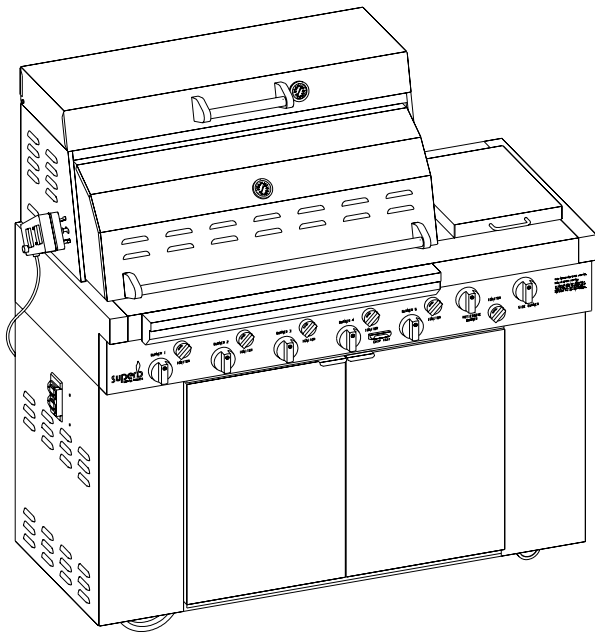


# INSTALLATION INSTRUCTIONS AND OWNER'S MANUAL



GRILL SHOWN WITH OPTIONAL SCG-36 CART

## FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your supplier or your fire department.

## FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**WARNING:** If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or from fuel combustion which can cause death or serious illness.

## OUTDOOR COOKING APPLIANCE

**SSG-36-1**



**EFFECTIVE DATE  
APRIL, 2003**

## AVERTISSEMENT

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

## AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane que n'est pas recordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

**AVERTISSEMENT:** Si l'installation, l'usage et l'entretien de ce produit ne sont pas faits selon les instructions du fabricant, ce produit peut vous exposer à des matières contenues dans le carburant ou provenant de la combustion du carburant lesquelles peuvent causer la mort ou de sérieuses maladies.

# IMPORTANT WARNINGS

**For Outdoor Use Only.  
If Stored Indoors,  
Detach and Leave Cylinder Outdoors.**

**Pour Utilisation à l'Extérieur Seulement.  
Si l'Appareil est Entre posé à l'Intérieur,  
Enlever les Bouteilles et les Laisser à l'Extérieur.**

- Read instructions before lighting.
- Open lid during lighting.
- If ignition does not immediately take place, turn the burner valve handles to OFF, wait 5 minutes, and repeat the lighting procedure.
- Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 6 inches from sides and 12 inches from back.
- Minimum horizontal clearance from sides and back of unit to adjacent vertical combustible construction extending above top of unit, 6 inches from sides and 12 inches from back.
- Do not locate this outdoor cooking gas appliance under overhead unprotected combustible surfaces.
- **WARNING: Electrical Grounding Instructions**  
This outdoor cooking gas appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- **DO NOT** put anything around the outdoor cooking appliance that will obstruct the flow of combustion and ventilation air.
- **DO** keep the outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- Do make visual check of burner flames. Clean and replace damaged parts.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.

- **Lire les instructions avant d'allumer l'appareil.**
- **Ouvrir le couvercle avant d'allumer l'appareil.**
- **Si l'appareil ne s'allume pas immédiatement, fermer le robinet du brûleur, attendre 5 minutes puis procéder de nouveau à l'allumage.**
- **Dégagement minimal à respecter entre les côtes et l'arrière de l'appareil et une construction combustible adjacente située au-dessous de la partie supérieure de l'appareil, soit 6 pouces des côtés et 12 pouces de l'arrière.**
- **Dégagement horizontal minimal à respecter entre les côtés et l'arrière de l'appareil et une construction combustible verticale adjacente dépassant la partie supérieure de l'appareil, soit 6 pouces des côtés et 12 pouces de l'arrière.**
- **Il est interdit d'installer le présent appareil au-dessous des surfaces combustibles non protégées.**
- **AVERTISSEMENT: Instruction Pour la Mise à la Terre Électrique**  
Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.

## PROPANE (LP) GAS WARNINGS

### CUSTOMER WARNING:

- Know the odor of LP Gas. If you hear, see or smell leaking LP gas, immediately get everyone away from the cylinder and call the Fire Department. Do not attempt repairs.
- LP Gas is heavier than air and may settle in low places while dissipating.
- Contact with the liquid contents of cylinder will cause freeze burns to the skin.
- Do not allow children to tamper or play with cylinder.
- When not connected for use, keep cylinder valve turned off. Self contained outdoor cooking appliances shall be limited to a cylinder of 20 lb. capacity or less.
- Do not use, store or transport cylinder where it would be exposed to high temperatures. Relief valve may open allowing a large amount of flammable gas to escape.
- When transporting, keep cylinder secured in an upright position with cylinder valve turned off.
- **CAUTION:** The gas pressure regulator provided with this outdoor cooking gas appliance must be used. This regulator is set for an outlet pressure of 11 inches water column. (The outlet pressure specified by the manufacturer.)
- The gas supply must be turned off at the LP gas supply cylinder when this outdoor cooking gas appliance is not in use.
- The LP gas supply cylinder must be disconnected when this outdoor cooking gas appliance is not in use.

### AVERTISSEMENT:

- Savoir reconnaître l'odeur du GPL. Si vous entendez un sifflement ou si vous sentez une fuite de GPL, demander immédiatement à toutes les personnes présentes de s'éloigner de la bouteille et appeler le service d'incendie. Ne pas essayer de la réparer.
- Le GPL étant plus lourd que l'air, il peut s'accumuler près du sol avant de se dissiper.
- Tout contact de la peau avec la phase liquide de la bouteille causera des brûlures par le froid.
- Empêcher les enfants de manipuler la bouteille ou de jouer avec.
- Lorsque la bouteille n'est pas raccordée à l'appareil, en maintenir fermé le robinet. Pour les appareils de cuisson autonomes d'extérieur, utiliser une bouteille d'une capacité maximale de 9 kg (20 lb.).
- Ne pas utiliser, entreposer ou transporter la bouteille en l'exposant à une température excessive car la soupape de sûreté risque de s'ouvrir et de laisser échapper une grande quantité de gaz inflammable.
- Pour transporter une bouteille de GPL, la maintenir solidement fixée en position verticale avec le robinet fermé.
- **MISE EN GARDE:** Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l'extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de 11 pouces de colonne d'eau (la pression de sortie spécifiée par le manufacturier).
- L'alimentation du gaz doit être fermée à la bouteille de gaz de pétrole liquéfié, lorsque cet appareil de cuisson extérieur n'est pas utilisé.
- La bouteille d'alimentation en gaz de pétrole liquéfié doit être débranché lorsque cet appareil de cuisson extérieur n'est pas utilisé.

# SPECIFICATIONS

## Specifications

Model SSG-36		
Input BTU/HR (KW/H)	Max.	Min.
5 Main Burners	12,000/Burner	5,000
1 Side Burner	30,000	5,000
2 Rotisserie Burners	12,000/Burner	
Height (grill only)	27 1/8"	
Width	55 1/4"	
Depth	31"	
Gas Inlet	1/2"	

## General Information

This appliance is design certified in accordance with American National Standards Institute Z21.58b-2002 and CGA-1.6b-2002 by the Canadian Standards Association as an outdoor cooking gas appliance to be installed according to these instructions.

**Any alteration of the original design, installed other than as shown in these instructions or use with a type of gas not shown on the rating plate is the responsibility of the person and company making the change.**

## Important

All correspondence should refer to complete Model number, Serial number and type of gas.

## Accessories

SCG-36	Stainless Steel Cart
GHK-12	Quick Disconnect 12 ft. Hose LP & Nat.
TKS-36	Stainless Steel Cooking Utensils
SGD-36	Stainless Steel Door for Built-in
GSS-36	Stainless Steel Side Shelf for Left or Right
GIJ-36	Stainless Steel Liner for Built-in
SUW-15	15" Stainless Steel Wok
VCC-36	Vinyl Cover for Grill on Cart
VCB-36	Vinyl Cover for Grill Built-in
SSP-1	Steamer Pan with Lid (1 Small & 1 Large)

## Initial Operation

Before cooking food on your grill for the first time, operate the (5) main burners at 500°F for 30 minutes. The high temperature will remove any residues from the new components.

# LP GAS CYLINDER INFORMATION

**WARNING: Inspect the fuel supply hose before each use of the outdoor cooking gas appliance. The hose can be accessed by opening the front door on the outdoor cooking gas appliance. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. Contact Empire Comfort Systems, Inc. to obtain a replacement fuel supply hose. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.**

**WARNING: Do not store a second 20 lb. propane cylinder within the utility cart. The utility cart is designed for the use and storage of one 20 lb. propane cylinder.**

- LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods*. If the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any enclosed area.
- The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly for this outdoor cooking gas appliance can be obtained by contacting Empire Comfort Systems, Inc.

## OVERFILL PROTECTION DEVICE (OPD) ON 20 LB. PROPANE CYLINDER

**Attention:** Consumer be advised, this gas grill must be connected to an LP gas cylinder incorporating an OPD.

The OPD will help reduce the potential for the overfilling of the propane cylinder, thus reducing the possibility of hydrostatic relief valve discharges.

### Overfill Protection Device Valve Function

1. As the cylinder is filled, the rising level of liquid propane lifts the float to the stop position to prevent dangerous overfilling. Does not affect the filling process or use of the cylinder.
2. At a safe filling level, the float cam triggers the pin to fall into the recess of the cam, sealing this path off and preventing any more liquid propane from flowing through the lower valve body into the cylinder.
3. The propane builds up pressure in the chamber (center spring) and pushes the piston up to form a seal, effectively stopping the filling process.

4. The use of the propane from the cylinder allows the OPD to reset itself for the next fill.
5. Connects to all standard or quick-connect couplings.
6. The Overfill Protection Device affects incoming liquid propane flow only. Does not affect normal propane gas discharge when properly connected to the appliance regulator.
7. All propane cylinders should be filled by qualified professionals only.

### Purging

1. Due to the decreased Btu delivery, purging may take longer.
2. To increase the speed of purging, open the outage valve during release.
3. Reminder: Each new cylinder must be purged before filling.
4. For purging instructions, refer to NPGA 133-89(a).

### Btu Delivery

The OPD valve has a size 56 orifice through which the propane is released for consumption. Depending on the propane's temperature and pressure, the release from the cylinder is approximately 125,000 Btu/hour.

## IMPORTANT INFORMATION ABOUT YOUR NEW TYPE-1 GRILL CONNECTION

Read all grill and related product literature before connecting or using your grill, and please read the following information completely before attempting to connect your grill to a propane cylinder.

Keep these instructions in a safe place. You may need to refer to them when connecting other cylinders after filling.

Your new grill regulator is equipped with a coupling nut. Do not attempt to connect any propane cylinder not equipped with a mating **Type-1 cylinder valve**.

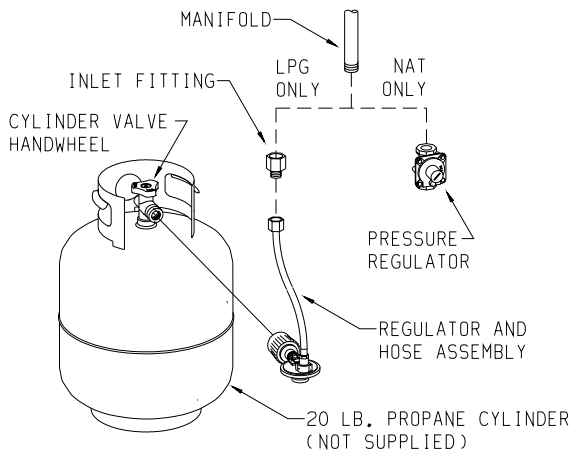


Figure 1

### Connecting the Regulator to the Valve (Figure 1)

This **Type-1 cylinder valve** contains a backcheck which is designed to prevent propane from flowing until the valve is properly connecting to a regulator.

When connecting the **regulator** to the **Type-1 cylinder valve**, be sure the **pressure relief valve** is directed away from the front of the grill and

away from any building. If the **pressure relief valve** should open, the propane will then be directed where it is likely to do the least harm if ignited.

**WARNING: Do not insert any foreign objects into the valve outlet. You may damage the backcheck. A damaged backcheck can be the source of a leak. Leaking propane may result in explosion, fire, personal injury or death.**

### Regulator Coupling Nut

The **coupling nut** connects to the large outside threads on the **valve outlet**. To complete the connection, follow the steps below.

1. Be sure all grill burner knobs, side burner knob and rotisserie burner knob are in the **OFF** position.
2. Make sure the **cylinder valve handwheel** is in the closed position. Turn clockwise (left to right) to a full stop.
3. Remove the protective **caps** from the **cylinder valve** and **coupling nut**.
4. Turn the **coupling nut** clockwise (left to right), to tighten to a full stop. Be sure the coupling nut is not cross-threaded.

### Recommended Gas Pipe Diameter

Pipe Length (Feet)	Schedule 40 Pipe Inside Diameter		Tubing, Type L Outside Diameter	
	Nat.	L.P.	Nat.	L.P.
0-10	1/2" 1.3 cm	3/8" 1.0 cm	1/2" 1.3 cm	3/8" 1.0 cm
10-40	1/2" 1.3 cm	1/2" 1.3 cm	5/8" 1.6 cm	1/2" 1.3 cm
40-100	1/2" 1.3 cm	1/2" 1.3 cm	3/4" 1.9 cm	1/2" 1.3 cm
100-150	3/4" 1.9 cm	1/2" 1.3 cm	7/8" 2.2 cm	3/4" 1.9 cm

**Note:** Never use plastic pipe. Check to confirm whether your local codes allow copper tubing or galvanized.

## INSTALLING AND LOCATING YOUR GRILL

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1\*/ Canadian Installation Code, CAN/CGA-B149.

\*Available from the American National Standards Institute, Inc., 11 West 42nd St., New York, NY 10036.

### Qualified Installing Agency

Installation and replacement of gas piping, gas utilization equipment or accessories and repair and servicing of equipment shall be performed only by a qualified agency. The term "qualified agency" means any individual, firm, corporation or company which whether in person or through a representative is engaged in and is responsible for (a) the installation or replacement of gas piping or (b) the connection, installation, repair or servicing of equipment, who is experienced in such work, familiar with all precautions required and has complied with all the requirements of the authority having jurisdiction.

### Instruction to Installer

1. Installer must leave instruction manual with owner after installation.
2. The owner shall retain this instruction manual for future reference.
3. Installer must have owner fill out and mail warranty card supplied with appliance.
4. Installer should show owner how to start and operate gas grill.

### LOCATION REQUIREMENTS

#### Location (Figure 2 and Figure 3)

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 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. Ensure that there is adequate area for smoke to dissipate.

- Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 6 inches from sides and 12 inches from back.
- Minimum horizontal clearance from sides and back of unit to adjacent vertical combustible construction extending above top of unit, 6 inches from sides and 12 inches from back.

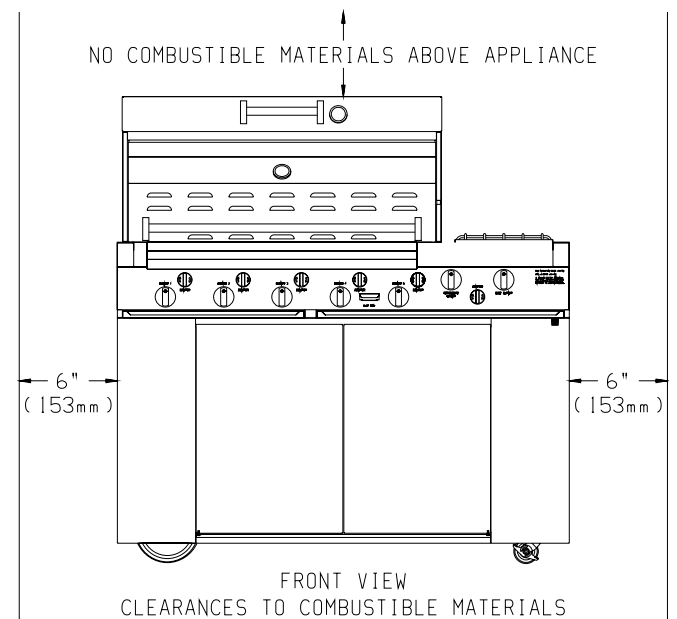
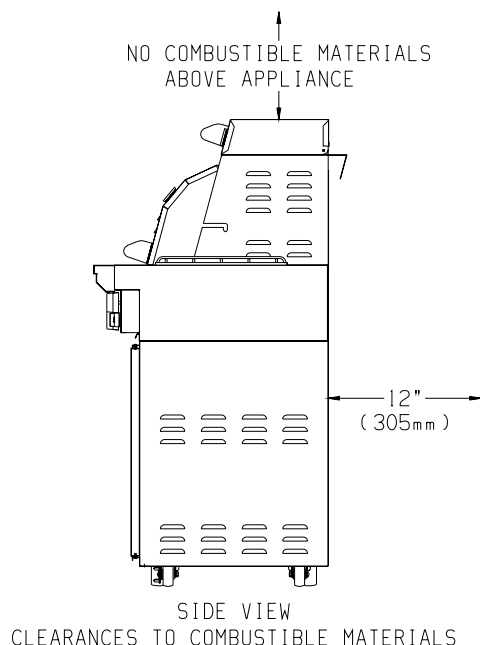
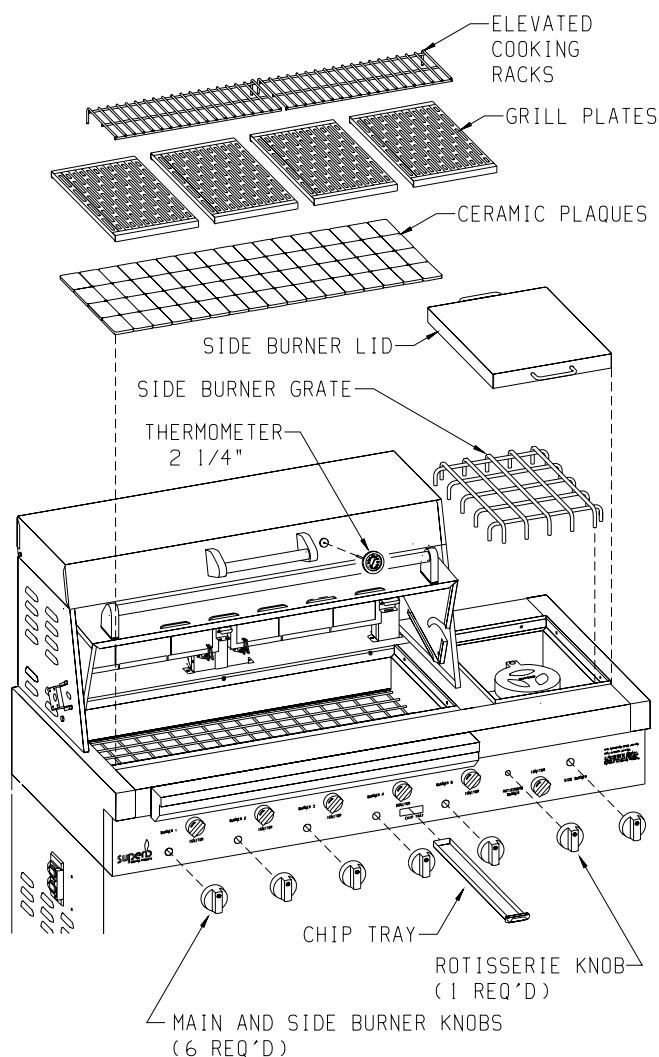


Figure 2





**Figure 3**



**Figure 4**

**The cardboard box within your grill contains the following parts: (Figure 4)**

- 1 box of ceramic plaques (70)
- 4 grill plates
- 1 grill plate handle (see page 14, part number 19)
- 2 elevated cooking racks
- 1 side burner grate
- 1 side burner lid
- 6 burner knobs
- 1 rotisserie knob
- 1 chip tray
- 1 - 5" thermometer for front lid
- 1 - 2 1/4" thermometer for steamer lid
- 1 inlet adaptor (LP gas grill only)
- 1 hose assembly with LP regulator (LP gas grill only)
- 1 Natural gas regulator (Natural gas grill only)
- 1 rotisserie rod
- 1 rotisserie handle
- 1 counter balance
- 4 meat forks
- 1 rotisserie motor
- 2 rotisserie drip pans

**Sequence of Installation of Grill Parts**

1. Lay ceramic plaques onto the plaque rack.
2. Place 4 grill plates into grill (flat side or sear side). Your grill plate handle is used to flip the grill plates to flat side or sear side.
3. Install 2 elevated cooking racks above rotisserie burners.
4. Place side burner grate over side burner.
5. Place side burner lid over side burner grate.
6. Snap 6 burner knobs onto 5 main burner valve stems and onto side burner valve stem. The inside of a burner knob has a mushroom pattern.
7. Snap 1 rotisserie burner knob onto rotisserie burner valve stem. The inside of the rotisserie burner knob has a 3/4 round pattern.
8. Insert chip tray into grill front between the fourth and fifth main burner knobs.
9. Insert 5" thermometer into grill lid.
10. Insert 2 1/4" thermometer into steamer lid.
11. **For LP gas only**, thread brass inlet adaptor onto manifold pipe. Use teflon tape or a LP gas pipe compound to make a gas tight connection (see Figure 1).
12. **For LP gas only**, thread brass fitting from hose assembly onto brass inlet adaptor (see Figure 1). Tighten completely for a gas tight connection.
13. **For Natural gas only**, thread Natural gas regulator onto manifold pipe. Use teflon tape or a Natural gas pipe compound to make a gas tight connection (see Figure 1).
14. Refer to Rotisserie section, page 9 for installation of rotisserie parts (see Figure 8).

**LEAK TESTING**

1. **Before lighting your grill, check all connections for leaks using a mild soapy water solution. DO NOT use matches, lighters or flame to check for leaks, — you could cause an explosion. With the grill burner controls turned OFF, slowly open the cylinder valve by turning the handwheel counterclockwise (right to left). Apply mild soapy water to the connection. If bubbles appear, a leak is indicated. Do not put the product in service! Immediately close the cylinder valve handwheel for propane gas or the manual shutoff valve for natural gas. A qualified service person must be contacted to make the needed repairs.**
2. **DO NOT SMOKE WHILE LEAK TESTING!**
3. For LP gas (propane) models, leak test with a full propane cylinder.

#### 4. For systems other than self-contained LP gas (propane) systems:

- A. The grill and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5kPa).
  - B. The grill must be isolated from the gas supply piping system by closing its own manual shut off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 psig (3.5kPa).
5. After the installation of all gas-related items: i.e. hose, regulator, LP gas cylinder, natural gas hose or natural gas regulator; the grill control valves should be turned off and the gas turned on. This is known as "charging the system." All gas connections must be checked with a soapy solution while the whole system is under pressure.
- To make a soap solution, mix together an equal amount of liquid detergent and water.
6. Apply soap mixture to all gas connections. Soap bubbles will appear if there is a leak. Tighten connections to make a proper seal.

***If you cannot stop a gas leak turn off the gas supply and call your local gas utility, or the dealer from whom the grill was purchased.***

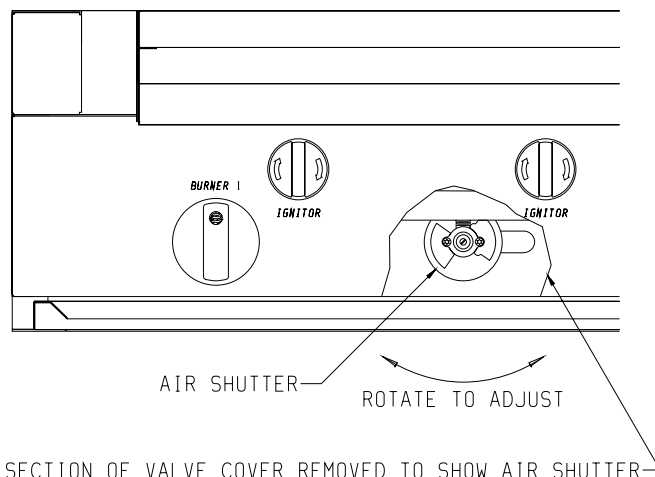
**Only those parts recommended by the manufacturer should be used on the Superb gas grill. Substitutions will void the warranty. Do not use the Superb gas grill until all connections have been checked and do not leak.**

A gas system MUST be tested yearly, or whenever the LP gas cylinder is replaced, or any other gas system part.

#### ADJUSTING FOR PROPER FLAME AND EFFICIENCY

##### Air Shutter (Figure 5)

Each 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 grill burners should be visually checked. The rotisserie burners should have a very low flame (no more than 1/4") and glow with an orange color. There is no air shutter adjustment for the rotisserie burners. On the main burners and side burner, the flames should be blue and stable with no, excessive noise or lifting. If the burners do not operate correctly, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. and proceed with air shutter adjustment. The amount of air which is drawn into a burner is governed by a metal cup at the inlet of the burner called an air shutter.



**Figure 5**

##### Air Shutter Adjustment

**Be careful as the burners may be very HOT! The air shutters are located behind the valve cover. There is an access area at the bottom of the valve cover where you can adjust the air shutter, with your fingers. A yellow flame indicates insufficient air. Open the air shutter to allow more air to the burner. If flame is noisy, blows out, or lifts away from burner or will not light, this indicates too much air. Close the air shutter.**

#### INSTALLATION CHECK LIST

**Note to the Installer:** Be sure all items on this list have been thoroughly completed and checked before operating the grill.

1. Specified clearances maintained to combustibles.
2. All internal packaging removed.
3. Knobs turn freely and bezels centered.
4. Each burner lights satisfactorily, individually or with adjacent burner lit.
5. Air shutter adjusted.
6. Adjustable low setting satisfactory.
7. Drip trays in place properly and sliding freely.
8. Pressure regulator connected and set for 11.0" w.c. for LP gas.
9. Pressure checked and set at 3.5" w.c. for Natural gas.
10. Grill tested and free of gas leaks.
11. User informed of gas supply shut off valve location.

## HOW TO LIGHT YOUR GAS GRILL

**WARNING! Before lighting your grill be sure to read this section carefully.**

Turn all knobs to the off position. Inspect the gas supply piping or hose prior to turning the gas on. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulators and hose assembly must be the type specified by the manufacturer. Do not use the Superb gas grill if the odor of gas is present.

For LP gas, the pressure regulator and hose assembly supplied with the unit must be used. Install the regulator into the tank and check the hose and regulator connections for leakage with a soap and water solution before operating your Superb gas grill. Be sure there is gas in the tank.

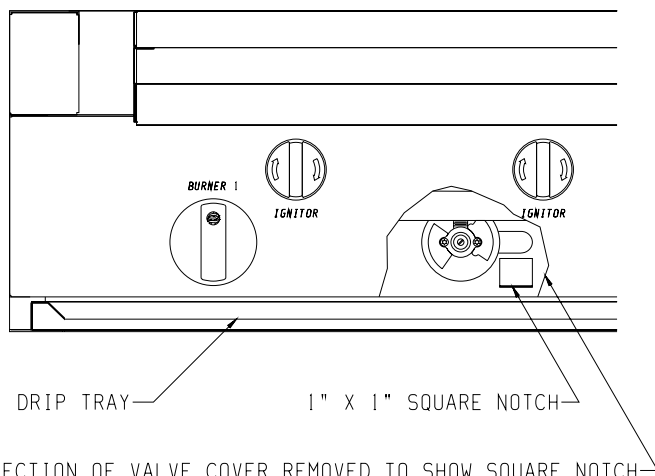
**When lighting your grill always keep your face and body as far away from the grill as possible.**

##### Lighting the Grill Burners (Figure 6)

The gas grill is equipped with (5) grill burners and (5) piezo ignitors for the grill burners.

1. Open the lid.
2. Make sure the grill burner knob to be lighted is in the "OFF" position.
3. Turn ON gas supply to gas grill.
4. Push and turn the grill burner knob to "HIGH."
5. Be certain that you are turning the ignitor for the grill burner you intend on using. Rotate ignitor knob clockwise several times. You will hear a snapping sound, indicating that a spark is being delivered to the burner. You may need to rotate the ignitor knob several times before the grill burner lights.
6. If the grill burner does not light in 4 seconds, turn the grill burner knob to "OFF" and wait 5 minutes before repeating Steps 4 and 5.
7. Each grill burner can also be lit with a match attached to a match holder, if the ignitor fails to light the grill burner.
8. To light with a match attached to a match holder, insert lighted match below valve cover, adjacent to the grill burner knob and through the 1" x 1" square notch on front liner. Turn the grill burner knob to "HIGH." Remove and extinguish the match quickly when the grill burner lights.

9. If grill burner does not light, turn all knobs to "OFF" and have a qualified service technician check grill.
  10. Turn all knobs to "OFF" and shut off gas supply when not in use.
- If the grill burner will not light after several tries, refer to Troubleshooting section of this manual.



**Figure 6**

**TO PREHEAT GRILL:** Once lit, close the lid for approximately 10 minutes to preheat grill.

#### Lighting the Side Burner

1. Remove the side burner lid and any cooking utensils from the side burner grate.
2. Make sure the side burner knob is in the "OFF" position.
3. Turn ON gas supply to gas grill.
4. Push and turn the side burner knob to "HIGH."
5. Rotate ignitor knob, between rotisserie burner knob and side burner knob, clockwise several times. You will hear a snapping sound, indicating that a spark is being delivered to the side burner. You may need to rotate the ignitor knob several times before the side burner lights.
6. If the side burner does not light in 4 seconds turn the side burner knob to "OFF" and wait at least 5 minutes before repeating Steps 4 and 5.

7. The side burner can also be lit with a match attached to a match holder if the ignitor fails to light the side burner.
8. To light with a match attached to a match holder, hold the lighted match next to the side burner ports and turn the side burner knob to "HIGH." Remove and extinguish the match quickly when the side burner lights.
9. If side burner does not light, turn knob to "OFF" and have a qualified service technician check grill.
10. Turn all knobs to "OFF" and shut off gas supply when not in use.

If the side burner will not light after several tries, refer to Troubleshooting section of this manual.

#### Lighting the Rotisserie Burner

1. Open the lid.
2. Make sure the rotisserie burner knob is in the "OFF" position.
3. Turn ON gas supply to gas grill.
4. Push and turn the rotisserie burner knob to the LEFT position to light the left, rotisserie burner. If the right, rotisserie burner is to be used with the left, rotisserie burner turn to the BOTH position.
5. Rotate the ignitor knob, between rotisserie burner knob and side burner knob, clockwise several times. You will hear a snapping sound indicating that a spark is being delivered to the rotisserie burner. You may need to rotate the ignitor knob several times before the rotisserie burner lights.
6. If the rotisserie burner does not light in 4 seconds, turn the rotisserie burner knob to "OFF" and wait 5 minutes before repeating Steps 4 and 5.
7. The rotisserie burner can also be lit with a match attached to a match holder if the ignitor fails to light the rotisserie burner.
8. To light with a match attached to a match holder, hold the lighted match next to the rotisserie burner ports on the left, rotisserie burner and turn the rotisserie burner knob to LEFT. Remove and extinguish the match quickly when the left, rotisserie burner lights. To light right, rotisserie burner after the left, rotisserie burner has been lit, repeat process for lighting with a match and turn rotisserie burner knob to BOTH.
9. If rotisserie burner does not light, turn knob to "OFF" and have a qualified service technician check grill.
10. Turn all knobs to "OFF" and shut off gas supply when not in use.

If the rotisserie burner will not light after several tries, refer to Troubleshooting section of this manual.

## USING YOUR SUPERB GRILL

#### Safety Practices to Avoid Injury to Self or Property

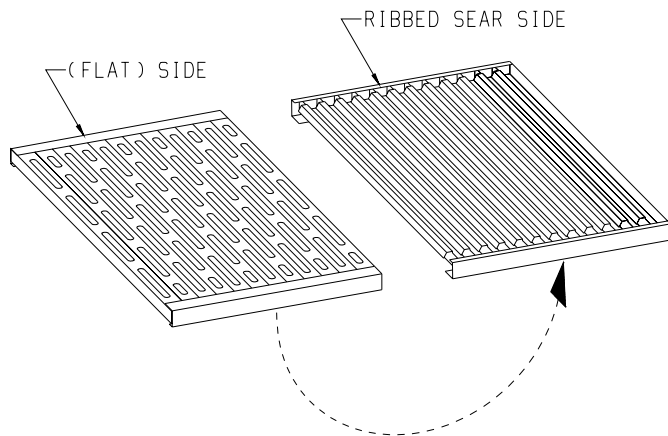
1. When lighting a burner always pay close attention to what your doing. Be certain that you are turning the ignitor labeled for the burner you intend on using.
2. When using the grill: Do not touch the elevated cooking racks, grill plates, or immediate surrounding area as these areas become extremely hot and could cause burns.
3. Use only a dry barbecue mitt, moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of a barbecue mitt. Do not let potholders touch hot portions of the grill or grill plates.
4. Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the drip pans or drip trays. CLEAN OFTEN.
5. Do not use aluminum foil to line drip trays or drip pans. This can severely upset combustion air flow or trap excessive heat in the control area. The result of this can be melted knobs.
6. For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for optimum performance.
7. NEVER GRILL WITHOUT THE DRIP TRAYS IN PLACE and pushed all the way to the back of the grill. Without the drip trays, hot grease could leak downward and produce a fire or explosion hazard.

8. Do not locate the grill under overhead unprotected surfaces. 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.**
9. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
10. Never use a dented or rusty LP tank.
11. **DO NOT USE CHARCOAL IN THE GRILL.**
12. Never place paper inside the grill.
13. Never obstruct the flow of combustion and ventilation air to the grill.
14. Keep the ventilation opening of the cylinder enclosure free and clear from debris.

#### Grill Plates (Figure 7)

An exclusive feature of your Superb gas grill are the stainless steel grill plates designed to deflect the grease from falling into the burners thereby reducing flare-ups and extending the life of the burners. The perforations in the stainless steel evens out the heat and creates a hot surface for the meat drippings to fall on to. This action turns the drippings into smoke which passes over the meat resulting in a delicious "charcoal flavor." The grill plates can be turned over to become sear plates. A grill plate handle is included to turn over grill plates.

## REVERSIBLE GRILL PLATE



**Figure 7**

1. Since these grill plates transfer heat so quickly, evenly, and efficiently, you may opt to cook on lower heat settings which may actually result in fuel savings.
2. For best cleaning results, preheat the grill for approximately 10 minutes and then use a brass bristle brush to clean the grill plates.
3. Most cooking will be done on the "Non-Flat" side. Delicate foods that could fall through (fish, vegetables, etc.) should be prepared on the reversible flat side. Since most of these foods are dry by nature, it is suggested that a light coating of cooking oil be applied to the grill plates before use. Some foods may stick more than others, but sticking many times may be attributed to the grill plate being too hot, and lower heat setting is warranted. Again, experimentation is the key. A sharp edged spatula is also very helpful.
4. Over time the grill plates may change slightly in color. This is normal and in no way alters performance or durability.
5. The Superb elevated cooking racks are very versatile and can actually be used to cook food slower than the main grill area. For rotisserie use, simply remove by lifting off the elevated cooking racks and grill plates and replace with drip pans.

## COOKING

1. Be sure the drip trays are in place and pushed all the way to the back of the grill.
2. Light the burners using the lighting instructions.
3. Preheat the grill after lighting with burner knob turned to "HI" for 10 minutes. Keep the lid closed while preheating.
4. Place the food on the grill and cook to the desired doneness. Adjust the heat setting if necessary. The burner knob may be set to any position between "HIGH", "MEDIUM" and "LO."
5. Turn all knobs to "OFF" and shut off gas supply when you are finished grilling or after burning residue off grates.
6. Clean the cooking grids, drip trays and drip pans after each use.

Grilling requires high heat for searing and proper browning. Most foods are cooked at the highest 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 will cook the food completely through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time. The doneness of the meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals. When defrosting meats, it is recommended that it be done overnight in a refrigerator as opposed to a microwave as the microwave can dry out or even partially cook the meat.

## Thermometers

Your Superb grill comes equipped with a thermometer which reads the air temperature inside of the lid assembly. Also, a second thermometer is located in the steamer lid which monitors air temperature.

**Never allow the air temperature inside the grill to go above 500°F.**

## Cooking Chart for Desired Doneness

Insert an instant read thermometer directly into center of meat to check for doneness.

MEAT	RARE	MEDIUM	WELL
Beef	135° - 140°F	150° - 160°F	170°F
Pork	not recommended	not recommended	170°F
Poultry	not recommended	170°F	185°F

## Indirect Cooking

Indirect cooking is a cooking technique that is similar to roasting and baking in the oven. To cook with indirect heat turn Burner 1 and Burner 5 on High and Burner 3 on Low. Refer to the Cooking Chart for desired doneness of meat. Also, pastries can be baked with the same indirect cooking technique. Baking time will be similar to the recipe instructions. Monitor the thermometer in the lid to maintain temperature in any recipe instructions. All burner settings may need to be adjusted, depending on outside temperature and wind conditions.

## Flare-Ups

Always remember to pre-heat the grill for ten (10) minutes before starting to cook. When you cook fatty foods over an open flame, you can expect flare-ups. Natural juices falling on the hot plaques result in flame and smoke that give foods cooked on your grill that delicious outdoor flavor and appearance. Expect and encourage a moderate amount of flare-up. Excessive flare-ups occur when cooking extra fatty foods, or if cooking temperatures are too high. Control flare-ups by:

1. Turn your burner knob to a lower setting.
2. Move the meat to another part of the grill, if possible. You can cook on one side and move food, as necessary, to the unlighted side.
3. Trim of excess fat before cooking.
4. To avoid flare-ups fatty meats should be cooked on the medium setting.
5. Cook with the lid assembly down. Cutting off the flow of air will reduce the possibility of flare-ups.
6. If you need to immediately control an excessive flare-up, throw a small amount of baking soda directly on the plaques and lower heat setting.

**NOTE: Do not douse flare-ups with liquid as this can intensify the flame and harm the grill plates.**

## Chip Tray

Your Superb gas grill includes a built-in chip tray which installs directly into the front of grill. We believe that wood chips enhance the flavor of everything that is grilled. To use the chip tray, place a handful of soaked wood chips in the tray, then ignite the burners to the left and right of the tray. Turn the burners on "HI" for 10 minutes. Next reduce the flame to "MEDIUM" or "LO" to keep the chips from burning too fast.

**CAUTION: When adding more chips to the tray the handle on tray may be Hot.**

## Top Burners

Your Superb gas grill is equipped with (5) grill burners, each rated at 12,000 BTUH and has (5) spark ignitors for easy lighting. Provided for use with your side burner rated at 30,000 BTUH is a stainless steel lid which doubles as work surface when the burner is not in use. When using the grill with the side burner covered, be careful as heat can conduct from the grill and cause the lid to heat up. Always remove the lid before lighting the side burner.

**Never light or use the side burner with the lid in place.**



### Rotisserie (Figure 8)

The (2) rotisserie burners, each rated at 12,000 BTUH, are an infrared type which provide intense searing radiant heat. This intense heat is perfect for searing in the natural juices and nutrients found in quality cuts of meats. When lit, the rotisserie burners will reach cooking temperatures in about 3 minutes. The orange/red glow will even out in about 5 minutes.

The rotisserie motor is equipped with gears capable of turning up to a 20 lb. cut of meat or poultry. The motor is mounted to a stainless steel bracket which attaches to the left side of the grill. The rotisserie motor 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 *Canadian Electrical Code, CSA C22.1*, if an external electrical source is utilized.

**WARNING! DO NOT use the rotisserie and the 5 main burners at the same time! You CAN use the LEFT rotisserie and the two far RIGHT main burners (#4 and #5) at the same time.**

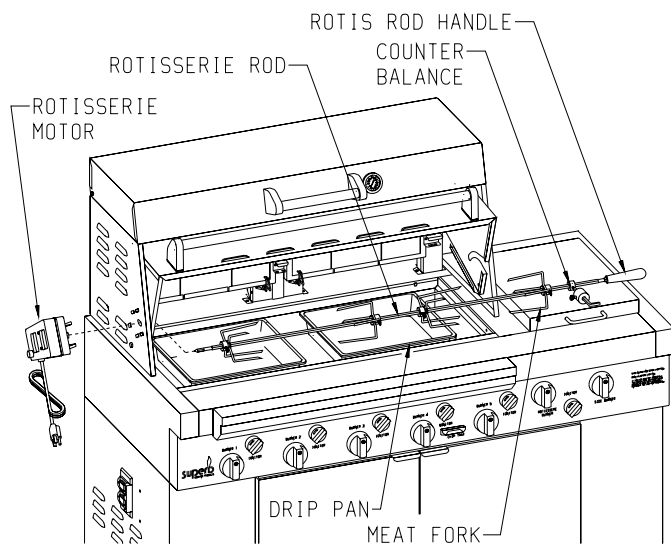


Figure 8

### Counterbalance

Counterbalance is used to balance the rotisserie rod when cooking large or irregular pieces of food. The food will always be placed on the rotisserie rod between the motor and counterbalance. Adjust the counterbalance on the rotisserie rod until the food turns in an even motion.

The rotisserie rod for the rotisserie fits into the motor assembly by placing the pointed end into the motor and the opposite end on the support at the right side of the grill. With the rotisserie rod pushed in as far as possible into the motor, the grooved rotisserie rod should rest on the right side bracket. The removable handle should only be in place when handling the rotisserie rod.

**When using the side burner, remove the rotisserie rod handle to prevent it from getting hot!**

To load the rotisserie rod begin with the handle in place, and slide one of the meat forks with prongs facing away from the handle onto the rotisserie rod. Push the rotisserie rod through the center of the food, then slide the second meat fork with prongs towards the food on the rotisserie rod. Center the food on the rotisserie rod then push the meat forks firmly into the food. Tighten the wing nuts. It may be necessary to wrap the food with butchers string (never use nylon or plastic string) to secure any loose portions.

Once the food is secure, attach the counterbalance to rotisserie rod. Remove the elevated cooking racks and grill plates. Insert the drip pans into grill onto the ceramic plaques. Center drip pan(s) under food being rotisserized. Insert the rotisserie rod into the motor. Turn on rotisserie motor and adjust counterbalance.

NOTE: After the first use of your rotisserie it is likely that the stainless steel above the rotisserie burners will darken to a dark, blue color. The electric motor should be removed and stored in a dry place when not in use.

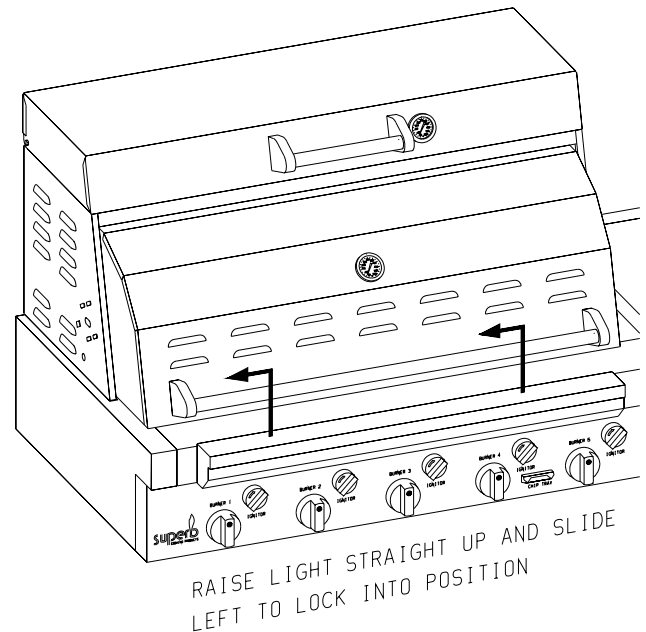


Figure 9

### Grill Light (Figure 9)

Exclusive on Superb grill is the grilling area fluorescent light. The fluorescent light is wired at the factory and should be plugged directly into a properly grounded three-pronged receptacle. Raise light and slide to left to lock into position.

### Replacement of Fluorescent Bulb

1. Remove electrical cord for fluorescent bulb from electrical receptacle.
2. Remove light housing front from light housing rear by removing (3) Phillips head screws located at bottom of light housing front.
3. Replace fluorescent bulb with part number R-3932, fluorescent bulb. Refer to page 12 for ordering repair parts.
4. Attach light housing front onto light housing rear with (3) Phillips head screws from Step 2.

### Steamer

Use your steamer for steaming vegetables and for keeping food warm. Optional large and small steamer pans, SSP-1 are available for the steamer.

### Elevated Cooking Racks

The two cooking racks can be used to cook food with indirect heat. The cooking time will be increased but the food will be moist and flavorful. The rotisserie burners are located beneath the elevated cooking racks. Grease may accumulate on the rotisserie burners from use of the elevated cooking racks. Ignite rotisserie burners to "burn off" any grease accumulation. The elevated cooking racks must be removed when the rotisserie burners are in use.

# CARE AND MAINTENANCE

## Stainless Steel

The Superb gas grill is made from stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning methods first, scrubbing in the directions of the grain. To touch up noticeable scratches in the stainless steel, sand lightly with dry 100 grit emery paper or scotch bright pad in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface giving the appearance of rust. To remove this grease buildup scrub with a strong degreaser in the direction of the grain. Coat with lemon oil or a stainless steel shine product to protect its finish after cleaning.

## Cleaning Grill Plates

The grill plates should be cleaned regularly because of grease build-up and other debris. Keeping the grill plates clean will greatly reduce flare ups and grease fires.

The easiest way to clean the grill is immediately after cooking is completed. Be sure the burners are turned off and there are no flames before beginning. Wear a barbecue mitt to protect your hand from the heat and steam. Using a brass bristle barbecue brush, scrub the hot grill plates. If the grill is allowed to cool before cleaning, the cleaning process will be more difficult.

**NOTE: DO NOT USE CAUSTIC CLEANERS such as oven cleaners, etc. This will damage the grid surface and void your warranty.**

## Side Burner Grate

The side grate is stainless steel. Do not attempt to clean a hot grate. When the grate cools it may be wiped with hot soapy water, then rinsed and wiped dry. Never immerse a hot grate in water as the hot steam produced could cause burns.

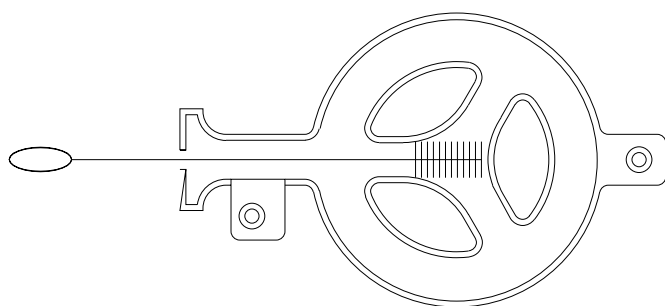
## Drip Trays

The drip trays will collect grease from the grill area. Do not attempt to remove or clean until thoroughly cooled. To avoid grease fires or flare-ups be sure to clean out the grease often.

## Grill Burners

The grill burners are constructed of cast stainless steel and should only require minimal maintenance. However, they should be checked periodically and cleaned if needed.

SIDE BURNER



MAIN BURNER

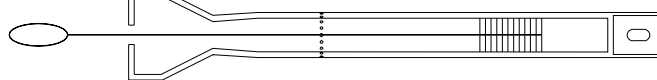


Figure 10

## Side Burner

The side burner is constructed of cast stainless steel. Occasional cleaning of the burner ports will be necessary.

## Flashback from Spiders (Figure 10)

In some areas of the country, spiders or small insects have been found to create "flashbacks" problems. The spiders spin webs and/or insects build nests in the burner venturi tube(s). The web and/or nests can lead to gas flow obstruction which results in a "flashback" (a fire in the venturi tube(s)). Clean interior of burners with a flexible, soft bristle, bottle brush in order to remove spiders, spider webs and debris.

## CLEANING PRODECURES

### Removing Main Burners (Figure 11)

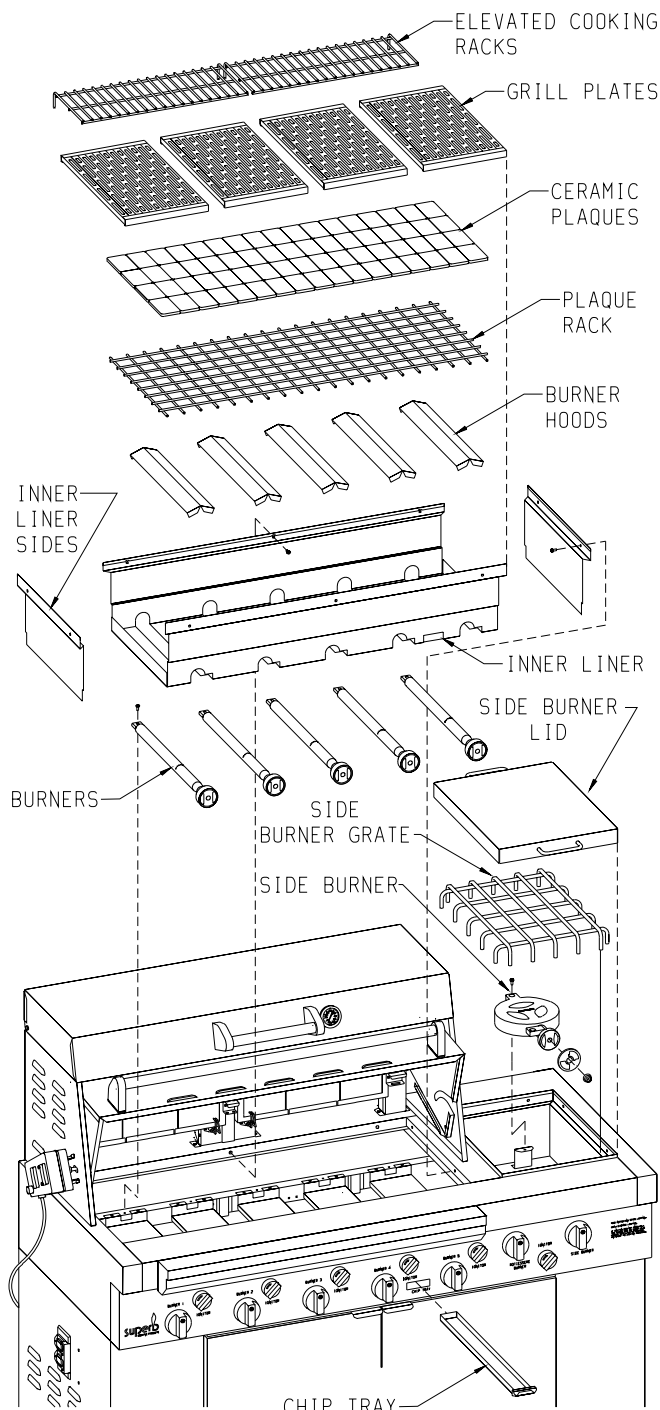
1. Turn OFF gas supply to grill.
2. All grill parts must be cool before attempting to clean.
3. Remove the chip tray.
4. Remove (4) grill plates.
5. Remove ceramic plaques and plaque rack.
6. Remove (5) burner hoods located above main burners.
7. Remove right end and left end of inner liner by removing (2) screws from each end.
8. Remove inner liner by removing (6) screws.
9. Remove (1) bolt from each main burner.
10. Lift rear section of main burner in order to remove main burner from orifice fitting.
11. Clean interior of main burner with a flexible, soft bristle, bottle brush in order to remove spiders, spider webs and debris. Apply air pressure to burner ports to remove debris.
12. Be careful not to change the air shutter's original position. Once reinstalled, light all of the burners and check for proper flame.
13. To replace main burners, reverse above procedure starting with Step 10.

### Removing Side Burner (Figure 11)

1. Turn OFF gas supply to grill.
2. All grill parts must be cool before attempting to clean.
3. Remove side burner lid.
4. Remove side burner grate.
5. Remove (2) screws from side burner.
6. Lift rear section of side burner in order to remove side burner from orifice fitting.
7. Clean interior of side burner with a flexible, soft bristle, bottle brush in order to remove spiders, spider webs and debris. Apply air pressure to burner ports to remove debris.
8. To replace side burner, reverse above procedure starting with Step 6.

### Additional Steps to Clean Main Burners and Side Burner

1. Turn OFF gas supply to grill.
2. All grill parts must be cool before attempting to clean.
3. Clean the exterior of the burner with a wire brush.
4. Clear any clogged ports with a straightened paper-clip.
5. Never use a wooden toothpick as it may break off and clog the port.
6. Shake out any debris through the air shutter.
7. Use a flashlight to inspect the burner inlet to ensure it is not blocked.
8. If an obstruction can be seen, use a straightened metal wire coat-hanger to clean it out.

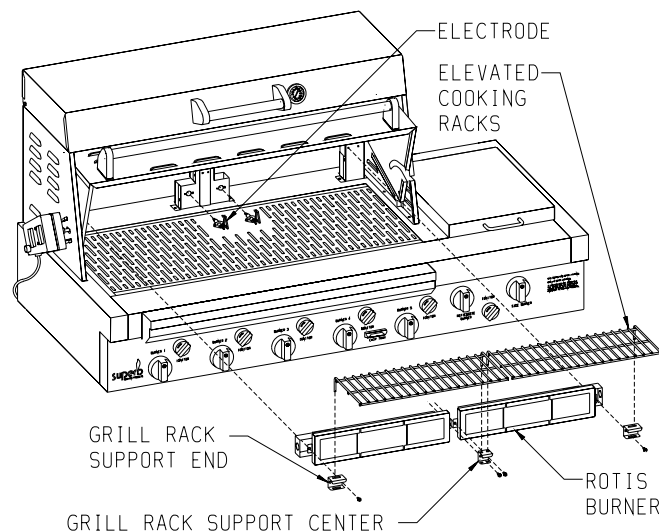


**Figure 11**

### Removing Rotisserie Burners and Rotisserie Burner Orifices (Figure 12)

1. Turn OFF gas supply to grill.
2. All grill parts must be cool before attempting to clean.
3. Remove (1) screw from each rotisserie burner electrode.

4. Pull forward on the electrode to expose approximately 3 inches of the electrode wire.
5. If you are replacing the electrode, remove the electrode wire from the electrode. Do not allow the electrode wire to slip back into the access hole.
6. If you are not replacing the electrode, allow the electrode to lay on the cooking surface.
7. Remove (6) screws from the brackets for the elevated cooking racks. The brackets are located at each end (2 brackets) and between (1 bracket) the rotisserie burners.
8. At the center of the gas grill, grasp the end of rotisserie burner, pull forward and slide the opposite end of the rotisserie burner from the orifice fitting.
9. Apply air pressure into the face and end of the rotisserie burner to remove spiders, spider webs, dust, lint and debris. A flexible, soft bristle, bottle brush can be used to clean the interior of the rotisserie burner.
10. Remove the rotisserie burner orifice from the orifice fitting.
11. Apply air pressure into the rotisserie burner orifice and orifice fitting to remove spiders, spider webs, dust, lint and debris. A flexible, soft bristle, bottle brush can be used to clean the orifice fitting.
12. To reinstall components, reverse above procedure starting with Step 10.



**Figure 12**

### Cleaning the Orifices

No regular maintenance should be needed for the orifices. They should only be removed if it is determined that there is a blockage.

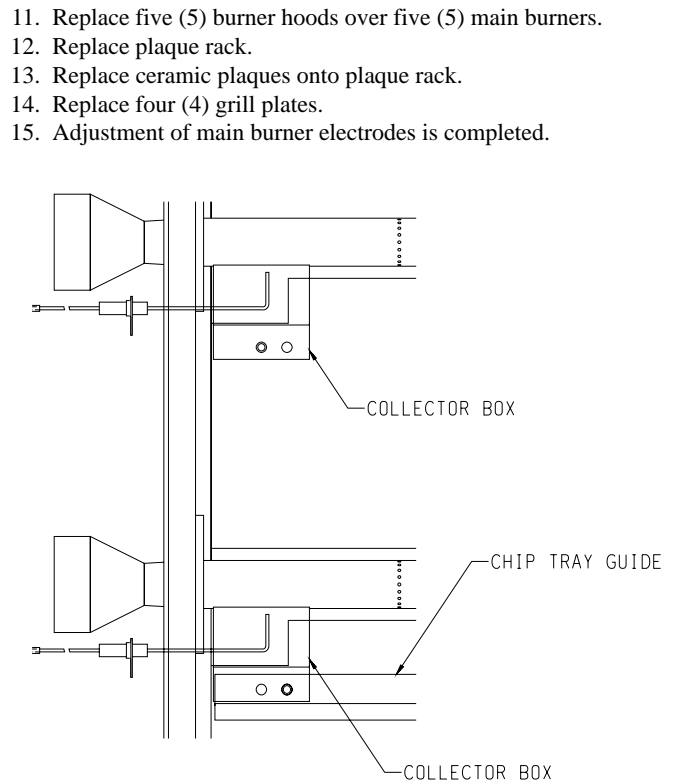
**Warning: Serious injury may occur if the orifice is not located properly in the orifice fitting when reassembled.**

### Removing and Replacing the Piezo Igniters and Electrodes

1. Remove all gas control knobs and ignitor knobs.
2. Remove chip tray.
3. Remove valve cover (7 screws).
4. Piezo igniters are located at rear of valve cover.
5. Remove (1) screw for each electrode.
6. Remove (2) screws for each piezo ignitor.
7. Reverse above procedure to replace components.

## Adjusting Main Burner Electrodes

1. Remove four (4) grill plates.
2. Remove ceramic plaques.
3. Remove plaque rack.
4. Remove five (5) burner hoods from five (5) main burners.
5. Remove five (5) collector boxes from five (5) main burner electrodes, one (1) 10 - 16 x 1/2" Phillips stainless steel screw for each collector box.
6. At this time, check for proper sparking of the electrodes. Turn electrode knob, the spark should occur between the second and third port hole on main burner.  
To adjust spark angle you will use two (2) needle nose pliers. Grasping electrode wire 1/2" back from tip of electrode with first pair of needle nose pliers adjust tip of electrode with second pair of needle nose pliers.
7. Check ignition of main burners. Make additional adjustments to electrodes if required.
8. Locate main burner with electrode that is to the left of chip tray. Place collector box over electrode. Place flange on collector box beneath flange on chip tray guide. The clearance hole in collector box will align with clearance hole in chip tray guide. Insert and attach one (1) 10-16 x 1/2" Phillips stainless steel screw from Step 5 through chip tray flange and collector box flange and into bottom of inner liner.
9. Place four (4) additional collector boxes over four (4) additional main burners with electrodes.
10. Attach four (4) collector boxes to bottom of inner liner with four (4) 10-16 x 1/2" Phillips stainless steel screws from Step 5.



11. Replace five (5) burner hoods over five (5) main burners.
12. Replace plaque rack.
13. Replace ceramic plaques onto plaque rack.
14. Replace four (4) grill plates.
15. Adjustment of main burner electrodes is completed.

## TROUBLE-SHOOTING

**If your Superb gas grill does not function properly, use the following checklist before contacting your dealer for service.  
You may save the cost of a service call.**

1. **Grill won't light when the rotary ignitor is turned.**
  - a. With the gas tuned off, remove the grill plates, ceramic plaques and plaque rack. Turn the ignitor knob clockwise to check the spark. You should see a spark jump from tip of the ignitor. If there is a spark, check the gas supply. Is the tank full? Is the line purged of air? Can you light the burner with a match?
  - b. Check air shutter adjustment, close as needed.
  - c. Do other burners light?
  - d. Check the orifice for blockage.
  - e. Is the ignitor tip clean and free from debris?
  - f. Clean ignitor tip.
2. **Burner flame is yellow or orange and there is a smell of gas.**
  - a. Check the burner inlet for obstructions.
  - b. Check the air shutter for proper adjustment.
  - c. Check for spiders, spider webs and debris.
3. **Low heat with control knob set on "HI."**
  - a. Is the fuel hose bent or kinked?
  - b. Is there an adequate gas supply?
  - c. If there is only one burner that appears low, does the orifice or burner need cleaning?
  - d. Is the air shutter too far open or closed?
  - e. Is the gas supply, or gas pressure low?
  - f. Has the grill been preheated for at least 10 minutes?
4. **The smell of gas with flames appearing yellow or the gas grill does not reach temperature and heats unevenly.**
  - a. Check for spiders or insects.
  - b. Spiders and insects can nest in the burner of this or any grill, and cause a disruption in the flow of gas from the burner. This is dangerous and can cause a fire behind the valve cover, damaging the grill and making it unsafe to operate.  
You should inspect the burners periodically or immediately if any of these conditions occur or persist.
5. **The burners make popping noises.**
  - a. Check air shutter adjustment.
  - b. Check burners for clogged ports.

### HOW TO ORDER REPAIR PARTS . . .

All parts listed in the Parts List have a part No. When ordering parts, first obtain the Model No. from the nameplate on your equipment. Then determine the Part No. (not the Index No.) and the Description of each part from the appropriate illustration and list. Be sure to give all this information . . .

Grill Model Number \_\_\_\_\_  
Grill Serial Number \_\_\_\_\_  
Part Number \_\_\_\_\_

Part Description \_\_\_\_\_  
Type of Gas (Propane or Natural) \_\_\_\_\_

Do not order bolts, screws, washers or nuts. They are standard hardware items and can be purchased at any local hardware store. Order parts through your local dealer.

Shipments contingent upon strikes, fires, and all causes beyond our control.



**PLEASE NOTE:** When ordering parts, it is very important that **part number** and **description** of part coincide.

Index No.	Part Number	Description	Index No.	Part Number	Description
1	SSG-140	STEAMER LID ASSEMBLY	58	SSG-010	CASING DIVIDER
1A	SSG-126	HANDLE - STEAMER LID	59	SSG-025	INNER LINER SIDE BURNER-LEFT
2	R-4005	SHOULDER SCREW (STEAMER) (2 REQ'D)	60	SSG-024	INNER LINER-SIDE BURNER
3	R-3987	THERMOMETER - STEAMER	61	R-3958	ELECTRODE AND WIRE ASSEMBLY - SIDE BURNER
4	SSG-040	STEAMER BODY	62	SSG-026	INNER LINER SIDE BURNER-RIGHT
5	R-4010	NUT (4 REQ'D) 1/4-20 STAINLESS	63	SSG-100	CASING SIDE-RIGHT SUB-ASSEMBLY
6	SSG-029	WIND GUARD	64	R-3916	MAIN BURNER (5 REQ'D)
7	SSG-030	TOP-BACK	65	SSG-019	CHIP TRAY
8	SSG-105	TOP END-LEFT WELDED ASSEMBLY	66	SSG-053	ROTIS WIRE GUIDE
9	SSG-106	TOP END-RIGHT WELDED ASSEMBLY	67	SSG-102	CASING FRONT ASSEMBLY
10	R-4003	MOTOR	68	SSG-104	LIGHT HOUSING-REAR WELDED ASSEMBLY
11	SSG-055	ROTIS MOTOR SUPPORT	69	R-3934	SHOULDER SCREW (LIGHT) (2 REQ'D)
12	R-3999	SHOULDER SCREW (COVER) (2 REQ'D)	70	R-4020	CORD SET
13	SSG-107	LID ASSEMBLY-COMplete	71	SSG-005	FRONT SHIELD
13A	SSG-109	HANDLE - COVER LID	72	R-3873	CONTROL ROD
13B	R-3928	HANDLE BRACKET - LEFT	73	SSG-004	FRONT LINER
13C	R-3929	HANDLE BRACKET - RIGHT	74	R-3921	ELECTRODE AND WIRE ASSEMBLY - MAIN BURNER (5 REQ'D)
13D	R-3930	INSULATOR (4 REQ'D)	75	SSG-016	INNER LINER SPACER
14	R-3857	THERMOMETER - COVER	76	SSG-015	GREASE PAN SHIELD (5 REQ'D)
15	R-3877	ROTIS ROD	77	SSG-049	MANIFOLD BRACKET REAR-UPPER
16	R-3960	MEAT FORK (4 REQ'D)	78	SSG-050	MANIFOLD BRACKET REARLOWER
17	R-3957	COUNTERBALANCE	79	SSG-101	BURNER SUPPORT WELDED ASSEMBLY
18	R-3910	HANDLE - ROTIS ROD	80	SSG-007	WIRE CHANNEL-LEFT
19	R-3881	GRATE REMOVER	81	SSG-009	GREASE PAN DIVIDER
20	SSG-112	GRILL PLATE WELDED ASSEMBLY (4 REQ'D)	82	SSG-008	WIRE CHANNEL-RIGHT
21	R-3995	CERAMIC PLAQUE (BOX OF 70)	83	SSG-017	GREASE PAN-LEFT
22	SSG-116	PLAQUE RACK WELDED ASSEMBLY	84	SSG-018	GREASE PAN-RIGHT
23	SSG-003	CASING BACK	85	SSG-023	VALVE COVER SUPPORT (4 REQ'D)
24	SSG-056	ROTIS SUPPORT TOP	86	R-3357	SPRING (6 REQ'D)
25	SSG-051	ROTIS SHIELD (NAT GAS ONLY)	87	R-3874	VALVE AND ORIFICE ASSEMBLY - NAT ONLY - MAIN BURNER (5 REQ'D)
26	SSG-060	ROTIS SUPPORT-LEFT	87	R-4112	VALVE AND ORIFICE ASSEMBLY - LP ONLY - MAIN BURNER (5 REQ'D)
27	SSG-059	ROTIS SUPPORT-RIGHT	88a	R-4118	VALVE - NAT ONLY - SIDE BURNER
28	SSG-057	ROTIS SUPPORT CENTER	88a	R-4119	VALVE - LPG ONLY - SIDE BURNER
29	SSG-137	WIRE TUBE (2 REQ'D)	88b	R-4121	ORIFICE ASSEMBLY - LP ONLY - SIDE BURNER
30	SSG-062	ROTIS SUPPORT COVER-LEFT	88b	R-4120	ORIFICE ASSEMBLY - NAT ONLY - SIDE BURNER
31	SSG-058	ROTIS SUPPORT COVER-CENTER	89	R-3908	PIEZO IGNITOR (5 REQ'D)
32	SSG-061	ROTIS SUPPORT COVER-RIGHT	90	R-3966	PIEZO IGNITOR (3-SPARK)
33	R-3955	ELECTRODE WIRE ASSEMBLY - 52" LONG (2 REQ'D)	91	SSG-012	VALVE COVER
34	R-3915	ELECTRODE (2 REQ'D)	92	R-3918	KNOB (MAIN AND SIDE BURNERS) (6 REQ'D)
35	SSG-117	ELEVATED COOKING RACK (2 REQ'D)	93	R-3909	KNOB (6 REQ'D) (PIEZO IGNITORS)
36	R-2319	ORIFICE - ROTIS BURNER (LP GAS ONLY) (2 REQ'D)	94	R-3872	KNOB (ROTIS BURNER)
36	R-4000	ORIFICE - ROTIS BURNER (NAT GAS ONLY) (2 REQ'D)	95	R-3939	GLASS
37	P-232	ORIFICE HOLDER (2 REQ'D)	96	R-3940	BULB CLIP
38	R-3919	BURNER - ROTIS (2 REQ'D)	97	R-1468	STRAIN RELIEF BUSHING
39	SSG-031	GRILL RACK SUPPORT CENTER	98	R-3932	BULB - FLUORESCENT
40	SSG-054	GRILL RACK SUPPORT END (2 REQ'D)	99	R-3933	SOCKET
41	SSG-136	INLET TUBING ASSEMBLY - ROTIS VALVE TO ROTIS BURNER - LEFT	100	R-3931	BALLAST
42	SSG-135	INLET TUBING ASSEMBLY - ROTIS VALVE TO ROTIS BURNER - RIGHT	101	R-3920	SWITCH
43	SSG-134	INLET TUBING ASSEMBLY - MANIFOLD TO ROTIS VALVE	102	SSG-035	LIGHT MOUNTING BRACKET
44	R-3870	VALVE - ROTIS	103	SSG-032	LIGHT HOUSING-FRONT
45	SSG-052	VALVE BRACKET-ROTIS	104	SSG-110	MANIFOLD WELDED ASSEMBLY
46	R-1652	VALVE NUT	105	R-4015	PRESSURE REGULATOR (NAT GAS ONLY)
47	R-4007	BRASS MALE CONNECTOR (BODY ONLY)	106	R-3993	INLET ADAPTOR (LP GAS ONLY)
48	SSG-111	SIDE BURNER LID ASSEMBLY	107	R-3992	HOSE ASSEMBLY 22" LONG (LP GAS ONLY)
49	SSG-118	SIDE BURNER GRATE WELDED ASSEMBLY	108	R-4660	COVER END SPACER (2 REQ'D)
50	SSG-022	BURNER HOOD (5 REQ'D)	NOT SHOWN	R-4052	DRIP PAN (2 REQ'D) STAINLESS
51	SSG-020	CHIP TRAY GUIDE (2 REQ'D)	NOT SHOWN	R-4116	ORIFICE NAT #50 - MAIN BURNER
52	R-3967	SIDE BURNER	NOT SHOWN	R-4117	ORIFICE LP #60 - MAIN BURNER
53	R-3358	AIR SHUTTER (6 REQ'D)	NOT SHOWN	R-4120	ORIFICE NAT #37 - SIDE BURNER
54	SSG-103	SIDE BURNER BRACKET WELDED ASSEMBLY (2 REQ'D)	NOT SHOWN	R-4121	ORIFICE LP #51 - SIDE BURNER
55	SSG-099	CASING SIDE-LEFT SUB-ASSEMBLY	NOT SHOWN	R-734	LIGHTER ROD
56	SSG-014	INNER LINER SIDE (2 REQ'D)	NOT SHOWN	SSG-166	ROTIS SUPPORT-CENTER GASKET
57	SSG-013	INNER LINER	NOT SHOWN	SSG-168	ROTIS SUPPORT COVER-CENTER GASKET
			NOT SHOWN	SSG-176	COLLECTOR BOX (5 REQUIRED)
			NOT SHOWN	R-7067	ADAPTOR 3/8" MALE SAEX, 1/2" MALE NPT

