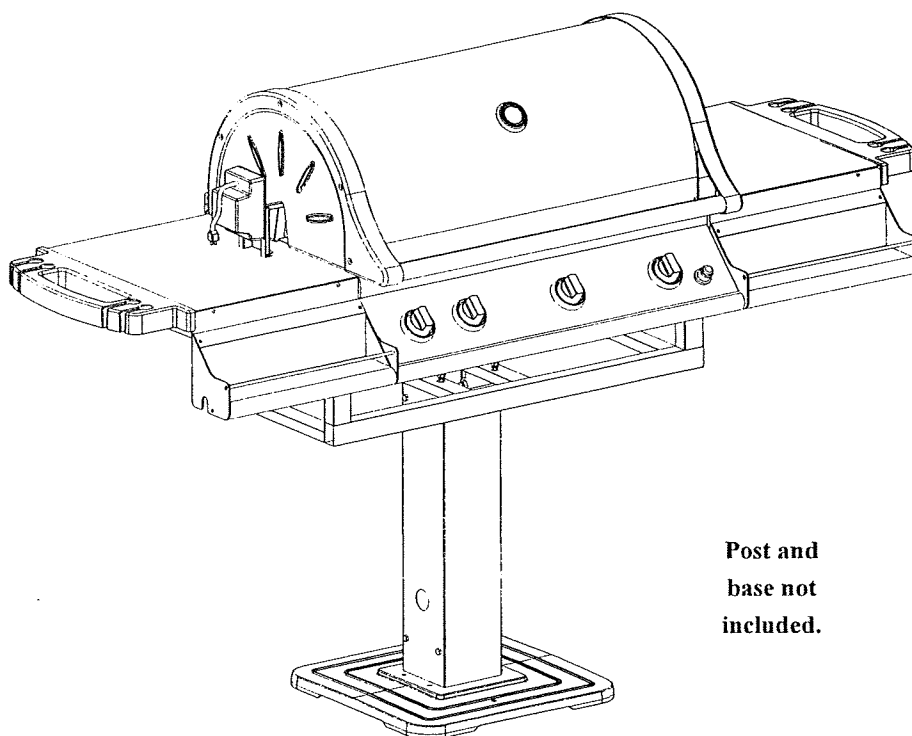


# Superb by Broilmaster

Model SBH600-1

## Owner's Manual



**Post and  
base not  
included.**

**WARNING:**

**Read this Owner's Manual carefully and be sure your gas grill has been properly assembled, installed and maintained. Failure to follow these instructions could result in serious bodily injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats**

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

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**Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.**

**Note: This gas grill must be installed in accordance with all local codes. In areas without local codes, follow the latest edition of the National Fuel Gas Code ANSI Z223.1, In Canada. Installation must conform to standard CAN/CGA 1b149.1 or 1b149.2 (Installation Code for Gas Burning Appliances and Equipment) and all local codes.**

**IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE!** The instruction manual should be left with the consumer and retained for future reference.

## **SECTION ONE**

### **1-1 SAFETY INSTRUCTIONS**

#### **WARNING**

##### **FOR YOUR SAFETY:**

1. Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.
2. When cooking with oil/grease do not allow the oil/grease to exceed 350°F (177°C). Do not store or use extra cooking oil in the vicinity of this or any other appliance.

#### **WARNING**

##### **FOR YOUR SAFETY:**

If you smell gas –

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

### **RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS.**

#### **WARNING**

Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTIONS" section this manual.

*DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.*

This can severely upset combustion air flow or trap excessive heat in the control area.

#### **WARNING**

**WARNING** – Hazards or unsafe practices which **COULD** result in severe personal injury or death.

#### **CAUTION**

**CAUTION** Hazards or unsafe practices which **COULD** result in minor personal injury.

***INSECT WARNING!!!*** Spiders and insects can nest in the burner of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.

#### **WARNING**

#### **WARNING**

##### **FOR YOUR SAFETY:**

1. Read instructions before lighting.
2. Open lid during lighting.
3. If ignition does not immediately take place, turn the burner valve handles to off, wait 5 minutes, and repeat the lighting procedure.

**WARNING**

**FOR YOUR SAFETY:**

1. Gas leaks may cause a fire or explosion, which can cause serious bodily injury or death, or damage to property.
2. You must follow all leak-checking procedures before operating this unit.  
Never use an open flame to check for leaks.

**WARNING**

**FOR YOUR SAFETY:**

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.

Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury.

**WARNING**

**FOR YOUR SAFETY:**

1. This grill is for outside use only, and shall not be used in a building, garage, or any other enclosed area.
2. This grill is for use with natural gas only.
3. Never use charcoal or lighter fluid.
4. The use of alcohol, or prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
5. Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
6. Always place your grill on a hard, level surface far away from combustibles.
7. Do not attempt to move the grill while it is lit.
8. Do not leave a lit grill unattended; especially keep children and pets away from grill at all times.
9. **This is not a tabletop grill.** Therefore, do not place this grill on any type of tabletop surface.
10. Do not use grill high winds.
11. Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.

Keep all combustible items and surfaces at least 24 inches (61 cm) away from back and 24 inches (61 cm) away from side of the grill at all times. Minimum horizontal clearance from sides and back of unit to adjacent vertical combustible construction extending above top of unit, 24 inches (61 cm) from sides and 24 inches (61 cm) from back. DO NOT use this gas grill or any gas product under any overhead or near any unprotected combustible constructions.

**DANGER**

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. NOT to be used in or on boats or recreational vehicles.

## **DANGER**

To prevent fire or explosion hazard when testing for a leak:

1. Always perform "leak test" before lighting the grill; each time the cylinder is connected for use.
2. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters, or a flame to check for leaks.
5. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance serviceman or your local propane gas supplier.

*Caution: It is essential to keep the grill's valve compartment, burners, and circulating air passages clean. Inspect grill before each use.*

## **DANGER**

1. Do not touch metal parts of grill until it has completely cooled (about 45 min.) to avoid burns, unless you are wearing protective gear (potholders, gloves, BBQ mittens, etc.).
2. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
3. Do not alter grill in any manner
4. 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 the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
5. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.

**This gas grill must be installed in accordance with all local codes. In areas without local codes, follow the latest edition of the National Fuel Gas Code ANSI Z223.1, In Canada. Installation must conform to standard CAN/CGA 1b149.1 or 1b149.2 (Installation Code for Gas Burning Appliances and Equipment) and all local codes.**

## **1-2 PRECAUTIONS**

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

***CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AN AREA WHERE THE GRILL IS BEING USED. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.***

***DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL.***

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacture's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

***WHEN LIGHTING A BURNER, ALWAYS PAY CLOSE ATTENTION TO WHAT YOU ARE DOING BE CERTAIN YOU ARE TURNING THE IGNITER LABELED FOR THE BURNER YOU INTEND ON USING.***

When using the grill, do not touch the burner grate or immediate surroundings as these areas become extremely hot and could cause burn. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease tray at the bottom of the grill's firebox. Clean often.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products which promote flare-ups. Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. *THIS UNIT IS FOR OUTDOOR USE ONLY.*

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors, ensure that it is cool.

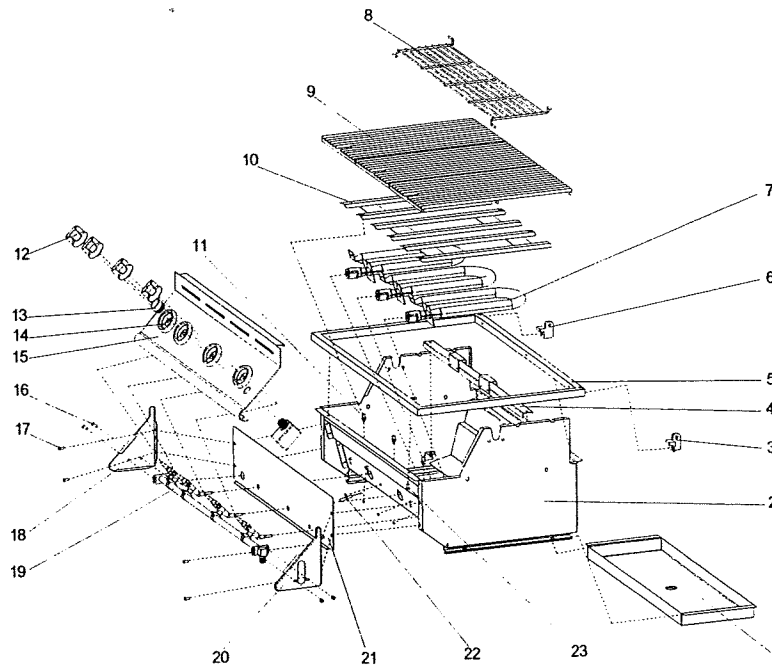
## **SECTION TWO**

### **2-1 EXPLODED VIEW AND PARTS LIST**

#### **Note:**

All repair part order should be placed through your local Superb by Broilmaster dealer. To locate a dealer in your area, please contact Broilmaster cusmter service at 800-851-3153. To ensure prompt and accurate service, please provide the following inforamtion when placing a repair part order: model number, serial number, part name, part number, and quantity of parts need.

**142102-BODY VIEW**

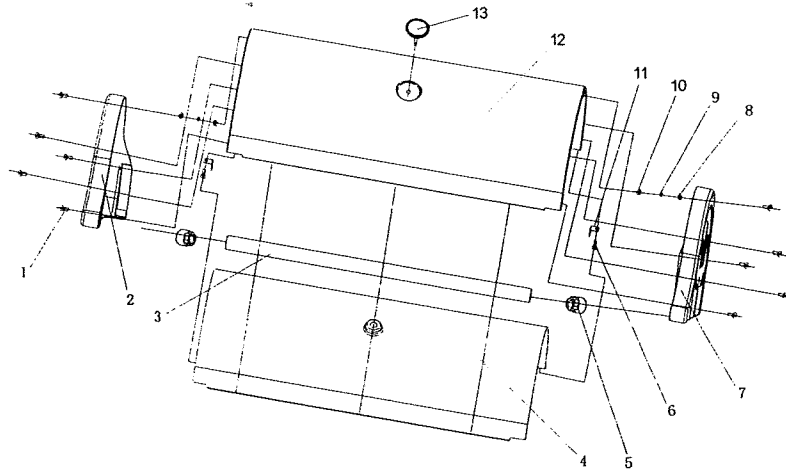


**142102-BODY LIST**

NO.	DESCRIPTION	PART NUMBER	QT Y	NO.	DESCRIPTION	PART NUMBER	QTY
1	Drip Pan	SB1421011800	1	13	Ignitor	SB142403415	1
2	Oven Body	SB1421011600	1	14	Bezel	SB1418011007	3
3	Right Gemel	SB141601406	1	15	Control Panel	SB142101401	1
4	Burner Supportor	SB1421011500	1	16	Screw M4X12	*	4
5	The Frame Welds	SB1421012000	1	17	Screw M6X12	*	4
6	Left Gemel	SB141601405	1	18	Left Panel Rack	SB142101408	1
7	Stainless Steel	SB142101114	3	19	Gas Valve Accessory	SB1421021900	1
8	Warming Rack	SB142101403	1	20	Right Panel Rack	SB142101409	1
9	Porcelain Castiron	SB142102412	2	21	Thermal Insulation Sheet	SB142101404	1
10	Block Slice	SB1421012200	1	22	Ignitor Needle	SB1421011016	1
11	Stalk	SB142101405	3	23	Screw M6X12	*	4
12	Knob	SB1418011006	3				

\*Can be purchased at local hardware store.

**142102-HOOD VIEW**



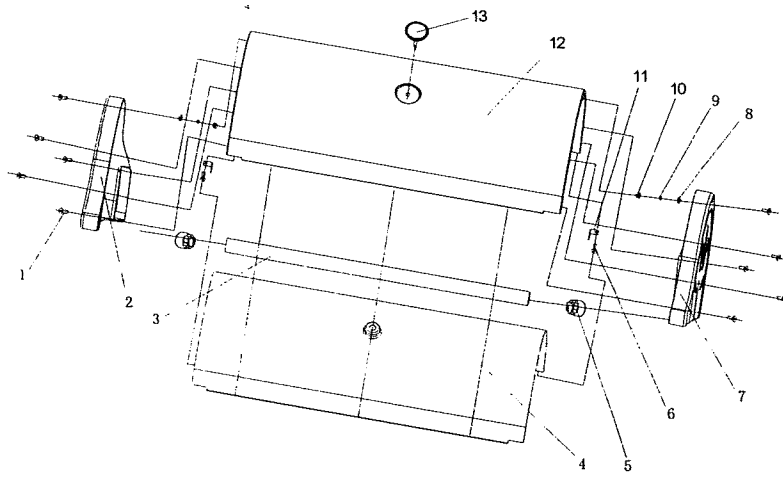
**142102-HOOD LIST**

NO.	DESCRIPTION	PART NUMBER	QTY	NO.	DESCRIPTION	PART NUMBER	QTY
1	Screw M6X15	*	10	8	Wash 6	*	10
2	Left End Cap	SB141601305	1	9	Elastic Wash	SBGB9585	10
3	Lid Handle	SB142101304	1	10	Nut M6	*	10
4	Inside Lid	SB1421021004	1	11	Connect Slice	SB1421021005	1
5	Handle Seat	SB141601307	2	12	Lid	SB142101302	1
6	Screw M5x12	*	2	13	Thermometer	SB141601306	1
7	Right End Cap	SB141601301	1				

\*Can be purchased at local hardware store



**142102-HOOD VIEW**

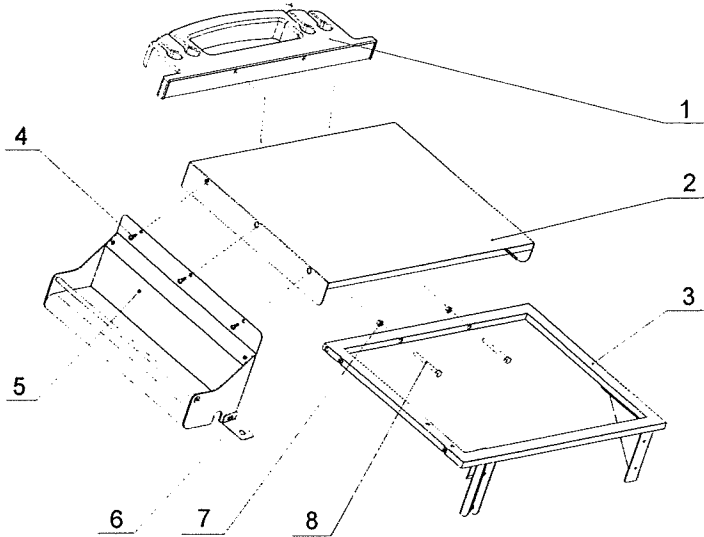


**142102-HOOD LIST**

NO.	DESCRIPTION	PART NUMBER	QTY	NO.	DESCRIPTION	PART NUMBER	QTY
1	Screw M6X15	*	10	8	Wash 6	*	10
2	Left End Cap	SB141601305	1	9	Elastic Wash	SBGB9585	10
3	Lid Handle	SB142101304	1	10	Nut M6	*	10
4	Inside Lid	SB1421021004	1	11	Connect Slice	SB1421021005	1
5	Handle Seat	SB141601307	2	12	Lid	SB142101302	1
6	Screw M5x12	*	2	13	Thermometer	SB141601306	1
7	Right End Cap	SB141601301	1				

\*Can be purchased at local hardware store

**142101- LEFT SIDE SHELF VIEW**

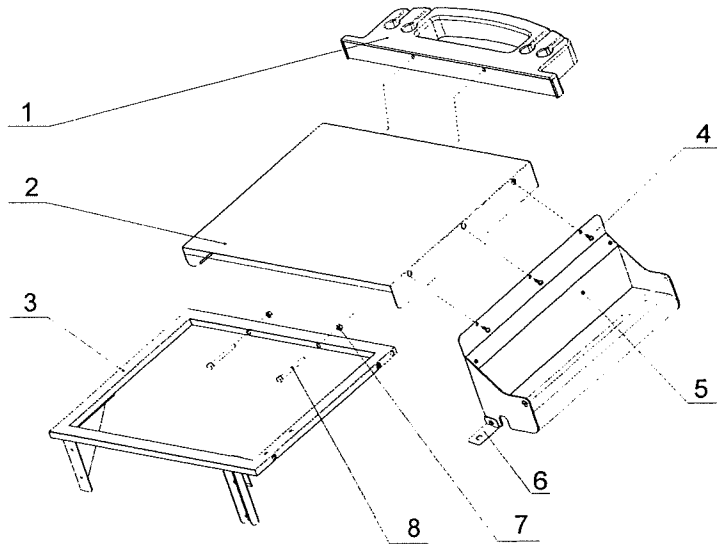


**142101- LEFT SIDE SHELF LIST**

NO.	DESCRIPTION	PART NUMBER	QTY	NO.	DESCRIPTION	PART NUMBER	QTY
1	Push Handle	SB141601101	1	5	Cruet Accessory	SB141601700	1
2	Left Bedplate	SB141601501	1	6	Link Block	SB1421012101	1
3	Table Frame	SB141601600	1	7	Nut M6	*	2
4	Screw M6X12	*	3	8	Bolt M6X62	*	2

\*Can be purchased at local hardware store.

**142403- RIGHT SIDE SHELF VIEW**



**142403- RIGHT SIDE SHELF LIST**

NO.	DESCRIPTION	PART NUMBER	QTY	NO.	DESCRIPTION	PART NUMBER	QTY
1	Push Handle	SB141601101	1	5	Cruet Accessory	SB141601700	1
2	Right Bedplate	SB142403102	1	6	Link Block	SB1421012101	1
3	Table Frame	SB141601600	1	7	Nut M6	*	2
4	Screw M6X12	*	3	8	Bolt M6X62	*	2

\*Can be purchased at local hardware store.

**2-2 ASSEMBLY INSTRUCTIONS**

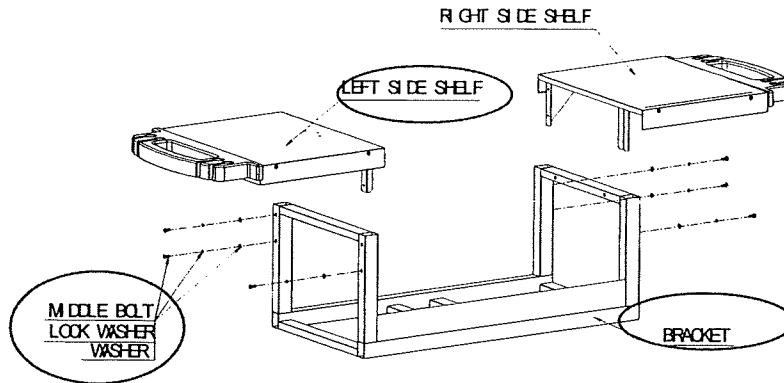
For Best Results

Remove all contents from packaging, and make sure all parts are present before attempting to assemble! Tighten all bolt connections by hand first, then when the grill is fully assembled, go back and tighten.

**Note: The post accessories are not included.**

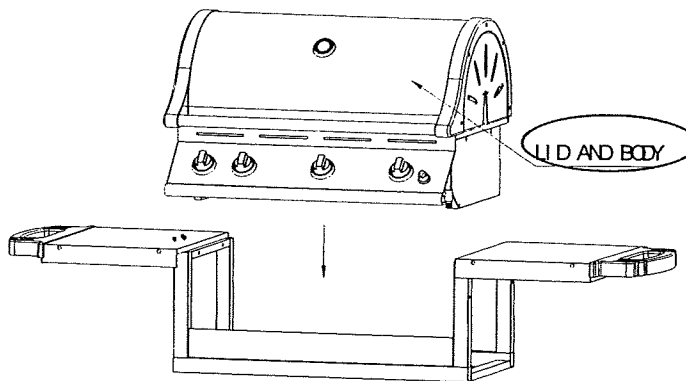
**Step 1**

Install left side shelf and right side shelf by Sliding into cart frame, as shown, then attach them using short bolt, lock washer, and flat washer.



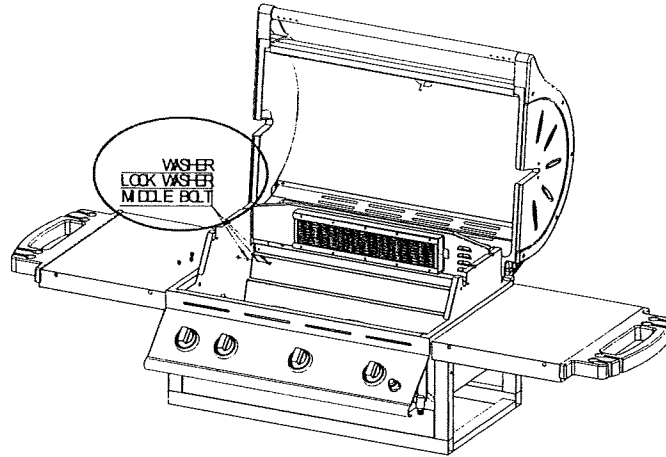
**Step 2**

Install pre-assembled lid and body by sliding into place, as shown. Assure that gas line does not get trapped under body.



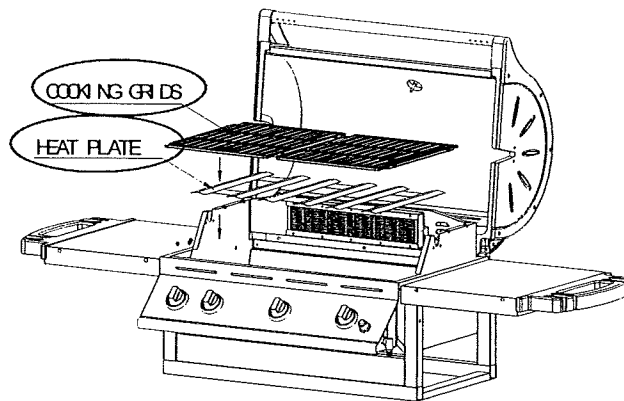
**Step 3**

Attach lid and body after installation using long bolts, lock washers, and flat washers, as shown.



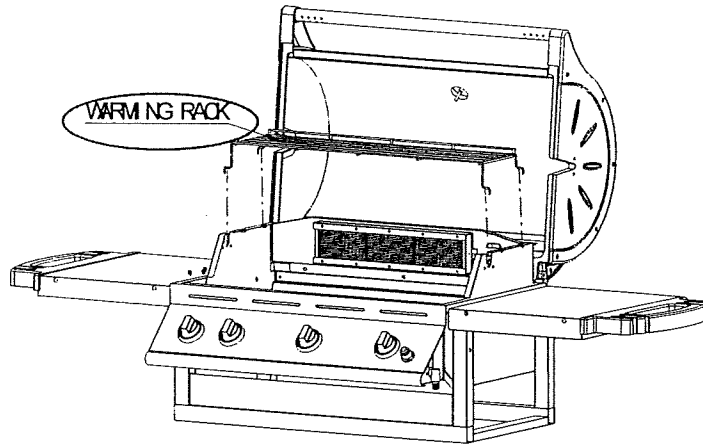
**Step 4**

Place heat plate into body of grill, as shown. Next, place cooking grids above warming rack, as shown.



**Step 5**

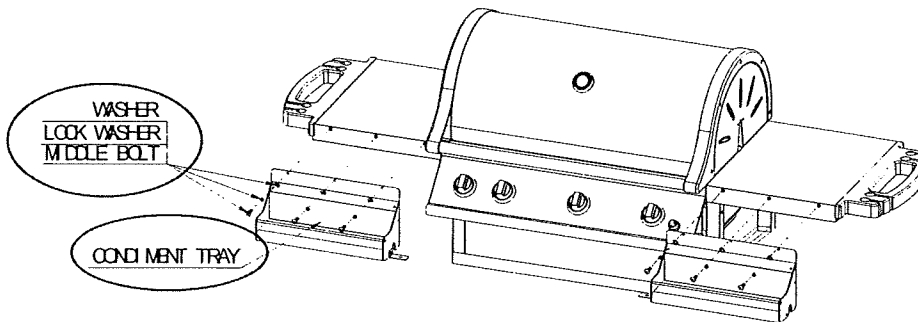
Install warming rack into lid, as shown.



**Step 6**

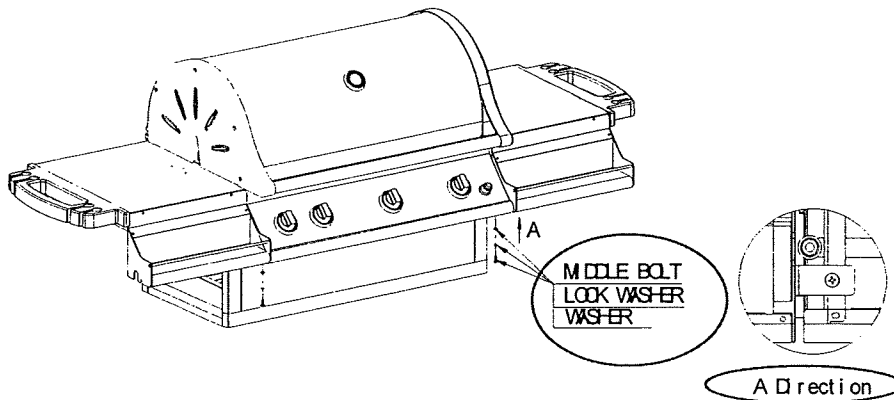
Put condiment tray into place, and secure short bolts, lock washers and flat washers, as shown.

Note: Start all bolts be sure tightened.



**Step 7**

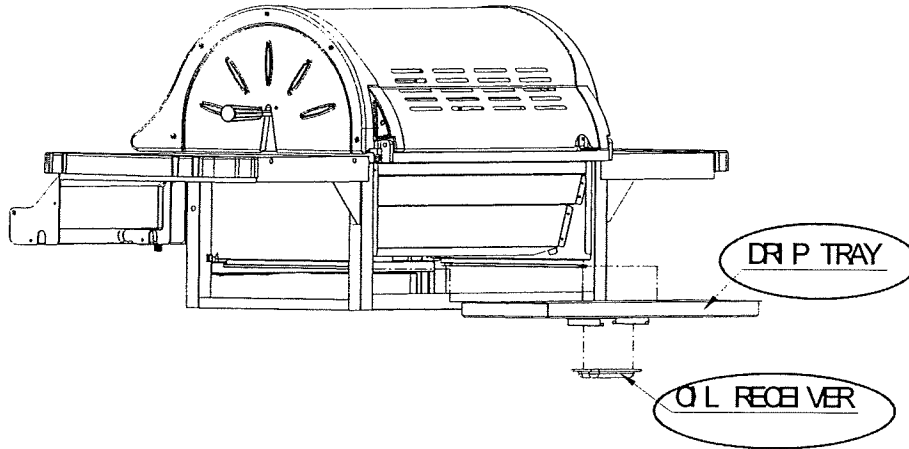
Tighten link block with middle bolt, lock washer and flat washer.



**Step 8**

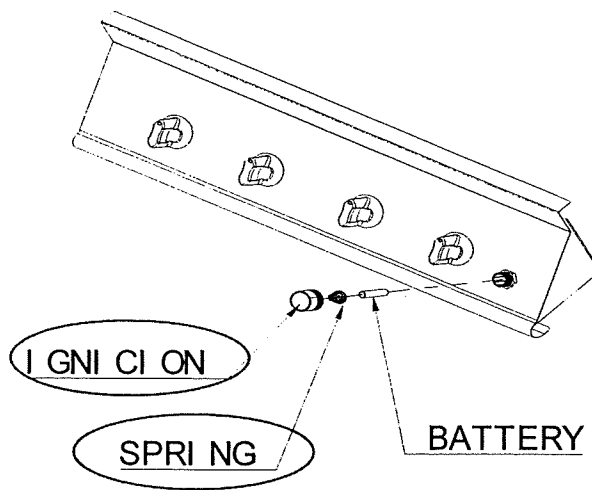
Attach the drip tray to grill, as shown. Final attach the oil receive to oil receiver rack.

Note: be sure to do the installations in this order.



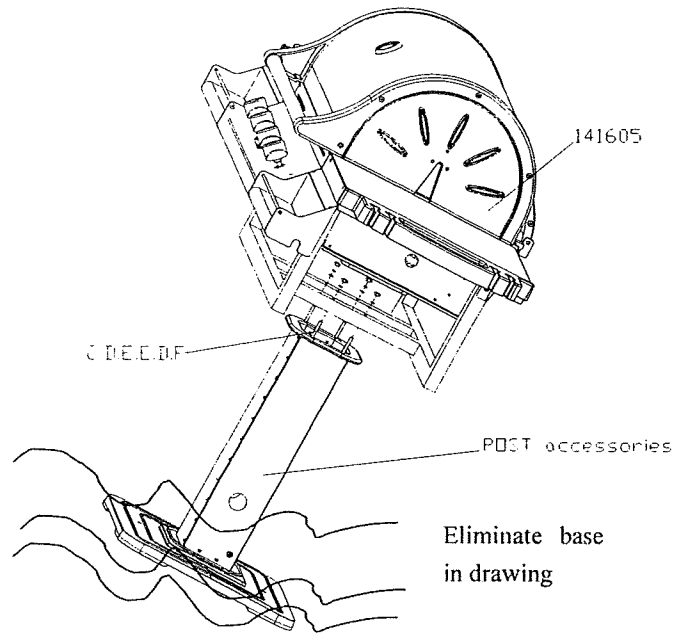
**Step 9**

Install ignitor battery (G) into lid, as shown.

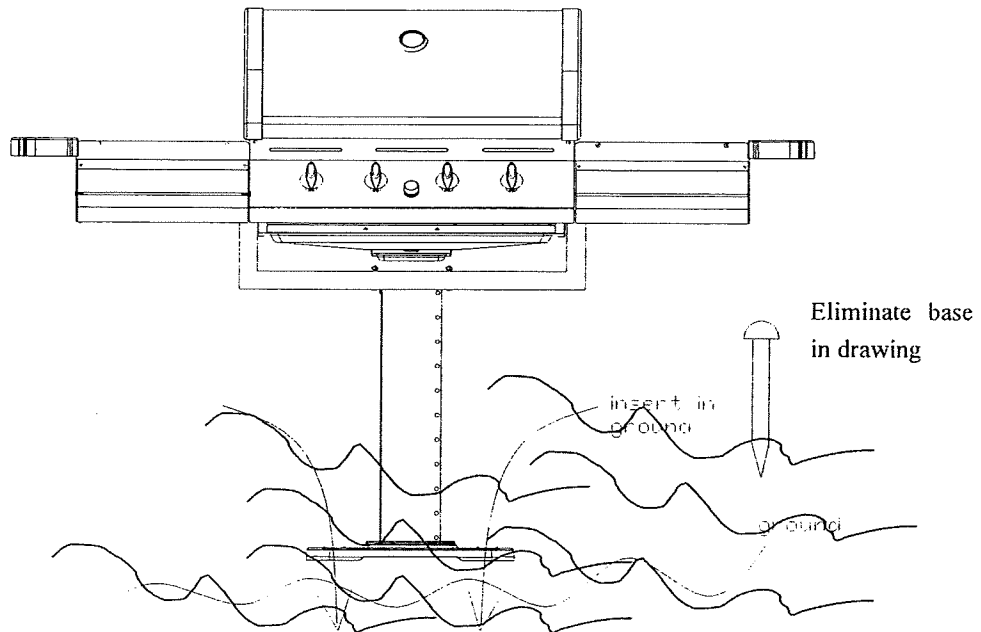


**Step 10**

Install the grill to the post accessories as shown. , using long bolts (E),lock washers (D) ,and flat washers (E), and nut (F)



**Final**





## **SECTION THREE**

### **3-1 LEAK TESTING**

#### **General**

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

#### **Before Testing**

Making sure that all packing material is removed from the grill including the burner the-down straps.

*DO NOT SMOKE WHILE LEAK TESTING. NEVER LEAK TEST WITH AN OPEN FLAME.*

#### **To Test**

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fitting, turn off the gas supply, and contact our customer service.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

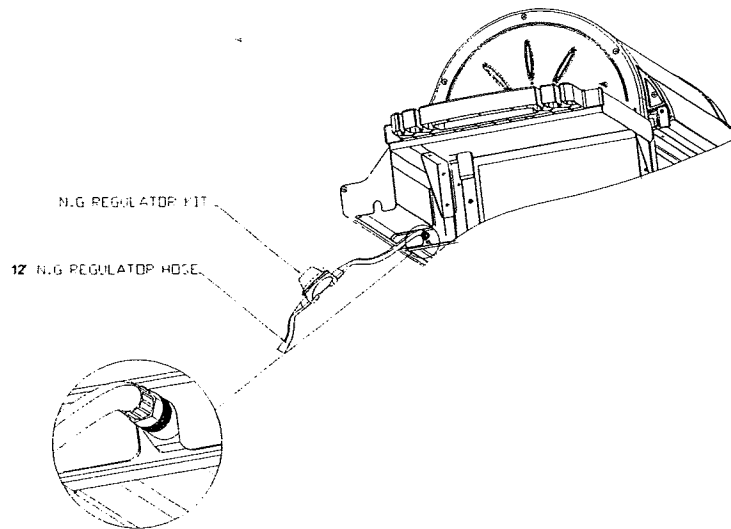
#### **Gas Flow Check**

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of and burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, stability, please call customer service.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Figure 6c (Natural gas model only)



**Lighting your Grill**

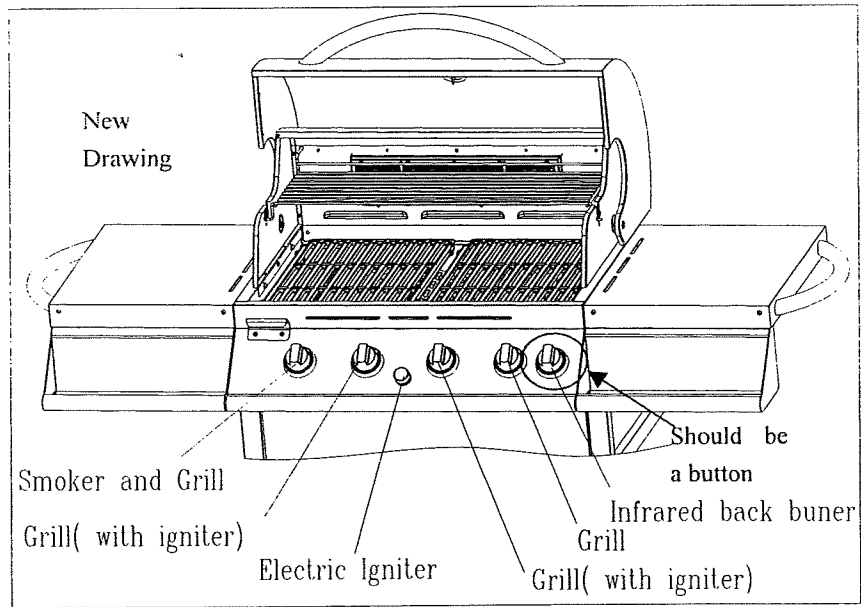
**Danger:** Failure to open lid while igniting the barbecue’s burners, or not waiting 5 minutes to allow the gas clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

**Main Burners**

1. Read instruction before lighting
2. Open lid before lighting burners  
 Attempting to light the burner with the lid closed may cause an explosion! Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner / venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. All valves must be in the OFF position.
4. Turn on gas at cylinder.
5. Push and turn LEFT control knob to HIGH
6. Press the red ignitor button 3 to 4 times to light burner
7. If ignition does not occur in five seconds, turn burner control knob off, wait five minutes, and repeat lighting procedure. Use a match through hole located in front of grill if ignitor does not light burner.
8. To light with match, place lit long stick match through holes on either side and turn respective outside burner control knob to high.

**Important:** Light CENTER burners FIRST! Once burner is lit the burner next to it will light by turning the control knob to HIGH. Never light the outside burners unless the two center burners are lit.

After lighting, please observe the burner flame; make sure all burner ports are lighted  
 If burner flame goes out during operation, immediately turn the gas off and open lid to let the gas clear for about 5 minutes before re-lighting.



**Important:** Light CENTER burners (Left or Right control knob of Electric Igniter) FIRST! Once burner is lit the burner next to it will light by turning the control knob to HIGH. Never light the outside burners unless the two center burners are lit.

After lighting, please observe the burner flame; make sure all burner ports are lighted

If burner flame goes out during operation, immediately turn the gas off and open lid to let the gas clear for about 5 minutes before re-lighting.

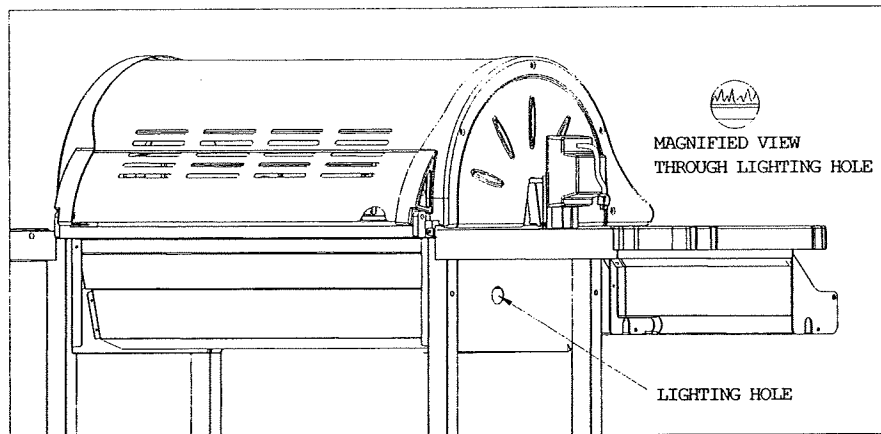
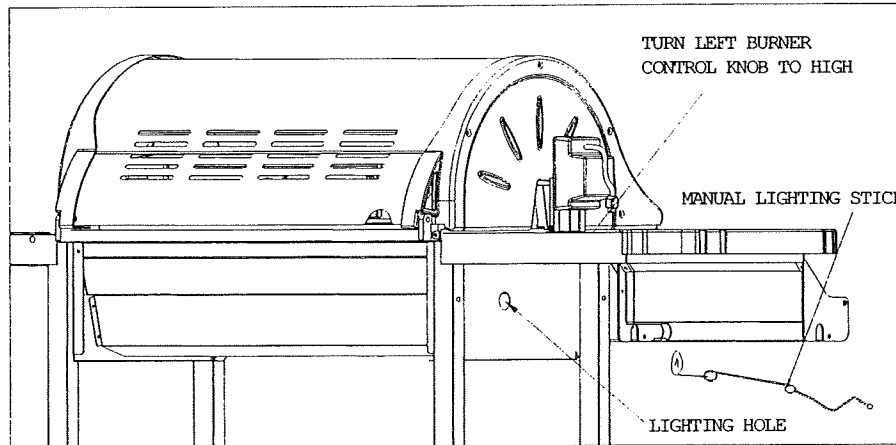
Before cooking on this grill for the first time, operate the grill for about 15minutes with the lid closed and the gas turn on "high". This will "heat clean" the internal parts and dissipate odor from the manufacturing processes and painted finish.

**Visually Checking Burner Flames**

Occasionally observe burner flame for correct operation. As follows.

### **3-2 MANUALLY LIGHTING YOUR GRILL BY MATCH**

To light your gas grill by match, insert a match into the Manual lighting Stick and follow steps 1 through 6 of the Basic Lighting Procedures. Then, light the match and place Manual Lighting Stick through the Lighting Hole on the left side of the grill. As follows. Turn the left Main Burner Control Knob to the HIGH setting to release gas. The Burner should light immediately.



## **SECTION FOUR**

### **4-1 GENERAL USE OF THE GRILL:**

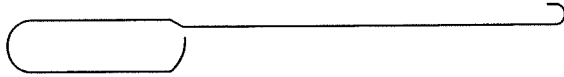
Each main burner is rated at 10,000 Btu/Hr. the main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the control panel.

### **4-2 Before Using Your Grill**

To reduce the chance of "FLASH-BACK" (see **CAUTION** at above) clean the Burner Tubes and Burners **before** fully assembling your grill. Remove the Cotter Pin from the rear underside of each Burner using a pair of long nose pliers. Carefully lift each Burner up and away from the Gas Valve

Orifice, then refer to **Figure 1** and perform one of these three cleaning methods:

1. Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the Burner Tube and inside the Burner several times to remove any debris.



2. Use a bottle brush with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.
3. Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the ports.

**DANGER**

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for gas leaks. This will result in a fire or explosion, which can cause serious bodily injury or death, and damage to property.

**4-3 USING THE GRILL**

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “HI” heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

**To begin:**

1. Make sure the grill has been leak tested and is properly located.
2. Remove any remaining packing material.
3. Light the grill burners using the instructions in this manual.
4. Turn the control knob(s) to “HI” and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.
5. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between “HI” and LO.”

**NOTE:** The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

**NOTE:** The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

**Caution**

Your grill has been checked at all factory connections for leaks. Recheck all connections, as movement in shipping can loosen connections. Check for leaks even if your unit was assembled for you at the store.

### **Check for Leaks**

Check for leaks. Make sure the regulator valve is securely fastened to the burner and the gas supply.

Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.

- Make sure control knobs are off.
- Spoon several drops of solution, or use a squirt bottle, at the tank valve to regulator connection, and all hose connections.
- Inspect the solution at the connections, looking for bubbles. If NO bubbles appear, the connections are secure. If bubbles appear, you have a leak.
- Loosen and retighten this connection, making sure the connection is secure
- Retest with solution

## **SECTION FIVE**

### **5-1 CLEANING AND CARE**

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

Recommended cleaning materials

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Brass brush
Paper clip	Compressed air

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Clean your grill after each use, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.

### **5-2 OUTSIDE SURFACES**

Use mild dishwashing detergent or baking soda and hot water solution.

Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

#### *Interior of grill bottom*

Remove residue using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

#### *Plastic surfaces*

Wash with a soft cloth and dishwashing detergent and hot water solution.

Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts.

### *Cooking Grid*

Use mild dishwashing detergent and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

### *Heat Plate*

The porcelain finish had a glass-like composition that should be handled with care not to chip. Clean residue with wire brush and wash with soapy water, then rinse with water.

### *Drip pan*

Periodically empty the grease pan and clean with dishwashing detergent and hot water solution.

## **5-3 CLEANING THE BURNER ASSEMBLY**

1. Turn gas off at the control knobs and the natural gas supply.
  2. Remove cooking grate and heat plate.
  3. Remove grease cup.
  4. Disconnect wire from spark electrode.
  5. Remove burner by removing the fasteners securing the burner to the main burner bracket.
  6. Lift burner up and away from gas valve orifice.
  7. Clean inlet (venturi) of burner with small bottlebrush or compressed air.
  8. Remove all food residue and dirt on 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.
- Reinstall burner, check to insure that gas valve orifices are correctly positioned inside burner inlet (venturi). Also check position of spark electrode.

## **SECTION SIX**

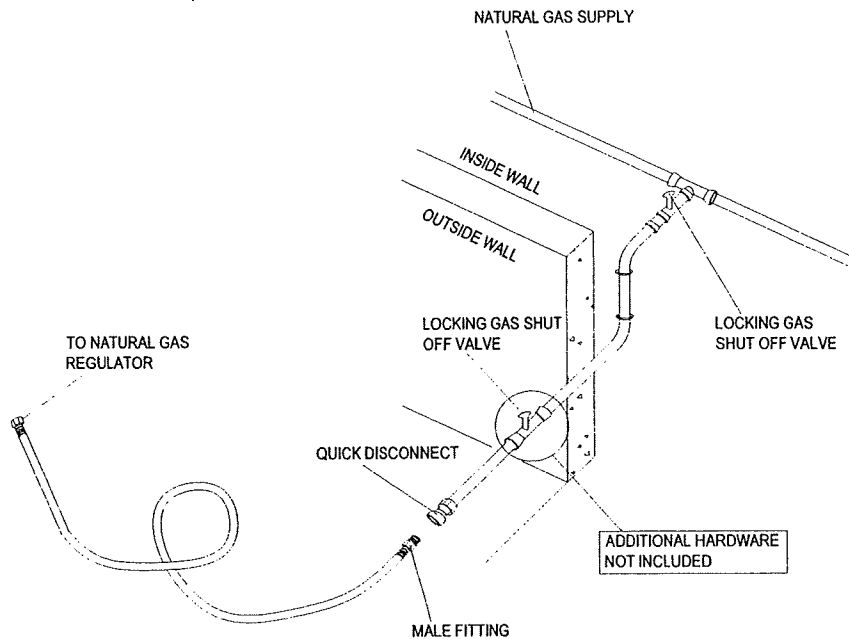
### **6-1 NATURAL GAS SAFETY INSTRUCTIONS**

Your Natural Gas Grill is designed to operate on Natural Gas only, at a pressure of 7" water column (W.C.) (1/4psi or 1.75kpa), regulated at the residential meter. Check with your gas utility company for local gas pressure and with your local municipality for building code requirements. If your residential gas line pressure has not been regulated to 7" W.C., contact your local gas utility company for professional assistance.

The gas pressure Regulator supplied with this appliance must be used. This Regulator is set for an outlet pressure of 4" W.C.

It is recommended that a Shut Off Valve be installed at the gas supply source outdoors. Install at a point after the gas pipe exits the outside wall and before the Quick Disconnect Hose, or install it at the point before the gas line piping enters the ground. See Figure 1.

Figure 1 (For Natural Gas Model Only)



Pipe sealing compound or pipe thread tape resistant to the action of Natural Gas must be used on all male pipe threads when making the connection.

Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This gas grill and its individual Shut Off Valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2psi(3.5kpa)

Turn off your gas grill when the gas supply is tested at low pressures. The grill must be isolated from the gas supply pipe system by closing its individual Manual Shut Off Valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2psi(3.5kpa).

The Quick Disconnect connects to a 3/8 inch NPT thread from gas source. The Quick Disconnect fitting is a hand, operated device that automatically shuts off the flow of gas from the source when it is disconnected.

The Quick Disconnect fitting can be installed horizontally, or pointing downward, DO NOT install because the fitting could collect water and debris.

The Dust Covers (plastic plugs) provided with the Quick Disconnect help keep the open ends clean while disconnected.

The outdoor connector must be firmly attached to a ridged permanent construction.

The Quick Disconnect MUST BE installed above ground.

**WARNING:** Do not route the 12 foot Quick Disconnect Hose under a deck. The hose must be visible and inspected prior to each grill use.

### Gas Line Piping

If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.



Gas piping may be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of .062 inch; or standard weight (schedule 40) steel or wrought iron pipe.

Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.

Plastic tubing is suitable only for outdoor, underground use.

Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.

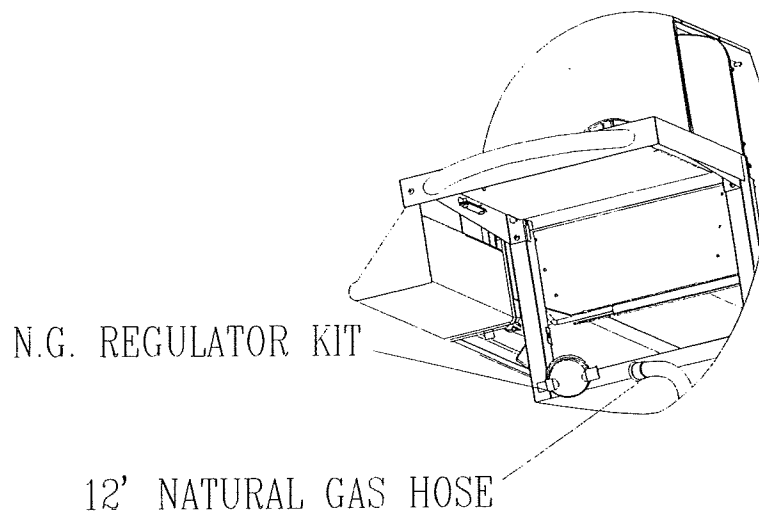
Underground piping must have a minimum of 18" cover.

### **Test Connections**

All connections and joints must be thoroughly tested for leaks in accordance with local codes and all listed procedures in the latest edition of ANSI Z223.1

### **Connecting Natural Gas To Your Grill**

1. **For Natural Gas grills:** Connect the Hose end of the 12' Natural Gas Hose to the N.G. Regulator Kit. Feed the 12' Natural Gas Hose through hole of Rear Panel. As shown:



**Superb by Broilmaster**  
Division of Empire Comfort Systems, Inc.  
918 Freeburg Avenue  
Belleville, IL 62222

618-233-7420  
800-851-3153  
Fax 800-443-8648

