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WARNING



- This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.



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 appliances.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



WARNING



- LPG models must be used with Liquid Propane Gas and the regulator assembly supplied. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-800-761-5456 for a certified replacement hose.
- **California Proposition 65**
Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.
- **Never use charcoal** or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- **Before each use of your grill:** Inspect the Grease Tray, Flame Tamer Rack, Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Flame Tamer Rack, Heat Shield and inside of the Grill Bowl frequently to eliminate grease/debris build-up and to prevent grease fires. **Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death or property damage.**



CAUTION



When using electrical appliances, basic safety precautions should always be used.

Pre-Assembly Instructions For Your Safety



CAUTION



Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

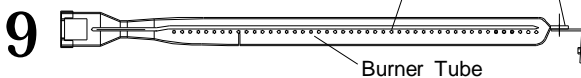
To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver or wrench.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

- METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

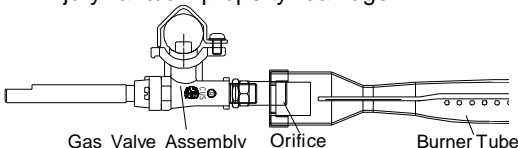


TO CLEAN BURNER TUBE,
INSERT HOOK
HERE



- METHOD 2: Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3: Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

Tools Required for Assembly:

- protective work gloves
- protective eyewear
- Phillips Head Screwdriver

- You will need assistance from another person to handle the grill head and other large, heavy parts.
- Open lid of shipping carton. Remove top sheet of cardboard and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
- You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the Lid and remove the components packed inside, making it easier to lift.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not throw away the bags of hardware that are included with boxed parts. These are required for assembly.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process call **1-800-761-5456** M-F 8AM-4:30PM CST for assistance.

Grill Installation Codes

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

WARNING: Grease can get very hot. Always handle the Grease Tray with a flame retardant BBQ mitt. Before removing the Tray, always be sure that the grill has properly cooled. Be aware that the tray does contain grease and be extremely careful when removing the tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.



CAUTION



To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.



WARNING

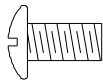


Never cover or wrap the Cooking Grids, bottom of the Grill Bowl, or Grease Tray with aluminum foil or any other material that will absorb grease.

Hardware Pack Parts List for Models CSTS13ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06024015A	Hardware Pack	1	For use in assembly of Model CSTS13ALP
S112G04081	Phillips Head Screw 1/4"x1/2"	14	Attach side shelf and side burner to Grill bowl
S313G04081	Flange Nut 1/4"	6	
	AA Batteries	3	

Hardware Pack Diagram List for Models CSTS13ALP

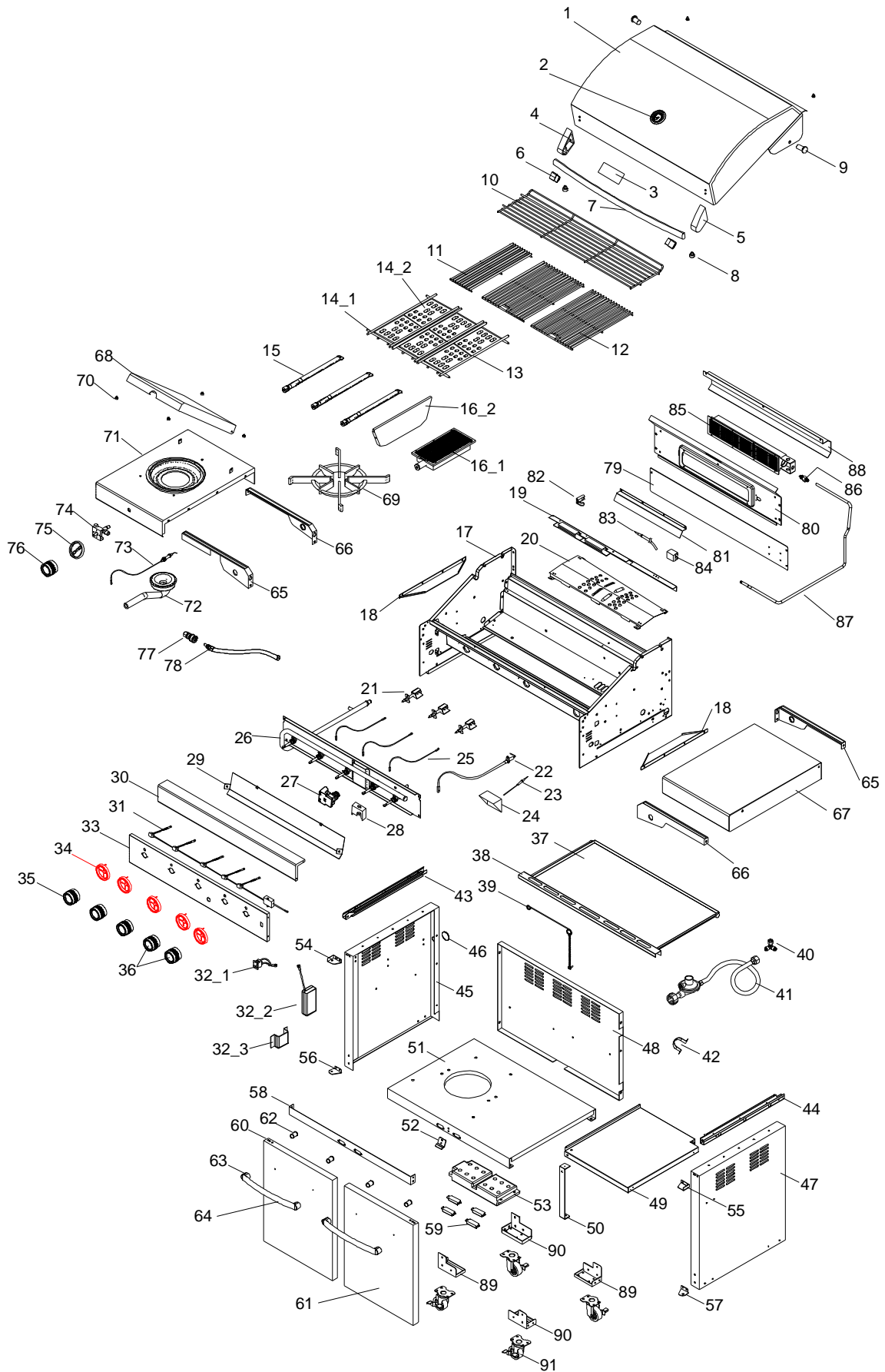


Phillips Head Screw
1/4"x1/2"
Qty. 14
Part # S112G04081



Flange Nut 1/4"
Qty. 6
Part # S313G04081

Parts Diagram for Models CSTS13ALP



Parts List for Model CSTS13ALP

KEY	DESCRIPTION	PART#	QTY
1	Lid Assembly	P00147496A	1
2	Temperature Gauge	P00601071A	1
3	Name Plate	P00407006S	1
4	Lid Handle Bracket, Left	P03303124A	1
5	Lid Handle Bracket, Right	P03303125A	1
6	Lid Handle Heat Insulating Spacer	P06802007A	2
7	Lid Handle	P00218002R	1
8	Protective Pad	P05518002I	4
9	Lid Hinge	P05501020A	2
10	Cooking Rack/Secondary	P01516004B	1
11	Cooking Grid, 6.5"	P01604031B	1
12	Cooking Grid, 13"	P01604013B	2
13	Flame Tamer Rack	P01722002B	1
14_1	Flame Tamer/Ceramic, Front	P01804012A	3
14_2	Flame Tamer/Ceramic, Rear	P01804013A	3
15	Burner/Main	P02008089B	3
16_1	Infrared Burner	P02005026B	1
16_2	Infrared Burner Heat Shield	P06906045C	1
17	Bowl Assembly	P0077102DC	1
18	Bowl Grease Shield	P06902018C	2
19	Burner Bracket Assembly	P02203155A	1
20	Bowl Heat Shield	P06903056C	1
21	Gas Collector Box with Electrode	P02609010B	3
22	Infrared Burner Electrode with Wire	P02614056A	1
23	Thermocouple for Infrared Burner	P05305050A	1
24	Thermocouple Bracket	P03343008C	1
25	Electric Wire Set	P02615192A	1
26	Manifold and Gas Valve Assembly	Y0060811	1
27	Electric Ignitor, 6-Port	P02502265C	1
28	Electric Ignitor Protector	P03328048Q	1
29	Control Panel Heat Shield	P06919002B	1
30	Control Panel, Upper	P02915831S	1
31	LED Wire Set	P05383017B	1
32_1	LED Switch	P05353005B	1
32_2	Battery Pack	P05301011V	1
32_3	Battery Box Bracket	P03328083C	1
33	Control Panel	P02915846S	1
34	Control Knob Seat with LED	P03415314A	5
35	Control Knob / Main Burner	P03435035U	3
36	Control Knob / Infrared Burner, Rotisserie Burner	P03435045U	2
37	Grease Tray Assembly	P02707143C	1
38	Grease Tray Assembly Handle	P0272014LC	1
39	Lighting Stick	P05313022B	1
40	Gas Fitting	P03902009A	1
41	Regulator with Hose (LPG)	P03601040A	1
42	Hose Holder/Grill	P05536001A	1
43	Bowl Bracket, Left	P01301014B	1
44	Bowl Bracket, Right	P01302014B	1
45	Cart Side Panel, Left	P07617048A	1
46	Protective Cap	P06801017G	1
47	Cart Side Panel, Right	P07603033A	1

Parts List for Models CSTS13ALP

KEY	DESCRIPTION	PART#	QTY
48	Cart Side Panel, Rear	P07701083A	1
49	Cart Partition Panel	P07512007O	1
50	Cart Partition Panel Bracket	P03303025S	1
51	Cart Panel, Bottom	P01002083C	1
52	Door Guide Plate	P05510024A	1
53	Weight	P05344009Q	1
54	Door Hinge Bracket, Upper Left	P03302014C	1
55	Door Hinge Bracket, Upper Right	P03302015C	1
56	Door Hinge, Left/Lower	P03302037C	1
57	Door Hinge, Right/Lower	P03302038C	1
58	Cart Bracket, Front	P03305080C	1
59	Door Magnet	P05523004K	4
60	Door Assembly, Left	P04302066A	1
61	Door Assembly, Right	P04303066A	1
62	Door Spacer	P06801038G	4
63	Door Handle Bracket	P00217002I	4
64	Door Handle	P00218015R	2
65	Side Shelf Bracket, Left Front/Right Rear	P01211006A	2
66	Side Shelf Bracket, Right Front/Left Rear	P01213006A	2
67	Side Shelf, Right	P01107050B	1
68	Side Burner Lid	P0011540AA	1
69	Side Burner Pot Support	P00814005D	1
70	Side Burner Lid Protective Pad	P05518011 I	4
71	Side Burner Frame Assembly	P01108016B	1
72	Side Burner Assembly	P02004046B	1
73	Side Burner Electrode	P02607060C	1
74	Side Burner Gas Valve	P03218130G	1
75	Side Burner Control Knob Seat	P03415324A	1
76	Side Burner Control Knob	P03435054A	1
77	Quick Connect, Female	P03912001A	1
78	Side Burner Connection Hose	P03705104R	1
79	Bowl Wind Shield, Rear	P06906081C	1
80	Rotisserie Burner Frame	P02011066B	1
81	Rotisserie Burner Wind Shield, Front	P06906082C	1
82	Rotisserie Burner Electrode	P02614025A	1
83	Thermocouple For Rotisserie Burner	P05305051A	1
84	Thermocouple Bracket/Rotisserie Burner	P03328049A	1
85	Rotisserie Burner Assembly	P02007072A	1
86	Rotisserie Burner Orifice (LPG)	P06534005A	1
87	Rotisserie Burner Extension Tube	P03717070B	1
88	Rotisserie Burner Wind Shield, Rear	P06906046C	1
89	Caster Seat, Left Front/Right Rear	P03305079C	2
90	Caster Seat, Right Front/Left Rear	P03305078C	2
91	Caster, 2.5" with Brake	P05110006D	4
	Rotisserie Assembly	Y0250172	1
	Hardware Pack	P06024015A	1
	Cover	P07007069A	1
	Operator's Manual	P80170024D	1

To purchase Natural Gas Conversion Parts call Grand Hall at 1-800-761-5456

**Natural gas conversion kit
Part #Y0440050**

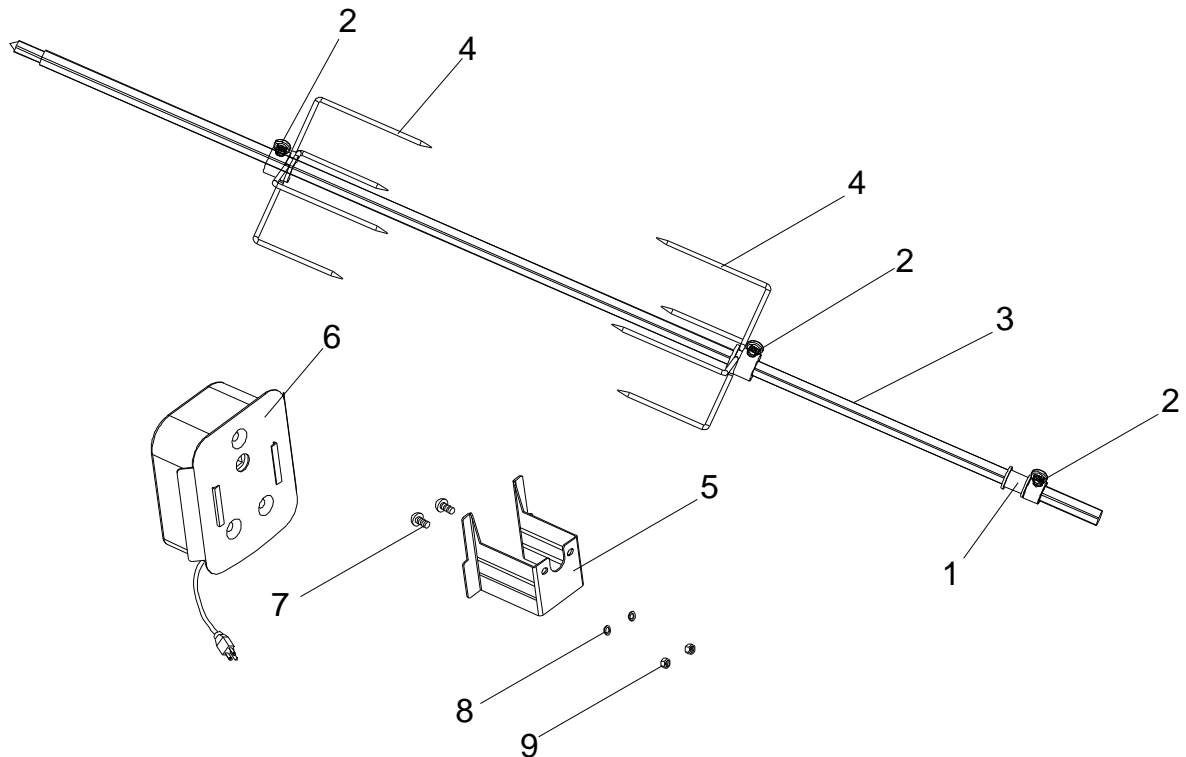
The CSTS13ALP can be converted to natural gas with this natural gas kit and a qualified gas technician only. In order to convert this grill the tech will need this grill conversion kit.



**Natural gas 12' hose
Part #P3718A**

If you are converting your Grill to natural gas, in most cases you will need 1 of these optional 12' extension hoses with 3/8" ID (inner diameter).

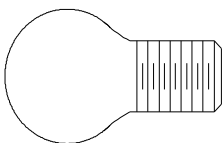
Rotisserie Assembly Parts Diagram



Rotisserie Assembly Parts List

KEY	DESCRIPTION	PART#	QTY
1.	Rot. Collar	P05508177F	1
2.	Rot. Thumbscrew 1/4"x1/2"	S196G04084	3
3.	Rot. Spit	P05508203F	1
4.	Rot. Holding Fork	P05508023F	2
5.	Rot. Motor Bracket	P05508174F	1
6.	Rot. Motor/AC	P07101039B	1
7.	Rot. Screw#10-24x3/4"UNC	S112G10124	2
8.	Rot. Washer 3/16"	S411G03084	2
9.	Rot. Nut #10-24	S362G10124	2

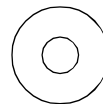
Hardware for Rotisserie



Rot. Thumbscrew
1/4"x1/2"
Qty. 3
Part # S196G04084



Rot. Screw#10-24x3/4"
UNC
Qty. 2
Part # S112G10124



Rot. Washer 3/16"
Qty. 2
Part # S411G03084



Rot. Nut.#10-24
Qty. 2
Part # S362G10124

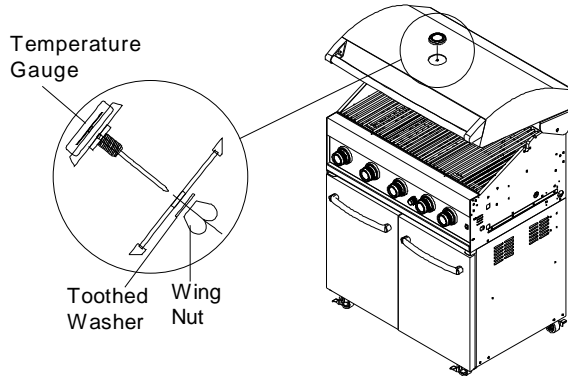
Grill Information Center: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, Call **1-800-761-5456** M-F 8AM-4:30 PM CST

Assembly Instructions for CSTS13ALP

CAUTION: To assemble this grill, you should obtain assistance from another person when handling the large, heavy pieces.

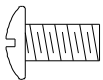
1 Install Temperature Gauge onto the Grill Lid

- Open the Lid.
- Remove the Wing Nut and Toothed Washer from the Temperature Gauge.
- Insert the Temperature Gauge probe into the hole in the center of Grill Lid.
- Secure the Temperature Gauge by tightening the Wing Nut with Toothed Washer as shown.



2 Install Side Shelf and Side Burner Frame

- Attach 2 Phillips Head Screw 1/4"x1/2" to the top threaded hole on the Right Side Panel (See "A"). Tighten the screws only half way.
- Attach the Side Shelf to the Right Side Panel by matching the slotted holes on the Side Shelf into the half-installed screws. Press the Side Shelf downwards until it rests in place (See "C"). Next, attach 2 Phillips Head Screws 1/4"x1/2" (See "B"). Do not tighten the screws until all screws are attached.
- Align the three remaining holes on the Side Shelf with the three holes on the Right Side Panel. Insert 3 Phillips Head Screws 1/4"x1/2" and tighten securely using 3 Flange Nuts 1/4". (See Fig.2)
- Tighten all the screws securely.
- Repeat same procedures for Side Burner Frame.



Phillips Head Screw
1/4"x1/2"
Qty. 14
Part # S112G04081



Flange Nut 1/4"
Qty. 6
Part # S313G04081

Side Burner
Frame

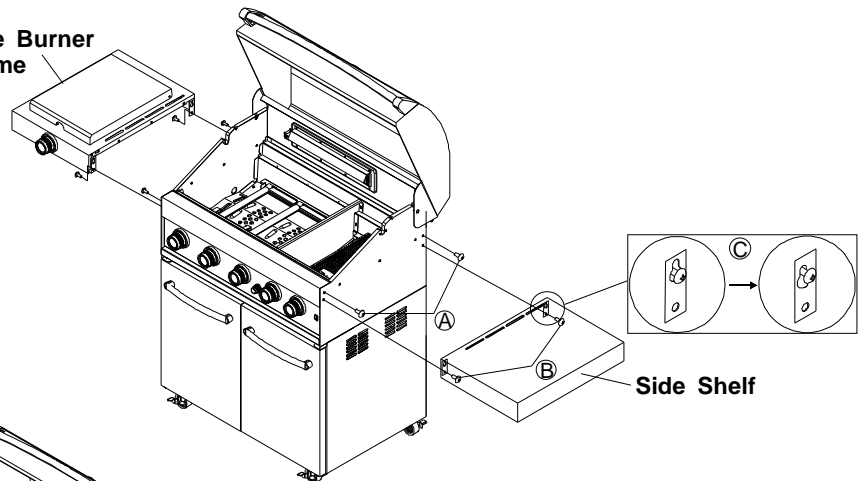


Figure. 1

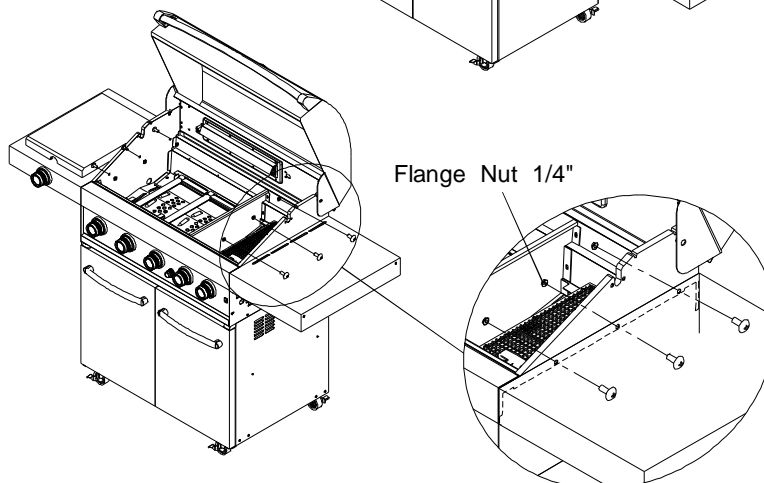
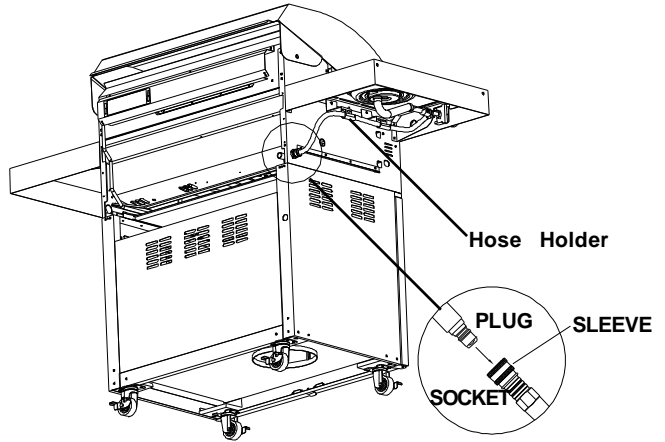
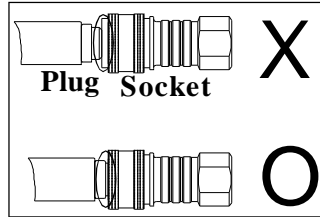
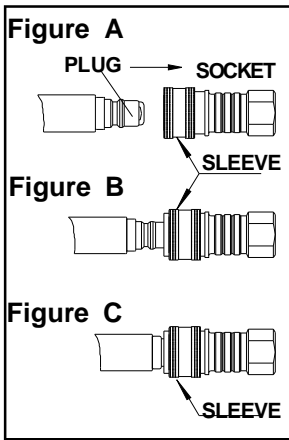


Figure. 2

3

Connect the Side Burner Connection Hose

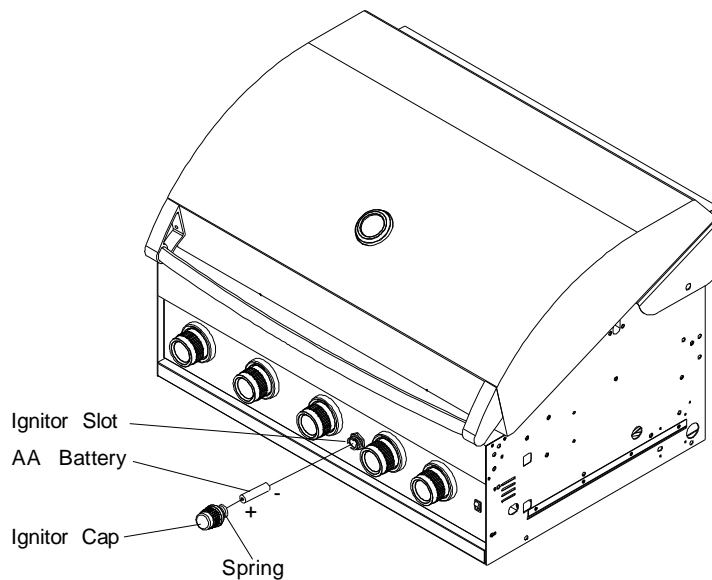
- Push back Sleeve of the Socket. See Figure A.
- Insert Plug then release Sleeve. See Figure B.
- Push Plug until sleeve snaps forward locking the Plug into the Socket. See Figure C.
- Push the Side Burner Hose into hose holders.



4

Install Ignitor Battery

- Remove Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.

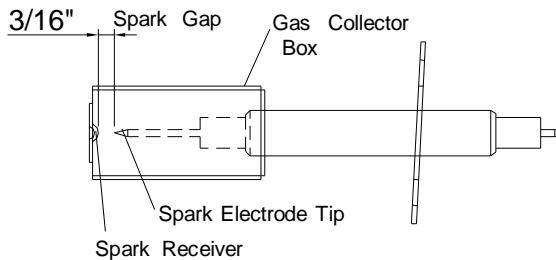


5

Main Burner Electrode check With the assistance of another person, perform this Electrode Check before proceeding.

This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.

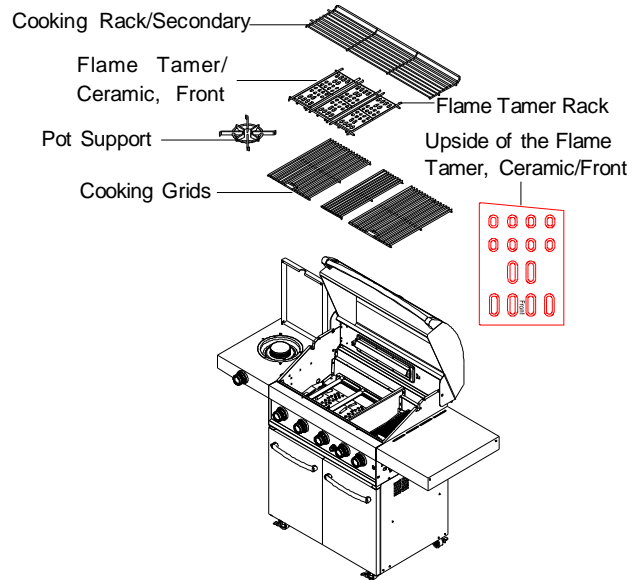
- Be sure all Control Knobs are set to "OFF".
- open the Grill Lid.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see the blue sparks within each Gas Collector Box.
- If no spark, check the following situation:
 - AA Battery may be installed backwards.
 - Electric wires may be loose. Inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.



7

Install Cooking Components

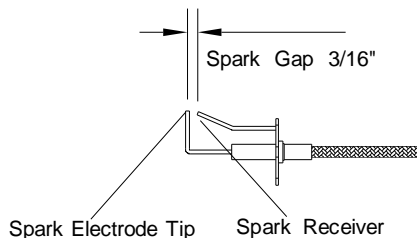
- Place the Flame Tamer Rack inside the Grill Bowl. Position it onto the lower ledge of the Bowl above the burners. Next, place the Flame Tamers on the Flame Tamer Rack. (See the diagrams on right)
- Place the Cooking Grids on the ledge above the Flame Tamers.
- Place the Secondary Cooking Rack into the slots on Grill Bowl Side Panels.



6

Infrared Burner and Rotisserie Burner Electrode Check

- Press the Ignitor Cap. You should hear a "clicking" sound. Look for spark between electrode tip and spark receiver tip.
- If you don't see the blue sparks from the Infrared Burner Electrode or Rotisserie Burner, adjust the gap between the electrode tip and spark receiver tip to 3/16".



Final Grill Assembly Step

When you have finished assembling your grill, be sure that all screws are tightened for safe operation of your grill.

Before each use of the grill, make sure the Grease Tray is fully seated under the Grill Bowl.

CAUTION: Before each use of your grill, inspect the Grease Tray, Flame Tamer Rack, Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Flame Tamer Rack, Heat Shield and inside of the Grill Bowl frequently to eliminate grease/debris build-up and to prevent grease fires.

USE AND CARE INSTRUCTIONS

CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank must have a collar to protect the tank valve.
- Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. Replacement hose and regulator assembly must be identical to those listed in the parts list of this Operator's Manual as specified by the Manufacturer.
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage always disconnect the LP Gas tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly can be seen after opening the cart doors and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the grill again
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall.
- Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill. Do not allow children or pets to play near your grill. Always supervise children and pets if they are in the vicinity of the unit.

- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the grill to cool, and then place a cover on it.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- The grill is not intended for commercial use.
- Never** use charcoal or lighter fluid in this grill.

WARNING

A. Do not store a spare LP-Gas tank under or near this appliance.

B. Never fill the tank beyond 80 percent full; and

C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

WARNING

- Use your grill at least 3 feet away from any wall or surface.
- Use your grill 3 feet away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (See Diagram Below), or any other sources of ignition; including pilot lights and live electrical appliances.
- Do not use your grill under any overhead combustible construction.
- Never use your gas grill in a garage, porch, shed, breezeway, or any other enclosed area.
- In windy conditions, always position the front of the grill to face oncoming wind to reduce heat and smoke blowing in your face, and to prevent potential hazards to yourself and the grill.

USE AND CARE INSTRUCTIONS

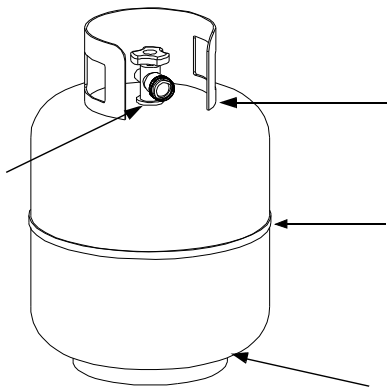
NOTE about LP Gas Tank Exchange Programs

- Many retailers who sell grills offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this guide.
- Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.
- Leak test new and exchanged LP Gas tanks BEFORE connecting one to your grill.

How to Leak Test your LP Gas Tank

For your safety:

- All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- When checking for gas leaks do not smoke.
- Do not use an open flame to check for gas leaks.
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.
- ÿ Use a clean paintbrush and a 50/50 mild soap and water solution.
- ÿ Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
- ÿ If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



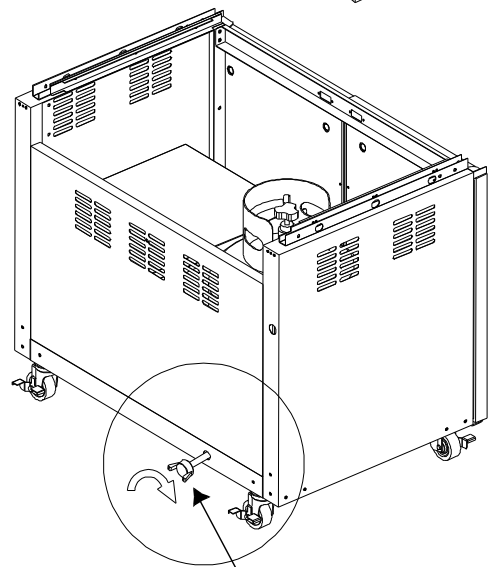
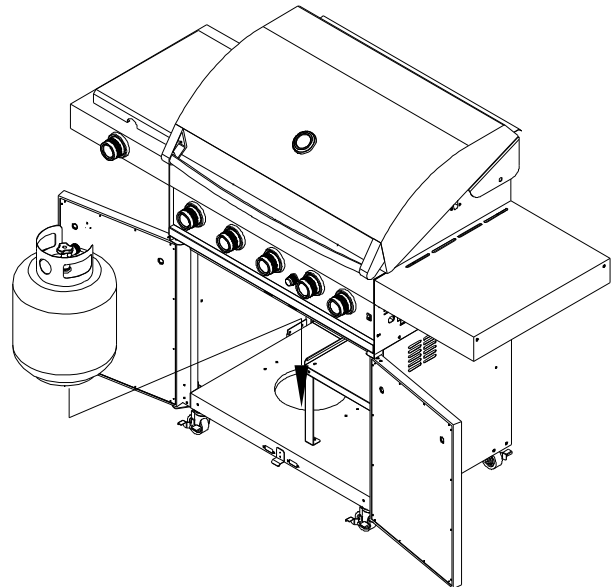
WARNING

If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

LP Gas Model only:

Secure a 20lb LP Gas Tank to Gas Grill

- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Open the doors.
- Place LP Gas Tank into the hole on the left of Bottom Shelf .
- Install the Tank so the Tank Valve faces the rear left corner of Cart.
- Secure Gas Tank with the Wing Bolt from rear panel of cart as shown.



Wing Bolt

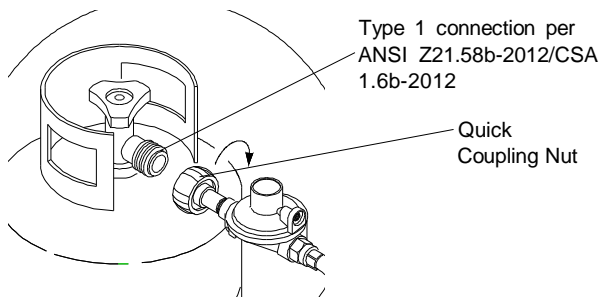
Note: The Wing Bolt is used to secure the Tank Foot.

USE AND CARE INSTRUCTIONS

LP Gas Model only:

Connect Regulator with Hose to your LP Gas Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- Open the tank valve 1/4 to 1/2 of a full turn (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Check All Connections for LP Gas Leaks." If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.



CAUTION: When the appliance is not in use the gas must be turned off at the tank. Place 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 you have a gas leak that cannot be repaired, turn off the gas at the source and disconnect the fuel line from your grill. Call 1-800-761-5456 or your gas supplier for repair assistance.

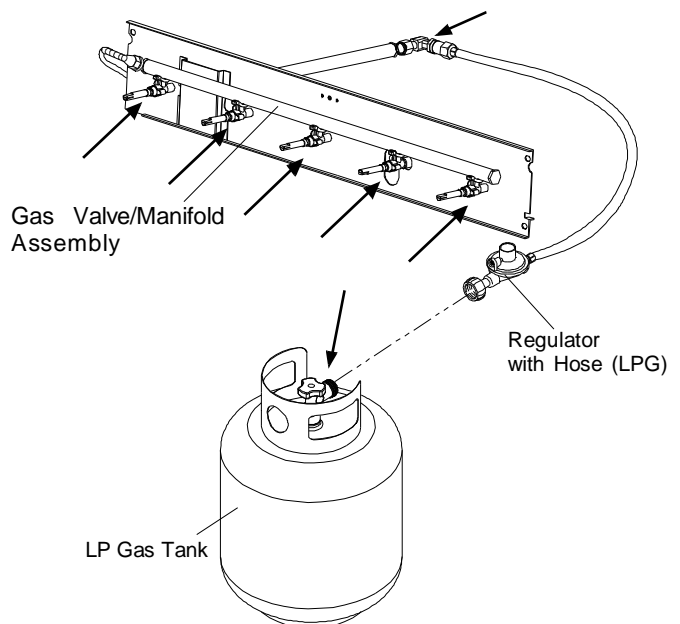


1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
3. When cooking with oil, do not allow the oil to get hotter 350°F (177°C).
4. Do not leave oil unattended.

Check all connections for LP Gas Leaks

Never test for leaks with an open flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise. Do not use a wrench or any tools when turning the Quick Coupling Nut.




Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.


USE AND CARE INSTRUCTIONS

Grill Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with all Safety and Use and Care instructions in this manual. Do not smoke while lighting your grill or when checking the gas supply connections.
3. Be sure that the LP Gas tank is filled, and lock Casters to prevent movement during grill operation.
4. Open the Grill Lid.

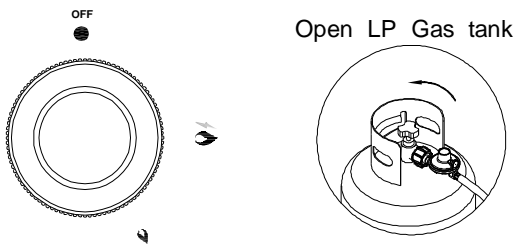



WARNING

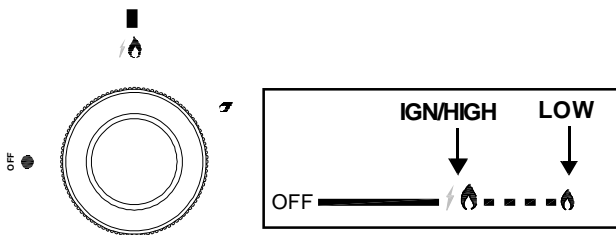



Failure to replace a faulty hose, secure gas supply connections or to open the Lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

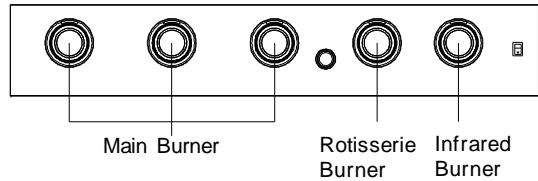
5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4~1/2 of a full turn.**




6. Push and turn Right Main Burner Control Knob to  (IGN/HIGH). And immediately press the electric ignitor 3 to 4 seconds to light the burner.

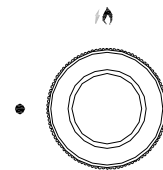


7. If ignition does not occur in 5 seconds, turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry. If your grill still fails to light, turn the burner Control Knob(s) and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in Check All Connections for Liquid Propane Leaks. If no leaks are detected, repeat the lighting procedure.
8. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn.
9. Turn each other burner knob to  (IGN/HIGH) to light. Note: When lighting all main burners, start with the burner furthest from fuel source location, then light remaining burners in sequence moving toward fuel source.




Infrared Burner Lighting Instructions

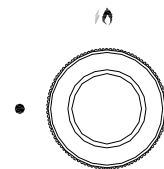
1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Then, push and turn the **Infrared** Burner Control Knob to  (IGN/HIGH) and hold knob in. Immediately press the electric ignitor 3 to 4 seconds to light the burner. Once the burner is lit, continue to hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.



3. After the **Infrared** Burner is lit it will reach cooking temperature quickly. The orange/red glow will even out within minutes.


Rotisserie Burner Lighting Instructions

1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Then, push and turn the Rotisserie Burner Control Knob to  (IGN/HIGH) and hold knob in. Immediately press the electric ignitor 3 to 4 seconds to light the burner. Once the burner is lit, continue to hold the knob in 10 seconds before releasing. If ignition does not occur follow step 7 before retrying.



3. After the Rotisserie Burner is lit, it will reach cooking temperature quickly. The orange/red glow will even out within minutes.

Side Burner Lighting Instructions

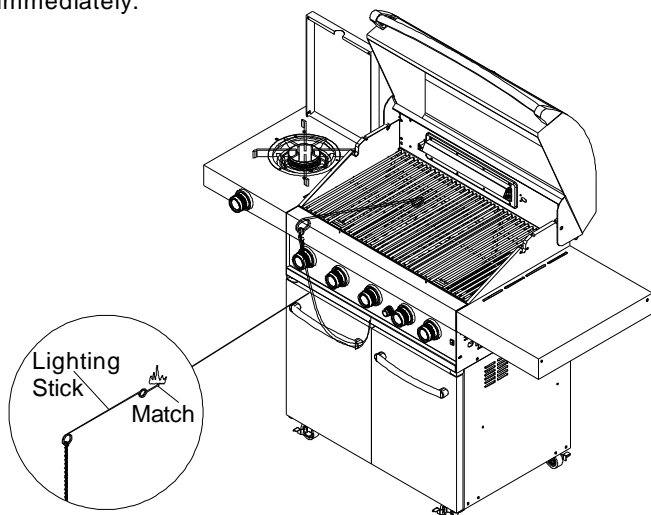
1. Follow steps 1 through 5 of the Grill Lighting Instructions.
2. Push and turn **SB Control Knob** to  (IGN/HIGH).
3. The built-in spark ignitor will light the burner automatically.
4. You may have to push and turn the control knob up to 3 or 4 times to light.
5. If ignition does not occur in 5 seconds, turn the Burner Control off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

IMPORTANT: Do not use the Rotisserie Burner and Main Burners at the same time.

USE AND CARE INSTRUCTIONS

Manually Lighting Your Grill By Paper Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 5 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Cooking Grids on the grill (See Diagrams Below). Turn the correlated Control Knob to the IGN/HIGH setting to release gas. The Burner should light immediately.



WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.

WARNING

Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Y Shut off gas supply to the gas grill.
- Y Turn the Control Knobs to OFF position.
- Y Open the Grill Lid.
- Y Put out any flame with a Class B fire extinguisher.
- Y Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Use and Care Guide.

WARNING

If ignition does not occur in 5 seconds, turn the Control Knob(s) and gas source OFF and conduct a leak test as explained in the Use and Care section of this guide. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

TROUBLESHOOTING

If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

- Misalignment of Burner Tubes over Orifices
Correction: Reposition Burner Tubes over Orifices.
 - Obstruction in gas line
Correction: Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
 - Plugged Orifice
Correction: Remove Burners from grill by removing the screw from the rear of each Burner using Phillips Head Screwdriver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, screws and cooking components.
 - If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center 1-800-761-5456 Monday - Friday 8:00am-4:30pm CST
 - Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on **page 21** of this Operator's Manual.
 - Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **steps 5 & 6 on page 11**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed and all Control Knobs set to OFF, press the Electric Ignitor cap and watch for the presence of a spark at the end of the Electrode
 - Disconnected Electric Wires
Correction: Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
 - Weak AA battery
Correction: Remove the Ignitor Cap and replace the battery.
 - If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.
- To purge air from your gas line and/or reset the regulator excess gas flow device:**
- Turn Control Knobs to the OFF position.
 - Turn off the gas at the tank valve.
 - Disconnect regulator from LP Gas tank.
 - Let unit stand 5 minutes to allow air to purge.
 - Reconnect regulator to the LP Gas tank.
 - Turn tank valve on SLOWLY 1/4~1/2 of a full turn.
 - Open the Grill Lid.
 - Push and turn the Right Main Burner Control Knob to IGN/HIGH.
 - Press Electric Ignitor for 3-4 seconds to light the burners.

USE AND CARE INSTRUCTIONS

CORRECT ROTISSERIE USE

- 1. Read all instructions before initial use.**

IMPORTANT: When using electrical appliances, basic safety precautions should always be used.
The Rotisserie Motor is set for 120V, 60Hz AC current.
The Rotisserie is for outdoor use only.
Never allow children to operate your grill or rotisserie. Do not allow children or pets to play near your grill. Always supervise children and pets if they are in the vicinity of the unit.
Rotisserie can cook a maximum of 8-10 pounds of food at one time.
- 2. Connecting Rotisserie**

Always attach the assembled Rotisserie to your grill first and then plug the Cord into an outlet.
- 3. Operating Rotisserie**

Do not operate the Rotisserie if the cord or plug becomes damaged, or if the Rotisserie malfunctions or has been damaged in any manner.
The use of accessory attachments is not recommended by Grand Hall and may cause injuries. Do not use this Rotisserie for any purposes other than its intended use.
Do not immerse Electrical Cord, Plug or Motor in water or expose to rain, as this may result in an electrical shock.
- 4. Disconnect Rotisserie**



Use caution as all surfaces will be hot, both grill and Rotisserie. Use protective mitts to handle the Rotisserie. Unplug the Rotisserie from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.
When Rotisserie cooking place a Cooking Pan under the food to be cooked as this will capture the drippings and keep your grill clean of excess grease which could cause a fire.
CAUTION: Use caution when moving a Cooking Pan containing hot oils.
Should a grease fire occur, turn the burners and gas off and leave the grill lid closed until the fire is out.
- 5. Store the Rotisserie indoors**



When Rotisserie is not in use, store it indoors in a dry place.

ELECTRICAL EQUIPMENT USE

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow grill to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the Grand Hall for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use the appliance for any purposes other than its intended use. Do not alter this appliance in any way.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

	CAUTION	
To protect against shock hazard risk, connect only to properly Grounded Outlet.		

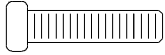
	WARNING	
California Proposition 65 The electrical supply cord and plug of the rotisserie contain chemicals, including lead, known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling.		

	WARNING	
To protect against electrical shock, do not immerse electrical cord, plugs or motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.		

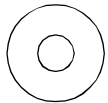
	WARNING	
Keep any electrical supply cord and the fuel supply hose away from any heated surface.		

Rotisserie Instructions

1. Remove all components from the carton.
2. Attach the Motor Bracket on the outside of the right grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Tighten securely using two Screws #10-24x3/4" UNC, Plain Washers and Nuts provided.



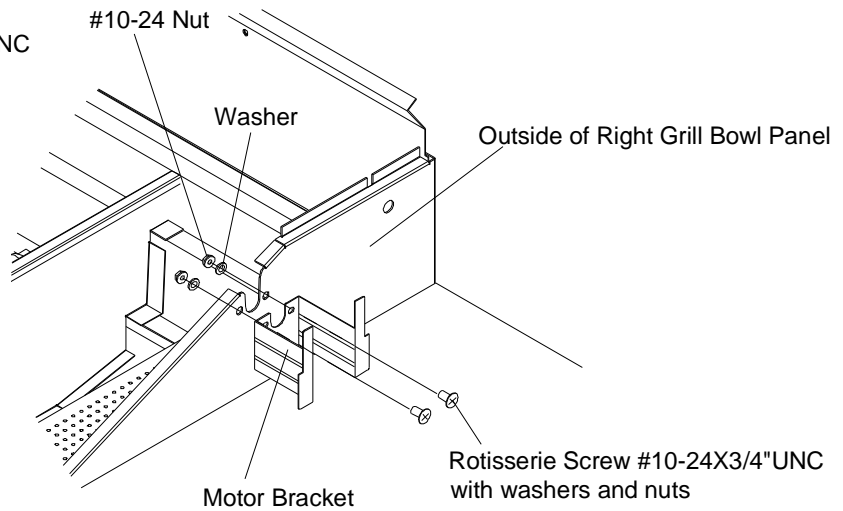
Rotisserie Screw #10-24x3/4" UNC
Qty. 2
Part # S112G10124



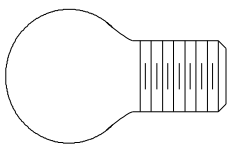
Rotisserie Washer
Qty. 2
Part # S411G03084



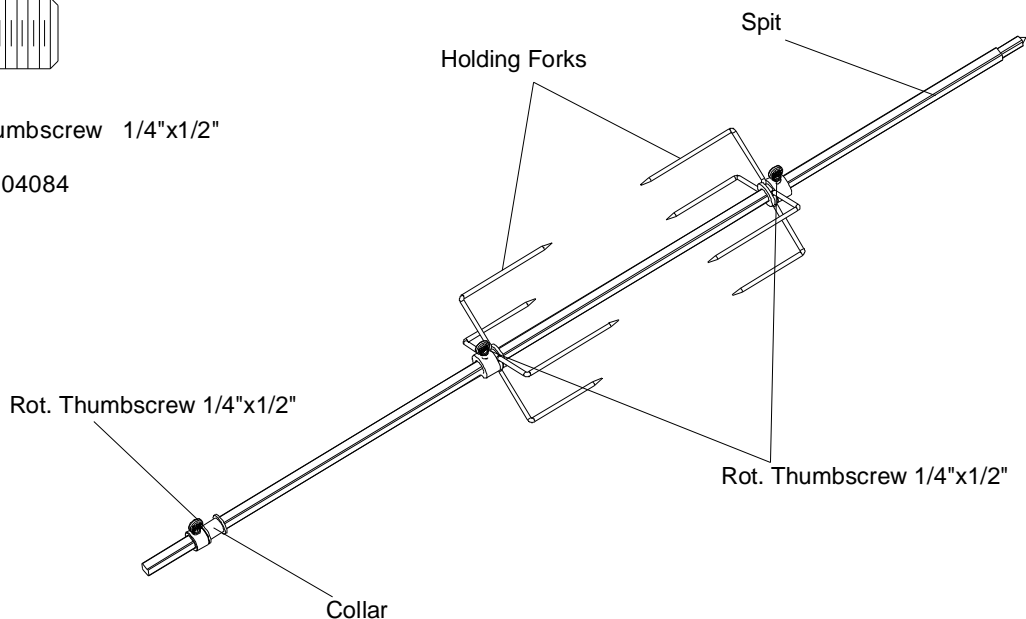
Rotisserie Nut #10-24
Qty. 2
Part # S362G10124



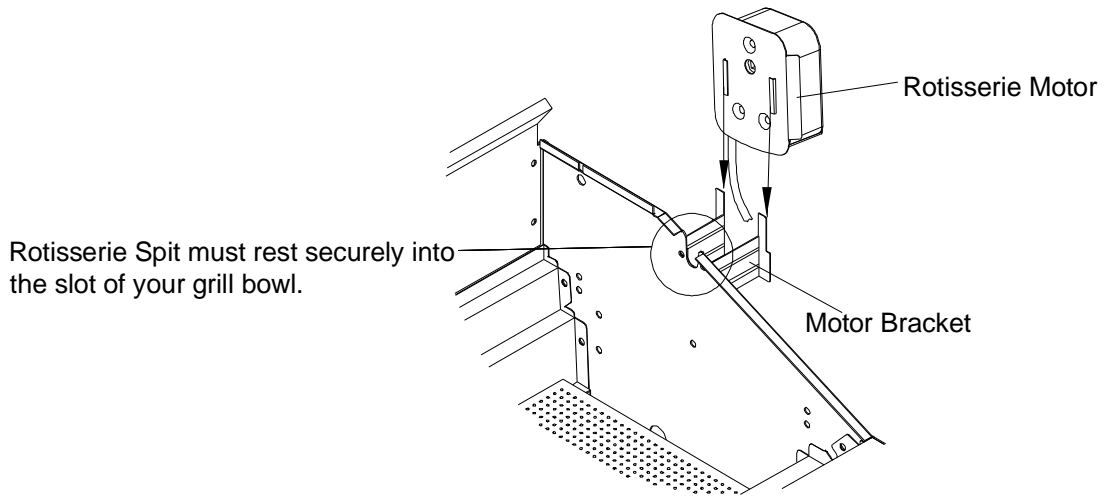
3. Slide the Spit through the piece of meat. Place the Holding Forks onto each end of the Spit. Adjust spacing between Holding Forks to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Collar onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill.



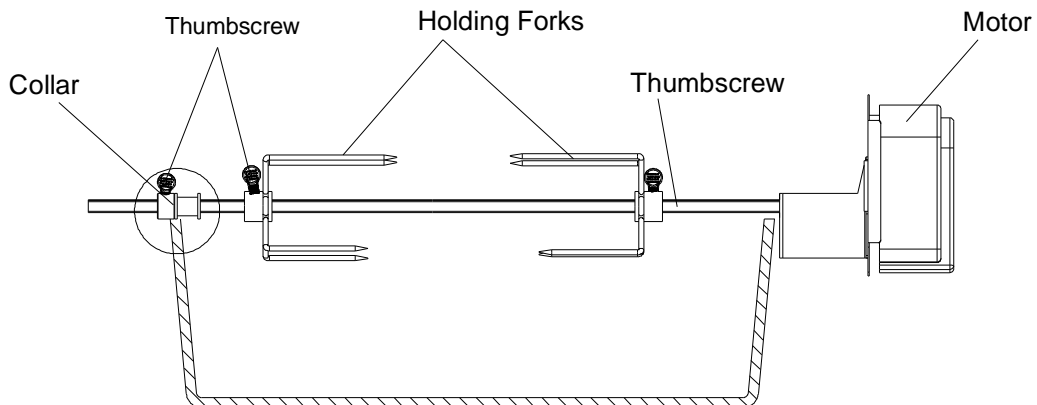
Rotisserie Thumbscrew 1/4"x1/2"
Qty. 3
Part # S196G04084



4. Install the AC (alternating current) Rotisserie Motor onto the Motor Bracket as shown below. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation insures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



5. Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the right side of your grill. Place the Collar into the slot opening on the left side of your grill bowl, then tighten the Collar Thumbscrew to the right of the Collar. The Collar will stabilize the Rotisserie during the cooking process and allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



The Collar must always be used with this Rotisserie

BEFORE rotisserie cooking you will need to remove the Cooking Grid(s) from your grill. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF and cool before cleaning.

Cleaning the Cooking Grids

- Before initial use, and periodically thereafter, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

Cleaning the Grease Tray

- To reduce the chance of fire, the Grease Tray should be visually inspected before each grill use. Remove any grease and wash Grease Tray with a mild soap and warm water solution.

Cleaning the Inside of the Grill Lid

- Grease can build up on the inside of the Grill lid over time. This grease can drip onto your deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

Routine Cleaning of The Grill Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape. Follow these steps:
 1. Turn all Burner Valves to the full OFF position.
 2. Turn the LP gas tank valve to the full OFF position.
 3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Use and Care Guide.
 4. Remove and clean the Flame Tamers, Cooking Grids, Cooking Rack and Grill Burners.
 5. Cover each Gas Valve Orifice with aluminum foil.
 6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
 7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
 8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
 9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
 10. Replace all cooking components.
 11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Stainless Steel Surfaces:


- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill.
- To help maintain the finish of stainless steel follow these cleaning procedures for the best results:
 1. After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.
 2. Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.
 3. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.




WARNING



Do not leave the grill unattended during burn off. Empty and clean the grease tray before doing burn-off.

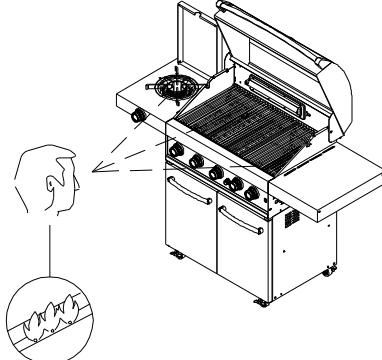


WARNING



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

- Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of air for combustion and ventilation.
- Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.
- Visually check burner flames occasionally to ensure proper flame pattern as shown below.



MAGNIFIED VIEW OF GRILL MAIN BURNER, INFRARED BURNER, ROTISSERIE BURNER AND SIDEBURNER FLAME THROUGH OPEN LID.

CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas tank.
4. Remove the Cooking Grids, Cooking Rack/Secondary, Flame Tamer and Grease Tray from your grill.
5. Remove the screws from the rear of each Main and Searing Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

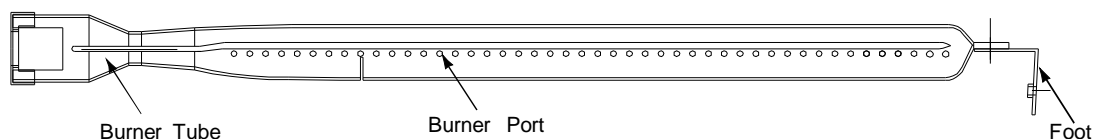


- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

Figure 1

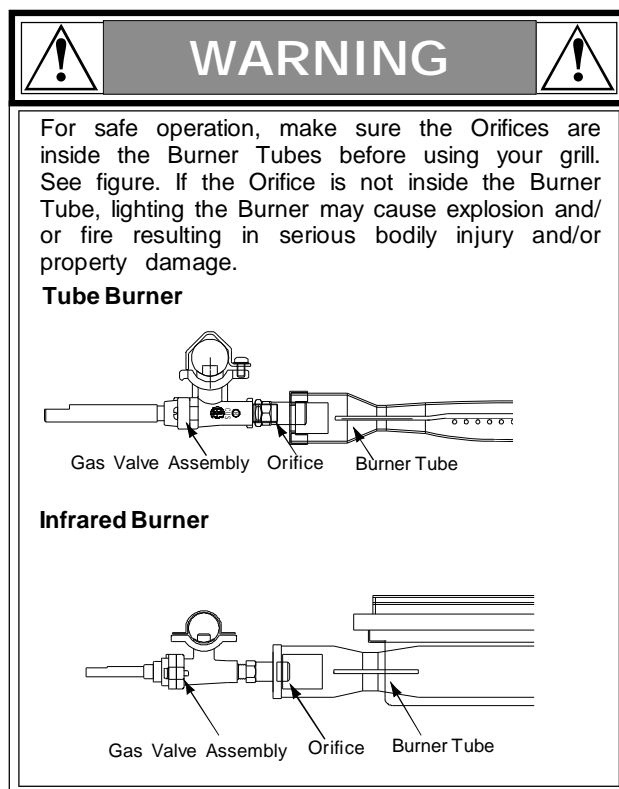
TO CLEAN BURNER TUBE, INSERT HOOK AS INDICATED BY THE ARROW

9



Regardless of which Burner cleaning procedure you use, we recommend that you also complete the following cleaning regimens to help prolong Burner life.

- After each use of the main grill or searing cooking zone it is necessary to burn off food particles and drippings which can clog Burner ports and reduce Burner performance. OPEN the grill Lid, ignite the burner(s) and operate grill on IGN/HIGH setting for 10 to 15 minutes.
- Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip. DO NOT use a stiff brush or sharp tool of any type on the searing burner.
- Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.



Cooking Instructions

Burn-Off

- Before cooking on your gas grill for the first time, you should "burn off" the grill to eliminate any odor or foreign matter. Ignite the grill all burners, close the lid, and operate grill on IGN/HIGH setting for 10 to 15 minutes. **CAUTION:** Operating your grill on the IGN/HIGH setting for longer than 15 minutes may damage certain parts of your grill. **Do not leave your grill unattended when in use.**

Preheating

CAUTION: Before preheating the grill, check the Grease Tray, Flame Tamer and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. As needed, you may clean them. Refer to "Cleaning Instructions" on page 20. **Failure to comply with these instructions could result in a grease fire.**

- To preheat the grill, close the lid and turn the main and searing Burner Control Knobs to IGN/HIGH position, and follow the recommended times below.
- ✓ For searing and high temperature cooking, preheat grill 10 to 15 minutes.
- ✓ For low temperature cooking, preheat grill 3 to 5 minutes.
- ✓ To slow cook, preheating is not necessary.

Control Knob Settings

- High setting :** The HIGH Control Knob setting should only be used to pre-heat your grill the first 10-15 minutes, for searing foods and for burning food residue off the grill.

CAUTION: Searing cooking times will be much shorter than traditional grilling so never operate this appliance unattended.

- Low settings :** Most recipes specify low settings, including all smoking and cooking lean cuts such as fish.

An Important Note About Cooking Temperatures

- The suggested heat settings and cooking times shown in the following pages are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, and no two backyards are alike, we offer these tips as general guidelines for your reference. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.
- ✓ The infrared cooking area is for quick searing. Once seared, reduce heat and continue cooking or move food to the primary cooking area to finish cooking.
- ✓ The middle and back primary cooking areas offer high heat for grilling.
- ✓ The Secondary Cooking Rack offers less intense heat for preparing breads and firm vegetables like potatoes and corn.
- ✓ The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

Direct Cooking using Main Burners or Infrared Burner

- The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for searing and grilling when you want an open-flame barbecued taste.

Indirect Cooking using Main Burners


- The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the main Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer main Burners. Either way, **indirect cooking must be done with the Lid down.**

Prepare Cooking Grids for Grilling

- Greasing the cooking surface will help keep foods from sticking during the cookout and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid before each cookout. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface.

To Reduce Flare-Ups

- The fats and juices dripping from grilled food can cause flare-ups which impart a favorably, distinctive taste and color to food. They should be accepted up to a point. To minimize flare-ups:
 - ✓ Trim excess fat from meats and poultry
 - ✓ Preheat the grill properly
 - ✓ Clean grill regularly to remove food and grease buildup
 - ✓ Reposition your food often to avoid flare-ups

	WARNING	
<ul style="list-style-type: none">✓ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.✓ Never cover and wrap the cooking grids, bottom of grill bowl or Grease Tray with charcoal, aluminum foil, sand or any substance that can absorb grease.✓ Before each use of your grill: Inspect the Grease Tray, Flame Tamer, Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Flame Tamer, Heat Shield and inside of the Grill Bowl frequently to eliminate grease/debris build-up and to prevent grease fires.✓ Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).✓ Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.✓ Never use your gas grill on a balcony, deck, patio above the ground floor of your home.✓ Your grill will get very hot. Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.		

Guide to Grilling using the Main Burners and Direct Cooking Method

Grilling Steak and Ribs

Turn the grill Burners on IGN/HIGH, close the Lid and preheat your grill 10 to 15 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to LOW and cook meat until done. Grilling times will vary according to meat thickness.

Grilling Hamburgers and Sausages

Turn the grill Burners on IGN/HIGH, close Lid and preheat your grill 10 to 15 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to LOW and cook the meat until done. Grilling times will vary according to meat thickness.

Grilling Poultry

Turn the grill Burners on IGN/HIGH, close Lid and preheat your grill 10 to 15 minutes. Then raise the Lid, and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to LOW and cook the meat until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on LOW heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

Grilling Pork

Turn Burners on IGN/HIGH and preheat your grill 10 to 15 minutes with the Lid closed. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to LOW and cook until done. Grilling times will vary according to meat thickness.

Whole Fish and Whole Fillets

Preheat your grill on IGN/HIGH for 10-15 minutes with the Lid down. Raise lid, and place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

Smaller Fish Fillets and Cubes

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

Vegetables and Fruit

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down**.

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids. Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **Grill Lid must remain up when cooking directly**.

Cut of Meat

T-bone steak
Sirloin steak
Beef spare ribs
Porterhouse steak
New York strip steak

Approximate Cooking Times

Rare: 4-8 minutes
Medium: 10-14 minutes
Well done: 15-20 minutes

Hamburgers
Sausages

Rare: 4-6 minutes
Medium: 8-10 minutes
Well done: 10-15 minutes

Chicken breast
(cook with bone down)
Chicken wings
Drumsticks

Direct method:
approximately 15 minutes
Indirect method:
up to 30 minutes

Whole bird
(cook with breast up)

Indirect method:
approximately 1 hour

Chops
Loins
Cutlets

Medium: 10-14 minutes
Well done: 15-20 minutes

Whole fish
Whole fish fillets

10 - 12 minutes per pound or
until fish is opaque

Fish fillets
Boneless cubes

4 - 5 minutes each side
or until fish is opaque

For very firm vegetables-particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times using the **indirect method** with the lid down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the temperature gauge and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter because of the direct heat source. Timing will be comparable to normal pan frying or grilling.

Guide to Searing using the Infrared Cooking Zone

Important notes about using the Infrared Burner

Whether you are a seasoned chef or a newcomer to gas grilling, Searing cooking is quite different than grilling over a traditional burner. Although the primary grill burners will also sear meat, the Infrared Burner produces a more intense and concentrated heat that sears the meat more quickly. This quick searing produces a crisp and flavorful outer crust and locks in the meat's natural flavor and juices.

Follow the cooking guidelines provided. Then take some time to experiment with your Infrared cooking zone. Also, read the Cooking Instructions on page A-1 so you understand the importance of pre-heating, cooking temperatures and safety warnings.

- Searing cooking times will be much shorter than traditional grilling so do not leave the grill unattended.

Searing Steak and Ribs

Turn the Infrared Burner on IGN/HIGH and preheat for 10 to 15 minutes with the Lid open. Then place the meat on the Cooking Grid and sear each side for approximately 2 minutes. Reduce the Infrared Burner to LOW or move meat to the primary grilling area and finish cooking. Grilling times will vary according to meat thickness.

Searing Hamburgers and Sausages

Turn the Infrared Burner on IGN/HIGH and preheat for 10 to 15 minutes with the Lid open. Then place the meat on the Cooking Grid and sear each side for approximately 2 minutes. Reduce the Infrared Burner to LOW or move food to the primary grilling area and finish cooking. Grilling times will vary according to meat thickness.

Hamburgers and sausages are fatty so you should expect some flare-ups when cooking these foods. To minimize flare-ups follow the instructions on page A-1. You may also consider grilling these and other fatty foods using the primary grill area and the indirect cooking method.

- Once lit, leave the Infrared Burner on High and sear both sides of meat using the guidelines below.
- Once seared, adjust the Infrared Burner to Low and continue cooking until desired doneness. You can also move the seared meat to the primary grilling area to finish cooking. This method allows you to sear and prepare larger amounts of meat.
- NEVER attempt to douse a flare-up with water which can damage the Burner. To control flare-ups:
 - Trim excess fat from meats and poultry.
 - Preheat the Burner properly.
 - Clean the Burner regularly to remove food and grease build-up. See Burner Tube cleaning instructions in this manual.
 - Reposition your food often and consider moving the seared meat to the primary grilling area to finish cooking.

Cut of Meat

T-bone steak
 Sirloin steak
 Beef spare ribs
 Porterhouse steak
 New York strip steak

Approximate Total Cooking Time

Rare: 4 minutes
Medium: 6-7 minutes
Well done: 8-10 minutes

Hamburgers
 Sausages

Rare: 4 minutes
Medium: 5 minutes
Well done: 6-7 minutes

WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

Safe Minimum Internal Temperatures	
Fish	145°F/63°C
Pork	160°F/71°C
Egg Dishes	160°F/71°C
Steaks and Roasts of Beef, Veal or Lamb	145°F/63°C
Ground Beef, Veal or Lamb	160°F/71°C
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F/74°C
Ground or Pieces Poultry (Chicken Breast, etc.)	165°F/74°C

* United States Department of Agriculture

Guide to Roasting and Baking Using the Main Burners

An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as general guidelines, but suggest you watch the temperature gauge and adjust the heat accordingly.

Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. You can also use the supplied Cooking Grid with an aluminum drip pan underneath allowing you to collect juices for making gravies. Remember, indirect cooking requires the Lid of your grill to be down.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on IGN/HIGH and close Lid for approximately 10-15 minutes.

Food preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

Tips for roasting

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare	18 minutes per pound
	Medium	23 minutes per pound
	Well done	27 minutes per pound
Lamb	Medium	18 minutes per pound
	Well done	23 minutes per pound
Veal		27 minutes per pound
Pork		30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

BAKING TECHNIQUES

From casseroles and cornbread to delicious desserts like fondue fruit skewers or crumble cake, baking on the grill is as easy as baking in the kitchen.

Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 10-15 minutes, then lower heat to achieve the baking temperature desired. Baking uses the **indirect cooking** method. Therefore, your cooking pan should be placed on the left or right side of your grill with the burner lit on the opposite side.

Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

Guide to Rotisserie Cooking

Slow Cooking with a Rotisserie

Rotisserie cooking produces foods that are moist, flavorful and attractive. The rotisserie system is most commonly used for cooking meat or poultry and is designed to cook food slowly. You can place a cooking pan beneath the food to collect juices for basting and gravy. To flavor the contents of the cooking pan you may add herbs, onions, or other spices of your choice.

The cooking times on a rotisserie will be approximately the same as for oven cooking.

Balancing the Food

In rotisserie cooking, balancing the food is of utmost importance. The rotisserie must turn evenly or the stopping and starting action will cause the food to cook unevenly and possibly burn the heavier side.

The easiest foods to balance are those of uniform shape and texture. To test if the food is balanced correctly when secured, place the ends of the rotisserie spit loosely in the palms of your hands. If there is no tendency to roll, give the spit a quarter turn. If it is still stable, give it a final quarter turn. It should rest without turning in each of these positions. It can then be attached to your grill.

Food Preparation

When preparing poultry, truss the birds tightly so that wings and drumsticks are close to the body of the bird. The cavity of the bird may be stuffed prior to this. Pull the neck skin down and, using a small skewer, fix it to the back of the bird. Push the rotisserie spit through lengthwise, catching the bird in the fork of the wishbone. Center the bird and tighten with the holding forks. Test the balance as described before.

A rolled piece of meat requires the rotisserie skewer to be inserted through the center of the length of meat, then secured and balanced.

For meats that contain bones, it is best to secure the rotisserie skewer diagonally through the meaty sections. If protruding bones or wings brown too quickly, cover with pieces of foil.

Guide to Smoking

Preparing to Smoke

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturer's instructions for preparing smoking chips prior to use.

Note: It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavor. Please read product labels carefully and if in doubt, ask your retailer for details.

Using A Smoker Box

There are many optional smoker boxes available for purchase. Follow these guidelines and always refer to the label of your smoking chips for specific directions.

Raise your Grill Lid and light the grill. Lower the Grill Lid allowing your grill to reach the desired cooking temperature for the food you are grilling. Fill your smoker box with your prepared smoking chips. Dried herbs and spices may also be added to produce different flavors. Wear a flame retardant BBQ Mitt and place your smoker box on a Cooking Grid or Flame Tamer directly above a lit grill Burner. The heated smoking chips will flavor your foods.

Tips for Smoking

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

Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade.

- **Tuna steaks**, marinated in Asian flavors of sesame oil, soy sauce and sherry.
- **Pork filets**, rubbed with ginger, orange rind and brushed with maple syrup.
- **Mussels**, brushed with lemon rind and chili oil.
- **Lamb cutlets**, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- **Chicken**, boneless chicken pieces—especially sliced breasts.
- **Fish**, sliced filets of firm fish, assorted seafood such as prawns, scallops and calamari.
- **Pork**, sliced filets, diced or minced pork, sliced leg steak, sliced chops.
- **Beef**, sliced fillet, rib-eye, round, rump, sirloin.
- **Lamb**, sliced fillet, round, loin.

Guide to Using the Cooking Rack

Vegetables are generally easy to cook on the grill. The Cooking Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Precook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

The Cooking Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

A small whole fish wrapped in foil also cooks well on the Cooking Rack. Parcels of seafood such as scallops, prawns and sliced fish filets prepared in a sauce and portioned into small foil wraps cook well this way, too.

Question:

Can I convert my grill from one fuel type to another in other words from LPG to NG?

Answer:

Yes, however any attempt to convert the grill from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a NG Conversion Kit purchased from Grand Hall at 1-800-761-5456

Question:

Are the serial and model numbers of my grill listed somewhere for reference?

Answer:

The serial and model numbers are listed on a silver CSA label placed on the grill. Depending on the grill model the silver CSA label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the grill cabinet.

Question:

My grill will not light properly. Why?

Answer:

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

Question:

If my ignitor or battery is not working how can I light my grill manually? And - Why would I need the lighting stick that hangs from the side of my grill?

Answer:

If your ignition fails to work or your battery needs replacing, you can manually light your grill by paper match. Insert a paper match into the Lighting Stick and follow the Manual Grill Lighting Instructions. Next, light the match and place the Lighting Stick through a Cooking Grid or Lighting Tube (if the unit is equipped with one). Turn the correlated Control Knob to the HIGH setting to release gas. The Burner should light immediately.



Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.

Question:

Sometimes I hear a humming sound coming from my regulator. What causes this? And - My grill has a low flame and sometimes will not light. Why?

Answer:

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve.
- Disconnect regulator from LP Gas tank.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank.
- Open grill Lid.
- Turn the tank valve slowly ? of one turn.
- Light main Burner farthest from fuel source.
- Turn the tank valve slowly one more ? of one turn for ? of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than ? of one turn on LPG models.

Question:

Where do I use my grill for safer operation and better performance?

Answer:

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- In **windy conditions**, always position the front of grill to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to yourself and grill.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** obstruct the flow of ventilation air around your gas grill housing.
- Never** use your gas grill on a balcony, deck, or patio above the ground floor of your home.

Question:

The Regulator and Hose supplied with my gas grill does not fit the older LP Gas tank I use for years. Why not?

Answer:

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new grill, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an OPD? Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

Question:

What causes grill parts to rust and what effect does it have on my grill?

Answer:

Rusting is a natural oxidation process and will not affect the short term performance of your grill.

To slow the rusting process on Cooking Grids, we recommend greasing the grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your Cooking Grids are Porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel follow these cleaning procedures for the best results:

After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.

Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

You may also review FAQ , Troubleshooting and Care & Maintenance Tips online at www.grandhall.com.

Grand Hall Limited Warranty

Grand Hall will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

Main burner - 10 Year Limited Warranty(No rust through or burn through)
Cooking Grids - 5 Year Limited Warranty(No rust through or burn through)
Valves and Plastic Components - 2 Year Limited Warranty
Electronic Components - 1 Year Limited Warranty
Pot Support - 5 Year Limited Warranty(No rust through or burn through)
All other stainless steel parts - 3 Year Limited Warranty
All remaining parts - 2 Year Limited Warranty

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at www.grandhall.com. Save your receipt in case it is required as proof of purchase.

This Limited Warranty is limited to replacement of parts at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from Grand Hall.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:

Call 1-800-761-5456

Monday-Friday 8AM-4:30PM CST

Warranty Restrictions:

- This Warranty is non-transferable and is void if product is used for commercial or rental purposes.
- This Warranty applies only when the product is used in the United States or Canada.
- This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

Grand Hall Enterprise Co., Ltd.

9th Fl., No. 298, Rueiguang Rd., Neihu,

Taipei, Taiwan (114)