

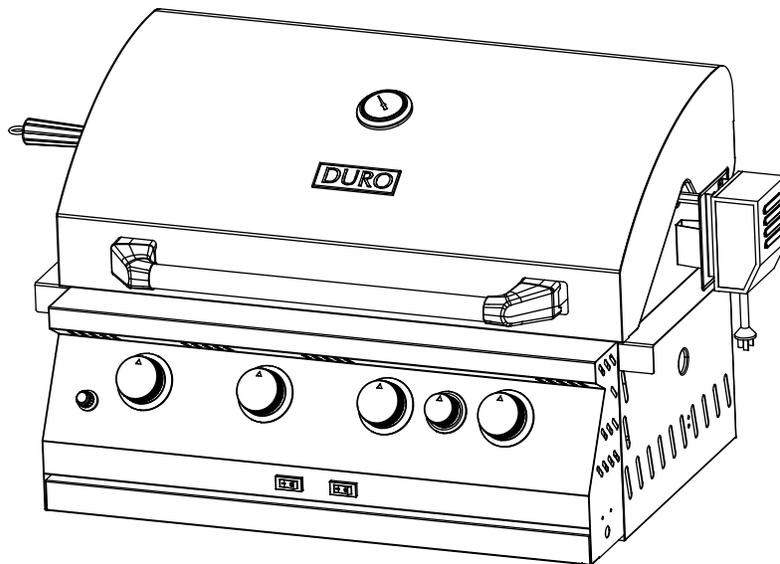


# BUILT-IN OUTDOOR GRILLS

**MODEL: 740-3003-BI**

**Liquid Propane / Natural Gas Stainless Steel Grill**

Installation and User Care Guide



**IMPORTANT:**

Save for electrical inspector's use.

**Installer:** Leave installation instructions with the homeowner.

**Homeowner:** Keep installation instructions for future reference.

For questions about operation, parts, accessories, and services, please call: (888) 909-8818



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## CALIFORNIA PROPOSITION 65 WARNING

Warning: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm

**Read this Installation and User Care Guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard or other injury.**

# OUTDOOR GRILL SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:



**Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.**



**You can be killed or seriously injured if you don't follow Instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



### **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**

- 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.**

**WARNING:** The combustion by products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

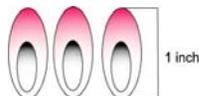
- **Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter qualified or licensed by the State of Massachusetts.**

**Warning:** CSA requires the conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow ALL instructions could result in serious injury or property damage. The qualified agency performing this work assumes ALL responsibility and liability for this conversion.

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance 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.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance. the replacement hose assembly shall be that specified by the manufacturer
- Visually check the burner flames. They should be blue or slightly yellow.



Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

The installation of this grill must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NPFA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

- For LP Unit:  
LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank. A 20lb tank of approximately 12 inches in diameter by 18-1/4 inches high.  
**The LP gas supply cylinder to be used must be:**  
constructed and marked in accordance with the Specification for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission.
- - provided with a listed overfilling prevention device.
- - provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect the LP gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.  
Storage of an outdoor cooking gas appliance indoors is
- permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.  
Cylinders must be stored outdoors and out of the reach of
- children and must not be stored in a building, garage, or any other enclosed area.  
The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly must be to
- specified by the outdoor cooking gas appliance manufacturer .  
Gas cylinder must include a collar to protect the cylinder
- valve. :  
Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.  
Never fill the cylinder beyond 80 percent full.

## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

# INSTALLATION REQUIREMENTS

## Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

### Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- #2 and #3 Phillips screwdriver
- Level
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

### Parts Supplied

- Gas pressure regulator/hose assembly set for 11" WCP LP gas.
  - 1 - "AA" size alkaline battery
  - Hardware packet
- Screws: W 3/32-32\*2/5" 4pcs used to install the door

## Location Requirements

### ⚠ WARNING



#### Explosion Hazard

**Do not store fuel tank in a garage or indoors.**

**Do not store grill with fuel tank in a garage or indoors.**

**Failure to follow these instructions can result in death, explosion, or fire.**

### ⚠ WARNING



#### Fire Hazard

**Do not use grill near combustible materials.**

**Do not store combustible materials near grill.**

**Doing so can result in death or fire.**

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills:

- A minimum of 24" (58.0 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 24" (58.0 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

\*See "Assistance or Service" section to order.

## Built-In Outdoor Grill Enclosure



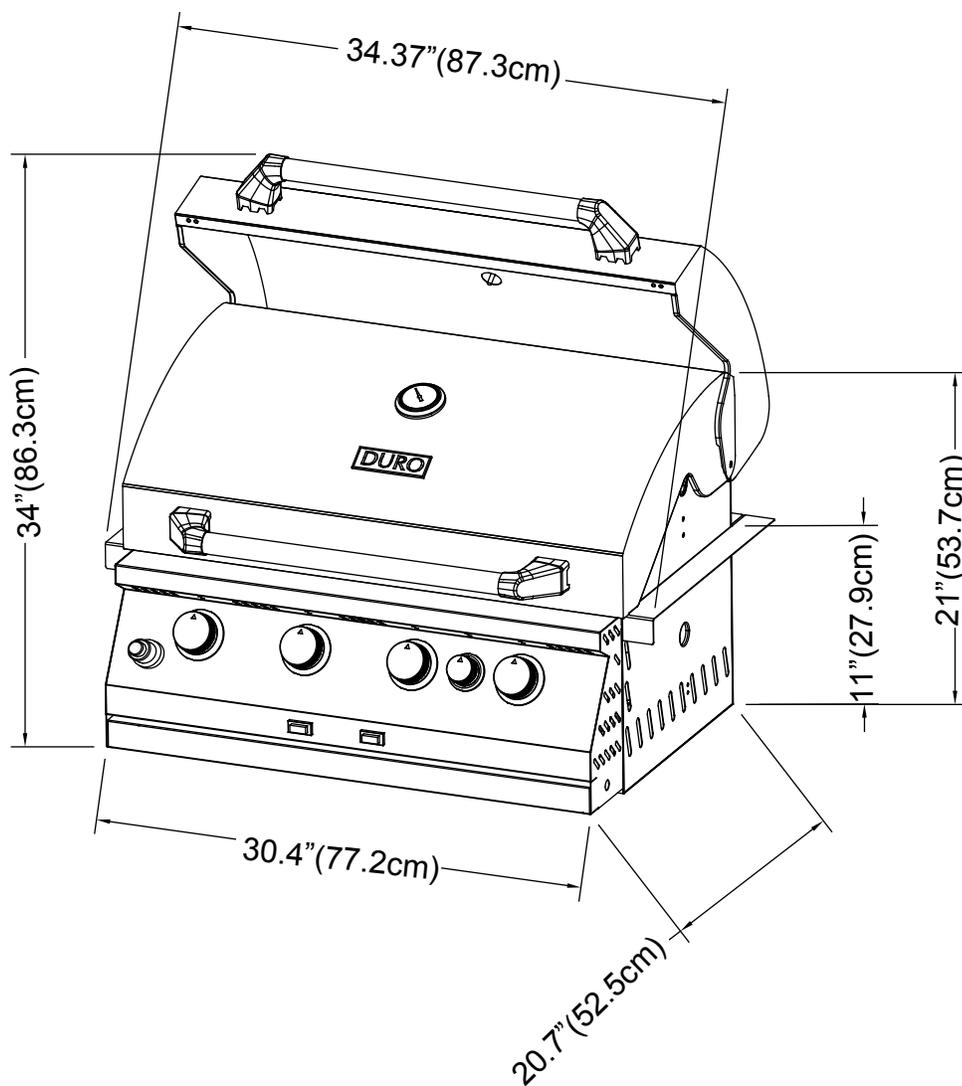
### Fire Hazard

Do not install grill on or near combustible materials without an insulated jacket.

Doing so can result in death or fire.

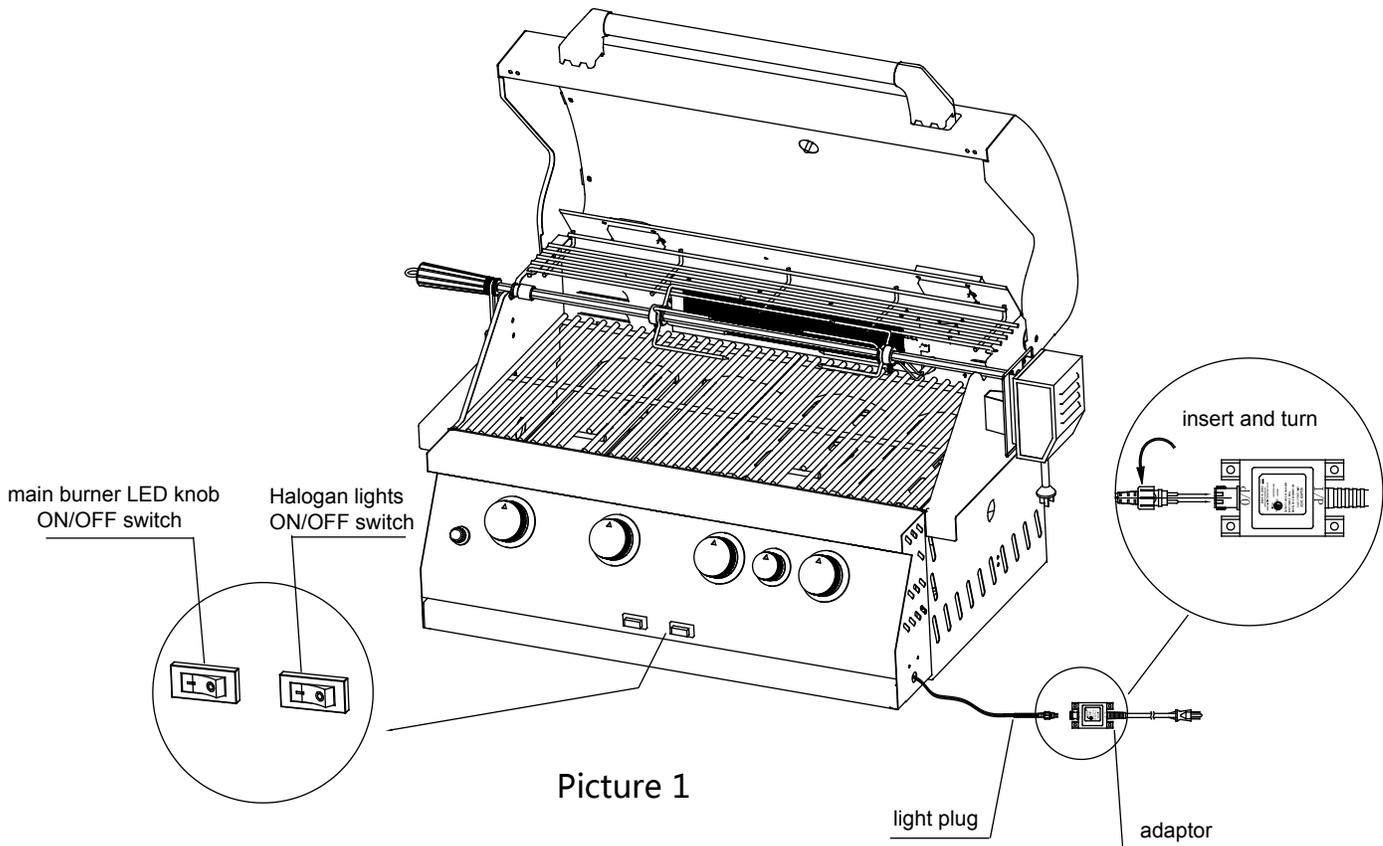
This built-in outdoor grill is only for installation in a built-in enclosure constructed only of noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

## Product Dimensions





# Light Instructions



## Light Operation Instructions (see picture 1)

Make sure light's power switch on the control panel is in the "OFF" position.

Insert and turn the light plug to connect the adaptor.

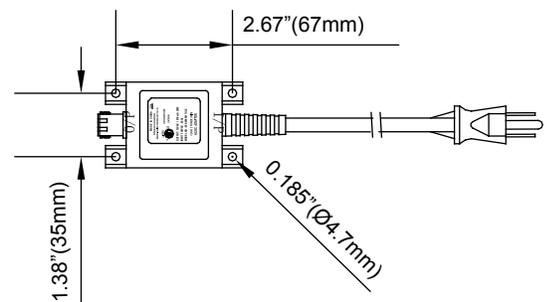
Connect adaptor to properly grounded outlet.

Turn the light's power switch to "ON"

## WARNING

Keep any electrical supply cord away from any heated surface.

Fix the adaptor on the cabinet with 4 screws.(see picture 2)



## 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.

# Light Instructions

2. Use a screwdriver to loosen the screw securing the light



3. Remove light and light casing



4. Remove the glass cover from the light compartment.



5. Use a screwdriver to loosen the two screws locking the bulb.  
Pull out the light bulb and replace with a new bulb.



6. Reverse the instructions from steps 5-1 for installation.

## Cleaning Method

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

### 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.

### WARNING

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

## Bulb Specification

Bulb Type: Halogen

Wattage: 10 watts per bulb

Voltage: 12 volts

Please contact customer service at 888-909-8818 for assistance on bulb replacement information.

### WARNING

To ensure continued protection against electric shock:

Connect to properly grounded outlets only.

Do not expose to rain.

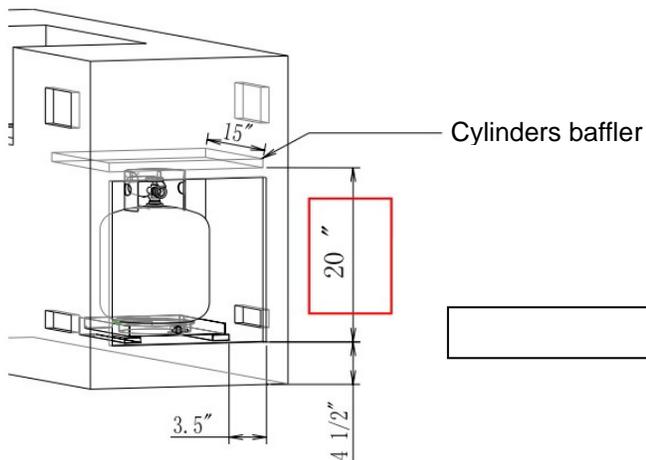
Keep extension cord connections dry and off the ground.

## Install 20 lb LP Gas Fuel Tank Tray (see picture 3)

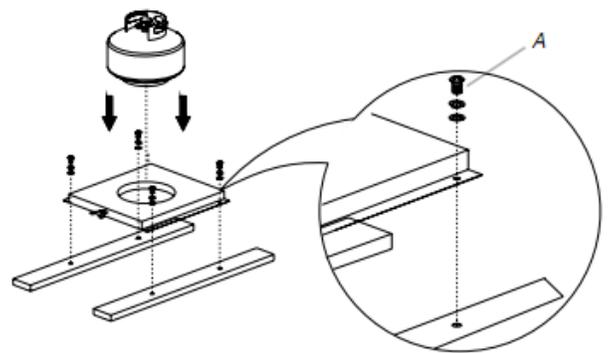
( Pictures of gas tank is for illustration purpose only. )

The tank tray should be secured to a fixed location that can be easily accessed and will allow the gas pressure regulator/ hose assembly to connect to the 20 lb LP gas fuel tank without kinking or putting strain on the gas pressure regulator/ hose assembly.

1. Place the tank tray in a location that can be secured using 4 screws (supplied) through the predrilled holes. (see picture 4)
2. Use 4 screws to secure the tank tray. The typical location for a 20 lb LP gas fuel tank is within the enclosure where the tank can be turned on and off easily. On the top of the tank make a metal bar to prevent the tank fall over.
3. The tank at least 2 inch above the ground.
4. Install the Cylinders baffle to prevent the heat coming down from the grill to cylinder. (the metal Cylinders baffle not provided).



Picture 3



Picture 4

### **! WARNING**



#### **Explosion Hazard**

**Use a new CSA International approved "outdoor" gas supply line.**

**Securely tighten all gas connections.**

**If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.**

**Examples of a qualified person include:**

**licensed heating personnel,  
authorized gas company personnel, and  
authorized service personnel.**

**Failure to do so can result in death, explosion, or fire.**

# LP Gas Connection

## Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. Replacement gas pressure regulator/ hose assembly specific to your model, is available from your outdoor grill dealer.

The inlet (supply) pressure to the regulator should be as follows for proper operation:

## LP Gas:

Operating pressure: 11" (27.9 cm) WCP

Inlet (supply) pressure: 11" (27.9 cm) WCP

## LP gas Connecting system:

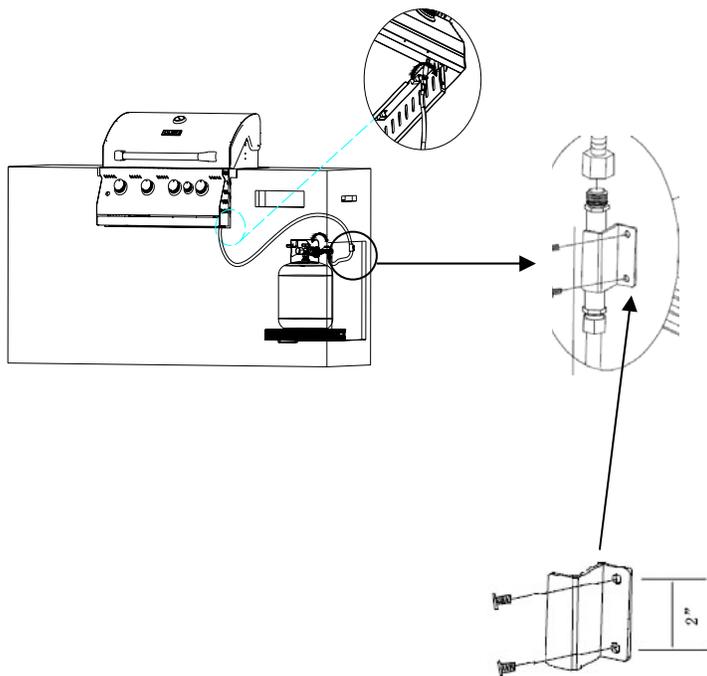
To connect the appliance to the remote self-contained gas supply system must be rigid pipe, semi-rigid tubing, or a connector complying with the *Standard for Connectors for Gas Appliances, ANSI Z21.24/CSA 6.10*, or the *Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75/CSA 6.27*.

The maximum length of the connection shall be 6 ft (1.82 m)

Warning: using semi-rigid tubing, aluminum or aluminum alloy tubing is not permitted.

## Hose Holder(supplied): (see picture 6.)

Drill two M6 holes to fix the hose holder on the wall. The height of the hose holder should be same as the gas tank valve. When fixing the hose on the wall, make sure the hose assembly is long enough to connect the regulator to the cylinder when the cylinder stays out of the enclosure. ( fix the hose position 7 inch from the regulator).



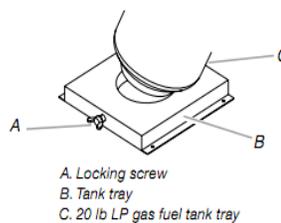
Picture 6

## Install the 20 lb LP Gas Fuel Tank

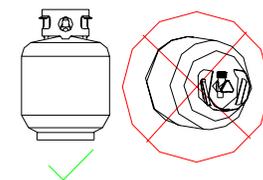
This grill is equipped for use with a 20 lb LP gas fuel tank (fuel tank not supplied, purchased separately). A gas pressure regulator/hose assembly is supplied.

Any brand of 20 lb LP gas fuel tank is acceptable for use with the grill provided they are compatible with the grill tank tray. The grill is also design-certified by CSA International for local LP gas supply or for Natural gas with appropriate conversion. The 20 lb LP gas fuel tank must be mounted and secured. (NOTE: TANK TRAY NOT INCLUDED)

1. Open cabinet doors.
2. Loosen the tank tray locking screw.( see picture 7)
3. Put the 20 lb LP gas fuel tank into the tank tray under the grill.
4. Clockwise Tighten the locking screw against the bottom collar of the 20 lb LP gas fuel tank to secure.
5. For easy installation, the tank vapor withdrawal better face right side.
6. Do not lean over the tank. Always keep the cylinder on upright orientation to provide vapor withdrawal. (See picture 8)



Picture 7



Picture 8

Note: If you want to use NG supplier to this grill, please refer to page 12, NG gas conversion.

# Grill INSTALLATION INSTRUCTIONS

## Unpack Grill

### **⚠ WARNING**

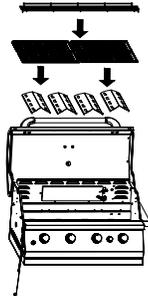
#### **Excessive Weight Hazard**

**Use two or more people to move and install grill.**

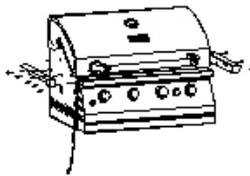
**Failure to do so can result in back or other injury.**

### Unpack Grill

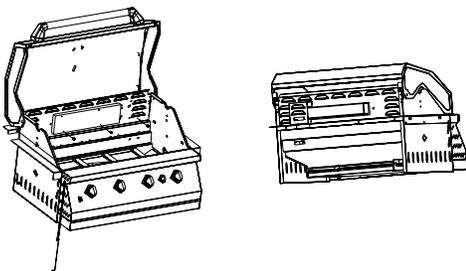
1. Remove all packaging materials and remove grill from the shipping base.
2. Move grill close to desired outdoor location.
3. Open the grill hood.
4. Check all the parts are well packaged and kept in the right place, then remove foam block and wrap from inside the box.
5. Replace the flame tamers, grill grates and warming rack.
6. Place all the parts to the correct location as picture. below



7. Use 5pcs M5X10 screws (these 5 pcs screws already pre-assembled on the fire box side panel, please take down before lock the side trims) to lock both left and right trims to the firebox sides separately as pic. below



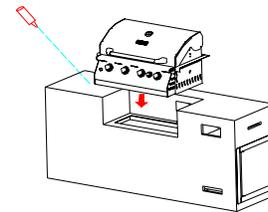
8. Using 4pcs M5X10 screws (these 4 pcs screws already pre-assembled on the fire box back panel, please take down before lock the back trim) to lock the back trim to the back side of firebox as pic. below



## Install Grill

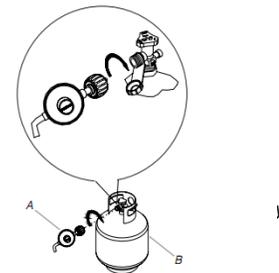
**NOTE:** The grill drops into the enclosure and is supported by its side flanges. Do not use a bottom support.

1. Place grill into outdoor enclosure, leave enough room in the back to connect to the gas supply.
2. Before connecting to the Hose Assembly, please install the connecting rigid pipe, semi-rigid tubing ( see the requirement of page 9: LP gas Connecting system).
3. Connect the rigid pipe or semi-rigid tubing to the LP regulator/Hose assembly. make sure the LP regulator/Hose assemble is under the grill not being pressed by the grill.
4. Check that the LP gas pressure regulator/hose assembly is not pinched or kinked and positioned in the encloser that the Gas tank stays.
5. Where the connector or tubing passes through openings in cabinets, or openings in the built-in enclosure, protecting the tubing or connector as it passes through openings in a compartment in the built-in enclosure.
6. supporting the piping, flexible tubing, or gas connector within the built-in enclosure and ensure the visibility of the connector through a door opening or a window opening in the enclosure.



## To Connect the 20 lb LP Gas Fuel Tank:

1. Check that the 20 lb LP gas fuel tank is in the "Off" position. If not, turn the valve clockwise until it stops.
2. Check that the 20 lb LP gas fuel tank valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Check that the burner control knobs are in the "Off" position.
4. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage.
5. Using your hand, turn the gas pressure regulator/hose assembly clockwise to connect to the 20 lb LP gas fuel tank as shown. Hand tighten only. Use of a wrench could damage the quick coupling nut.



6. Open the tank valve fully by turning the valve counterclockwise. Wait a few minutes for gas to move through the gas line.

## Gas Leakage Testing

After install the gas supply system, and the Grill is well fixed to the enclosure:

1. Before lighting the grill, test all connections by brushing on an approved non-corrosive leak-detection solution. Bubbles will show a leak.
2. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.

## Install The Battery

1. The igniter battery is not factory installed. A "AA" size alkaline battery is located in the accessory box on the grill grate. Install battery at this time following the instructions in "Replacing the Igniter Battery" section.
2. After above procedure then go to "Check and Adjust the Burners" section.

## Check and Adjust the Burners(See page 15)

## Grill Use( See page 16,17)

### Disconnecting The Grill.

Disconnect 20 lb LP gas fuel tank (if present) and remove the 20 lb LP gas fuel tank from the grill cabinet.

1. check that the 20 lb LP gas fuel tank is in the "Off" position. If not, turn the valve clockwise until it stops.
2. Using your hand, turn the gas pressure regulator/hose assembly counter- clockwise to disconnect to the 20 lb LP gas fuel tank.

### Warning:

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

## **⚠ WARNING**



### Fire Hazard

**Do not use grill near combustible materials.**  
**Do not store combustible materials near grill.**  
**Doing so can result in death or fire.**

## **⚠ WARNING**



### Explosion Hazard

**Use a new CSA International approved "outdoor" gas supply line.**  
**Securely tighten all gas connections.**  
**If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.**  
**Examples of a qualified person include:**  
**licensed heating personnel,**  
**authorized gas company personnel, and**  
**authorized service personnel.**  
**Failure to do so can result in death, explosion, or fire.**

# NG GAS CONVERSIONS

Natural gas adapter, hose and regulator are not included in this grill. Instruction and pictures are for illustration only in case needed.

**IMPORTANT:** The Natural gas Conversion Kit supplied with this grill must be used. If you want to convert to local NG gas supply, contact your local gas company for specific instructions. Conversion must be installed by a qualified gas technician. The LP unit can be converted to used NG by NG conversion kit, the NG conversion kit Model is 740-3003BI Conversion Kit. Please contact: (888) 909-8818 to purchase this conversion kit.

## Natural Gas requirements:

Operating pressure: 4" (10.2 cm) WCP

Inlet (supply) pressure: 7" to 14" (17.8 cm to 35.5 cm) WCP maximum. Contact local gas supplier if you are not sure about the inlet (supply) pressure.

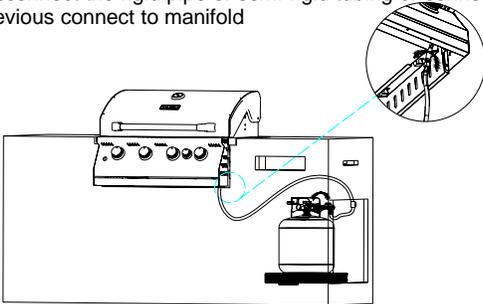
This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with either the National Fuel Gas Code ANSI Z223.1 - latest edition, or CAN/CGA-B149.1 Natural Gas and Propane installation code. Copies of the standards listed above may be obtained from:

1. CSA International, 8501 East Pleasant Valley Rd. Cleveland, Ohio 44131-5575
2. National Fire Protection Association One Battery March Park Quincy, Massachusetts 02269

## The procedure of the NG conversion:

### STEP ONE: Disconnect the LP gas supply system:

1. Turn off all burner control valves.
2. Clockwise turn off the main gas supply valve.
3. Disconnect 20 lb LP gas fuel tank (if present) and remove the 20 lb LP gas fuel tank from the grill cabinet.
4. Take off the LP regulator from the grill by wrench. As below pic. Disconnect the rigid pipe or semi-rigid tubing or connector which previous connect to manifold



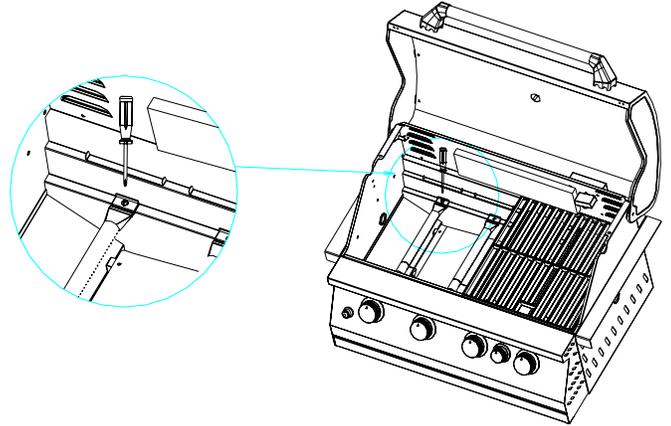
### STEP TWO: Open the conversion kit:

Model No.: 740-3003BI Conversion Kit

Part No.	Description	Quantity
NG part 1	NG Orifice, Main Burner:  (∅ 1.32mm)	4 pcs
NG part 2	NG Orifice for Rotisserie Burner  (∅ 1.40mm)	1 pc
NG part 3	NG regulator (GR120N) 	1 pc
NG part 4	10ft NG hose with 2 connectors  (purchased by user locally)	1 pc
NG Part 5	NG Rating Label	1 pc

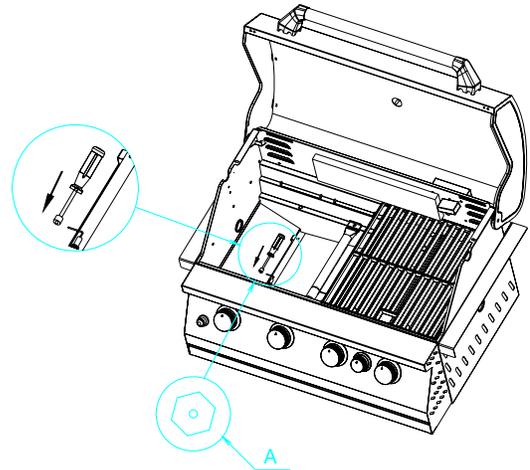
### STEP THREE: Change Grill Main Burner Valve Orifices

1. Remove the grates and flame tamers.
2. Remove the 1 screw that hold the burner in place. Set the screws aside. Remove the burner from the grill by lifting the burner out.



Remove the main burner screw

3. Use a 6 mm socket and wrench or 6 mm nut driver to remove the brass orifice from the end of gas valve. And place the NG orifice the main burner orifice is 1.51mm (NG part 1).



A: install the main burn orifice ( NG part 1)

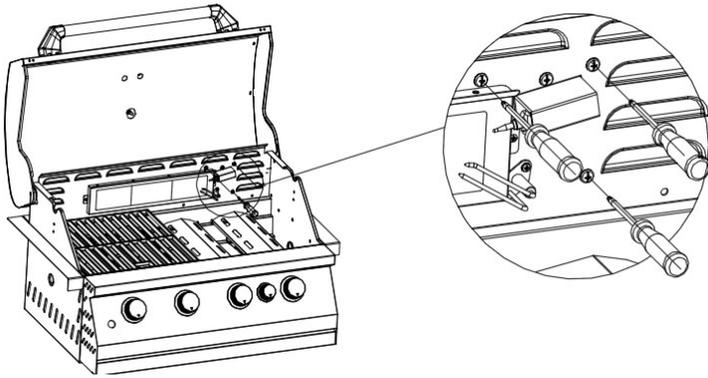
4. Reinsert the burner and reattach using the screw previously removed. Repeat the procedure for each main burner.

**IMPORTANT:** Check that the burner is properly installed inside of the gas valve.

5. Position the igniters so they are ¼" (6.0 mm) away from each burner.

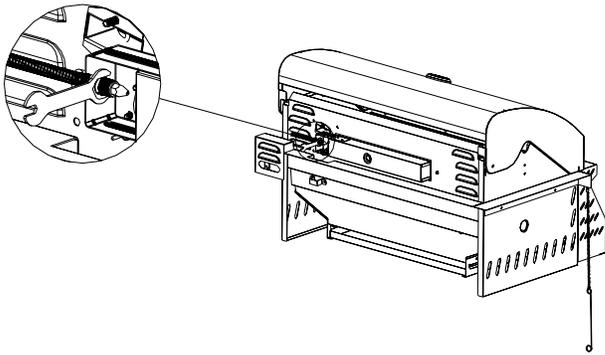
#### STEP FOUR: Change the Rotisserie/Infrared Burner Orifice

- Using a Phillips screw driver, remove the 3 screws and remove the rotisserie/infrared burner wind baffle.

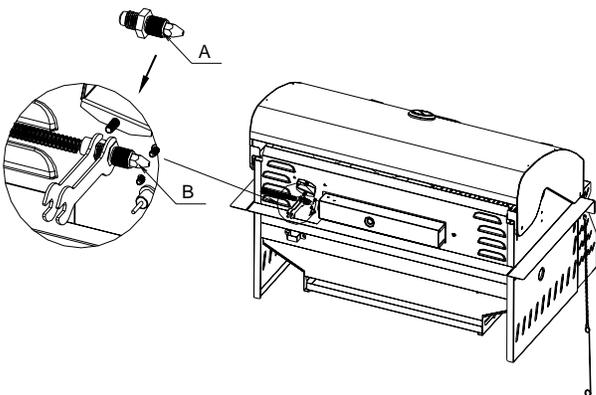


Remove the wind baffle

- Use wrench remove the nut on the orifice base.



- Remove LP orifice, then install the Rotisserie Burner NG Orifice (NG part 2), ( $\varnothing$  1.68mm).

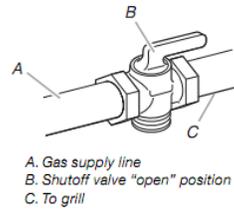


A: NG Orifice for Rotisserie Burner( NG part 2)  
B: LP orifice

- IMPORTANT:** Check that the orifice is properly installed the put on the base nut and install the wind baffle.

#### STEP FIVE: Connecting the NG hose

**IMPORTANT:** The supply line shall be equipped with an approved shutoff valve. This valve should be located in the same area as the grill and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the grill.



#### ⚠ WARNING



#### Explosion Hazard

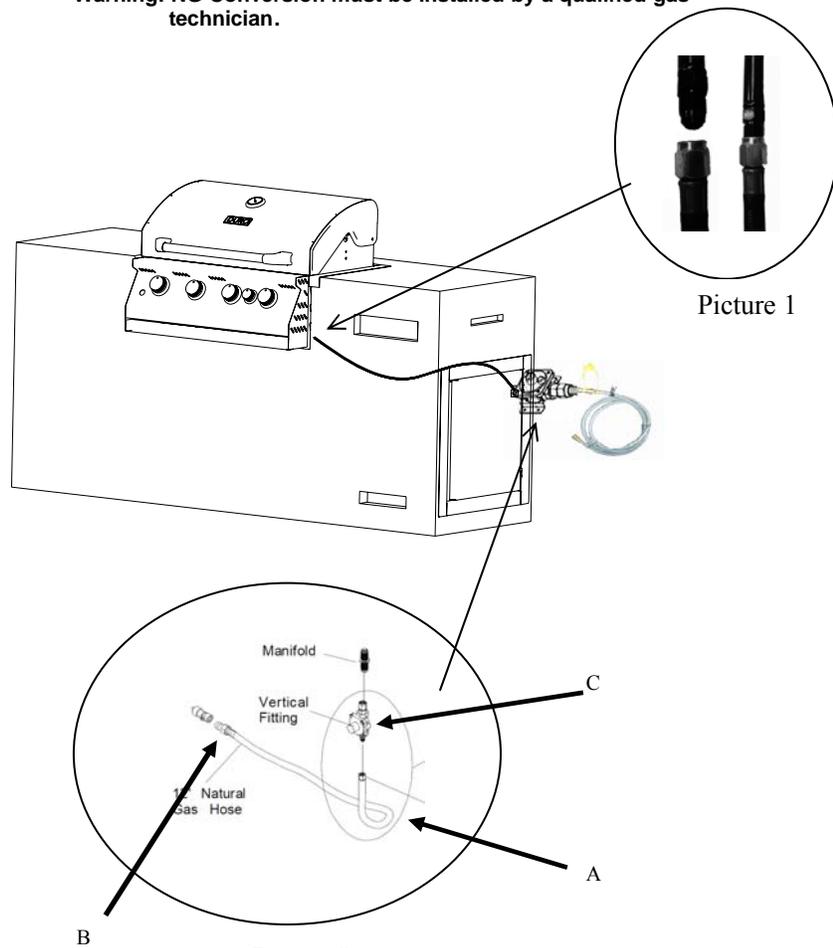
Use a new CSA International approved "outdoor" gas supply line.

Securely tighten all gas connections.

Failure to do so can result in death, explosion, or fire.

- Connect the 6 inch NG regulator kit hose that come with the NG regulator (NG part 3) to the grill (picture 1). Check that the Natural gas pressure regulator is positioned in the enclosure that the LP gas tank stays and make sure it is not pinched or kinked.
- Connect the brass connector of the 10 ft (3.0 m) PVC flexible gas supply hose (NG part 4) to the Natural gas pressure regulator.  
**NOTE:** the 10 ft(3.0m) PVC flexible gas supply hose design-certified by CSA must be used. Pipe-joint quick connector suitable for Nature gas must be use. Do not use Teflon tape.
- Install the QDD to the NG supply pipe by a qualified gas technician.
- Connect the the 10 ft (3.0 m) PVC flexible gas supply hose to the rigid Natural gas supply pipe (picture 2)

**Warning: NG Conversion must be installed by a qualified gas technician.**

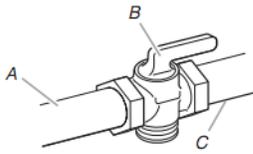


Picture 2

A. 10 ft hose (NG part 4)  
B. Quick connector (together with Ng part 4)  
C. NG regulator(NG part 3)

## STEP SIX: Leakage Checking and adjusting

1. Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



A. Gas supply line  
B. Shutoff valve "open" position  
C. To grill

2. Test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak. If a leak is found, turn the NG gas valve off and do not use the grill. Contact a qualified gas technician to make repairs.



## Warning:

The outdoor cooking gas appliance and its individual shutoff 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 psi (3.5 kPa).

The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

3. The igniter battery is not factory installed. A "AA" size alkaline battery is located in the accessory box on the grill grate. Install battery at this time following the instructions in "Replacing the Igniter Battery" section.
4. The Ng regulator is adjusted by manufacture, no need to make any adjustment.
5. Check and Adjust the Burners(See page 15).
6. Remove the CSA LP lable in the door and put on the CSA NG lable. (Part 5 in the NG conversion kit)

## Record Conversion:

The model/serial number plate is located on the right-hand side of the grill. With a permanent marker, check the box next to "Natural gas" and mark through "LP." In the last page of the Use and Care Guide, write "Converted to Natural Gas." Also record the conversion date and the technician/company that performed the conversion. NOTE: keep with package containing the literature.

## Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. If Chang LP gas to NG, please adjust the burners.

It is recommended that a qualified person make burner adjustments.

**NOTE:** The rotisserie burner cannot be adjusted.

Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

## Burner Flame Characteristics

The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HI setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 1" (2.5 cm) high.

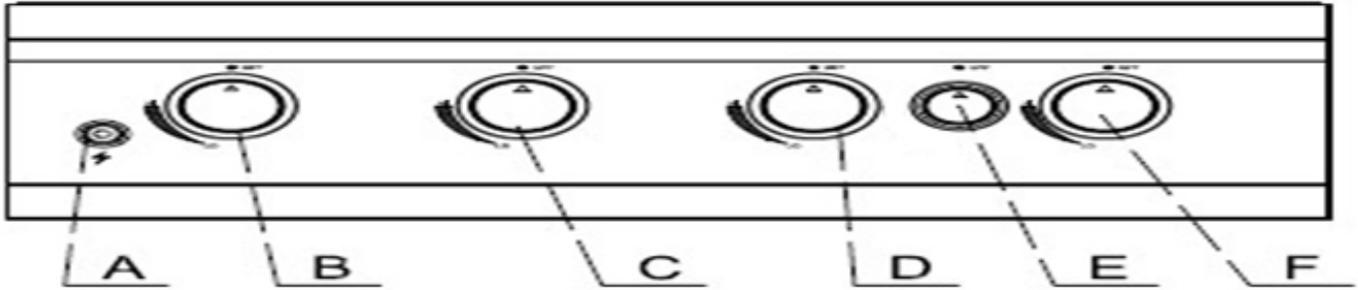


Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

# OUTDOOR GRILL USE

The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

## Control Panel



A. electric ignition control knob  
B. Left grill burner control knob  
C. left center grill burner control knob

D. Right center grill burner control knob  
E. Rotisserie burner control knob  
F. Right grill burner control knob

## Using Your Outdoor Grill

### **⚠ WARNING**



#### Explosion Hazard

Do not store fuel tank in a garage or indoors.  
Do not store grill with fuel tank in a garage or indoors.  
Failure to follow these instructions can result in death, explosion, or fire.

### **⚠ WARNING**

#### Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.  
Doing so can result in food poisoning or sickness.

### **⚠ WARNING**



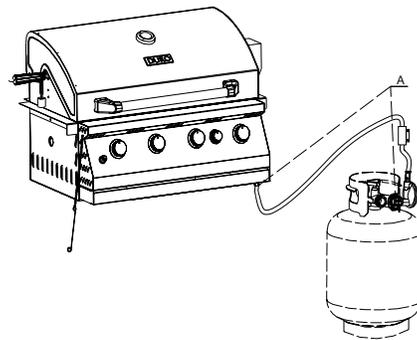
#### Fire Hazard

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

#### Inspect the LP Gas Fuel Tank Supply Hose/NG gas supply hose.

Inspect the gas pressure regulator/hose assembly or NG regulator/hose assemble before each use.

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.



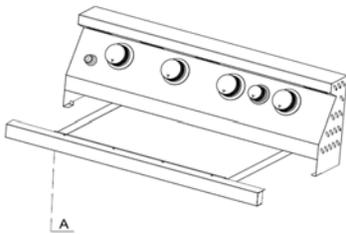
A. Gas pressure regulator/hose assembly

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## Prepare the Gas Supply

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1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.



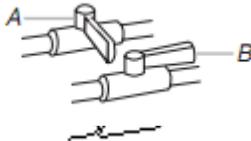
A. Drip tray

---

## Turn the Gas Supply On

---

1. For outdoor grills using a 20 lb LP gas fuel tank:  
Slowly open the tank valve.  
**NOTE:** If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using natural gas supply source  
Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.



A. Closed valve  
B. Open valve

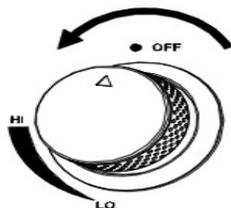
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## Lighting the Main Grill

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**IMPORTANT:** If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

1. Do not lean over the grill.
2. Select the burner you want to light. Push the pulse ignitor module and Push in and turn the grill burner control knob to IGNITE/Hi, while continuing to hold it in



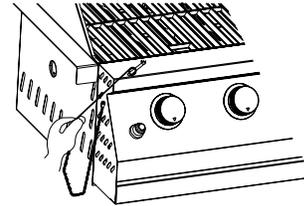
3. You will hear the “snapping” sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
4. Repeat for each of the other burners as needed.

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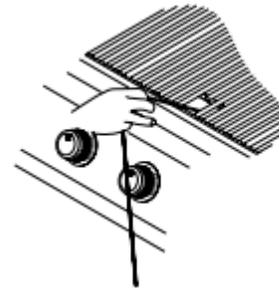
## Manually Lighting the Main Grill

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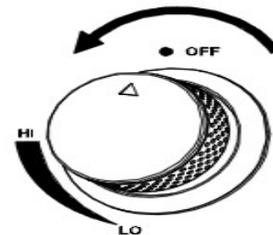
1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



3. Strike the match to light it.
4. Guide the lit match under the grill grate.



5. Push the pulse ignitor module, push in and turn the burner knob to IGNITE/Hi for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



6. Repeat steps 2 through 5 for each main burner.
7. Remove match and replace manual lighting extension on the right side panel.

### **IMPORTANT:**

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the “Assistance” section.

Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. Or the NG supply is disconnected by removing the 10 FT hose.

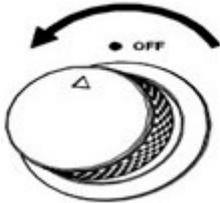
## Using Your Rotisserie Burner

To avoid damage to the warming rack, remove from grill when using the rotisserie burner.

Do not use the main burners when the rotisserie burner is in use.

### Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Push the pulse ignitor module. Push and turn Rear Burner knob slowly to IGNITE/HI. You will hear the "snapping" sound of the spark.



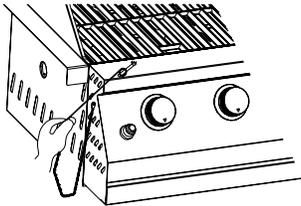
3. When the rotisserie burner lights, continue to hold the knob in for another 15 seconds, then release the knob and burner will stay lit. You will hear the "snapping" sound of the spark until the knob is released.

**IMPORTANT:** If the rotisserie burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

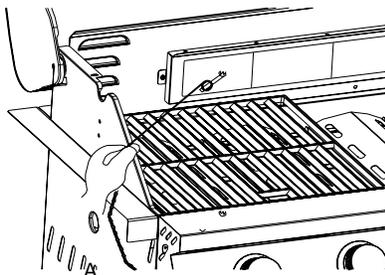
4. Please note that: rotisserie burner has high setting only.

### Manually Lighting the Rotisserie Burner

1. Do not lean over the grill.
2. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.

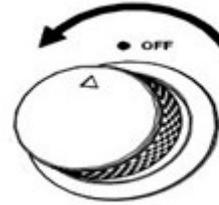


3. Strike the match to light it.
4. Gently hold the lit match close to the rotisserie burner



A. Lighting extension  
B. Rotisserie burner

5. Push the pulse ignitor module and push in and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the "snapping" sound of the spark until after the knob is released.



**IMPORTANT:** If the rotisserie burner does not light immediately, turn the rotisserie burner control knob to OFF and wait 5 minutes before relighting.

6. Remove the match and replace the manual lighting extension inside the cabinet door.

## WARNING

### ⚠ WARNING

#### Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

## ROTISSERIE CHART

Use a portable meat thermometer to check internal doneness of the food.

Turn off rotisserie burner when meat thermometer reads 5°F/3°C lower than desired internal temperature. Continue rotating, hood closed, for 10 minutes before carving.

Timing is affected by weather conditions such as wind and outside temperature.

Food	Weight	Internal Doneness or Temperature (°F/°C)	Approximate Grilling Time (min/lb)
<b>Beef</b>			
Roasts	4-6 lbs	Medium-rare	15-20
Rib Eye	(1.5-2.2 kg)	(145°F/ 63°C)	
Sirloin Tip		Medium	20-25
Rib, boneless		(160°F/71°C)	
<b>Poultry</b>			
Chicken	3-6 lbs	Breast	25-30
	(1.1-2.2 kg)	(170°F/ 77°C)	
		Thigh	25-30
		(180°F/82°C)	
Turkey, whole	7-10 lbs	Breast	11-20
	(2.6-3.7 kg)	(170°F/77°C)	
		Thigh	11-20
		(180°F/82°C)	
<b>Lamb</b>			
Boneless leg	4-7 lbs	Medium	20-25
	(1.5-2.6 kg)	(160°F/71°C)	
<b>Pork</b>			
Loin roast, boneless	4-6 lbs	Medium	20-23
	(1.5-2.2 kg)	(160°F/71°C)	

## TIPS FOR OUTDOOR GRILLING

### **⚠ WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit for more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

#### **Before Grilling**

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.

- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food.
- Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 2" (5.0 cm) intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

#### **During Grilling**

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

## Cooking Methods

Cooking by direct heat means the food is placed on grill grates

#### **Direct Heat**

directly above lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

#### **Indirect Heat**

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

## Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Beef</b>				
Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick	DIRECT Medium	Medium (160°F/71°C)	10-15	Grill, turning once.
Roasts Rib Eye, Sirloin	INDIRECT Medium/OFF/Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	32-40 per lb (15-18 per kg)	Tent with foil first 45-60 minutes of cooking time.
Steaks, 1" (2.5 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	11-16	Rotate steaks ¼ turn to create criss-cross grill marks.
Steaks, 1½" (3.8 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	18-25	
Top Round or Shoulder/ Chuck (London Broil) 1½" (3.8 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	22-29	
Flank, ½" (1.3 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C)	11-16	
<b>Pork</b>				
Chops, 1" (2.5 cm) 1½" (3.8 cm) thick	DIRECT Medium to Med-Low	Medium (160°F/71°C)	12-22 30-40	
Ribs 2½-4 lbs (0.9-1.5 kg)	INDIRECT Med/OFF/Med	Medium (160°F/71°C)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast, boneless tenderloin, 1 lb (0.37 kg)	DIRECT Medium	Medium (160°F/71°C)	18-22	Turn during cooking to brown on all sides.
Ham half, 8-10 lbs (3-3.7 kg)	INDIRECT Med/OFF/Med	Reheat (140°F/60°C)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham steak precooked, ½" (1.3 cm) thick	DIRECT Preheat Medium Grill Medium	Reheat (145°F/63°C)	7-10	
Hot Dogs	DIRECT Medium	Reheat (145°F/63°C)	5-10	Slit skin if desired.
<b>Chicken</b>				
Breast, boneless	DIRECT Medium	170°F/77°C	15-22	For even cooking, pound breast to ¾" (2.0 cm) thick.
Pieces, 2-3 lbs (0.75-1.1 kg)	DIRECT Med-Low to Medium	Breast 170°F/77°C Thigh 180°F/82°C		Start bone side down.
<b>Lamb</b>				
Chops and Steaks, Loin, Rib, Sirloin 1" (2.5 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	10-20	
1½" (3.8 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	16-20	

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Fish and Seafood</b>				
Filletts, Steaks, Chunks Halibut, Salmon, Swordfish, 8 oz (0.25 kg)	DIRECT Medium		4-6 per ½" (1.3 cm) thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 8-11 oz (0.25- 0.34 kg)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
<b>Turkey</b>				
Whole breast (bone-in)	INDIRECT HI/OFF/HI	170°F/77°C	14-18 per lb (7-8 per kg)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	170°F/77°C	25-30 per lb (11-14 per kg)	Start skin side down.
Whole, 7-12 lbs (2.6-5.4 kg)	INDIRECT HI/OFF/HI	Breast 170°F/77°C Thigh 180°F/82°C	11-16 per lb (5-7 per kg)	Less than 11 lbs (5.0 kg)
<b>Fresh Vegetables</b>				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Onion, ½" (1.3 cm) thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil.

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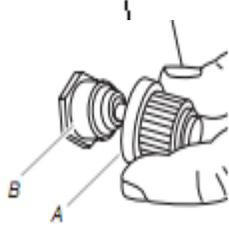
## OUTDOOR GRILL CARE

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### Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. Unscrew igniter button cap counterclockwise to remove.



A. Igniter push button  
B. "AA" size battery

2. Remove battery from the battery compartment.
3. Replace with a new alkaline "AA" size battery. Install battery with negative end in first.
4. Screw igniter button cap clockwise into place.

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### General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover. See "Assistance" section to order.

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### STAINLESS STEEL

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**IMPORTANT:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

**Cleaning Method:**

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

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### GRILL GRATES

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**IMPORTANT:** To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

For baked-on soil, prepare a solution of 1 cup (250 ml) ammonia to 1 gal. (3.75 L) water. Soak grates for 20 minutes, then rinse with water and dry completely.

---

### WARMING RACK

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**Cleaning Method:**

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

**IMPORTANT:** Make sure gas supply is off and all control knobs are in the Off position.

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### EXTERIOR

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The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

---

### INTERIOR

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Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

**Cleaning Method:**

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

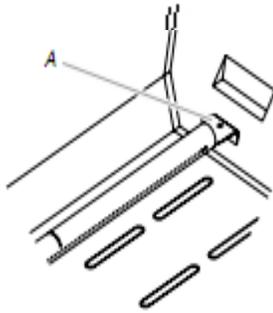
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## BURNERS

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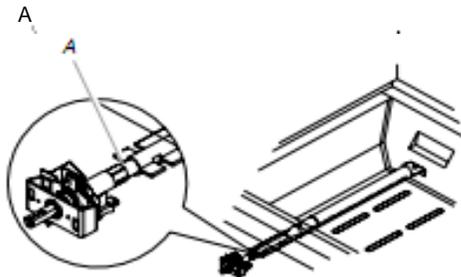
### Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.
  1. Remove grill grates and flame tamers.
  2. Remove the 2 screws that hold the burner in place. Remove gas burner from the grill.



A. 2 screws

3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using 2 screws.

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## ROTISSIERE BURNER

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### Cleaning Method:

1. Light the rotisserie burner. See the "Using Your Rotisserie Burner" section.
2. Close the grill hood.
3. Leave the burner on high for approximately 30 minutes.
4. Turn knob to OFF and let cool completely.
5. Brush off ash particles from the rotisserie burner.

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## DRIP TRAY

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**IMPORTANT:** The drip tray should only be removed when grill is completely cool.

The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

### Cleaning Method:

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

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## KNOBS AND FLANGE AREA AROUND KNOBS

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**IMPORTANT:** To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

### Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

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## CONTROL PANEL GRAPHICS

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**IMPORTANT:** To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

### Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth and warm water.
- Rinse and dry.

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# TROUBLESHOOTING

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## Grill will not light

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- **Is the 20 lb LP gas fuel tank valve turned off?**  
Turn the 20 lb LP gas fuel tank on.
- **Is the grill properly connected to the gas supply?**  
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb LP gas fuel tank?**  
Check the gas level.
- **Is the igniter working?**  
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.  
  
Check to see if the grill will match-light. See "Manually Lighting the Main Grill" in the "Outdoor Grill Use" section.  
  
Check for loose wire connections to the igniter or electrodes.  
  
Check to see if debris is blocking the electrodes.  
  
If a spark occurs anywhere but the igniter tip, replace the igniter.

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## Burner flame will not stay lit

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- **Is the gas supply fully turned on?**  
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**  
Check the gas level.
- **Is the burner properly installed and in good condition?**  
Check that the burner is installed properly. Check for defects in the burner.

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## Flame is noisy, low or erratic

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- **Is the gas supply fully turned on?**  
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**  
Check the gas level.
- **Does only one burner appear low?**  
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**  
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**  
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.
- **Is the burner flame mostly yellow or orange?**  
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust Burners" section.

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## Excessive flare-ups

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- **Is there excessive fat in the food being grilled?**  
Keep flame on low or turn one burner off.  
  
Keep the hood up when grilling to avoid excessive flare-ups.  
  
Move food to the warming rack until flames subside.  
  
To avoid damage to the grill, do not spray water on gas flames.

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## Low heat

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### LP Gas:

For outdoor grills using a 20 lb LP gas fuel tank, slowly open the tank valve.

**NOTE:** If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Main Grill" section.

### Natural Gas:

Gas pressure is affected by size and length of the gas line from the house to the grill. Contact a qualified gas technician to provide the Natural gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/ NFPA54 - latest edition, and local codes.

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# ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at 1-888-909-8818.

Please direct all correspondence to:

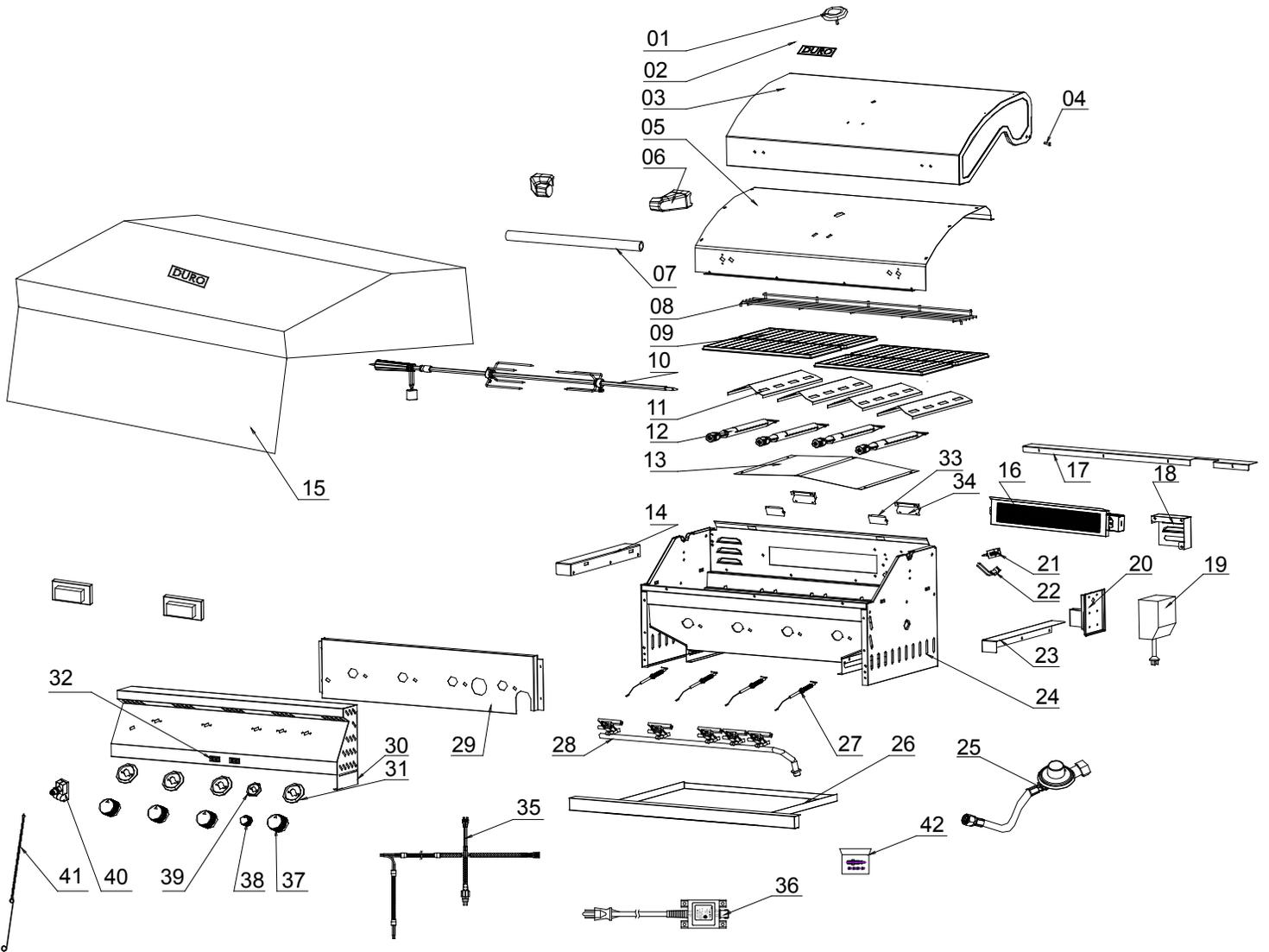
*17018 Evergreen place,*

*City of Industry,*

*CA91745*

Please include a daytime phone number in your correspondence.

# REPLACEMENT PARTS



<b>Part Number</b>	<b>Part (description)</b>	<b>Quantity</b>	<b>Part Number</b>	<b>Part (description)</b>	<b>Quantity</b>
01	Temperature gauge	1	29	Valve heat shield	1
02	DURO Logo	1	30	Control panel	1
03	Main lid	1	31	Main burner bezel	4
04	Main lid hinge bolt	2	32	ON/OFF switch	2
05	Main lid inner	1	33	Halogan light	2
06	Main lid handle seat with heat insulating spacer, left and right	2	34	Halogan light collector	2
07	Main lid handle tube	1	35	Light wire set	1
08	Warming rack	1	36	Voltage changer	1
09	Cooking grate with hole	2	37	Main burner LED knob	4
10	Rotisserie kit	1	38	Rear burner knob	1
11	Flame tamer	4	39	Rear burner bezel	1
12	Main burner	4	40	Electric ignite module	1
13	Firebox heat shield	1	41	Lighting rod	1
14	Top side panel trim piece, left	1	42	Manual	1
15	Grill cover	1			
16	Rotisserie burner	1			
17	Rear baffle	1			
18	Rotisserie burner collector	1			
19	Motor	1			
20	Rotisserie motor bracket	1			
21	Thermocouple	1			
22	Rotisserie burner ignition	1			
23	Top side panel trim piece, right	1			
24	Firebox	1			
25	Regulator, LP	1			
26	Grease tray	1			
27	Main burner ignition	4			
28	Main gas valve group	1			

# LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (*Model #740-3003-BI*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination.

**Stainless steel tube burners:** 1 year LIMITED warranty against perforation; **Other burners (Searing & rotisserie):** 1 year LIMITED warranty against perforation.

**Cooking grids:** 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

**Stainless steel parts:** 1 Year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.

**All other parts:** 1 Year LIMITED warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

## ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

*Repair or replacement of defective parts is your exclusive remedy* under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

*DURO CORPORATION*

*17018 Evergreen place,*

*City of Industry,*

*CA91745*

*All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1- (888) 909-8818*