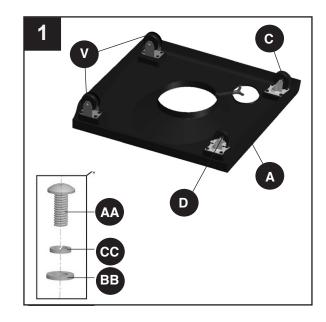
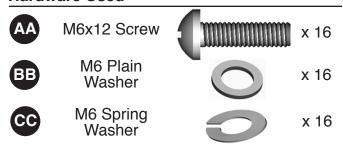
Assemble the casters, including 2 single direction casters (V), 1 non-locking swivel caster (C), 1 locking swivel caster (D), onto bottom shelf (A) with 4 M6x12 screws (AA), M6 plain washer (BB) and M6 spring washer (CC) for each caster.



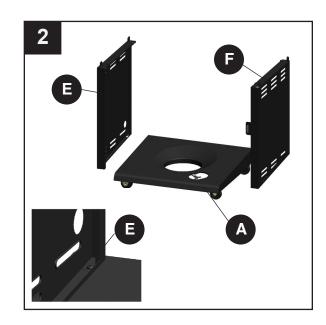
Hardware Used



2. Insert 4 M6x12 screws (AA) into holes in bottom shelf (A), leaving 4-6mm clearance from screw head to bottom shelf (A). Attached cart left side panel (E) by placing the panel keyholes over the screw heads on the left side of bottom shelf (A), slide the cart left side panel (E) so that the screw head is over the smaller part of keyhole. Thread the screws down snug but do not tighten completely at this step. Repeat with cart right side panel (F).

Hardware Used





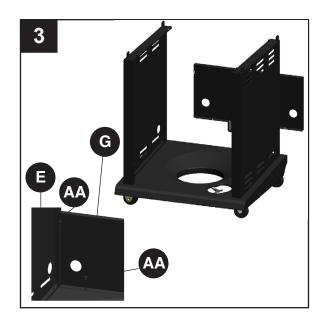
3. Insert one M6x12 screw (AA) into each of the rear holes of the cart left side panel and cart right side panel (E & F), leaving 4-6mm clearance from screw head to the side panels (E & F). Attached the cart rear panel (G) by sliding the keyholes in the cart rear panel over the inserted screws and then push with force. Secure the cart rear panel (G) to the bottom shelf (A) with 2 M6x12 screws (AA). Tighten the 2 screws on the side panels (E & F).

Hardware Used



M6x12 Screw





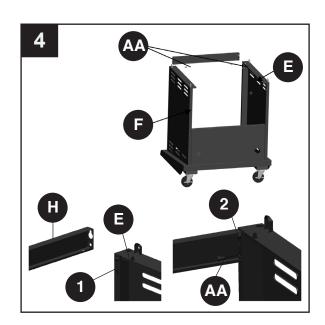
4. Insert 2 M6x12 screws (AA) into upper front holes (labeled 1) in cart left side panel and right side panel (E & F), leaving 4-6mm clearance from screw head to left and right side panel (E & F). Attach the upper front door brace (H) with the larger hole in the upper front door brace (H), slide the upper front door brace (H) so that the screw head is over the smaller hole. Secure the screws but do not tighten completely. Secure another 2 M6x12 screws into holes (labeled 2).

Hardware Used



M6x12 Screw





5. Remove 2 preassembled M6x12 screws (AA) and door handle sleeves (K) from the door handle (I). Insert the 2 door sleeves (K) into the holes located on the back of the door assembly (L), insert the screws into the door handle sleeves (K), through the door handle bezels (J) and into the threaded holes in the door handle (I). Tighten using Phillips screwdriver.

Hardware Used

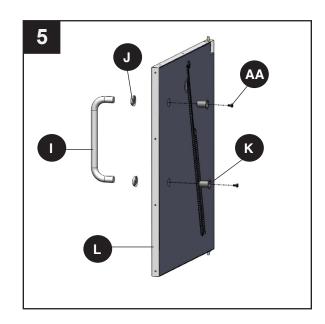


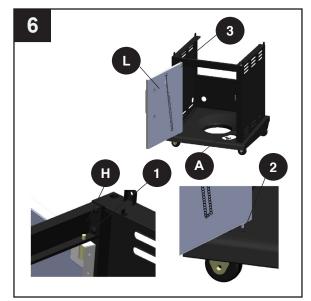
M6x12 Screw



Notes: (AA) hardware preassembled in door handle

6. Insert the bottom hinge pin (labeled 2) of door assembly (L) into the hole on bottom shelf (A). Press the hinge pin (labeled 3) on the top of the door assembly by hand and insert into the hole (labeled 1) of upper front brace (H).





7. Carefully place the grill body (M) onto the cart left side panel and cart right side panel (E & F). Adjust the grill body (M) so that the holes in the grill body (M) are aligned with the holes in the tabs of the cart side panels (E & F). NOTE: Make sure the gas hose is inside the cart. Fasten the grill body (M) using 2 M6x12 screws (AA) and M6 plain washer (BB) on each side.

Hardware Used

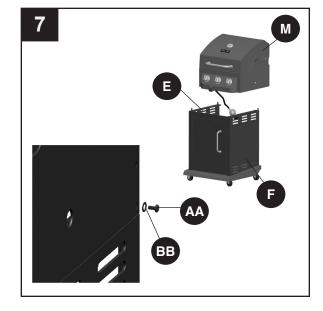


M6x12 Screw



BB

M6 Plain Washer



8. Install side table supports (U) with 2 M6x12 screws (AA) into holes (labeled 1) in side of grill body (M) and tighten the screws. Repeat with other side table supports (U).

Hardware Used



M6x12 Screw



9. Secure 2 M6 shoulder screws (FF) into holes (labeled 1) of side table supports (U). Secure side table (N) onto side table support (U) by tightening 2 M6 shoulder screws (FF) into holes (labeled 2). Repeat step with the other side table.

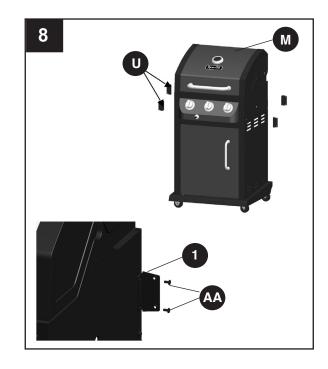
Hardware Used

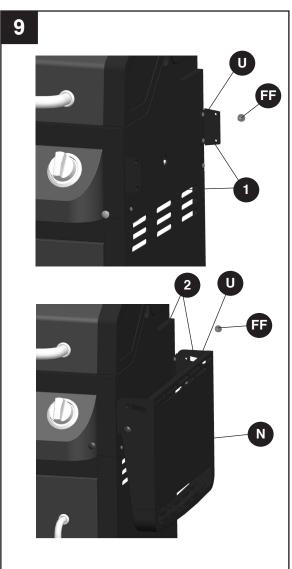


M6 Shoulder Screw



x 8

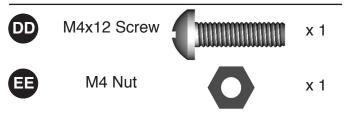


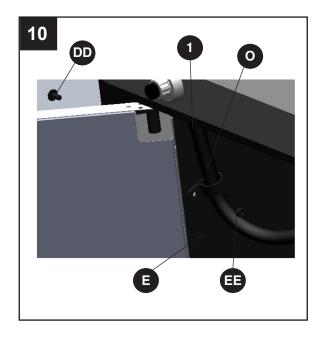


10. Secure gas hose and hose holder (O) assembly onto cart left side assembly (E) by tightening 1 M4x12 screw (DD) and 1 M4 nut (EE) into hole (labeled 1) into cart left side table.

NOTE: The gas holder (O) must completely encircle the gas hose before securing onto cart left side panel (E) as illustrated below.

Hardware Used





11. Insert the grease pan (P) into position by sliding it in the grill body from the rear along the rails located just below the underside of grill body.

NOTE: Grease pan MUST be in position as illustrated below (grease cup support rails on your left while facing the rear of the grill). Insert grease cup (Q) into position by sliding it onto the support rails on the bottom side of grease pan.



WARNING: IT IS VERY IMPORTANT TO CHECK AND ENSURE THAT EACH AND EVERY BURNER IS FULLY ENGAGED WITH THE ADJACENT VALVE ORIFICE BEFORE COMPLETING STEP 12.

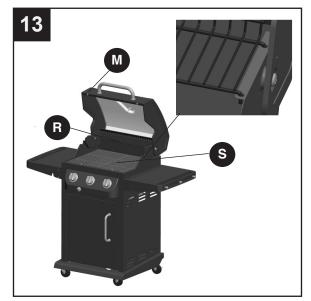
FAILURE TO DO SO MAY RESULT IN FIRE OR EXPLOSION, POSSIBLY CAUSING SERIOUS



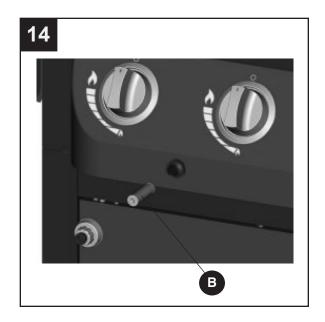
INJURY OR DEATH. REFER TO MAINTENANCE SECTION INSTRUCTIONS TO PROPERLY CHECK THE ENGAGEMENT.

- 12. Place the heat tents (T) into firebox as illustrated.
- 13. Place the cooking grates (S) into grill body (M) as illustrated in the figure. Secure warming rack (R) into grill body (M).
 NOTE: Insert the warming rack (R) into the four holes located on both sides of grill body.





14. Unscrew the igniter cap and insert AA battery (B) into the igniter body with positive '+' end facing out. Replace the igniter cap.



15. Open the door assembly (L) and insert the LP gas cylinder (sold separately) into the nesting hole located in the bottom shelf (A). Adjust gas cylinder until positioned correctly (allowing the gas hose to connect to gas cylinder valve). Hand-tighten the hose/regulator coupling to the threaded valve of the LP gas cylinder.

Tighten the tank screw until the cylinder is secured in place inside the nesting hole of the cart.

Fully Assembled



Front View



Rear View



CHECKING FOR LEAKS

After all connections are made, check all connections and fittings on the LP gas tank valve, gas hose and regulator for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

- Always perform leak test prior to lighting the grill.
- Do not smoke while testing for a leak.
- Always perform leak tests outdoors in a well-ventilated area.
- Do not use any source of flame while testing for leaks.
- Do not use the grill until any and all leaks are corrected.
- If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

PERFORM LEAK TEST

- Prepare leak test solution by combining 1 part liquid dish soap with 3 parts water.
 Total solution required is approximately 2 3 ounces (70 90 ml).
 Put leak test solution in a spray bottle.
- Ensure all control knobs are in the O OFF position.
- Connect the gas hose to the gas supply.
- · Open the LP gas tank valve.
- Spray leak test solution on all gas carrying connections and fittings. Presence of bubbles at areas
 of applied test solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the
 gas supply valve immediately and repair or replace the defective part. Do not use the grill until
 all leaks are corrected.

ACAUTION

Only use the regulator and hose assembly provided! If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

AWARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

CONNECTING GAS CYLINDER

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and Provided with a listed overfilling prevention device.

Use only 20-pound cylinders (height: 18.11 inches, tank diameter: 9.84 inches, foot diameter: 8.03 inches) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.

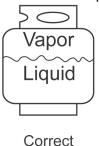
The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly!

If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.

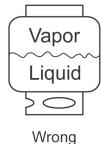
Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Before connection, be sure that there is no debris caught in the outlet of the gas cylinder, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Keep the propane cylinder valve closed and disconnect the propane cylinder from the regulator valve when the grill is not in use.

DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal. NOTE: The cylinder must be fully upright for the cylinder to have vapor withdrawal only.







ACAUTION

- a. Do not store a spare LP-gas cylinder under or near this appliance.
- b. Never fill the cylinder beyond 80 percent full.
- c. If the information in (a) and (b) is not followed exactly, a fire causing death or serious injury may occur.

NOTE: Other cylinders may be acceptable for use with this appliance provided they are compatible with the appliance nesting hole and retention means. Refer to Step 15 of the Assembly Instructions for correct cylinder to cylinder holder connection.

AWARNING

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

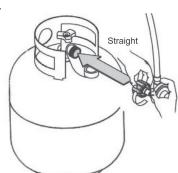
CONNECTING THE LP TANK

1. The knob on the LP tank must be closed. Make sure that the knob is turned clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.

- 2. Check that the control knob on the control unit is turned off.
- 3. Remove the protective cap from the LP tank valve and coupling nut.
- 4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care do not cross thread the connection.
- 5. Hand-tighten the coupling nut <a> clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.

To Disconnect: Fully close the tank valve by turning clockwise.

Turn the coupling nut counterclockwise until the regulator assembly detaches.



AWARNING

In the connection process, make sure:

- the regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly, and;
- the LP gas hose does not come in contact or remain in contact with the firebox.

Lighting The Grill

Before first use:

Remove all hangings or plastic straps, if present. Before you cook on your new gas grill, it is important to clean your grill with heat. To do this, operate the grill for approximately 15 minutes with the lid closed and the control knob in the highest position. This will clean the internal parts by burning off any residue and odor from the manufacturing process.

ACAUTION

If the flame extinguishes accidentally during ignition or operation, immediately TURN OFF the cylinder valve and then TURN OFF the control knob.

AWARNING

Do not lean over grill when lighting. Read instructions before lighting.

- 1. Check that the control knobs are in the **O** OFF position.
- 2. Open valve at tank fully by turning rounter-clockwise.
- 3. Open lid during lighting.
- 4. Push igniter down 3 to 4 seconds while turning right side control knob to the HIGH position. The burner should ignite.
- 5. Repeat for all other burners.
 - If ignition does not take place within 5 seconds, immediately turn the control knob to the **O** OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions below.

If the burner still does not light, check that there is gas in the cylinder and follow the match lighting instructions.

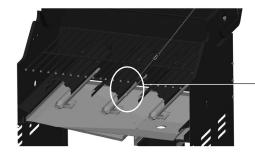
LIGHTING THE GRILL WITH A MATCH

- 1. Open the lid
- 2. Insert a match in the end of the match holder that is installed on the inside of the cabinet door.
- 3. Light the match.
- 4. Immediately place the lit match through the spaces in the grill gates near the ports of the burner between the heat tents as shown. Make sure the lit match is close to the burner ports.
- 5. Press in the control knob that operates the burner and rotate counter-clockwise to High position and burner should light immediately.
- 6. Repeat 2~5 steps to lighting the remaining burners.
- 7. Adjust burners to desired cooking settings.

ACAUTION

Make sure all burner controls are off, except for the burner being lit and the burners that have been lit.







SHUTDOWN INSTRUCTIONS

- 1. Turn control knobs clockwise to the **O** OFF position.
- 2. Close valve at tank fully by turning \to \text{clockwise.}
- 3. Close lid.

Turn off LP supply at cylinder when appliance is not in use.

CARE AND MAINTENANCE

Cooking Grates

The best time to 'burn-off' the cooking grates is after every use (approx. 15 minutes). The grill is already hot from cooking thus requiring less fuel to obtain necessary temperature for 'burn-off'.

To 'burn off' or heat clean your grill, turn the burners to highest position and run for 15 minutes with the lid closed. Then turn off the burners and use a wire brush to clean excess food residue from the grates.

The porcelain grates have an enamel finish (similar to glass) and should be handled with care not to chip.

ACAUTION

Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas Cylinder.

CARE AND MAINTENANCE

Recommended Cleaning Supplies

Mild liquid dish soap, warm water, nylon cleaning pad, wire brush DO NOT use cleaners that contain acid, mineral spirits or any abrasive substance.

Outside Surfaces

It is recommended to use only mild dish soap and hot water to clean grill and grill parts. Rinse with warm water.

Inside Bottom Pan of Grill Body

To avoid flare-ups, the bottom pan of the cooking box should be kept clean on a regular basis. Remove residue using a brush, scraper and/or cleaning pad. Wash with mild dish soap and warm water. Rinse with warm water. Avoid water splashing into venturi tubes of burners.

Heat Tents

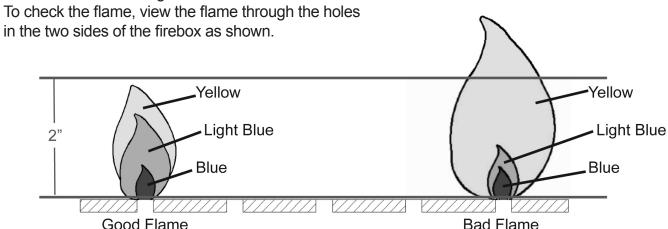
Clean residue with wire brush and wash with mild dish soap and warm water. Rinse with warm water.

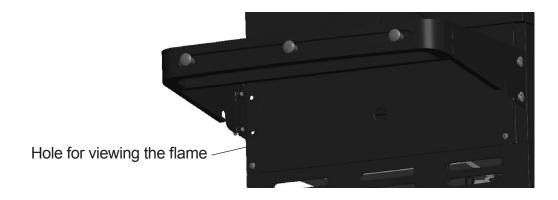
Grease Cup

Empty the grease cup and clean with mild dish soap and warm water on a regular basis.

Checking The Flame

For maximum fuel efficiency and cooking performance, flame should be a blue-yellow color and be between 1-2 inches high.





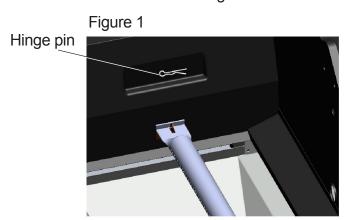
Burner Assembly

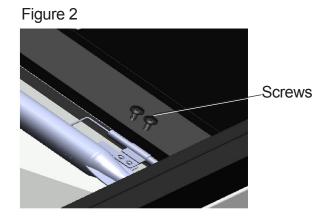
Removing The Burner Assembly

- Make sure all control knobs are in the OFF position, gas supply valve is closed, and the gas hose is disconnected from the gas supply.
- 2. Open lid and remove warming rack, cooking grates, and heat tents.

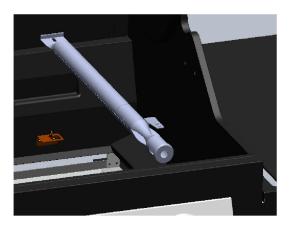


3. Remove hinge pin as illustrated in Figure 1. Remove the 2 screws that secure the igniter electrode to the burner as illustrated in Figure 2.





4. Slide burners out of firebox as shown.



Cleaning the Burner Assembly

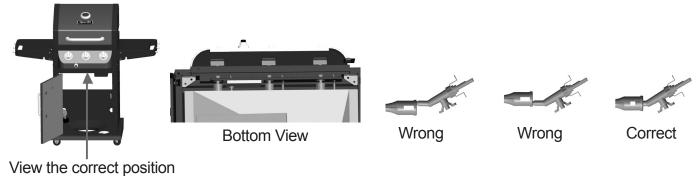
- Make sure the grill is cool
- 1. Ensure all burner ports are clear of clogs. Use of a pin or paper clip works well.
- 2. Ensure burner is free of any damage. If damage is found, replace with new burner.
- 3. Ensure the end of the burner and primary air screen are clear from insect nests, dirt or debris.

Re-installing the Burner

Ensure that gas valve orifices are correctly positioned inside burner inlet (venturi).

The use of a flashlight may be necessary to ensure the correct position.

It is recommended to view the correct position through the bottom of firebox as illustrated below.



View the correct position from the bottom of the firebox.

AWARNING

If the instructions above are not followed, a fire or explosion may result, possibly causing serious bodily injury or death.

Other Care and Maintenance

It is recommended that inspection and service on this appliance be conducted annually by a qualified service person.

It is recommended that you regularly check that the outdoor cooking appliance area is clear and free from combustible material, gasoline and other flammable vapors and liquids.

It is recommended that you regularly check that the flow of combustion and ventilation air is not obstructed.

It is recommended that you regularly check that the ventilation openings of the grill cabinet are free and clear from debris.

It is recommended that you regularly check and clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.