section
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked/broken - sparks at crack	Replacement part(s) may be needed - contact Customer Care at 1.800.963.0211
	Wire loose or disconnected	Reconnect wire or replacement part(s) may be needed - contact Customer Care at 1.800.963.0211
	Wire is shorting (sparking) between ignitor and electrode	Replacement part(s) may be needed - contact Customer Care at 1.800.963.0211
Bad igniter	Replacement part(s) may be needed - contact Customer Care at 1.800.963.0211	

TROUBLESHOOTING

Burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, exchange, refill or replace LP gas tank B. If LP gas tank is not empty, refer to “Sudden drop in gas flow or reduced flame height” (see below)
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank
	LP gas	1. Turn LP gas tank valve to “CLOSED” 2. Wait 5 minutes for gas to clear 3. Follow “Checking for Leaks” section
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half to three-quarters additional turn until solid stop. Tighten by hand only - do NOT use tools
	Obstruction of gas flow	1. Clear burner/venturi tube 2. Check for bent or kinked hose
	Disengagement of burner to valve	Reengage burner and valve
	Spider webs or insect nest in venturi	Clean burner/venturi tube
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Exchange, refill or replace LP gas tank
	Overfilling prevention device may have been activated	1. Turn control knobs to “OFF” 2. Wait 30 seconds and light grill 3. If flames are still too low, reset the overfilling prevention device: a. Turn control knob(s) “OFF” b. Turn LP gas tank valve to “CLOSED” c. Disconnect regulator d. Turn control knobs to 🔥 (HIGH) e. Wait 1 minute f. Turn control knobs to “OFF” g. Reconnect regulator and leak check connections, being careful not to fully open valve h. Light grill per “Lighting” section
Irregular flame pattern, flame does not run the full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Burn grill for 15 minutes on 🔥 (HIGH) with the lid closed
	Spider webs or insect nest in venturi	Clean venturi
	Food residue, grease, etc. on burners	Clean burner
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly engaged with valve
Flame goes out	High or gusting winds	Do not use grill in high winds
	Low on LP Gas	Exchange, refill or replace LP gas tank
	Overfilling prevention device may have been activated	Refer to “Sudden drop in gas flow or reduced flame height” (see above)
Flare-up	Grease buildup	Remove and clean all grill parts per “Cleaning and Care” section
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust to lower cooking temperature
Persistent grease fire	Grease trapped by food buildup around burner system	1. Turn control knobs to “OFF” 2. Turn LP gas tank valve to “CLOSED” 3. Leave lid in closed position and let fire burn out 4. After grill cools, remove and clean all parts per “Cleaning and Care” section
Flashback (fire in burner tube(s))	Burner and/or burner/venturi tube are blocked	Clean burners and/or burner/venturi tube
Inside of lid is peeling (like paint peeling)	Baked on grease buildup has turned to carbon and is flaking off.	Clean all grill parts per “Cleaning and Care” section.

REPLACEMENT PARTS LIST

Part	Description	Part No.
1	Warming Rack	G22483-010
2	Cooking Grid	G22483-020
3	Heat Plate	G22483-030
4	Lid Handle	G22483-040
5	Lid*	G22483-050
6	Back Ambient Probe	G22483-060
7	Grill Body Assembly*	G22483-070
8	Main Burner*	G22483-080
9	Grease Tray*	G22483-090
10	Left Side Shelf	G22483-100
11	Digital Controller*	G22483-110
12	Ambient Probe A	G22483-120
13	Ambient Probe B	G22483-130
14	Control Knob Bezel	G1143-090
15	Control Knob	G22483-140
16	Regulator & Hose Assembly*	B0308-A24
17	Right Side Shelf	G22483-150

* Pre-assembled

Part	Description	Part No.
18	Side Burner Grid	B0404-C03
19	Side Burner	G22483-160
20	Grease Cup	B0219-HA0
21	Left Cart Frame	G22483-170
22	Upper Front Panel	G22483-180
23	LP Gas Tank Retainer Wire	G1461-010
24	Right Cart Frame	G22483-190
25	Center Table	G22483-200
26	Back Cart Frame	G22483-210
27	Door Handle	G22483-220
28	Left Door	G22483-230
29	Propane Tank Scale	G22483-240
30	Right Door	G22483-250
31	Lighting Rod*	B0223-D04
32	Lower Magnet	G22483-260
33	Bottom Panel	G22483-270
34	Caster	G22483-280
35	Locking Caster	G22483-290
36	Upper Magnet	G22483-300