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Smoke Hollow BG0651B Owner's Manual

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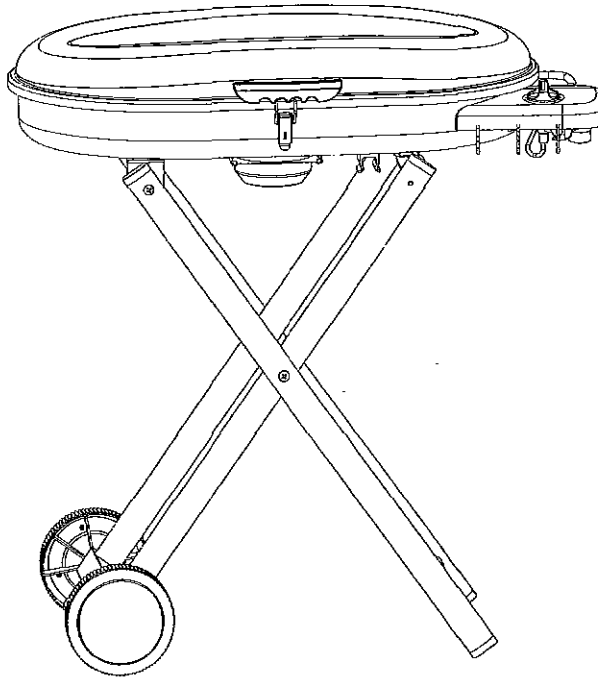
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----- Manual continues below -----

GRAND GOURMET PORTABLE LP GAS GRILL MODEL: BG0651B

OWNER'S MANUAL

ASSEMBLY AND OPERATING INSTRUCTIONS
SAVE THIS MANUAL FOR FUTURE REFERENCE



CONSUMER/USER
**READ ALL THESE INSTRUCTIONS AND SAVE THEM IN A SAFE PLACE FOR
FUTURE REFERENCE**

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 fire department.

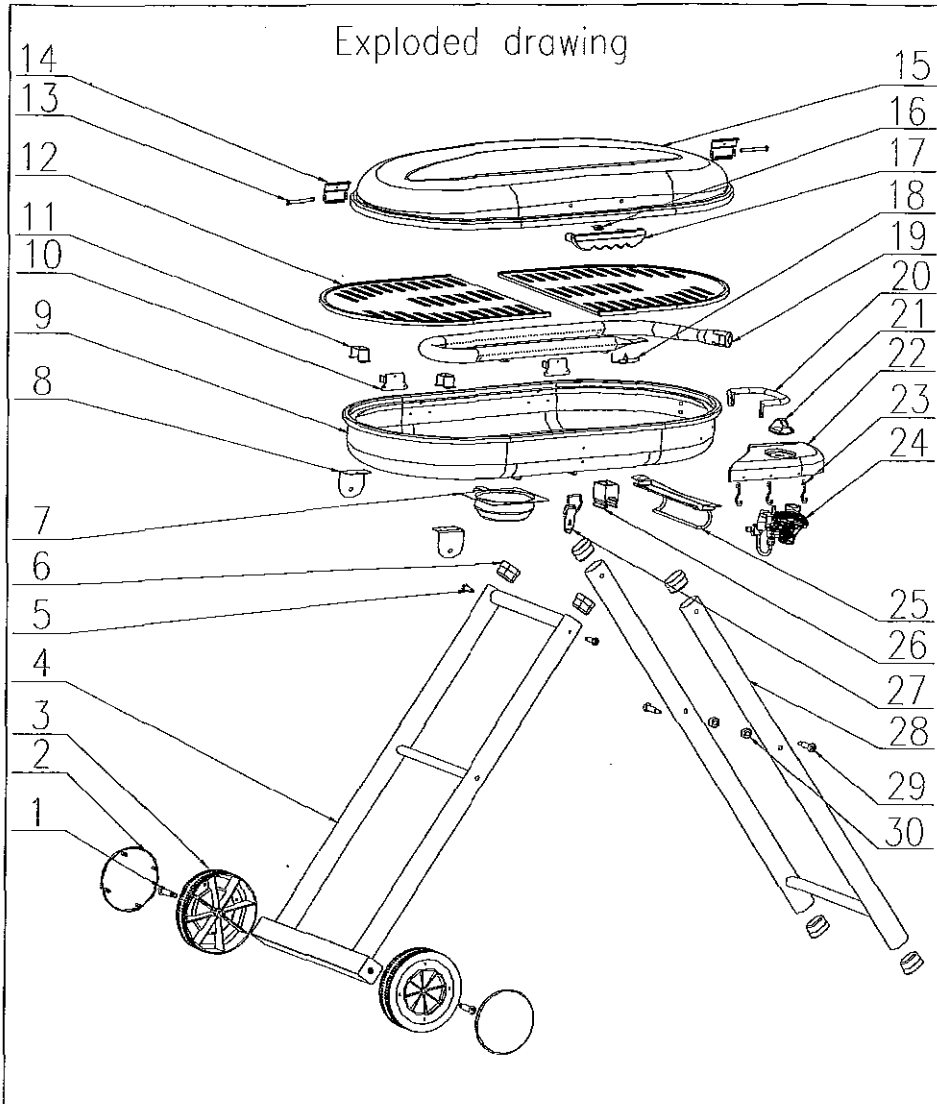
WARNING

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.

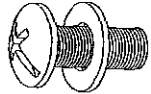

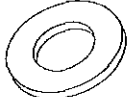



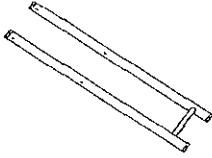
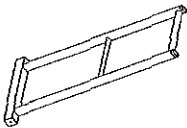

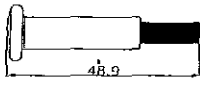

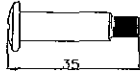
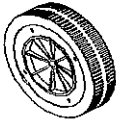
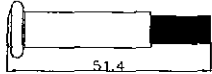

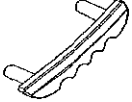
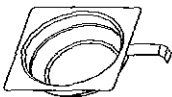
For customer service please call 1-866-475-5180

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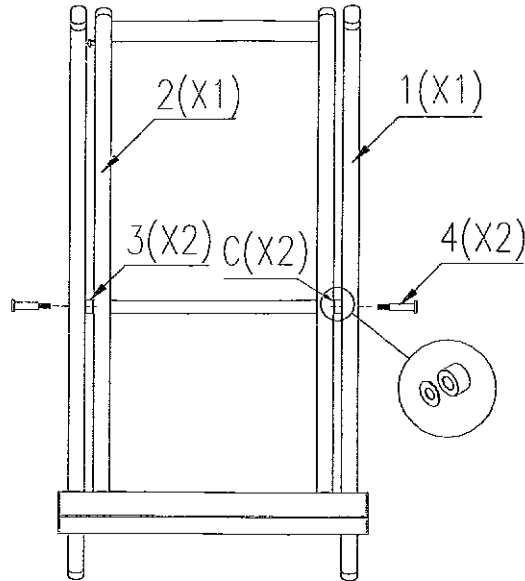
No.	DRG No.	QTY	No.	DRG No.	QTY
1	Wheel Bolt	2	16	Agraffe Pothook	1
2	Wheel Cover	2	17	Lid Handle	1
3	Wheel -	2	18	Electrode	1
4	Short Leg Assembly	1	19	Burner Assembly	1
5	Leg Bolt	2	20	Grill Body Handle	1
6	Leg Inset	6	21	Knob	1
7	Grease Cup	1	22	Control Panel Assembly	1
8	Leg Left Support	2	23	Tool Hook	3
9	Grill Body Assembly	1	24	Valve And Regulator Assembly	1
10	Lower Gemel	2	25	Leg Right Support Assembly	1
11	Burner Support	2	26	Leg Fix Clip	1
12	Punch Cooking Grid Assembly	2	27	Agraffe Assembly	1
13	Hood Bolt	2	28	Long Leg Assembly	1
14	Upper Gemel	2	29	Leg Bolt	2
15	Hood	1	30	Leg Spacer	2

Hardware List			
A. 2PCS	B. 2PCS	C. 4PCS	D. 2PCS
 <p>Bolt-M6X16 And Fiber Washer</p>	 <p>Lock Nut M6</p>	 <p>Flat Washer φ 8</p>	 <p>Lock Washer φ 8</p>

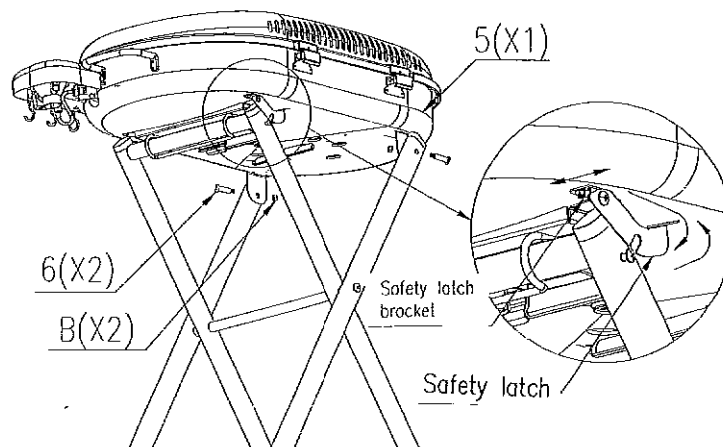
Illustrated Parts List			
1. LONG LEG ASSEMBLY	2. SHORT LEG ASSEMBLY	3. LEG SPACER (2PCS)	4. LEG BOLT (2PCS)
			
5. HOOD/BODY (1PC)	6. LEG BOLT (2PCS)	7. WHEEL (2PCS)	8. WHEEL BOLT (2PCS)
			
9. WHEEL COVER (2PCS)	10. LID HANDLE	11. GREASE CUP	
			

Assembly Instructions

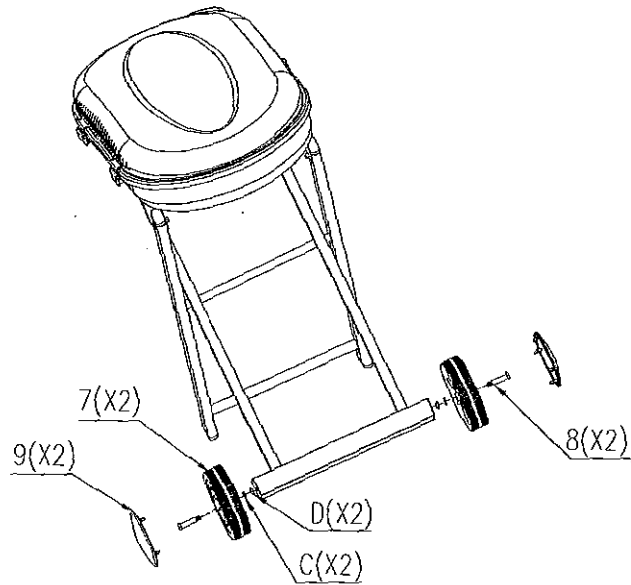
Step 1. Attach long leg assembly to short leg assembly using Leg Bolts #4 (2 pcs), Leg Spacers #3 (2 pcs) and Flat Washer "C"(2 pcs).



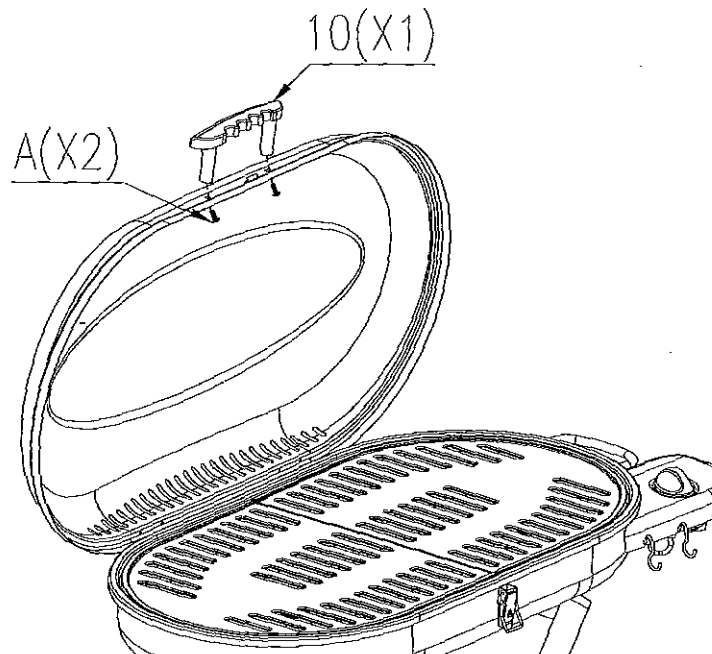
Step 2. Attach long leg assembly to grill bottom using Leg Bolts #6 (2 pcs) and M6 Lock Nuts "B" (2 pcs). When the legs are unfolded, the safety latch will automatically slide over the pin in the leg to prevent the grill from accidentally collapsing. Before folding the legs, lift the safety latch to allow the legs to fold. The safety latch bracket can be adjusted if it does not fit over the pin correctly.



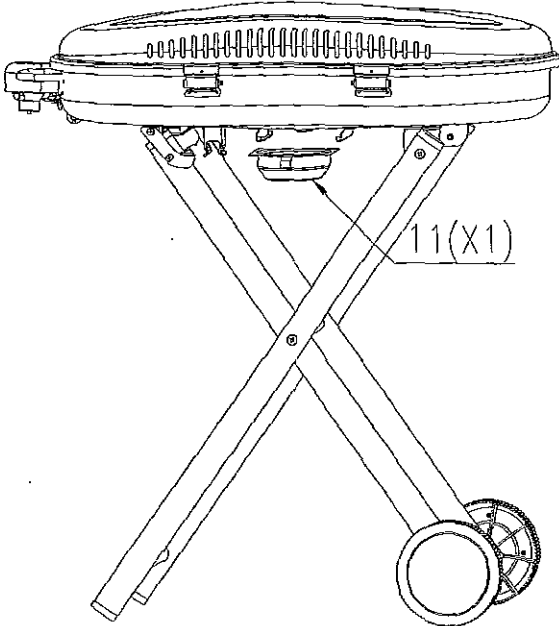
Step 3. Attach the wheels (2) to the short leg assembly using the Wheel Bolts #8 (2 pcs), Flat Washer "C" (2 pcs), Lock Washer "D" (2 pcs) and then attach wheel covers #9 (2pcs) by pressing them into the wheel.



Step 4. Attach lid handle using M6 x 16 "A" (2 pcs) with fiber washer between bolt head and lid.



Step 5.. Install grease cup.



4. Installation

If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury or property damage! It is your responsibility to assemble, operate and maintain your gas barbecue properly.

4.1 Choose a safe location.

Once you have assembled your new barbecue, find a suitable location for use.

1. This barbecue is for outdoor cooking use only. Do not operate in garages, breezeways, sheds or any enclosed area. Never operate the barbecue in enclosed areas as this could lead to a carbon monoxide build-up which could result in injury or death.

The LP gas supply cylinder(s) to be used must be:

- (a) 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
- (b) Provided with a listed overfilling prevention device.
- (c) Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

2. Installation must conform to local codes or, in the absence of local codes, use one of the following:

* **National Fuel Gas Code ANSI Z223.1 NFPA 54**

* **National Gas and Propane Installation Code: CAN/CGA B149.1**

To check your local codes, contact your local LP gas dealer or Natural Gas Company. This Barbecue was not intended to be connected to a Natural Gas supply line, or be installed in or on a recreational vehicle and/or a boat.

3. Locate the barbecue away from any combustible and non-combustible construction by at least 36 inches from back and 36 inches from side. Do not locate the barbecue under a ceiling or cover. Heat from the barbecue could cause damage. A clogged tube can lead a fire beneath the grill.
Place the barbecue on a level surface. The barbecue will operate best if it is not facing directly into the wind. Avoid moving the barbecue while it is in use.
4. The barbecue area must be clear and free from combustible materials, spare LP cylinders, gasoline and other flammable liquids or vapors. Do not use lighter fluid or charcoal briquettes in a gas barbecue. Keep the ventilation openings of the cylinder enclosure free and clear from other debris. The flow of combustion and ventilation air is not to be obstructed.
5. Do not leave the barbecue unattended while it is in use. Place your barbecue in a location away from children and pets. Keep children and pets away from the hot barbecue. Not for use by children.



WARNING:

Never use Natural Gas in a unit designed for Liquid Propane (LP) Gas. LP gas is not Natural Gas. The conversion or attempted use of Natural Gas in an LP unit is dangerous and voids your warranty.

WARNING: The outside of the barbecue body will become hot during use. To avoid burns; do not touch any hot barbecue surface. If necessary, use a protective glove when operating control knobs, tank shut-off valve or lid handle.

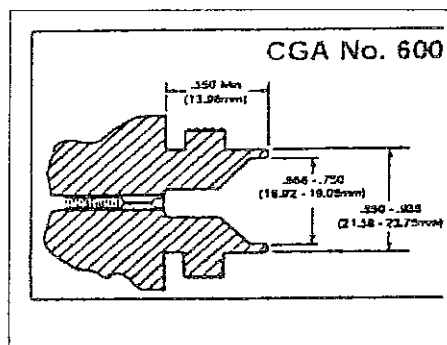
Do not lean over barbecue or place hands or fingers on the hot parts of the barbecue.

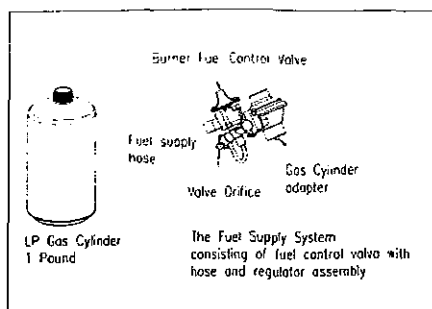
5. User Guide

5.1 Special Instructions for the use of Regulator and LP (Propane) Cylinders

Use a 16.4 oz / 465 g Propane Cylinder

- The propane grill is equipped with a regulator having a CGA No. 600 cylinder connection device which is for connecting to a one pound PROPANE cylinder ONLY. See Illustration.
- Grill installation must conform with local codes, or in the absence of local codes, to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas and Propane Installation Code.
- Use grill only with LP (propane) gas. Use grill only with the regulator/valve assembly supplied.
- Never use charcoal briquettes or lighter fluid in a gas grill.
- Discard used and empty fuel cylinder in a safe place.
- Store spare fuel canisters in a well-ventilated area away from the grill.
- Do not puncture or burn fuel canister.
- Do not operate the grill if there is a gas leak present.
- Do not enlarge orifice or burner ports when cleaning the regulator and burner.
- If you smell gas, turn Temperature Control Knob to OFF to shut off gas to the grill. Extinguish any open flame and open Lid. If odor continues, immediately call your gas supplier or your fire department.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other grill.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S.
- If the grill is not in use, the Temperature Control Knob must be turned to OFF to shut off the gas cylinder. Storage of a grill indoors is permissible only if the cylinder is disconnected and removed from the grill. 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.
- Do not store a spare LP gas cylinder under or near this appliance. If the instructions are not followed exactly, a fire causing death or serious injury may occur.





- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- Save the cylinder cap and reinstall when not in use.
- Cylinder supply system must be arranged for vapor withdrawal. Do not block the pressure relief valve during use or storage.
- Always remove one pound cylinder from grill when transporting and when not in use.

6. Assembly Instructions

6.1 Getting Started

- Please follow the assembly steps in the order that they are presented on the enclosed drawings
- Assemble the barbecue at the location that you intend to use it
- You may want to place an old towel or cloth at the assembly site to prevent scratches to your deck and/or to prevent loss of loose parts
- Have a friend help. An assistant can make the assembly easier, by holding the parts in place while fastening the nuts and bolts

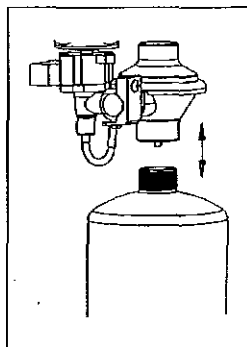
Assembly

1. Unpack Barbecue Parts, inspect carton and barbecue for any visible signs of damage. Any damage noted should be reported to your dealer.
2. Remove and set aside all inner boxes and parts from the master carton.
3. Remove and set aside all wrapping paper and additional packaging from the parts.
4. Do not destroy carton or packaging until your grill is completely assembled and operating to your

6.2 Installing the gas supply cylinder

(The gas cylinder is not provided with this unit)

A gas cylinder complying with the requirements must be obtained before the LP unit can operate.



Connect the LP cylinder to the barbecue outdoors only.
Read and follow all directions on the cylinder and fuel hose safety tags.

1. Check that the barbecue burner knob is turned to «OFF»
2. Remove the protective caps from the cylinder valve and coupling nut, if present.
3. Hold the regulator in one hand and insert the nipple into the gas supply cylinder outlet. Be sure the nipple is centred in the gas supply cylinder. The coupling nut connects to the large outside threads on the gas supply cylinder. Use the gas supply cylinder not to cross-thread the connection.
4. Hand-tighten the coupling nut clockwise and tighten until it comes to a full stop. Tighten by hand only. Do Not use tools.
5. CAUTION:
In the connection process, the grill side of the connection will seal on the back-check in the valve, resulting in a slight resistance. The connection requires about one-half to three quarters additional turn to complete the connection.
6. NOTE:
If you cannot complete the final connection, disconnect the regulator and repeat steps 4 through 6. If you are still unable to complete the connection, do not use this valve and regulator.
7. Make sure the hose has no kinks or sharp bends and clears any areas that will become hot during use. Never put strain on the hose where it joins a fitting. The rubber fuel supply hose must not touch the bottom grill casting during use.
8. For all Natural Gas and LP operated barbecues: Before lighting the barbecue, check all connections for leaks using a mild soapy water solution.

(Please refer to specific instructions which pertain to your grill type).

7. Leak Test

DANGER!

To Prevent Fire or Explosion Hazard:

NO SMOKING!

WARNING: Do not use or permit sources of ignition in the area while doing the leak test - this includes smoking! Never test for gas leaks with a lighted match or open flame! Always check for leaks outdoors.

How to check the fuel supply system for gas leaks:

1. Mix a solution of equal parts mild detergent or liquid soap and water.
2. Turn off the burner control knob.
3. Apply the soap solution to connections of fuel supply assembly. If no soap bubbles appear, the barbecue is okay for use.
4. If bubbles form at the connections, a leak is detected.
5. Turn on the burner control knob for a moment to release pressure in hose, then turn the control knobs back to off.
6. Wash off soapy solution with cold water and towel dry.

In case of a leak; often tightening the joint will stop a leak. If necessary replace the faulty part with a replacement part recommended by the manufacturer.

WARNING!

Do not attempt to repair the cylinder valve if it should become damaged, the cylinder must be replaced.

If you are unable to stop a leak remove the cylinder from the barbecue and call a gas appliance serviceman or LP gas dealer. Do not use appliance until the leak is corrected.

Perform a leak test each time the gas supply cylinder is connected to the regulator. Leak test any time a part of the gas system is replaced. Perform a leak test at least once each year whether the LP gas supply cylinder has been disconnected or not.

8. Flash back (fire in burner tube)

In the event of a flash back occurring in the burner tube (i.e. when flame burns inside the tube instead of outside)

- Turn the BBQ itself off at the switch controls.
- Disconnect the regulator and wait for the BBQ to cool down (\pm 30 minutes).
- Once cooled, check burner tube for blockages and follow cleaning procedures as described under "Maintenance".
- If on relighting, the problem reoccurs, get the unit checked by an authorized service dealer.

9. Operating Your Grill

9.1 lighting Instruction

(Read all the steps before beginning.)

1. Ensure that the gas regulator and all other connections are tightened. Please refer to the instructions given under «**Leak Test**».
2. Open the lid. **CAUTION: Never ignite the barbecue with the lid closed.**
3. Push the gas control knob and turn counter clockwise to the High position. The ignitor will click and light the burner once the gas control knob reaches the High position.
4. If the unit fails to light, turn gas control knob to «OFF», wait two minutes so that the non-burned gas can evaporate. Then repeat step 4.

Operating the gas control knob

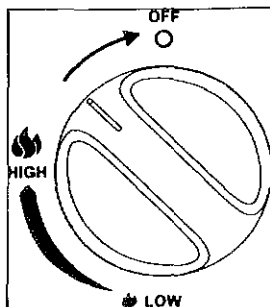
Adjust the heat in the barbecue by turning the burner control knob to the desired position.

9.2 How to Shut Off the Barbecue

Turn the burner control knob to OFF. The burner flame will go out.

CAUTION:

Do not stand with head or arms over the barbecue.



10. Match Lighting

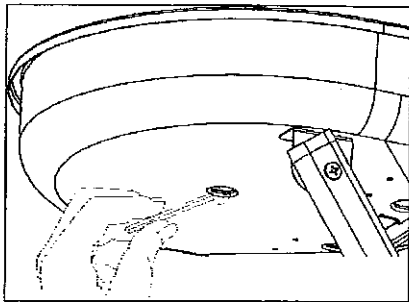
IMPORTANT!

A match lighting hole is located on the left side of the bottom bowl.

- 1 To match light: Push down and turn the burner control knob counter-clockwise to the high setting.
- 2 IMMEDIATELY - Strike a long wooden match and position the burning match through the match lighting hole in the barbecue bottom. Place the flame near a burner port in the bottom edge of the burner. The burner should light. The flame will carry around the burner. Allow barbecue to pre-heat with the barbecue lid closed for 2-3 minutes before cooking.

CAUTION:

Do not touch any hot barbecue parts. The outside of the barbecue bottom especially becomes very hot during use. Use protective gloves to handle any parts that might become hot during use.



11. Using the Barbecue

11.1 Prep a new barbecue before using it for the first time.

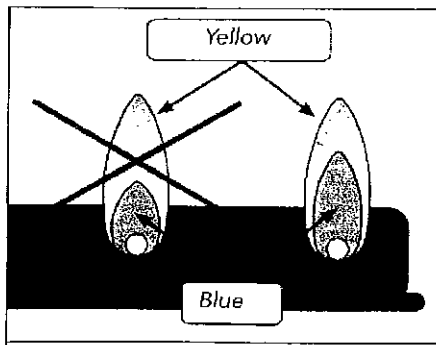
Wash all parts that will come into contact with food.

Light the barbecue and heat on HIGH for approx. 15 minutes with lid closed. Check the burner flame.

11.2 Burner Flame

Inspect the burner flame by looking through the match lighting holes.

A good flame should be blue with some yellow tip coming from the burner holes. Some yellow tips on flames up to 1/4" length are acceptable as long as no carbon or soot deposits appear.



Checking the burner flame the left drawing shows what a good flame will look like. The right drawing is an example of a bad flame.

If flames are excessively yellow and irregular, the oil residue may not be completely burnt off.

After a barbecue has been in use for a while it may begin to have a more yellow flame. Check for clogged burner holes or blocked venturi tubes.

Regular use of your barbecue will actually help keep it operating more smoothly. It is not unusual for similar units to heat a little differently.

During operation, stand to side of barbecue when opening the barbecue lid.

Do not expose any part of your body directly above the cooking area.

11.3 In case of grease fire follow these steps:

1. Turn the burner control knob to off.
2. Stay away from barbecue.
3. Allow the fire to burn itself out.
4. After the fire is out and the grill is cool.
5. Clean all parts.
6. Check for damage on the LP Cylinder, LP Cylinder Valve, Regulator, Gas Supply Hose, Burner Valve and Burner. If any of these parts are damaged, replace them with factory authorized parts before operating the appliance again.

11.4 Storing an LP barbecue

WARNING!

Store the LP gas supply cylinder outdoors in a cool area, out of direct sunlight away from people or pets and out of the reach of children.

To avoid the possibility of an explosion never store a spare LP gas supply cylinder under a barbecue body nor inside a barbecue enclosure.

Indoor storage of a barbecue is only permissible if the fuel cylinder is disconnected and removed from the appliance.

Gas cylinder must never be inside a building, garage or any other enclosed area.

12.CARE and MAINTENANCE

12.1 Care

Regular care of your barbecue will help keep it operating properly. All maintenance should be done only when the barbecue is cool and with the fuel supply turned off. Occasionally inspect and tighten hardware that may become loose. Clean when warm and gloves on.

12.2 Cleaning the venturi tube

Spiders are very active in the late summer and fall just before frost. Unfortunately the venturi tube located on your barbecue burner can be an inviting home for them. This can be a serious problem if they build a home inside. A spider's nest or wasp's mud inside the venturi can block gas flow and can even cause a fire at the gas

control valve. Such a fire can cause operator injury and serious damage to your barbecue.

To prevent insect related problems, inspect the venturi tube regularly and clean out any dirt. Insure that orifice spuds are relocated correctly into venturi following any disassembly.

WARNING!

Never attempt to operate your barbecue without orifices in the valve. A serious and immediate fire hazard would result.

12.3 Annual cleaning and maintenance

Once a year is a good practice to clean the whole barbecue. As always, be certain the barbecue is cool enough to touch and fuel supply is turned off. Wear gloves. Cleaning should be done where detergent won't harm the work surface or lawn. Disconnect the fuel supply and remove the fuel supply cylinder. Tighten any loose hard ware.

13. Warranty

This warranty covers defects in parts and workmanship for a period of 12 months from the original purchase date. Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

The following conditions are NOT covered by this warranty:

- Unevenness and color variations in the enamelling
- Damage caused by improper assembly or disregard of the manual.
- Spare parts not supplied by manufacturer.
- In the event of modifications, of an inappropriate use or a damage caused by bad intention.
- Damage caused by improper maintenance or repairs by an unauthorized person.

Limitations and Exclusions:

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you can not verify the purchase date of the barbecue the warranty period will begin on the date the barbecue was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

Your Obligations:

This barbecue must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this barbecue. You must keep an invoice, cancelled check or payment record to verify the purchase date of the barbecue.

For customer service, please call 1-866-475-5180 between the hours of 8:30 am and 4:30pm, Central Time, Monday through Friday.

Manufacturer:
GUANDONG CHANT GROUP CO., LTD
XIAOLAN TOWN, ZHONGSHAN, GUANGDONG 528415 CHINA