



TG 1201 2602
NG 936654

Weekend Warrior Natural Gas Grill

WARNING:

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

DANGER:

Failure to follow these instructions could result in fire or explosion that could cause property damage, personal injury or death.

DANGER:

DO NOT use gas grill for indoor cooking or heating. TOXIC fumes can accumulate and cause asphyxiation. DO NOT use in or on boats or recreational vehicles.



SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IF YOU ARE ASSEMBLING THIS UNIT FOR SOMEONE ELSE, GIVE THIS MANUAL TO HIM OR HER TO SAVE FOR FUTURE REFERENCE.

FOR CUSTOMER SERVICE, PLEASE CALL 1-877-630-5396 (TOLL-FREE), 10:00 A.M. – 19:00 P.M. (EST), MONDAY-FRIDAY.



WARNING:

FOR YOUR SAFETY:

**For Outdoor Use Only
(outside any enclosure)**



Service Center: 1-877-630-5396

Grill Operation 1-2-3

Before Grilling

- Step 1 Keep your grill a safe distance away from your property.
- Step 2 Always perform a leak test on all connections and hoses.
- Step 3 Keep children away from the grill.

During Grilling

(To avoid tripping safety valves, please follow these instructions carefully!)

- Step 1 First open lid and turn gas tank on slowly.
- Step 2 Turn only one knob on at a time when lighting up the grill.
- Step 3 Use protective gloves when grill gets hot.
- Step 4 Never leave a lit grill unattended.

After Grilling

- Step 1 Always burn grill for 10-15 minutes to burn off food residues after use.
- Step 2 Wait until the grill is completely cooled before closing lid.
- Step 3 Clean up grease build-up to avoid grease fire and cover your grill to prevent rust.



WARNING:

1. Do not store or use gasoline or other flammable liquids or vapor in the vicinity of this or any other appliance.



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.

Always read and understand the **WARNINGS** and **INSTRUCTIONS** that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

NOTE: This grill must be used with natural gas only.

Installer: Leave this manual with the consumer.

Consumer: Retain this manual for future reference.

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For Your Safety

Dear Valued Customer,

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy-to-assemble product. Should you have any questions or problems with this product, please call our customer service department at 1-877-630-5396, 10:00 am – 19:00 pm (EST), Monday through Friday.

NOTE: The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code, ANSI Z223.1/ NFPA54. Reference to Natural Gas and Propane Installation code CSA B149.1 or Propane Storage and Handling code B149.2

IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE.

Safety First!

Read and understand all warnings and precautions prior to operating your grill.

GSF3916N
Owner's Manual



WARNING:

1. This grill is for outdoor use only. It should not be used in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
5. Do not leave a lit grill unattended.
6. Keep children and pets away from the grill at all times.
7. This is not a tabletop grill. Do not place this grill on any type of tabletop surface.
8. Do not use the grill in high winds.
9. This grill must be used with natural gas only.
10. Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
11. Do not use charcoal or lighter fluid. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
12. Do not attempt to move the grill while it is lit.
13. Do not use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened.
14. Keep combustible items and surfaces at least 50 inches (127cm) away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
15. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
16. Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement parts.
17. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.



CAUTION-Prevention of Burns

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, protective gloves or mittens.
2. Do not alter the grill in any manner.
3. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with the manufacturer's specifications.
4. Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
5. Never keep a filled gas container in a hot car or car trunk. Heat will cause the gas pressure to increase, which could open the relief valve and allow gas to escape.

Safe Locations For Use Of This Outdoor Grill



DANGER:

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.



WARNING:

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazebos).

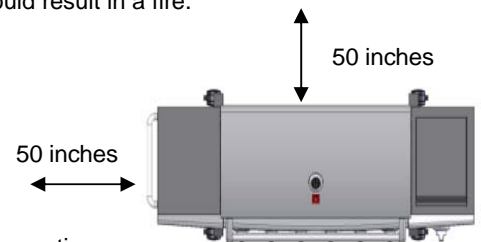
Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this grill is positioned more than 50 inches (127cm) away from any building or combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.

(See diagram to right). The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances.

Always locate this grill where there will be ample combustion and ventilation air, but never position it in the direct path of a strong wind.

Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.



Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.

Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.

Always confirm that the installation of this grill conforms with the requirements of all local codes or, in the absence of applicable local codes, with either the National Fuel Gas Code, ANSI Z223. NFPA 54 or CAN/CGA-B149.2.



WARNING: Electrical Equipment Instruction

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



DANGER – Gas Safety

Natural gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any natural gas product.

- Natural gas characteristics: Flammable, explosive under pressure, lighter than air and settles in pools in high areas.
- In its natural state, natural gas has no odor. For your safety, an odorant has been added.
- This grill is shipped from the factory for natural gas use only.



CAUTION:

10. It is essential to keep the grill's valve compartment, burners and circulating air passages clean.

- Inspect the grill before each use.

Step 1. Inspect all hoses and connections and make certain they are secure.

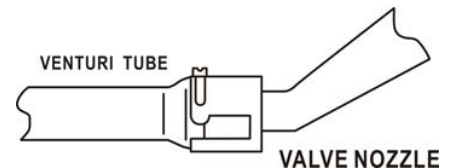
Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.

*** A clogged tube can lead to a fire beneath the grill. ***

Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

General Information

1. A natural gas hose is required for operation.
2. This gas grill is NOT intended for commercial use.












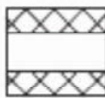


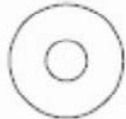


Package Contents



Part	Description	QTY	Part	Description	QTY	Part	Description	QTY
A	Body assembly	1PC	J	Tool hanger	1PC	S	Right side panel	1PC
B	Warming rack	1PC	K	Side burner assembly	1PC	T	Left side panel	1PC
C	Grease tray	1PC	L	Right side shelf	1PC	U	Caster	4PCS
D	Cooking grid(L)	2PCS	M	Side burner knob seat	1PC	V	Cart fill panel	2PCS
E	Cooking grid(S)	1PC	N	Side burner knob	1PC	W	Left door	1PC
F	Heating plate	6PCS	O	Upper rear beam	1PC	X	Right door	1PC
G	Grease cup	1PC	P	Upper front beam	1PC	Y	Heat insulator	1PC
H	Grease cup holder	1PC	Q	Back panel	1PC			
I	Left side shelf	1PC	R	Bottom panel	1PC			

Hardware List

AA:22PCS	BB:4PCS	CC:42PCS
 Bolt	 Small Fibre Washers	 M6
DD:42PCS	EE:6PCS	FF:8PCS
 M6	 Bolt	 M4
GG:4PCS	HH:4PCS	II:4PCS
 M6	 M4	 Bolt
JJ:1PCS	KK:16PCS	LL:4PCS
 Bolt	 Bolt	 Heat Spacers
MM:1PCS	NN:1PCS	OO:4PCS
 Screwdriver	 Spanner	 Fibre Washers

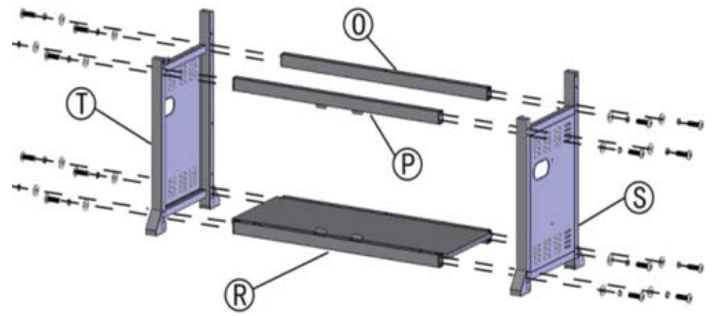
Hardware listed above is not scaled to exact size.

(A screwdriver is required for assembly and is included for your convenience)

Assembly Instructions

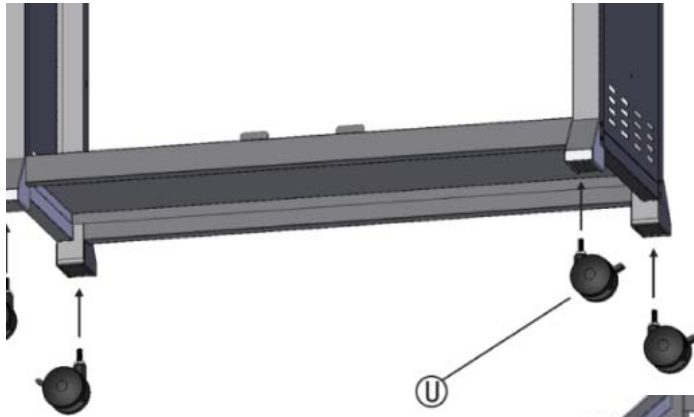
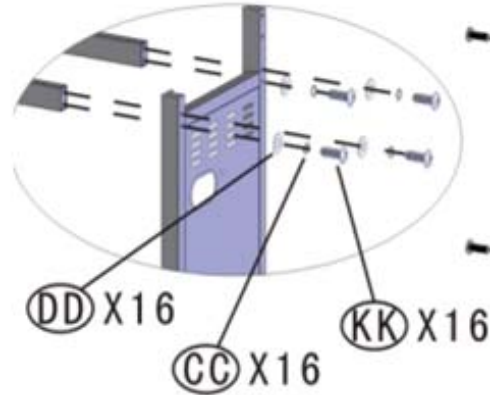
Remove all contents from the carton packaging. Make sure all parts are present before attempting assembly. Once the grill is fully assembled, go back and check to make certain all the bolts are secure. Tighten again using the screwdriver provided if necessary.

Estimated Assembly Time: 30 minutes



Step 1 (Cart side panels & upper beam assembly)

- Align the holes on the left end of cart bottom panel (R) with those on the left side panel (T), then insert one bolt (KK), one spring washer (CC) and one flat washer (DD) into each pre-drilled hole. Tighten bolts by hand until secure. Repeat the procedure on the right side panel (S).
- Align the holes on the right end of the upper rear beam (O) with those on the right side panel (S), then insert one bolt (KK), one spring washer (CC) and one flat washer (DD) into each pre-drilled hole. Tighten bolts by hand until secure. Repeat the procedure on the left end.
- Repeat the procedure for the upper front beam (P).
- Go back and tighten all the bolts using the screwdriver provided.

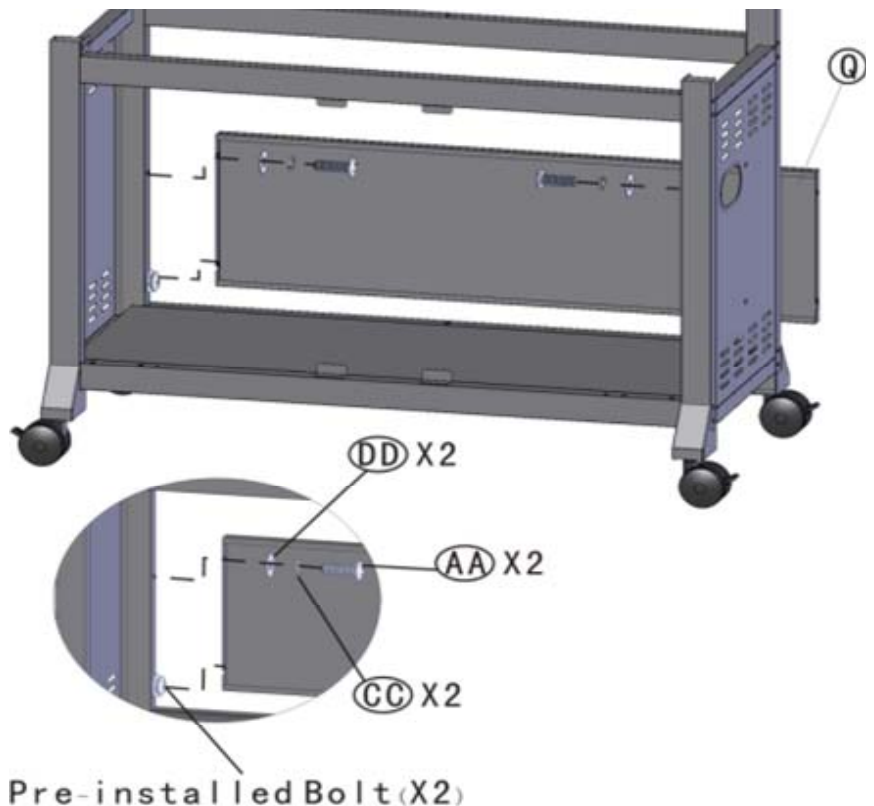


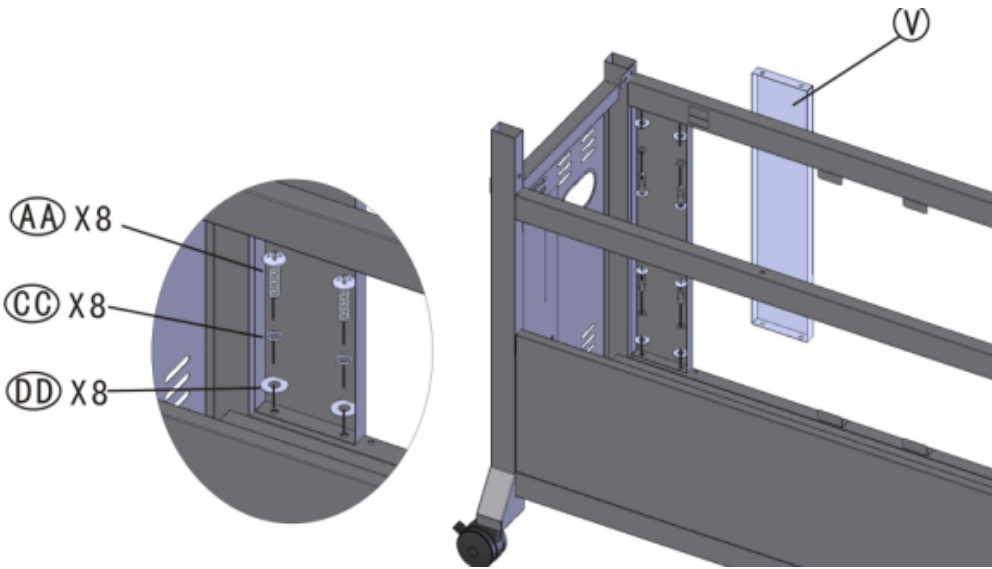
Step 2 (The caster assembly)

- Screw one caster (U) into each pre-drilled hole on the feet of the side panels until secure.
- Go back and tighten all the bolts using the spanner provided.

Step 3 (Cart back panel assembly)

- Loosen the lower pre-installed bolts on the leg of the left cart side panel and allow 1/4 bolt's length to extend from the leg. Align the hole on the cart panel (Q) with the extended two bolts on the leg. Push down on the back panel until it locks into place. Align the middle hole on the leg of the left side panel with the hole on the cart back panel (Q), and then insert one bolt (AA), one spring washer (CC) and one flat washer (DD) into each pre-drilled hole. Tighten by hand until secure.
- Repeat the procedure for the right hand side.
- Go back and tighten all the bolts using the screwdriver provided.



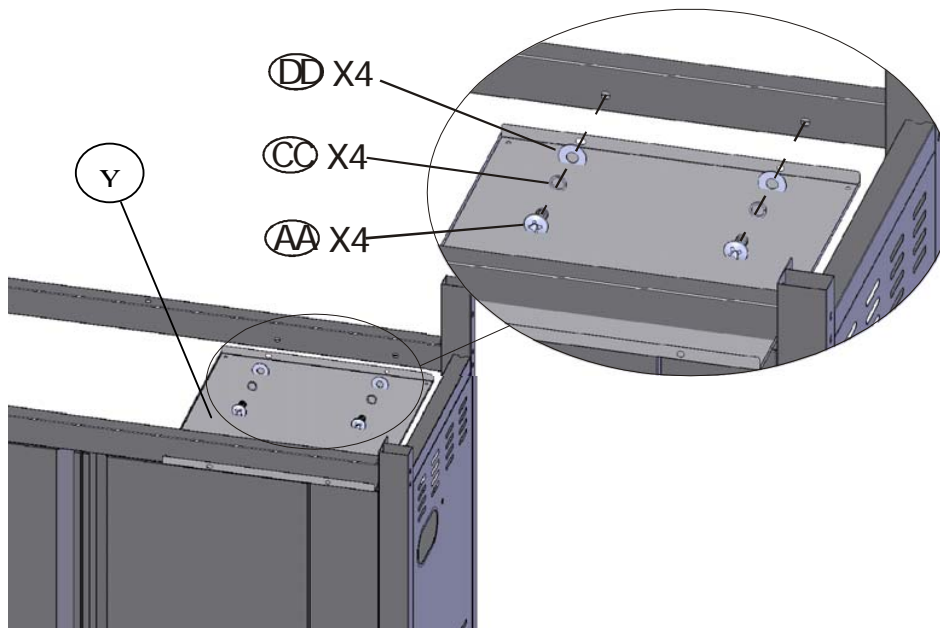
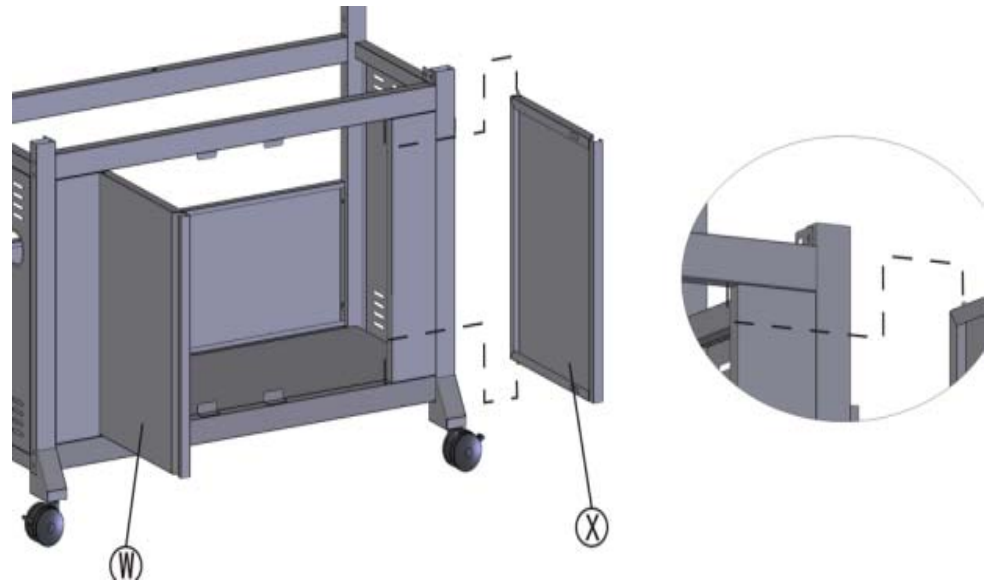


Step 4 (Cart fill panel assembly)

- Align each hole on the cart fill panel (V) with the holes on the upper front beam (P) and cart base panel (R), then insert one bolt (AA), one spring washer (CC) and one flat washer (DD) into the holes and tighten by hand until secure.
- Go back and tighten all the bolts using the screwdriver provided.

Step 5 (Door assembly)

- Insert the bottom pin of the right door (X) into the pre-drilled hole on the cart base panel (R).
- Push down the top pin of the right door and insert it into the pre-drilled hole on the upper front beam (P).
- Repeat the procedure for the left door (W) assembly.

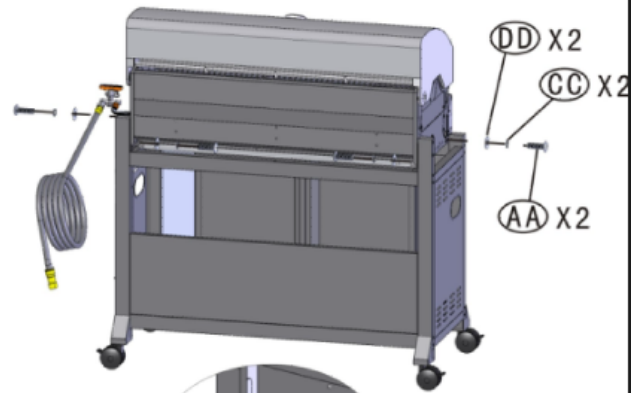


Step 6 (Heat insulator assembly)

- Align the holes on the heat insulator (Y) with the holes on the cart back beam.
- Insert one bolt (AA), one spring washer (CC) and one flat washer (DD) into each pre-drilled holes. Tighten bolts by hand until secure.
- Repeat the procedure for the heat insulator with cart front beam.
- Go back and tighten all the bolts using the screwdriver provided.

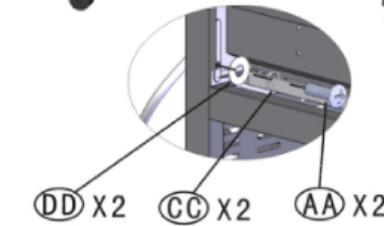
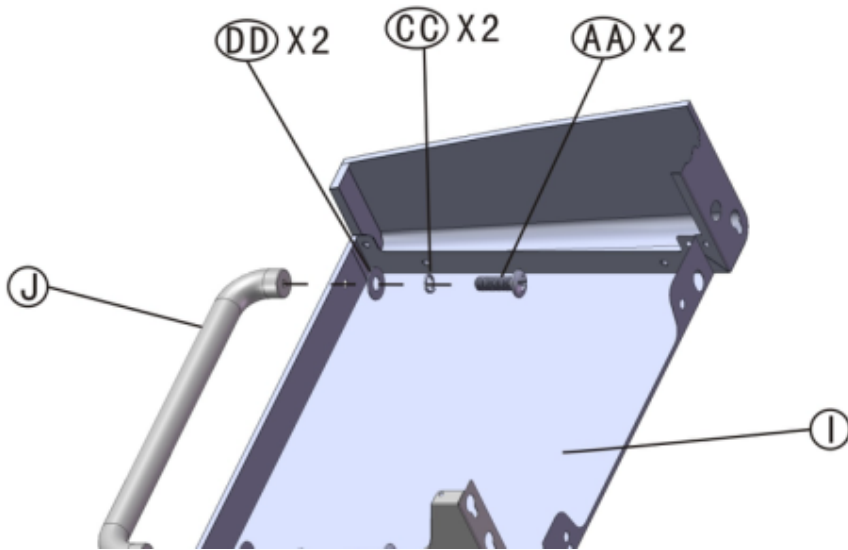
Step 7 (Assemble the body to the cart)

- Place the body assembly onto the cart assembly (A).
- Align the holes on the four cart legs with the holes on the body assembly (A), then insert one bolt (AA), one spring washer (CC) and one flat washer (DD) into each hole. Tighten by hand until secure.
- Go back and tighten all the bolts using screwdriver provided.



Attention:

Unpack the regulator/hose assembly (located underneath the firebox) prior to assembling the grill body to the cart, and pull out the regulator/hose to the cart side panel when go ahead to this step.

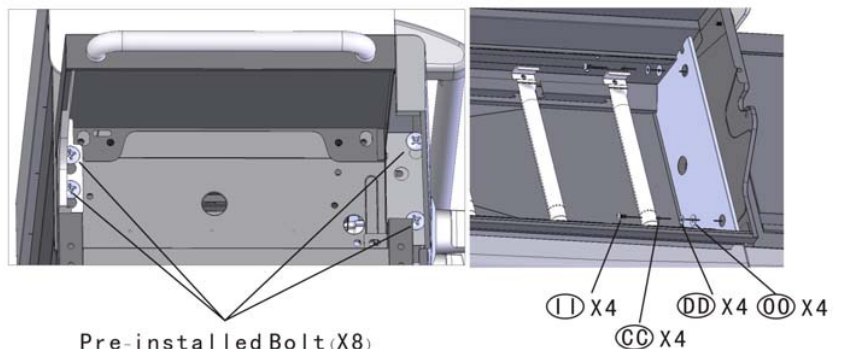


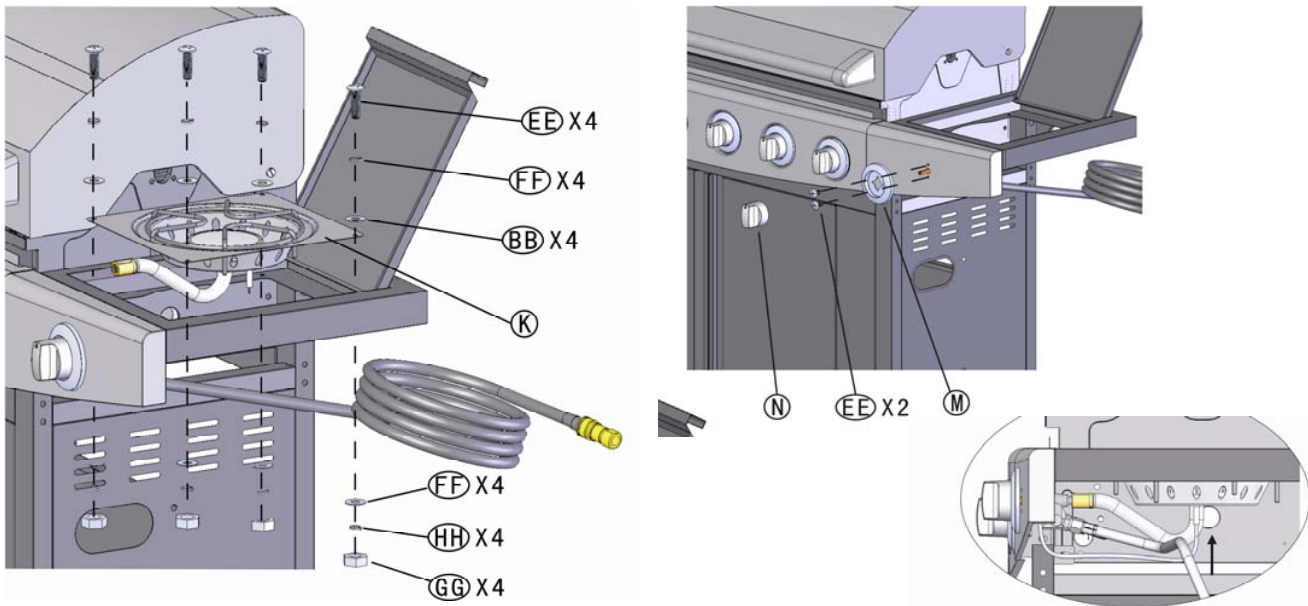
Step 8 (Side bar tool hanger assembly)

- Turn over the left side shelf (I), and then align the holes on the end of the side bar tool hanger (J) with the holes on the left side shelf.
- Insert one bolt (AA), one spring washer (CC) and one flat washer (DD) into each hole. Tighten the bolts using the screwdriver provided.

Step 9 (Side shelf assembly)

- Loosen the four pre-installed bolts on the left side of the body assembly (A), allow 1/4 bolt's length to extend, align the holes on the left side shelf (I) with the extended bolts, and then push down the left side shelf until it locks into place, tighten by hand until secure.
- Align the two holes on the left side of the body assembly (A) with the two holes under the left side shelf (I), then insert one bolt (II), one spring washer (CC), one flat washer (DD) and one fiber washer (OO) into each hole, and place a heat spacer (LL) on the bolt between the side shelf and the body assembly. Tighten by hand until secure.
- Repeat the procedure for the right side shelf (L) assembly.
- Go back and tighten all the bolts using screwdriver provided.

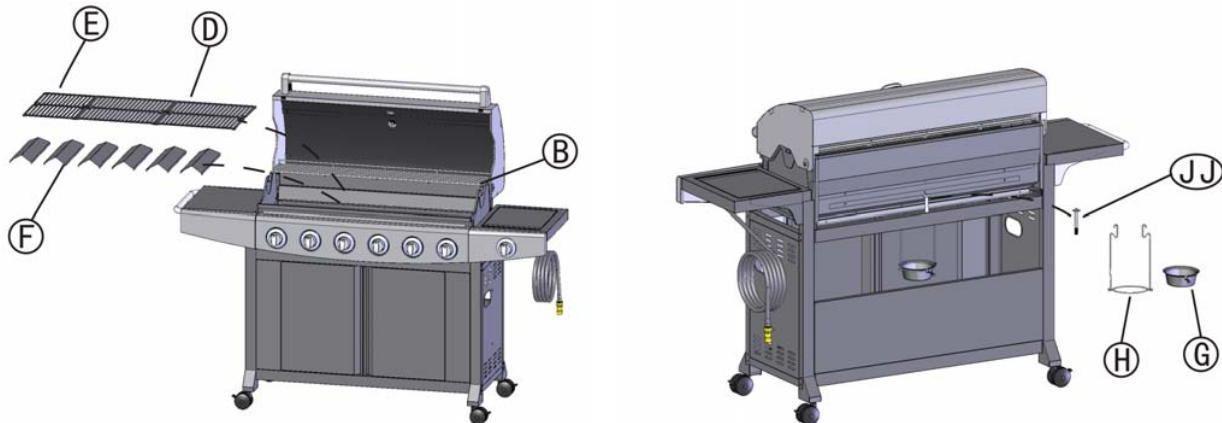




Step 10 (Side burner assembly)

- Align the holes on the knob seat (M) with the holes on the front right side shelf (L) at the side burner valve, screw one bolt (EE) into each pre-drilled hole.
- Tighten the bolts using the screwdriver provided. Push the knob (N) onto the shaft of the side burner valve.
- Open the side burner lid. Align the holes on the side burner assembly (K) with the holes on the right side shelf. Insert one bolt (EE), one flat washer (FF), one small fiber washer (BB), one flat washer (FF) and one spring washer (HH) into each pre-drilled hole and screw one nut (GG) onto each bolt by hand.
- Go back and tighten all bolts using screwdriver provided.
- Connect the side burner ignition cable by inserting it onto the electrode. Make certain the connection is secure.

Insert the ignition cable onto the electrode

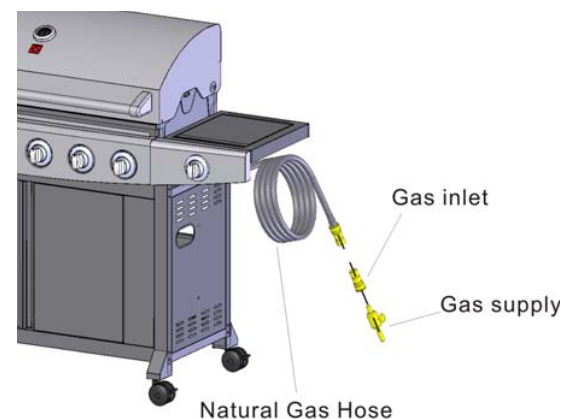


Step 11 (Assemble the heating plate, cooking grid, warming grid and the grease cup)

- Place the heating plate (F) inside the body assembly (A) above the burners.
- Place the cooking grid D and cooking grid E into the grill body.
- Insert the four feet of the warming rack (B) into the holes on the top of grill body.
- Hook the grease cup holder (H) into the holes on the grease tray (pre-installed on the grill body) , and place the grease cup (G) on the cup holder.
- Insert and screw the stopper (JJ) into the hole on the upper rear beam.

Step 12 (Natural gas hose)

- Join the natural gas hose, quick release connector and gas supply connection securely, as shown in diagram. Then connect the gas hose with the tube of burners.



Fully Assembled View

Left Side



Right Side

Operating Your Grill



CAUTION:

Use only the regulator provided. If a replacement is necessary, call our customer service center. The use of unauthorized parts can create an unsafe condition and environment.

Your natural gas grill has been designed to operate on natural gas only, at a pressure of seven inches water column (7" W.C.). Check with your gas utility for local gas pressure, because in some areas natural gas pressure varies. Also, check with your gas company or with local building codes for instructions to install gas supply line or call a licensed and qualified installer.

It is recommended that an ON/OFF manual shut-off valve be installed at the gas supply source:

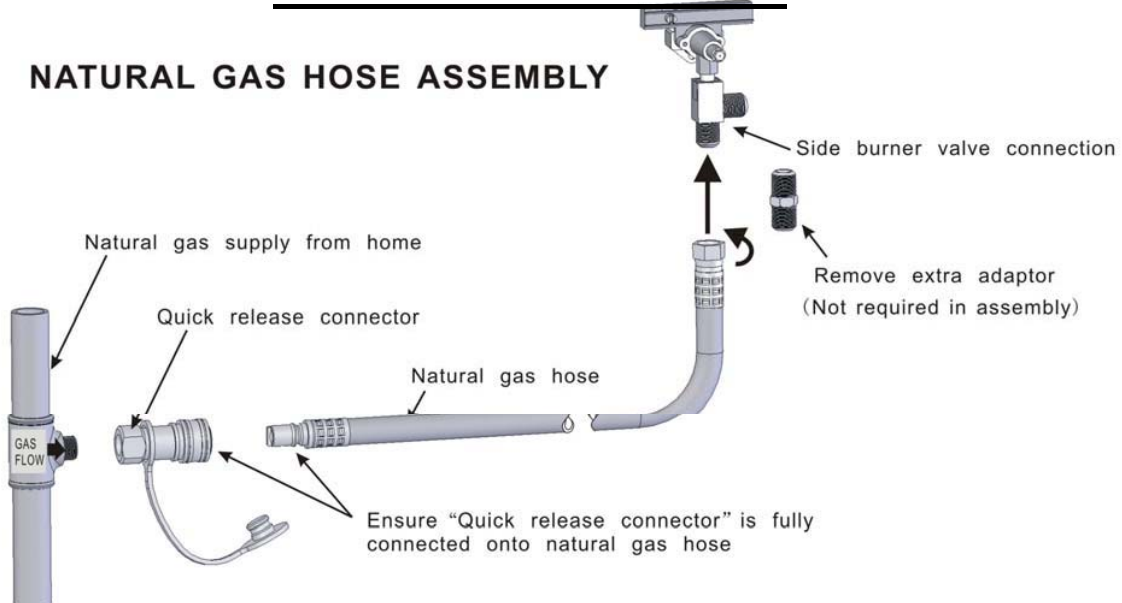
Outdoors after the gas line exits outside wall and before quick disconnect or before gas supply line enters ground.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe threads. Apply compound or tape to at least the first three to four threads when making connections.

Never store or use gasoline or other volatile substance in the vicinity of this grill.

Natural Gas Connection

NATURAL GAS HOSE ASSEMBLY



During high pressure testing your gas grill and its individual shutoff valve must be disconnected from the gas supply piping system. During any pressure testing of that system at least pressures in excess of 1/2 psi (3.5kPa).

During low pressure testing your gas grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5kPa).

Warning: Burner valves are pre-tested at the factory to operate on natural gas. If you wish to convert or change it, be sure to contact your grill distributor or dealer FIRST!



DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the "leak test" as below before lighting the grill and each time the natural gas hose is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the natural gas supply, call for gas appliance service or your local natural gas supplier.

Checking for Leaks

1. Make 2-3 oz. of leak solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure control knobs are in the "OFF" position.
3. Spray some solution on the connection points of the natural gas hose.
4. Inspect the solution at the connections for bubbles. If no bubbles appear, the connection is secure.
5. If bubbles appear, you have a leak. Proceed to step 6.
6. Disconnect the natural gas hose from the valve and reconnect. Make sure the connection is secured.
7. Retest with solution.
8. If you continue to see bubbles, replace the quick release connector or/and natural gas hose.

Lighting Your Grill



DANGER:

Failure to open lid while igniting the grill's burners or not waiting five minutes to allow gas to clear if the grill does not light, may result in an explosion, which could cause serious bodily injury or death.



WARNING:

Never stand with your head directly over the grill when preparing to light the main burners, to prevent possible bodily injury.

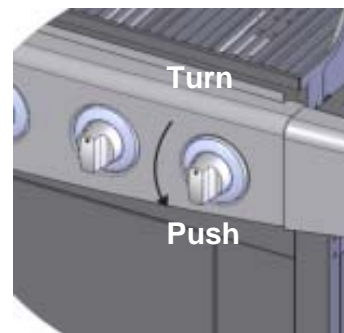
Lighting Main Burner

1. Open lid during lighting.



WARNING: Attempting to light the burner with the lid closed may cause an explosion. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.

2. Make sure all control knobs are in OFF position.
3. Open natural gas valve.
4. Ignite only the burners you wish to use, using the same method for each:
Push and turn control knob slowly about 1/4 turn counter-clockwise until a click is heard. (See diagram to right.) If ignition does not occur within 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat lighting instructions.
5. After burner is lit, repeat the procedure with any other burner desired.
6. Adjust valve knob(s) to desired cooking temperature.



Using the Lighting Stick to Light the Main Burners

1. Insert a match into the end of lighting stick. Light the match.

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- Once lit, put the lighting stick through the cooking grid and place the flame next to the burner ports found along the sides of the desired burner (See diagram to right.)
- Press the valve knob and rotate it counterclockwise to the "HIGH" position. The burner should light immediately. If more than one burner is desired, repeat the procedure 2-3 until all desired burners are lit.
- Adjust valve knob(s) to the desired cooking temperature.



Precautions:

- After lighting, observe the burner flame. Make sure all burner ports are lit.
- If the burner flame goes out during operation, immediately turn the gas "OFF". Open lid to let the gas clear for at least 5 minutes before re-lighting.
- Before cooking on the grill for the first time and operate the grill for approximately 15 minutes with the lid closed and the gas turned on "HIGH". This will "heat clean" the internal parts, dissipate odor from the manufacturing process and painted finish.
- Clean the grill after each use. DO NOT use abrasive or flammable cleaners. This may damage parts of the grill and cause a fire.

Lighting Side Burner

- Open lid while lighting the burner. Lid must remain open while burner is lit.
- Valve must be in the "OFF" position.
- Open natural gas valve.
Push the side burner valve knob and rotate slowly about 1/4 counterclockwise until a click is heard. The burner should be lit. If the burner does not light, repeat 2 or 3 more times. If ignition does NOT occur in 5 seconds turn the burner controls to OFF, wait 5 minutes, and repeat the lighting procedure.
- Adjust valve knob to the desired cooking temperature.

Using the Lighting Stick to Light the Side Burner

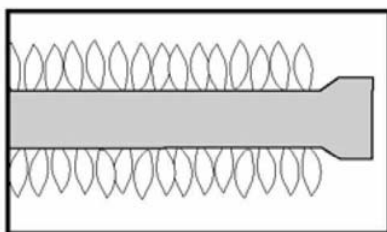
- Open lid while lighting the burner. Lid must remain open while burner is lit
- Remove the lighting stick then insert a match into the end of lighting stick. Light the match.
- Once lit, place the flame next to the burner ports. (See diagram to right.)
- Press the control knob and rotate it counterclockwise to the "HIGH" position. The burner should light immediately.
- Adjust valve knob to the desired cooking temperature.



Observe flame height when lit: Flame should be a blue/yellow color between 1 to 2 inches high.

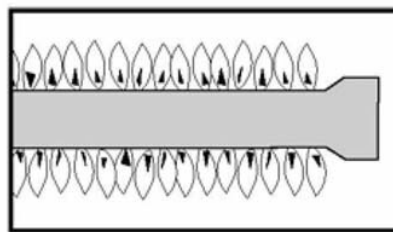
Confirm that the burner is properly lit and that the flame pattern is as desired (see fig. A, B and C below for the proper flame patterns). If the flame pattern is other than normal, consult the *Troubleshooting* on page 20 for corrective action.

FIG. A



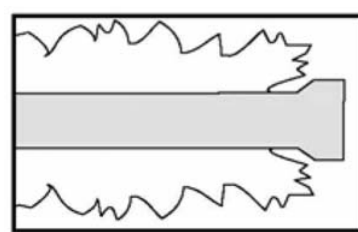
Normal: Soft blue flames with yellow tips between 1 inch - 2 inches high.

FIG. B



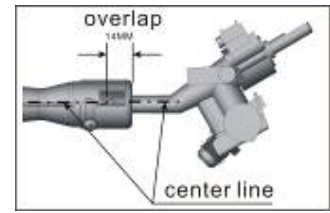
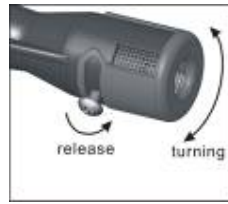
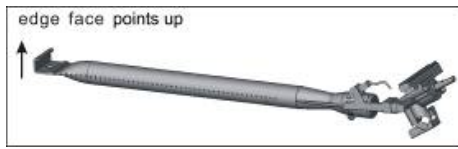
Out of adjustment: Noisy hard blue flames – too much air.

FIG. C



Poor combustion: Wavy, yellow flames- too little air.

Burner installation and adjustment



1. Hook should face upwards.

1. Release the screw on venturi tube.
2. Adjust the flame by turning the collar on head of venturi tube from back side of the grill and do not take apart the venturi tube.
3. Tighten the screw and make certain it is secured.

1. Overlap 14 mm between venturi tube and nozzle when assembling.
2. Keep the center line of venturi tube and nozzle on one line.

Flare-ups

“Flare-ups” sometimes occur when food drippings fall onto the hot heat distribution plate or burners and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.



WARNING:

Always monitor the grill closely when cooking and turn the flame level down to LOW or OFF if flare-ups intensify.

Shutting Off Burners

1. Always turn the valve knob(s) clockwise to the “HIGH” position, and then press and turn it to “OFF”. Never force the knob without pressing it. This could damage the valve.
2. Promptly turn the gas supply to the “OFF” position at the natural gas valve.
3. Close the lid of the grill.

Excess flow safety valve reset procedure

- The new regulators are equipped with a safety device that restricts the gas flow in the event of a gas leak. However, unsafe practices of grill operation could activate the safety device without having a gas leak.
- A sudden shut off of the gas flow typically occurs if you open the natural gas valve rapidly, or if one or more of the burner control knobs is in an open position when opening the natural gas valve.
- This procedure effective with Natural Gas.
- To ensure the procedure is safely and successfully performed, please carefully follow these instructions:
 1. Close the natural gas valve.
 2. Turn all burner control knobs to the OFF position.
 3. Disconnect the regulator from the natural gas inlet.
 4. Open the lid of the grill.
 5. Turn burner control knobs to HIGH.
 6. Wait at least 1 minute.
 7. Turn burner control knobs OFF.
 8. Wait for at least 5 minutes.
 9. Re-connect the regulator to the natural gas supply.
 10. Slowly turn the natural gas valve ¼ turn at a time and have the valve all the way open.
 11. With the lid open: For grill with ignition button: turn on only ONE burner control knob to the HIGH position. Ignite the grill by pushing the ignition button. For grill with an automatic ignition: Push down the control knob you want to light, turn counterclockwise until you hear the ignition click.
 12. After the first front burner is lit, turn on the other control knob(s) to the HIGH position. If you have more than two burners, turn them on only ONE AT A TIME.
 13. When all front burners are lit, close the grill lid.
 14. Wait for 10-15 minutes; the temperature should reach 400 – 450°F.

Care and Maintenance

IMPORTANT

Always allow to completely cool off before covering your grill to prevent corrosion from condensation.



CAUTION:

All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the natural gas hose disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

Cleaning

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. Cleaning the grill before and after cooking is recommended.

Recommended cleaning materials

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Wire brush
Paper clip	Putty knife/scrapper

Compressed air

DO NOT use cleaners that contain acid, mineral spirits or xylene.

Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

Inside surface

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grates – The porcelain grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

Grease Cup – Periodically empty the grease cup and clean with a dishwashing detergent and hot water solution.

Cleaning the Burner Assembly

1. Turn gas off at the control knobs and natural gas valve.
2. Remove cooking grates and heat plate.
3. Remove grease cup.
4. Remove burner by unscrewing nut from beneath burner “foot” using a screwdriver and pliers.
5. Lift burner up and away from the gas valve orifice.
6. Clean inlet (venturi tube) of burner with small bottle brush or compressed air.
7. Remove all food residue and dirt on outside of burner surface.
8. Clean any clogged ports with a stiff wire (such as an opened paper clip).
9. Inspect burner for damage (cracks or holes). If damage is found, replace with a new burner. Reinstall burner. Make certain the gas valve orifices are correctly positioned, pointing straight into burner inlet (venturi tube). Also, check position of spark electrode.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using knobs or igniter.	Wires and/or electrode covered with cooking residue.	Clean wire and /or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken – sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/ wire assembly.

Burner will not light using a match.	No gas flow.	Check if natural gas supply is functioning. If not, call your local gas company. If natural gas tank is functioning, refer to Excessive flow safety valve reset procedure on page 14.
	Coupling nut and regulator not fully connected.	Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand ONLY - do not use tools.
	Obstruction of gas flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi. Clean burner ports.
Sudden drop in gas flow or reduced flame height.	Gas supply out of gas.	Call your local gas company.
	Excess flow safety device may have been activated	Refer to the Excessive flow safety valve reset procedure on page 14.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi.	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner	Assure burner venturi is properly engaged with valve.
Flame blow out.	High or gusting winds.	Turn front of grill to face wind or Increase flame height.
	Low on natural gas.	Call your local gas company.
	Excess flow valve tripped.	Refer to the Excessive flow safety valve reset procedure on page 14
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas OFF at natural gas valve. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback [fire in burner tubes].	Burner and /or burner tubes are locked.	Clean burner and/or burner tube(s).
Inside of lid is peeling – like paint peeling.	The lid is stainless steel, not painted.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.

Irregular flame.

Air flow is not correct. Correct
Flame blue with yellow tips, 1-2
in. high. Too little air: wavy
yellow or orange flames. Too
much air: noise blue flames.

If flames are yellow or orange – open
flap at the end of the venturi tubes in
1/8 in. increments until flames are
correct.
If flames are blue and noisy – close flap
at the end of the venturi tubes in
1/8 in. increments until flames are
correct.
*Natural Gas Models must be
open a minimum of 1/16 in.
*Propane Models must be open a
minimum of 1/8 in..

Warranty Program

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. If unable to provide proof of purchase or after the warranty has expired, customers will be subject to parts, shipping and handling fees.

Full 30-Day Warranty

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

Limited Warranty

1-Year Limited Warranty on stainless steel tube burners.

1-Year Limited Warranty on all parts in regards to damage affecting the operation of the gas grill.

Warranty Provisions:

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

The original consumer purchaser will be responsible for all shipping and handling charges of parts replaced under the terms of this limited warranty. If unable to provide proof of purchase or if the warranty has expired, customers will also be subject to parts fees.

Some provinces do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province.

If you have any questions related to the product or warranty, please call our customer service center at 1-877-877-630-5396, 10:00 A.M. to 19:00 P.M. (EST), Monday through Friday.

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