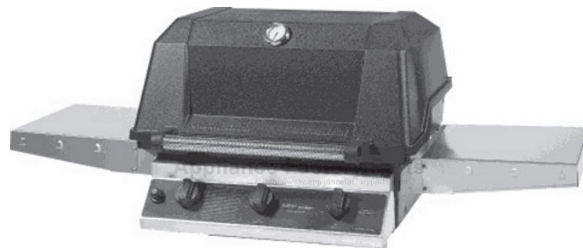


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MHP WHRG4DD Owner's Manual

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

Supplementary Owner's Manual

WHRG4 and THRG2 Hybrid Gas Grills

Chef
Gas Grill

Congratulations on your purchase of a Modern Home Products Corporation Cast Aluminum Hybrid Gas Grill. This is the highest quality, best cooking gas grill, manufactured by the people that invented and manufactured the world's first gas grill in 1960.

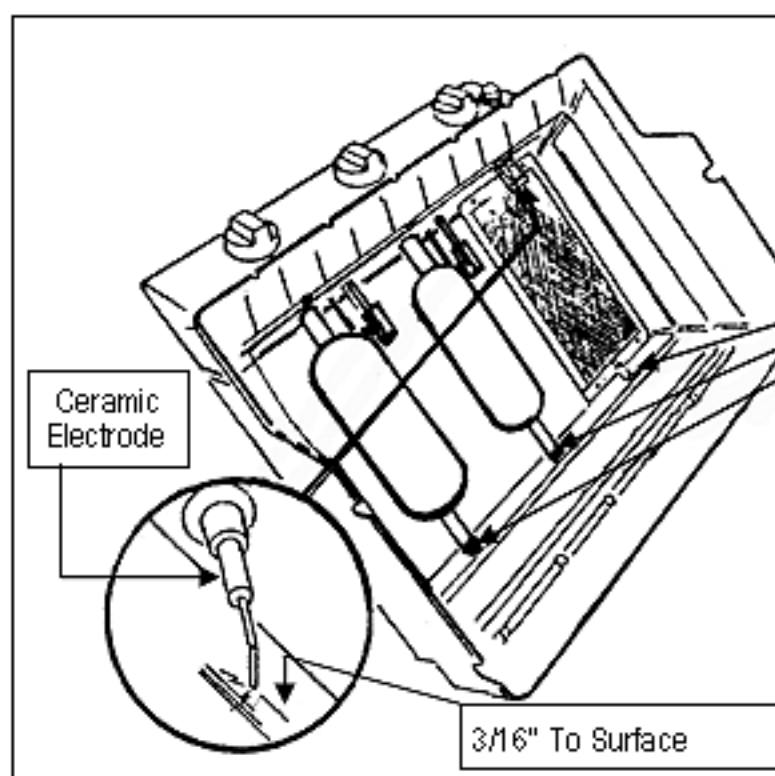
The WHRG4 and THRG2 feature 1 Infrared Burner and 2 Cast Stainless Steel Burners combined with our Infrared cooking system. This cooking combination provides one of the most versatile, reliable and intensely heated cooking systems. You can cook items at a Lower Temperature over the cast stainless steel burners cooking area, with our Flavorizer Plates, while Searing over the Infrared Zone.

SUPPLEMENTARY ASSEMBLY INSTRUCTIONS FOR COLUMN, PATIO BASE AND IN-GROUND PATIO BASE

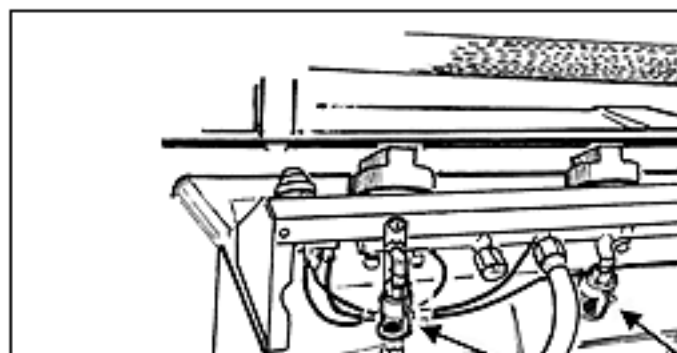
Prior to assembling your WHRG4 or THRG2 grill with the **Column, Patio Base or In-Ground Patio Base**, the following instructions must be followed to gain access to the mounting holes in the grill head bottom. Assembly of the **WCN** base begins on page 6 of the enclosed MHP Owner's Manual.

1. With a slotted screwdriver or 1/4" wrench, remove the rear mounting screw on the back of the left and right burner where they meet the grill head bottom. Use a 11/32" or adjustable wrench on the nut on the outside of the grill head bottom (Fig. 1).

CAUTION: DO NOT BREAK CERAMIC ELECTRODE WHEN REMOVING OR REINSTALLING BURNERS!



2. Under the control panel, remove the screw on the burner where it meets the orifice. Use a 1/4"



ASSEMBLY

- Once these screws are removed from the burner, carefully lift each out of the grill. For the Column, the right and left burners need to be removed. For the MPB Patio Base and the MPP In-Ground Post, only the center burner needs to be removed.
- Be careful not to damage the igniter when removing the burner.
- For mounting the grill head on the Column, follow the instructions on page 10 and 11 of the MHP Owner's Manual.

- For mounting the grill head on the MPB, follow the instructions on page 8 of the MHP Owner's Manual.
- For mounting the grill head on the MPP, follow the instructions on page 9 of the MHP Owner's Manual.
- After the grill head is mounted, reinstall the grill head bottom. Insert the venturi tube through the front of the grill head, and over the orifice. The burner venturi is fully engaged over the venturi tube. Tighten the venturi set screw securely.

HYBRID GRILL LIGHTING INSTRUCTIONS

- Always open the hood before lighting.
- Keep your head and body at least 1 foot away when lighting the grill. Do not lean over an open grill.
- Turn one burner on the "HIGH" position, and depress the electronic igniter until the burner lights.
- Proceed to light the next burner in the same fashion.

Each burner needs to be lit independently. They will not light off of each other.

- If the burners fail to light, turn control knobs off, wait 5 minutes for gas to clear and try lighting again.
- If the igniter doesn't spark, check the gap between the wire probe burner screen. It should be approximately 3/16 inches wide. If it is too small, the spark may be inefficient. Gently readjust the wire probe as needed. If the gap is normal, check the wire connections at the spark module and igniter probes, located underneath the control panel.

- If the igniter still doesn't work, try replacing the battery. Turn the collar around the igniter button counter-clockwise. Replace the AAA battery, "+" side up.
- If ignition does not occur after replacing the battery, turn burner control knob OFF, wait 5 minutes, and repeat lighting procedure. If the ignition system is still not working, the burners may be ignited manually. **FOR MANUAL LIGHTING:** The wire match holder (supplied with grill) holds two or three paper (safety) matches or a standard match. To light the right burner insert the match(es) through the lower right side match hole and turn the burner control knob to HIGH setting. For the left burners, the lighted match(es) may be inserted through the opening on the cooking grid and held between the burner and the grill. **TURN OFF LP** supply at cylinder when a burner is lit. **DO NOT** store extra cylinders under grill.
- After grilling, turn each burner control knob OFF.

GRILL HEAD AND MOUNTING AT A GLANCE

WHRG4 Heritage Series



THRG2 Optimum Series



INFRARED COOKING TIPS

1. Infrared gas grills get very hot. **Do not leave food unattended on the grill for any length of time.**
2. Estimate cooking times to be 30% to 50% less than a conventional grill.
3. Always thaw food thoroughly before cooking to achieve better, more predictable results.
4. Always use long handled grill tools for grilling. A grilling mitt may be useful for handling hot items.
5. The use of a fork is not recommended for grilling on your new MHP grill. A fork may mar the surface of the cooking grids. Piercing foods while cooking will allow the juices to escape, causing the finished product to be less moist than desired.
6. To minimize flare-up, trim fat from meats or remove skin from poultry.
7. If a flare-up occurs, don't try to control it with water. Water can cause burner damage. Instead, move the food to another part of the grill, lower the heat setting or place food on the Secondary Cooking Surface.

Burner Failure Caused By Water Damage Is Not Covered Under Warranty.

8. Cooking can be done with the hood opened or closed. With the hood open, the heat will be less intense and there will be less smoke flavor. With the hood closed, the heat will be more intense with an increase in the smoke flavor.
9. Allow the grill to heat up for 5 minutes on high before cooking.
10. Place the food on the SearMagic® cooking grids - while the grill is on high—to sear the food thoroughly and lock in the juices for that delicious grilled flavor.
11. After searing for 2-3 minutes per side, lower the temperature to finish cooking the food as desired.
12. The SearMagic® cooking grids allow for greater versatility when grilling. Chicken breasts, steaks, and hamburgers can be seared over the ribbed side at a higher temperature. Delicate foods like seafood can be cooked over a lower temperature with the smooth side up. This can be done over each side of the grill independently, so be as creative as you want to be!
13. The Secondary Cooking Surface is more than just a warming rack. Very delicate items, such as small fish, sausages and delicate fish can be grilled, even with the intense heat that infrared burners provide.
14. Never cook over an unlit infrared burner. The drippings could cause the burner to crack when re-lit. Use a drip pan to protect the unlit burner when cooking indirectly.

Burner Failure Caused By Cooking Over An Unlit, Unprotected Burner Is Not Covered Under Warranty.

15. To clean the grill after cooking, burn all 3 burners on high for at least 5 minutes with the hood closed. Then, on high, clean the grids with a long-handled brass bristle brush. Then use the supplied "Forked" grill brush to clean the valley areas between the main rungs. Regular cleaning will ensure optimum performance of your Infrared Gas Grill.

INFRARED CARE AND MAINTENANCE

1. After each use, close the lid and turn the burners to "High" for 5 minutes. This will burn off any food drippings and enhance the grills performance and increase the burner longevity.
2. Never use water or liquid chemicals to clean the ceramic burners. Burners may be damaged.

Burner failure caused by improper care and Maintenance is not covered under warranty.

3. If the burner develops ash over the surface, clean it gently with a vacuum cleaner. Use a brush attachment so as not to damage the burner.

4. If the burners should get wet, it is important to clean them completely before attempting to use them. Turn the affected burner following the instructions in the "Supplementary Assembly Instruction, In-Ground Base, and In-Ground Post" section of the Owner's Manual. Then, turn the burner on for 5 minutes to allow the water to drain out. Let the burner cool before reinstalling into the grill.
5. Never let anything heavy, hard or sharp come in contact with the burner. The ceramic is very fragile and can be damaged.

WARRANTY

LIFETIME Warranty: Top Casting • Bottom Casting • Control Panel • Side Shelf • Shelf Frame • Tank Ring • Cast Legs • Stainless Steel Fan • Ground & Patio Base Post • Stainless Steel & Aluminum • Stainless Steel Side Shelves • Stainless Steel Burner • Cast Stainless Steel Venturi Tube • Stainless Steel & SearMagic® Cooking Grates • Stainless Steel & SearMagic® Warming Racks

5-Year Warranty: Infrared Burners • Venturi Tubes • Porcelain Briquettes

1-Year Warranty: All Other Components Including, • Igniter System • Gas Valve • Stainless Steel Side Shelves • Patio Base • Knobs • Briquette Grate

30 Day Warranty: Paint

WHAT IS NOT COVERED:

- Transportation and shipping costs.
- Labor for replacement or repairs.
- Damage from accident, misuse, alteration, abuse, improper installation or storage.
- Removal and reinstallation costs.
- Finishes on surfaces that are damaged by improper installation, improper storage, misuse, abuse or alteration.
- Inoperable due to improper installation or storage.
- The costs of a service call to diagnose a problem.
- All warranties are non-transferrable and apply only to the original purchaser.
- Warranties are null and void if grills are put into commercial or community use.

This warranty does not imply or assume any responsibility for consequential damage that may result from use, misuse, or improper installation of this cooking appliance.

This warranty does not cover claims, which do not involve defective workmanship. A bill of sale, cancelled check, or payment record should be kept to verify purchase during the warranty period.