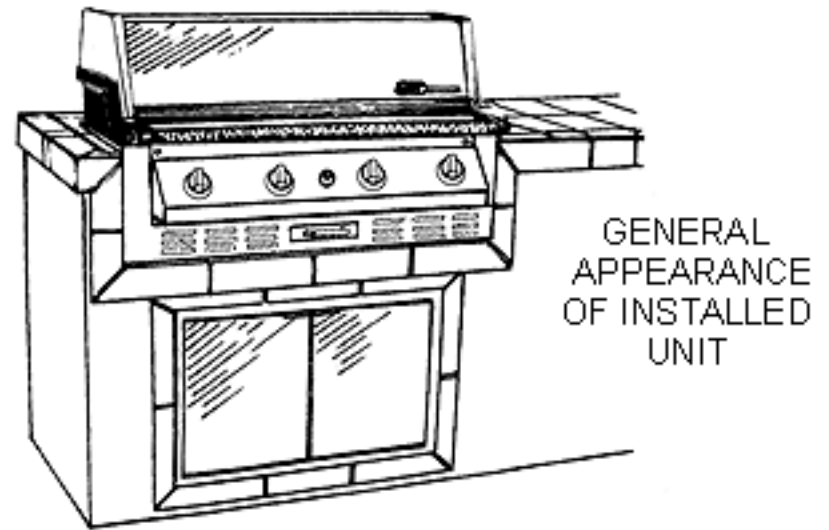
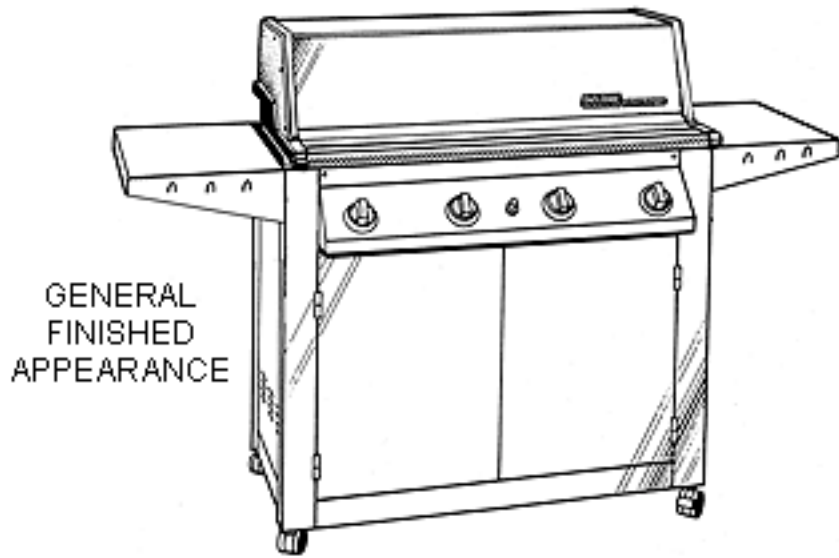




36" HERITAGE SERIES SUPPLEMENTARY ASSEMBLY INSTRUCTIONS

Please consult the enclosed Main Owner's Manual for additional pertinent information regarding important general safety rules, maintenance, troubleshooting, etc.

Congratulations on your purchase of a MHP Stainless Steel Heritage Series Gas Grill. You have selected the BEST, manufactured by the people that pioneered and invented the first outdoor gas grill in 1960. The 36" Stainless Steel Grill is almost completely factory assembled with very little left to do after unpacking the grill. Below are the remaining steps.



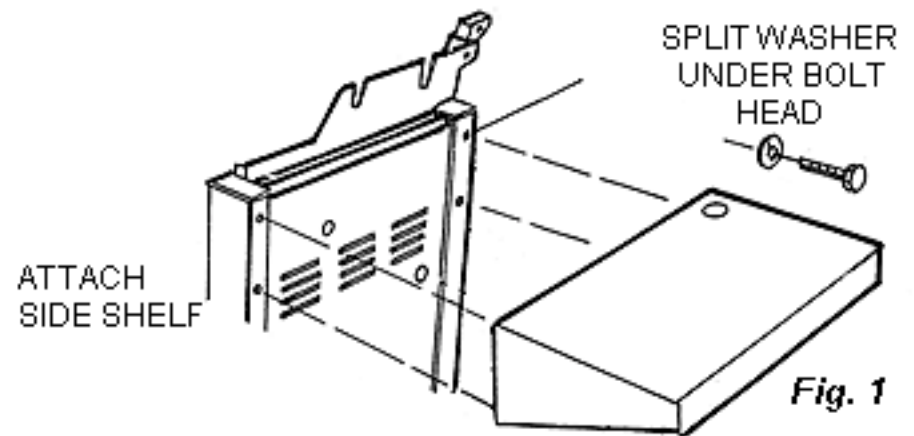
CART MODELS

GJK3-N/P With patented "H" design burners and stainless steel cooking grids
GJK3-NS/PS with patented "H" design burners and SearMagic cooking grids
GHJK3-NS/PS (Hybrid) with 2 infrared, 2 cast stainless steel burners and SearMagic cooking grids

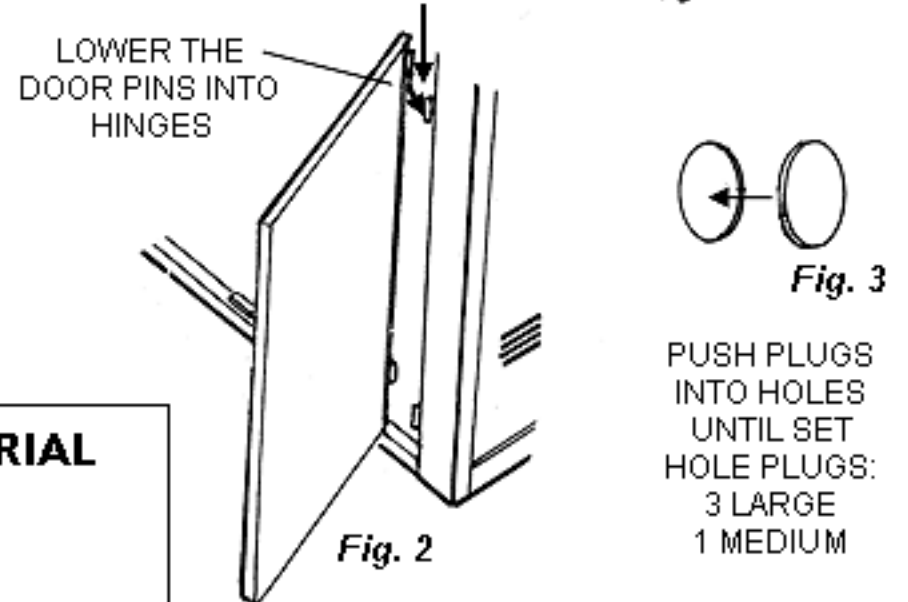
BUILT-IN MODELS

GJKBI3-N/P with patented "H" design burners and stainless steel cooking grids
GJKBI3-NS/PS with patented "H" design burner and SearMagic cooking grids
GHJKBI3-NS/PS (Hybrid) with 2 infrared, 2 cast stainless steel burners and SearMagic cooking grids

1. The side shelves are attached to the main cart body with four 1/4-20 x 1/2" bolts and split washers. Simply install one (1) upper bolt (w/washer) loosely and let the shelf hang. Then lift, pivoting the shelf while the remaining bolts and washers are put in and tightened. *Fig. 1.*



2. The two doors simply drop onto the hinge pins. Hold the door in the open position (straight out from the grill front) and carefully match the hinge pins to the door hinges and push down. The bottom catch is magnetic. *Fig. 2.*



3. Install the three (3) large block panel **Hole Plugs** and one (1) medium right **Side Shelf Hole Plug**. Press in until they lock. These can be removed later if installing a **Side Burner** or a **Rear Infrared Rotisserie Burner**. **NOTE: Natural Gas Models** will have a rubber grommet installed in the lower **Back Panel** hole for the 12 ft. long hose to pass through. This will leave only the two **Side Panels** that need Plugs. *Fig. 3*

Continue on page 3 (see page 5 for rock placement)

**KEEP ANY AND ALL INSTRUCTION MATERIAL
FOR FUTURE REFERENCE.
DO NOT THROW AWAY**



BUILT-IN GRILL

Model GJKBI3-N/P, GJKBI3-NS/PS and GHJKBI3-NS/PS

Important Notes:

- Enclosure must be constructed from non combustible materials and with adequate ventilation.
- Your structure should have a 3" to 4" concrete base on a sand footing.
- The panel doors must have a 4" to 6" minimum elevation from the ground.
- If your structure includes a back splash, allow 11" to the back edge of grill opening to allow the lid to open completely.
- Combustible material should never be within 18 inches of the bottom, back or sides of your Grill.

1. Required dimensions for housing the built-in grill (Fig. 1)

A. The grill and sleeve fit into a "cutout" or cavity 41 inches wide by 10 inches high and 17 1/2 inches deep.

These dimensions allow air flow around the grill. DO NOT use smaller dimensions.

B. Doors, if used, fit an opening 27 1/4 inches wide by 16 3/4 inches tall. (Optional Part No. NMS-DS)

2. We suggest that the grill **LID** be removed before placing the unit into the island to reduce the overall size and weight for easier handling. The lid is held at the rear pivots with two Hinge Pins and Pin Clips. The Rock Grate, Cooking Grids and Briquettes should also be removed.

Find and mark the exact center of the island cutout section along the back edge. Also measure and mark the exact center of the Grill Sleeve along its back edge (approx. 43 inches overall).

Fig. 2.

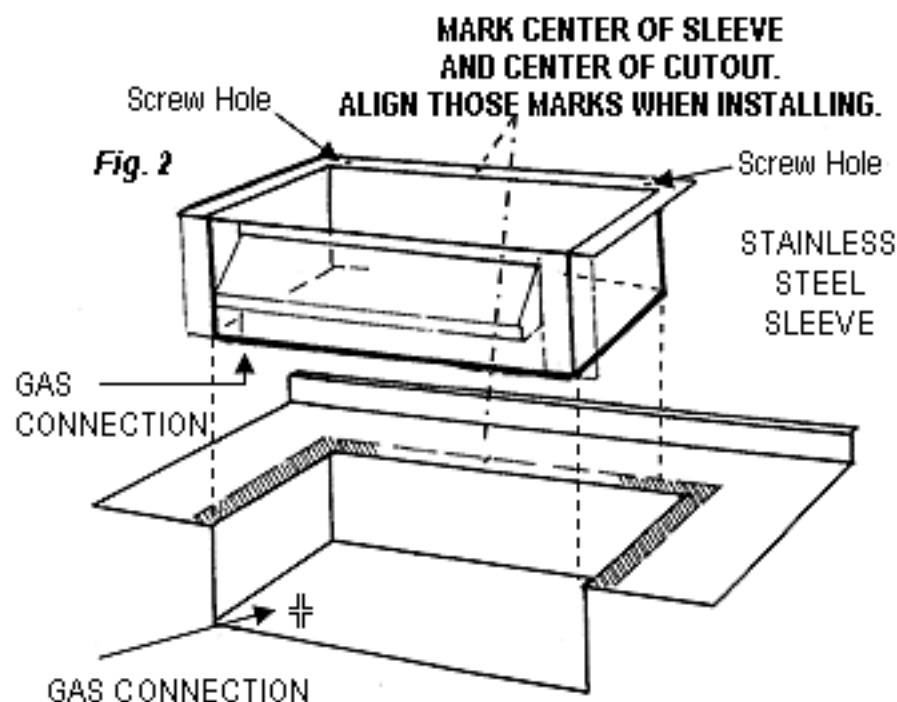
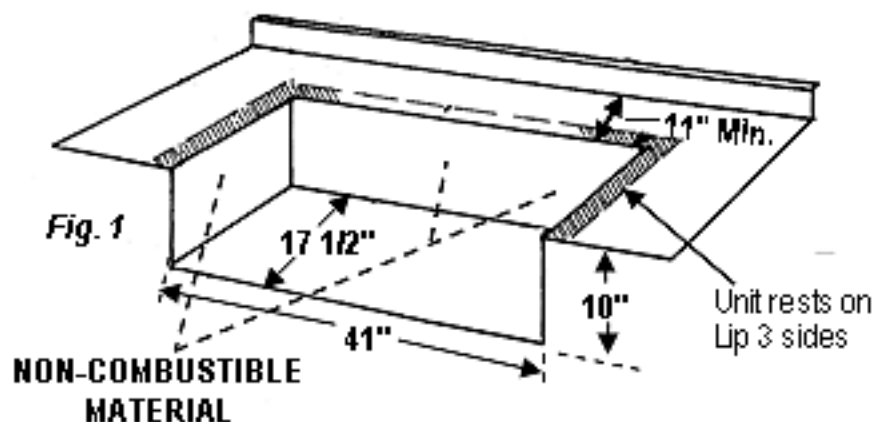
Carefully lift the entire unit and place it into the island cutout sliding it to the rear and aligning the center marks. This **Center-Based** positioning will give the assembly an equal air gap on both ends of the grill.

3. Two holes are provided in the rear flange edge of the sleeve for mounting screws. Mark the position of the holes, drill pilot holes and screw the sleeve in position to prevent movement. Fig. 2.

4. Reinstall the GRILL LID using the Hinge Pins and Clips. The factory has pre-installed 3/8 inch flexible stainless steel tubing to connect to your gas source. **All gas connections should be checked under pressure with a soapy solution before igniting the grill. Never connect an UNREGULATED gas line to the grill. (Continued on Page 3)**

CUT-OUT SIZE

(41" Wide, 10" High, 17 1/2" Front to Back)



NOTE: ALLOW FOR ADEQUATE VENTILATION AND WATER DRAINAGE.

WARNING

OUTDOOR BARBECUE INSTALLATION; Contact your local municipality for any building codes that regulate outdoor barbecue installations. In the absence of local codes, you must conform to the latest edition of the National Fuel Gas Code ANSI Z223.1 or CAN/CGA B 149.1. This is for your own safety.

When using an LPG supply system in an enclosure, ventilation must be provided according to the American National Standard and Canadian Gas Association Standard ANSI Z21.58-1995/CGA 1.6-M95. Gas vapor is highly explosive and can cause serious injury if allowed to accumulate in a confined space and ignited.

We recommend that this installation be done in a masonry (brick, stone or concrete) structure and carried out by a professional. Other non-combustible material such as Wonderboard® with metal stud construction may be used.

5. Carefully peel away any remaining white plastic protective film. Dirt and finger prints may be cleaned off with a warm soapy water solution or the enclosed "MHP" cleaner, however, please note that Stainless Steel is very difficult to "spot clean". This is true of all stainless steel and especially when new. It is hard to clean one spot without noticing the cleaned area. One might be able to clean a whole panel area easier than one spot on a panel.

The MHP Stainless Cleaner is excellent at removing the gold patina that will develop over time on the hood from heat. The cleaner will also help prevent future heat stains. Be sure to follow directions carefully. **DO NOT** let the cleaner dry on the surface. You must have a wet rag ready to remove the applied cleaner, then buff with a dry rag. **Buff in the same direction as the stainless steel grain.**

6. Before lighting the grill, especially for the first time, check the venturi to orifice engagement to make sure that shipping has not dislodged the burner placement. The venturis should extend over each valve snout about 1/4" to 1/2" (and there are four (4) to check). See Figure at right.

7. Install the Rock Grates and arrange the Briquettes in an alternating, interweaved pattern (see illustration page 5). Start at the back row and continue forward and across until the grate is covered. This pattern will minimize the amount of grease that will reach the burner ports.

8. The Electronic pushbutton igniter is supplied with an "AAA" battery which should last several months, depending on use. Battery replacement is easily accomplished by unscrewing the pushbutton. The button, with battery attached, will be in your hand. The igniter mechanism remains in place held with a large nut. Replace the battery in the same orientation, insert battery and screw pushbutton on. **Do Not Over Tighten** the pushbutton when reinstalling-just finger tight.

9. For maintenance purposes, the Control Panel may be taken off by removing the four (4) bolts that secure it to the Sleeve (Fig. 3). The bolt heads are accessible at the front behind 4 plastic hole covers above and below the Control Panel at the corners and require an Allen wrench for removal. This allows access to the Valves, Manifold, Burner Venturis, etc. **Be sure to disconnect the Ignitor Wires from the Gas Collector Boxes (20) before fully removing the Control Panel.**

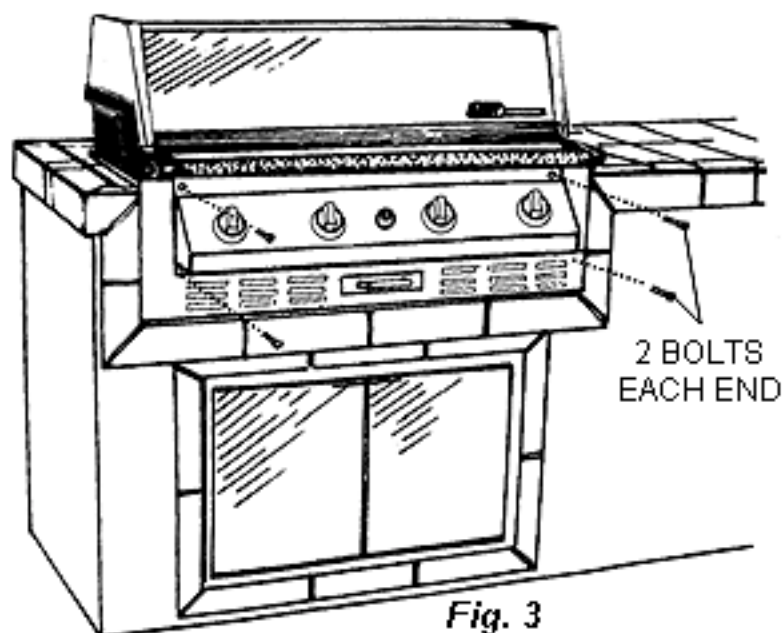
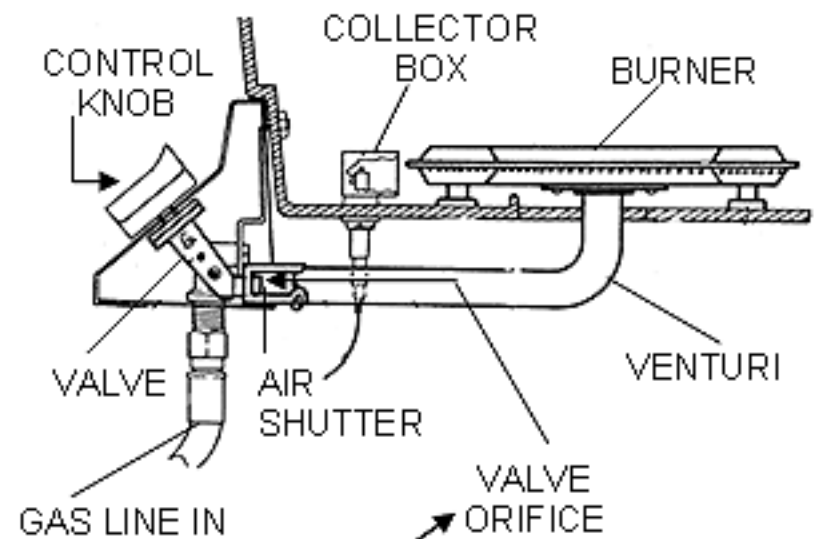


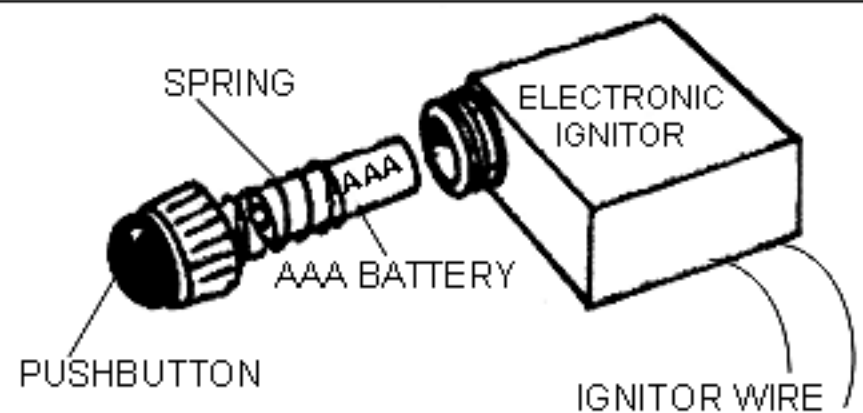
Fig. 3

ORIFICE ENGAGEMENT

At the end of each valve there is a tiny gas opening known as an orifice. Gas exits the orifice and enters a venturi where it mixes with air coming in the side air shutter. The proper mixture of air and gas produces a clean blue flame at the burner.



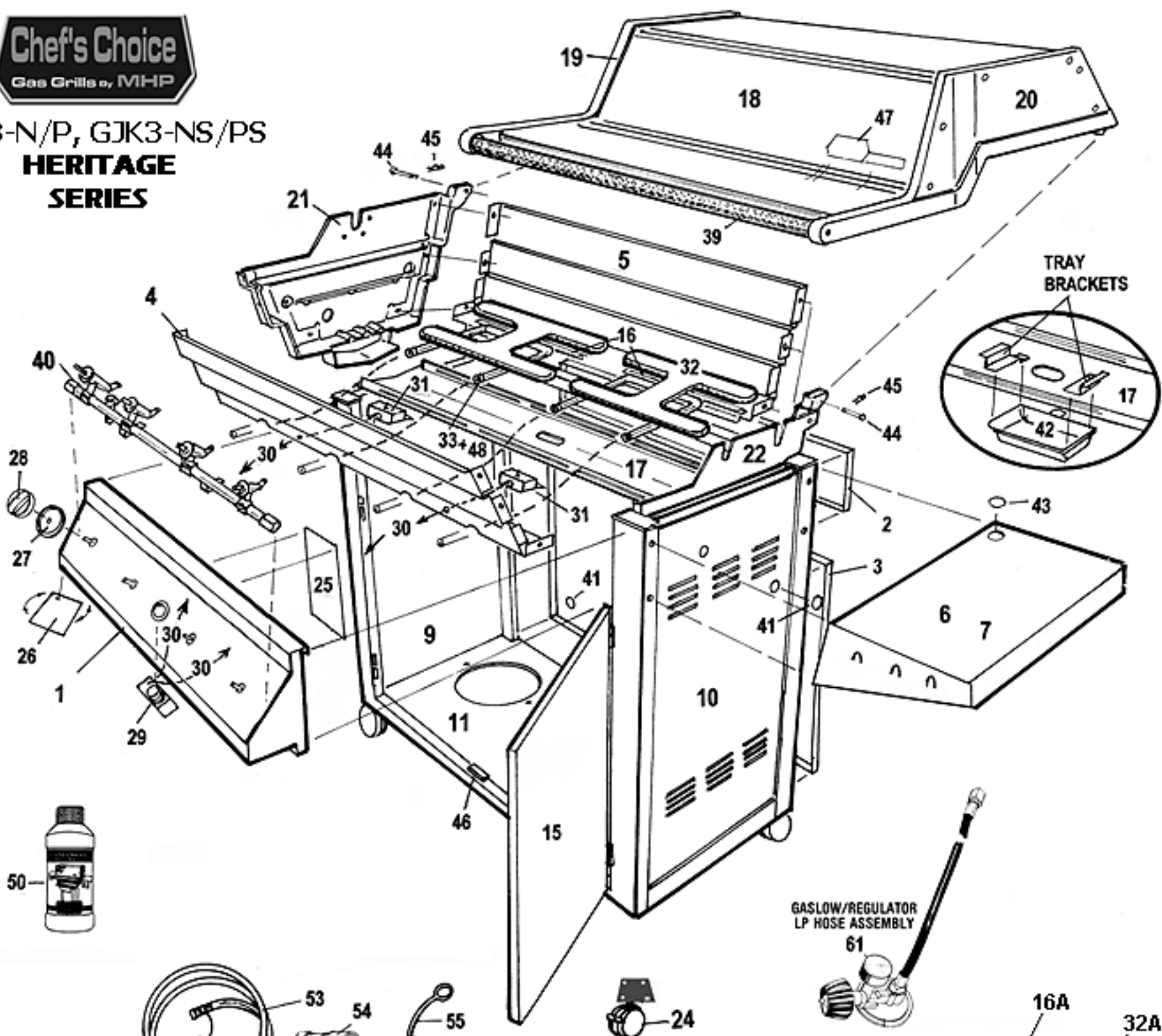
WARNING! Always check the alignment of the orifice and the venturi whenever the grill has been moved. Make sure that the orifice fits into the venturi tube 1/4" to 1/2". See illustration. Failure to make this connection may cause fire and result in serious damage to your grill.



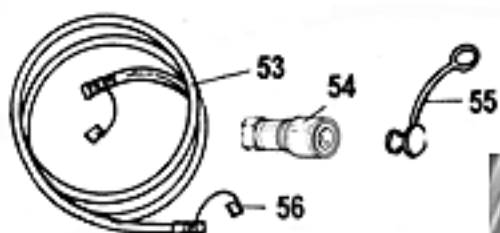
WARNING
NEVER STORE SPARE LP TANKS
OR OTHER COMBUSTIBLE MATERIAL
UNDER GRILL OR IN THE ISLAND CABINET.



GJK3-N/P, GJK3-NS/PS
**HERITAGE
SERIES**

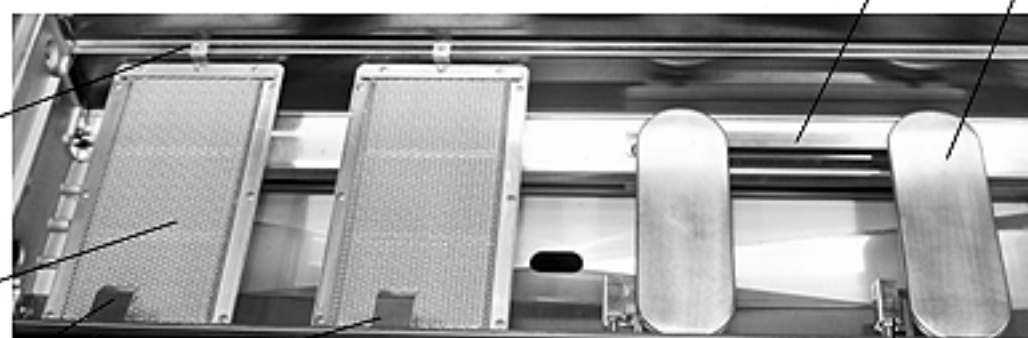


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GAS FLOW/REGULATOR
LP HOSE ASSEMBLY

61



GHJK3-NS and PS Hybrid Series



OPTIONAL UPGRADE COOKING GRIDS
or standard on GJK3-NS/PS and GHJK3-N/P

RIBBED SIDE
For beautiful grid sear marks on steak,
chops, etc.



FLAT SIDE
For fish filets, vegetables and other delicate
foods.

Item	Qty	Part No.	Description
1	1	KK-CP	Control Panel
2	1	KK-UBP	Upper Back Panel
3	1	KK-LBP	Lower Back Panel
4	1	KK-FP3	Front Pit
5	1	KK-BP3	Back Pit
6	1	KK-SSR3	Right Side Shelf
7	1	KK-SSL3	Left Side Shelf
9	1	KK-EPL3	End Panel (Left)
10	1	KK-EPR3	End Panel (Right)
11	1	KK-BAS3	Lower Base
13	2	KK-BRC3	Braces (Not Visible)
14	1	KK-DL3	Left Door (Not Shown)
15	1	KK-DR3	Right Door
16	2	KK-BS	Burner Support
16A	1	KKHBC	Hybrid Stainless Steel Burner Support
18	1	KK-TS13	Stainless Hood
18A	1	KK-TSIL	Hood Liner (Not Shown)
19	1	KK-TECL	Top Left End Casting
20	1	KK-TECR	Top Right End Casting
21	1	KK-BECL	Bottom Left End Casting
22	1	KK-BECR	Bottom Right End Casting
24	4	KK-WL3	Locking Casters Bottom
25	1	KK-DEF	Ignitor Shield
26	1	KK-IP	Instruction Panel
27	4	KK-SSBZ	Stainless Steel Bezel
28	4	KK-K10	Control Knob
29	1	KK-EIB	Electronic Module
29A	1	KKEIB4	Hybrid Electronic Module
30	2	KK-IW	Ignitor Wire
30A	2	GGW306	Hybrid Ignitor Short Wire (not shown)
30B	2	GGW206	Hybrid Ignitor Long Wire (not shown)
31	2	GG-IB	Spark Collector Box
31A	2	GGHIB	Hybrid Burner Collector Box
31B	2	GGIIP	Hybrid Infrared Burner Probes
31C	2	GGIPS	Infrared Burner Probe Shield
32	2	HH-DSB	Stainless Steel Burner
32A	2	GGHCSSB	Hybrid Stainless Steel Burner
32B	2	GGIRB	Hybrid Infrared Burner
32C	2	KKIBC	Infrared Burner Clip
33	2	KK-DV13	Venturi
34	2	HH-Grate P	Rock Grate
34A	1	HH-Grate P	Hybrid Rock Grate
35	112	GG-BQ3R	Briquettes
35A	56	GG-BQ3R	Briquettes for Hybrid
39	1	KK-GSH	Perforated Stainless Steel Handle
40	1	KK-MANP	Propane Manifold Assembly
	1	KK-MANN	Natural Manifold Assembly
41	3		Large Access Hole Plug
42	1		Disposable Grease Tray
43	1		Small Access Hole Plug
44	2	LPP	Lid Hinge Pin
45	2	LPPI	Pin Clip
46	1	KKDM	Door Magnet
47	1	GG-LGH	Chef's Choice Name Plate
48	4	BR-SG	Spider Guard (on each Venturi)
50	1	BRSCC	Stainless Steel Cleaner (MHP)

Item	Qty	Part No.	Description
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GJK3-N ONLY

51	3	GG-SS-GRID	Stainless Steel Grid
52	1	KK-TS	Stainless Steel Warming Rack
53	1	ASCPL-2	12 Ft. Natural Gas Hose
54	1	ASCPL-3	Quick Disconnect Coupler
55	1	ASCPL-4	Dust Plug
56	1	ASCPL-5	Dust Plug

GJK3-NS, GHJK3-NS ONLY

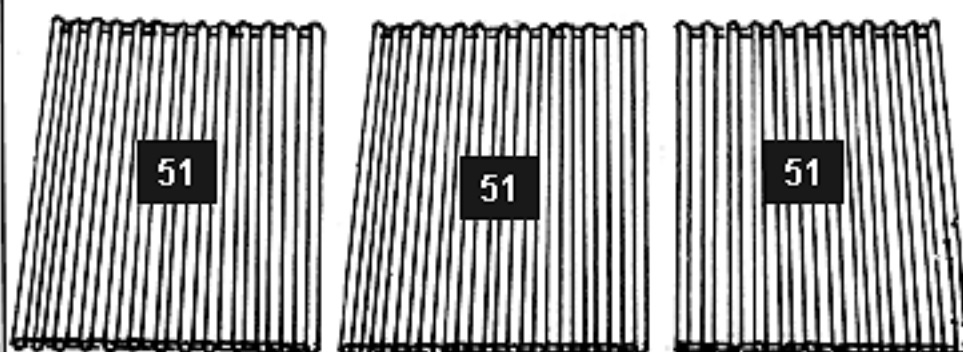
57	2	GG-GRID-S	SearMagic Grid (8" Wide)
58	2	HH-GRID-S	SearMagic Grid (10" Wide)
52	1	KK-TS	Stainless Steel Warming Rack
53	1	ASCPL-2	12 Ft. Natural Gas Hose
54	1	ASCPL-3	Quick Disconnect Coupler
55	1	ASCPL-4	Dust Plug
56	1	ASCPL-5	Dust Plug

GJK3-P ONLY

51	3	GG-SS-GRID	Stainless Steel Grid
52	1	KK-TS	Stainless Steel Warming Rack
61	1	HIL	Regulator Hose
61	1	GSQCC	Gaslow Regulator

GJK3-PS, GHJK3-PS ONLY

57	2	GG-GRID-S	SearMagic Grid (8" Wide)
58	2	HH-GRID-S	SearMagic Grid (10" Wide)
52	1	KK-TS	Stainless Steel Warming Rack
61	1	HIL	Regulator Hose
61	1	GSQCC	Gaslow Regulator



STAINLESS STEEL GRIDS



STAINLESS STEEL WARMING RACK



FOLLOW THIS PATTERN WHEN INSTALLING BRIQUETTES

Item	Qty.	Part No.	Description
1	1	KK-CP	Control Panel
2	1	KK-FP3	Front Pit
3	1	KK-BP3	Back Pit
4	1	KK-BIS	Built-In Stainless Steel Grill Sleeve
5	1	KK-BIGT	Grease Tray
6	1	KK-BIGTH	Grease Tray Handle
7	2	KK-BS	Bumer Support
7A	1	KKHBC	Hybrid Stainless Steel Burner Support
8	1	KK-GT	Grease Tray (Full Width)
9	1	KK-TS13	Stainless Hood
9A	1	KK-TSIL	Hood Inter Liner (not shown)
10	1	KK-TECL	Top Left End Casting
11	1	KK-TECR	Top Right End Casting
12	1	KK-BECL	Bottom Left End Casting
13	1	KK-BECR	Bottom Right End Casting
14	1	KK-DEF	Ignitor Heat Shield
15	1	KK-IP	Swing Out Instruction Panel
16	4	KK-SSBZ	Stainless Steel Knob Bezel
17	4	KK-K10	Control Knob
18	1	KK-EIB	Electronic Ignitor Module
18A	1	KKEIB4	Hybrid Electronic Module
19	2	KK-IW	Ignitor Wire
19A	2	GGW306	Hybrid Ignitor Short Wire (not shown)
19B	2	GGW206	Hybrid Ignitor Long Wire (not shown)
20	2	GG-IB	Spark Collector Box
20A	2	GGHIB	Hybrid Burner Collector Box
20B	2	GGIP	Infrared Burner Probes
20C	2	GGIPS	Infrared Burner Probe Shield
21	2	HH-DSB	Stainless Steel Burner
21A	2	GGHCSSB	Hybrid Cast Stainless Steel Burner
21B	2	GGIRB	Hybrid Infrared Burner
21C	2	KKIBC	Infrared Burner Clip
22	2	KK-DV13	Dual Venturi
23	2	HH-Grate P	Rock Grate
23A	1	HH-Grate P	Hybrid Rock Grate
24	112	GG-BQ3R	Briquettes
24A	56	GG-BQ3R	Briquettes for Hybrid
25	1	KK-GSH	Perforated Stainless Steel Handle
26	1	KK-MANP	Propane Gas Manifold Assembly
	1	KK-MANN	Natural gas Manifold Assembly
27	2	LPP	Lid Hinge pin
28	2	LPPI	Hinge Pin Clip
29	1	GG-LGH	Chef's Choice Name Plate
30	4	BR-SG	Spider Guard (on each venturi)
32	1	BRSCC	Stainless Steel Cleaner (MHP)

GJKBI3N

34	3	GG-SS-GRID	Stainless Steel Grid
35	1	KK-TS	Stainless Steel Warming Rack
36	1	GG-CTSS	Stainless Steel Tubing

GJKBI3-NS and GHJKBI3-NS

36	1	GG-CTSS	Stainless Steel Tubing
37	2	GG-GRID-S	SearMagic Grid (8" Wide)
38	2	HH-GRID-S	SearMagic Grid (10" Wide)
39	1	KK-TS	Stainless Steel Warming Rack

Item	Qty.	Part No.	Description
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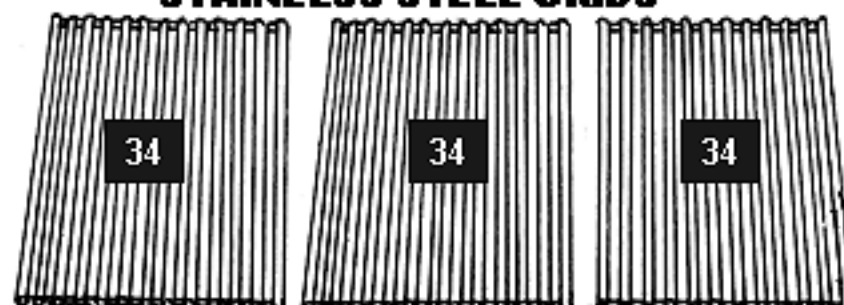
GJKBI3-PS and GHJKBI3-PS

36	1	GG-CTSS	Stainless Steel Tubing
37	2	GG-GRID-S	SearMagic Grid (8" Wide)
38	2	HH-GRID-S	SearMagic Grid (10" Wide)
39	1	KK-TS	Stainless Steel Warming Rack

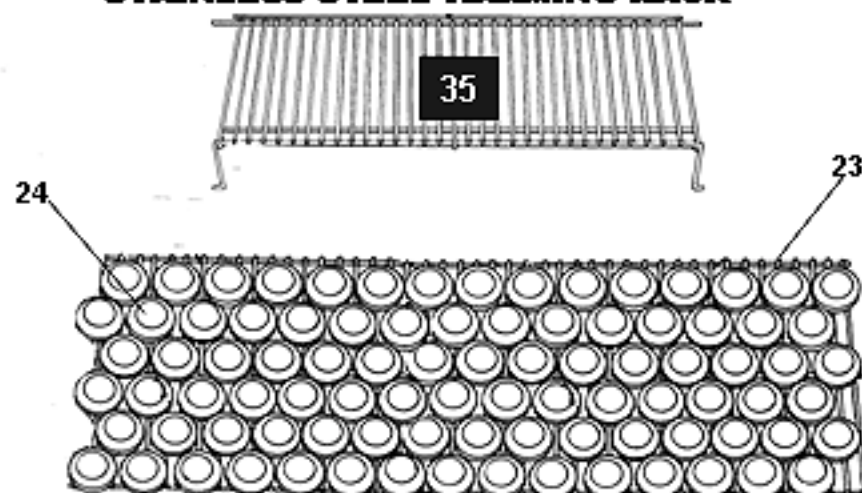
GJKBI3-P

34	3	GG-SS-GRID	Stainless Steel Grid
35	1	KK-TS	Stainless Steel Warming Rack
36	1	GG-CTSS	Stainless Steel Tubing

STAINLESS STEEL GRIDS



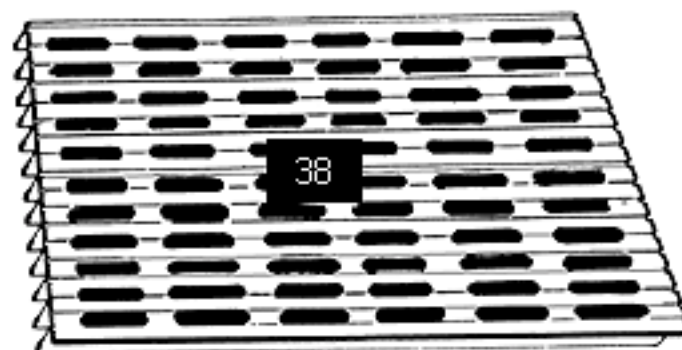
STAINLESS STEEL WARMING RACK



FOLLOW THIS PATTERN WHEN INSTALLING BRIQUETTES

OPTIONAL UPGRADE COOKING GRIDS

GJK3 includes 2- 10" x 15 3/4" and 2- 8" x 15 3/4" SearMagic cooking grids



FLAT SIDE

For fish filets, vegetables and other delicate foods.



RIBBED SIDE

For beautiful grid sear marks on steak, chops, etc.

HYBRID GRILL LIGHTING INSTRUCTIONS

1. Always open the hood before lighting.
2. Keep your head and body at least 1 foot away when lighting the grill. Do not lean over an open grill.
3. Turn one burner on the "HIGH" position, and depress the electronic igniter until the burner lights.
4. 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.

5. If the burners fail to light, turn control knobs off, wait 5 minutes for gas to clear and try lighting again.
6. 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.

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

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 drier than may be 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 with less 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. Searing is the key to locking 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, pork chops or hamburgers can be seared over the ribbed side at a higher temperature. Delicate foods like seafood and vegetables can be cooked over a lower temperature with the smooth side up. This can be done over each of the 3 burners 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 stuffed vegetables, 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 relit. Always 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 4 burners on high for at least 5 minutes with the hood closed. With the grill still on high, clean the grids with a long-handled brass bristle brush. Then use the supplied "Forked Grid Tool" to clean the valley areas between the main rungs. Regular cleaning will ensure optimum performance of your MHP 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 grill's 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 dry it out completely before attempting to use the grill. First remove the affected burner following the instructions in the "Supplementary Assembly Instructions for Column, Patio Base, and In-Ground Post" section of the Supplementary Owner's Manual. Then, turn the burner(s) upside down to allow the water to drain out. Let the burner dry overnight before reinstalling into the grill.
5. Never let anything heavy, hard or sharp fall onto the burner. The ceramic is very fragile and can easily be damaged.