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# Master Forge B10LG25 Owner's Manual

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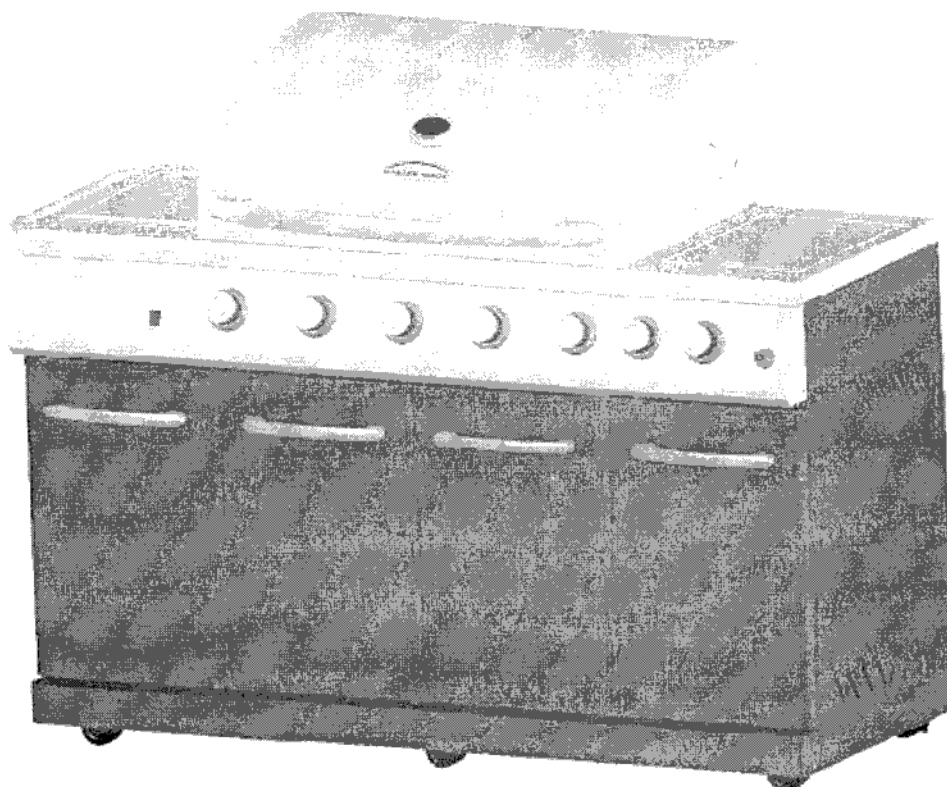
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----- Manual continues below -----

ITEM # 0135116

# 32 IN. GAS GRILL

MODEL # B10LG25



RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. IF YOU ARE ASSEMBLING THIS GRILL FOR SOMEONE ELSE, THEN LEAVE THIS GRILL GUIDE FOR THEM.



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at 1-800-963-0211, 8:00am – 6:00pm, EST, Monday – Thursday; 8:00am - 5:00pm, EST, Friday.

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## SAFETY INFORMATION

Please read and understand all instructions paying particular attention to all WARNINGS and precautions before assembling or operating your grill. Failure to do so may result in serious injury, death, fire, or an explosion causing damage to property.

1. Grill installation must conform with local codes, or in their absence, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CGA B149.1, Natural Gas and Propane Installation Code, or the Propane Storage and Handling Code, B149.2.
2. The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI / NFPA 70, or the Canadian Electrical Code, CSA C22.1.
3. This grill is certified for use in the United States and / or Canada. Do not modify for use in any other location as that will result in a safety hazard.
4. This gas grill shall be used outdoors only and shall not be used in a building, garage, or any other enclosed area. Do not use under any type of flammable canopy or overhang.
5. This gas grill is not intended to be installed in or on recreational vehicles and / or boats.
6. Never use any other type of fuel for this grill other than that specified on the name plate attached to this grill.
7. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill.
8. Before each use, check the gas hose for excessive abrasion or wear or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using this grill.
9. Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.
10. Do not try to light this grill without reading the "Operating Instructions" section of this Grill Guide.
11. Do not lean over the grill when lighting the burners or when the grill is in use.
12. Your gas grill requires reasonable care when in use. It will be hot during cooking and cleaning. Do not touch metal parts of the grill until they have cooled for 45 minutes after use unless you are using protective gear such as pot holders and grill mitts.
13. Children should never use your grill. Keep younger children and pets away when in use.
14. Ensure your grill is on level ground before use and the casters are locked.
15. Do not use your grill in high wind conditions.
16. Do not obstruct the flow of combustion and ventilation air to this grill. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
17. Do not put a grill cover or other flammable material in the storage area of this grill.
18. Do not use charcoal briquettes, lava rock, or any type of ceramic product in this grill.
19. Should the burner(s) go out when cooking, shut off all gas valves, open the lid, and wait 5 minutes for any gas and fumes to clear before relighting.

### WARNING

Read this Grill Guide before attempting to assemble or operate your grill. Follow all WARNING and SAFETY information.

Failure to do so may lead to fire or an explosion, which could result in property damage, personal injury, or death.

**TESTED IN ACCORDANCE WITH  
ANSI Z21.58a -2008 /CSA 1.6a-2008  
STANDARD FOR OUTDOOR COOK-  
ING GAS APPLIANCES.**

### WARNING

**FOR OUTDOOR USE ONLY**  
If stored indoors, then detach and leave propane cylinder outside.

### WARNING

Always check for leaks according to directions in this Grill Guide before operating your grill, even if purchasing an assembled grill.

## SAFETY INFORMATION

### WARNING

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

### DANGER

If you smell gas:

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

### WARNING

#### CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.

Wash your hands after handling this product.

### WARNING

Always wear protective gloves when assembling your grill.

### WARNING

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

### CAUTION

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

### WARNING

Do not dispose of batteries in a fire. Batteries may leak or explode.

### WARNING

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

### WARNING

- Never store any extra cylinders under or near your grill.
- Never fill your cylinder over 80% full by volume. This may cause release of gas from the safety release valve.
- If the information in "1" and "2" is not followed exactly, a fire causing death or serious injury may occur.
- Immediately call your LP dealer or fire department should you hear, or smell escaping gas.

### FOR YOUR SAFTY

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

### WARNING

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

### WARNING

- Keep the gas cylinder in the upright position at all times to allow for vapor withdrawal.
- Always keep gas cylinders upright for transportation and storage.

## SAFETY INFORMATION

### CAUTION

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

### WARNING

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

### WARNING

Keep the gas cylinder in the upright position at all times.

### WARNING

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

### FOR YOUR SAFTY

- Minimum clearance required from sides and back of unit to adjacent combustible construction is 36 inches (91 cm).
- Do not locate or use this outdoor cooking gas appliance under overhead combustible surfaces.
- Maintain at least 10 feet (305cm) of clearance from objects that can catch fire or sources of ignition such as pilot lights, electrical appliances, etc.

### WARNING

1. When using the rear burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.
2. When using the Rear Burner, do not use the Main Burners.
3. When using a match to light the grill make sure to use the attached match holder.
4. Turn burner control knobs and LP tank valve "OFF" when not in use.

### CAUTION

- Never lean over the firebox and burners when lighting the grill.
- Grills are ventilated for safety and performance reasons. Closing the hood on a grease fire will not extinguish the fire.
- Do not put water on a grease fire. If a grease fire starts, turn the control knobs and LP cylinder off. Flour may be used to help smother a grease fire.
- Do not leave a grill unattended when preheating, cooking, or cleaning. A grease fire can occur during these events if grease has been allowed to collect by not regularly cleaning the grill.

### WARNING

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

### WARNING

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

### WARNING

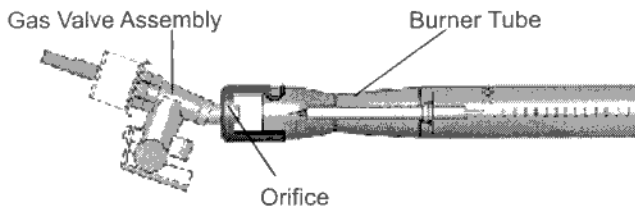
Batteries will deteriorate over time. This can cause their casings to leak.

1. Remove the battery from the electronic ignition when storing your grill.
2. Check the condition of the battery periodically before use.

## **!** SAFETY INFORMATION

### **!** WARNING

For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your grill. See figure. If the orifice is not inside the burner tube, lighting the burner may cause explosion and /or fire resulting in serious bodily injury and /or property damage.



### **!** WARNING

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

### **!** WARNING

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

### **!** WARNING

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

### **!** WARNING

Keep any electrical supply cord away from any heated surface.

### **!** WARNING

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

## SAFETY INFORMATION

### NATURAL GAS ONLY

#### WARNING

These orifices are for use at a natural gas pressure of 7-inches water column supply pressure. Verify the pressure with your gas company. If the supply pressure is not 7 inches, then contact a certified plumber or heating and cooling technician for assistance.

#### WARNING

You must ensure that the proper sized orifices are used for the correct burner. Orifices are packaged by size. Each package is labeled with the size. Each orifice is marked with its size. Failure to use the proper size orifice for the proper burner will create an unsafe condition which could lead to a fire or explosion which could result in property damage, personal injury, or death.

#### WARNING

- This outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 (1/2) psi (3.5kPa).
- This outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).

#### CAUTION

Ensure you use the correct size orifice. The side burner orifice is labeled 1.32mm.

#### CAUTION

Ensure you use the correct size orifices for each burner. The main burner orifices are labeled 1.45mm.

#### CAUTION

Ensure you use the correct size orifice. The back burner orifice is labeled 1.48mm.

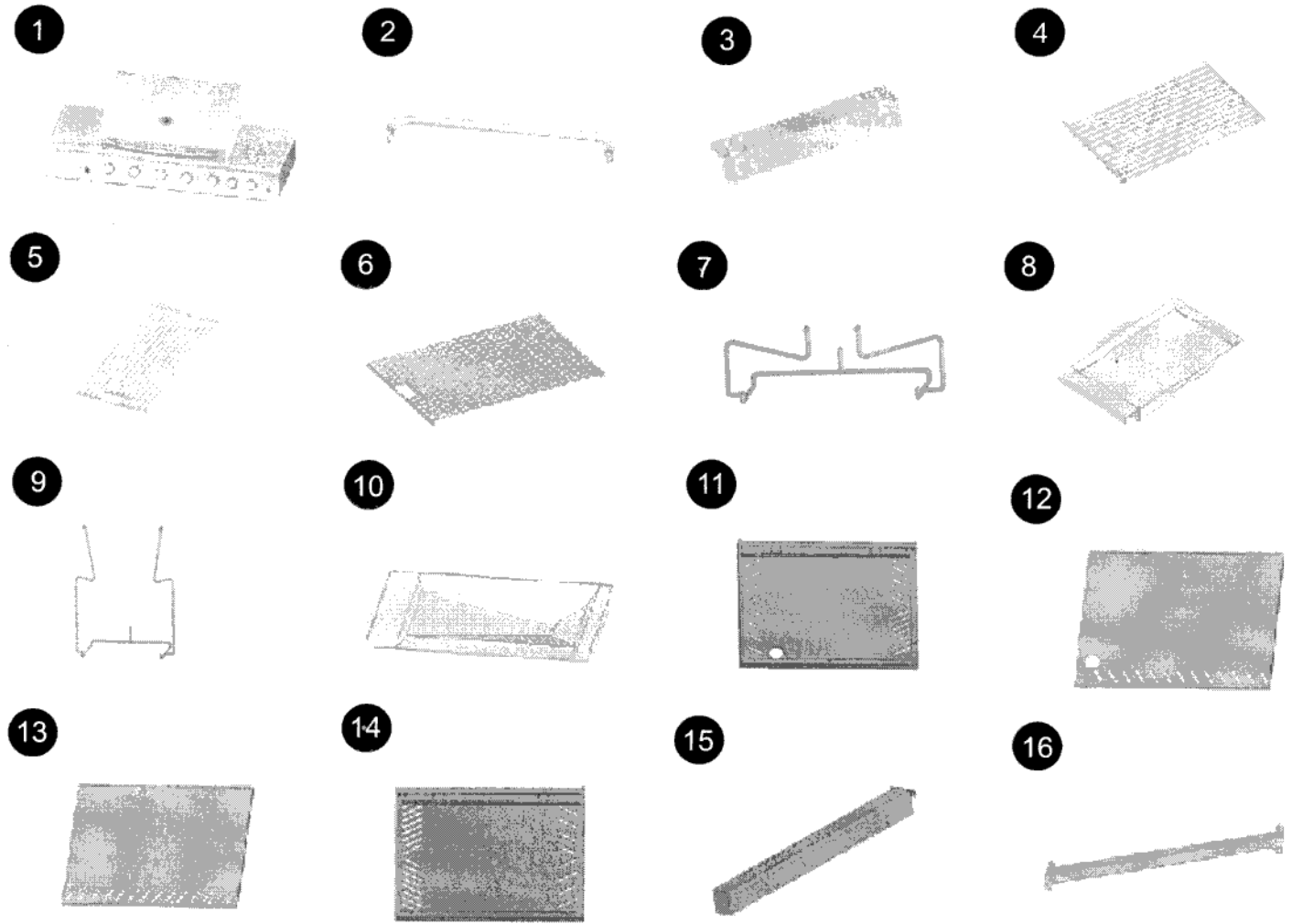
#### CAUTION

- Minimum clearance required from sides and back of unit to adjacent combustible construction is 36 inches.
- Do not locate or use this outdoor cooking gas appliance under overhead combustible surfaces.
- Maintain at least 10 feet clearance from objects that can catch fire or source of ignition such as pilot lights, electrical appliances, etc.

#### WARNING

Do not route the hose under a deck. The hose must be visible.

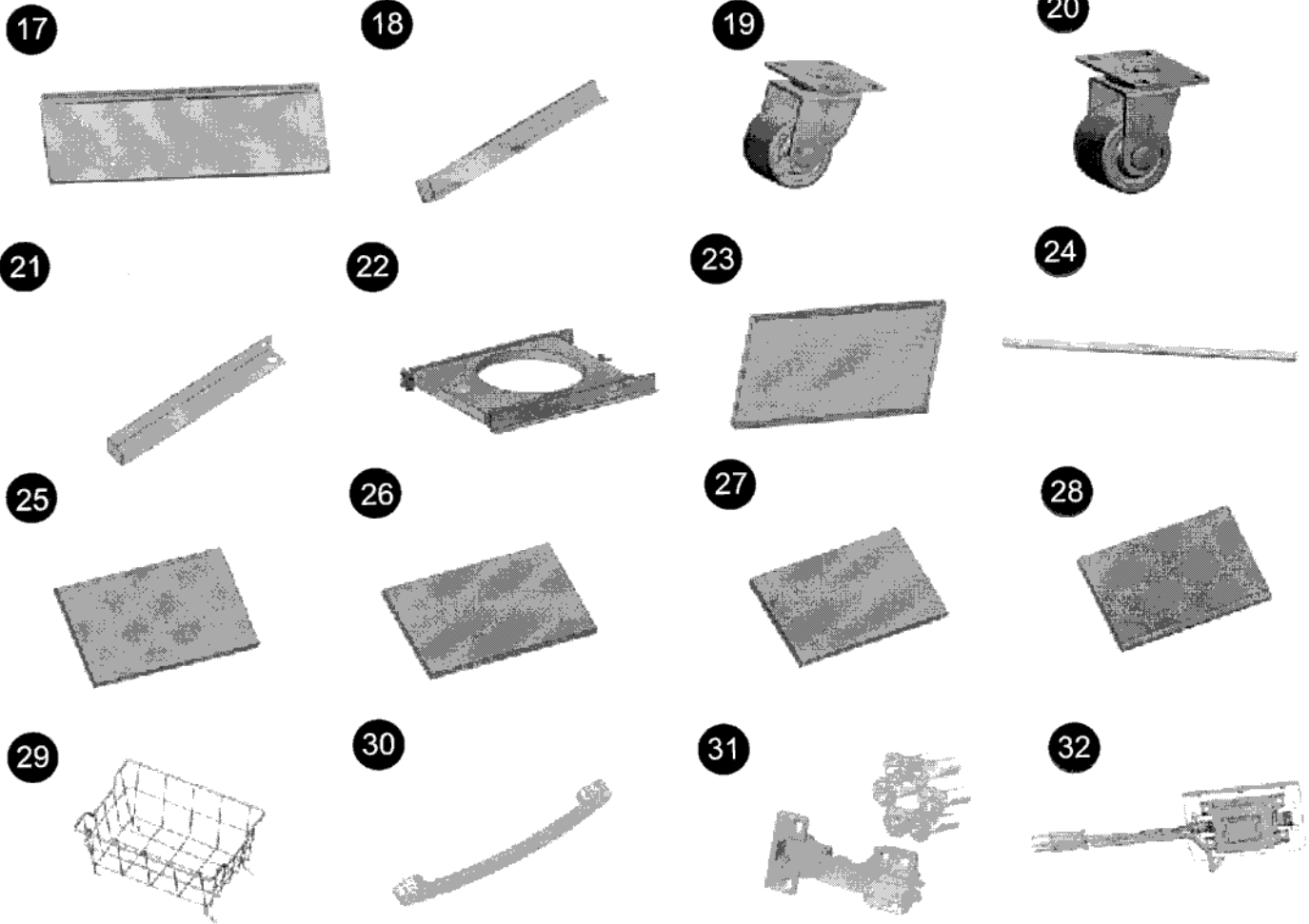
# PACKAGE CONTENTS



Part	Description	Quantity
1	Firebox Assembly	1
2	Side Shelf Handle	1
3	Heat Diffuser	5
4	Side Burner Cooking Grate	1
5	Cooking Grate 9.6 in	2
6	Cooking Grate 11.6 in	1
7	Main Burner Grease Pan Bracket	1
8	Grease Pan	2
9	Side Burner Grease Pan Bracket	1
10	Grease Tray	1
11	Cabinet Left Side Panel	1

Part	Description	Quantity
12	Cabinet Left Back Panel	1
13	Cabinet Right Back Panel	1
14	Cabinet Right Side Panel	1
15	Cabinet Left Upright	1
16	Firebox Support	2

# PACKAGE CONTENTS











Part	Description	Quantity
17	Cabinet Bottom Panel	1
18	Cabinet Right Upright	1
19	Locking Swivel Caster	2
20	Swivel Caster	4
21	Cabinet Shelf Bracket	2
22	Cylinder Tray Assembly	1
23	Cabinet Shelf	1
24	Cabinet Top Crossbar	1
25	Cabinet Left Door	1
26	Cabinet Middle Left Door	1
27	Cabinet Middle Right Door	1

Part	Description	Quantity
28	Cabinet Right Door	1
29	Basket	1
30	Door Handle	4
31	Door Hinge Assembly (Include 48PCS Flat Head Bolts M3*10mm)	8
32	Transformer	1

## HARDWARE CONTENTS

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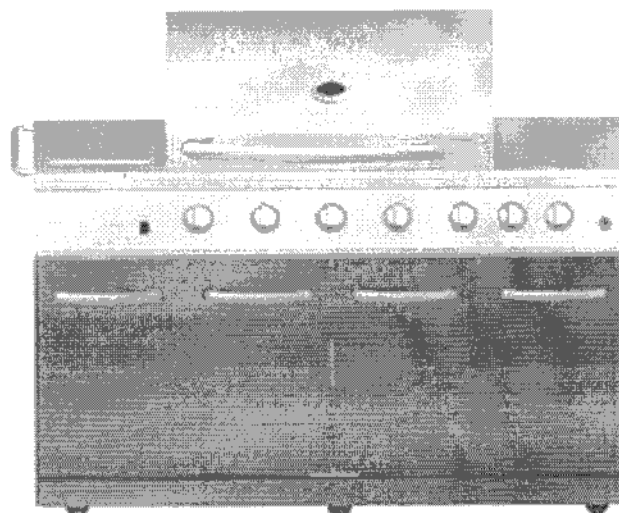
Part	Description	Quantity	Picture (Shown to size)
A	Phillips Head Bolt M6*30 mm	2	
B	Stainless Steel Phillips Head Bolt M6*16 mm	2	
C	Phillips Head Bolt M6*16 mm	24	
D	Phillips Head Bolt M6*10 mm	39	
E	Phillips Head Bolt M4*8 mm	29	
F	Battery Size AA	1	
G	Spacer	2	
H	Cabinet Door Stop	1	

## ASSEMBLY INSTRUCTIONS

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This page gives you information on how to make assembling your grill as easy as possible. The following pages will show you step-by-step how to put your grill together. We offer the following suggestions to make your grill assembly as easy as possible.

- 1.) Read through the entire Assembly Instructions before you begin.
- 2.) Choose an area large enough to comfortably lay out all the parts and hardware with enough room to easily maneuver.
- 3.) Have an area with a non-abrasive surface where you can lay parts without scratching them.
- 4.) This grill is heavy and we recommend using caution and 2 people to remove the grill from the carton from the bottom.
- 5.) Lay all parts and hardware out and ensure you have everything listed on the Parts and Hardware page before you begin assembly.
- 6.) The propane tank for this grill is so separately. See the LP Gas and Cylinder Information later in this guide.

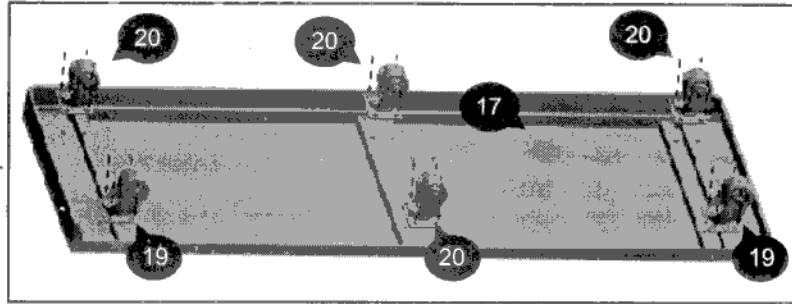


B10LG25

## ASSEMBLY INSTRUCTIONS

1.

Place the Cabinet Bottom Panel (17) upside down. Use 24 Phillips Head Bolts (C) to attach the 2 Locking Swivel Casters (19) and 4 Swivel Casters (20) as shown. Note the 2 Locking Swivel Casters go in the back corners of the Cabinet Bottom Panel.



C

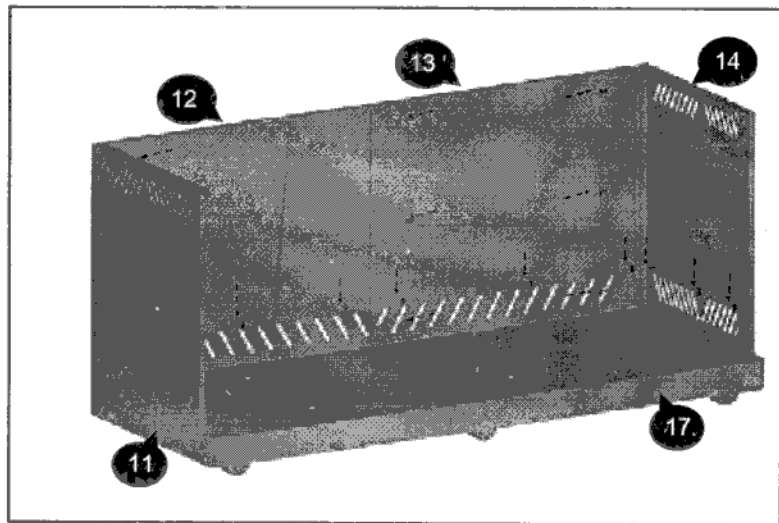
Phillips Head Bolt  
M6\*16 mm



X 24

2.

Attach the Cabinet Left Side Panel (11), Cabinet Right Side Panel (14), Cabinet Left Back Panel (12) and Cabinet Right Back Panel (13) to the Cabinet Bottom Panel (17) and each other using 21 Phillips Head Bolts (D) as shown.



D

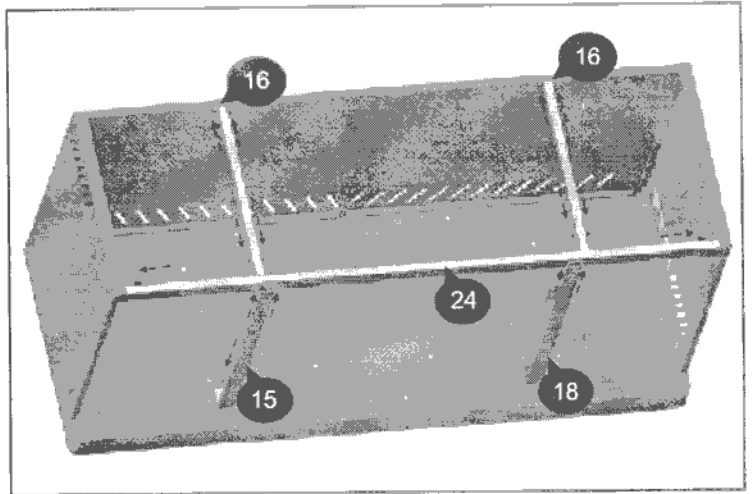
Phillips Head Bolt  
M6\*10 mm




X 21

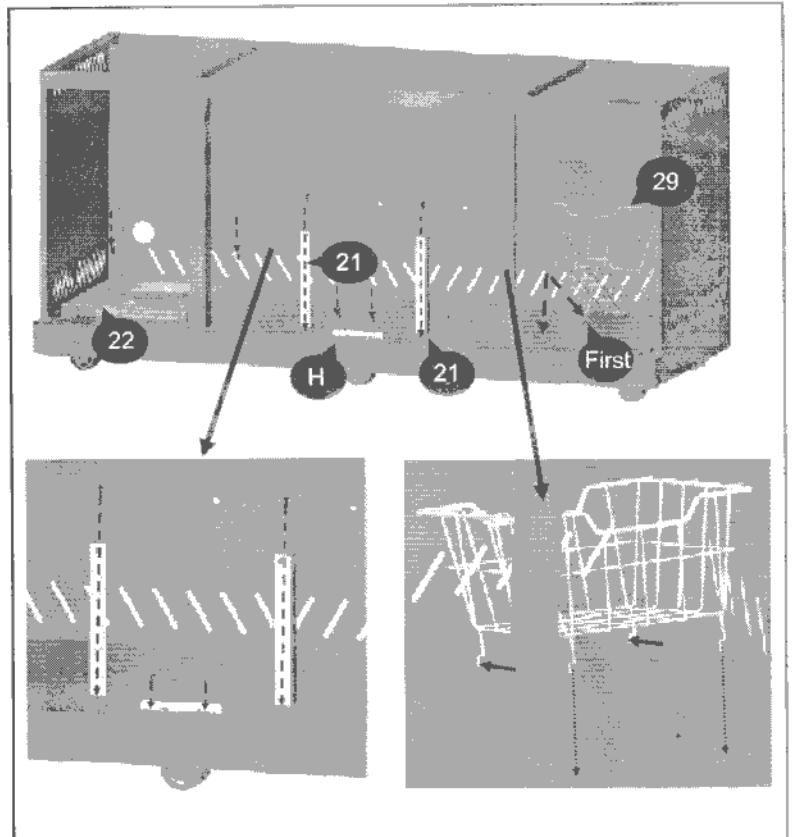
## ASSEMBLY INSTRUCTIONS



3. Attach the Cabinet Top Crossbar (24) to the Cabinet Side Panels (11 & 14) using 4 Phillips Head Bolts (D). Now attach the Cabinet Left Upright (15), Cabinet Right Upright (18) and the Firebox Supports (16) to the Cabinet Back Panels (12 & 13), Cabinet Bottom Panel (17) and Cabinet Top Crossbar (24) using 16 Phillips Head Bolts (E) as shown.



<b>D</b>	Phillips Head Bolt M6*10 mm		X 4
<b>E</b>	Phillips Head Bolt M4*8 mm		X 16

4. Attach the Cylinder Tray (22) and Cabinet Shelf Brackets (21) to the Cabinet Bottom Panel (17) using 6 Phillips Head Bolts (D). Attach the Cabinet Door Stop (H) to the front of the Cabinet Bottom Panel (17) using 2 Phillips Head Bolts (E). Then place the Basket (29) into the right side Cabinet Bottom Panel (17).

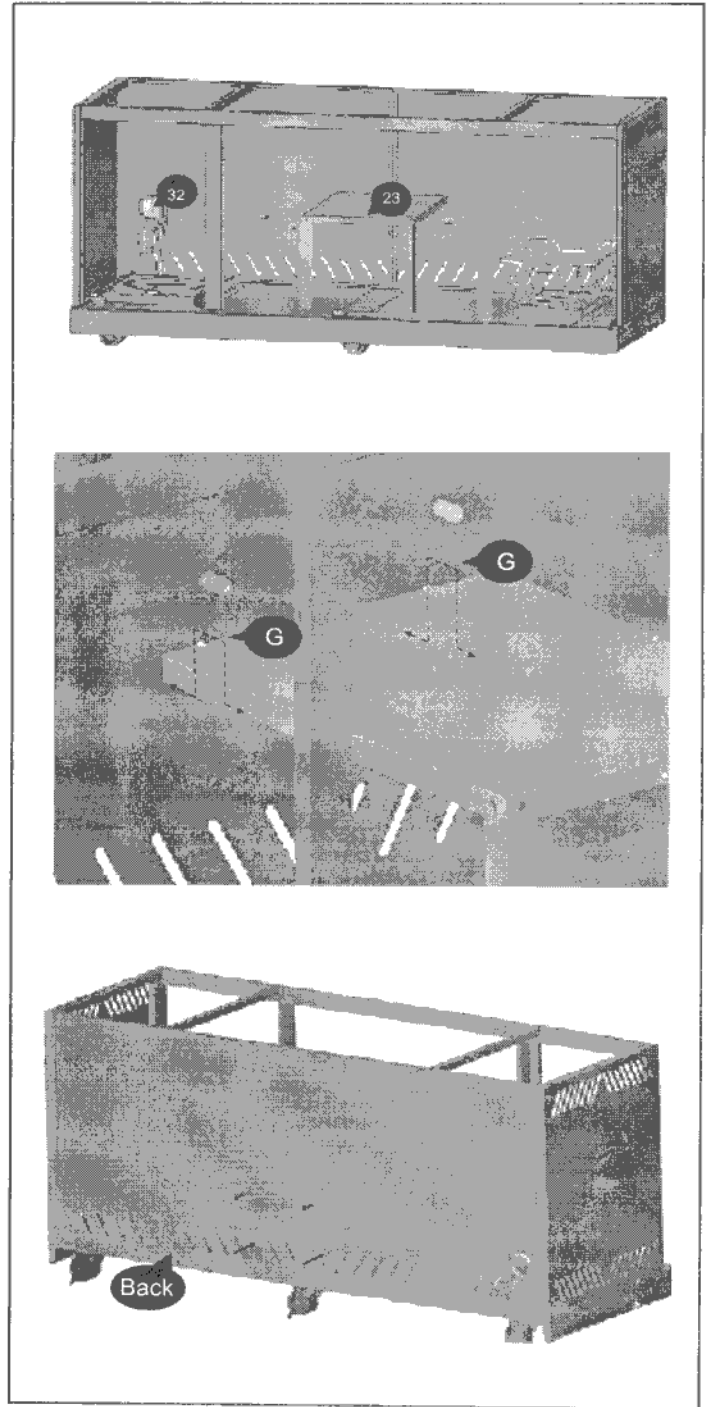






<b>D</b>	Phillips Head Bolt M6*10 mm		X 6
<b>E</b>	Phillips Head Bolt M4*8 mm		X 2

## ASSEMBLY INSTRUCTIONS

5.

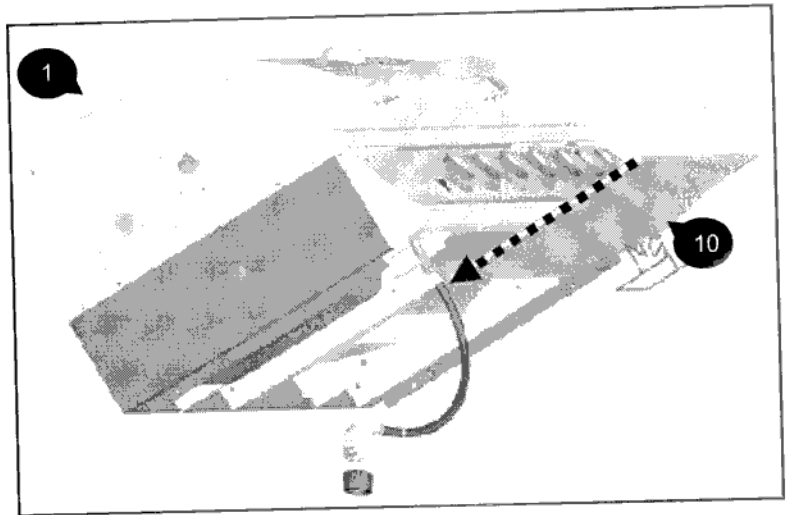
Use the 2 Spacers (G) and 2 Phillips Head Bolts (A) to attach the Cabinet Shelf (23) to the Cabinet Back Panels (12 & 13). Now attach the Cabinet Shelf Brackets (21) to the Cabinet Shelf (23) using 4 Phillips Head Bolts (D). Attach the Transformer (32) to the Cabinet Left Back Panel (12) using 2 Phillips Head Bolts (E) as shown.



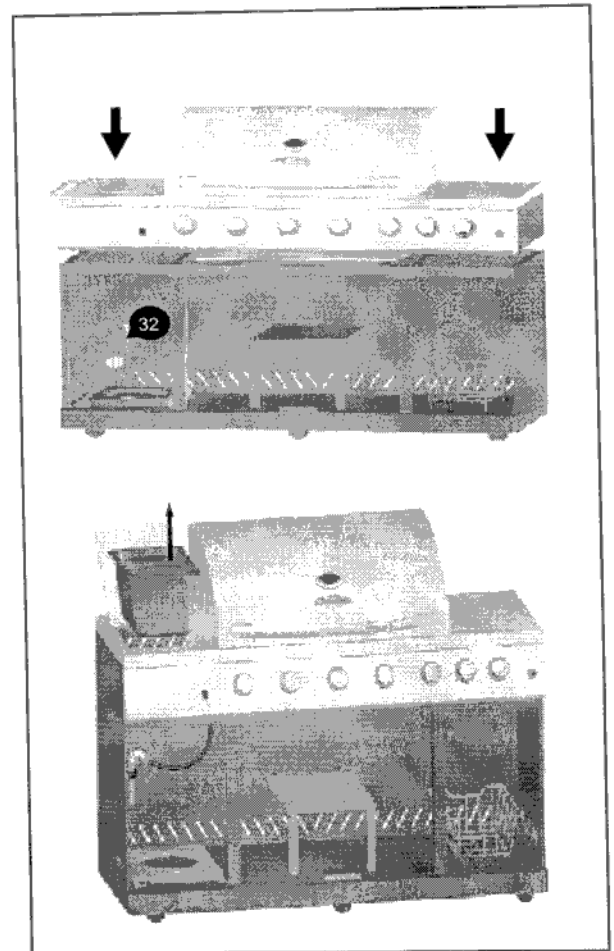
<b>D</b>	Phillips Head Bolt M6*10 mm		X 4
<b>A</b>	Phillips Head Bolt M6*30 mm		X 2
<b>E</b>	Phillips Head Bolt M4*8 mm		X 2
<b>G</b>	Spacer		X 2

## ASSEMBLY INSTRUCTIONS

6.  
Slide the Grease Tray (10) underneath the Firebox Assembly (1) from the front along the two sides as shown.



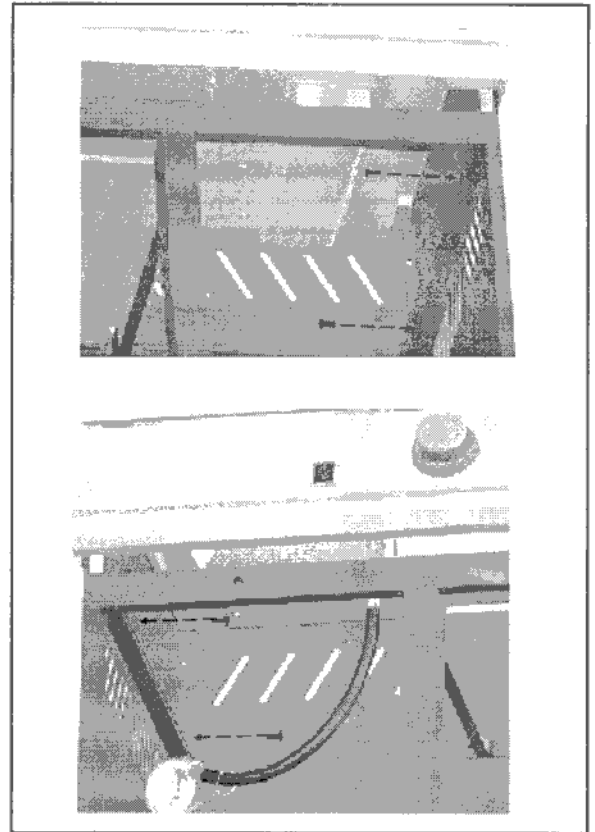
7.  
Place the Firebox Assembly (1) onto the cabinet frame. We recommend using 2 people to lift the firebox. Then open the cooler cover and remove the cooler.



## ASSEMBLY INSTRUCTIONS

8.

Attach the Firebox Assembly (1) to the cabinet frame using 4 Phillips Head Bolts (D) as shown. Do not replace the cooler at this time.



D

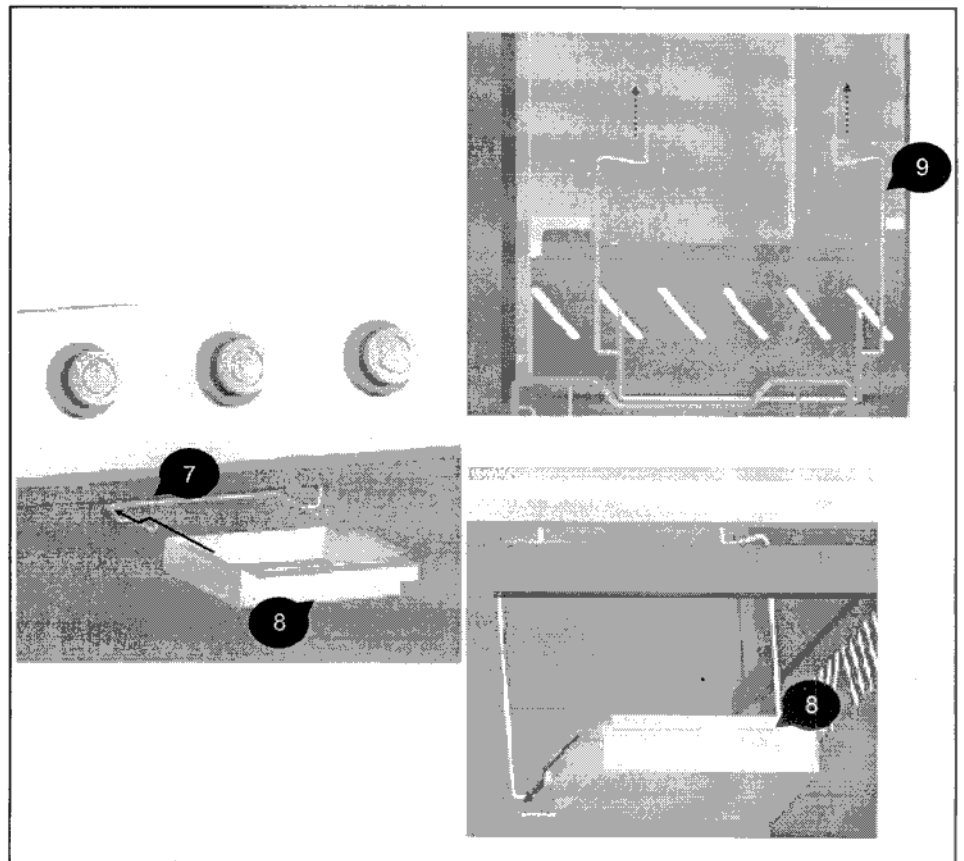
Phillips Head Bolt  
M6\*10 mm



X 4

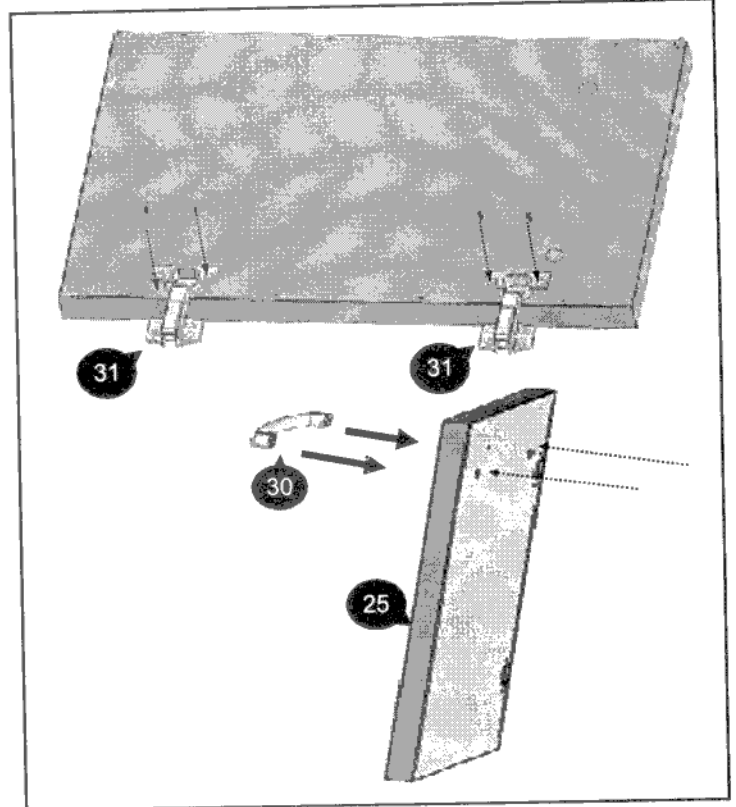
9.

Insert the Main Burner Grease Pan Bracket (7) into the bottom of Grease Tray (10). Insert the Side Burner Grease Pan Bracket (9) into the bottom of the side burner frame. Then insert the 2 Grease Pans (8) from the front into the Grease Pan Brackets (7 & 9) as shown.



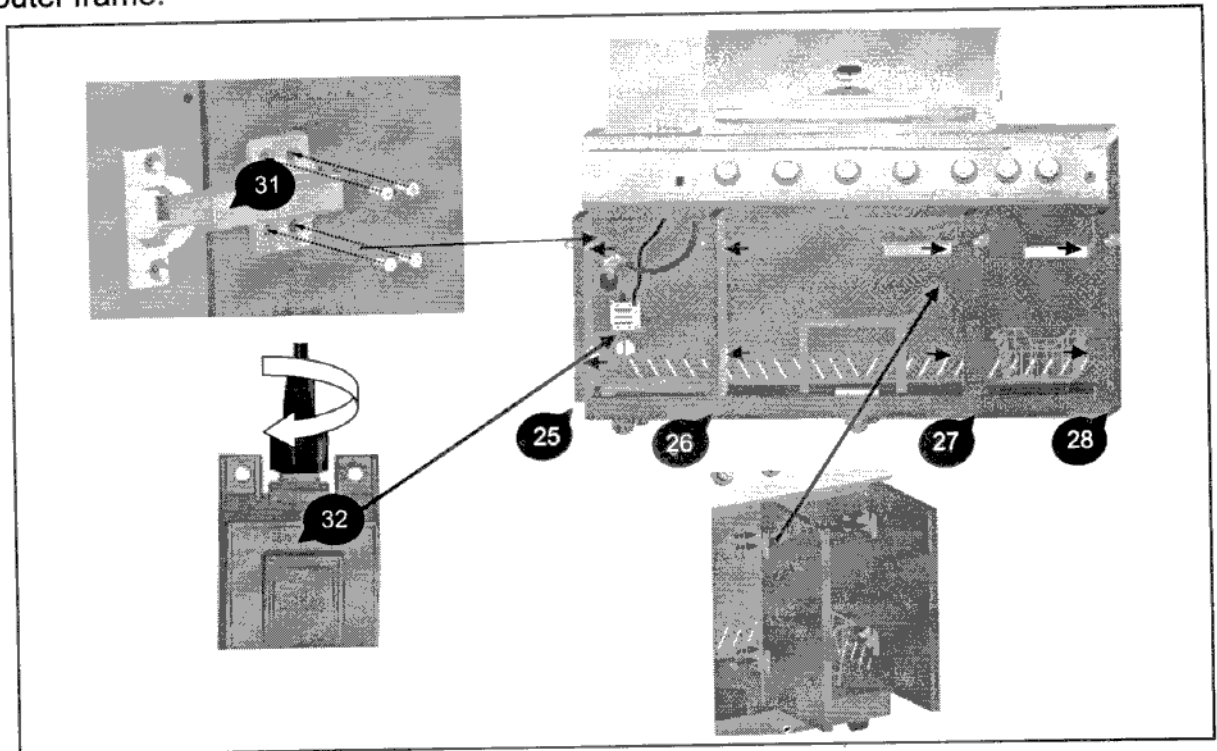
## ASSEMBLY INSTRUCTIONS

**10.** Attach the 4 Door Handles (30) to the 4 Cabinet Doors (25, 26, 27, 28) using 8 Phillips Head Bolts (E) as shown. Attach the 8 Door Hinges (31) to the 4 Cabinet Doors using 16 Flat Head Bolts as shown.



**11.** Attach the Transformer (32) to the light cable from the firebox. Then attach the 4 Cabinet Doors to the cabinet using 32 Flat Head Bolts (31) as shown. **Note:** Doors with rounded sides go on the outer frame.

<b>E</b>	Phillips Head Bolt M4*8 mm		X 8
<b>31</b>	Flat Head Bolt M3*10 mm		X 16

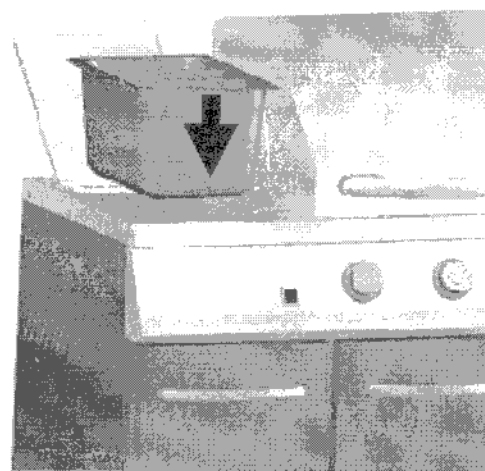
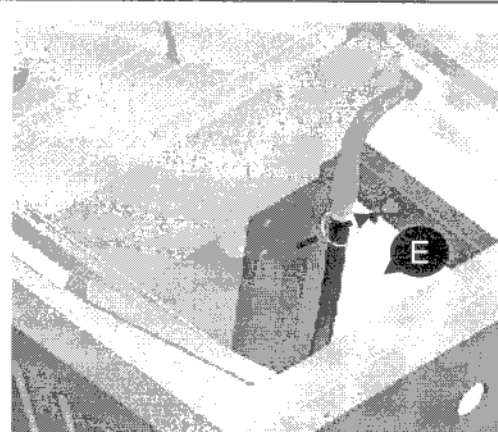


<b>31</b>	Flat Head Bolt M3*10 mm		X 32
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## ASSEMBLY INSTRUCTIONS

12.

Attach the regulator hose support ring located on the regulator hose to the Cabinet Top Crossbar (24) using 1 Phillips Head bolt (E) as shown. Replace the cooler into the cabinet.



E

Phillips Head Bolt  
M4\*8 mm

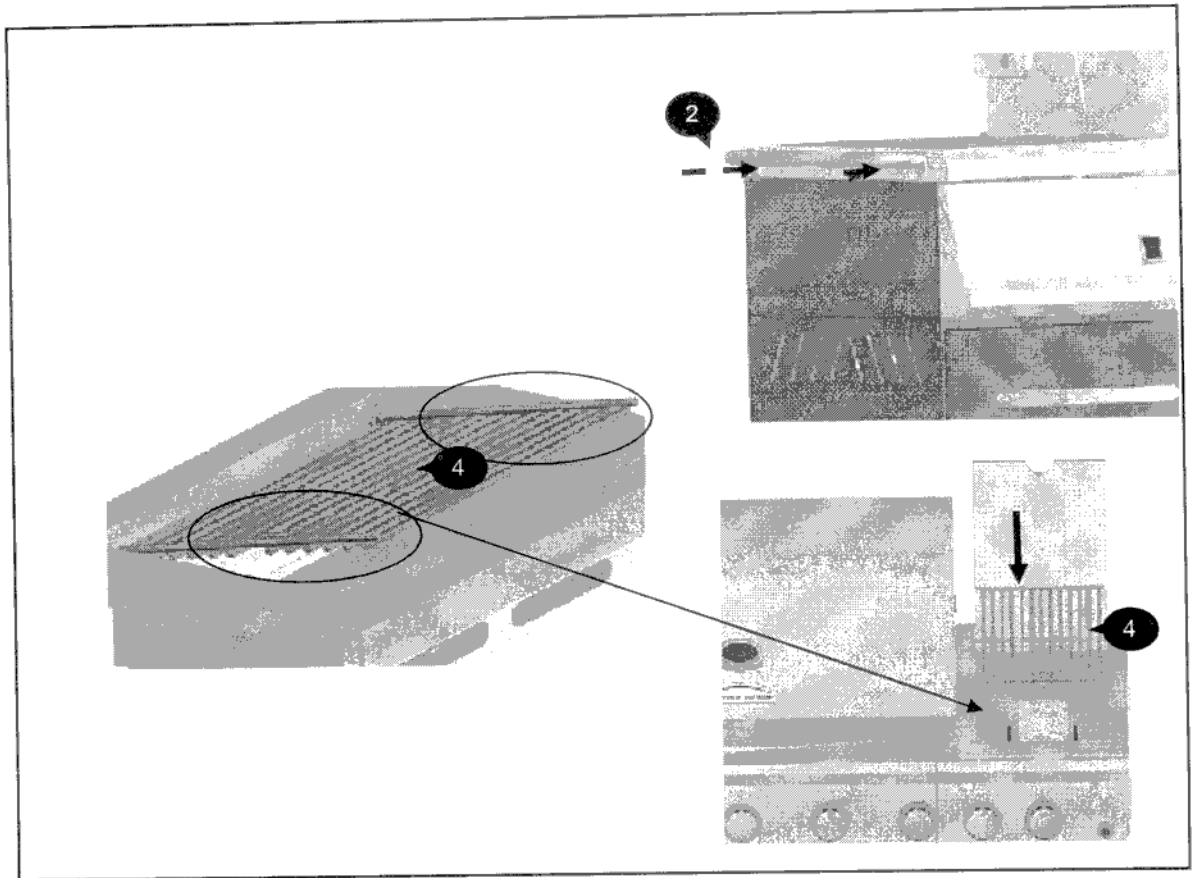


X 1

## ASSEMBLY INSTRUCTIONS

13.

Attach the Side Shelf Handle (2) to the cabinet side using 2 Stainless Steel Phillips Head Bolts (B). Place the Side Burner Cooking Grate (4) on top of the side burner as shown.



**B**

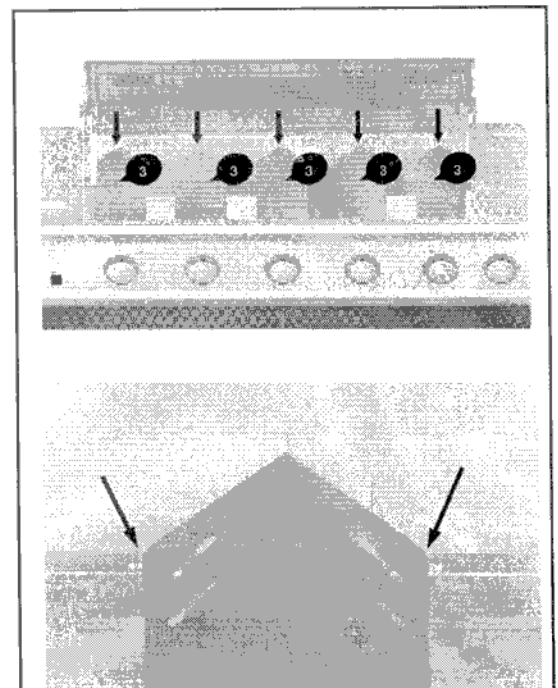
Stainless Steel Phillips Head Bolt  
M6\*16 mm



X 2

14.

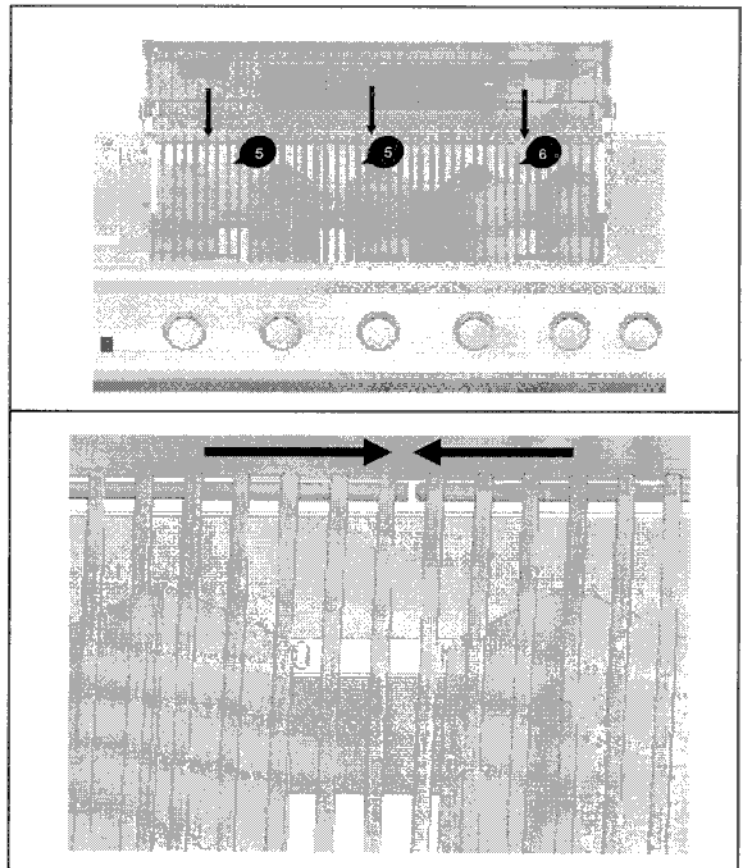
Place the Heat Diffusers (3) into the firebox between the ridges in the front and back panels as shown.



## ASSEMBLY INSTRUCTIONS

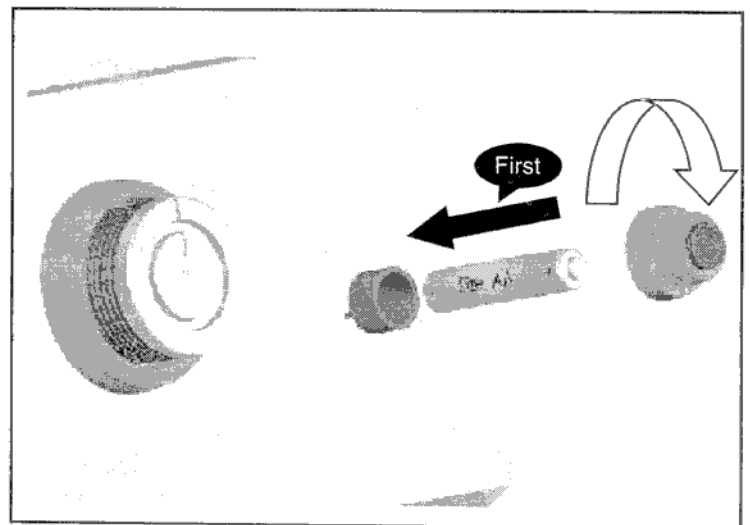
**15.**

Place the Large Cooking Grate (6) and Medium Cooking Grates (5) into the firebox as shown.



**16.**

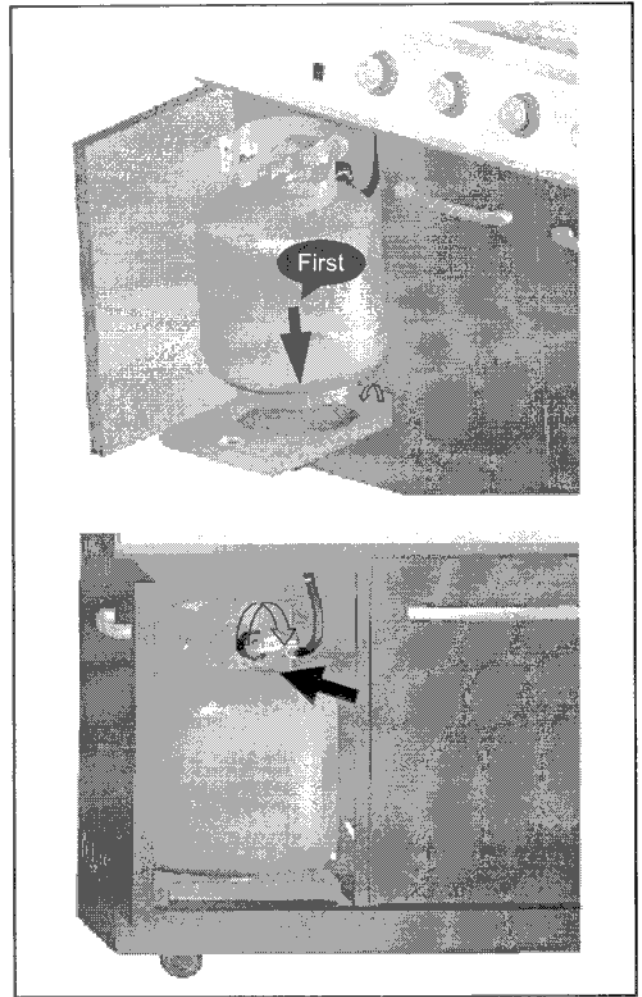
Unscrew the electric igniter cap. Place the "AA" Battery into electric igniter with the Positive (+) end facing up. Screw the electric igniter cap back into place on the electric igniter.



## ASSEMBLY INSTRUCTIONS

17.

1. Slide the LP cylinder tray out of the cabinet by pulling the tray latch up in the vertical position. Unscrew the screw on the back of the cylinder tray. Then place the tank onto the sliding LP cylinder tray. Make sure the front of the tank valve faces the front of the cabinet. Tighten the screw on the back of the cylinder tray to secure the LP cylinder. Slide the LP cylinder tray back into the cabinet and lock in place by pushing the LP cylinder tray latch down to a horizontal position. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
2. Be sure all burner controls are turned to the "Off" position. Remove the safety cap from the cylinder valve. Center the nipple of the regulator into the cylinder and attach the regulator to the LP tank by turning the black nut clockwise until it stops. Note: Hand Tighten Only. Do Not Use A Wrench. Do Not Attempt To Light Your Grill At This Time.

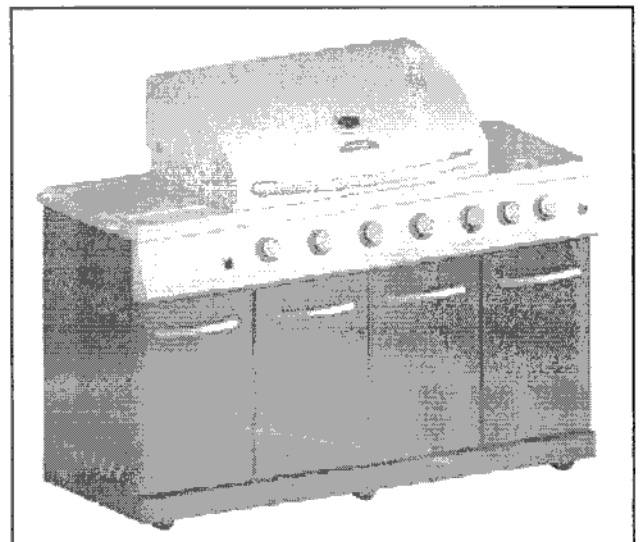


18.

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

Congratulations! Your grill is now fully assembled.

Please read the Operating Instructions before using your grill!



## OPERATING INSTRUCTIONS

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### LP CYLINDER INFORMATION

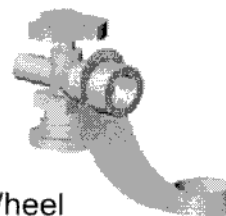
Your new gas grill operates on LP (Liquefied Petroleum) gas. LP gas is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten cabbage for your safety.

**Your grill uses the newest and safest LP Gas Cylinder. It must meet the following requirements:**

1. 20-pound (9.1 kg) propane cylinder. 2. Measurements: 12-1/2 in. (317 mm) in diameter and 18-1/2 in (472 mm) in height.

**In addition, the LP Gas Cylinder to be used must be or have:**

- Constructed and marked with U.S. Department of Transportation (D.O.T.) for the US or CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, for Canada.
- A listed overfilling prevention device (OPD). A triangular hand wheel identifies this feature. **Only use LP gas cylinders with this type of valve.**
- Type 1 quick connect valve for cylinder connection.
- A safety release valve.
- A means for vapor withdrawal.
- A collar to protect the tank valve.



Triangular Hand Wheel

### LP CYLINDER FILLING AND EXCHANGE

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

- Use only a licensed dealer.
- The dealer must first purge a new cylinder before filling.
- Never fill a cylinder more than 80% full by weight. Volume will vary by temperature. An empty cylinder weighs approximately 18 pounds (8.2 kgs).
- Be sure the LP dealer checks the cylinder for leaks after filling.
- Do not release LP gas into the atmosphere, as it can unexpectedly ignite when mixed with air.
- Contact an LP dealer to remove LP gas from a cylinder.

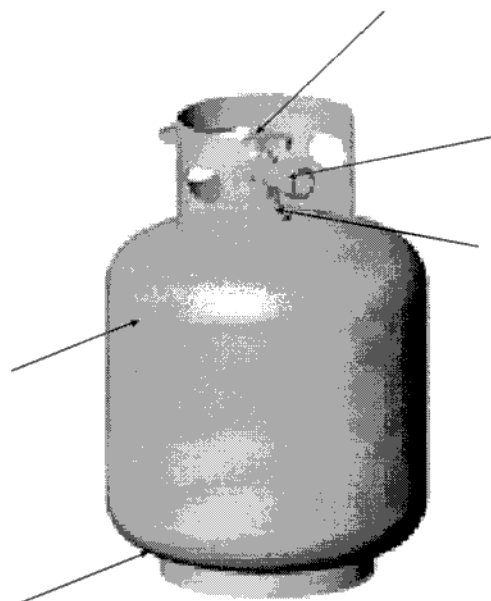
## OPERATING INSTRUCTIONS

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### LP CYLINDER LEAK TEST

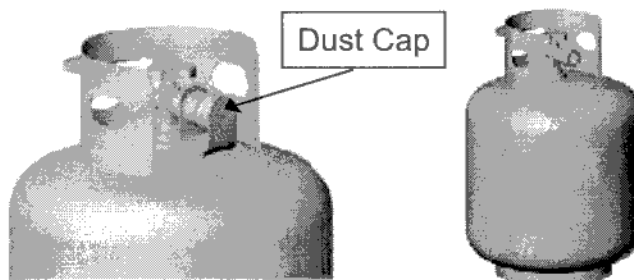
A leak test should be done each time a cylinder is refilled or exchanged. Do not smoke or use any type of flammable material in the area during this leak test. Do not use an open flame to check for leaks.

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



### TRANSPORTATION AND STORAGE

- Place the dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Do not smoke when transporting your cylinder.
- Keep cylinders out of direct sunlight and away from sources of heat.



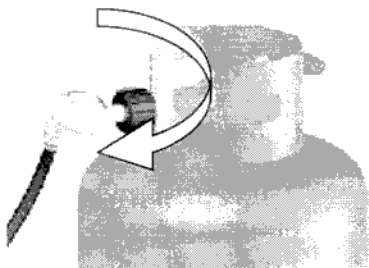
### REGULATOR AND LP CYLINDER CONNECTIONS INFORMATION

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

## OPERATING INSTRUCTIONS

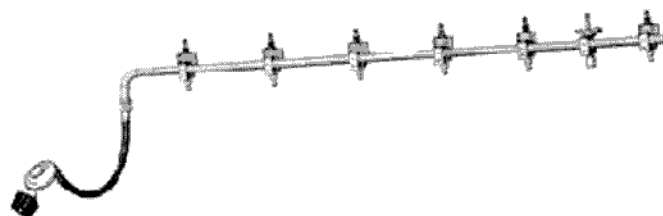
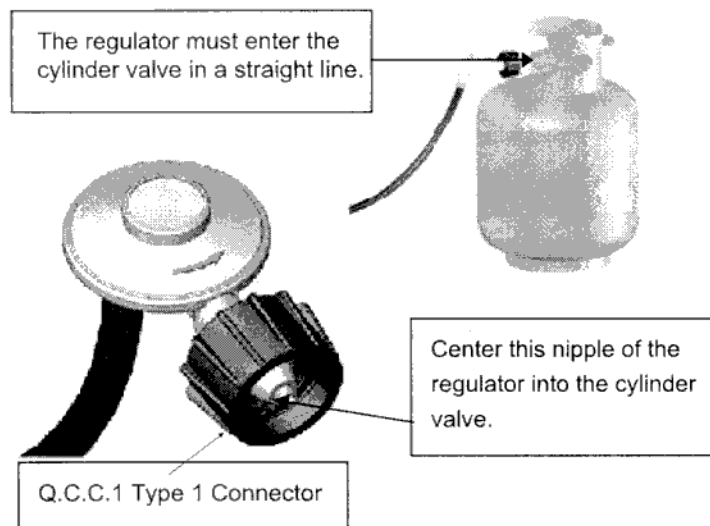
### TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Place the cylinder into the cabinet following the information in the assembly instruction.
2. Be sure the LP cylinder is "OFF" by turning the hand wheel clockwise until it stops.
3. Be sure the burner controls are turned to the "Off" position.
4. Remove the safety cap from the cylinder valve.
5. Center the nipple of the regulator into the cylinder.
6. Turn the black nut clockwise until it stops. Hand Tighten Only. Do Not Use A Wrench.



### LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

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

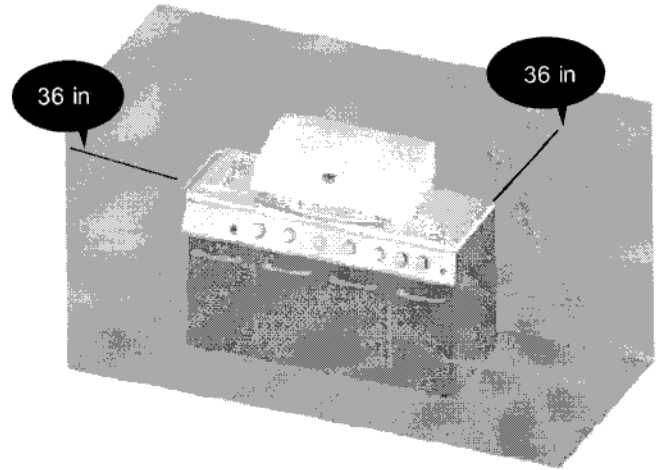


## OPERATING INSTRUCTIONS

### GRILL PLACEMENT

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

Do not face the grill directly into the wind.



### APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for barbecues. If allowed, use only outside on the ground floor. Do not use on balconies.

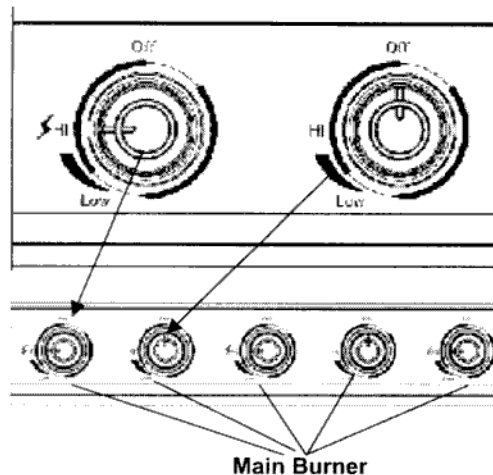
### BURNER LIGHTING INSTRUCTIONS

#### BEFORE AND AFTER LIGHTING

- Ensure your grill is located on a level surface and the casters are locked if so equipped.
- Keep the gas grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Ensure nothing is obstructing the flow of combustion and ventilation air.
- Ensure the ventilation openings of the cylinder enclosure are free and clear of debris.
- Visually check burner flames.
- Never move the grill when it is hot.

## LIGHTING THE MAIN BURNERS WITH ELECTRIC IGNITION

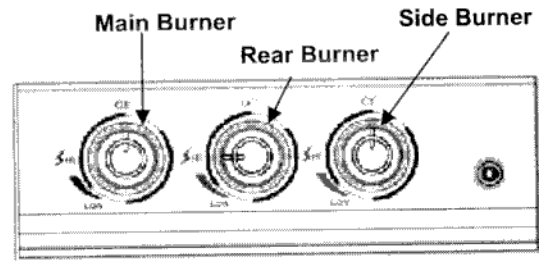
1. Open the grill hood.
2. Make sure all the control knobs are in the "OFF" position. Slowly turn on the LP cylinder valve.
3. Push and turn one of the ignition burner control knobs identified with a ⚡ mark to "Hi". Press the electronic igniter and hold for 5 seconds.
4. If burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear and repeat the lighting procedure.
5. Light an adjacent burner to a lit burner by turning its control knob to "Hi". If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear and then repeat the lighting procedure.
6. Follow the match lighting instructions below if burners do not light.



## OPERATING INSTRUCTIONS

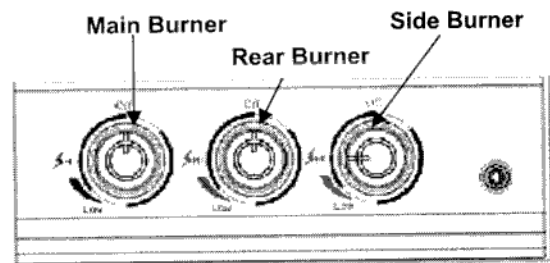
### LIGHTING THE BACK BURNER WITH ELECTRIC IGNITION

1. Open the grill hood.
2. Push in the burner control knob and turn left to "Hi". Immediately press the electronic igniter button for 3 to 5 seconds. You should hear a clicking sound which shows the electronic ignition is working properly. **After ignition, hold in the control knob for 10 seconds and release.**
3. If burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear and repeat the lighting procedure.
4. Follow the match lighting instructions below if the burner does not light.



### LIGHTING THE INFRARED SIDE BURNER WITH ELECTRIC IGNITION

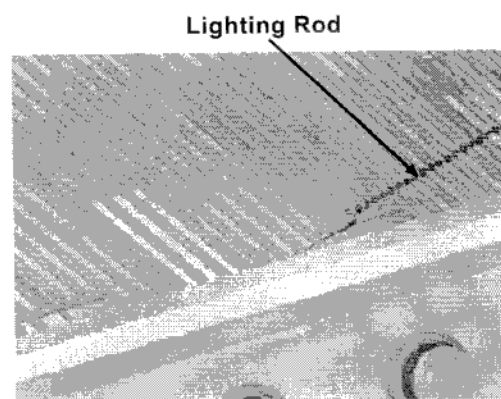
1. Open the side burner cover.
2. Push in the side burner control knob and turn left to "Hi". Immediately press the electric igniter button for 3 to 5 seconds.
3. If burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear and repeat the lighting procedure.
4. Follow the match lighting instructions below if the burner does not light.



### MATCH-LIGHTING A MAIN BURNER

If a burner will not light after several attempts using the electric ignition, then it may be lit with a match.

1. Allow 5 minutes for any accumulated gas to dissipate if you have already attempted to light the burner with the electric ignition.
2. Open the hood.
3. Insert a match into the match holder. Ignite the match and insert through the cooking grates and hold next to the burner.
4. Push in the burner control knob and turn left to "Hi". Continue to press in on the control knob until the burner ignites. The burner should light immediately.
5. If the burner does not light within 5 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.  
Light an adjacent burner with a lit burner by

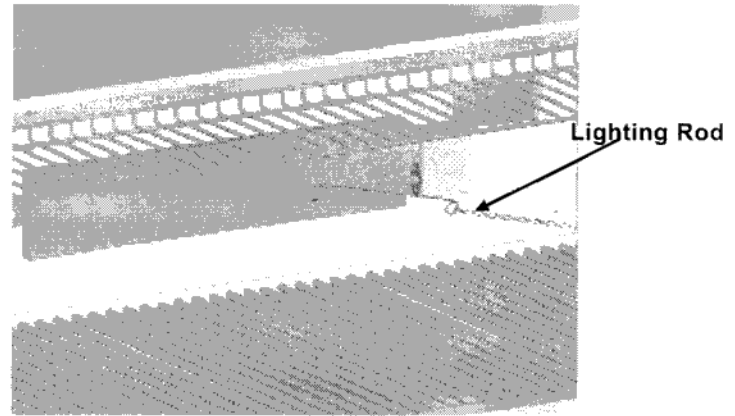


## OPERATING INSTRUCTIONS

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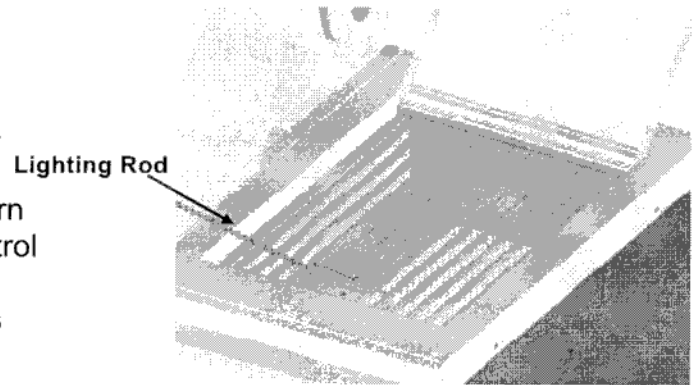
### MATCH-LIGHTING THE BACK BURNER

1. Allow 5 minutes for any accumulated gas to dissipate if you have already attempted to light the burner with the electric ignition.
2. Open the hood.
3. Insert a match into the match holder. Ignite the match and hold near the bottom of the burner.
4. Push in the back burner control knob and turn left to "Hi". Continue to press in on the control knob until the burner ignites. After ignition, hold in the control knob for 10 seconds and release.
5. If the burner does not light within 5 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.



### MATCH-LIGHTING THE INFRARED SIDE BURNER

1. Open the side burner cover.
2. Insert a match into the match holder. Ignite the match and hold near burner.
3. Push in the side burner control knob and turn left to "Hi". Continue to press in on the control knob until the burner ignites.
4. If the burner does not light within 5 seconds turn the knob to the "OFF" position, wait 5 minutes and try again.



### TURNING OFF YOUR GRILL

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

### **Stainless Steel and Painted Surfaces**

Wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry. There are many specific stainless steel cleaners available. Follow the manufacturer's directions. Always polish in the direction of the lines. Do not allow dirt and grease to accumulate. Do not use steel wool, as it will scratch the surface.

In addition, the following products and naturally occurring substances in the outdoors will damage all stainless steel finishes. Use caution so that they do not come in contact with your gas grill. Immediately wash them off and dry the stainless steel should they ever come in contact with your Gas Grill. These include, but are not limited to, Pool Chemicals (chlorine and bromine), Lawn Fertilizer, Ice Melting Salts, Sea or Salt Water, Urine, Bird Droppings, and Tree Sap. Store your grill 50 to 100 feet away from a pool as many pool chemicals will cause rust.

### **Porcelain Surfaces**

Use a baking soda and water solution or nonabrasive scouring powder for stubborn stains.

### **Cooking Grates, Warming Rack, and Heat Diffusers**

Use a stiff brass brush. Wash with warm water and mild dish soap as needed, rinse, and dry.

### **Grease Tray**

Check after each use. Remove and empty the tray regularly or if more than half full. This can be washed with warm water and mild dish soap.

### **Electric Igniter**

Visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

### **Electric Ignition Maintenance**

Your grill is equipped with electric ignition. This will ignite the main ignition burner in the firebox as well as the back burner and side burner. It's powered by one "AA" size battery. Replace the battery when necessary. Unscrew the igniter top. Place the new battery into the igniter with the positive (+) end of the battery facing up. Screw the igniter top back into place.

### Burners

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

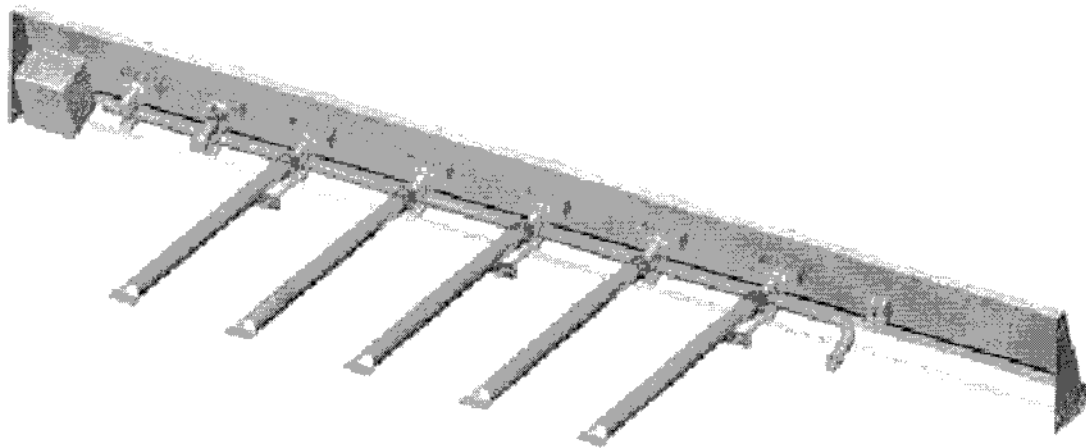
### When to Look for Spiders

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with burner flames appearing yellow.
- The grill does not reach the temperature.
- The grill heats unevenly.
- The burners make popping noise.

### Cleaning the Main Burners

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the cooking grates, heat diffusers, and grease tray.
3. Remove the Phillips Head screws located at the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris.
8. Inspect the burner. Replace if there are any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure above.
10. Secure the back of the burners to the firebox with the Phillips Head screws.
11. Replace the grease tray, heat diffusers, and cooking grates.
12. Perform a Leak Test described earlier in this guide.



## CARE AND MAINTENANCE

### Burner Flames

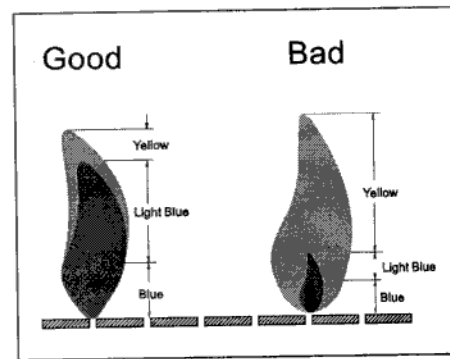
Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude,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

### Always

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

### Grill Storage

- Clean your grill before storage.
- Storage of a gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
- Remove the battery from the electronic ignition.
- Cover the grill.
- Perform a Leak Test before use after storage.



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

The control panel is labeled "Hi", "Low", and "Off" for main / side / rear burner control knobs. Simply push in on the temperature control knobs and turn to the desired heat setting once lit. A thermometer is placed in the hood so that you can see the cooking temperature inside the grill.

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

### **DIRECT VS. INDIRECT COOKING**

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

#### **DIRECT – used for preheating and searing**

Use direct cooking to sear meats. This helps to keep food moist by locking in juices. Some food, such as steak, is first seared using direct cooking, and then finished cooking using the in-direct method. This is generally used for quicker cooking foods. Preheat the grill to 500°F (260°C). You can shut off one or more burners if you do not need to use the entire grilling surface once you reach over 500°F (260°C). You can also use a medium high heat of 400°F (204°C) or more by turning the burners down slightly. Place the food directly over the heat source. Remain vigilant when grilling using this method, as it's easy to overcook.

#### **INDIRECT – how most food is cooked on a gas grill**

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

#### **SEARING – sealing in juices in thicker cuts of meat**

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

- Searing should always be done at the beginning of cooking.
- You can rotate food 90 degrees to obtain cross searing marks.
- It is important to trim any excess fat and reposition the meat during cooking to control flare-ups.
- Immediately shut off the searing side burner when done searing and move the meat to traditional burners to finish cooking.

### ELECTRICAL EQUIPMENT INSTRUCTIONS

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

### USING THE SMOKER BOX

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

### HELPFUL HINT

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

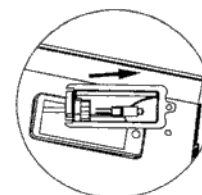
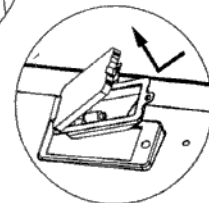
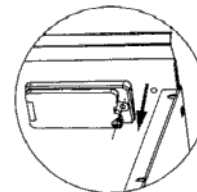
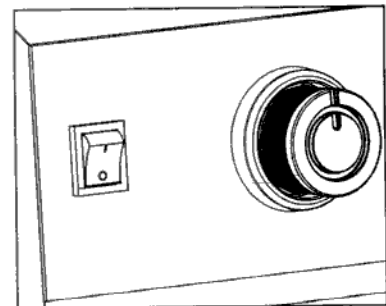
### GRILL LIGHTS

#### Light Operation Instructions

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

#### Bulb Replacement

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



### Cleaning Method

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

### KNOWING WHEN THE FOOD IS DONE

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

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

### GRILLING TIPS AND TRICKS

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

## COOKING WITH YOUR GRILL

### FOOD SAFETY

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

### TROUBLESHOOTING GUIDE

PROBLEM	SOLUTION
Burner will not light	<ul style="list-style-type: none"><li>• Gas supply is turned off. Turn on gas at LP cylinder.</li><li>• Out of propane. Check to be sure you still have propane in your tank.</li><li>• Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.</li><li>• Crimped fuel supply hose. Inspect and straighten.</li><li>• Regulator failure or damaged hose. Order replacement part and replace.</li><li>• Make sure you can hear the electronic igniter clicking. If not, replace the battery. Inspect the electrode to be sure it's not coated in grease or dirt. If so, clean with rubbing alcohol. Check the distance from the electrode tip to the burner. The tip of the electrode should be 1/8 in. to 1/4 in. from the main burner and 1/8 in. to 3/16 in. from the side burner. Adjust if necessary. Inspect the electrodes to be sure they are not cracked or broken. If so, order replacement parts and replace.</li><li>• Blockage in the gas system. Inspect the burners to be sure insects, spider webs, etc do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.</li></ul>
Irregular flame or yellow flame	<ul style="list-style-type: none"><li>• New burner may have residual oil, which will burn off.</li><li>• Tubes in burners are blocked. Remove and clean.</li><li>• Burners have a high grease or dirt build-up. Remove and clean.</li><li>• Burners are not aligned properly with the valves. Inspect under the control panel.</li></ul>

## TROUBLESHOOTING GUIDE

<p>Sudden drop in gas pressure, flames blow out, or burner flames die off as additional burners are lit.</p>	<ul style="list-style-type: none"><li>• Out of gas. Check to be sure you still have propane in your tank.</li><li>• Your excessive fuel flow valve has tripped, thereby reducing the flow of gas. Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Open all burner control knobs, including back and side burners if equipped to "HI" so all are open at the same time. Close all burner control knobs. Reattach the regulator. Slowly turn on LP tank valve 1/4 turn at a time. Open the grill hood and relight the burner farthest from the LP tank followed by other burners. Other ways the flow limiting device can be activated include<ul style="list-style-type: none"><li>• A ruptured gas hose. Inspect, perform a leak test, and replace as necessary.</li><li>• Opening the control knobs before turning on the LP gas at the cylinder. Turn on the gas at the LP cylinder first before turning on a control knob to light.</li><li>• Improper purging of cylinder before it was filled. See your LP gas dealer.</li></ul>Wind could be blowing out your burners. Turn front of grill to face wind or move out of the wind.</li></ul>
<p>Excessive flare-ups</p>	<ul style="list-style-type: none"><li>• Heat diffusers, inside of grill, grates, and burners need to be cleaned.</li><li>• Grease tray needs to be cleaned and emptied.</li><li>• Using too high of heat to cook. Reduce control knob setting.</li><li>• Direct cooking method will produce more flare-ups than indirect. If using direct method, try using indirect.</li></ul>
<p>Fire behind control panel</p>	<p>Immediately shut off cylinder valve and allow grill to cool.</p> <ul style="list-style-type: none"><li>• Check burners for obstructions and clean.</li><li>• Inspect under the control panel to be sure the burners are aligned properly with the valves.</li><li>• Gas is leaking from a faulty connection or damaged hose. Perform a leak test and inspect for leaks. Tighten or replace parts as necessary.</li></ul>

## Frequently Asked Questions

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### How are your grills tested?

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

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

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

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

This can be caused by the regulator's flow limiting device, which is generated by a sudden change in pressure. Opening the tank valve too quickly or shutting down the burners too quickly can cause this. In this case, close the LP tank valve and disconnect from the regulator. Let it stand for 10 minutes. Open all burner control knobs, including back and side burners if equipped to "HI" so all are open at the same time. Close all burner control knobs. Reconnect the regulator to the LP tank. Open the grill hood. Slowly open the LP tank valve. Follow the burner lighting procedures and light the burner furthest from the LP tank. Continue to light the other burners as you move towards the LP tank.

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

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

## CONVERTING TO NATURAL GAS

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This grill is configured at the factory for use with LP Gas. It is possible to convert this grill for use with NG (Natural Gas) following the instructions below.

Our patented 2FUEL™ valves allow conversion without replacing the entire valve system and burners. The necessary orifices to convert this grill for use with Natural Gas are included. **These orifices to convert the valves to NG are not for use with LP Gas.**

In addition to the required orifices, your grill also has a Natural Gas label that must be attached to your grill after the conversion is finished. This label should be placed next to the large CSA label that shows the various BTU's of each burner. This is located on the inside of the LP tank drawer. Do not cover the original large CSA label as that label has your serial number along with other necessary information.

You will need to purchase the following 2 parts to convert your grill to Natural Gas.

- A natural gas hose – 3/8 inch diameter x 10 feet in length
- A brass quick connect fitting that will attach to your gas pipe to connect to the hose. It is normally sold with the gas hose. This connector should fit a 5/8inch gas pipe coming from your home.
- You may purchase this kit, #120611, by calling our toll free help line, 1-800-933-0527.

You will also need the following tools, which are not provided:

- 7 mm socket driver
- Adjustable wrench
- 7 mm open-end hex wrench
- Phillips head screwdriver (provided with hardware pack)

Please call our toll free help line at 1-800-933-0527 should you have any questions.

## CONVERTING TO NATURAL GAS

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### THE MANUFACTURER AND LOWE'S SUGGEST USING A QUALIFIED GAS TECHNICIAN TO CONVERT THE GRILL.

An error in conversion could cause an unsafe condition leading to personal injury or property damage. Neither the manufacturer nor Lowe's will be responsible for any personal injury or property damage caused by an improperly converted grill. Your warranty may be voided if the conversion is improperly completed. Please retain the parts supplied with the grill and these instructions so the technician can do the conversion.

### ORIFICE CHART

The different burner valves in this grill have different BTU ratings. This means that the quantity of gas coming from each orifice varies in order to create the BTU's. The holes in the orifices themselves are drilled to different sizes so as to allow the proper amount of gas to flow through them. Please note the chart below to given an easy reference for the various orifice opening sizes for the different valves in the grill.

## CONVERTING TO NATURAL GAS

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B10LG25				
	L P		N G	
Components	Orifice Size	BTU	Orifice Size	BTU
Main Burner	1.03 mm	12,000	1.45 mm	12,000
Side Infrared Burner	0.937 mm	10,000	1.32 mm	10,000
Rear Burner	1.03 mm	12,000	1.48 mm	12,000

### BEFORE YOU START

1. Be sure the grill is on a flat and level surface and the casters are locked.
2. Ensure all control knobs are in the "OFF" position.
3. Ensure the LP tank valve is closed.
4. Disconnect the regulator and hose assembly from the tank and remove the LP tank from the grill.

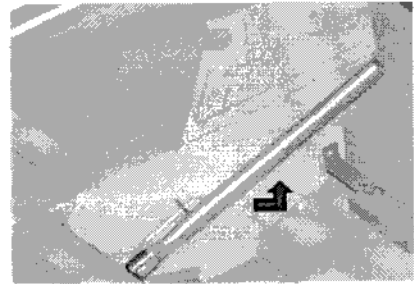
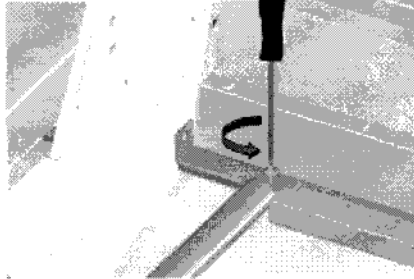
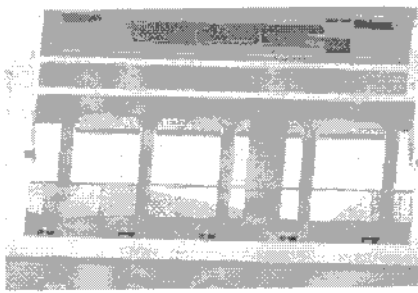
### WHEN YOU FINISH AND BEFORE USING YOUR GRILL

Perform a leak test as instructed earlier in this manual.

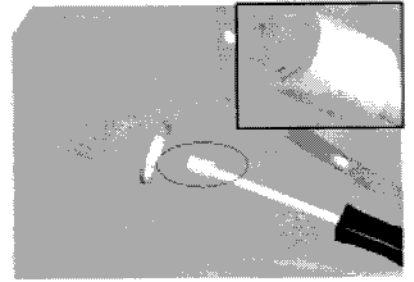
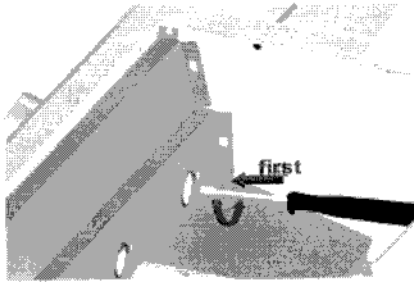
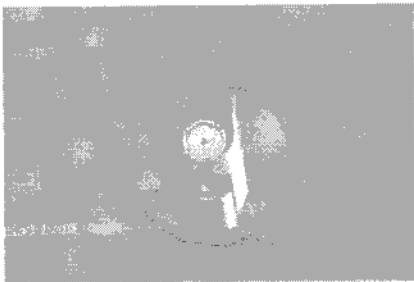
## CONVERTING TO NATURAL GAS

### STEP 1. MAIN BURNER CONVERSION

1. Remove the warming rack, cooking grates, heat diffusers, and tube burners from the firebox.



2. Locate the orifices on the ends of valves and removed by turning counterclockwise using an 8 mm socket.

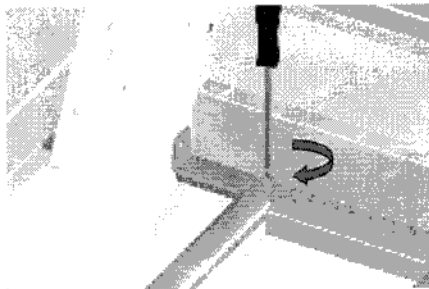


**CAUTION:** When converting the grill, screw the orifice in and out of the valve stem gently so as not to damage the threads.

3. Install the NG main burner orifices and tighten.



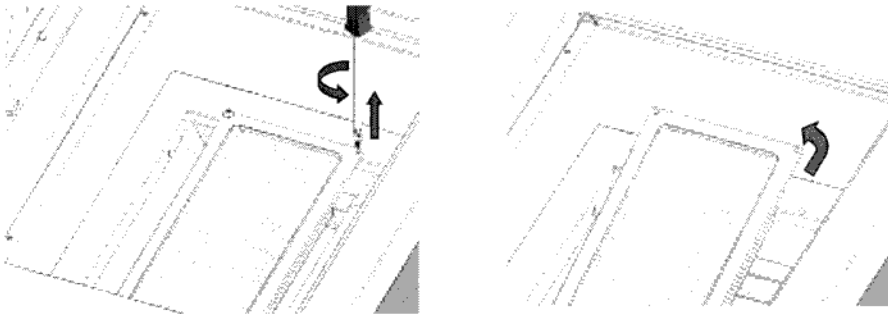
4. Replace the tube burners.



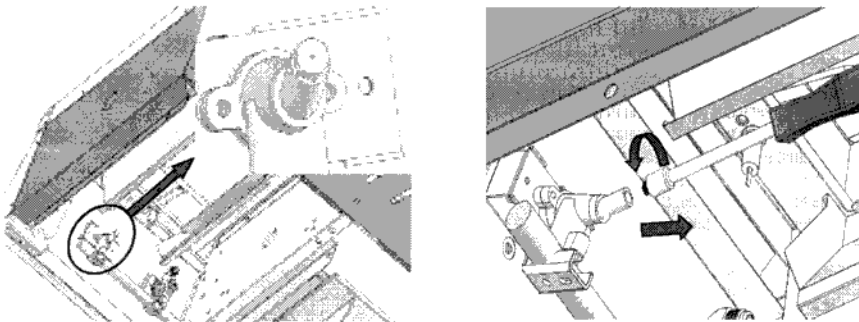
## CONVERTING TO NATURAL GAS

### STEP 2. INFRARED SIDE BURNER CONVERSION

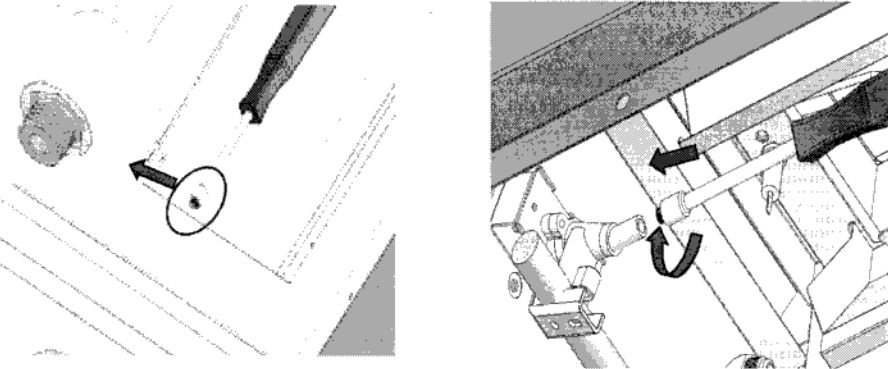
1. Remove 2 Phillips Head Bolts by turning counterclockwise using a Phillips Head Screwdriver. Then lift out the burner.



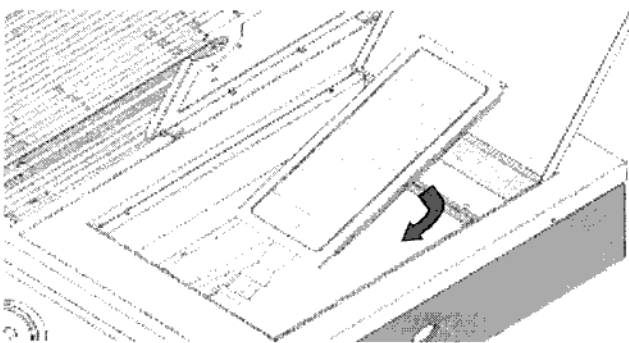
2. Remove the Infrared Side Burner orifice by turning counterclockwise using a 7 mm socket.



3. Install the NG Infrared Side Burner orifice into the valve by turning it clockwise and tighten using a 7 mm socket.



4. Insert the Infrared Side Burner and secure in place using the 2 Phillips Head Bolts.

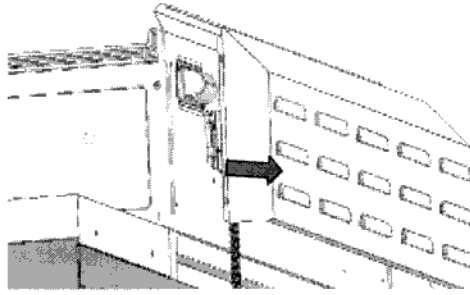
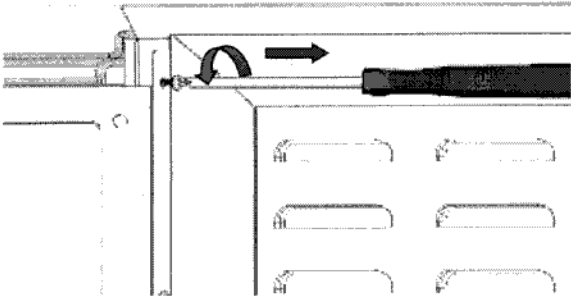


## CONVERTING TO NATURAL GAS

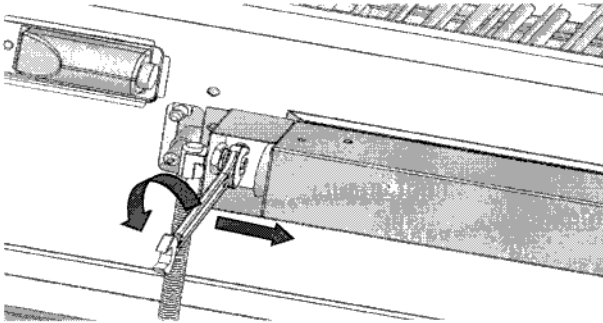
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### STEP 3. REAR BURNER CONVERSION

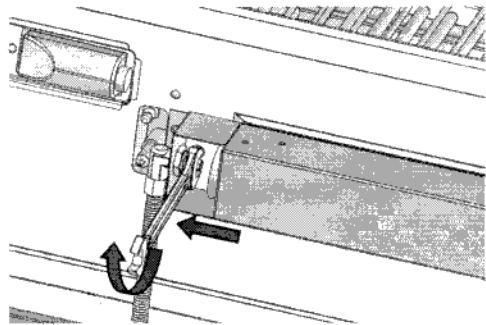
1. Remove the back burner cover by removing the 4 Phillips head bolts.



2. Remove the LP rear burner orifice from the rear burner support by removing the hex nut on the inside of the support. Then remove the LP rear burner orifice from the fuel line using a 7 mm socket.



3. Replace the LP rear burner orifice with NG rear burner orifice by tightly screwing it into the rear burner fuel line. Reattach the NG rear burner orifice to the rear support.

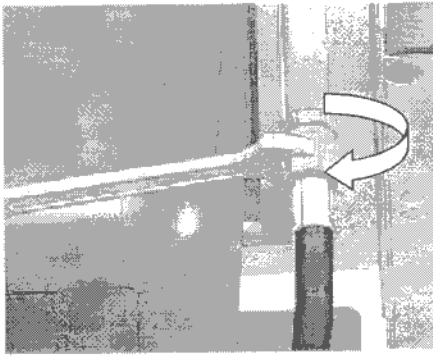


4. Reinstall the back burner cover using the 4 Phillips head bolts, lock washers, and nuts.

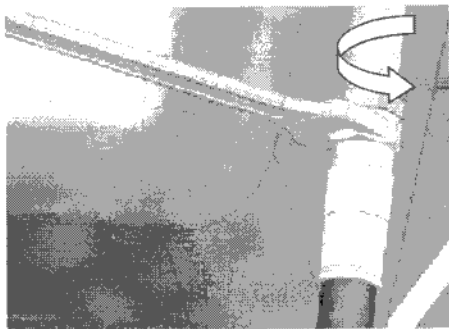
## CONVERTING TO NATURAL GAS

### STEP 4. NG HOSE AND REGULATOR CONVERSION

1. Disconnect the regulator hose assembly from the gas manifold assembly.



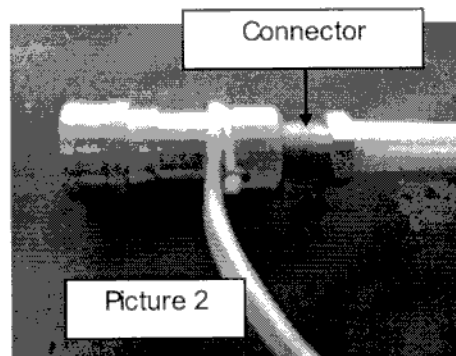
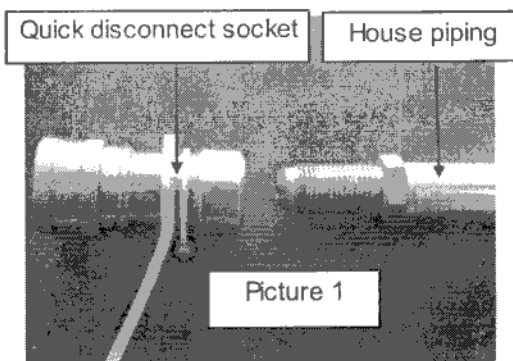
2. Attach the NG hose to the gas manifold assembly and tighten.



### STEP 5. CONNECT YOUR GRILL TO A NATURAL GAS SOURCE

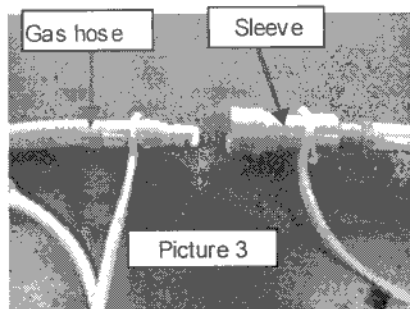
1. A professionally installed shut-off valve should already be installed at the gas source outside of the house or where the pipe exits the ground. If not, then one must be installed before attaching the quick-disconnect hose for your grill. The socket connection must be made outdoors.

2. Coat the gas supply pipe thread with pipe dope or pipe tape. Screw the socket onto the gas supply pipe (house gas source) as shown and tighten with a wrench.



## CONVERTING TO NATURAL GAS

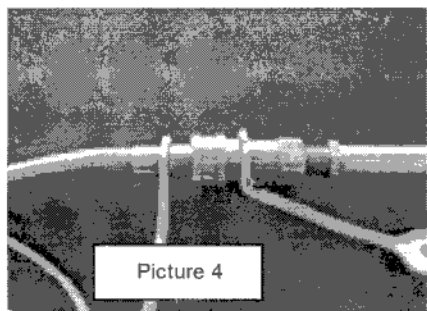
3. Pull the sleeve back on the quick disconnect socket and push the gas hose into the socket. Push in the hose and release the sleeve while continuing to push in on the hose until the sleeve snaps into the locked position.



### **⚠ CAUTION**

The quick disconnect socket should never be connected to the grill. The direction of gas flow is indicated on the socket.

4. A valve in the socket opens automatically to permit full gas flow when the quick disconnect socket and the gas hose are connected. When the gas hose is disconnected, the valve in the socket instantly and positively shuts off the flow of gas. The grill can be disconnected from the gas source by disconnecting the gas hose from the quick disconnect socket. The socket should be left attached to the gas source (house piping).



**The gas hose cannot be removed without pushing the quick disconnect sleeve back if it's properly assembled.** To disconnect, push the sleeve back while pulling the gas hose out of the sleeve.

## STEP 6. ATTACH THE NATURAL GAS LABEL

Place the NG fuel type label next to the large CSA label in the door inner panel where the LP tank drawer is. Use care not to cover the original label.

## STEP 7. CHECK FOR GAS LEAKS

Make sure you conduct a leak test before operating the grill after conversion.

1. Turn all grill control knobs to "OFF".
2. Connect the NG gas hose from the grill to the quick connect fitting on your gas source. If you hear a rushing sound, turn the gas off immediately. There is a major leak at the connection. Correct before proceeding.
3. Mix up a soap and water solution and apply using a brush onto the following areas: gas pipe to quick disconnect, quick disconnect connection, gas hose to gas manifold, valves to gas manifold.
4. "Growing" bubbles indicate a gas leak. Close the gas source immediately and retighten the connection. If leaks cannot be stopped, do not use the grill and call your gas technician.
5. Always close the gas source after performing the leak test.
6. Rinse all tested connections with clean water when done.

## WARRANTY

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

### **One year except as noted below: Stainless Steel Burners – 5 years**

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

Additional information can be obtained by writing:

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

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

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

This limited warranty will not apply to any grill used for commercial use. This limited warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties; express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither manufacturer dealers nor the retail establishment selling this product have any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above.

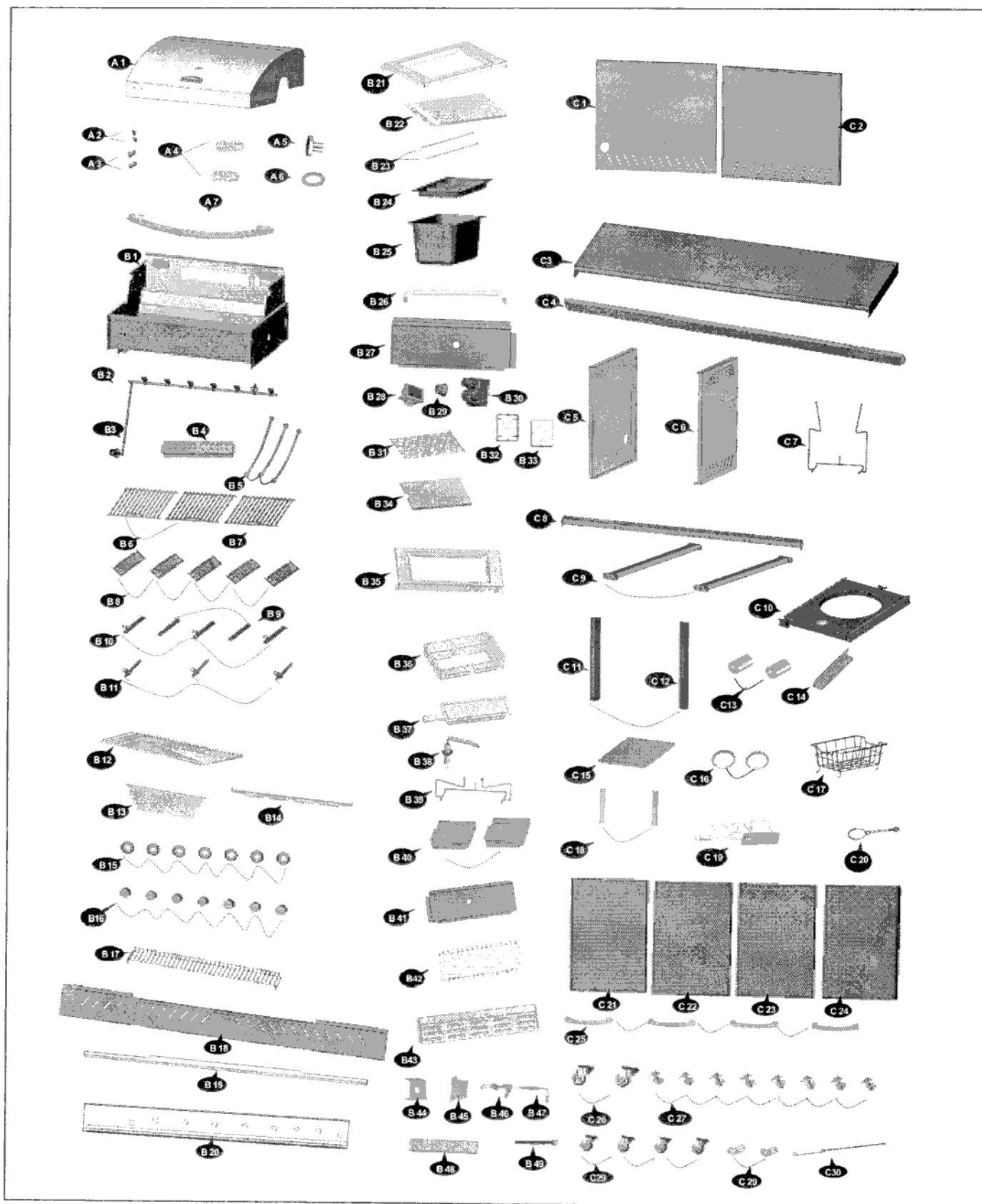
This limited warranty applies only to products sold at retail, and is not transferable.

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

### **Customer Support Center**

- If you need assistance or to order parts: **Call 1-800-963-0211**
- Business hours: **Monday through Thursday: 8:00AM to 6:00PM Eastern Time**  
**Friday: 8:00AM to 5:00PM Eastern Time**

# B10LG25 DETAIL PARTS LIST



**B10LG25 DETAIL PARTS LIST**

A1	Hood Assembly	B22	Cooler Lid
A2	Hood Bolt	B23	Cooler Lid Pin
A3	Hood Nut	B24	Cooler Sectioned Organizer
A4	Hood Handle Heat Shield	B25	Cooler
A5	Thermometer	B26	Side Shelf Handle Assembly
A6	Thermometer Seat	B27	Firebox Left Outer Panel
A7	Hood Handle Assembly	B28	Light Button
B1	Firebox Assembly	B29	Electric Igniter Button
B2	Gas Manifold Assembly	B30	Electric Igniter
B3	Regulator and Hose	B31	Side Burner Cooking Grate
B4	Smoker Drawer Assembly	B32	Electric Igniter Protection Box A
B5	Main Burner Electric Igniter Wire Set	B33	Electric Igniter Protection Box B
B6	Cooking Grate Medium 9.6in	B34	Side Burner Cover
B7	Cooking Grate Large 11.6in	B35	Side Burner Outer Frame Assembly
B8	Heat Diffuser	B36	Side Burner Inner Frame Assembly
B9	"I" Burner with Electrode Bracket	B37	Side Infrared Burner
B10	"I" Burner	B38	Side Infrared Burner Electrode
B11	"I" Burner Electrode	B39	Main Burner Grease Pan Bracket
B12	Grease Tray	B40	Grease Pan
B13	Firebox Bottom Heat Shield	B41	Firebox Right Outer Panel
B14	Main Burner Bracket	B42	Firebox Front Heat Shield
B15	Control Knob Seat	B43	Rear Burner Cover
B16	Control Knob Black	B44	Rear Burner Orifice Support
B17	Warming Rack	B45	Rear Burner Igniter Support
B18	Firebox Rear Upper Panel	B46	Rear Burner Igniter
B19	Control Panel Top Crossbar	B47	Rear Burner Flame Sensor
B20	Control Panel	B48	Rear Burner
B21	Cooler Outer Frame Assembly	B49	Rear Burner Fuel Line

**B10LG25 DETAIL PARTS LIST**

C1	Cabinet Left Back Panel	C18	Cabinet Shelf Bracket
C2	Cabinet Right Back Panel	C19	Transformer Assembly
C3	Cabinet Bottom Panel Assembly	C20	Regulator and Hose Support Ring
C4	Cabinet Bottom Toe Plate	C21	Cabinet Left Door
C5	Cabinet Left Side Panel Assembly	C22	Cabinet Middle Left Door
C6	Cabinet Right Side Panel Assembly	C23	Cabinet Middle Right Door
C7	Side Burner Grease Pan Bracket	C24	Cabinet Right Door
C8	Cabinet Front Crossbar	C25	Cabinet Door Handle
C9	Firebox Support	C26	Locking Swivel Caster
C10	Cylinder Tray	C27	Door Hinge Assembly
C11	Cabinet Left Upright	C28	Swivel Caster
C12	Cabinet Right Upright	C29	Wire Pin
C13	Spacer	C30	Manual Igniter
C14	Cabinet Door Stop	HDWE	Hardware Pack
C15	Cabinet Shelf	GG	Grill Guide
C16	Wire Protection Ring		
C17	Basket		