



DELUXE PROPANE GAS GRILL USER MANUAL

MODEL NO.: SRGG42004 / TV NO.: 108461



Consumer: Retain this manual for future reference.

Installer: Leave this manual with consumer.

FOR OUTDOOR USE ONLY



PLEASE CONTACT 1-866-814-0585 FOR ASSISTANCE

DO NOT RETURN TO PLACE OF PURCHASE

OFFICE HOURS 9AM TO 5PM EST

SAFETY INSTRUCTIONS



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.

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

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

WARNING

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

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely upset combustion airflow or trap excessive heat in the control area.

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

GAS INSTALLATION CODES

The installation must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSIZ223.1/NFPA 54, natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, as applicable.

LP Gas Cylinder must be fitted with Overfill Protection Device (OPD).

**WARNING:**

- a) **DO NOT** store a spare LP-gas cylinder under or near this appliance.
- b) **NEVER** fill the cylinder beyond 80% full.
- c) If the information in "a" and "b" is not followed exactly, a fire causing death or serious injury may occur.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS



WARNING: Always keep your face and body as far away from the burner as possible when lighting.



WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator onto the cylinder. Check the hose and regulator connections with a soap and water solution before operating the grill.

Keep a spray bottle of soap water near the gas supply valve and check the connections before each use. See leak testing section.

**Do not attempt to light the grill if odor of gas is present.
Call for customer service 1-866-814-0585**

SAFETY INSTRUCTIONS

TESTED IN ACCORDANCE WITH ANSI Z21.58-2007 / CSA 1.6-2007 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, you must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CSA-B149.1, Natural Gas and propane Installation Code. Electrical Code, ANSI/NFPA 70.

CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some byproducts, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID

PERSONAL INJURY

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

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

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

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

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF THE CART.

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

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

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

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

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

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

SAFETY INSTRUCTIONS

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

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

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

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

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups. Do not operate the grill under overhead combustible construction.

Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **THIS UNIT IS FOR OUTDOOR USE ONLY.**

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of the reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris.

Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required (see below). Always adhere to the specified clearance.

NEVER USE A DENTED OR RUSTY PROPANE CYLINDER.

PLACEMENT OF THE GRILL

CLEARANCE

To Non-Combustible Construction

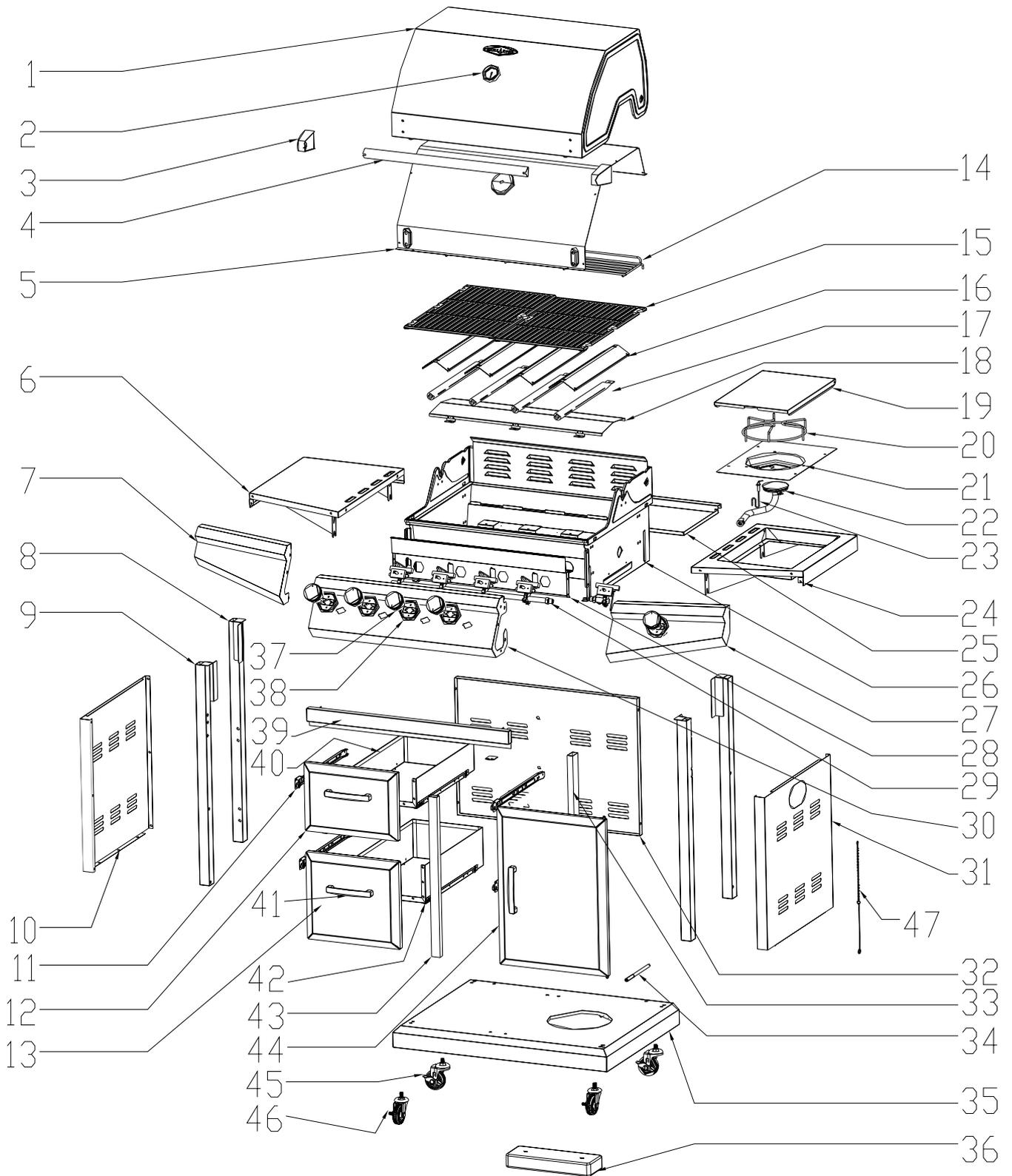
MINIMUM CLEARANCE:

2' clearance from both sides of combustible material, and 3' clearance from the back.

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position.

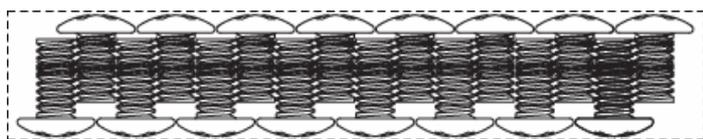
EXPLODED VIEW



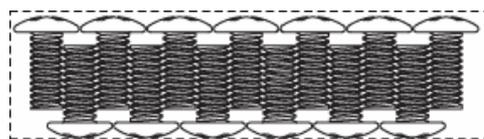
PART LIST

1. Lid, 1 pc
2. Thermometer, 1 pc
3. Lid handle end cap, 2 pcs
4. Lid handle, 1 pc
5. Heat isolation lid, 1pc
6. Left side panel, 1 pc
7. Left side front panel, 1 pc
8. Rear legs, 2 pcs
9. Front legs, 2 pcs
10. Cart left panel, 1pc
11. Drawer sliding track, 4 pcs
12. Top drawer front panel, 1pc
13. Lower drawer front panel, 1 pc
14. Warming rack, 1 pc
15. Main burner cooking grate, 2 pcs
16. Flame tamer, 4 pcs
17. Tube burner, 4 pcs
18. Grill body heat isolation panel, 1 pc
19. Right side burner lid, 1 pc
20. Right side burner frame, 1 pc
21. Right side burner fire bowl, 1 pc
22. Right side burner, 1 pc
23. Electrode, 2 pcs
24. Right side shelf, 1 pc
25. Grease tray, 1 pc
26. Grill body, 1 pc
27. Right side burner control panel, 1 pc
28. Main burner front heat isolation panel, 1 pc
29. Valve assembly, 1 pc
30. Main burner control panel, 1pc
31. Cart right panel, 1 pc
32. Cart rear panel, 1 pc
33. Drawer rear fixing bar, 1 pc
34. Cylinder locking bolt, 1 pc
35. Cart bottom panel, 1 pc
36. Weight base, 1 pc
37. Control knob, 5 pc
38. Control knob bezel, 5pc
39. Cart horizontal bar, 1 pc
40. Top drawer body, 1 pc
41. Handle, 3 pcs
42. Lower drawer body, 1 pc
43. Drawer front fixing bar, 1 pc
44. Cart door, 1 pc
45. Locking caster, 2 pc
46. Non-locking caster, 2pc
47. Match lighter, 1pc

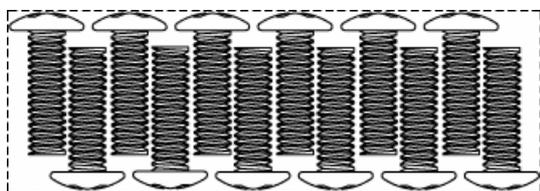
HARDWARE LIST



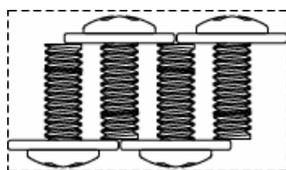
M6x12 bolt (16pcs)



M5x12 bolt (13pcs)



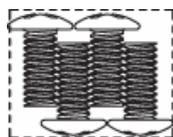
M6x20 bolt (12pcs)



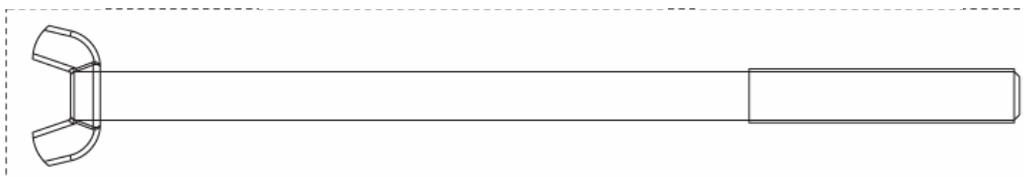
M6x16 bolt with washer (4pcs)



ST5x8 bolt (10pcs)



M4x12 bolt (4pcs)

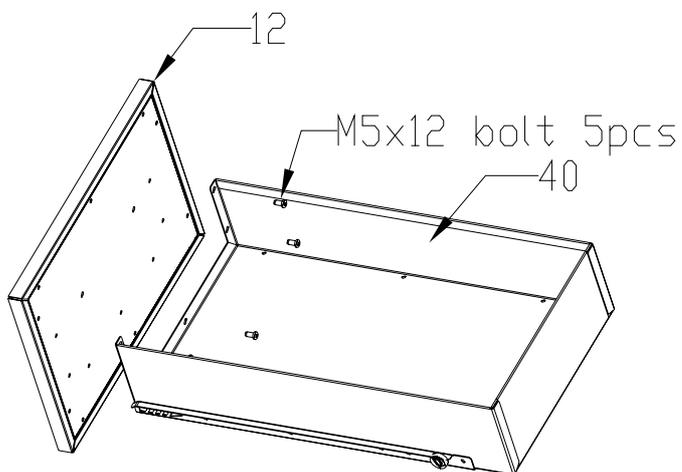


Cylinder locking bolt (1pc)

ASSEMBLY INSTRUCTIONS

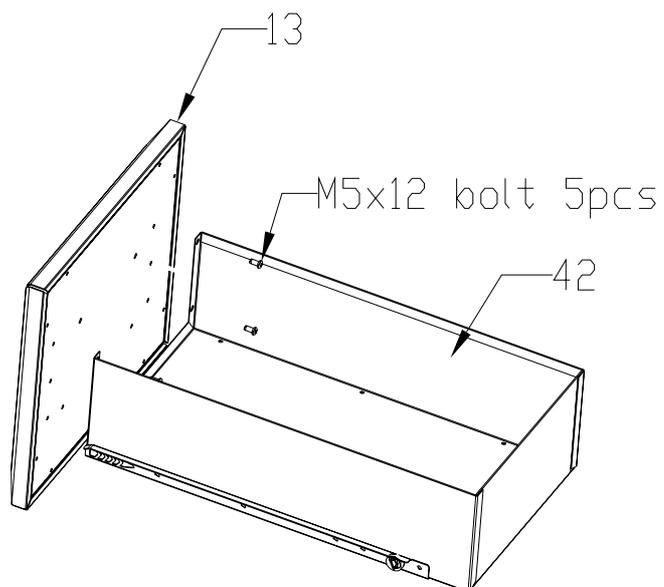
STEP 1

Fix (12) top drawer front panel onto (40) top drawer body with 5pcs M5 x 12 bolts.



STEP 2

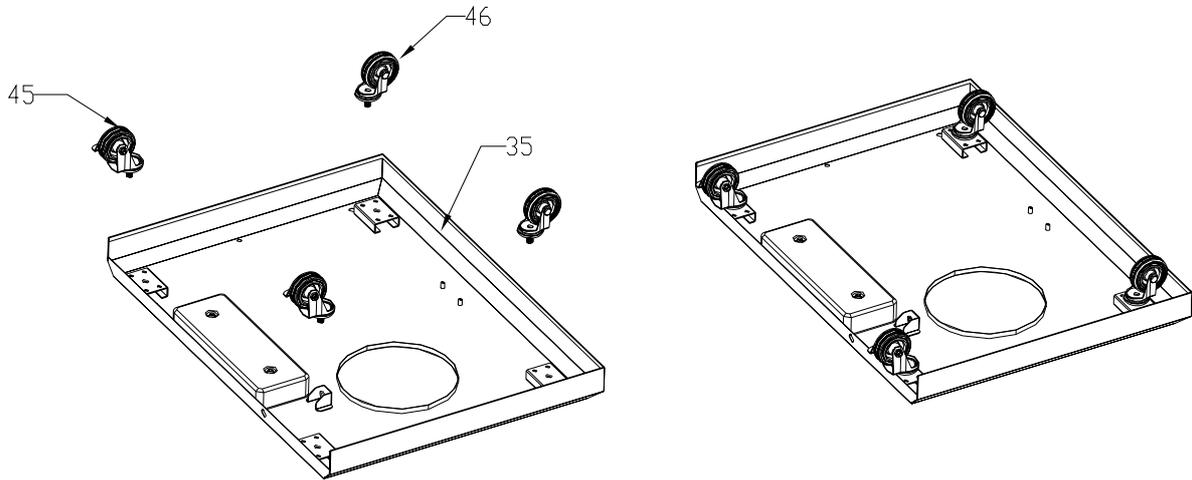
Fix (13) lower drawer front panel onto (42) lower drawer body with 5pcs M5 x 12 bolts.



ASSEMBLY INSTRUCTIONS

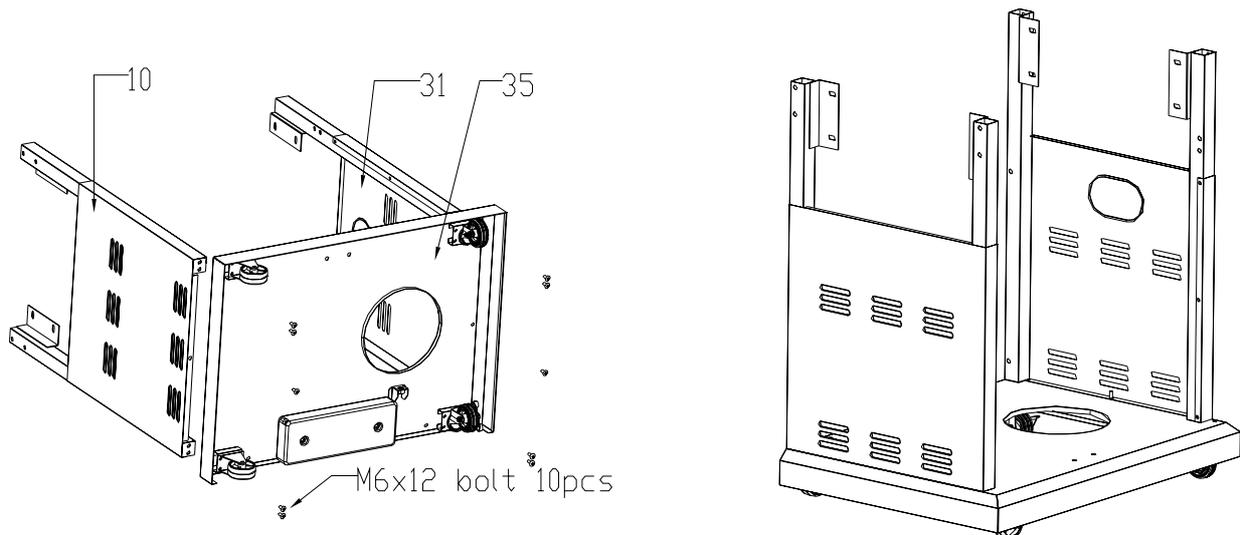
STEP 3

Turn over (35) cart bottom panel, screw 1 pc (45) locking caster and 1pc (47) non-locking caster to the right side of (35) cart bottom panel, and fix 2pcs (46) wheels on the left side with 8pcs M6 x 12 bolts.



STEP 4

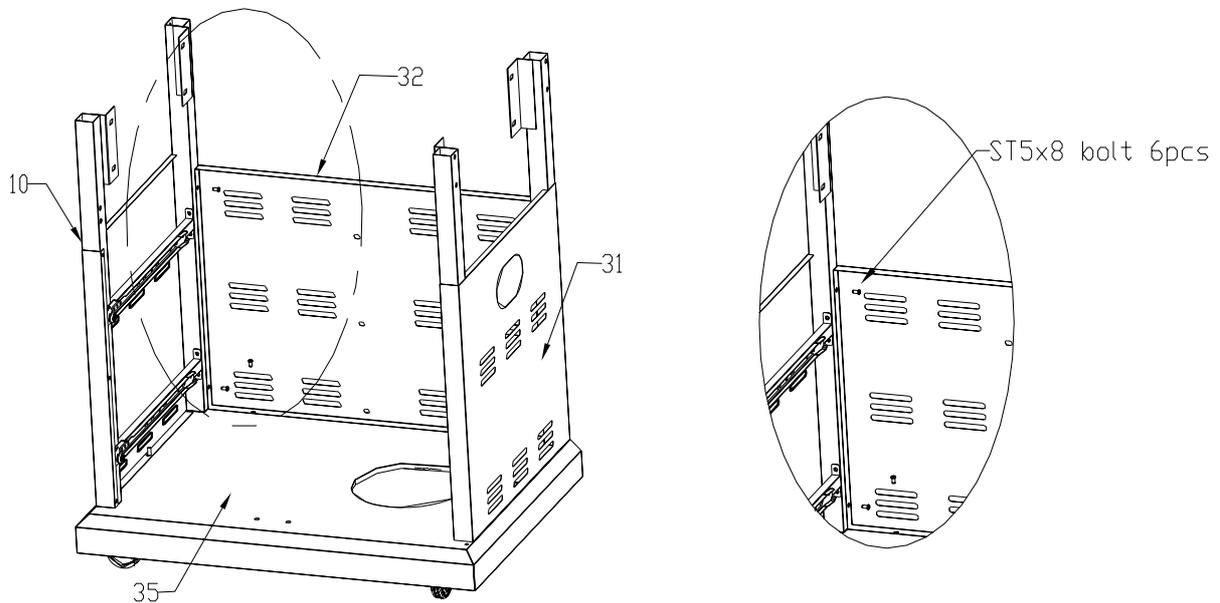
Place (35) cart bottom panel sideways, fix (10 & 31) cart left & right panels onto cart bottom panel with 10pcs M6 x 12 bolts.



ASSEMBLY INSTRUCTIONS

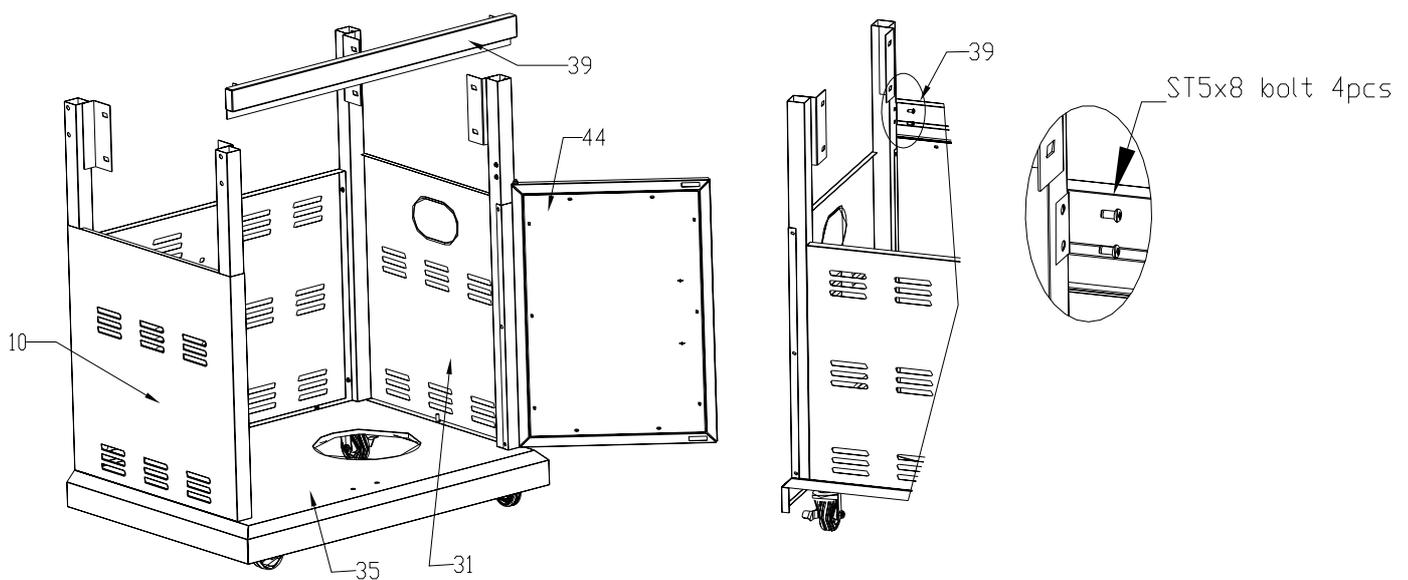
STEP 5

Fix (32) cart rear panel to (10 & 31) cart left & right panels, (35) cart bottom panel with 6pcs ST5 x 8 bolts.



STEP 6

Place the hinges of (44) cart door into the holes on (35) cart bottom panel and (39) cart horizontal bar, fix (39) cart horizontal bar to the front legs of (10 & 31) cart left & right panels with 4pcs ST5 x 8 bolts.

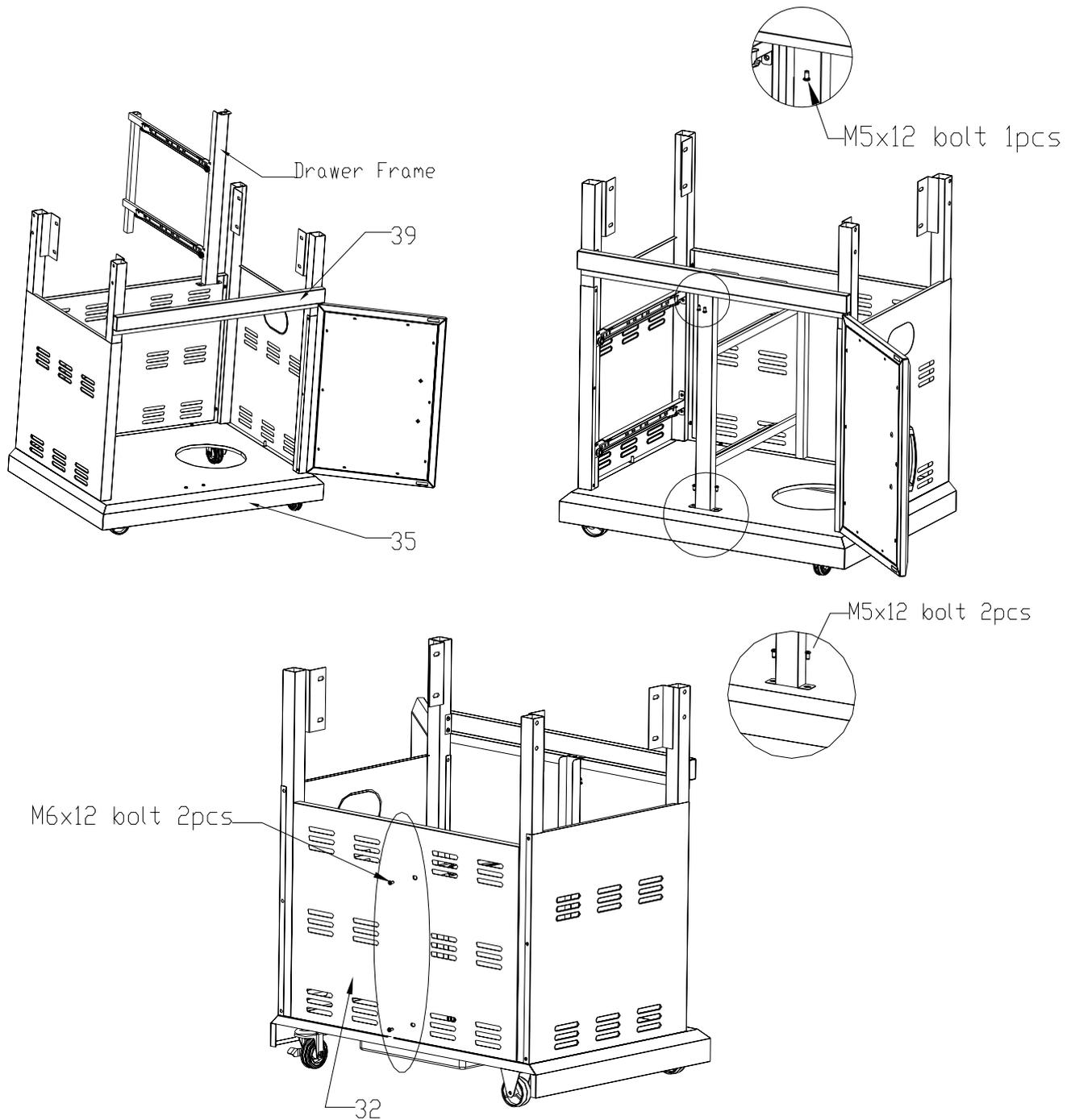


ASSEMBLY INSTRUCTIONS

STEP 7

Place the drawer frame inside the cart, fix it onto (35) cart bottom panel and (39) cart horizontal bar with 3pcs M5 x 12 bolts, then onto (32) cart rear panel with 2pcs M6 x 12 bolts.

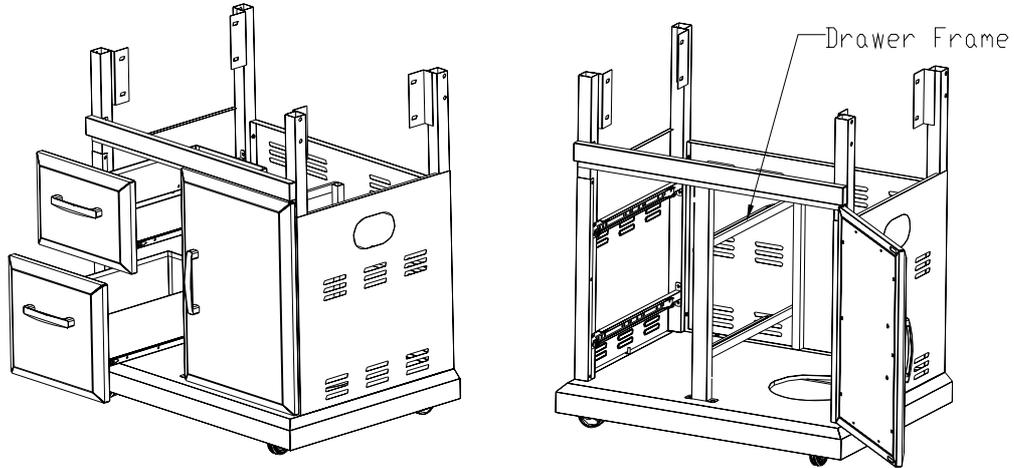
NOTE: KEEP all bolts half loosen during the assembly of this step until the grill body assembly is placed into the position correctly.



ASSEMBLY INSTRUCTIONS

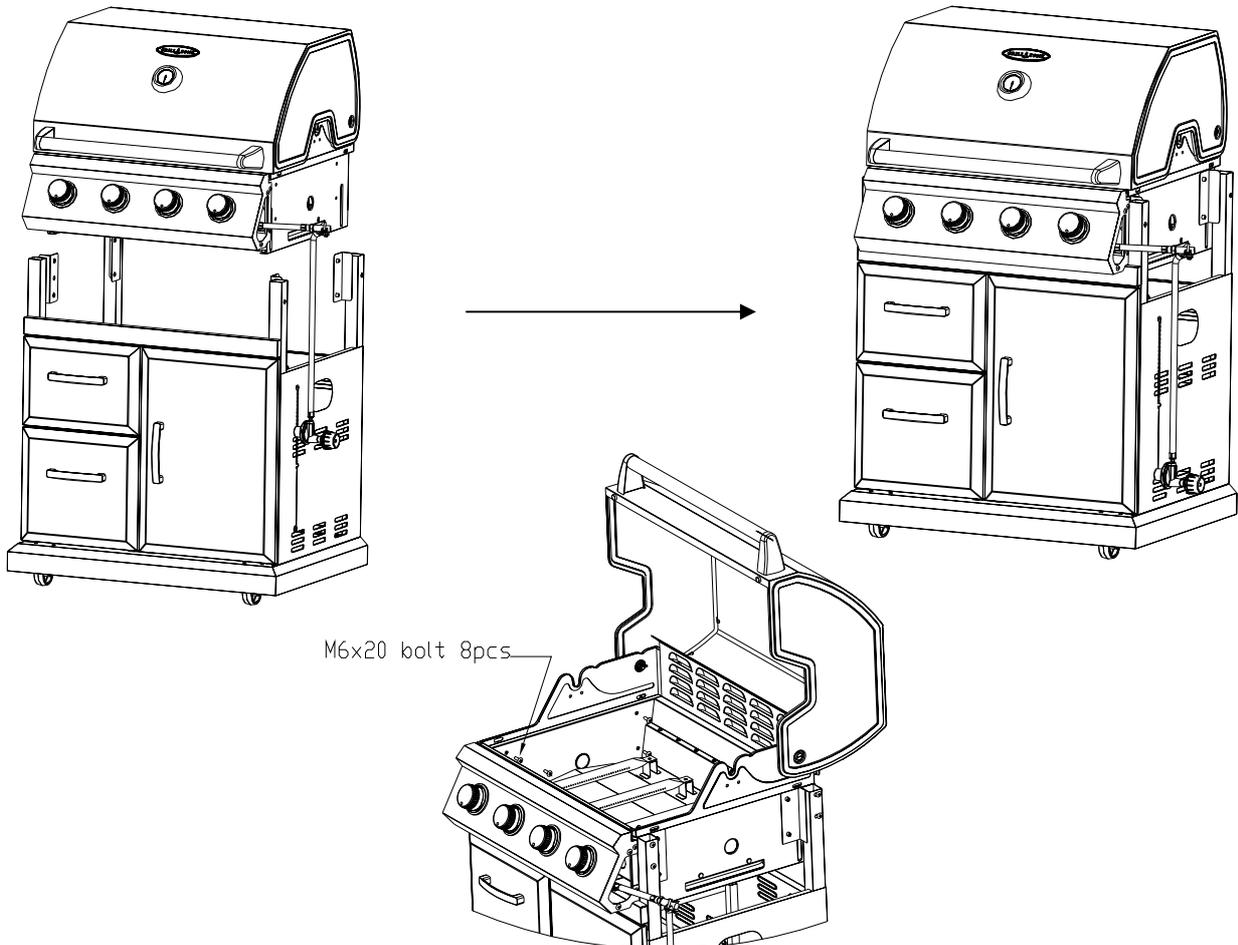
STEP 8

Place the top & lower drawers into the cart, and adjust the drawer frame to fix these two drawers well.



STEP 9

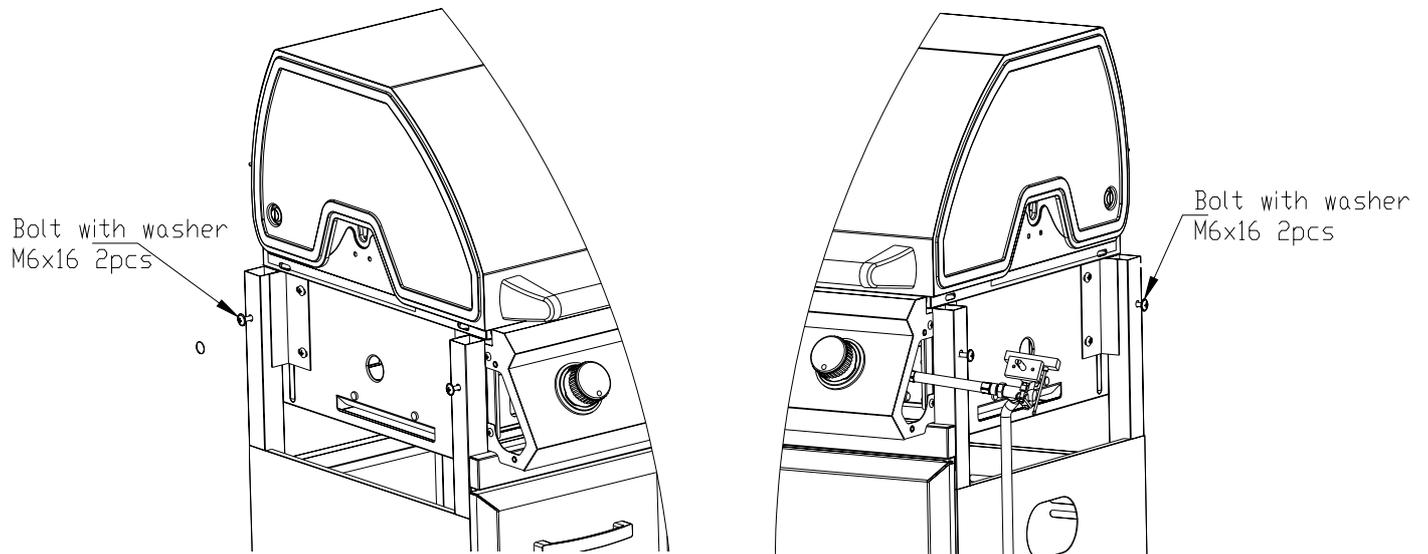
Place grill body assembly flatly onto the cart assembly. Open the lid, line up and fix the grill body and cart assembly with 8pcs M6 x 20 bolts from inside of the fire bowl.



ASSEMBLY INSTRUCTIONS

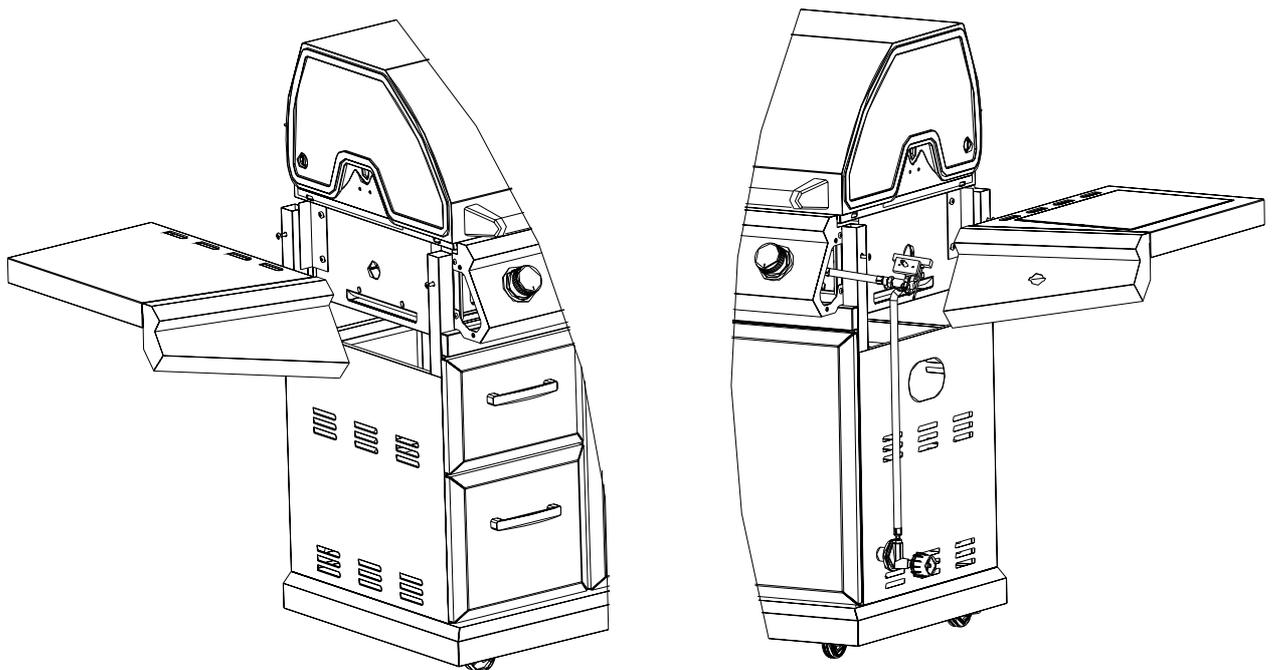
STEP 10

Screw 4pcs M6 x 16 bolts with washer onto four legs, keep the bolts half loosen.



STEP 11

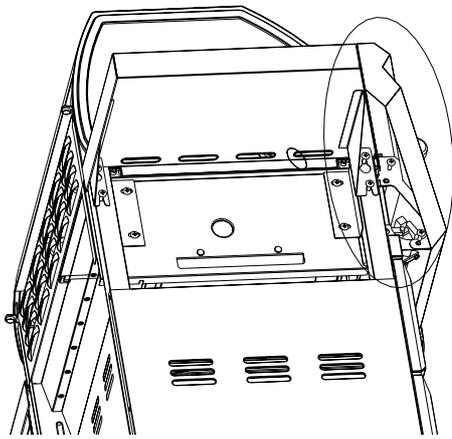
Place the left & right side shelf assembly to two sides of the cart assembly, then tighten the 4pcs M6 x 16 bolts with washer.



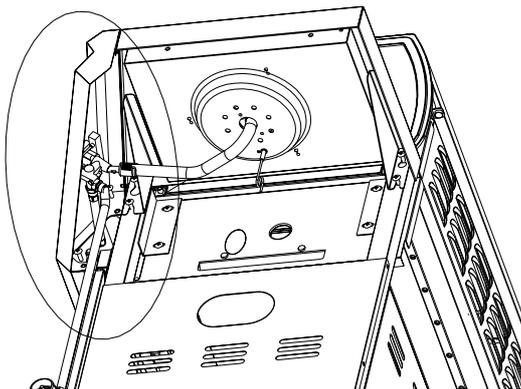
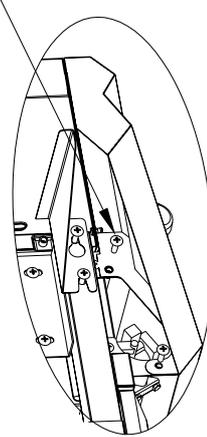
ASSEMBLY INSTRUCTIONS

STEP 12

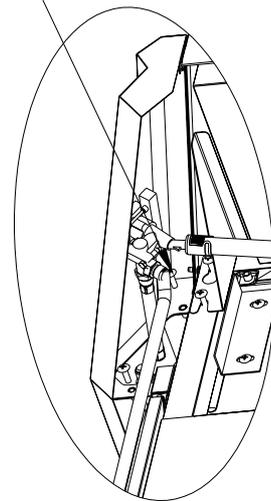
Fix the left & right side shelf assembly to main burner control panel with 4pcs M6 x 12 bolts.



M6x12 bolt 2pcs



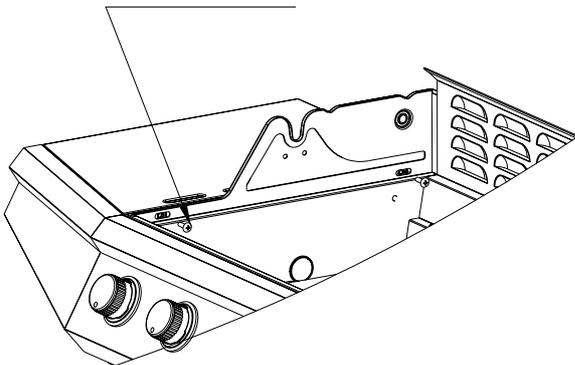
M6x12 bolt 2pcs



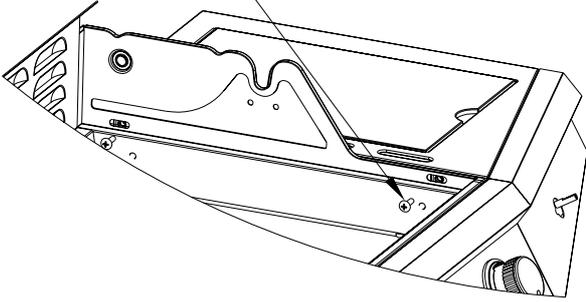
STEP 13

Fix the left & right side shelf assembly to grill body with 4pcs M6 x 20 bolts.

Bolt M6x20 2pcs



Bolt M6x20 2pcs



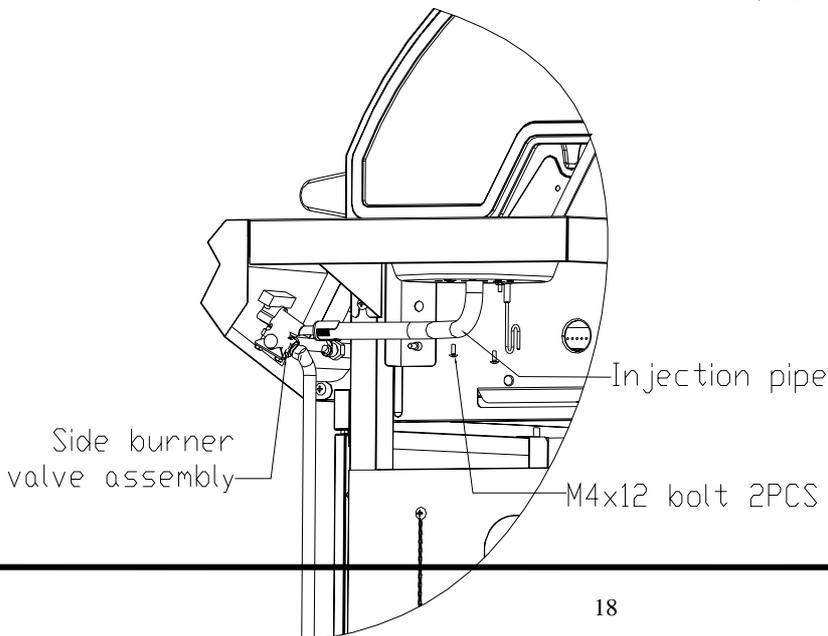
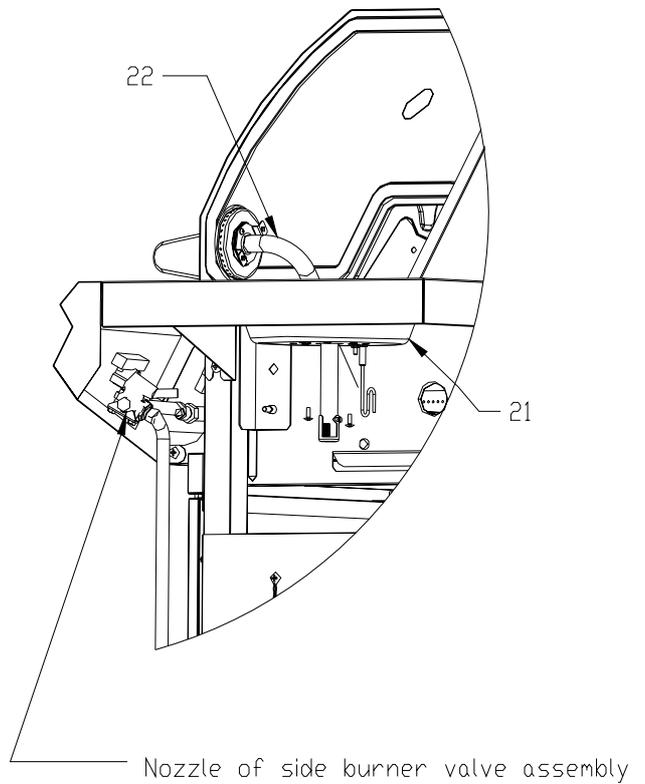
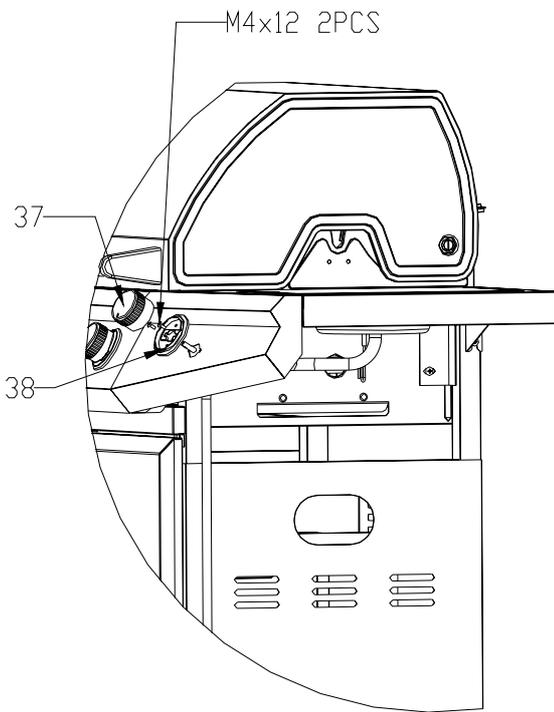
ASSEMBLY INSTRUCTIONS

STEP 14

a) Insert side burner valve assembly into the hole on (27) right side burner control panel, fix (38) control knob bezel onto side burner valve assembly with 2pcs M4 x 12 bolts, then install (37) control knob onto the shaft of side burner valve assembly.

b) Insert (22) right side burner onto (21) right side burner fire bowl, insert the nozzle of side burner valve assembly into the injection pipe of (22) right side burner, then fix the right side burner onto right side burner fire bowl with 2pcs M4 x 12 bolts.

burner onto right side burner fire bowl with 2pcs M4 x 12 bolts.

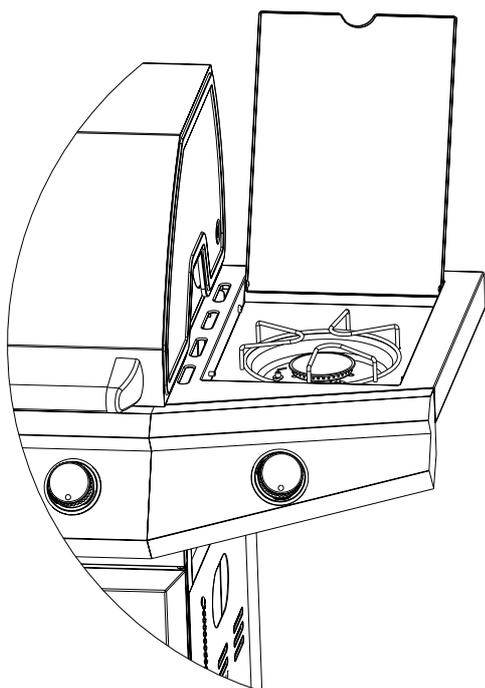
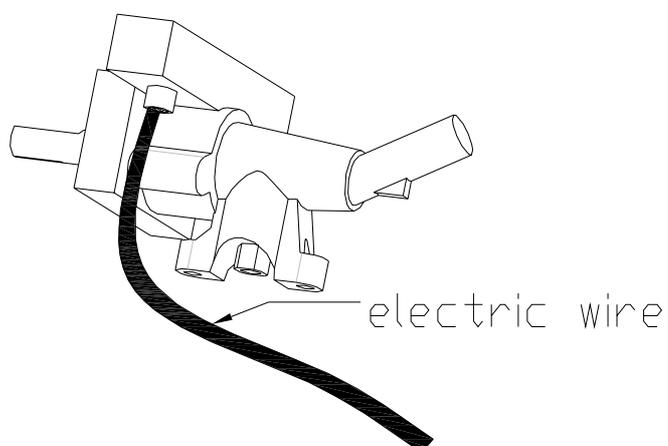
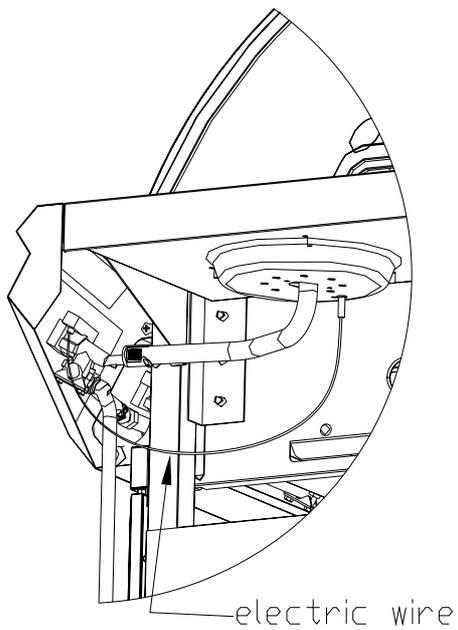


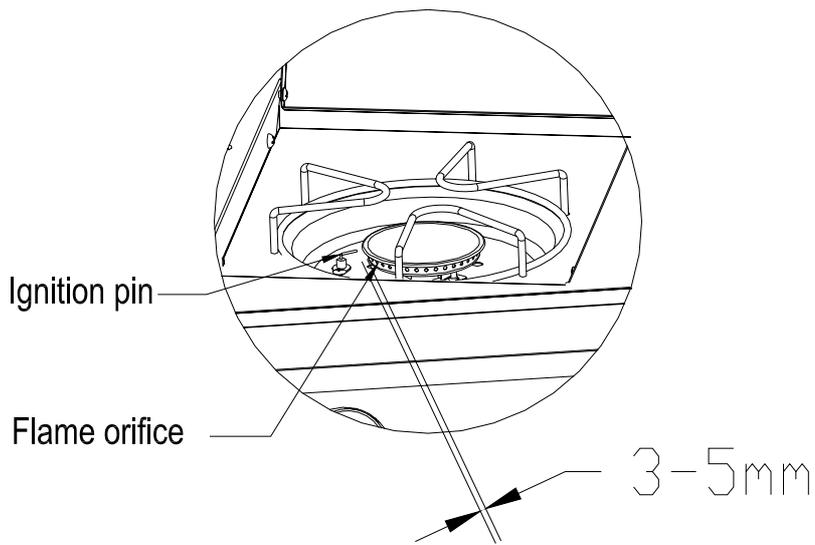
ASSEMBLY INSTRUCTIONS

STEP 15

Insert the electric wire into the connector of right side burner valve assembly.

NOTE: Adjust the distance between the Ignition Pin and Flame Orifice to be 3~5mm in case of ignition failure.

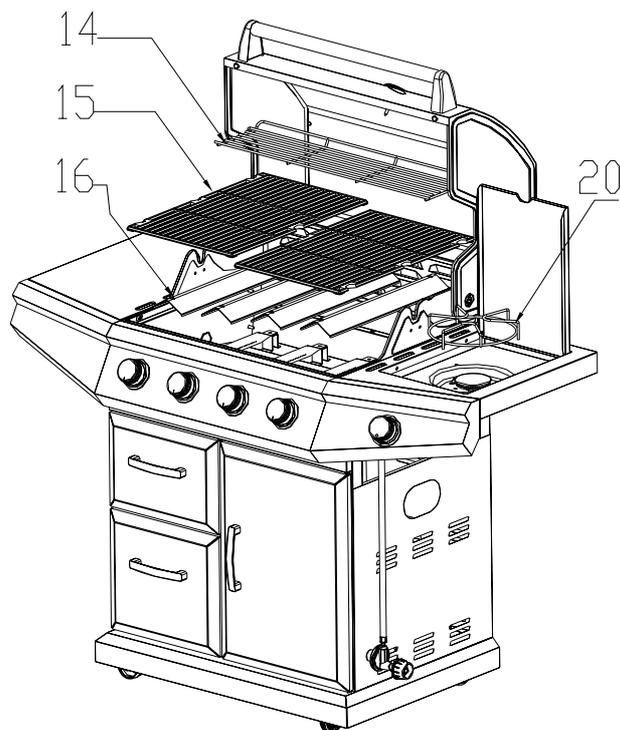




ASSEMBLY INSTRUCTIONS

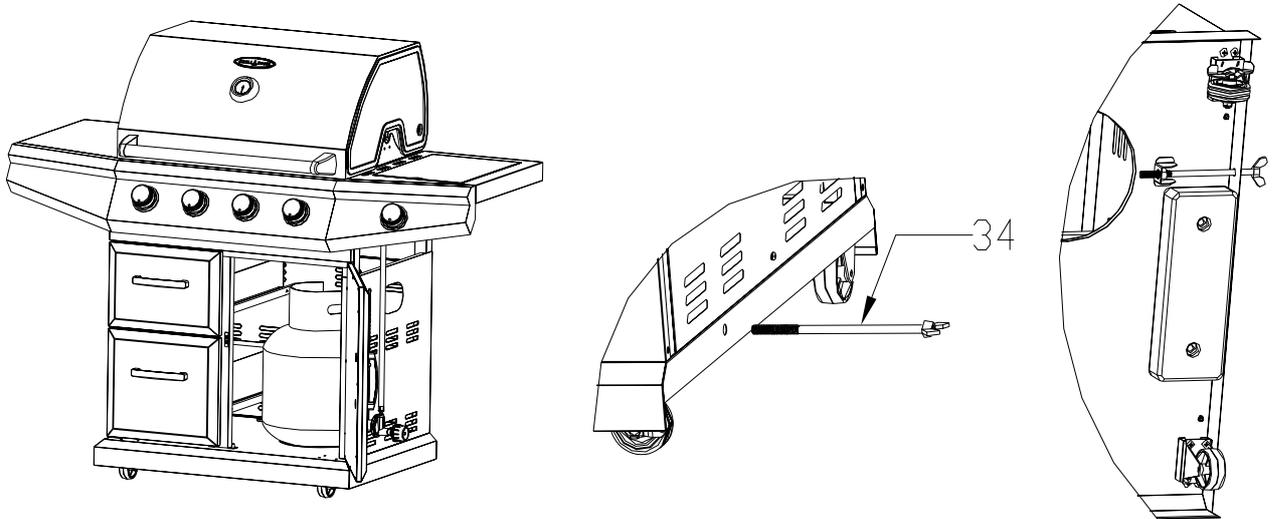
STEP 16

Open the lid, place (16) flame tamer, (15) cooking grate and (14) warming rack into (26) grill body respectively. Place right side burner rack onto right side burner bowl.

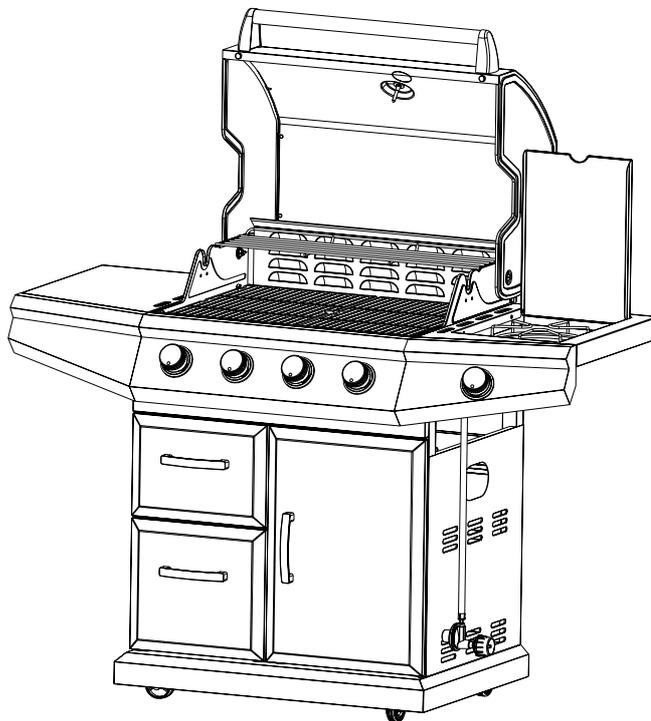


STEP 17

- 1) Place gas cylinder (not included) into the hole at (35) cart bottom panel.
- 2) Insert (34) cylinder locking bolt into the hole at the back of cart bottom panel.



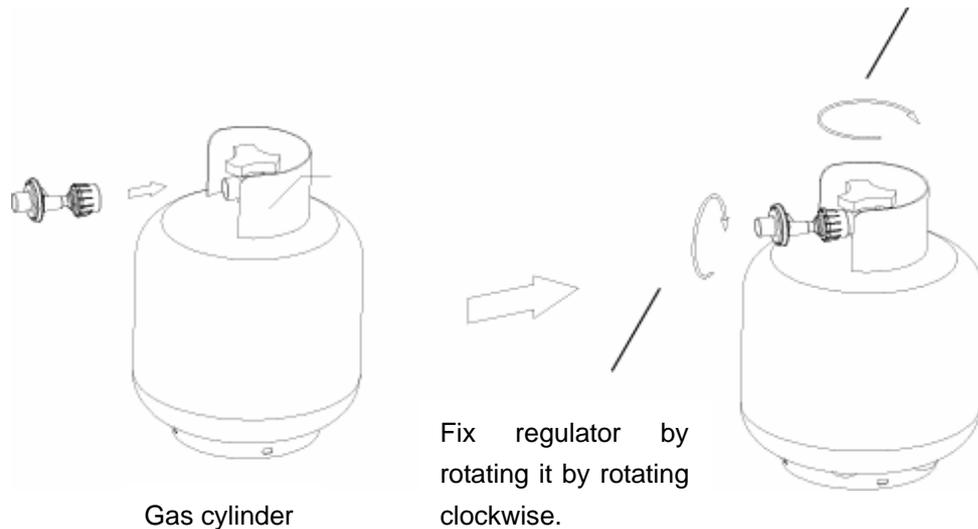
Assembled Grill as following illustrated.

**Gas Cylinder Placement (NOT INCLUDED)**

- 1) Check to ensure that the valve of gas cylinder is securely shut off prior to the connection. If not, turn the valve clockwise to tighten it.

- 2) Connect the hose and regulator assembly to the gas cylinder. Turn the regulator clockwise to make sure it's securely tightened.

Shut off gas supply by rotating valve of gas cylinder clockwise.



Fix regulator by rotating it by rotating clockwise.

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure, regulator and hose assembly must be specified by the grill manufacturer.

This is a liquid propane configured grill.
Do not attempt to use a natural gas supply

Total gas consumption (per hour) of this grill with all burners on "IGNITE/MAX":

Main burner	50,000 Btu/hr.
Side burner	12,000 Btu/hr.
Total	62,000 Btu/hr.

The installation of this appliance in Canada must be in accordance with the Standard CAN/CSA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LP GAS CYLINDER REQUIREMENTS (20LB. CYLINDER)

A dented or rusty LP Gas Cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. The LP gas cylinder 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,

Main Manifold operating pressure: 11" water column (W.C.)/2.74KPA.

LP Gas Cylinder must be fitted with Overfill Prevention Device (OPD).

LP GAS HOOK-UP

Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. LP cylinder (18-1/4" high, 12-1/4" diameter).

TO CONNECT THE L.P. GAS SUPPLY CYLINDER

1. Make sure cylinder valve is in its full off position (turn clockwise to stop).
2. Check cylinder valve to ensure it has proper external male threads (type 1 connection per ANSIZ21.81).
3. Make sure all burner valves are in the off position.
4. Inspect valve connections, port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.

GAS HOOK-UP

To disconnect LP gas cylinder:

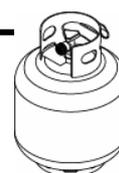
1. Turn the burner valves off.
2. Turn the cylinder valve off fully (turn clockwise to stop). Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise

A cylinder of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas cylinder to use. **You must use an OPD gas cylinder which offers an Overfill Prevention Device.**

This safety feature prevents the cylinder from being overfilled which can cause malfunction of the LP gas cylinder, regulator and/or grill. In Canada, the LP gas cylinder must meet the National Standard of Canada, Can CSA –B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission.

1. The LP gas cylinder must have a shutoff valve, terminating in an LP gas supply cylinder valve outlet that is compatible with a Type 1 tank connection device. The LP gas cylinder must also have a safety relief device that has a direct connection with the vapor space of the cylinder.
2. The cylinder supply system must be arranged for vapor withdraws.
3. The LP gas cylinder used must have a collar to protect the cylinder valve.

- * **Never** connect an unregulated LP gas cylinder 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.)/2.74KPA for connection to an LP gas cylinder.
- * Replacement regulators and hose assemblies must be those specified in this manual.
- * Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- * a) Do not store a spare LP gas cylinder under or near this appliance.
- * b) Never fill the cylinder beyond 80 percent full.
- * c) If the information in a) and b) is not followed exactly a fire causing death or serious injury may occur.
- * Always keep LP gas cylinders in an upright position.
- * Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- * Do not subject the LP gas cylinder to excessive heat.
- * Never store an LP gas cylinder indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas cylinder first and store it safely outside.



GAS HOOK-UP

- * The regulator and hose assembly 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 the grill being used again.
- * Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the 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 **1-866-814-0585** for an authorized replacement hose.
- * **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.

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas cylinder. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- * Shut off gas supply to the gas grill.
- * Turn the control knobs to OFF position.
- * Put out any flame with a proper fire extinguisher.
- * Open Grill Lid.
- * Get away from the LP gas cylinder.
- * Do not try to fix the problem yourself.
- * If odor continues or you have a fire you can not extinguish, call your fire department. Do not call from near the LP gas cylinder because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

LEAK TESTING

GENERAL

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

BEFORE TESTING

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

DO NOT SMOKE WHILE LEAK TESTING.

NEVER LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full.

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Use the soap solution and spray or brush it onto all of these connections. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply and tighten

GAS FLOW CHECK

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

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at **1-866-814-0585**.

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE

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

Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance.

INSTALLER FINAL CHECK

- Specified clearance maintained 2 feet from sides of combustibles, and 3 feet from the back.
- All internal packaging removed.
- Knobs turn freely.
- Burners are tight and sitting properly on orifices.
- Pressure regulator connected and set for 11.0" W.C. LP gas. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0" water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

OPERATING INSTRUCTIONS

USING THE GRILL:

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

TO BEGIN

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

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

NOTE: The hot grill sears the food, sealing in the juices.²⁷ The longer the preheat lasts, the faster the meat browns and the darker the grill marks.

LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill, see leak testing section.

TO LIGHT THE GRILL BURNER

Make sure all knobs are "OFF", then turn on the gas supply from the LP tank. Always keep your face and body as far from the grill as possible when lighting.

The igniter is built in to the valve. To ignite each burner simply push and turn the control knobs to the IGNITE/HI setting, you will hear the valve click as it sends a spark to the pilot flame. If the burner does not light, wait 5 minutes for any excess gas to dissipate and then retry.

FLAME CHARACTERISTICS

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however,

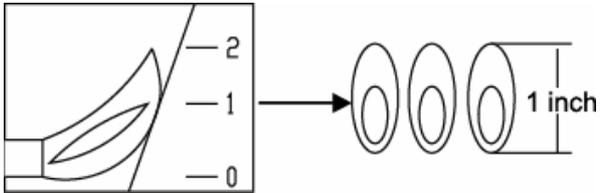
Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

Visually check the burner flames prior to each use, the flames should look like this picture, if flames do not, refer to the CARE & MAINTENANCE of this manual. If these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

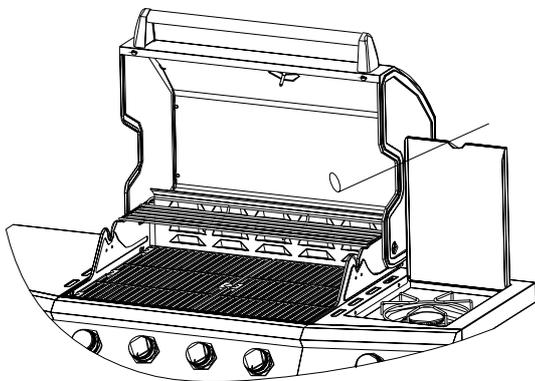
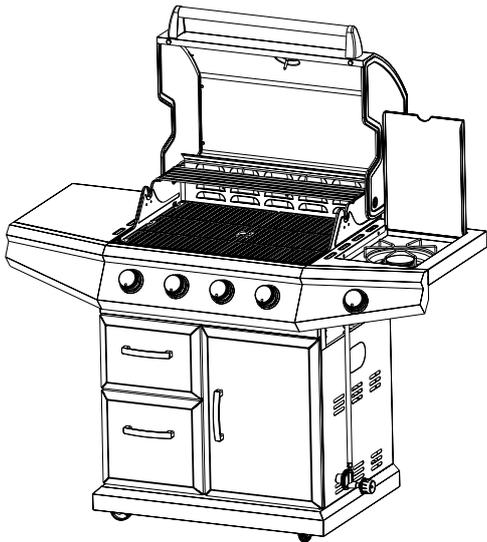
TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts then the burner can be match lit.

1. Open lid before lighting.
2. Turn the burner control knobs to "OFF".
3. Place a paper match in the end of the match lighter. Strike the match and place through the cooking grate to the LEFT burner of 1/2" (1 to 2 cm) away.
4. Turn on the LEFT burner control knob to "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. Once lit, light adjacent burners in sequence by pressing in and rotating the control knob to the "MAX" position.



LIGHTING INSTRUCTIONS



Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present. Call for customer service **1-866-814-0585**

USING THE SIDE BURNER

WARNING: IMPORTANT!

USING THE SIDE BURNER

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

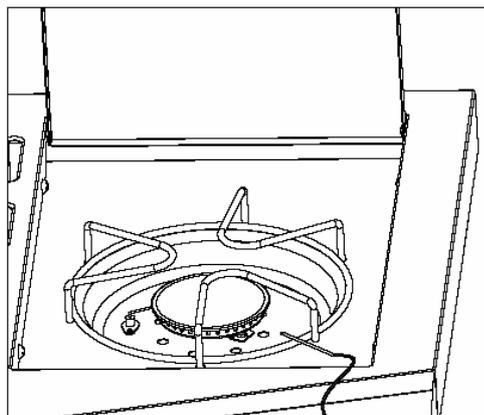
WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHT INSTRUCTION

To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "IGNITE/MAX" position. If the burner does not light, turn the control knob to "OFF". If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate. If the side burner igniter is not functioning, see the following section for match lighting.

MATCH LIGHTING THE SIDE BURNER

1. Open the lid to the side burner before lighting.
2. Turn the burner control knob to "OFF".
3. Strike and carefully place a match approximately 1/2" (1 to 2 cm) from the burner.
4. Turn the side burner control knob to the "MAX" position. The burner should light within 5 seconds.
5. If the burner does not light, turn the control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, there is a problem with the gas supply. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is found and corrected. See "Trouble Shooting" section of this manual on page 33.



CARE & MAINTENANCE

STAINLESS STEEL

Under extreme conditions, stainless steel can rust and may not be removable. These conditions may become more prevalent in coastal areas. Always use extra precautions while cleaning the stainless steel by using a soft non-abrasive cloth and a stainless steel cleaner/polish to minimize the risk of scratching the surface.

GRILL

The easiest way to clean grill is to be taken immediately after finished the cooking and turned off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

SIDE BURNER CLEANING:

Clean the exterior of the burner with a brush. Clear any clogged burner ports with a straightened steel wire. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

Check your grill for the following items every six months

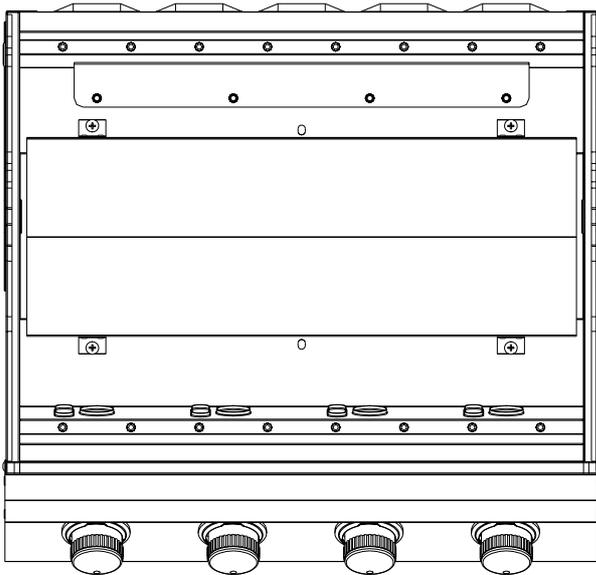
Make sure the area around the grill free and clear of combustible materials.

1. Make sure the combustion and ventilation openings are not obstructed.
2. Make sure the ventilation openings of the cart are not obstructed.
3. Visually check the burner flames.
4. Clean your grill as described above.
5. Check the grill for insect nests as described in the troubleshooting section on page 33.

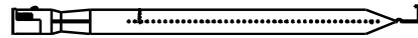
GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never

HOW TO REPLACE MAIN BURNER

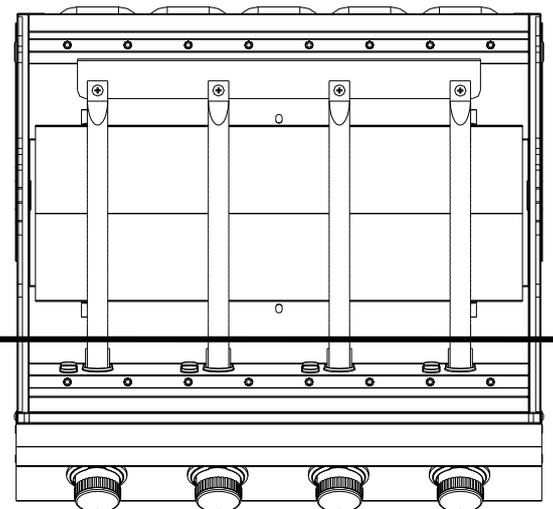


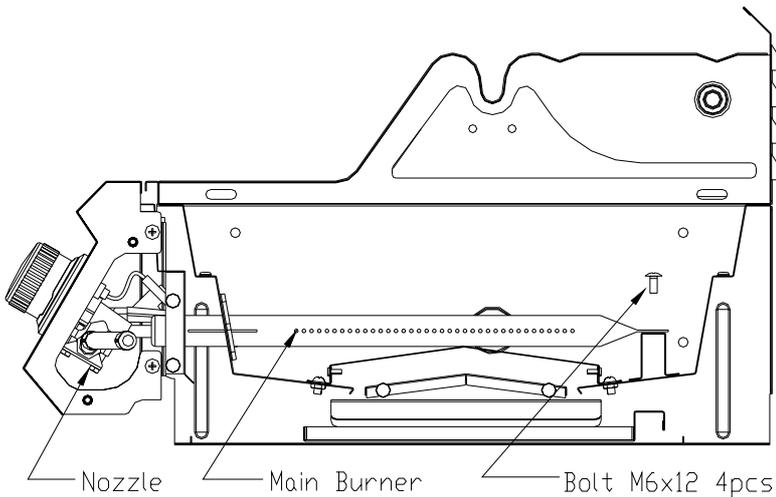
Main burner image



Ignition hole
(upwards)

Line up burner and burner supporter and secure both parts by using M6 x 12 bolts.





TROUBLE SHOOTING

SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

PROBLEM	SOLUTION
When I light the grill it, does not flame immediately.	<ul style="list-style-type: none"> -- Make sure you have turned on the gas. -- Make sure it a spark while you are trying to ignite the burner. -- Push in control knob and turn to ignite/preheat and hold for approximately 5 seconds and then ignite the grill. -- Make sure your burner is clean.
Regulator makes noise.	<ul style="list-style-type: none"> -- Vent hose on the regulator may be plugged or regulator may be faulty. -- Make sure the vent hole on the regulator is not obstructed. Clear the hole, close the LP cylinder and gas control valves. Wait 10 minutes and re-start. -- When turning the LP cylinder valve on, do not cover vent hole on the regulator. -- Check your flames for proper performance if the flames are not correct then replace regulator. -- Purge The lines.
Grill only heats to 200-300 degrees.	<ul style="list-style-type: none"> -- Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer placed in the grill. -- Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be off. If not, wait 15 minutes. Turn cylinder all the way on. Turn left burner to ignite, wait 5 seconds to ignite. Repeat for additional burners. -- Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting.

Grill takes a long time to preheat.	-- Normal preheat 500-600 degrees, takes about 10-15 min. Cold weather and wind may effect your preheat time. Volcanic rock and Briquettes should not be used in this BBQ.
Burner flames are not light blue.	-- Too much or not enough air mixes for the flame. -- Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Refer to manual for adjustment procedures. -- Grill is in a windy location.

ONE-YEAR LIMITED WARRANTY

[True Value Company](#) warrants your gas grill to be free from manufacturer's defects in workmanship or material under normal operating conditions for one (1) year from the original date of purchase.

This warranty only applies if the item is purchased for use in Canada and is available to the original purchaser only.

This warranty applies only to products sold at retail.

[True Value Company](#) will, at its option, repair or replace free of charge any defective part, where the Purchaser has notified their Retailer within the warranty period. In the event of product replacement, the current equivalent model will be provided. The obligation of [True Value Company](#) under this warranty is expressly limited to such repairs or replacement. This warranty does not cover the freight costs to and from the authorized repair facility.

Warranty Program:

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. If you are not able to provide proof of purchase before or after the warranty has expired, you will be subject to parts, shipping and handling fees.

Full 30-Day Warranty:

Any missing parts can be replaced at no charge within 30 days from the date of purchase, with a valid proof of purchase.

Limited Warranty:

One (1) year warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:

- This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.
- This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labour costs.
- This warranty does not cover chips and scratches of porcelain, non-stick or painted surfaces, nor does it cover corrosion or discoloration due to misuse, lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.
- This warranty does not cover damage caused by heat, abrasive and chemical cleansers, resulting in chipped porcelain enamel parts or any damage to other components used in the installation or operation of the gas grill.

Some provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or

exclusion may not apply to you. This warranty gives you specific legal rights. You may also have other rights, which vary from province to province.

If you require service, please first see the “Troubleshooting” section of the Owner’s Manual.

Additional assistance can be found by calling our toll-free customer service line at 1-866-814-0585, Monday to Friday from 9:00 AM to 5:00 PM (EST).