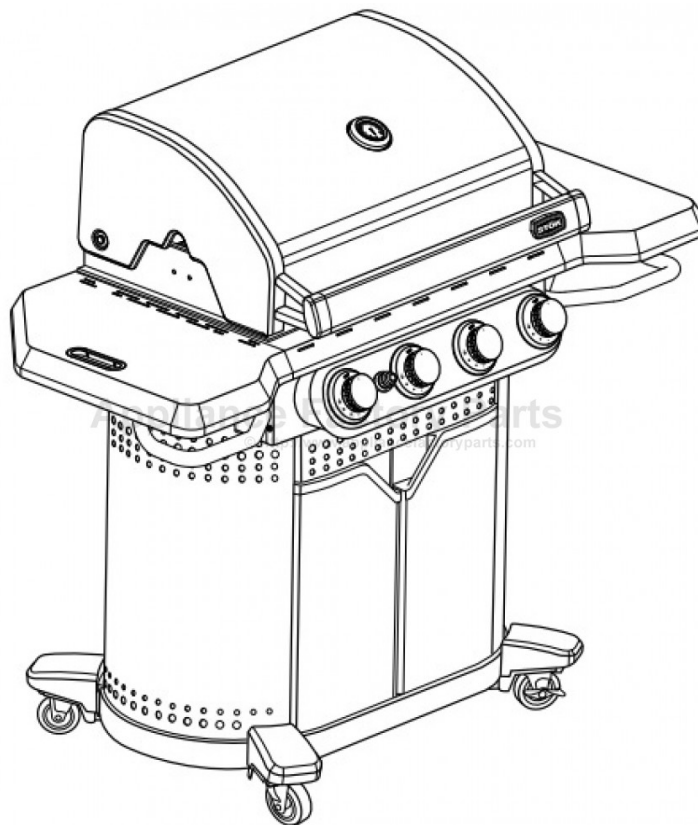


This Owner's Manual is provided and hosted by [Appliance Factory Parts](http://ApplianceFactoryParts.com).



# STOK SGP4330 Owner's Manual

[Shop genuine replacement parts for STOK SGP4330](#)



[Find Your STOK Grill Parts - Select From 22 Models](#)

----- Manual continues below -----

# OPERATOR'S MANUAL

## QUATTRO™

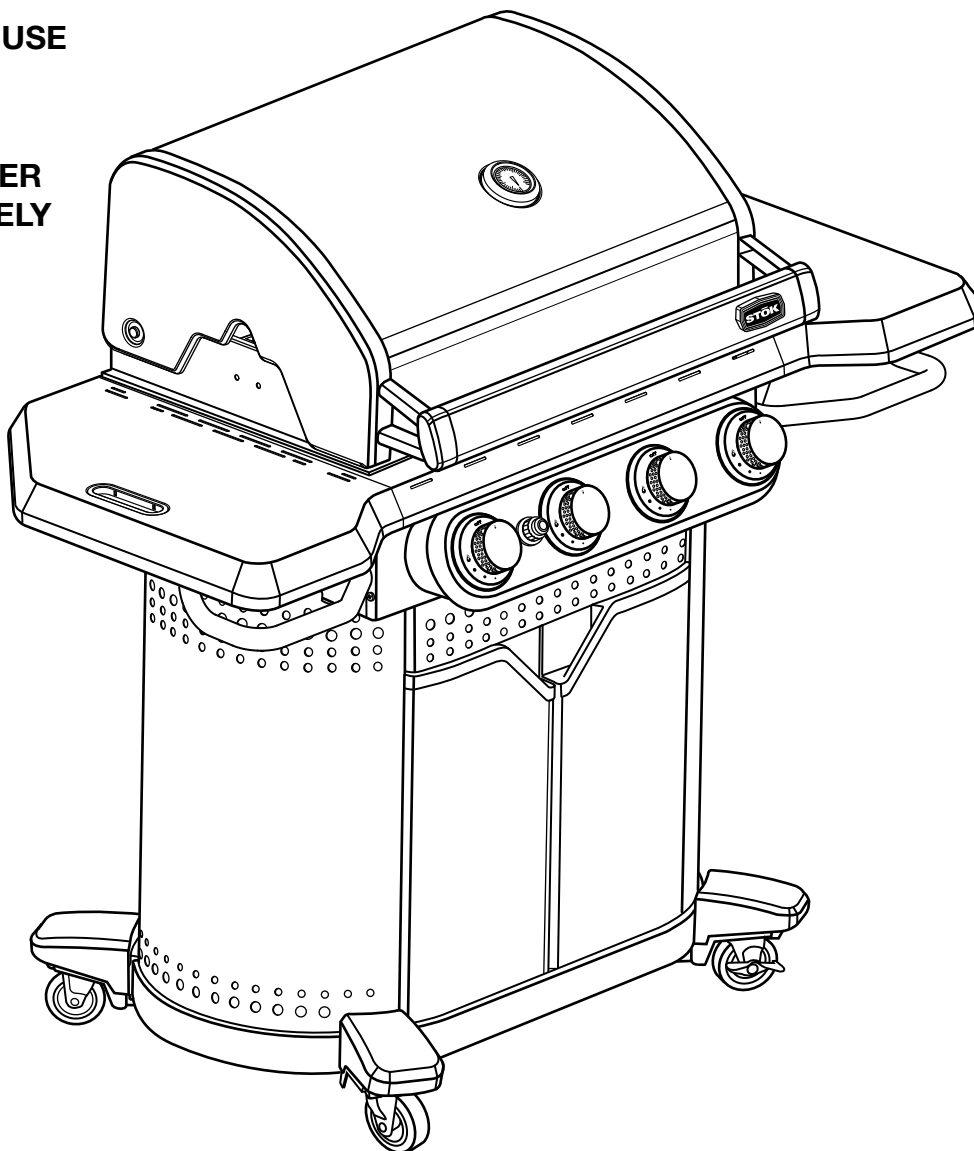
### 4 Burner LP Gas Grill

### SGP4330/SGP4330SB



FOR OUTDOOR USE  
ONLY

LP GAS CYLINDER  
SOLD SEPARATELY



Visit the STOK website at: [www.stokgrills.com](http://www.stokgrills.com)

**! DANGER:**

You WILL be KILLED or SERIOUSLY HURT if you do not follow the instructions in this operator's manual.



**NOTE TO INSTALLER/ASSEMBLER:** Give this Operator's Manual to the consumer so the consumer may retain it for future reference.

**SAVE THIS MANUAL FOR FUTURE REFERENCE**

## TABLE OF CONTENTS

■ Introduction .....	2
■ General Safety Rules .....	3-4
■ Specific Safety Rules.....	4
■ Symbols.....	5
■ Features.....	6-7
■ Tools Needed .....	7
■ Loose Parts .....	8
■ Assembly .....	9-17
■ Operation.....	18-21
■ Maintenance.....	22-24
■ Troubleshooting.....	25
■ Warranty .....	26
■ Parts Ordering/Service .....	Back Page

## INTRODUCTION

This grill has many features for making its use more pleasant and enjoyable. Safety, performance, and dependability have been given top priority in the design of this product making it easy to maintain and operate.

### **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.

### **DANGER:**

Improper assembly, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the Assembly, Operation, and Maintenance instructions thoroughly before use, assembly, or servicing of this product.

To register your STOK product, please visit:  
<http://register.STOK.com>

Pour enregistrer votre produit de STOK, s'il vous plaît la visite:  
<http://register.STOK.com>

Para registrar su producto de STOK, por favor visita:  
<http://register.STOK.com>

## GENERAL SAFETY RULES



### WARNING:

**Read and understand all instructions.** Failure to follow all instructions listed below, may result in electric shock, fire and/or serious personal injury.

### READ ALL INSTRUCTIONS

- This appliance must be installed in accordance with the latest local codes. In the absence of local codes, use the:
  - United States:
    - National Fuel Gas Code, ANSI Z223.1/NFPA 54
    - LP gas Code, NFPA 58
  - Canada:
    - Natural Gas and Propane Installation Code, CSA B149.1
    - Propane Storage and Handling Code, CSA B149.2.
- If an accessory is used on the grill that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, use the:
  - United States: National Electrical Code, ANSI/NFPA 70
  - Canada: Canadian Electrical Code, CSA C22.1
- This appliance is for outdoor use only, and shall not be used in a building, garage, shed, balcony, or any other enclosed area.
- Do not use or install this appliance in or on boats or recreational vehicles.
- This grill must be located away from combustible surfaces by no less than 36 inches (914 mm) from back of grill and 36 inches (914 mm) from sides of this grill.

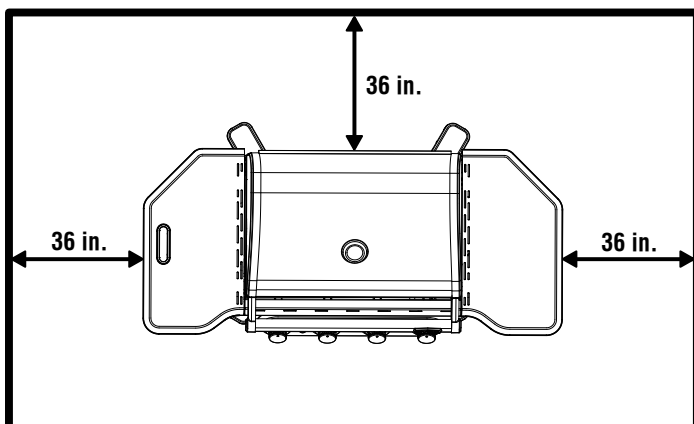


Fig. 1

- The grill shall not be used under overhead combustible construction.
- Keep area around this appliance free of combustible materials, gasoline, and all other flammable vapors and liquids.
- Do not restrict the flow of combustion and ventilation air.
- Keep ventilation openings of the cylinder enclosure free and clear from debris.
- This grill is not intended for commercial use.
- Never move grill when using or still hot.
- Never use the grill indoors. Toxic fumes can accumulate.
- Always turn off gas at the LP gas cylinder (liquid propane also called liquid petroleum gas) when the appliance is not in use. Disconnect the cylinder before storage.
- Do not alter the grill in any manner.
- Do not use this appliance unless it is fully and properly assembled and all parts are securely fastened.
- Never attempt to light burner with the lid closed. A build up of non-ignited gas inside a closed grill is hazardous.
- Open the cabinet door and inspect the hose for damage before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- When in use, keep children and pets away at all times.
- Do not leave the grill unattended.
- Do not use charcoal, ceramic briquettes, or lava rock in a gas grill.
- In the event of a grease fire, turn off the burner. Do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- Keep any electrical cord and fuel supply hose away from any heated surfaces.
- Do not store a spare LP gas cylinder under or near the grill. If not followed exactly, a fire causing death or serious injury may occur.
- Never fill the LP gas cylinder beyond 80 percent full. An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety release valve. If not followed exactly, a fire causing death or serious injury may occur.
- Only use an LP gas cylinder that includes a collar to protect the cylinder valve.

## GENERAL SAFETY RULES

- If a leak is detected at any time, get away from the LP gas cylinder and call the fire department.
- This grill is not intended to be used on a boat, in an RV, camper trailer, or motor home.
- Do not use the grill until leak-tested.
- Periodically check and/or clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- LP gas cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other closed in area.
- Do not operate the grill while under the influence of drugs, alcohol, or any medication.
- Stay alert and exercise control. Watch what you are doing and use common sense. Do not operate a grill when you are tired.

## SPECIFIC SAFETY RULES

- Use grill only with LP gas and the regulator/valve assembly supplied.
- Check for leaks prior to grilling operations. Do this even if this grill was assembled at the store.
- Do not operate the grill if there is a gas leak present.
- Never use a flame to check for gas leaks.
- Should the burner go out while grilling, turn off the gas valve. Open the lid and wait five minutes before attempting to relight.
- Never lean over an open grill or place hands or fingers on hot surfaces.
- Thoroughly clean the grill regularly.
- Do not block the ventilation holes in the sides or back of the grill.
- Never attempt to use the appliance or any components that have been damaged or exposed to an accidental fire.
- Propane gas is not natural gas. Do not try to convert this grill to natural gas as it will void the warranty and is extremely dangerous.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of the grill.
- Use heat-resistant mitts or gloves, and long-handled utensils when operating this grill.
- Apartment Dwellers: Check with management to learn requirements and fire codes of using a LP gas grill in your apartment complex.
- Save these instructions. Refer to them frequently and use them to instruct others who may use this grill. If you loan someone this grill, loan them these instructions also.

### **WARNING:**

California Proposition 65:

1. Combustion by-products produced when using this product contains chemicals known to State of California to cause cancer, birth defects, and other reproductive harm. To reduce the risk of exposure to these substances, always use the grill in a well ventilated area.
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm.




*Wash your hands after handling this product.*

To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide adequate ventilation when cooking with gas.




In Massachusetts: All gas products must be installed using a Massachusetts-licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20-lb tank.

## SYMBOLS

The following signal words and meanings are intended to explain the levels of risk associated with this product.

SYMBOL	SIGNAL	MEANING
	<b>DANGER:</b>	Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.
	<b>WARNING:</b>	Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.
	<b>CAUTION:</b>	Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.
	<b>CAUTION:</b>	(Without Safety Alert Symbol) Indicates a situation that may result in property damage.

Some of the following symbols may be used on this product. Please study them and learn their meaning. Proper interpretation of these symbols will allow you to operate the product better and safer.

SYMBOL	NAME	DESIGNATION/EXPLANATION
	Safety Alert	Indicates a potential personal injury hazard.
	Read Operator's Manual	To reduce the risk of injury, user must read and understand operator's manual before using this product.
	Hot Surface	To reduce the risk of injury or damage, avoid contact with any hot surface.

# FEATURES

## PRODUCT SPECIFICATIONS

BTU rating .....	48,000	Total grill surface .....	600 sq. in.
Primary grilling surface.....	450 sq. in. (25.75 in. x 17.5 in.)	Grilling surface height.....	34.5 in.
Warming rack .....	150 sq. in. (24.5 in. x 6 in.)	Fuel source.....	Propane (not included)
		Natural gas convertible .....	No

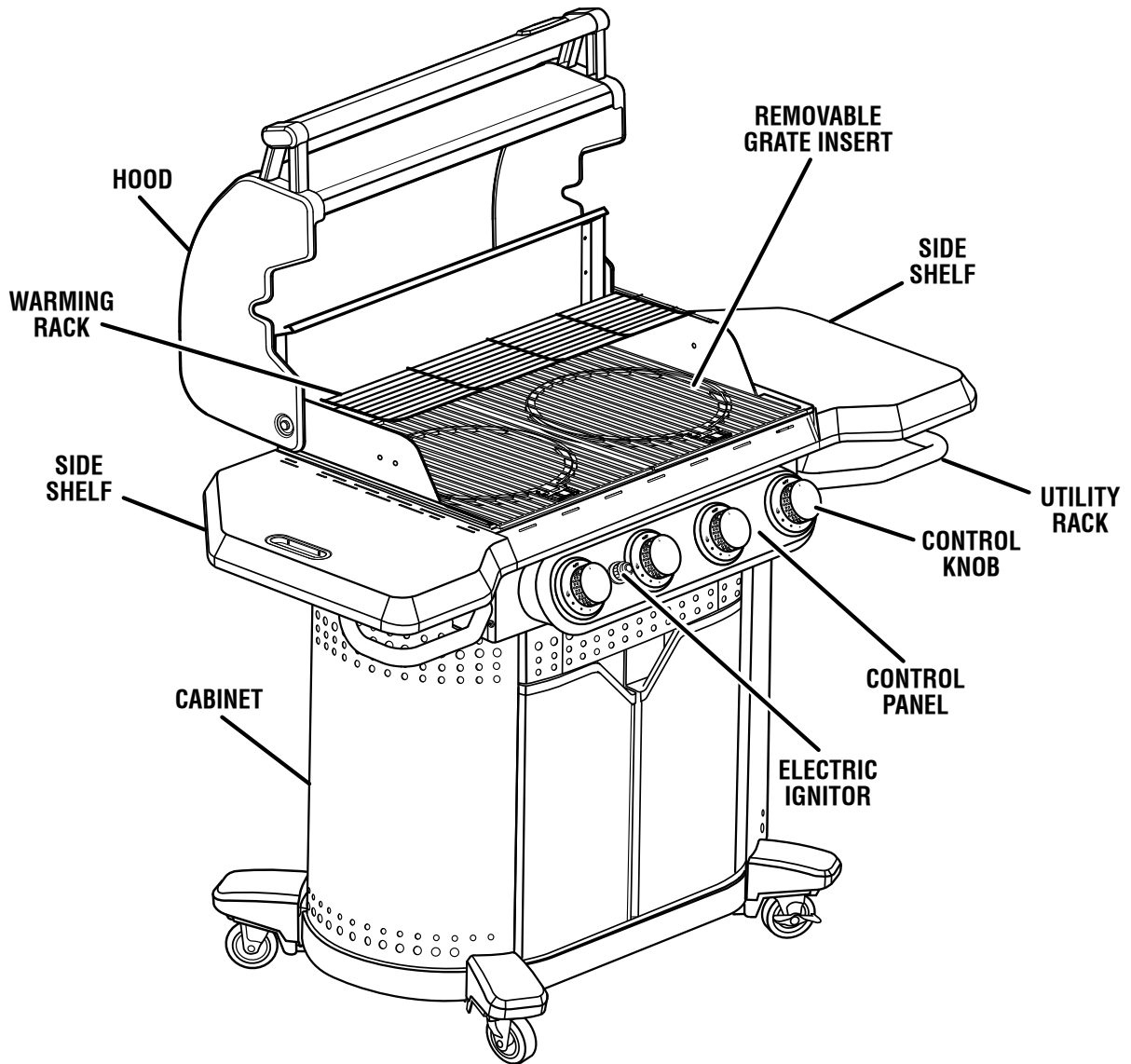


Fig. 2

## FEATURES

### KNOW YOUR GRILL

See Figure 2.

The safe use of this grill requires an understanding of the information on the grill and in this operator's manual.

Before use of this grill, familiarize yourself with all operating features and safety rules.

**CABINET** - The two-door steel cabinet rolls easily from the place-to-place. The cabinet base has a cut-out to support the LP gas cylinder.

**ELECTRIC IGNITOR** - The electric ignitor uses a AA battery that lights the gas burners when pushed.

**FRONT CONTROL PANEL** - Control heat levels from the front of the grill using the control knobs.

**GRIDDLE** - Cook pancakes, bacon, and eggs using the griddle thus eliminating a grease splattered kitchen and a house filled with cooking smells. The porcelain-coated steel griddle makes cooking breakfast, lunch, or dinner quick and easy.

**INSERT REMOVAL TOOL** - Allows you to easily place and remove a variety of STÖK cooking inserts.

**INSERT STORAGE** - The slotted insert storage inside the cabinet stores the griddle, pizza stone, and vegetable tray until needed.

**PIZZA STONE** - Make brick oven quality pizza using the grill and the porous ceramic pizza stone. The pizza stone absorbs heat to promote even cooking. The stone will discolor with use but will not affect performance.

**REMOVABLE GRATE INSERTS** - Remove one or both of the round porcelain-coated, cast-iron grate inserts when using the griddle, pizza stone, or vegetable tray.

**SIDE SHELVES** - Side shelves provide flat surfaces for your convenience.

**SPICE RACKS** - Keep spices close at hand by storing them in the convenient adjustable spice rack attached to the inside of the cabinet door.

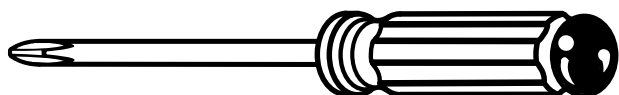
**TEMPERATURE GAUGE** - The temperature gauge in the hood measures the air temperature inside the grill. The air temperature is never as hot as the cooking surface temperature.

**VEGETABLE TRAY** - Made from porcelain-coated steel, the vegetable tray keeps the smallest ingredients safely inside. The tray allows you to prepare generous servings while grilling the rest of the meal. The round, shallow base and curved sides allows for easy turning of food.

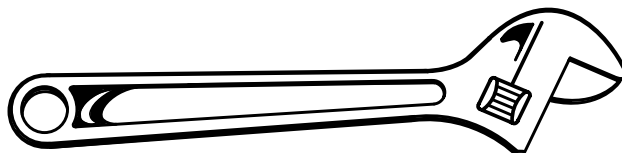
**WARMING RACK** - Located inside the hood, the warming rack keeps cooked food warm until serving time.

## TOOLS NEEDED

The following tools (not included or drawn to scale) are needed for assembly and making adjustments:



PHILLIPS  
SCREWDRIVER



ADJUSTABLE WRENCH

Fig. 3

# LOOSE PARTS

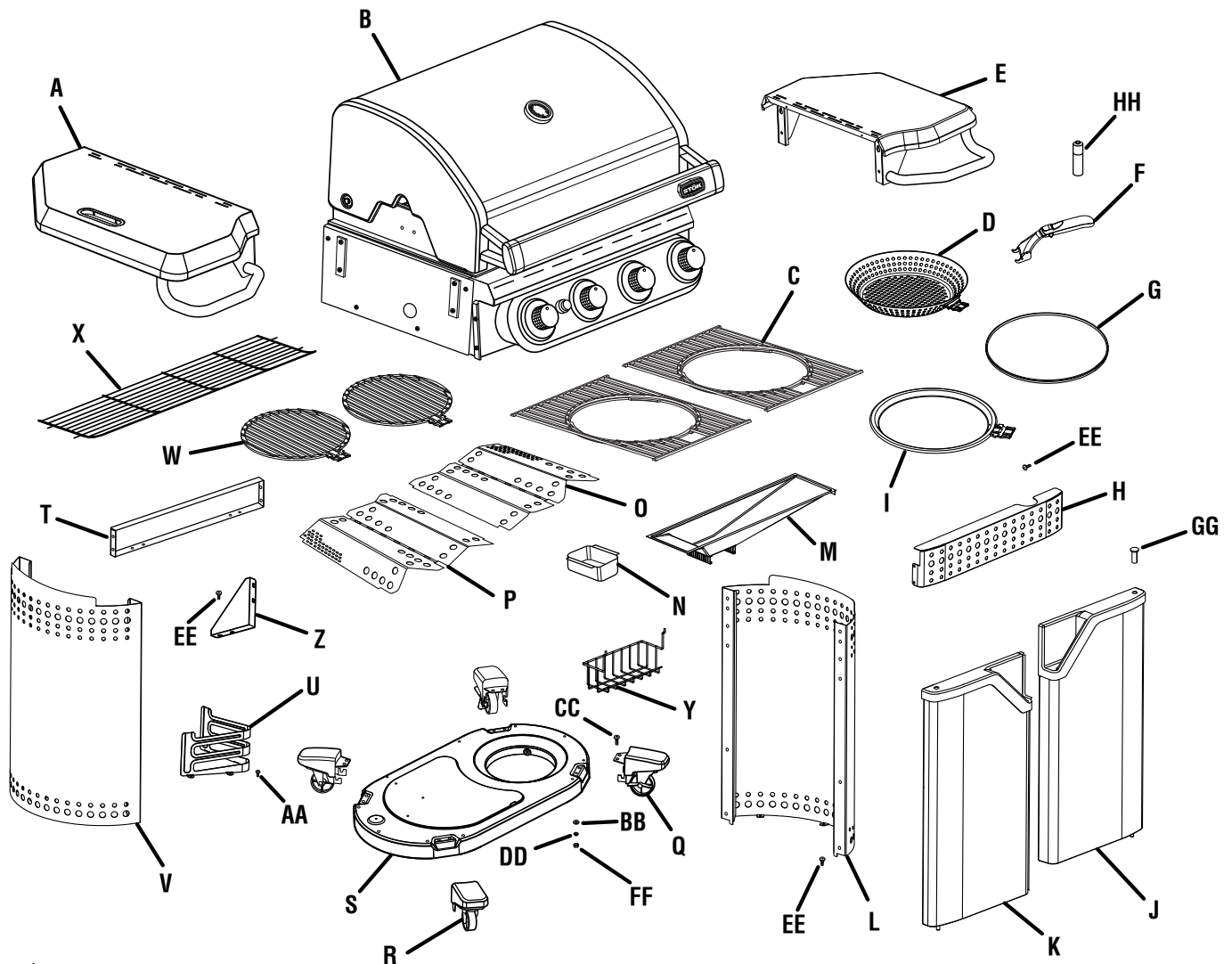


Fig. 4

Description	Qty.	Description	Qty.
A - Side shelf (left) .....	1	R - Caster assembly (left side of base).....	2
B - Grill assembly .....	1	S - Bottom panel .....	1
C - Grate .....	2	T - Rear panel.....	1
D - Vegetable tray .....	1	U - Insert storage.....	1
E - Side shelf (right).....	1	V - Side panel (left) .....	1
F - Insert removal tool .....	1	W- Removable grate insert.....	2
G - Pizza stone .....	1	X - Warming rack.....	1
H - Front panel.....	1	Y - Spice rack.....	2
I - Griddle .....	1	Z - Brace .....	4
J - Door (right).....	1		
K - Door (left) .....	1	<b>HARDWARE BLISTER PACK</b>	
L - Side panel (right).....	1	AA - Bolt, M4 x 12 mm .....	4
M- Grease tray .....	1	BB - Washer.....	8
N - Grease cup .....	1	CC - Bolt, M6 x 15 mm .....	8
O - Heat tent (right).....	1	DD - Lock washer .....	8
P - Heat tent (left) .....	1	EE - Bolt, M5 x 12 mm .....	34
Q - Locking caster assembly (right side of base) .....	2	FF - Hex nut, M6 .....	8
		GG - Pin.....	2
		HH - AA battery .....	1

# ASSEMBLY

## UNPACKING

This product requires assembly.

- Carefully lift grill from the carton and place it on a level work surface.

**NOTE:** This grill is heavy. To avoid back injury, keep your knees bent and lift with your legs, not your back, and get help when needed.

### **WARNING:**

Do not use this product if any parts on the Loose Parts List are already assembled to your product when you unpack it. Parts on this list are not assembled to the product by the manufacturer and require customer installation. Use of a product that may have been improperly assembled could result in serious personal injury.

- Inspect the grill carefully to make sure no breakage or damage occurred during shipping.
  - Do not discard the packing material until you have carefully inspected the grill, identified all loose parts, and satisfactorily operated the grill.
- NOTE:** Some loose parts are located inside the grill assembly beneath the hood.
- If any parts are damaged or missing, please call 1-800-847-5993 for assistance.

### **WARNING:**

If any parts are damaged or missing, do not operate this grill until the parts are replaced. Use of this product with damaged or missing parts could result in serious personal injury.

### **CAUTION:**

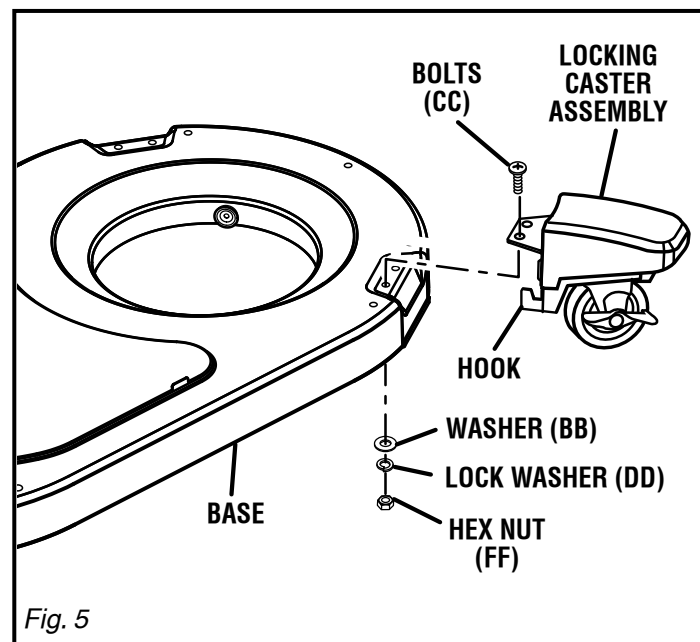
Some parts may contain sharp edges that may cause personal injury. Wear protective gloves if necessary.

## STEP 1: INSTALLING THE CASTER ASSEMBLY

See Figure 5.

The right side of the base has a circular cut-out where the LP gas tank will be placed. The two locking caster assemblies should be installed on the right side of the base.

- Tilt the caster assembly so the hook on the underside of the caster can be placed under the base.
- Keeping the hook under the base, tilt the back of the caster assembly until the holes in the caster assembly align with the holes in the base.
- Slide bolts (2), M6 x 15 mm (CC), through the tab on the rear of the caster assembly and into the base.
- Using washers (BB), lock washers (DD), and hex nuts, M6 (FF), tighten caster assembly securely to the base.
- Repeat for the other three caster assemblies.
- Set the base on a flat surface.



## STEP 2: ASSEMBLING SIDE PANELS TO THE BASE

See Figure 6.

- Slide the tabs into the slots then sit the panel on the base aligning the holes in the tabs at the bottom of the right side panel with holes on the left side of the base.
- Slide bolts, M5 x 12 mm (EE) three per side, through both the tab and into the base. Tighten securely.
- Repeat above steps to install the left side panel.

# ASSEMBLY

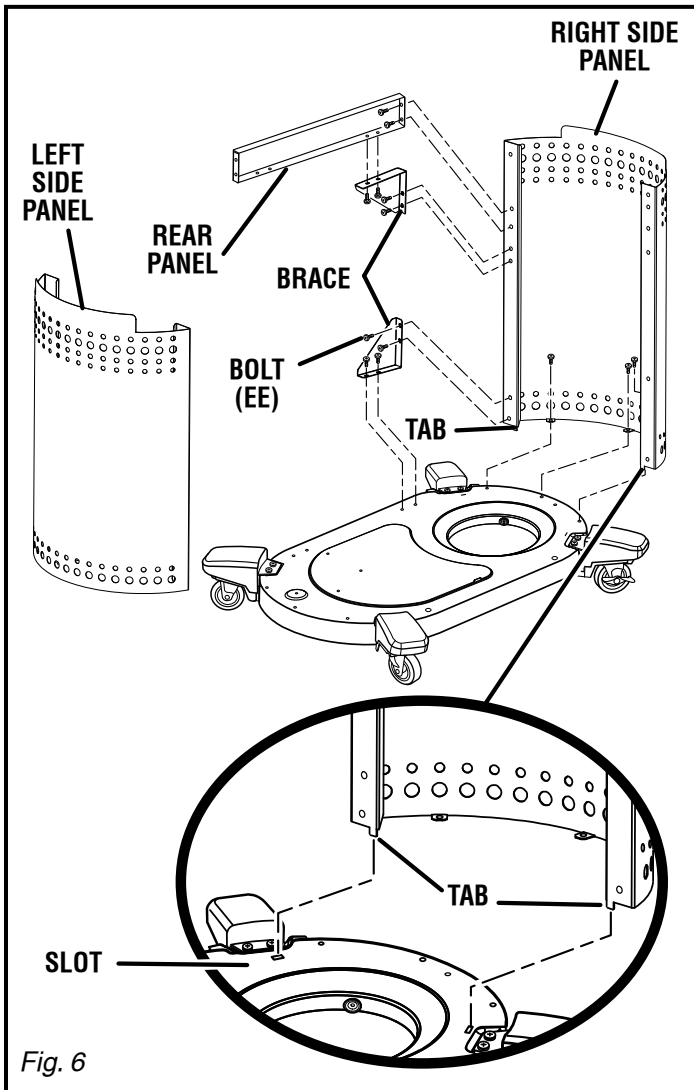


Fig. 6

## STEP 3: ASSEMBLING BRACES AND REAR PANEL

See Figures 6 - 7.

### Installing the rear panel:

- Place bolts, M5 x 12 mm (EE), through the side of the rear panel and into the side panel. Tighten securely. Repeat for the other side.

### Installing the braces:

- Secure two braces to the base and side panels using M5 x 12 mm bolts (EE). Tighten securely.
- Secure the remaining two braces to the side and rear panels using M5 x 12 mm bolts (EE). Tighten securely.

### Installing the front panel:

- From the front of the base, align the holes in the front panel with the holes at the top of the side panels.
- Secure the front panel to the side panels using four bolts, M5 x 12 mm (EE).

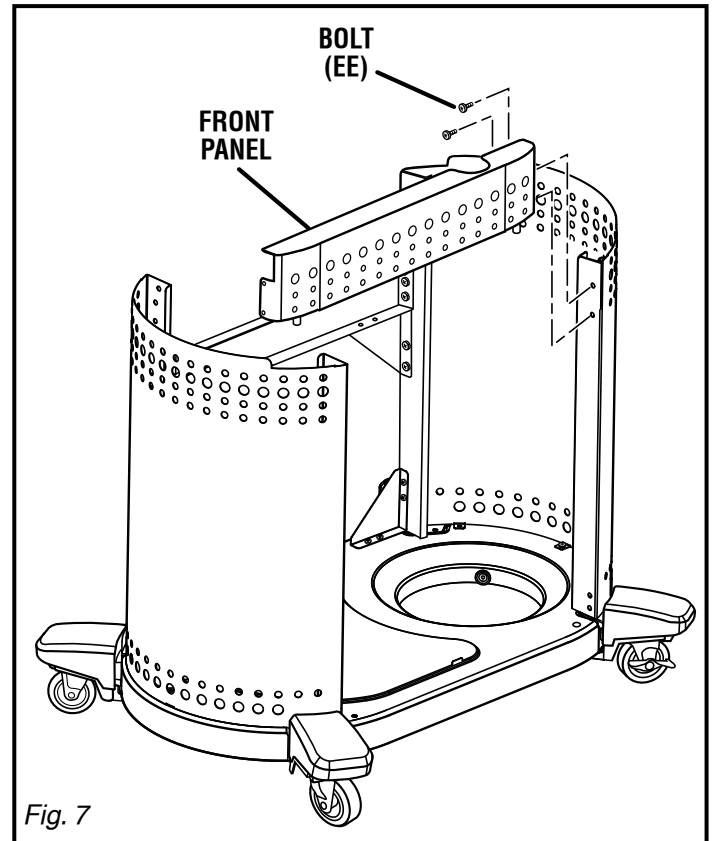


Fig. 7

## STEP 4: ATTACHING INSERT STORAGE TO BASE

See Figure 8.

- Place the insert storage inside the cabinet on the left side. Align holes in the insert storage to holes in the base.
- Secure the insert storage to the base using four bolts, M4 x 12 mm (AA).

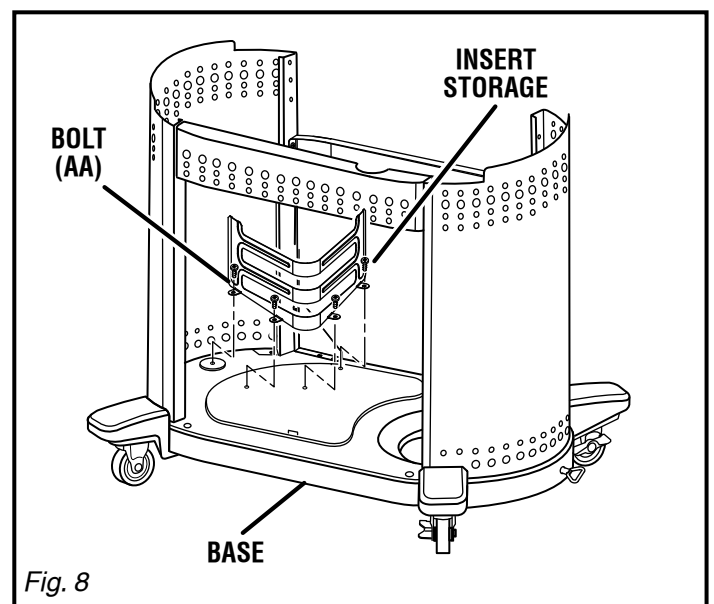


Fig. 8

## ASSEMBLY

### STEP 5: MOUNTING THE GRILL ASSEMBLY TO THE CABINET

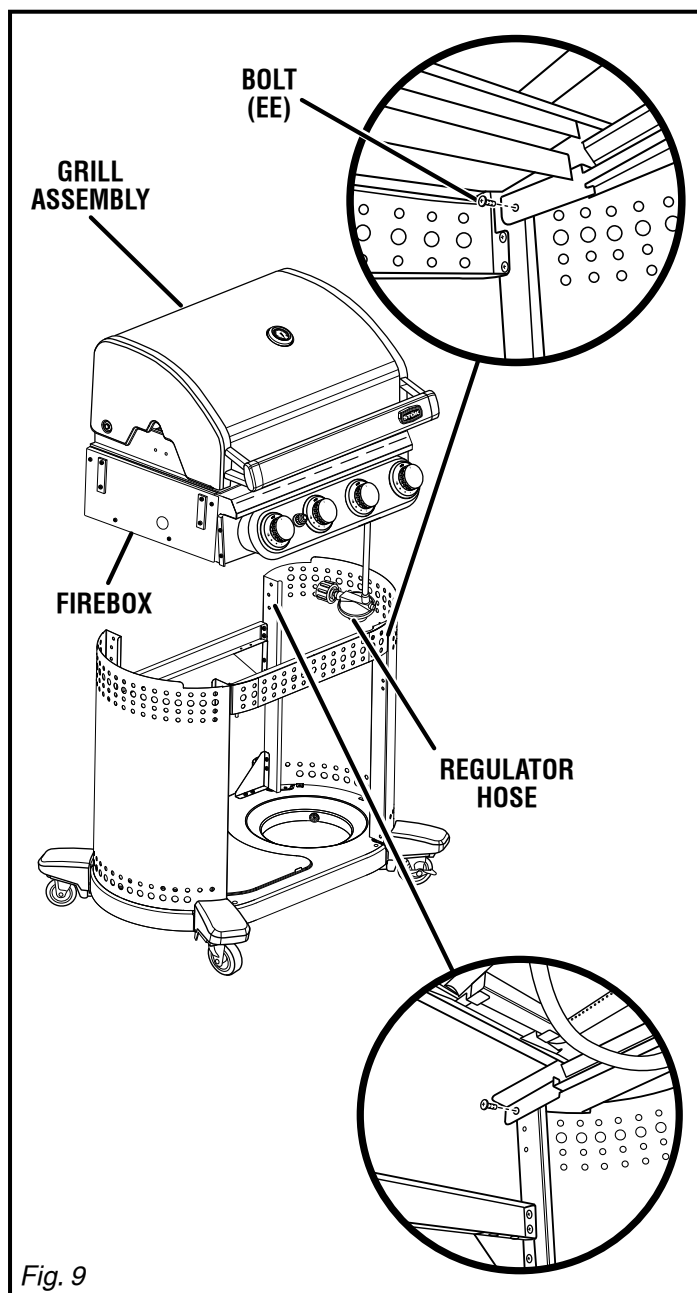
See Figure 9.

**NOTE:** This step requires two people to lift and correctly position the grill assembly on the cabinet.

- With the hood closed, lift the grill assembly.
- Lower the grill assembly onto the cabinet aligning holes in the firebox with holes in the cabinet.

**NOTE:** Regulator hose should be hanging down inside the cabinet; be careful not to damage.

- Using four bolts, M5 x 12 mm (EE) one in each corner, secure the grill assembly to the cabinet.

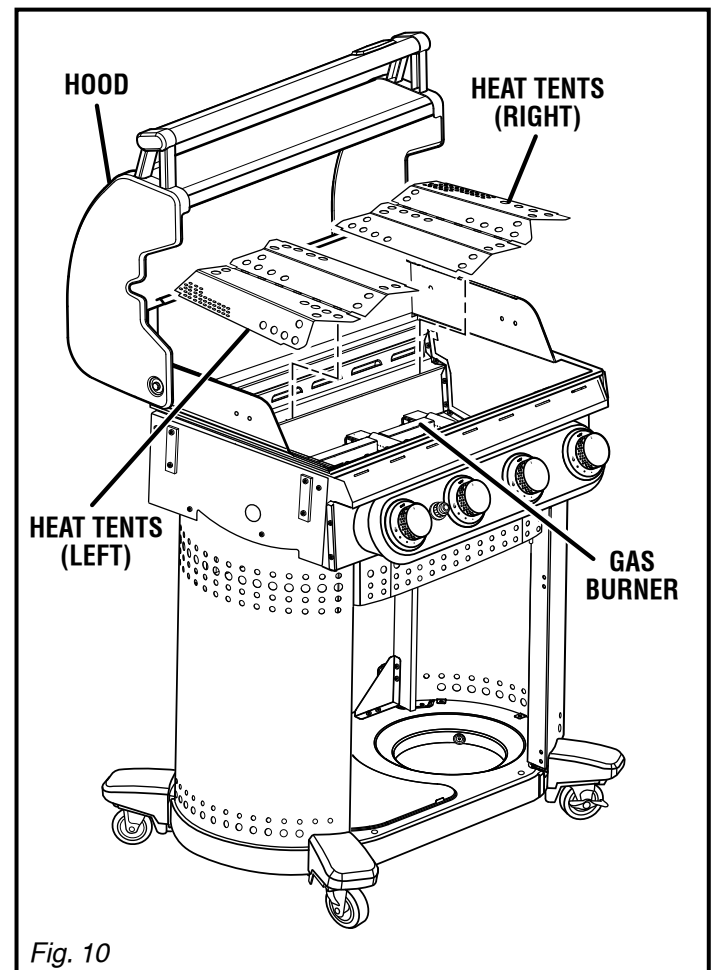


### STEP 6: INSTALLING HEAT TENTS

See Figure 10.

Heat tents work to evenly distribute heat inside the grill. Do not grill without the heat tents installed.

- Fully raise the hood.
- Carefully place the heat tent (right) over the gas elements on the right side over the gas burners.
- Next place the heat tent (left) over the gas elements on the left side over the gas burners.

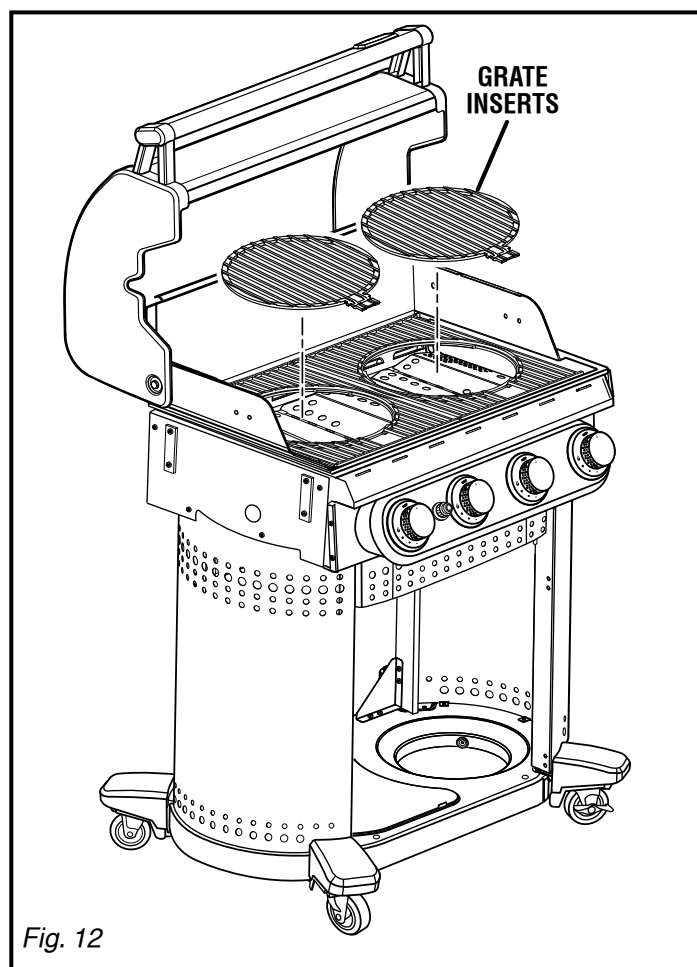
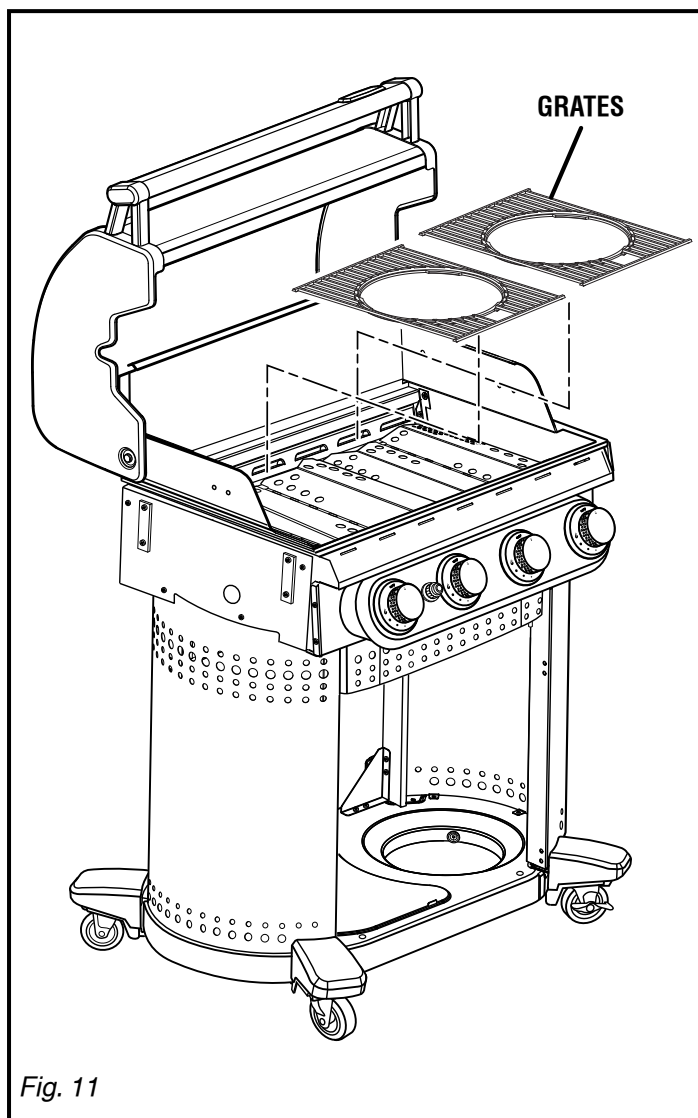


## ASSEMBLY

### STEP 7: INSTALLING GRATES AND GRATE INSERTS

See Figures 11 - 12.

- Fully raise the hood.
- Carefully lay grates inside the grill assembly.
- Set a round grate insert in the hole of each of the grates.

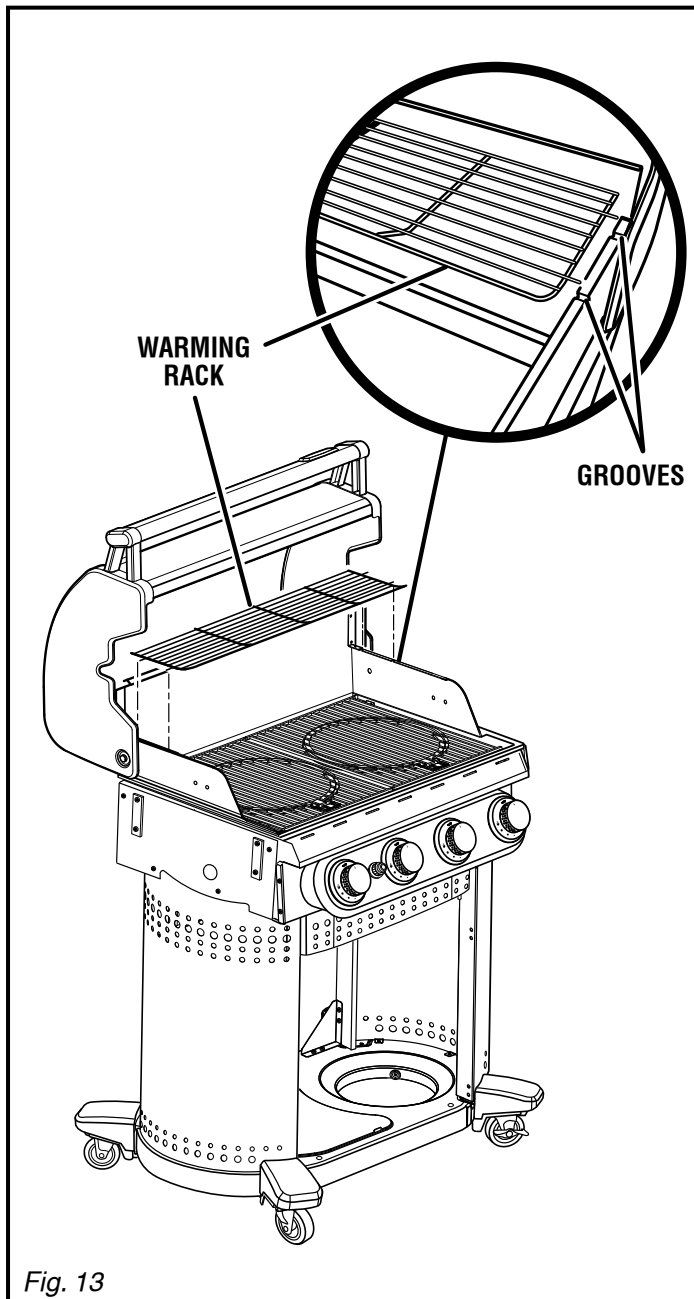


## ASSEMBLY

### STEP 8: INSTALLING THE WARMING RACK

See Figure 13.

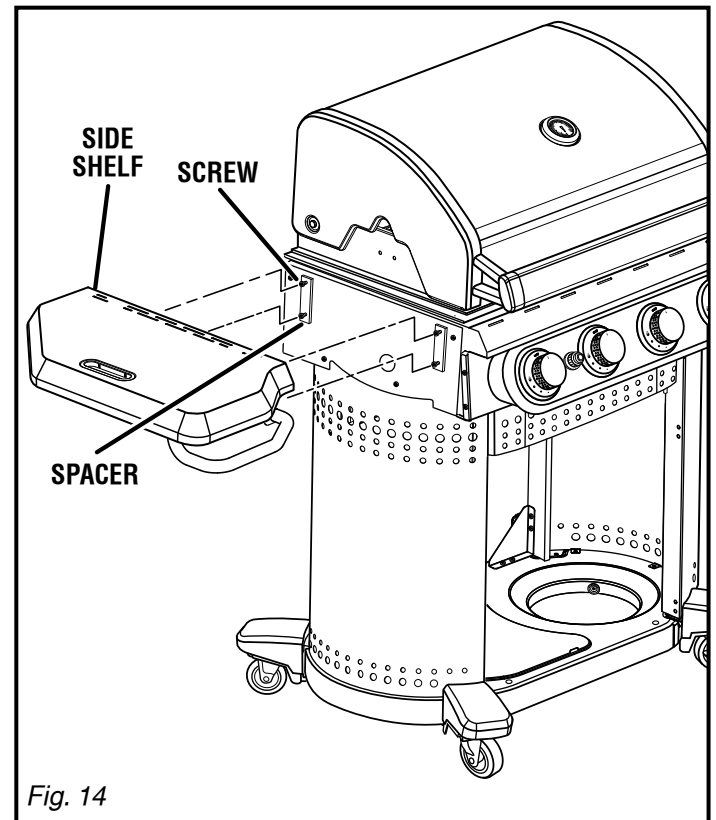
- Fully raise the hood.
- Lay the warming rack in the grooves on each side of the hood as shown.



### STEP 9: INSTALLING SIDE SHELVES

See Figure 14.

- Remove the bottom screw from the spacers on each side of the firebox.
- Loosen the top screw in the spacers.
- Slide the keyhole slot in the side shelf over the top screws.
- Align the holes in the bottom of the spacer to the bottom holes in the side shelf.
- Secure using earlier removed screws and tighten the top screw.

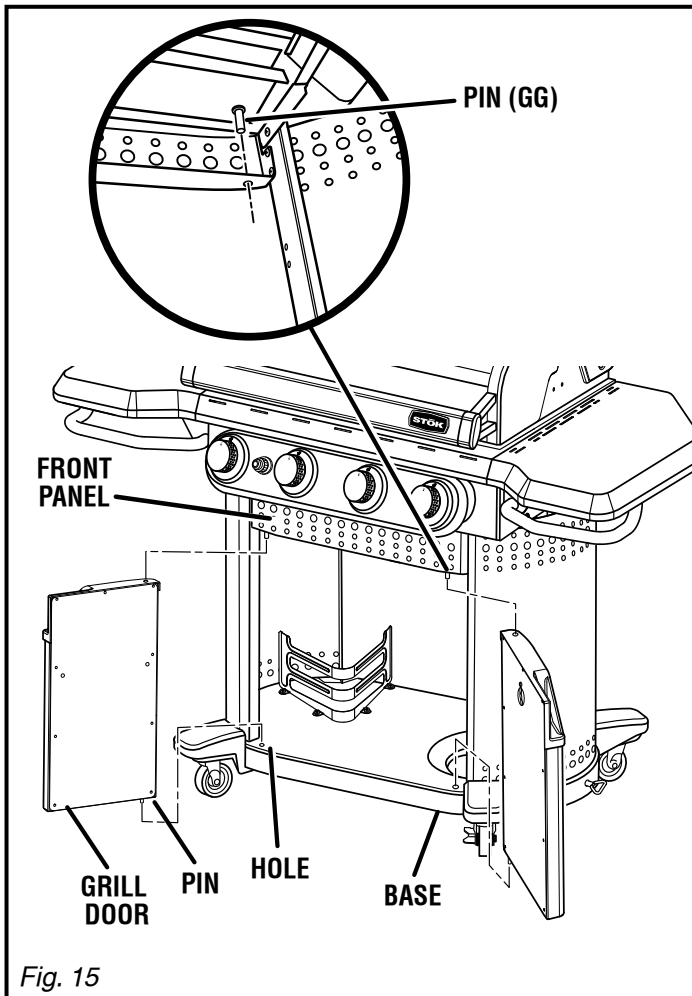


## ASSEMBLY

### STEP 10: INSTALLING THE GRILL DOORS

See Figure 15.

- Holding the grill door (left) securely, slide the pin in the bottom of the door into the hole in the base of the cabinet.
- Align the hole in the top of the door with the hole (left side) in the front panel.
- From inside the cabinet, slide the pin (GG) in the hole in the front panel and through the hole in the top of the grill door.
- Repeat above steps for the right grill door.

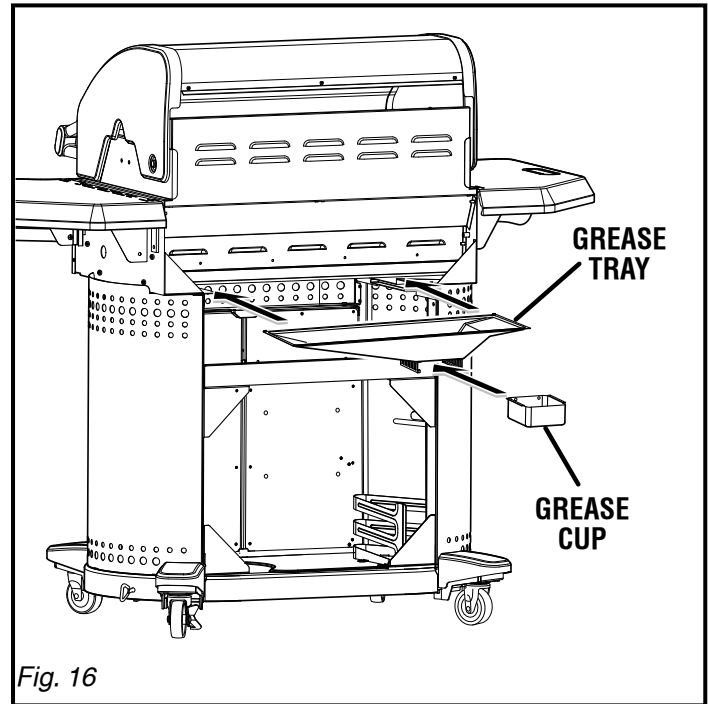


### STEP 11: INSTALLING THE GREASE TRAY AND CUP

See Figure 16.

- From behind the grill, slide the grease tray into the tray holders.
- With the grease tray firmly in place, slide the grease cup into the cup holders on the bottom of the grease tray.

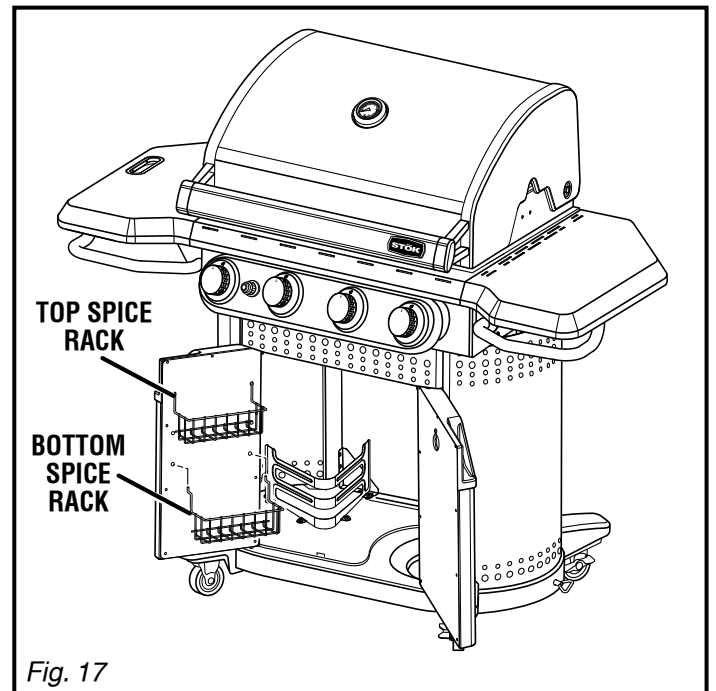
**NOTE:** Clean the grease tray and cup after each use. Do not remove the grease tray and cup until after the grill has completely cooled.



### STEP 12: ATTACHING SPICE RACK TO GRILL DOOR

See Figure 17.

- Tilt bottom spice rack so that the hanging wire and holes in the left grill door align.
- Place wire in holes and let spice rack rest against the inside of the door.
- Repeat above steps for top spice rack.



## ASSEMBLY

### STEP 13: INSTALLING BATTERY IN IGNITOR

See Figure 18.

- Turn the ignitor cap counterclockwise and lift cap from the control panel.
- Slide a AA battery, negative (–) end first, into the ignitor. Be sure spring is still in place inside the ignitor cap.
- Replace ignitor cap.

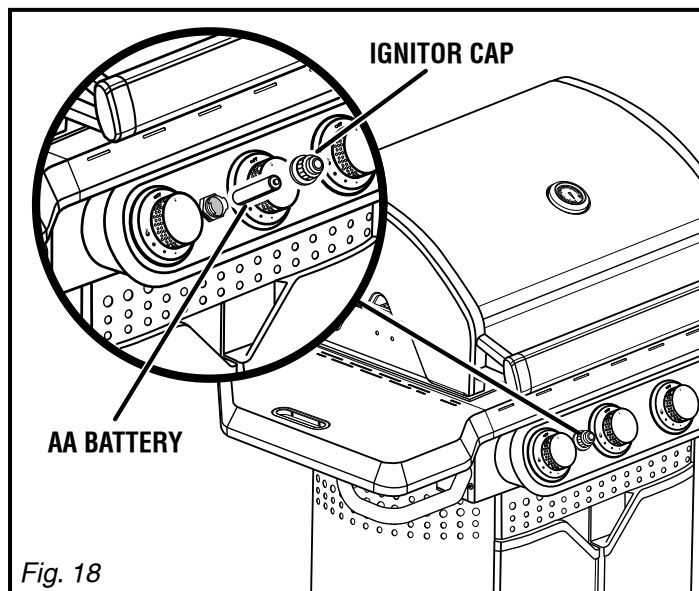
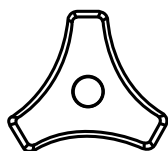


Fig. 18

### USING LP GAS (LIQUID PROPANE ALSO CALLED LIQUID PETROLEUM)

LP gas is highly flammable and may ignite unexpectedly when mixed with air. The LP gas cylinder used with this grill must meet the following requirements:

- Constructed and marked in accordance with the *Specifications for LP Gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission*.
- Measurements: 12 in. diameter x 18 in. tall with 20 lb. maximum capacity.
- Cylinder valve must have:
  - Cylinder connection device (Type 1) compatible with the connector for the grill
  - Safety relief valve
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular handwheel. Use only LP gas cylinders with this type of valve.
- Arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP gas cylinder in upright position during use, transport, or storage.



OPD HANDWHEEL

### STEP 14: CONNECTING REGULATOR TO THE LP GAS CYLINDER

See Figures 19 - 22.

- Open cabinet doors.
- Make sure handwheel is in its full off position.
- With knees bent and in proper lifting position, carefully lift the LP gas cylinder. Place the cylinder in the base with the bottom of the cylinder placed securely in the cut-out in the base.
- Turn the the cylinder retention bolt clockwise until the cylinder is secured in the base. Do not overtighten.

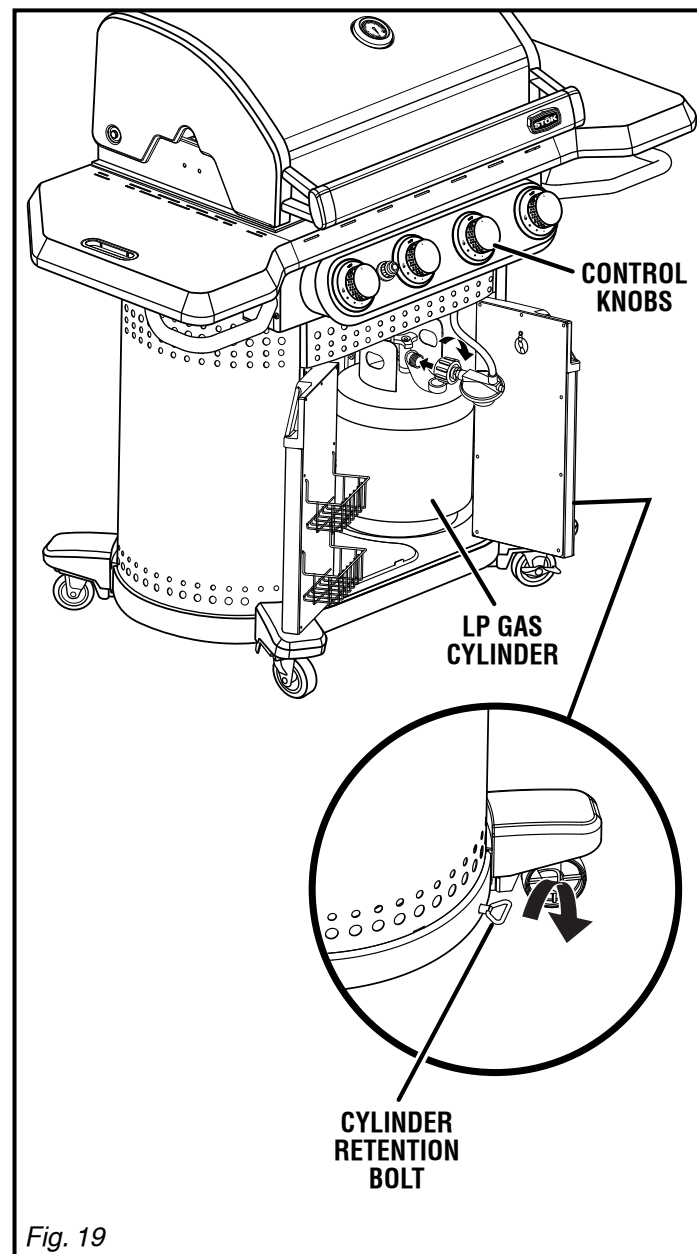
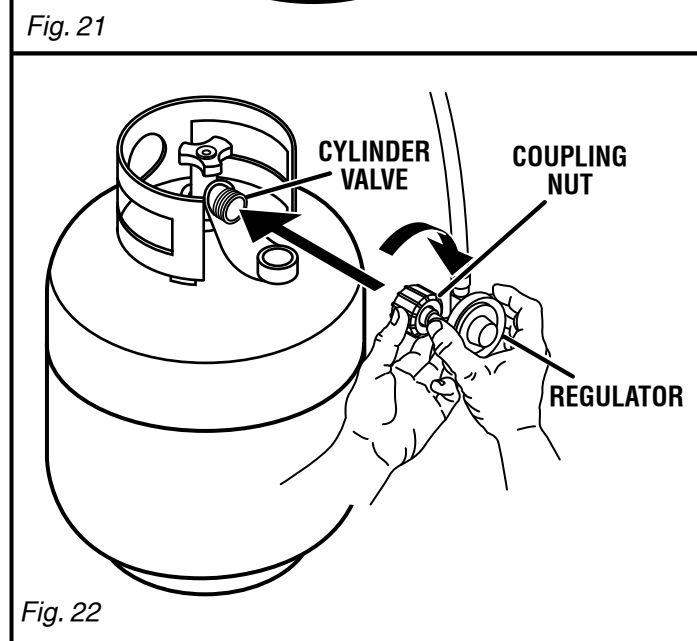
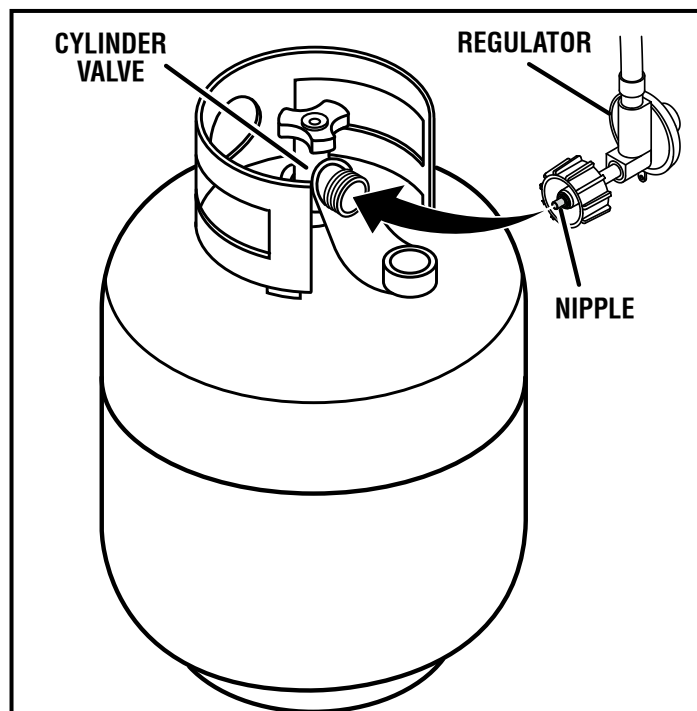
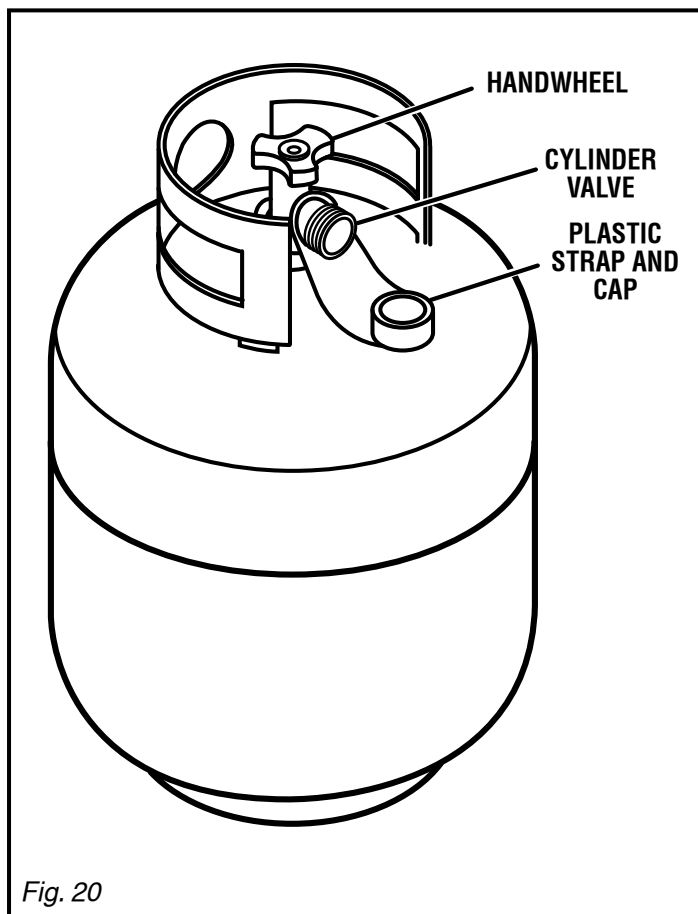


Fig. 19

## ASSEMBLY

- Remove cap from LP gas cylinder.
- Hold the regulator firmly and insert nipple into the gas cylinder valve.  
**NOTE:** Nipple must be centered in the cylinder valve.
- Holding coupling nut and regulator as shown, turn coupling nut clockwise and tighten by hand taking care not to crossthread the connection. Do not use tools.  
**NOTE:** The regulator will seal in the cylinder valve resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection.** If you cannot complete the connection, disconnect and repeat the above two steps. If you still cannot complete the connection, **DO NOT** use this regulator!
- Inspect valve connections port and regulator. Look for any damage or debris. Remove any debris. Inspect hose for damage. **Never attempt to us damaged or plugged equipment. See your local LP Gas Dealer for repairs.**



## ASSEMBLY

### **! DANGER:**

DO NOT smoke or use an open flame during leak test. If a leak is present, the gas could ignite and result in serious personal injury.

### **! WARNING:**

To avoid serious personal injury, always check for gas leaks any time the LP gas cylinder is disconnected and then reconnected.

### STEP 15: TESTING VALVES, HOSE, AND REGULATOR FOR LEAKS

See Figure 23.

Connections on the hose and regulator were tested at the factory to ensure no gas leaks were present. However, shipping and handling could loosen connections. As a safety precaution:

- Turn all control knobs on the control panel off.
- Make sure the regulator is properly connected to the LP gas cylinder.
- To open the cylinder valve: turn handwheel counter-clockwise.

If you hear a *rushing* sound, immediately turn off the cylinder valve. This sound means there is a major leak at the connection. Correct the problem before proceeding.

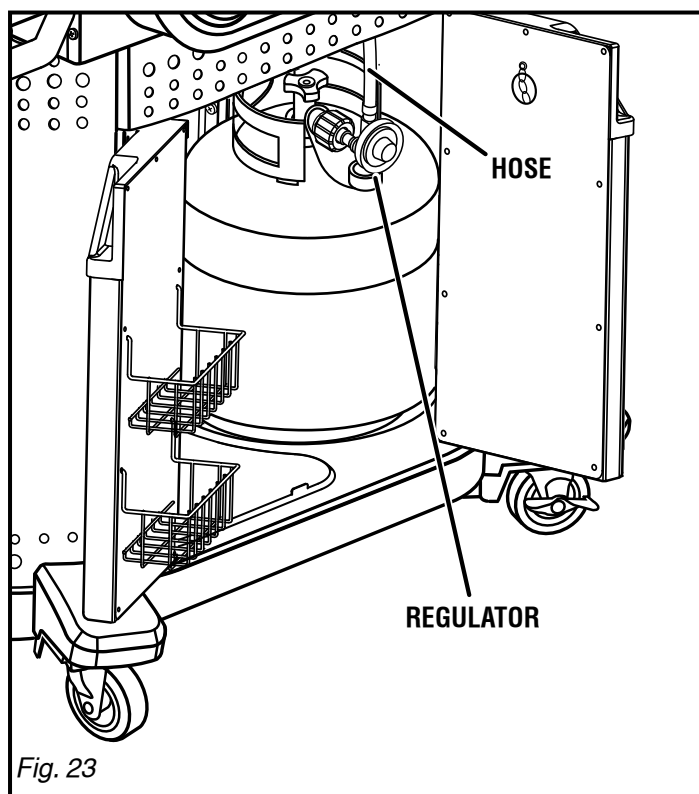


Fig. 23

- Using a clean paint brush and a 50/50 mixture of mild soap and water, brush soapy solution over all the connections and fittings on the grill.
  - “Growing” bubbles indicate a leak. Close the cylinder valve then retighten all connections.
- NOTE:** If leaks cannot be stopped, do not try to repair. Call for replacement parts.
- If you are not using the grill immediately after the leak test, close the cylinder valve by turning the valve clockwise).

### STEP 16: TESTING THE LP GAS CYLINDER

See Figure 24.

- Turn the control knobs on the control panel off, turn off the LP gas cylinder valve, and disconnect the regulator from the cylinder.
- Remove the LP gas cylinder from inside the cabinet.
- Using a clean paint brush and a 50/50 mixture of mild soap and water, brush soapy solution over areas indicated by arrows in figure 24.
- “Growing” bubbles indicate a leak. Do not use or move the gas cylinder. Contact a gas supplier or the fire department!
- If you see, smell, or hear the hiss of escaping gas from the liquid propane cylinder:
  - Move away from liquid propane cylinder
  - Do not attempt to correct the problem yourself
  - Call your local fire department

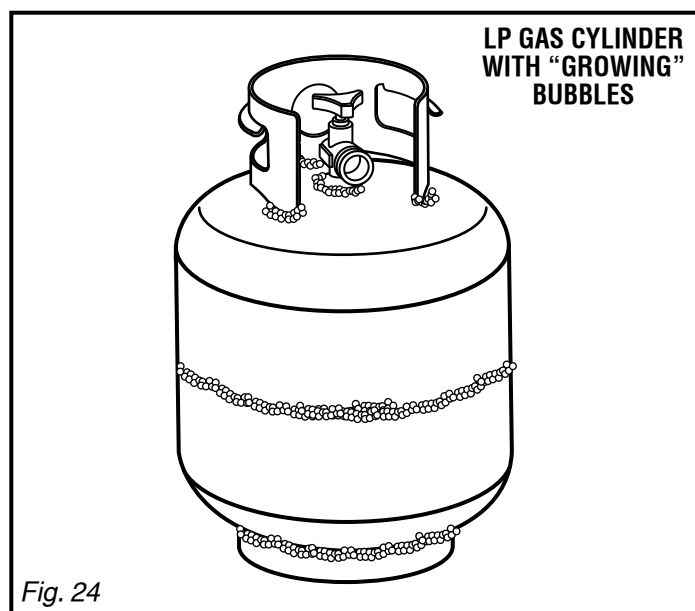


Fig. 24

## OPERATION

### WARNING:

Do not allow familiarity with grill to make you careless. Remember that a careless fraction of a second is sufficient to inflict severe injury.

### WARNING:

Do not use any attachments or accessories not recommended by the manufacturer of this grill. The use of attachments or accessories not recommended can result in serious personal injury.

### SAFETY TIPS FOR USING THE GRILL

- Before opening the LP gas cylinder valve, check the coupling nut for tightness and perform a leak test.
- Trim excess fat from meat to reduce flare ups from drippings.
- When grill is not in use, turn off all control knobs and the cylinder valve.
- Do not move grill during cooking or while the grill is hot.
- To avoid burns and splatters while cooking and the grill is hot, use long-handled utensils and oven mitts.
- Do not use the grill if the grease tray and grease cup are not clean and properly installed.
- Once the grill has cooled, clean promptly.
- Do not let grease or hot material drip from the grill onto the valve, hose, or regulator. Correct the problem before use.
- If the regulator frosts, immediately turn off the grill and cylinder valve. This indicates a problem with the LP gas cylinder and it should not be used. Return the cylinder to the supplier.
- Do not leave the grill unattended while preheating or burning off food residue. If the grill has not been regularly cleaned as instructed, a grease fire can occur.
- Never use water on a grease fire.
- Perform a burner flame check before each use (see the *Maintenance* section).

### GRILLING GUIDE

High — for preheating the grill, searing steaks and other cuts of meat, burning off food residue from grate.

Medium — for most grilling, baking, and roasting.

Low — for cooking fish and other lean foods.

### COOKING/GRILLING TIPS

- The best oils to use when grilling meats are high-temperature oils (i.e., peanut, canola, safflower, and cottonseed oils).
- Dry off meat prior to grilling. Dry meat browns; wet meat steams.
- Grill with the hood down.
- Keep grates clean. A clean grate is less likely to be sticky and will last longer.
- Clean the hood and inside the firebox often. A grease build-up is a fire hazard and adds unwanted flavors to your fresh food.
- Before lighting the burners, spray grates with non-stick spray to prevent food from sticking.
- Always preheat the grill 10 - 15 minutes prior to use.
- Before you start grilling, organize the food by cooking technique, required cooking time, and grilling area required.
- Sauces containing sugars and fats can cause flare-ups and burn your food. Apply these sauces only in the last 10 minutes of cooking.
- Marinades and rubs enhance the flavor of food. A dry rub or liquid marinade can be used prior to cooking.
- When using the pizza stone, preheat the stone in the grill approximately 15 minutes to come thoroughly up to the required temperature.

### FOOD SAFETY

- Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
- Keep raw meat separate from ready-to-eat foods.
- Use a clean platter and utensils when removing cooked food from the grill.
- Cook meat and poultry thoroughly to kill bacteria.
- Use a meat thermometer to ensure proper internal temperature of meat.
- USDA Recommended Safe Minimum Internal Temperatures of Food:
  - 145°F for beef, veal, lamb, steaks, and roast
  - 145°F for fish
  - 160°F for ground pork, beef, veal, and lamb
  - 160°F for pork
  - 160°F for egg dishes
  - 165°F for turkey, chicken, and duck (whole, pieces, and ground)
- Refrigerate prepared and leftover foods promptly.

## OPERATION

### **CAUTION:**

If ignition does NOT occur within 5 seconds, turn the control knob OFF and wait 5 minutes. Repeat lighting procedures. If burner does NOT ignite with the cylinder valve open, gas will continue to flow of the burner and could accidentally ignite and result in serious personal injury.


### IGNITING THE MAIN BURNER

See Figures 25 - 26.

**NOTE:** Never lean over the grill while lighting burners.

The first time you use your newly purchased grill, it is recommended the grill run on the highest setting for 15 - 20 minutes.

#### To ignite burners using the electric ignitor:

- Open the hood.
- Turn all control knobs on the control panel off.
- Make sure the regulator is tightly connected to the LP gas cylinder and a leak test has been performed.
- Open the cylinder valve completely.
- Push in the far left control knob and turn to ON .
- Press and hold the electric ignitor until the burner lights. When burner is lit, turn the control knob to the desired setting.

If burner fails to light within five (5) seconds, release the electric ignitor. Turn the control knob off and wait five (5) minutes then repeat the step.

**NOTE:** Place burner on high and observe flame height which should be approximately 1 inch. If the flame is too high or too low, burner adjustment is required. See *Adjustment* section later in this manual.

- To light adjacent burners: push in and turn on the control knob next to the lit burner to light; or, repeat the lighting procedures for non-adjacent burners.

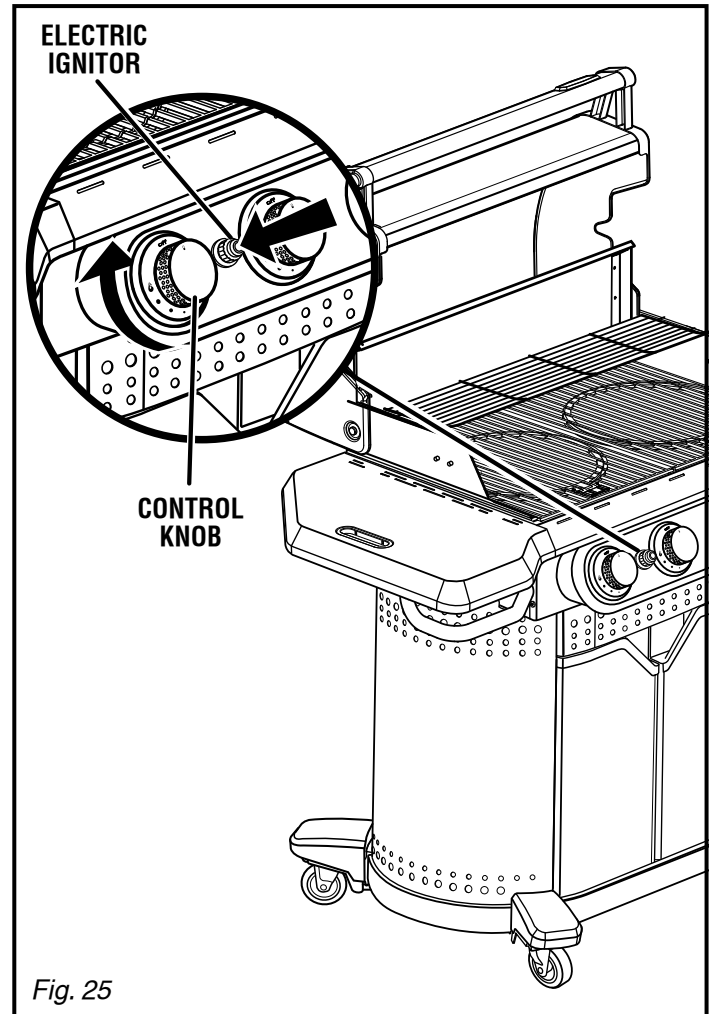



Fig. 25

## OPERATION

### To ignite burners using match lighting:

- Open the hood.
- Turn all control knobs on the control panel off.
- Make sure the regulator is tightly connected to the LP gas cylinder and a leak test has been performed.
- Open the cylinder valve completely.
- Using the match holder included with this grill, place a match between the circular wire.
- Light the match and place into lighting hole on the side of the firebox.
- Push in the far right control knob and turn to ON .
- When burner is lit, turn the control knob to the desired setting.

If burner fails to light, extinguish the match then turn the control knob off and wait five (5) minutes then repeat the step.

**NOTE:** Place burner on high and observe flame height which should be approximately 1 inch. If flame is too high or too low, burner adjustment is required. See the *Adjustment* section later in this manual.

- To light other burners: push in and turn on the control knob next to the lit burner to light.

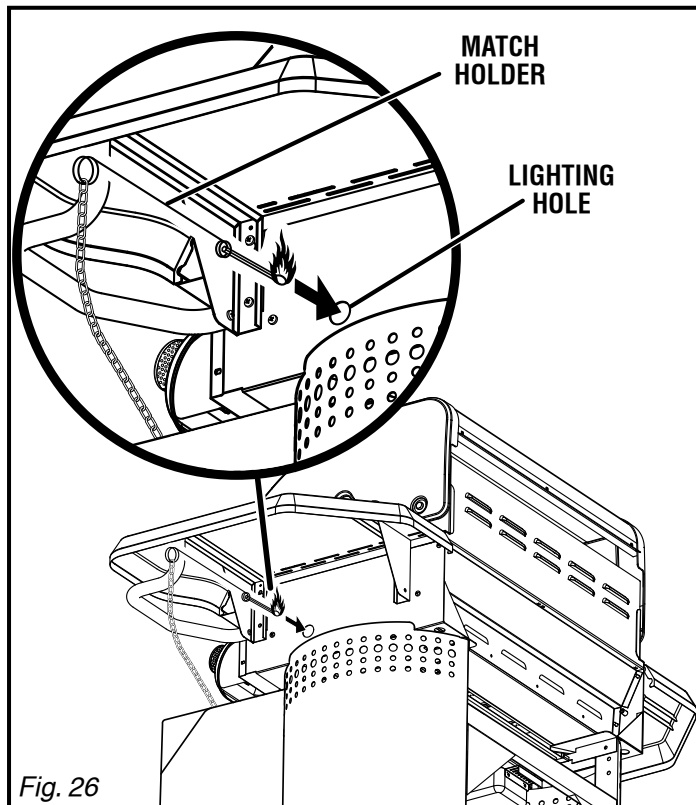


Fig. 26

### RESETING THE GAS REGULATOR SAFETY DEVICE

Since 1995, all regulators include a safety feature that restricts gas flow in the event of a gas leak. If you turn on the control knob before turning on the cylinder valve, you can activate this feature. Even with all the burners turned on high, the grill won't get hotter than 250°F to 300°F. It will then be necessary to reset the gas regulator safety device.

#### To reset:

- Open the hood and turn all control knobs on the control panel off.
- Close cylinder valve completely and disconnect the regulator from the LP gas cylinder.
- Wait 30 seconds then reconnect the regulator.
- Open cylinder valve and follow igniting instructions.

### USING THE GRILL AND ACCESSORIES

See Figure 27.

#### To use the insert removal tool:

**NOTE:** Only use the insert removal tool on tabbed inserts.

- Slide the hooks on the end of the insert tool under the tab on the insert.
- Lower the tool so that the bottom latch catches under the insert tab.
- To release: Lift the orange release button with your thumb then remove the insert removal tool from the insert.

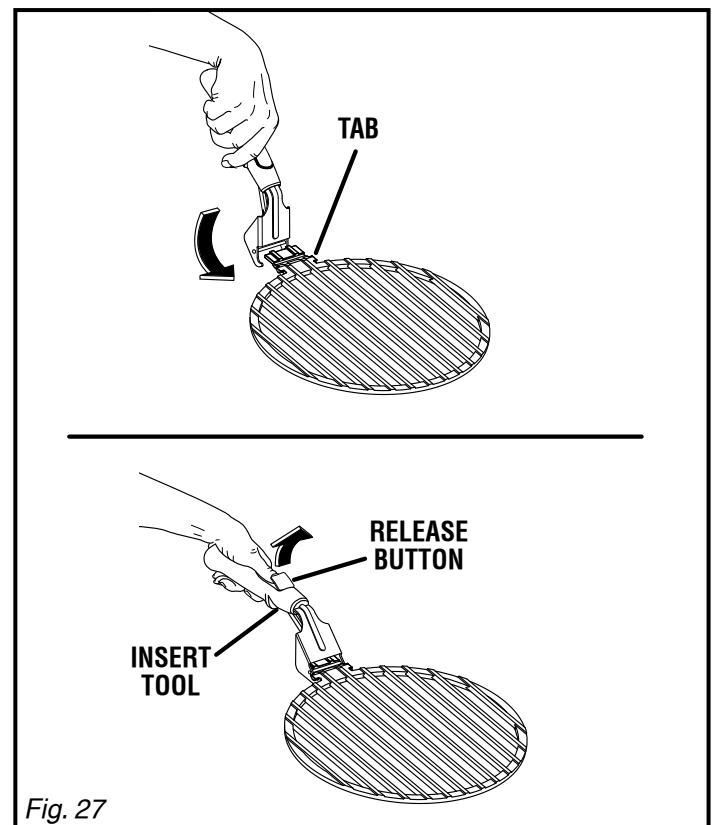


Fig. 27

## OPERATION

### To use the grate to grill meat:

- Turn on the grill and close the hood. Preheat the grill for 10 - 15 minutes.
- Open the hood and place the meat on clean grates and close the hood. Cooking time will vary depending on personal preference.

**NOTE:** When grilling fish, the meat is typically done when it flakes easily with a fork. If any part of the meat is glossy in appearance, it is not done.

- When finished cooking, turn the control knobs and cylinder valve off.
- Clean grates, grease tray, and grease cup.

### To use the griddle:

- Using the insert removal tool, lift and remove one of the grate inserts.
- Again using the insert removal tool, place the griddle in the hole where the grate insert was removed.
- Preheat the grill for 10 - 15 minutes with the hood closed.
- Open the hood.
- Cook whatever food you desire on the flat, griddle surface.
- When finished cooking, turn the control knobs and cylinder valve off.
- Clean grates, grease tray, grease cup, and griddle.

### WARNING:

Only place the pizza stone in cold grill. Placing the pizza stone in a hot grill can result in possible serious injury.

### To use the pizza stone:

- Using the insert removal tool, lift and remove one of the grate inserts then place the pizza stone in the hole where the grate insert was removed.
- Turn on the grill and close the hood. It will take 15 minutes to heat the stone to a cooking temperature
- Open the hood and place pizza on the pizza stone.
- Cook the pizza.
- When finished cooking, turn the control knobs and cylinder valve off.
- Allow the pizza stone and grill to completely cool.
- Clean grates, grease tray, grease cup, and pizza stone.

### To use the vegetable tray:

- Using the insert removal tool, lift and remove one of the grate inserts.
- Turn on the grill and close the hood. Preheat the grill for 10 - 15 minutes.
- Open the hood.
- Put prepared vegetables in the vegetable tray and, using the insert removal tool, place in the hole where the grate insert was removed. Stir as desired.
- When finished cooking, turn the control knobs and cylinder valve off.
- Clean grates, grease tray, grease cup, and vegetable tray. The vegetable tray is dishwasher safe.

## MAINTENANCE

### **WARNING:**

When servicing, use only identical replacement parts. Use of any other parts may create a hazard or cause product damage.

### GENERAL MAINTENANCE

Do not mistake brown and black build up of grease and smoke for paint. The inside of the hood is not painted and should never be painted. When cleaning the inside of the hood and grill bottom, use a strong solution of detergent and water with a scrub brush to clean. Rinse thoroughly and allow to air dry. NEVER use a caustic grill cleaner on painted or cooking surfaces.

All plastic parts, stainless-steel and painted surfaces, should be cleaned with warm soapy water and wiped dry. Cooking surfaces should be cleaned with a bristle brush only. Check that no loose bristles remain on the cooking grates prior to using.

#### Cooking grates:

- Clean before and after each use with a stiff wire brush.

#### Heat tents:

- Scrape any build up off the heat tents using a wire brush.

#### Grease tray and grease cup:

- After use, allow the grease in the tray and cup to cool then empty into the garbage.
- Empty after each use to avoid spillage and flare ups.

### CLEANING BURNER ASSEMBLY AND CHECKING VENTURI FOR INSECTS

See Figures 28 - 31.

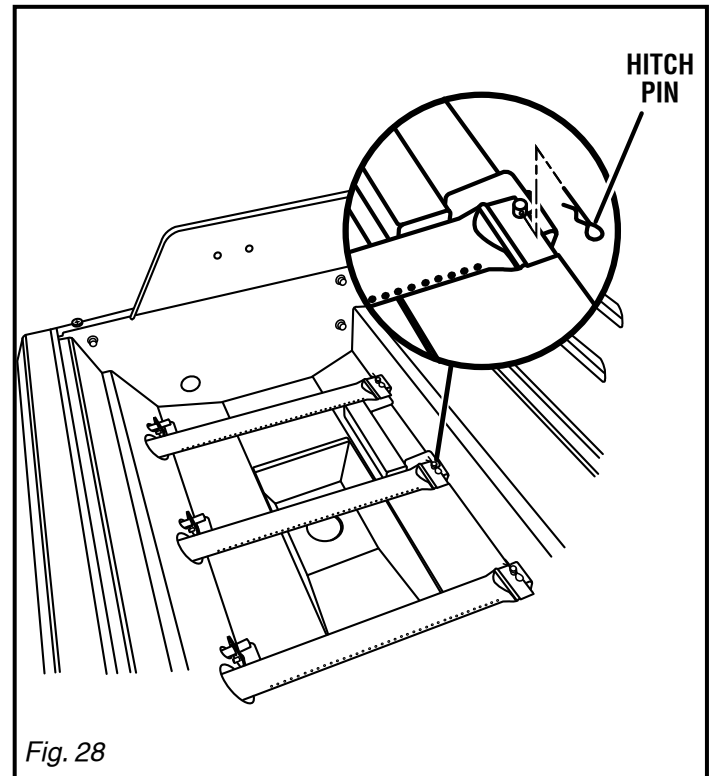
### **DANGER:**

Failure to clean the burner assembly and checking the venturi as described can result in a fire or explosion resulting in serious injury or death.

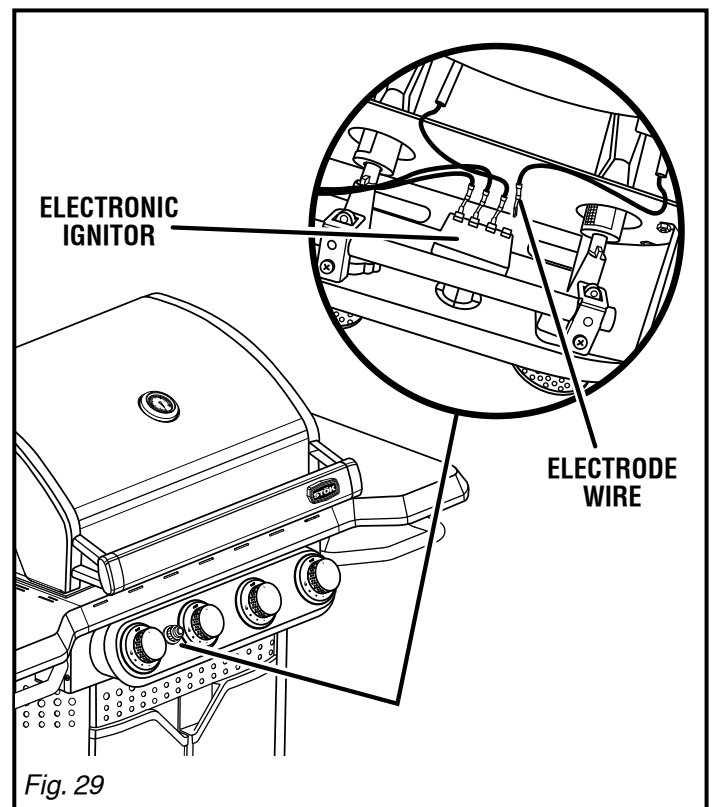
Burners should be cleaned when the grill has been idle for some time. In some parts of the country, spiders and other insects can spin webs, build nests, and lay eggs in the venturi blocking gas flow and causing fire in the tubes known as "flashback". Flashback can damage the grill and even cause injury.

- Turn all control knobs on the control panel off.
- Lift and remove cooking and heat grates from inside the grill.

- Remove hitch pin securing the burner(s) to the bottom of the grill.



- Pull electrode wire from the electronic ignitor.
- Lift burner up and away from the gas valve openings.



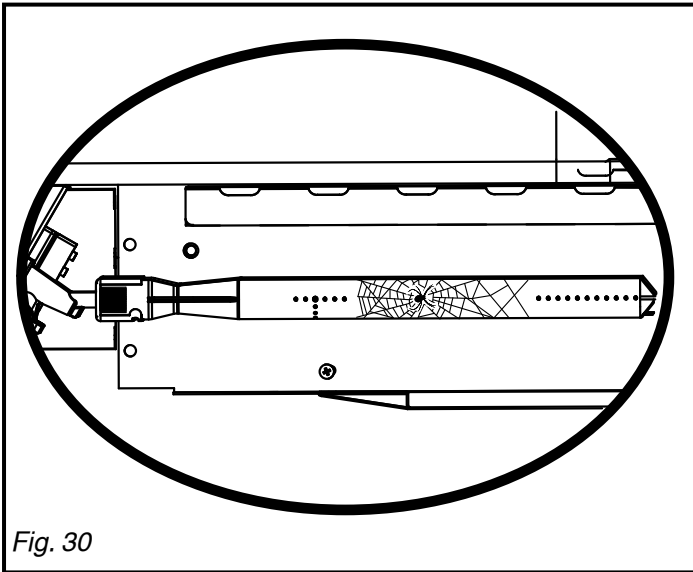


Fig. 30

**Clean burner tubes using one of the following three ways:**

1. Bend a stiff wire into a small hook. Run the hook through each burner tube several times.
2. Use a narrow bottle brush with flexible hand and run through burner tubes several times. **DO NOT** use a wire brush.



3. Wear eye protection then use an air hose to force air into the burner tube and out through the burner port. Clean any clogged port with an opened paper clip.

- Once burner tubes are clear of debris, use a wire brush to remove food and dirt from the outer surface of the tubes.
- Check burner for damage. Normal wear and corrosion may cause some holes to enlarge. Replace burners if this happens.

**NOTE:** Burner tubes must reengage valve openings.

- Verify that the gas valve orifice is correctly positioned inside burner inlet.
- Attach the electrode to the burner and carefully replace the burners.
- Slide burners into brackets inside the grill and secure burners using hitch pins.
- Reattach electrode wires to the electronic ignitor.

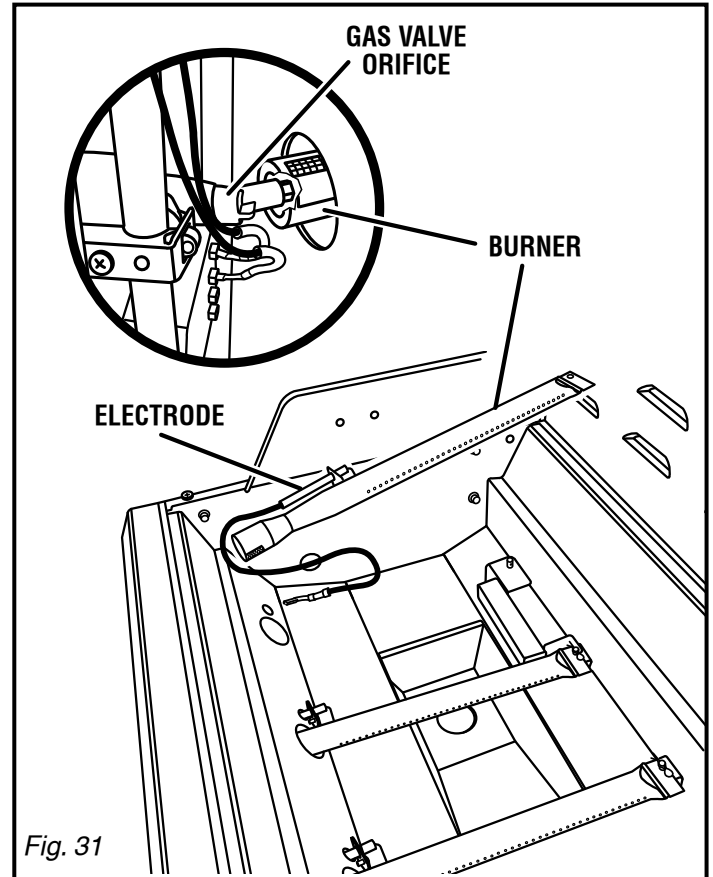


Fig. 31

## BURNER FLAME CHECK

See Figure 32.

- Close cylinder valve completely.
- Remove heat grates.
- Turn on cylinder valve completely.
- Light burners and turn the control knobs from high to low. A smaller flame should be seen on low while the high positions flame should be approximately 1 in. in height.
- If only a low flame is seen, you may need to reset the gas regulator safety device as described in the *Operation* section.

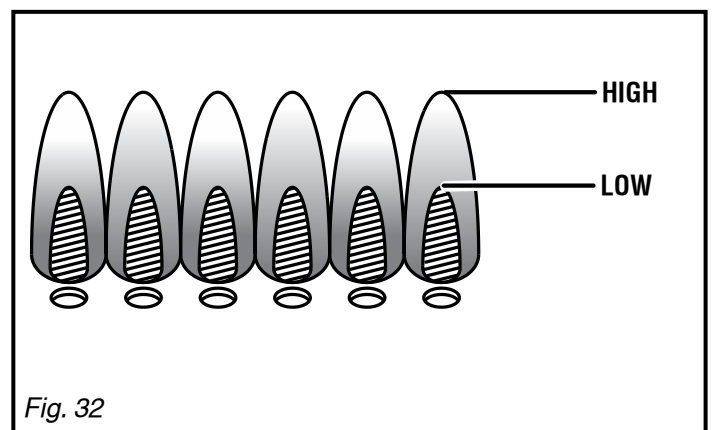


Fig. 32

## MAINTENANCE

### HOSE CHECK

Close cylinder valve completely. Inspect all hoses before each use. Replace any damaged hoses before using the grill.

**NOTE:** Only use parts recommended by the manufacturer.

### IGNITOR CHECK

Close cylinder valve completely. Press and hold the ignitor. "Click" should be heard and a spark seen between the burner and electrode. If no spark, see the *Troubleshooting* section later in this manual.

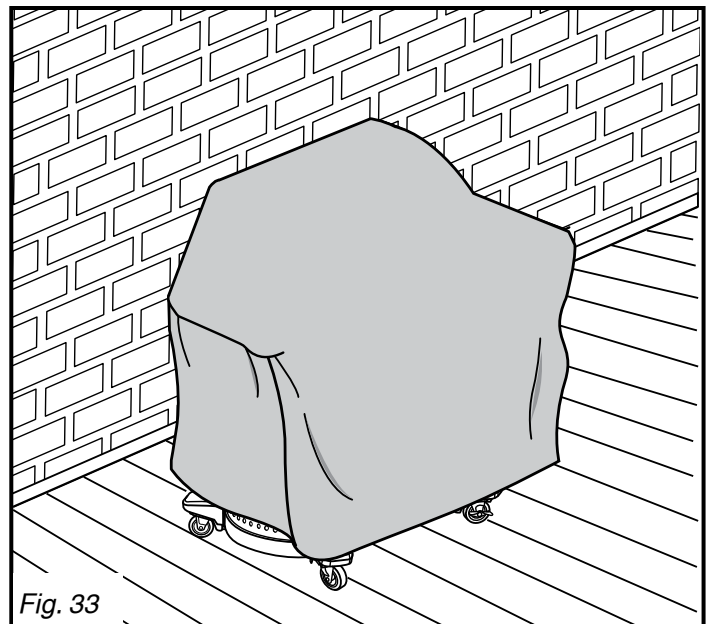
### VALVE CHECK

Close cylinder valve completely. Control knobs lock in place when turned off. To check valves: push in knobs and release. If knobs don't spring back, replace the valve assembly before using grill.

### STORING THE GRILL

See *Figure 33*.

- Turn all control knobs on the control panel off.
- Close cylinder valve completely.
- Hold regulator firmly and turn coupling nut counter-clockwise to disconnect the regulator from the LP gas cylinder.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- Once cooled, clean grill thoroughly.
- Store in dry location. If storing outside, cover grill with one of the variety of grill covers offered by manufacturers.



## TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Smell of gas	Gas cylinder valve open.	Turn off cylinder valve immediately and tighten connections.
	Hose, regulator, or valve leaking.	Turn off cylinder valve immediately and check for damaged hose, regulator, or valve. Perform leak test, see "Testing Valves, Hose, and Regulator for Leaks" in the <i>Assembly</i> section.
Flame flashback beneath control panel	Fire in burner tube due to blockage.	See "Cleaning Burner Assembly and Checking Venturi for Insects" in the <i>Maintenance</i> section.
Gas leak detected from cylinder, regulator, or other connection	Improper installation and loose connections.	Tighten fittings and see "Testing Valves, Hose, and Regulator for Leaks" in the <i>Assembly</i> section.
	Mechanical failure due to rusting or mishandling.	Replace or refill LP gas cylinder.
Grease fire or continuous excessive flames above cooking surface	Grease build up in burner area.	Turn off control knobs and cylinder valve. Leave hood open allowing flames to extinguish. Once cool, clean grill thoroughly.
Burners will not light	LP gas cylinder is empty.	Replace or refill LP gas cylinder.
	Trying to light wrong burner.	See "Igniting the Main Burner" in the <i>Operation</i> section.
	Burner not connected to control knob. Venturi blocked.	Make sure valves are inside the burner tubes. See "Testing Valves, Hose, and Regulator for Leaks" in the <i>Assembly</i> section.
	Vapor lock at coupling nut to LP cylinder.	Turn off control knobs and cylinder valve.
	Ignitor wire(s) are loose, dirty, or not connected.	Reconnect burner electrode wires or replace the ignitor wire assembly. Clean wires and/or electrode with rubbing alcohol and a clean swab. Tighten all connections.
	Dead battery in ignitor.	Replace the battery in the ignitor.
Decreasing heat or popping sound	LP gas cylinder is empty.	Replace or refill LP gas cylinder.
	Venturi blocked.	See "Testing Valves, Hose, and Regulator for Leaks" in the <i>Assembly</i> section.
Hot spots on cooking surface	Venturi blocked.	See "Testing Valves, Hose, and Regulator for Leaks" in the <i>Assembly</i> section.
Humming noise from regulator	Cylinder valve turned on too quickly.	Turn off control knobs and cylinder valve. Turn valve on slowly.
Yellow flame	Venturi or burners may be blocked.	See "Testing Valves, Hose, and Regulator for Leaks" in the <i>Assembly</i> section.
Inside of lid appears to be peeling	This is a build up of grease. The inside of the lid is not painted.	Clean with a soft bristle brush or scrapper.

# WARRANTY

## STÖK™ GAS GRILL LIMITED WARRANTY

Thank you for purchasing a STÖK™ brand grill. Below is our limited gas grill product warranty. Before submitting a warranty claim, we suggest you read the Operator's Manual that came with your grill. You may discover an easy and simple solution to your problem. If you cannot find the manual, a replacement can be obtained by calling the number below, or by downloading one from our web site at the address below.

### What the Warranty Covers:

- Stainless Steel Burners: 10 years against manufacturing and material defects
- All other Grill Parts and Components: 2 years against manufacturing and material defects

The warranty period begins on the date of purchase. The warranty applies only to grills purchased from an authorized retailer in the U.S. or Canada and extends only to the original purchaser and is not transferable.

Although we encourage you to register your gas grill, you do not need to do so in order to submit a warranty claim. Registering your grill, however, will NOT serve as a substitute for a sales receipt. **We cannot honor any warranty claims without a valid sales receipt which shows date and place of purchase.** If STÖK approves the claim, you may be required to return any defective part, which STÖK will repair or replace without charge. If a part is not repairable and no longer available, the part may be replaced with a similar part of equal function. Repair or replacement of parts does not extend the warranty period.

Repair or replacement of parts is your exclusive remedy under this limited warranty.

### What the Warranty Doesn't Cover:

The limited warranty does not cover damage caused by any of the following:

- Failure to assemble, use or maintain the grill in accordance with the assembly instructions and Operator's Manual or any other misuse or abuse or failure to follow local codes
- Commercial, institutional, apartment complex or other community use
- Gas cylinders or tanks
- Unauthorized modification or repair of the grill or use of unauthorized parts
- Acts of God such as fire, flood, hurricanes, lightning, wind and hail
- Flare-up fires or accidents
- Cleaners other than those recommended in the Operator's Manual or exposure to other chemicals either directly or in the atmosphere (do not store your grill near a pool)
- Food loss or incidental, consequential or special damages
- Scratches, dents, discoloration, surface rust or other cosmetic issues or damages caused by tools during assembly
- Normal wear and tear
- Any consumable accessories provided with your grill such as grilling tools, brushes or cleaners
- Postage, pickup, delivery or other transportation costs
- The cost to remove or install any parts or components or other labor charges

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY PROVIDED BY STÖK. EXCEPT TO THE EXTENT PROHIBITED BY LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED TO THE DURATION OF THE ABOVE WARRANTY. NO RETAILER OR OTHER PARTY HAS ANY AUTHORITY TO CREATE ANY OTHER WARRANTY OR ADD TO OR VARY THIS LIMITED WARRANTY. ONE WORLD TECHNOLOGIES, INC.'S *MAXIMUM LIABILITY* IN ANY EVENT UNDER THIS WARRANTY WILL NOT EXCEED THE PURCHASE PRICE PAID BY THE ORIGINAL PURCHASER.

Note that some states, provinces or other jurisdictions do not allow exclusion or limitation of incidental or consequential damages or limits on how long an implied warranty lasts. Some of the above limitations therefore may not apply to you. This limited warranty gives you specific legal rights. You also may have other rights that vary from jurisdiction to jurisdiction.

### How to Obtain Warranty Service:

Before returning any parts or components, please contact Customer Service at the number shown below. Please have available the grill's serial number (located inside the right door of the cabinet) and a copy of your sales receipt showing your date and place of purchase. The call must be made within the warranty period.

Returns will not be accepted without a valid return authorization number (RAN) from Customer Service. You will be responsible for paying shipping charges, and you must return the defective part to STÖK freight/postage prepaid with the RAN shown on the outside of the package. Returns that do not meet these requirements will be refused. We will return a replacement part to you freight/postage prepaid.

STÖK Customer Service (toll free, U.S. and Canada): 1-800-847-5993

STÖK web site address: [www.stokgrills.com](http://www.stokgrills.com)

## NOTES