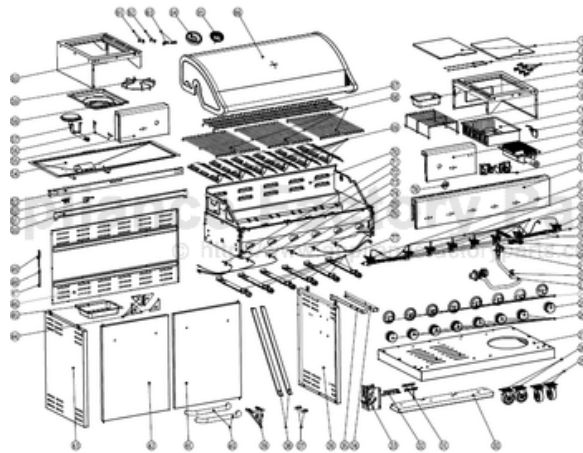


This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



Members Mark PG-40606S0L-1 Owner's Manual

[Shop genuine replacement parts for Members Mark
PG-40606S0L-1](#)

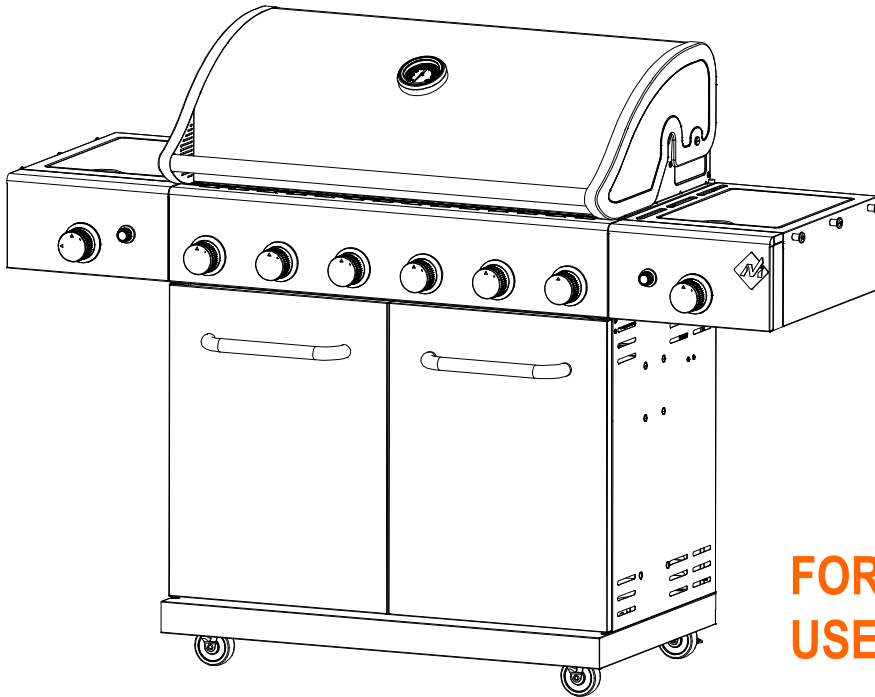


[Find Your Members Mark Grill Parts - Select From 134 Models](#)

----- Manual continues below part list -----

Available Replacement Parts for Members Mark PG-40606S0L-1

60600031	GREASE TRAY
60600223	Gas Valve



**FOR OUTDOOR
USE ONLY**

GAS BBQ GRILL USER'S MANUAL

MODEL NUMBER: PG-40606S0L

DO NOT RETURN UNIT TO STORE: If you have questions or need assistance during assembly, call 1-888-287-0735 to speak to the grill manufacturer.



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.**

LIMITED WARRANTY

Model Number: PG-40606S0L Member Mark's 6 Burner Gas Grill

PERMASTEEL INC. Warranties that this Product shall be free from defects in workmanship and materials, for a period of 1 Year from the date of original purchase. Our obligation under this warranty shall be limited to replacement of parts during the warranty period. Our liability shall not extend beyond replacement of parts, **This warranty excludes igniter batteries, normal wear & tear such as paint loss, discoloration and rust on the Product and its parts or components, and any damage arising from any of the following: negligent use or misuse of the Product, use contrary to this User's Manual, or alteration by any one other than Permasteel Inc.** All warranty coverage is void if this grill is ever used for commercial or rental purposes; this warranty is valid only in the USA. the warranty period of 1 year shall not be extended or renewed by the repair or replacement of parts or compensation for the Product. If your Product is defective or otherwise requires service or parts, please call Permasteel Customer Service toll-free at (888)-287-0735, between 8:00 a.m. and 5:00 p.m. PST. Consumer is responsible for shipping, handling and processing of warranty claims after 30 days of purchase date. As proof of purchase a copy of your original purchase receipt must accompany any service request,

<u>Component</u>	<u>Warranty Period:</u>
Burners:	1 Year
Flame Tamer:	1 Year
Cooking Grids:	1 Year
Valves:	1 Year
Frame, Housing, Cart, Control Panel, Igniter, and Related Parts:	1 Year
All Stainless Steel Parts:	1 Year

LIMITATION OF REMEDIES AND LIABILITY

We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its Product. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this Product shall be limited to the duration of the above warranty. Neither us nor anyone else who has been involved in the creation, production, or delivery of the Product shall be liable for damages of any type, including but not limited to any lost profits, lost savings, loss of anticipated benefits, or other incidental or consequential damages which may arise out of the purchase, use, or inability to use the Product, whether arising out of contract, negligence, strict tort, or under any warranty, or otherwise, even if you have been advised of the possibility of such damage or any other claim by any other party. Our liability for any breach of warranty shall be limited to repair or replacement of the defective part or parts as described above. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The above warranty gives you specific legal rights, and you may have other rights which vary from state to state.

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MESSAGE TO OUR USERS

Thank you for your purchase of our BBQ Gas Grill. We sincerely wish you will enjoy using our fine products.

- Please read this User's Manual in its entirety before using the grill.
- Please contact our customer service at (888)-287-0735 if you have any questions.
- Please read this User's Manual carefully. Failure to follow the provided instruction can result in seriously bodily injury and/or property damage.
- Some parts of this grill may have sharp edges. Please wear suitable protective gloves.




IMPORTANT: This grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

NOTE TO INSTALLER: Leave this User's Manual with the customer after delivery and/or installation.

NOTE TO CONSUMER: Leave this User's Manual in a convenient place for future reference.

SAFETY SYMBOLS

The symbols listed here are being used through out this User's Manual. Please pay special attention to them. The meaning of each of the symbols is listed here:

-  **DANGER**– this symbol indicates an imminently hazardous situation which will result in death or serious bodily injury if not properly followed.
-  **WARNING**– this symbol indicates a warning of potential serious bodily injury if the instructions are not strictly followed. Please be sure to read and follow all these messages carefully.
-  **CAUTION** – this symbol indicates a potentially hazardous situation which may result in minor or moderate bodily injury if the instructions are not properly followed.

INSTALLATION/SAFETY PRECAUTIONS



WARNING

READ THIS SECTION FIRST BEFORE INSTALLING THE GRILL

- This grill is designed to use LP gas only. Please use the grill with the regulator supplied by PermaSteel.
- The installation of this appliance must conform with local codes or, in the absence of local codes, with either the **National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.**
- The LP-gas supply cylinder is to 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.**
- This grill is safety certified for use in the United States and Canada only. Never modify to use in other places. Modification may cause serious bodily injury or property damage. PermaSteel is not responsible for any modifications, and all warranties will be void.

PROPANE & GAS WARNING



WARNING

FOR YOUR SAFETY, PLEASE READ THIS SECTION FIRST

- If you smell gas:
 - Shut off gas to the grill.
 - Extinguish any open flames immediately.
 - Open the grill lid.
 - If the odor persists, please call your gas supplier or your fire department immediately.
- Do not store or use gasoline or other flammable items in the vicinity of this grill.
- Any LP cylinder that is not connected for use should not be stored in the vicinity of this grill.

GRILL PARTS LIST

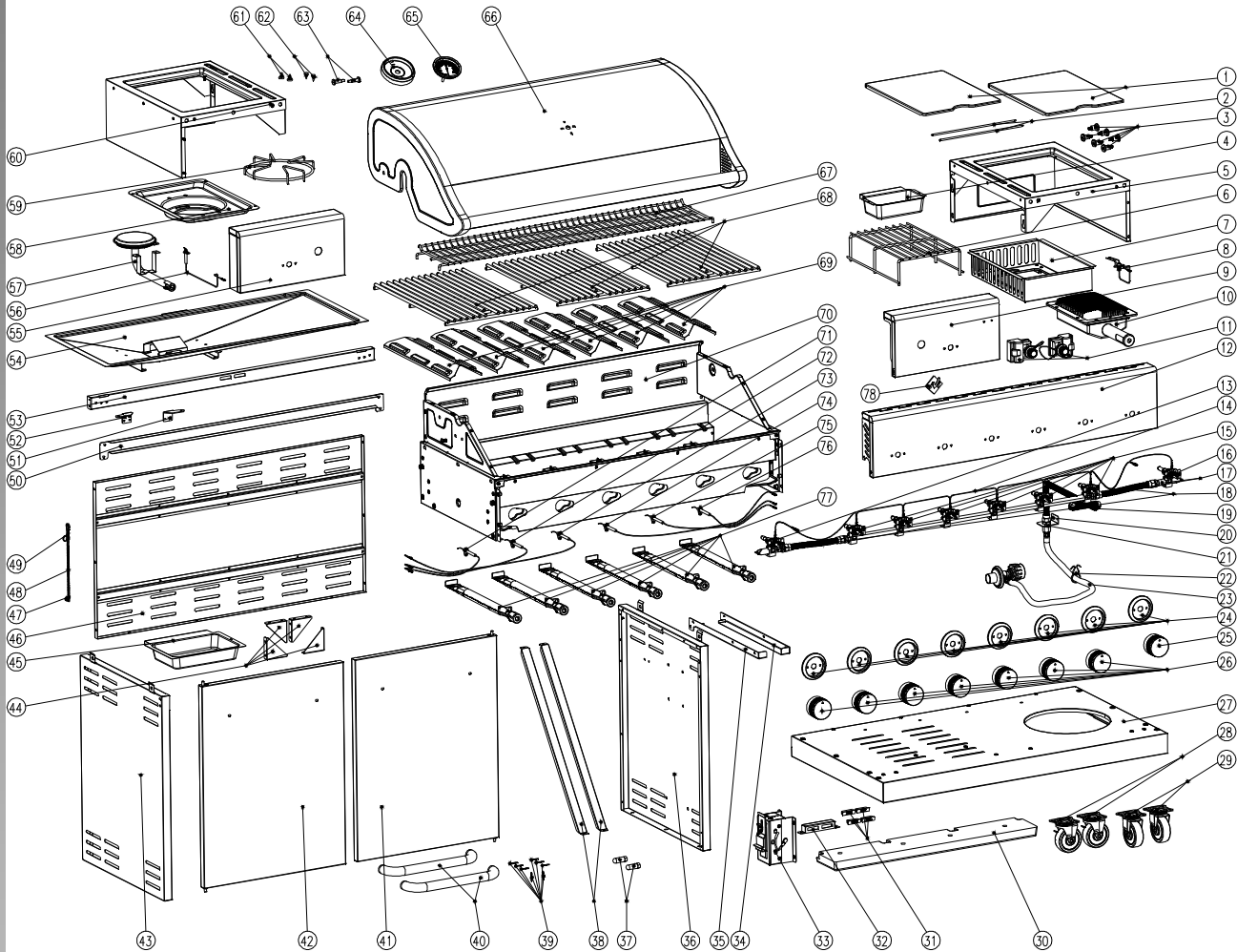
Key	Description	Part No.	Qty	Key	Description	Part No.	Qty
1	Side Burner Lid	60600054	2	40	Door Handle	50600069	2
2	Rotate Rod, Side Burner Lid	60600217	2	41	Right Door	60600083	1
3	Tool Hook	60600206	6	42	Left Door	60600079	1
4	Grease Box, Searing Burner	40500057	1	43	Left Side Panel	60600067	1
5	Right Side Shelf	60600056	1	44	Cart Support Angle Bar	40500074	4
6	Cooking Grid, Searing Burner	40900222	1	45	Grease Box	40500033	1
7	Searing Burner Base	60600064	1	46	Back Panel	60600073	1
8	Double Igniter Wire, Searing Burner	60600227	1	47	Match Holder	40800128	1
9	Fascia, Right Side Shelf	60600059	1	48	Match Holder Chain	41100105	1
10	Searing Burner	40900142	1	49	Match Holder Bracket	40500212	1
11	Electronic Ignition Module	60600215	2	50	Back Rail	60600078	1
12	Control Panel	60600036	1	51	Right Door Pin Bracket	40500073	1
13	Side Burner Valve	60600224	1	52	Left Door Pin Bracket	40500072	1
14	Pulse Control Line	60600216	1	53	Door Bracket	60600077	1
15	Main Burner Valve	60600223	6	54	Grease Tray	60600031	1
16	Searing Burner Valve	60600225	1	55	Fascia, Left Side Panel	60600047	1
17	Side Burner Manifold	41500042	2	56	Igniter Wire, Side Burner	60600222	1
18	Side Burner Hose	40900216	2	57	Side Burner	60600219	1
19	Corrugated Pipe	60600226	1	58	Side Burner Base	60600052	1
20	Regulator Retention Bracket	30800054	1	59	Cooking Grid, Side Burner	60600218	1
21	Connector B	30800218	1	60	Left Side Shelf	60600044	1
22	Hose Retaining Clip	30800226	1	61	Lid Rubber Bumper, Front	60600202	2
23	Regulator	50600233	1	62	Firebox Rubber Bumper, Back	60600201	2
24	Knob Bezel	60600096	8	63	Rotate Rod, Lid	60600203	2
25	Searing Burner Knob	60600208	1	64	Temperature Gauge Bezel	30800208	1
26	Control Knob	60600207	7	65	Temperature Gauge	30800207	1
27	Bottom Shelf	60600087	1	66	Lid	60600002	1
28	Caster with Brake	40900212	2	67	Warming Rack	60600204	1
29	Caster	40900213	2	68	Cooking Grate	60600205	3
30	Weight Balance	60600220	1	69	Flame Tamer	60600030	6
31	Magnet	40200094	4	70	Firebox	60600017	1
32	Magnet Box	50600076	1	71	Igniter Wire For 1st Burner	60600210	1
33	Fuel Gauge	30800087	1	72	Igniter Wire For 2nd Burner	60600212	1
34	Right Support, Grease Tray	40500069	1	73	Igniter Wire For 3rd Burner	60600214	1
35	Left Support, Grease Tray	40500068	1	74	Igniter Wire For 4th Burner	60600209	1
36	Right Side Panel	60600070	1	75	Igniter Wire For 5th Burner	60600211	1
37	Tank Positioning Pin	30800229	2	76	Igniter Wire For 6th Burner	60600213	1
38	Tank Baffle	60600090	2	77	Main Burner	40500098	6
39	Cotter Pin	110380	8	78	Badge	60600221	1

Not Pictured

Manual		1
Hardware Blister Pack		1

If you are missing hardware or have damaged parts after unpacking grill, call 1-888-287-0735 for replacement.

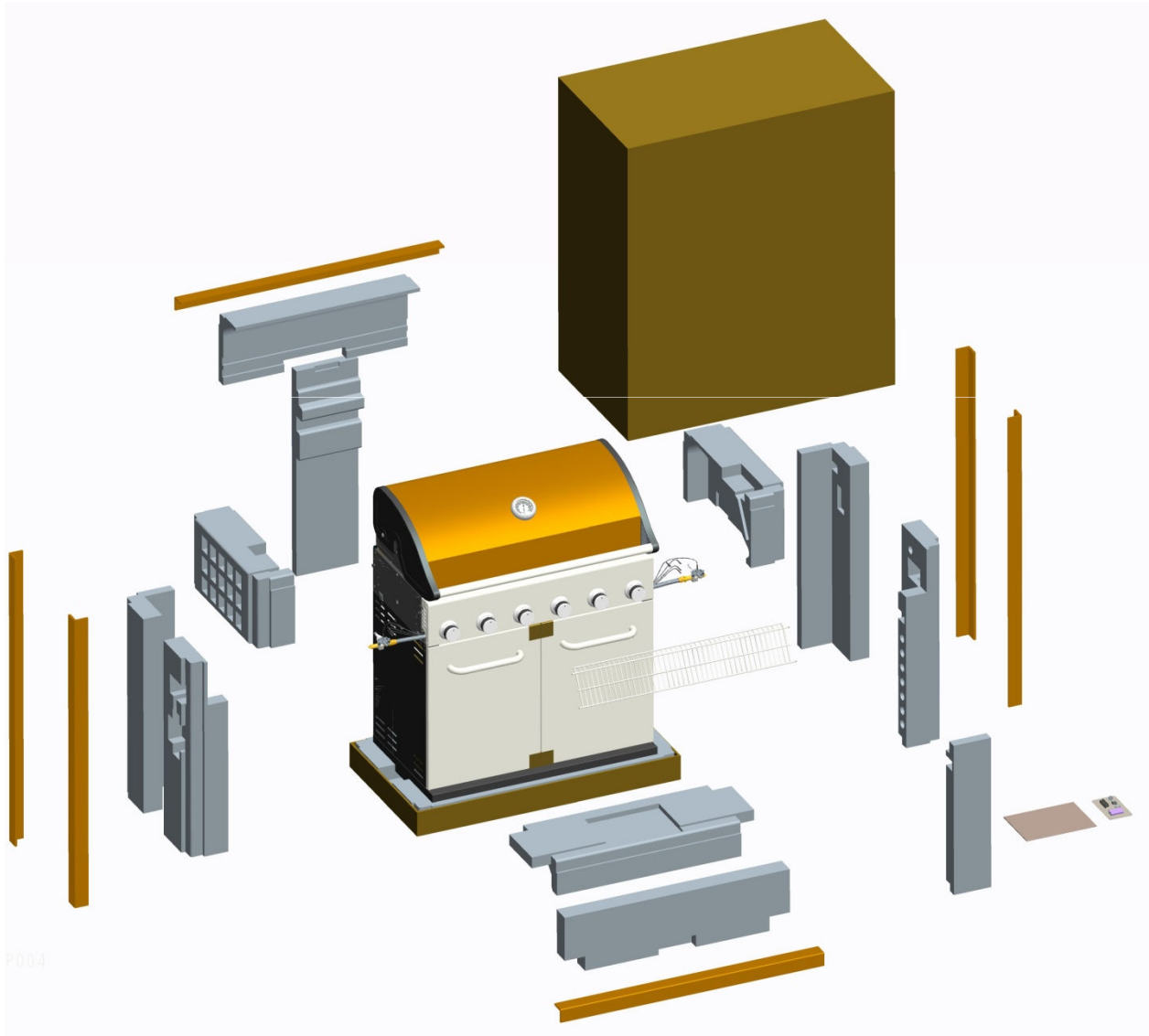
GRILL PARTS DIAGRAM



BEFORE ASSEMBLY

READ AND FOLLOW THE INSTRUCTIONS BELOW TO CORRECTLY UNPACK GRILL PARTS FROM SHIPPING BOX.

Step 1: Carefully open the top of the carton with a box cutter, take out the warming rack, hardware blister pack, manual, and packing material above the grill. Lift the top section of the carton off from the base of the carton, remove all packing material around the grill.

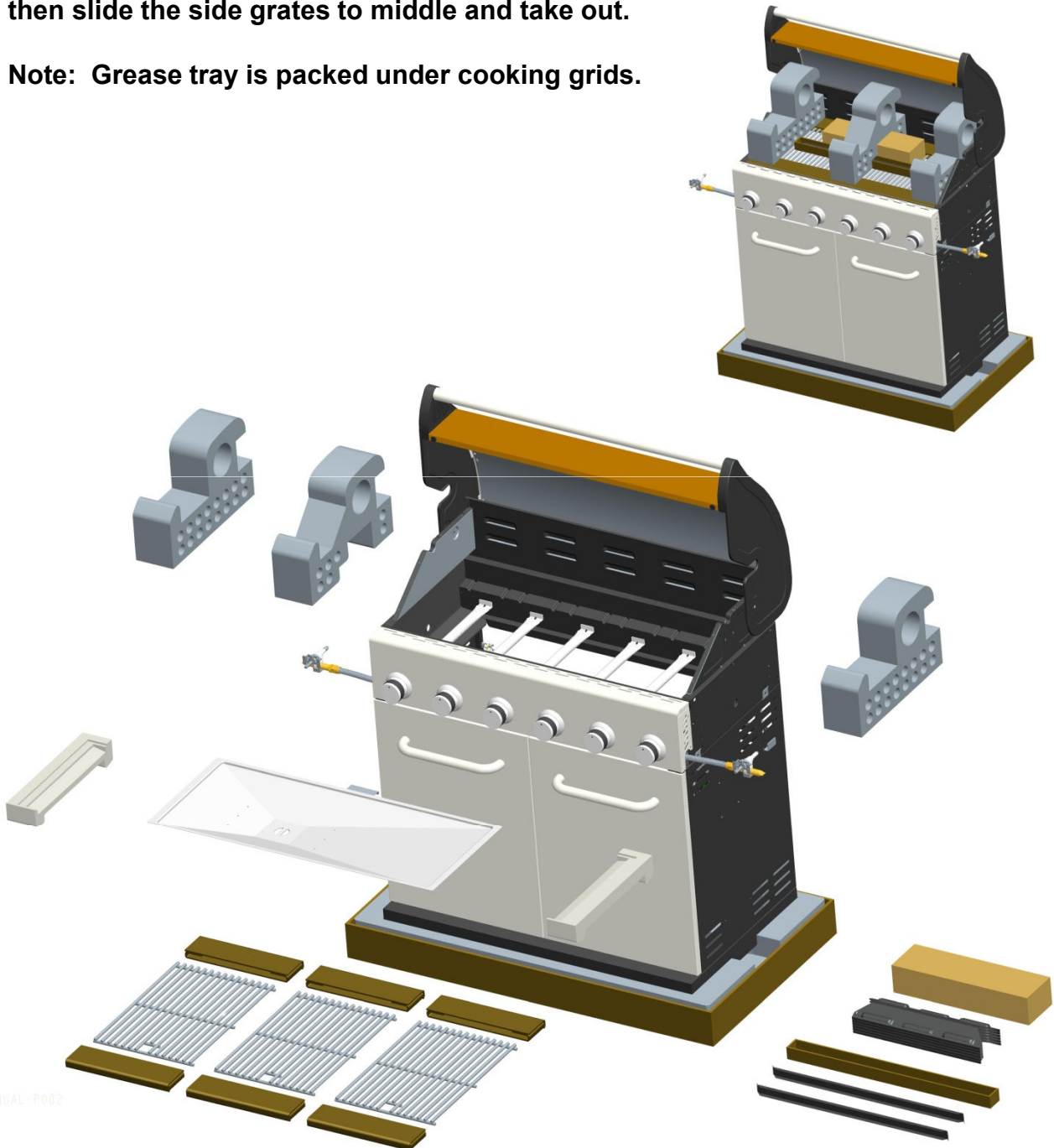


BEFORE ASSEMBLY

Step 2: Open grill lid, remove all packing material, take out the small box packed within the grill head, and also take out the cooking grates, grease tray. Remove all packing materials, and take out all parts from boxes.

Note: To take out the cooking grates, firstly take out the grate in the middle, then slide the side grates to middle and take out.

Note: Grease tray is packed under cooking grids.

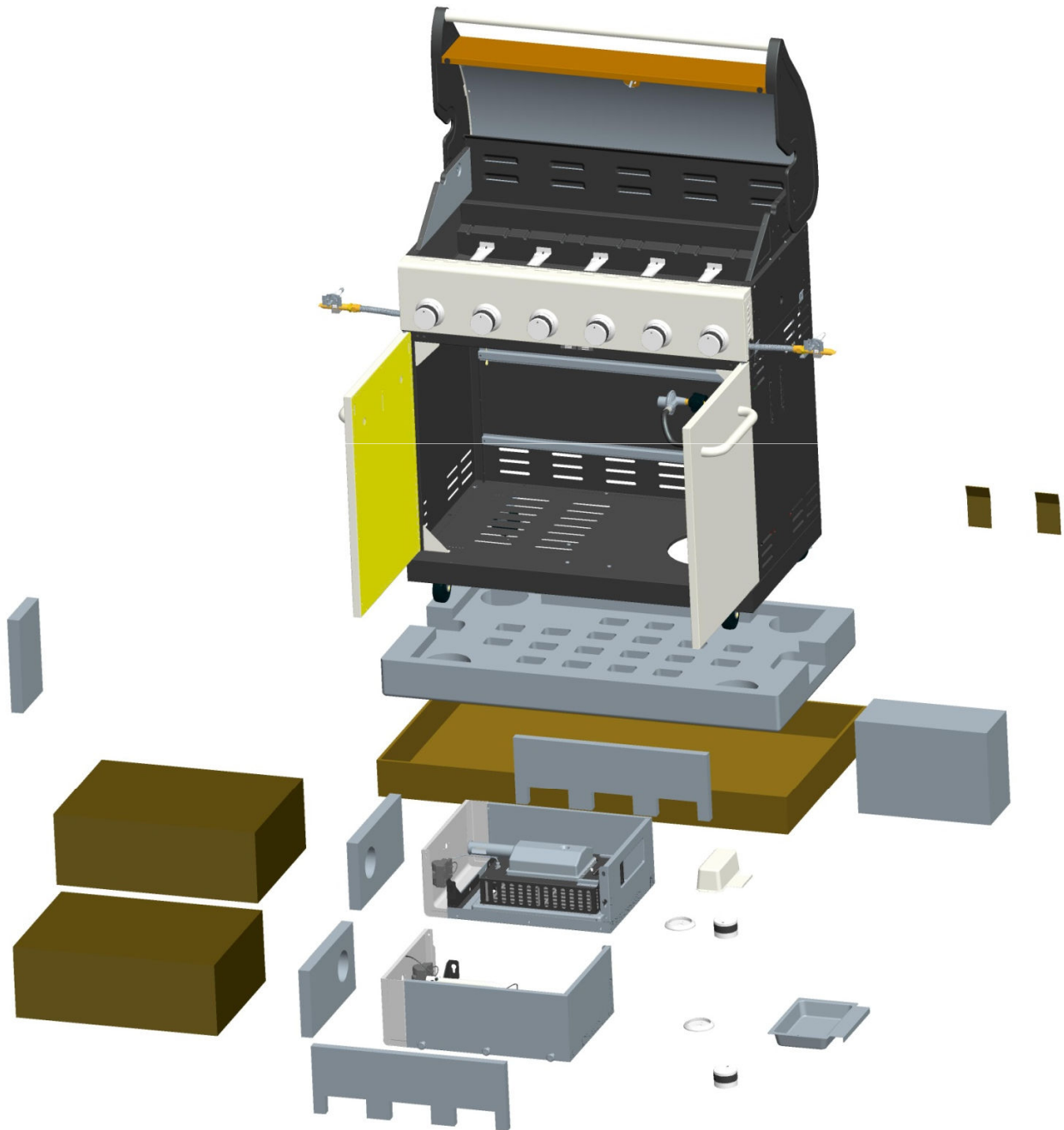


MANUAL-P002

BEFORE ASSEMBLY

Step 3: Remove the grill from the box base. Open the doors, take out the boxes which secured inside the cart. Open the boxes, take out the side shelves and side burners from the boxes, and take out all parts from boxes.

Note: This step requires 2 persons to lift the grill out of the base.

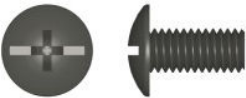


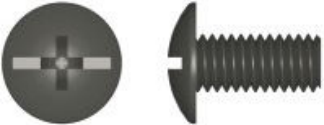
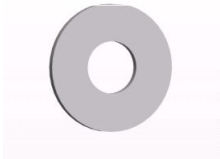


ASSEMBLY INSTRUCTIONS

CAREFULLY READ AND PERFORM ALL ASSEMBLY INSTRUCTIONS ON THE FOLLOWING PAGES.

Tools Required:

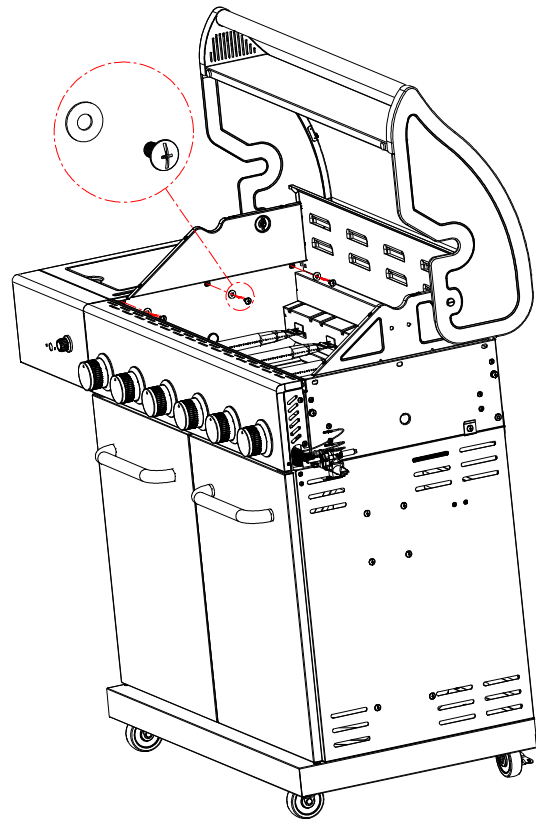
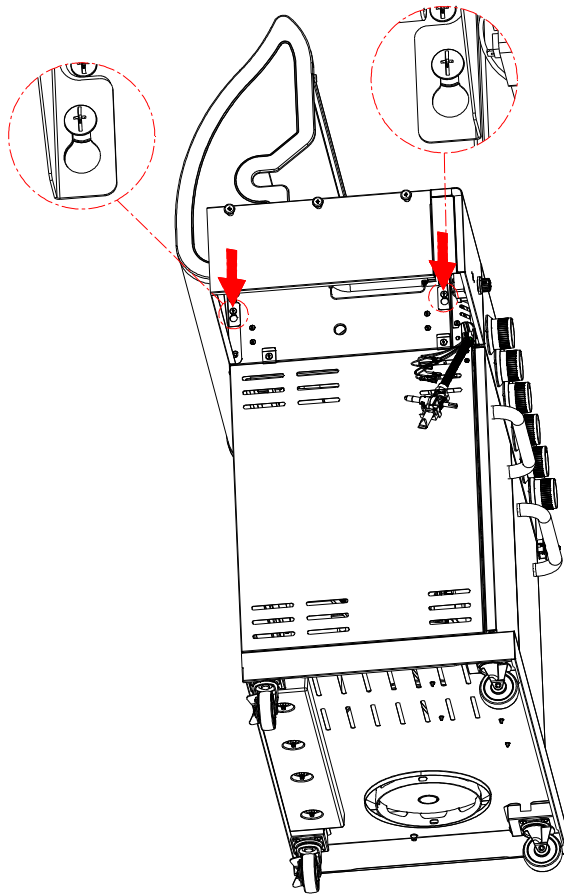
- Adjustable wrench (not provided)
- Screwdriver (not provided)
- 7/16" Combination wrench (not provided)
- The following hardware is provided in a blister pack for convenient use.

<p>M4X10 Screw: 2 pcs</p> 	<p>M4X12 Thread Forming Screw: 4 pcs</p> 	<p>Battery (AA) : 2 pcs</p> 
<p>M6 x13 Screw: 8 pcs</p> 	<p>M6 Flat Washer: 6 pcs</p> 	

ASSEMBLY INSTRUCTIONS

STEP I: Left Side Shelf Assembly

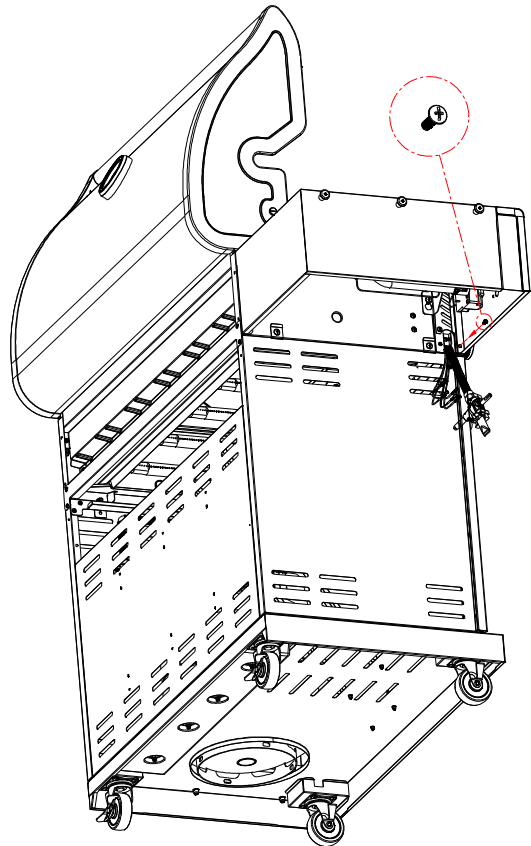
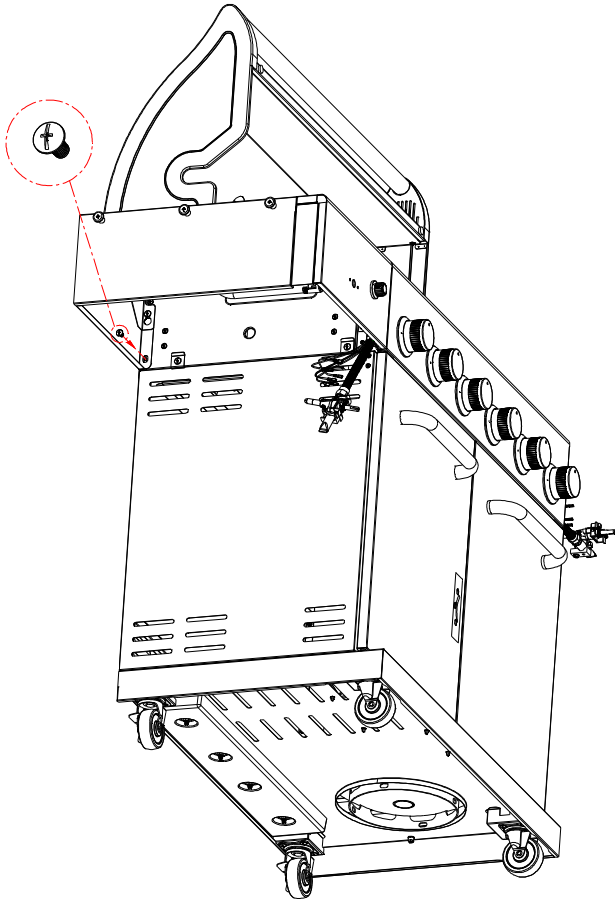
- Attach the key hole of shelf to the two pre-installed M6x13 screws on left side of firebox, and push it down to attach the whole shelf assembly.
- Attach shelf to firebox from inside with (3) **M6x13 screws** and (3) **M6 flat washers**.



ASSEMBLY INSTRUCTIONS

STEP I: Left Side Shelf Assembly (continued)

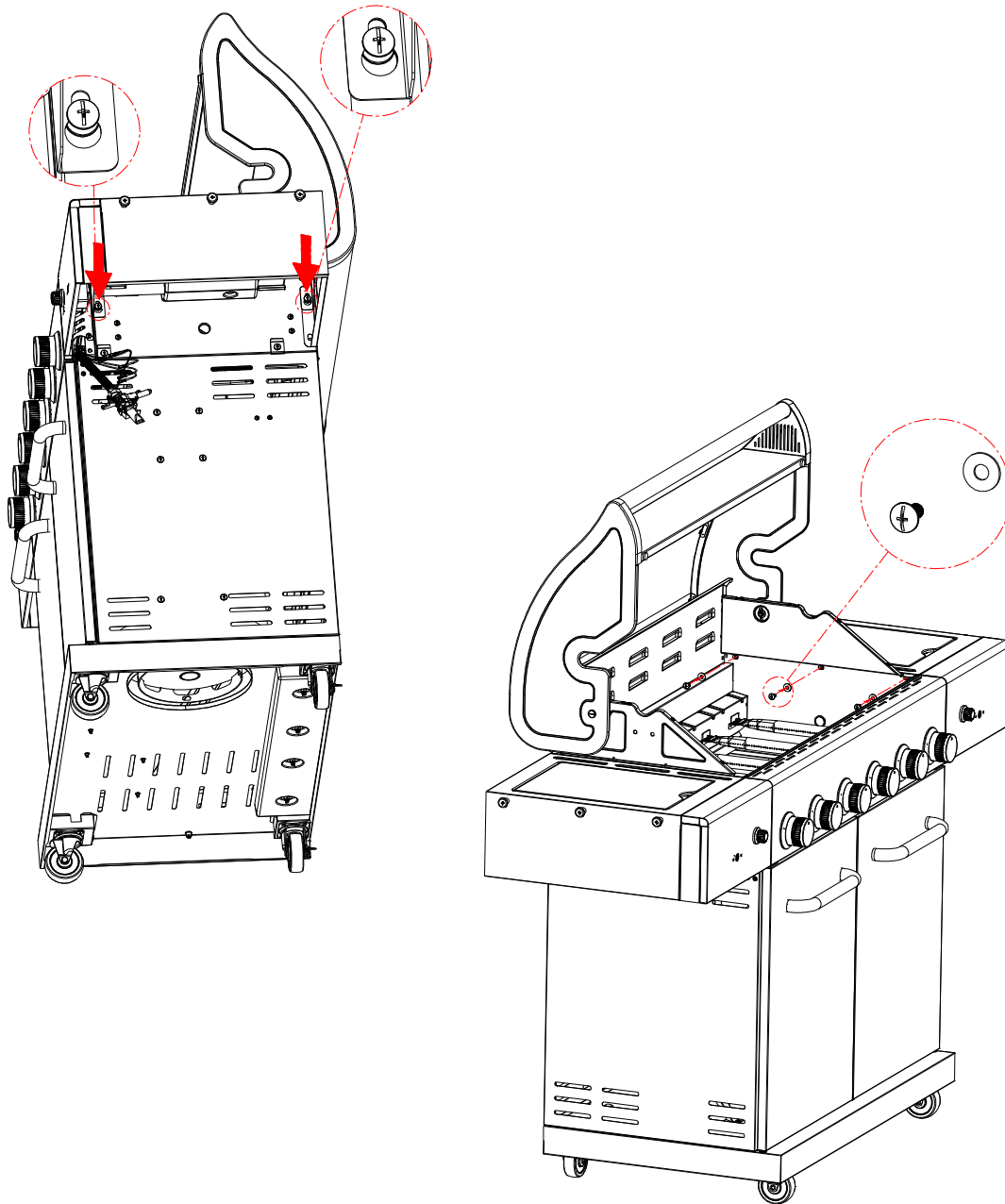
- Attach shelf to firebox from outside with (1) **M6x13 screw** at back and (1) **M4x10 screw** at front.
- Tighten the two pre-installed M6x13 screws which hold the shelf.



ASSEMBLY INSTRUCTIONS

STEP II: Right Side Shelf Assembly

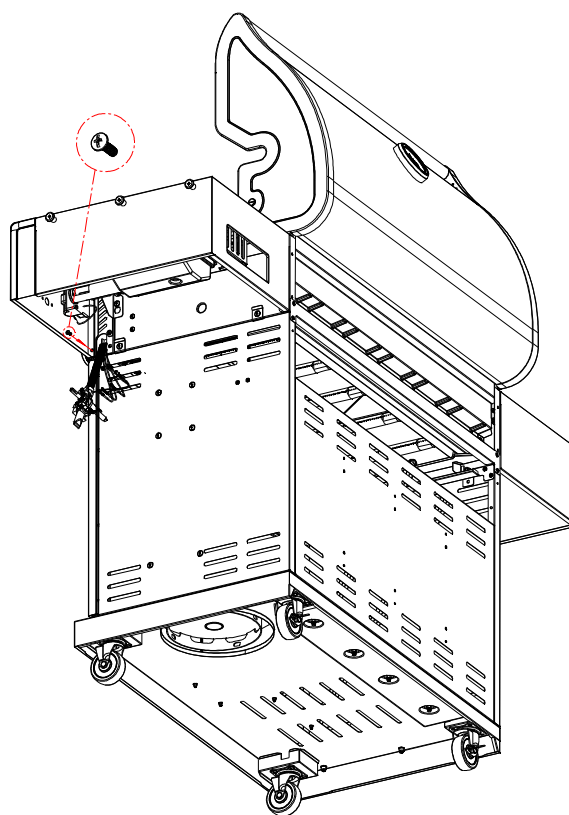
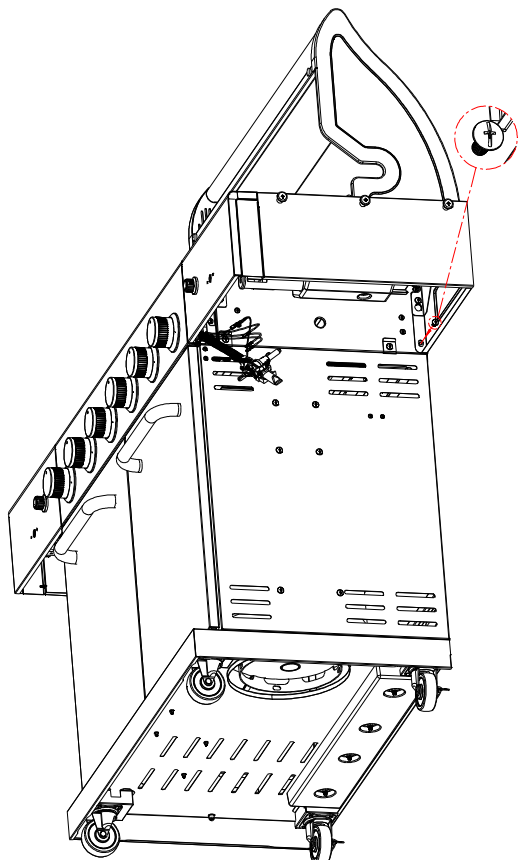
- Attach the key hole of shelf to the two pre-installed M6x13 screws on right side of firebox, and push it down to attach the whole shelf assembly.
- Attach shelf to firebox from inside with (3) **M6x13 screws** and (3) **M6 flat washers**.



ASSEMBLY INSTRUCTIONS

STEP II: Right Side Shelf Assembly (continued)

- Attach shelf to firebox from outside with (1) **M6x13 screw** at back and (1) **M4x10 screw** at front.
- Tighten the two pre-installed M6x13 screws which hold the shelf.



ASSEMBLY INSTRUCTIONS

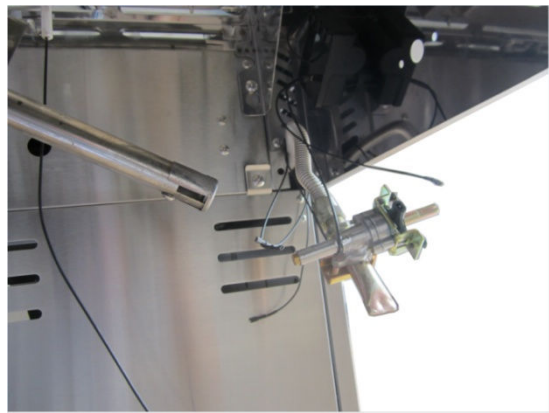
STEP III: Left Side Burner:

- Remove plastic packaging from side burner valve. Remove side burner grate within side burner shelf.
- Loosen the side burner to insert gas valve. To loosen, remove the two screws on bottom panel and set them aside. (A)
- Connect flat igniter wire tip to the igniter pin on the side burner valve. (B & C)
- Remove the 2 pre-installed screws from the valve control stem and set them aside. (D)
- Insert the gas valve into the side burner, and insert the valve control stem through the hole in shelf fascia. (E)
- Tighten side burner in place with 2 previously removed screws.(F)
- Attach bezel to facial and valve face with the installed screws. First attach one side key hole of bezel to the screw, then attach the other one to the other screw. Tighten the 2 screws. (G)
- Push control knob onto side burner valve stem. (H)
- Replace side burner grate.(I)
- Connect the round igniter wire tip to the pin on the black electrode protruding from the bottom of the side burner shelf. (J)
- Unscrew igniter cap from fascia. Insert 1 AA battery (provided in blister pack) into battery slot with positive (+) facing outward. Replace igniter cap back. (K)

A



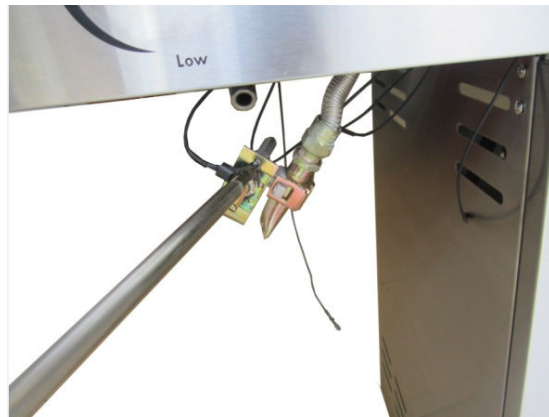
B



C



D



ASSEMBLY INSTRUCTIONS

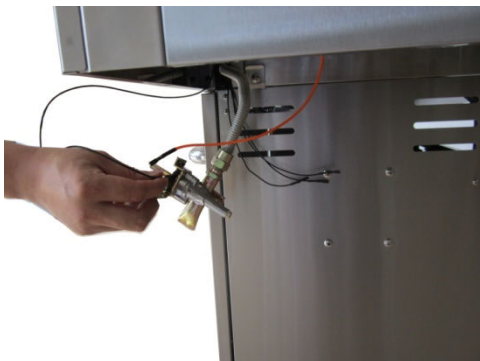


ASSEMBLY INSTRUCTIONS

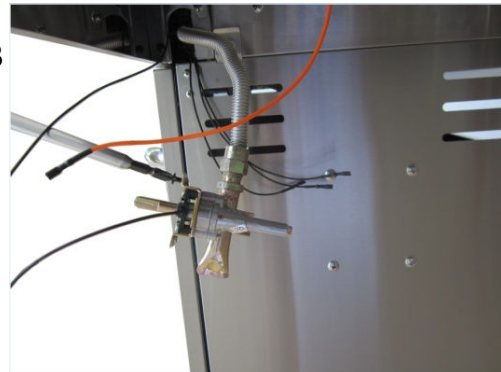
STEP IV: Right Side Searing Burner

- Remove plastic packaging from searing burner valve. Remove searing burner grate within searing burner shelf.
- Connect flat igniter wire tip to the igniter pin on the searing burner valve. (A)
- Remove the 2 pre-installed screws from the valve stem and set them aside. (B)
- Loosen the searing burner to insert gas valve. To loosen, remove the screw attaching the electrode (C) to the shelf and set both aside. Then loosen and remove the two screws holding searing burner in place. (D)
- Insert the gas valve into the searing burner, and insert the valve control stem through the hole in shelf fascia. (E)
- Reattach searing burner to side shelf with 2 previously removed screws.(F)
- Reattach electrode to side shelf with previously removed screw. (G)
- Install previously removed 2 screws. Note: Do not tighten these 2 screws until the bezel is attached to fascia and valve face.
- Attach bezel to fascia and valve face with the installed screws. First attach one side key hole of bezel to the screw, then attach the other one to the other screw. (H). Tighten the 2 screws. (I)
- Push control knob with black indicator mark onto searing burner valve stem. (J)
- Replace searing burner grate.(K)
- Connect the round igniter wire tip to the pin on the black electrode protruding from the bottom of the searing burner shelf. (L)
- Slide searing burner grease box into the grease box bracket. (M)
- Unscrew igniter cap from fascia. Insert 1 AA battery (provided in blister pack) into battery slot with positive (+) facing outward. Replace igniter cap back. (N)

A



B



ASSEMBLY INSTRUCTIONS

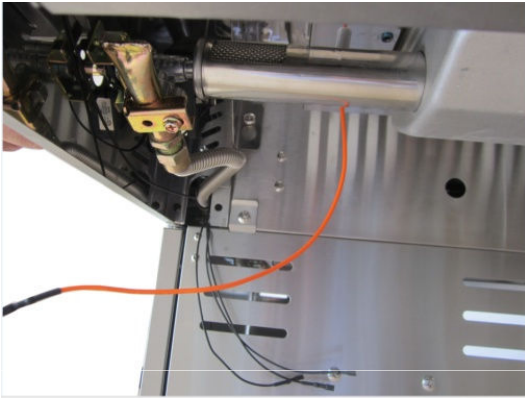
C



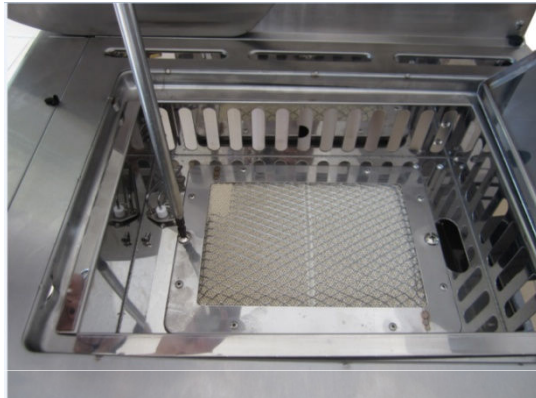
D



E



F



G



H



I



J



ASSEMBLY INSTRUCTIONS

K



L



M

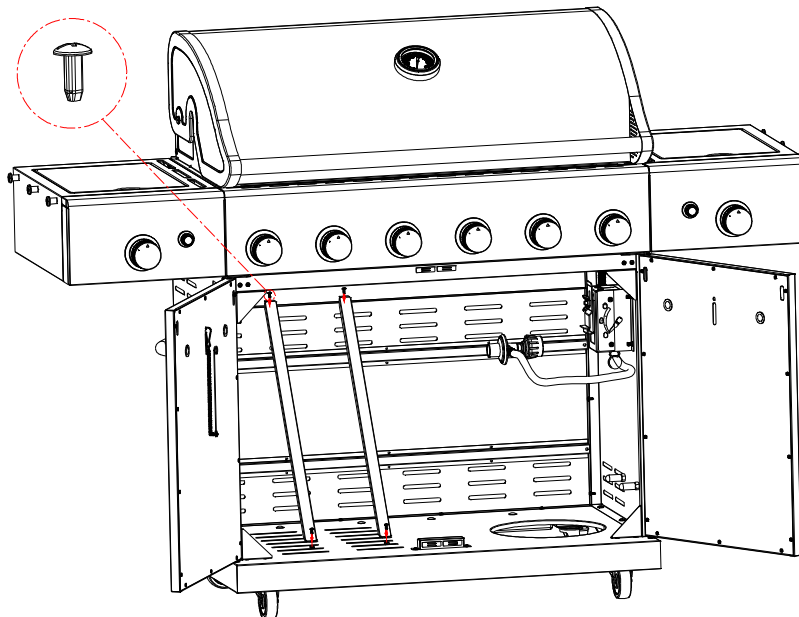


N



STEP V: Tank Baffle Assembly:

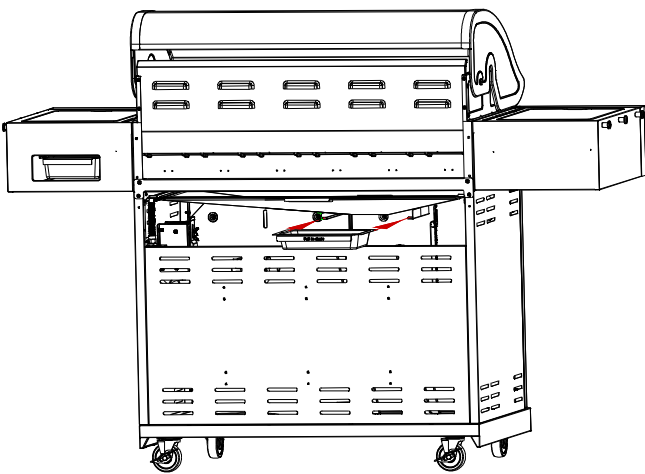
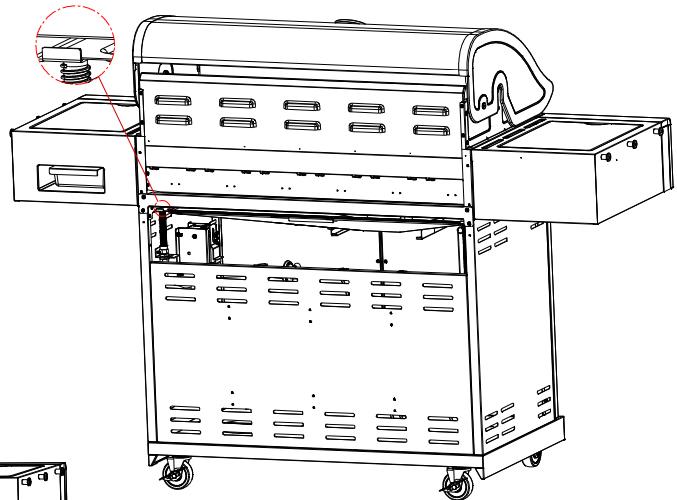
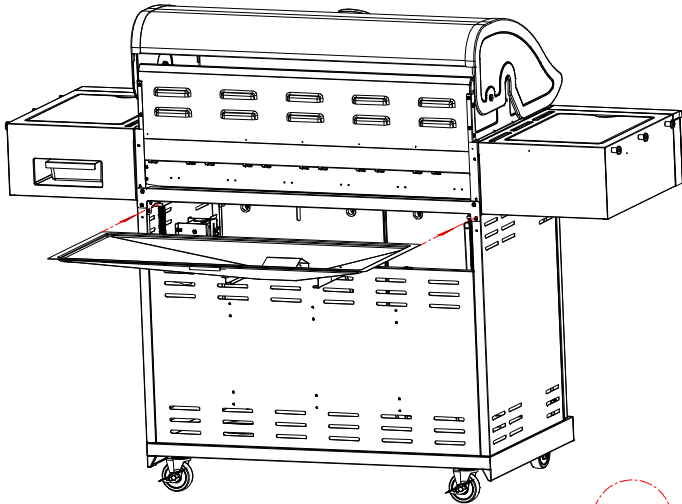
- Use (4) **M4x10 screws** to attach two tank baffle bars to back panel and bottom shelf.



ASSEMBLY INSTRUCTIONS

STEP VI: Grease Tray and Grease Box:

- From back of grill, slide grease tray onto grease tray brackets underneath firebox. Make sure grease drainage hole is on left side from front, and the tray sit inside the brackets well.
- Slide grease box into grease box bracket as shown.



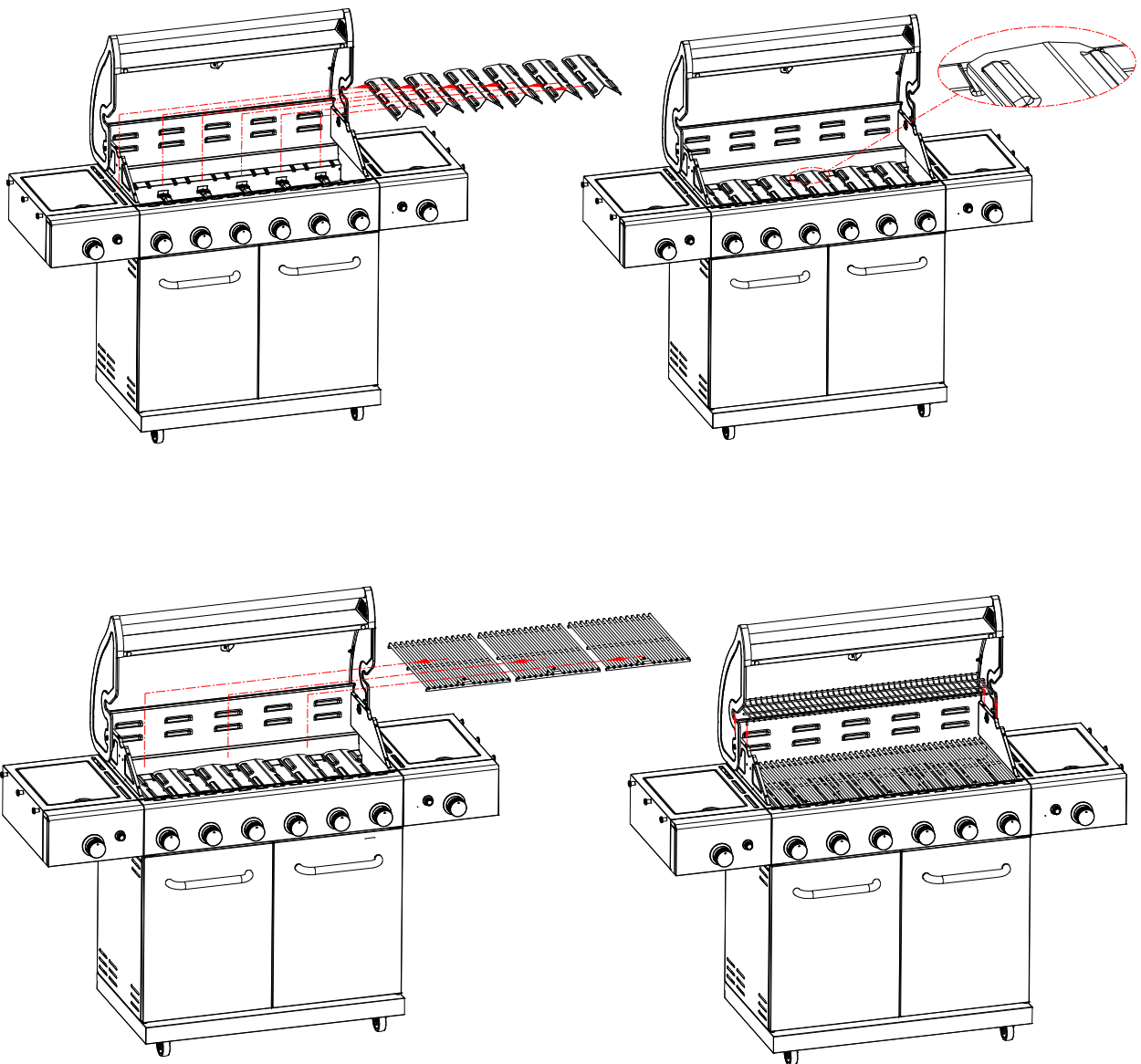
CAUTION

Failure to install grease box will cause hot grease to drip from bottom of grill with risk of fire or property damage.

ASSEMBLY INSTRUCTIONS

STEP VII: Heat Diffusers, Cooking Grate and Warming Rack:

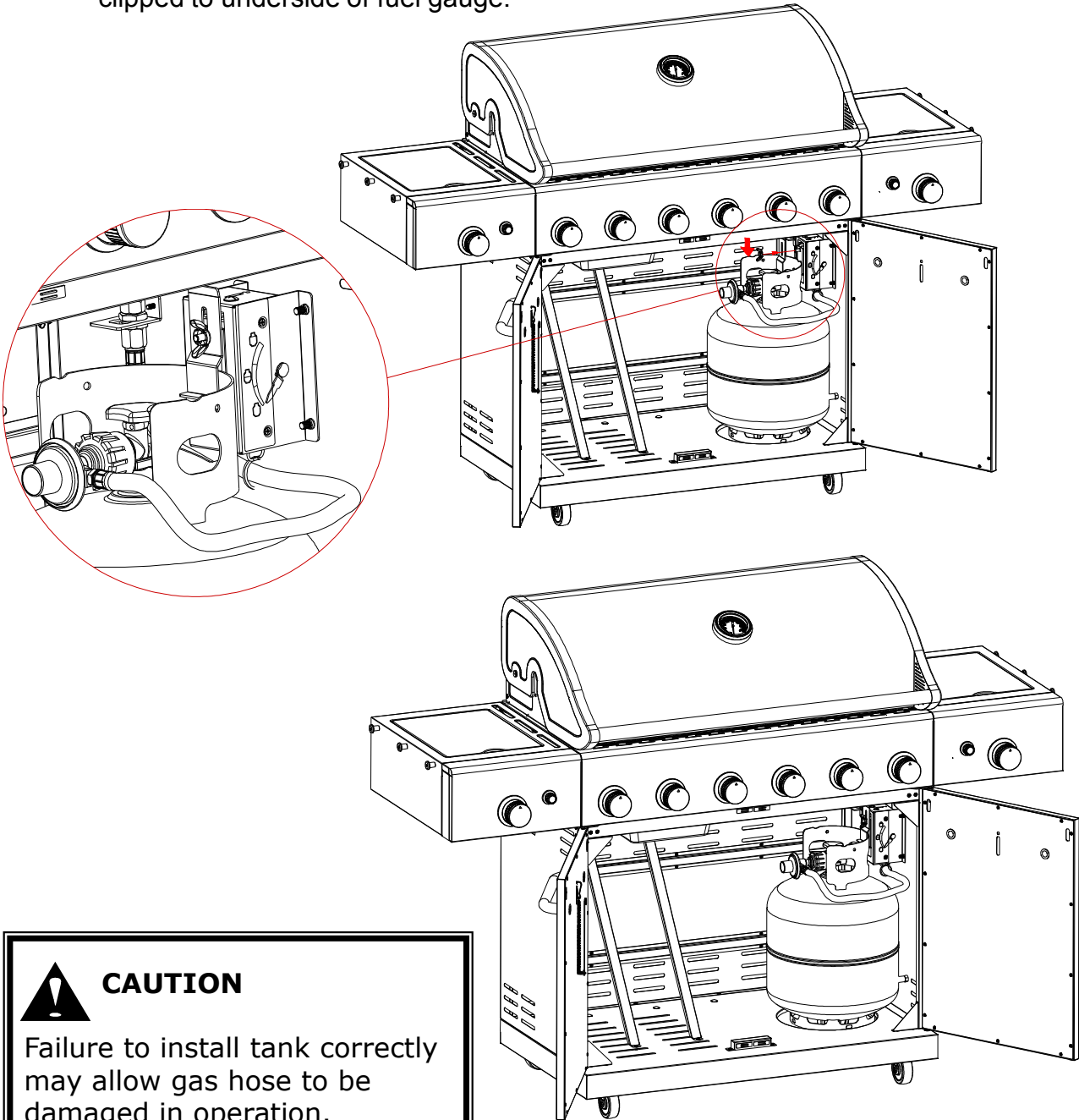
- Place heat diffusers over burners. The heat diffusers will fit in firebox in either direction. Fit tabs in firebox front through slots in diffuser tips. Fit diffuser tips inside tabs in firebox rear.
- Place cooking grates onto grate rests.
- Insert warming rack into the holes at top of firebox as shown.



ASSEMBLY INSTRUCTIONS

STEP VIII: Gas Tank Installation:

- LP tank is sold separately.
- Place LP tank onto fuel gauge with tank collar opening facing to the left as shown. First hang tank collar opening over hook in face of gauge. Then rotate gauge latch down over collar and tighten wing nut to secure collar in place.
- Connect the regulator and hose to the tank as shown. Make sure that hose is clipped to underside of fuel gauge.



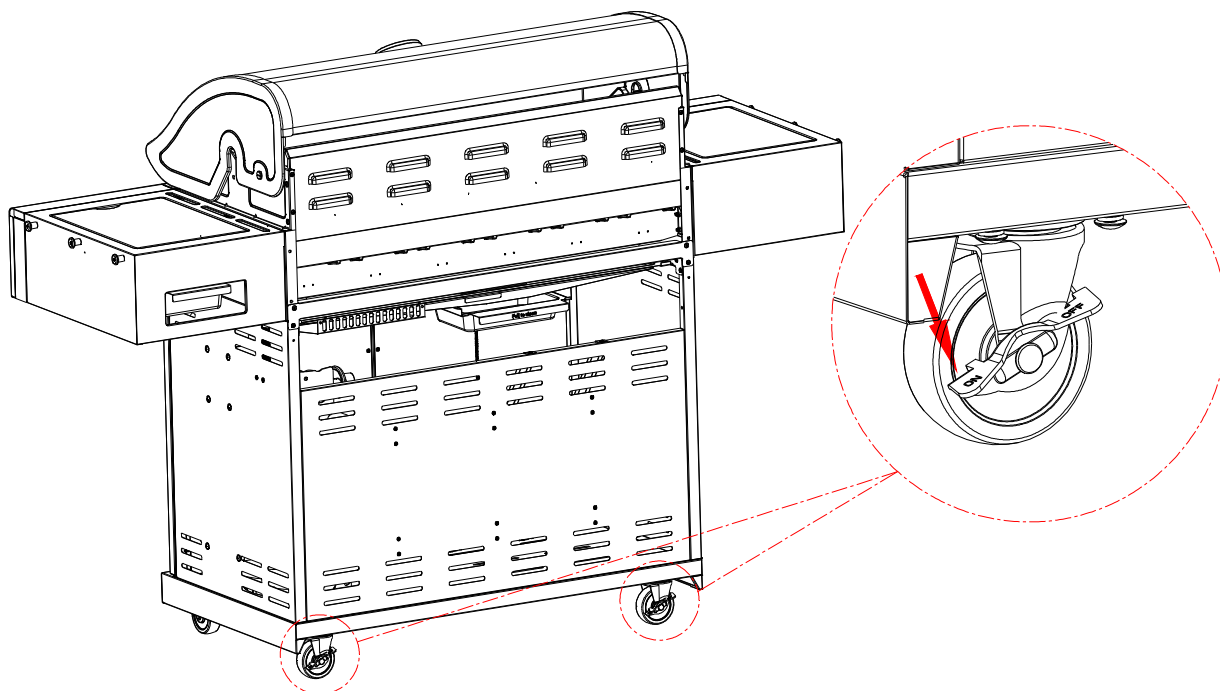
CAUTION

Failure to install tank correctly may allow gas hose to be damaged in operation.

ASSEMBLY INSTRUCTIONS

STEP IX: Lock Caster Brakes:

- When the grill is in the desired location, lock the caster brakes; this will help the grill stay in place for safe operation.



GAS CONNECTION

ONLY USE THE REGULATOR AND HOSE ASSEMBLY PROVIDED WITH THIS GRILL. REPLACEMENT PRESSURE REGULATORS AND HOSE ASSEMBLIES MUST BE THOSE SUPPLIED BY THE MANUFACTURER

This is a LP (Liquefied Petroleum Gas) configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223. 1, or CAN/CGA-B149.2 Propane Installation Code.

▪ LP TANK REQUIREMENTS – THE LP TANK USED WITH YOUR GRILL MUST MEET THE FOLLOWING

- 1) Measurement: 12”(30.5cm) (Diameter) X 18” (45.7cm) (Tall) .
- 2) Maximum Capacity: 20lbs(9Kg).
- 3) Constructed and marked in accordance with the specification for LP-gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods. See LP tank collar for marking.
- 4) Is arranged for vapor withdrawal.
- 5) Includes a collar to protect the tank valve.
- 6) Has no dents or rust. A dented or rusty L.P. tank may be hazardous, and should be checked by your supplier.
- 7) Provides a shut-off valve terminating in an LP gas tank valve outlet specified, as applicable for connection type QCC1 in the standard for compressed gas tank valve outlet and inlet connection ANSI/CGA-V-1.

▪ LP TANK VALVE USED MUST MEET THE FOLLOWING

- 1) Have type I outlet compatible with regulator provided.
- 2) Have safety relief valve.
- 3) UL listed Overfill Protection Device (OPD), This OPD safety feature is identified by a unique triangular hand wheel. Only use tanks equipped with this type of valve. (As the figure shown on the next page)

▪ FOR YOUR SAFETY

Ensure that the black plastic grommets of the regulator provided are in place and that the hose does not come into contact with the heat shield or the grill head.

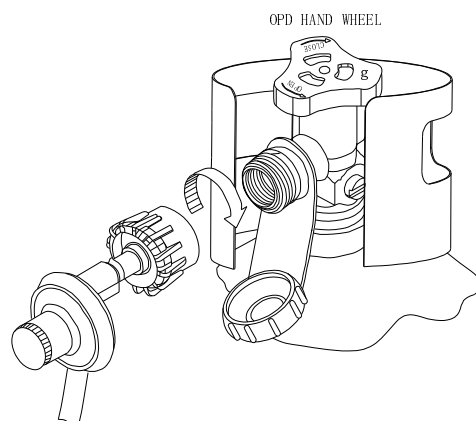
GAS CONNECTION

▪ CONNECT THE REGULATOR TO THE LP TANK

VERY IMPORTANT:

- THE REGULATOR SHALL NOT BE IN A LOCATION THAT WILL ATTAIN A TEMPERATURE ABOVE 125°F (51°C) .
- THE REGULATOR SHALL INCORPORATE A PRESSURE RELIEF VALVE OR OVERPRESSURE DEVICE.
- THE INLET OF THE PRESSURE REGULATOR SHALL BE FITTED TO CONNECT THE TYPE I CONNECTION OF THE TANK VALVE PER ANSIZ21.81.

- 1) Make sure tank valve is in its full off position (turn clockwise to stop).
- 2) Check tank valve to assure it has proper external male threads (type I connection per ANSIZ21.81).
- 3) Make sure all burner knobs are in their off position.
- 4) Remove the protective cap from LP tank valve. Always use cap and strap supplied with valve.
- 5) Inspect valve connection port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or plugged equipment. Contact your local LP gas dealer for repair.
- 6) When connecting regulator assembly to the valve, hand tighten nut clockwise to a positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition. (As figure shown below)



- 7) Open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light grill. If a leak is found, turn tank valve off and do not use grill until a local L.P gas dealer can make repairs.

GAS CONNECTION

WARNING

- Never insert any foreign objects into the valve outlet. It may damage the valve and cause leak, leaking gas may result in fire, explosion, heavy body injury, or even death.
- Do not connect this grill to the self-contained LP gas system of a motor home or camper trailer.
- Do not use this grill until leak tested.
- STOP and call the fire department if any leaks are detected.
- If you cannot stop a gas leak, close the LP tank valve IMMEDIATELY, call LP gas supplier or the fire department.
- 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.

DANGER

- NEVER store a spare LP tank under or near grill or in an enclosed area.
- NEVER fill the tank beyond 80% full. An overfilled spare LP tank is dangerous because surplus gas may leak from safety relief valve. The safety relief valve on a LP tank could activate to release gas and cause a fire.
- The spare LP tank must have safety caps installed on the LP tank outlet.
- If any gas leaks are found on the spare LP tank, immediately step away from the grill, and call the fire department.

VERY IMPORTANT:

DISCONNECT THE TANK WHEN THIS GRILL IS NOT IN USE.

- **To disconnect LP gas tank:**
 - 1) Turn all the knobs off.
 - 2) Turn the tank valve off fully (turn clockwise to stop).
 - 3) Detach the regulator assembly from tank valve by turning the quick coupling nut counterclockwise.
 - 4) Install the protective cap back onto the LP tank valve.

LEAK TESTING

▪ **GENERAL**

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

▪ **BEFORE TESTING**

- 1) Make sure that all packing material is removed from the grill including the burner tie-down straps.
- 2) Do not smoke while leak testing.
- 3) Never leak test with an open flame.
- 4) Make a soap solution with one part liquid detergent and another part water. Prepare a spray bottle, brush, or rag to apply the solution to the connections. For the initial leak test, make sure the LP cylinder is full.
- 5) Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances, and flammable materials.
- 6) Keep grill away from open flames and/or sparks while testing.

▪ **TO TEST**

- 1) Make sure all control knobs are in the "OFF" position.
- 2) Make sure the regulator is connected to the LP tank tightly.
- 3) Completely open LP tank valve by turning counter clockwise. If you hear a "POP" sound, turn gas off IMMEDIATELY, as it indicates a heavy leak at the connection. Call your gas dealer or fire department.
- 4) Check every connection from the LP tank up to and including the connection to the manifold pipe assembly (the pipe that goes to the burner) by brushing or spraying the soapy solution on the connections.
- 5) If soap bubbles appear, there is a leak. Turn off LP tank valve IMMEDIATELY and retighten connections, Open LP tank valve again, and recheck.
- 6) If leaks cannot be stopped, DO NOT ATTEMPT TO REPAIR. Call our service center at (888)-287-0735 for help.
- 7) Always close the LP tank valve after leak testing by turning clockwise.
Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

LEAK TESTING

- **SAFETY TIPS:**

- 1) ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.
- 2) ALWAYS CHECK FOR LEAKS BEFORE EACH USE.
- 3) USE LONG BBQ TOOL TO AVOID BURNS.
- 4) CHECK ALL GAS SUPPLY FITTINGS FOR LEAKS BEFORE EACH USE. IT IS HANDY TO KEEP A SPRAY BOTTLE OF SOAPY WATER NEAR THE SHUT-OFF VALVE OF THE GAS SUPPLY LINE. SPRAY ALL THE FITTINGS. BUBBLES INDICATE LEAKS.
- 5) DISCONNECTED L.P. CYLINDERS MUST HAVE THREADED VALVE PLUGS TIGHTLY INSTALLED, AND MUST NOT BE STORED IN A BUILDING, GARAGE, OR ANY OTHER ENCLOSED AREAS.
- 6) TURN OFF ALL CONTROL KNOBS AND LP TANK VALVE WHEN THE GRILL IS NOT IN USE.
- 7) IF THE APPLIANCE IS STORED INDOORS, THE LP TANK MUST BE DISCONNECTED AND REMOVED FROM THE GRILL.
- 8) LP TANKS MUST BE STORED OUTDOORS IN A WELL-VENTILATED AREA. DISCONNECTED LP TANKS IN STORAGE OR BEING TRANSPORTED MUST HAVE A SAFETY CAP.
- 9) NEVER LEAVE A LP TANK IN A RECREATIONAL VEHICLE OR BOAT WHICH MAY BECOME OVERHEATED BY THE SUN.
- 10) DO NOT STORE LP TANK IN OR NEAR AN AREA WHERE CHILDREN PLAY.
- 11) FOR ANY OTHER PROBLEMS, SEE "TROUBLESHOOTING" OR CONTACT OUR SERVICE CENTER AT (888)-287-0735.

FINAL INSTALLATION CHECKLIST

- At least 36" clearance maintained from combustible constructions to the sides and back of this grill.
- There is no combustible construction material over the grill.
- All internal packaging removed.
- Burners are sitting properly on orifices.
- Knobs turn freely.
- The regulator & hose connected to grill are provided by the manufacturer. (Pre-set for 11.0" water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

GRILL LIGHTING INSTRUCTION

VERY IMPORTANT: ALWAYS INSPECT THE HOSE PRIOR TO EACH USE.

▪ **BEFORE LIGHTING:**

Inspect the gas supply hose before turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced before use. The replacement hose assembly must be that specified by the manufacturer.

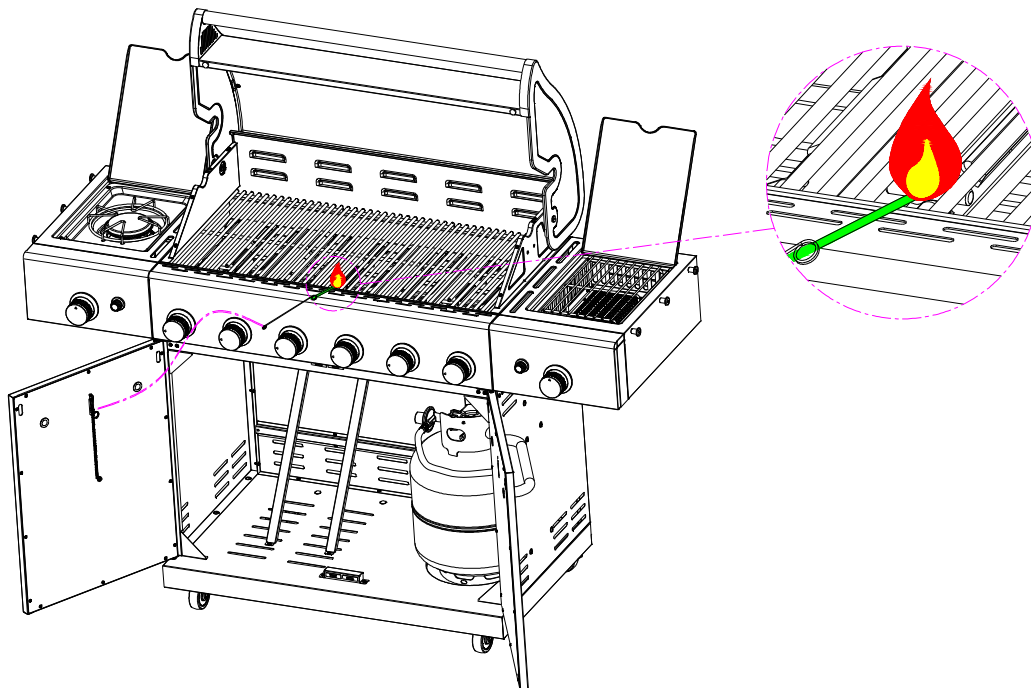
▪ **VERY IMPORTANT: READ INSTRUCTIONS BEFORE LIGHTING.**

▪ **PUSH AND TURN ELECTRONIC IGNITION LIGHTING INSTRUCTIONS:**

- 1) Open lid during lighting.
- 2) Turn ON gas valve on tank.
- 3) Push and turn any main burner control knob to "HI" and hold in. You will hear a clicking sound from the electrodes of all burners.
- 4) If ignition does NOT occur in 5 seconds, turn the burner control knob OFF, wait 5 minutes, and repeat the lighting procedure.
- 5) To ignite another main burner, repeat step 3.
- 6) To ignite the Side Burner, follow steps 2-4 using the Side Burner knob.
- 7) To ignite the Searing Burner, follow steps 2-4 using the Searing Burner knob.

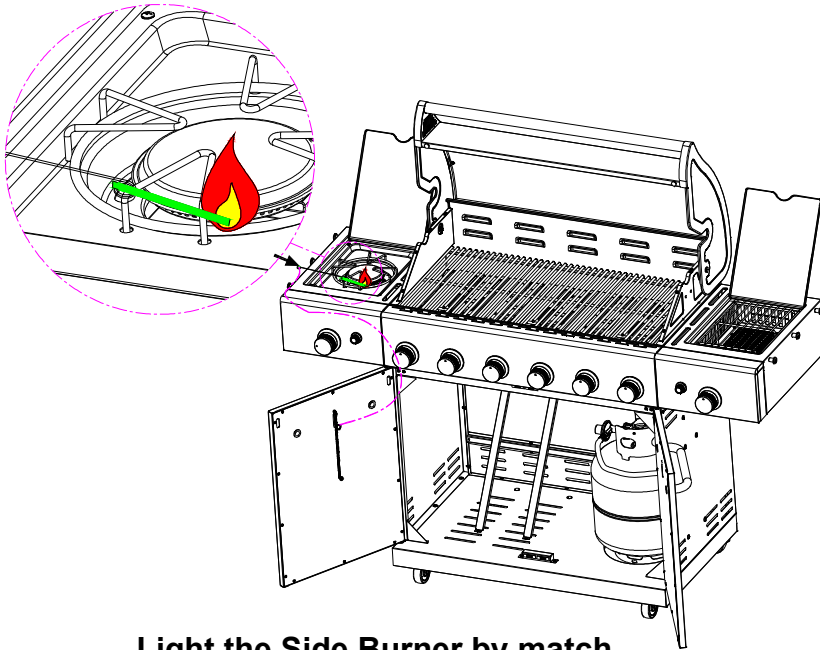
▪ **TO LIGHT BY MATCH:**

If the burner will not light after several attempts then the burner can be match lit.
Tools: Lighting rod (hanging on left door)

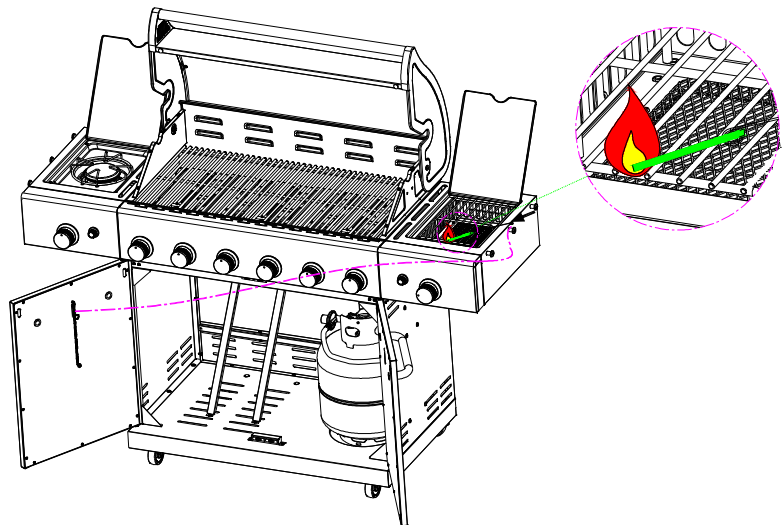


Light the Main Burner by match

GRILL LIGHTING INSTRUCTION



Light the Side Burner by match



Light the Searing Burner by match

Usage:

- 1) Read instructions before lighting.
- 2) Open the lid during lighting.
- 3) Simply place a lighted match between the coils on the end of the lighting rod and hold next to the burner to ignite.
- 4) Push and turn the burner control knob to "HI".
- 5) Repeat 3.4 to light other burners.
- 6) Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use. Do not light the grill if odor of gas is present, call our service center at (888)-287-0735.

OPERATING INSTRUCTION



CAUTION

- Clean the grill often. A grease fire that may damage the grill may occur if the grill has not been cleaned frequently.
- NEVER leave the grill unattended while using.
- Do not use water to extinguish the grease fire, it may cause body injury. Turn knobs off and LP tank off in case grease fire occurs.
- Grease fire can't be put out by closing the lid. Turn off knobs and LP tank IMMEDIATELY if any grease fire occurs.



WARNING

For your safety:

- Keep grill area clear and free from any flammable material.
- NEVER let children operate the grill or play near the grill.
- This grill is for outdoor use ONLY. NEVER use in a enclosed area such as a carport, porch, covered patio, garage, or under a surface that can catch fire.
- Do not block the ventilation holes in the four sides of the grill cart, it may affect the combustion performance of the burner due to insufficient air.
- Use the grill at least 36" away from any wall or surface. 120" away from objects that may spark and ignite gas i.e. live electrical appliances, pilot lights of water heaters.
- Do not use this grill on or under wood balconies.
- This grill is designed to use only LP gas, DO NOT use lava rock, briquets, charcoal on it.
- NEVER light the burner with the lid closed. Non-ignited gas accumulated inside a closed grill may cause explosions.
- Check the burner flames periodically.
- Turn off the gas supply when the grill is not in use.
- Always turn off the LP tank completely and detach from the grill before moving.

OPERATING INSTRUCTION

- **TOTAL GAS CONSUMPTION:**

Total gas consumption (per hour) of PG-40606S0L grill with all burners on "HI":

Main Burners 60,000 Btu/hr

Side Burner 13,000 Btu/hr

Searing Burner 12,000 Btu/hr

Total 85,000 Btu/hr

- **GENERAL USE OF THE GRILL:**

The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel radiated. The igniter knobs are located on the valve panel. Follow the lighting instructions printed on the control panel.

- **USING THE GRILL:**

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

- 1) Make sure the grill has been leak tested and is properly located.
- 2) Remove any packing material.
- 3) Light the grill burners using the instructions in this manual.
- 4) Turn the control knob to "HI" and preheat the grill for 15 minutes.
- 5) The grill lid is to be closed during the appliance preheat period.
- 6) Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "HI" and "LOW".
- 7) The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers under the stainless steel cooking grids.
- 8) The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns.

CARE & MAINTENANCE

MAINTENANCE

- 1) Keep the grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- 2) Keep the holes in the three sides of the cart clear and free from debris, thus ensure the flow of combustion and ventilation air is unobstructed.
- 3) Visually check burner flames as following:
 - Remove cooking grids and flame tamers.
 - Light burners.
 - Turn knobs from "HI" to "LO", check the flame status, the flame in "LO" position should be smaller than in "HI" position, as figure shown below.
 - Always check flame before each use, see TROUBLESHOOTING if any abnormal status found.



- 4) Call our after service center at (888)-287-0735 for warranty replacement parts.

CLEANING

1) STAINLESS STEEL CLEANING

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches, sand very lightly with dry 100 grit emery papers in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake onto the surface and give the appearance of rust. Use an abrasive pad in conjunction with a stainless steel cleaner to remove.

VERY IMPORTANT: DO NOT USE ACID DETERGENT AND/OR ANTIRUST TO CLEAN THE CONTROL PANEL WITH PRINTING. SUCH STRONG CLEANSER MAY CLEAN OFF THE PRINTING.

2) COOKING AREA CLEANING

The easiest way to clean the grill is to clean immediately after turning off the flame when cooking is completed. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in tap water and scrub the hot grill. Dip the brush frequently in the water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. Never immerse a hot part in water.

CARE & MAINTENANCE

3) GRILL BURNER CLEANING

- Be sure the tank valve and the knobs are in the "OFF" position. Make sure the grill is cool.
- Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
- Please note that if insects or other obstructions are blocking the flow of gas through the burner, you will need to call our customer service line.

VERY IMPORTANT: The orifice of the valve must be located in the center of the burner section after removal and cleaning. Otherwise, it may cause serious bodily injury and property damage. Swing the burner slightly after replacing to check whether it has been installed properly.

4) GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand may be placed in bottom of the grease tray to absorb the grease.

▪ **SPIDER AND INSECT WARNING**

Spiders and insects can nest in the burners after storing. These nests can cause fires inside the tube or beneath the grill. This is a very dangerous condition. So always clean the burners before use.

▪ **WHEN TO LOOK FOR SPIDERS**

Inspect the burners at least once a year or immediately if any of the following conditions occur:

- 1) Yellow flame with burning smell.
- 2) Temperature wont rise.
- 3) Heats unevenly.
- 4) Burners make popping noises.

TROUBLE SHOOTING

▪ BEFORE CALLING FOR SERVICE

Please check the following problems/solutions before contact our service center.

PROBLEMS	POSSIBLE CAUSE	SOLUTIONS
Burner won't light after turning and pushing the knobs	Electrode deposited with cooking residues	Use clean swab and alcohol to clean.
	Electrode damaged	Replace it.
	Electrode wires are loose or fall off	Reconnect or replace with new Electrode assembly with wires.
	Orifice blocked	Check the orifice for blockage.
	Wire is shorting	Replace with new Electrode assembly with wires.
Burner can't light by match	No gas	Open the LP tank valve / Replace LP tank.
	Gas flow are not smooth	Clear burner tubes
	Incorrect assembly between burner and valve	Re-assemble them.
Yellow or orange flame, with gas odor	Incomplete combustion	Call our customer service center at (888)-287-0735
Low heat with knob in "HI" position.	Gas hose bent or kinked	Smoothen it.
	Burner or orifice blocked.	Clear them.
	Low gas pressure	Call the gas dealer.
	Grill not preheated	Preheat the grill for 15 minutes.
Flare-up	Excessive meat fat	Cut off fat before grilling.
	Over high temp.	Adjust it.
	Grease deposit	Clean it.
Flame out	Over high winds	Find a less wind place.
Flame lifting	Over high gas pressure	Call the gas dealer.
Flashback	Burner port blocked	Clean burner port.
Grease fire	Grease accumulated in food	Turn off knobs and LP tank Valve. Leave lid open and let fire burn out. Clean the grill after cooling.

FOOD SAFETY

- **FOOD SAFETY:**
 - 1) Always follow the following tips to enjoy safe and healthy outdoor grilling.
 - 2) Always use hot soapy water to wash hands, surfaces & utensils after processing raw meat.
 - 3) Always separate raw meat from cooked foods to avoid cross-contamination.
 - 4) Always use clean utensils to handle the food.
 - 5) Always cook the meat thoroughly to kill germs. Use a thermometer to inspect the inner temp. of the meat, if necessary.
 - 6) Place the cooked foods and leftovers promptly into the refrigerator when done eating.

VERY IMPORTANT: DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

GRILL STORAGE

- **GRILL STORAGE:**
 - 1) Clean the grill.
 - 2) Store the grill in a well-ventilated, dry outdoor area. Keep out of the reach of children when LP tank is connected to the grill.
 - 3) Store the grill in dry indoors **ONLY** after the LP tank is turned off and removed. The LP tank must be stored outdoors, out of the reach of children. **NEVER** store the tank in a building, garage or any other enclosed area.

PRODUCT REGISTRATION

Thank you for purchasing this PermaSteel Grill. In order to register your product to receive streamlined customer service, please fill out the following Product Registration form and (1) fax the form and a copy of your receipt to FAX # 909-287-0733, or (2) mail the form and a copy of your receipt to PERMASTEEL INC. 100 EXCHANGE PLACE, UNIT A, POMONA CA 91768.

PRODUCT REGISTRATION

First Name: _____ Last Name: _____

Address: _____

City: _____ State: ___ Zip Code: _____

Email Address: _____ Phone: ____-____-_____

Product Model #: _____ Date of Purchase: ___/___/___

Retail Store Location of Purchase: _____

Please rate the importance of each feature (1=least important; 10=most important)

Quality ___ Price ___ Size/Capacity ___ Cooking Area ___ Appearance ___
Other ___

What other brands did you seriously consider before making this purchase?

DCS_ Char-Broil_ Brinkman_ Kenmore_ Lynx_ Other_
Did not consider other brands_

How did you hear about our product?

Magazine Ad_ Catalog_ Salesperson_ Word of Mouth_ Internet_
Store Display_ Other_

Marital Status

Single_ Married_

Household Income

Below \$50,000_ \$50,000-\$150,000_ \$150,000+_

Education

High School_ College_ Graduate School_

Primary Residence

Own_ Rent_

Comments/Suggestions: _____



**PERMASTEEL, INC.
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POMONA, CA 91768**

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EMAIL: SERVICE@PERMASTEEL.NET