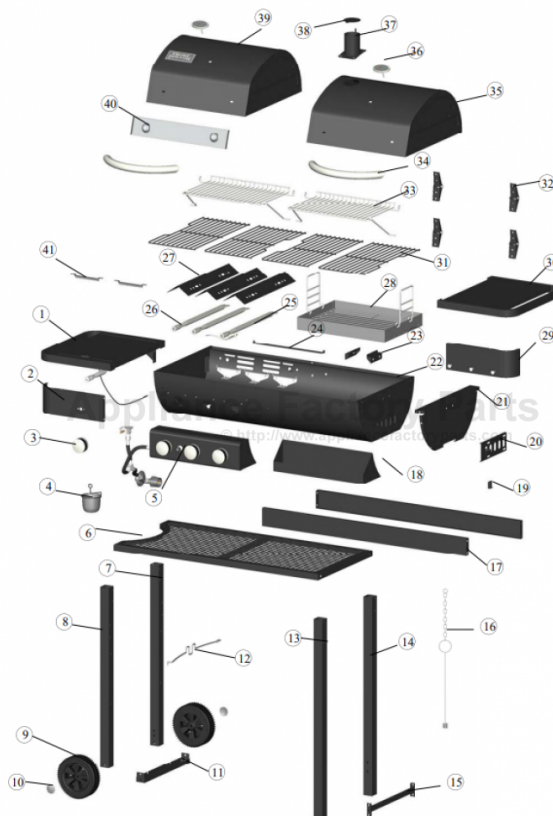


This Owner's Manual is provided and hosted by [Appliance Factory Parts](http://www.ApplianceFactoryParts.com).



# Smoke Hollow TC3718 Owner's Manual

[Shop genuine replacement parts for Smoke Hollow TC3718](#)



[Find Your Smoke Hollow Grill Parts - Select From 115 Models](#)

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

## Available Replacement Parts for Smoke Hollow TC3718

<a href="#">G401-0058-W1</a>	Wheel. Measures approximately 8"W. Repla
<a href="#">TR041</a>	Heat Indicators with wing nut and washer
<a href="#">TC3718-03</a>	Control Knob
<a href="#">TC3718-04</a>	Removable Grease Cup and Hook
<a href="#">TC3718-05</a>	Control Panel Assembly
<a href="#">TC3718-25</a>	Stainless Steel Burner w/ Ignition Wire
<a href="#">TC3718-26</a>	Stainless Steel Burner w/o Ignition Wire
<a href="#">TC3718-27</a>	Burner Heat Tent
<a href="#">TC3718-31</a>	Cooking Grid
<a href="#">TC3718-32</a>	Hinge Assembly
<a href="#">TC3718-33</a>	Warming Rack
<a href="#">TC3718-40</a>	Gas Grill Lid Handle Heat Shield
<a href="#">TC3718-41</a>	Fire Cross-over Tube
<a href="#">GC7000</a>	Cover



# Deluxe Outdoor

## Assembly & Operation

### Grill TC3718



Conforms to ANSI STD Z21.58-2015/ CSA 1.6-2015  
OUTDOOR COOKING GAS APPLIANCE

**Intertek**



#### Tools needed for assembly:

Phillips screwdriver, Pliers or Adjustable Wrench

#### **DANGER**

If you smell gas:



1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your fire department.

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



#### **DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill-line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115° F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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



 **WARNING** 

For Outdoor Use Only  
(outside of any type of enclosure)



 **WARNING** 

If you smell gas –

- Turn off the gas supply to the appliance
- Extinguish any and all open flames
- Open the Lid of the Grill
- If the odor remains, stay away from the grill and notify your gas supplier and/or the Fire Department.



 **WARNING** 

- Do not use or store gasoline, kerosene, alcohol, or other flammable liquids or vapors in the vicinity of this appliance or any other appliance.
- Any LP Gas Cylinder NOT connected for use with the appliance, shall not be stored in the same vicinity of this or any other appliance.
- A LP Propane Gas Cylinder is needed for operating the gas side of this grill.
- The LP Gas Cylinder is NOT included.
- This gas grill is only intended for Domestic use, not to be used for any commercial purpose.



 **DANGER** 

- Never use the gas or charcoal grill for INDOOR cooking or heating
- Never use the grill on or in a boat or recreational vehicle

The combustion fumes from either the gas or charcoal grill are toxic and can cause severe illness and possibly death.



 **WARNING** 

The combustion of Propane gas can yield the formation of chemical compounds known in the state of California, U.S.A., to cause birth defects, cancer, and other serious health matters.



 **WARNING** 

Read this installation manual before assembling or servicing this appliance.

Failure to follow these instructions may result in an faulty installation, which could cause damage to property, damage personal injury or death.

 **IMPORTANT** 

Save these instructions after reading them in case you need to refer to them in the future.

 **WARNING** 

**CALIFORNIA PROPOSITION 65**

This product contains, or the use of this product releases, chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.  
For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



***Read all safeguards and assembly instructions before assembling and operating your grill.***

***Before assembling your new grill, unpack all the parts from the box. Carefully remove all packing material and lay out all the parts for easy access and identification. Do not discard the carton or packaging until your grill is fully assembled and operating to your satisfaction.***

***In order to properly assemble your grill, you will only need two tools:***

- ***Phillips head screwdriver***
- ***Pliers or adjustable wrench (tools not included)***

***The grill is heavy and must be moved around during assembly and before use. Be sure to have a friend help.***

**Outdoor Leisure Products, Inc.**

**5400 Doniphan Drive**

**Neosho, MO 64850**

**Toll Free: 866-475-5180**

**Website: [www.olp-inc.com](http://www.olp-inc.com)**

**8:30am to 4:30pm, Central Time**



**Monday through Friday**

## **SAFETY WARNINGS**

1. The installation of this grill must conform to local codes, or in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1 / NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B 149.2, or The Standard for recreational Vehicles, ANSI 119.2 / NFPA, and CSA Z240 RV Series, Recreational Vehicle Code*, as Acceptable.
2. The Gas Grill side of the grill is for use with LP (Propane) Gas ONLY! LP Gas Cylinder is NOT included with the Grill.
3. Never use lighter fluid, gasoline, kerosene, or alcohol for lighting the gas grill.
4. The LP Gas supply Cylinder used must be constructed and marked in accordance with the *Specifications of the U.S. Department of Transportation (D.O.T.) or The Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, CAN/CSA-B339*, as applicable. It MUST be provided with a Listed Overfilling Device. Only use 20 pound cylinders that have a type 1 cylinder connection device compatible with the Connection for Outdoor Cooking Appliances.
5. The LP gas cylinder must be arranged for vapor withdrawal, purging and have an overfilling prevention device.
6. LP Gas 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.
7. The Pressure regulator and Hose Assembly supplied with the Grill, must be used. Any replacement regulator and hose assemblies must be those specified by the outdoor cooking gas appliance manufacturer.
8. The LP Gas Cylinder must include a collar to protect the cylinder valve.
9. Do not store a spare LP Gas Cylinder under or near this grill.
10. Never fill the LP Gas Cylinder beyond 80% full. For vapor withdrawal /purging, the cylinder should be in the upright position.
11. This outdoor cooking gas appliance must only be used outdoors, and must not be used in a building, garage or any enclosed area.
12. The following distances for proper clearance must be maintained :
  - Minimum distance from back and sides of the outdoor cooking gas appliance to walls is 36" ( 1 meter )
  - Do not use under any overhead combustible constructions
  - For outdoor use only
  - Remove LP Gas Cylinder from grill if storing grill indoors
13. This outdoor cooking gas appliance is not intended to be installed in or on boats.
14. Inspect the Gas Hose before each use. If the Hose has any leak, cut or wear, it must be replaced BEFORE using the grill.
15. Do not try to move the grill while either gas or charcoal chamber is lit.
16. Wait one hour minimum before touching any metal parts, until they are cool.
17. NEVER leave the grill unattended when in use.
18. Keep children and pets away from the grill when in use.
19. Note: Grease Drip Trays and Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.

**IF THESE INSTRUCTIONS ARE NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURIES MAY OCCUR!**

**READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!**  
**YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

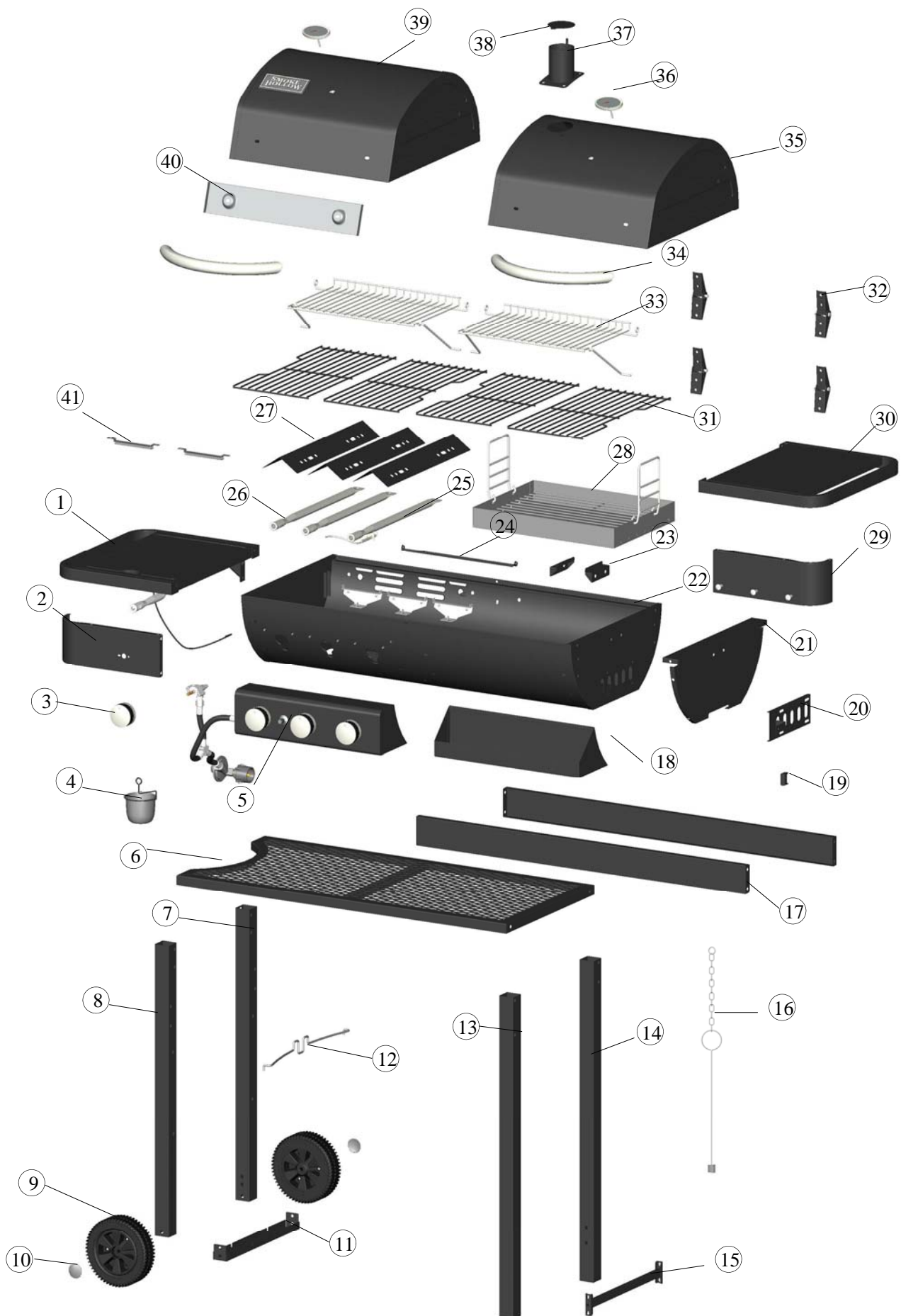
 <b>DANGER</b>	<b>DANGER</b> 
<ul style="list-style-type: none"> <li>. The GRILL is for outdoor use only!</li> <li>. Do NOT use this grill for other than its intended purpose.</li> <li>. Do not leave grill unattended when in use.</li> <li>. Do not use gasoline, kerosene or alcohol for lighting charcoal, use of any of these or similar products may cause an explosion possibly leading to severe bodily harm.</li> <li>. Never operate this grill under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garages, buildings or tents.</li> <li>. Keep the area clear of all flammable liquids, combustible material including but not limited to wood, dry plants including grass, brush, paper, and canvas.</li> <li>. Grill is HOT while in use and after use – Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the smoker.</li> <li>. Keep children and pets away from the grill at all times.</li> <li>. Do not allow anyone to conduct activities around the grill during or following its use until the unit has cooled. The grill is hot during operation and remains hot for a period of time following its use.</li> <li>. Always wear shoes and protective clothing during operation of this smoker.</li> <li>. Never use glassware, plastic, or ceramic cookware in this grill.</li> <li>. The cooking chamber lid will be extremely hot.</li> <li>. When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid and dampers to suffocate the flame.</li> <li>. Do not use water to extinguish grease fires.</li> </ul>	<ul style="list-style-type: none"> <li>. Do not move the unit while it is being used.</li> <li>. Do not use in windy conditions.</li> <li>. Use caution when opening the lid, as hot steam or a flame flare-up could cause burns.</li> <li>. Before each use, make sure the unit is in good working condition.</li> <li>. Use caution after the fire has been extinguished, the surface will remain hot for some time.</li> <li>. Be sure all charcoals are cold before emptying, if necessary pour water on coals before moving grill.</li> <li>. Store the grill out of reach of children and in a dry location when not in use.</li> <li>. Check grease and or ash level in ash pan often and empty. Use extreme caution as the smoker, and metal ash pan will be hot.</li> <li>. When opening the lids, keep hands, face and body a safe distance from hot steam and flame flare-ups.</li> <li>. Do not allow charcoal and or wood to rest on the cooking chamber. Doing so will greatly reduce the life of the metal and finish of you smoker.</li> <li>. Close lids and all dampers to suffocate flame.</li> <li>. Never leave coals and ashes in grill unattended.</li> <li>. Use caution when lifting or moving grill to prevent strains and back injuries.</li> <li>. Properly dispose of all packaging material.</li> </ul>

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS PRIOR TO ASSEMBLING AND OPERATING YOUR GRILL.

**SAVE THESE INSTRUCTIONS**

# TC3718 Parts List

**Note:** For assistance, including missing or damaged parts, call toll free - 866-475-5180 from 8:30 am - 4:30 pm Central Time, Monday - Friday



# TC3718 Parts List

Item No.	Quantity	Description	Part No.
1	1	Side Burner Shelf Assembly	TC3718-01
2	1	Side Burner Control Panel	TC3718-02
3	1	Control Knob	TC3718-03
4	1	Removable Grease Cup and Hook	TC3718-04
5	1	Control Panel Assembly	TC3718-05
6	1	Bottom Shelf	TC3718-06
7	1	Left Rear Leg - Yellow Label #3	TC3718-07
8	1	Left Front Leg - Green Label #4	TC3718-08
9	2	Wheel	TC3718-09
10	2	Wheel Cap	TC3718-10
11	1	LP Gas Cylinder Bottom Support Brace	TC3718-11
12	1	LP Gas Cylinder Wire Retainer	1800CGS-10
13	1	Right Front Leg - Blue Label #2	TC3718-13
14	1	Right Rear Leg - White Label #1	TC3718-14
15	1	Cart Right Bracket	TC3718-15
16	1	Match Holder and Chain	TC3718-16
17	2	Cart Front/Rear Bracket	TC3718-17
18	1	Condiment Tray	TC3718-18
19	1	Air Damper Handle Sleeve	TC3718-19
20	1	Air Damper	TC3718-20
21	1	Middle Division Plate	TC3718-21
22	1	Gas and Charcoal Grill Cabinet Assembly	TC3718-22
23	2	Charcoal Tray Supporting Bracket	TC3718-23
24	1	Windscreen	TC3718-24
25	1	Stainless Steel Burner w/ Ignition Wire	TC3718-25
26	2	Stainless Steel Burner w/o Ignition Wire	TC3718-26
27	3	Burner Heat Tent	TC3718-27
28	1	Charcoal Tray Assembly	TC3718-28
29	1	Side Shelf Control Panel Assembly	TC3718-29
30	1	Side Shelf	TC3718-30
31	4	Cooking Grid	TC3718-31
32	4	Hinge Assembly	TC3718-32
33	2	Warming Rack	TC3718-33
34	2	Lid Handle	TC3718-34
35	1	Charcoal Grill Lid	TC3718-35
36	2	Heat Indicator	TR041
37	1	Smoke Stack Assembly	TC3718-37
38	1	Smoke Stack Lid	1800CGS-28
39	1	Gas Grill Lid	TC3718-39
40	1	Gas Grill Lid Handle Heat Shield	TC3718-40
41	2	Fire Cross-over Tube	TC3718-41
42	1	Hardware Blister Pack	TC3718-42
43	1	Instruction Manual	TC3718-43

# TC3718 Parts List

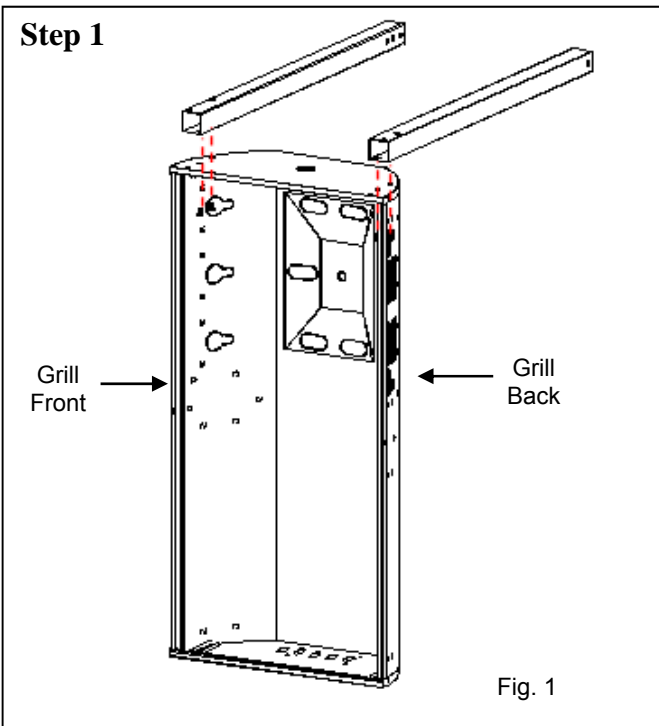
## Hardware Pack

Quantity	Description
72	M6x12 Combo Truss Head Bolts, Black Nickel Plated
4	M6x15 Combo Truss Head Bolts, Black Nickel Plated
8	M4x8 Combo Truss Head Bolts, Black Nickel Plated
2	M4x15 Combo Truss Head Bolts, Black Nickel Plated
4	M6x35 Combo Truss Head Bolts, Black Nickel Plated
4	M5x12 Shoulder Bolts
2	M5x10 Combo Truss Head Bolts, Black Nickel Plated
5	M4x8 Tapping Screws
5	R Clips
2	Axle Pins
4	M6 KEPS Nuts, Black Nickel Plated
4	M5 Nuts
1	M6 Cap Nut
1	Spring

# Assembly

**Note:** Carefully cut the tape holding the carton together. Cut the carton so that it can lay flat on the ground to provide a clean surface for assembling your Grill. Remove the packing materials and all the parts from inside the Cabinet. After unpacking all the parts, check to make sure you HAVE all the parts. If anything is damaged or missing, contact our toll free number: 866-475-5180. Discard all packing material in a safe and recyclable manner. Save this Assembly Manual for future reference.

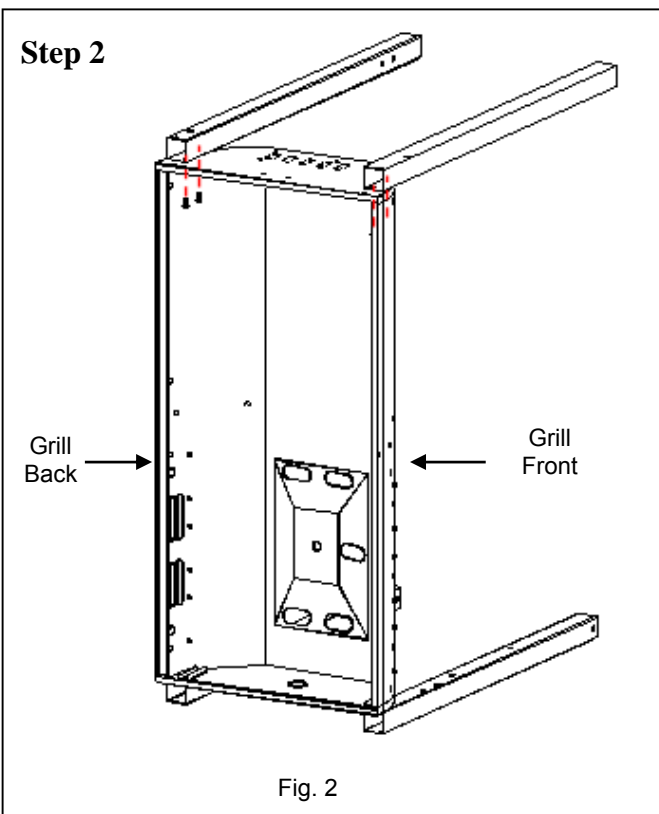
Tools Required: Phillips Head Screwdriver, Adjustable Wrench or Pliers



## **Step 1: Left Front Leg and Left Rear Leg Assembly**

*Locate:* Gas and Charcoal Grill Cabinet, Left Front Leg - Green label #4, Left Rear Leg - Yellow label #3, (4) M6x12 bolts. Note- each leg will have an identification label on it.

*Procedure:* Refer to Fig. 1 - Place the Cabinet vertically and keep the Gas Cabinet up, attach the Left Front Leg #4 and Left Rear Leg #3 to the Cabinet using (4) M6x12 bolts.



## **Step 2: Right Front Leg and Right Rear Leg Assembly**

*Locate:* Right Front Leg - Blue label #2, Right Rear Leg - White label #1, (4) M6x12 bolts. Note - each leg will have an identification label on it.

*Procedure:* Refer to Fig. 2 - Place upside down, attach the Right Front Leg #2 and Right Rear Leg #1 to the Cabinet using (4) M6x12 bolts.

# Assembly

## Step 3

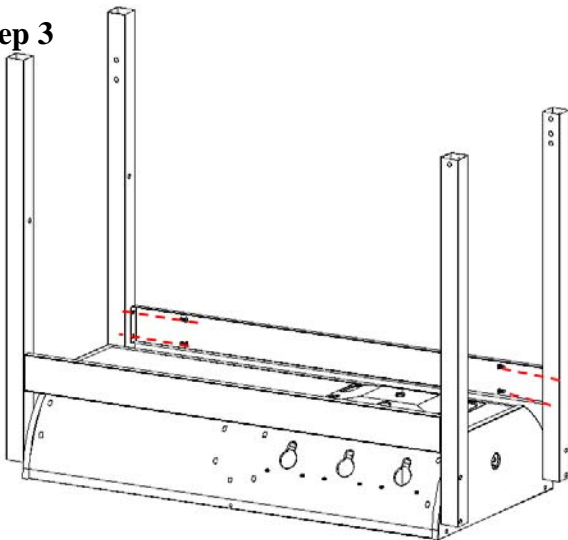


Fig. 3

## **Step 3: Assemble Cart Front/Rear Brackets**

*Locate:* (2) Cart Front/Rear Brackets, (8) M6x12 bolts

*Procedure:* Attach (2) Cart Front/Rear Brackets to four Legs using (8) M6x12 bolts as shown as Fig. 3.

## Step 4

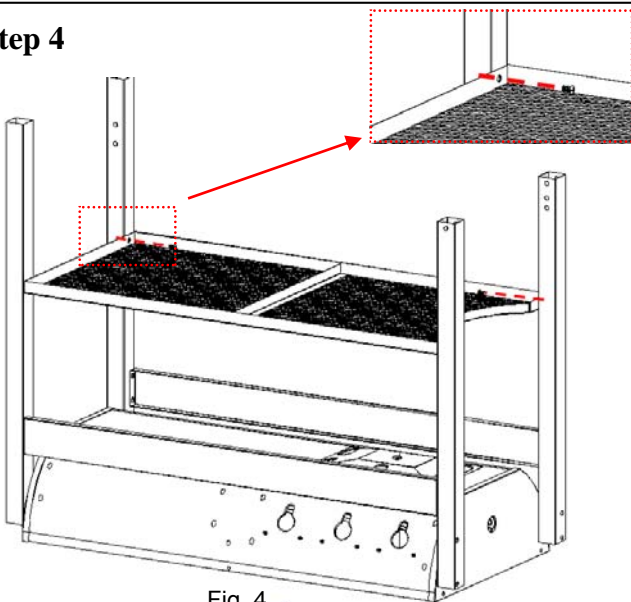


Fig. 4 -

## **Step 4: Assemble Bottom Shelf**

*Locate:* Bottom Shelf, (4) M6x12 bolts

*Procedure:* Attach the Bottom Shelf to four Legs using (4) M6x12 bolts as shown as Fig. 4. Do not fully tighten the bolts at this time.

### Note:

1. Make sure the side of the bottom shelf with the cylinder opening is facing the LEFT side.
2. After the (4) bolts are assembled, tighten them securely.

## Step 5

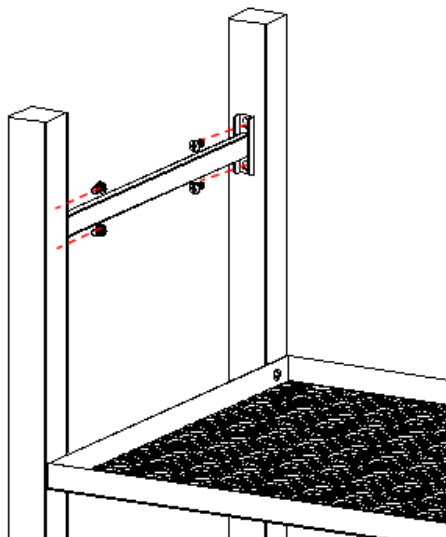


Fig. 5

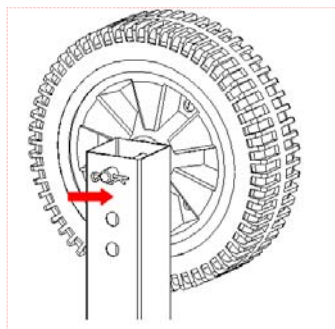
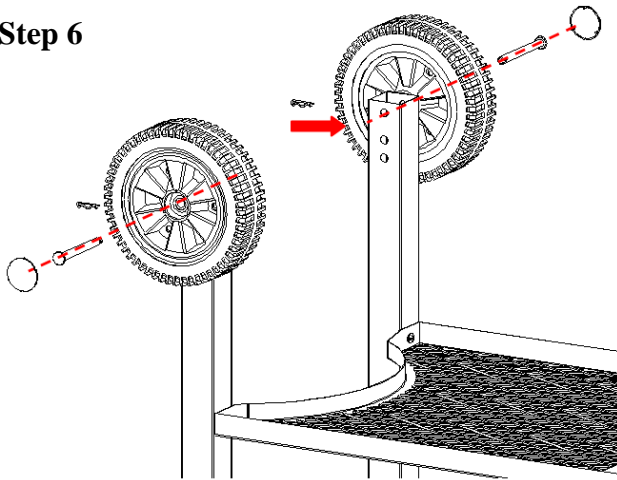
## **Step 5: Assemble Cart Right Bracket**

*Locate:* Cart Right Bracket, (4) M6x12 bolts

*Procedure:* Attach the Cart Right Bracket to Right Rear Leg #1 and Right Front Leg #2 using (4) M6x12 bolts as shown as Fig. 5.

# Assembly

## Step 6



Enlarge View

Fig. 6

## Step 6: Assemble Wheels

*Locate:* (2) Wheels, (2) Wheel Caps, (2) Axle Pins, (2) R clips

*Procedure:* Slide (2) Axle Pins through the Wheels and then through the Left Front Leg #4 and Left Rear Leg #3. Then insert (1) R clip through the hole in each Axle Pin as shown as Fig. 6. Place the wheel caps onto the outsides of the Wheels.

## Step 7

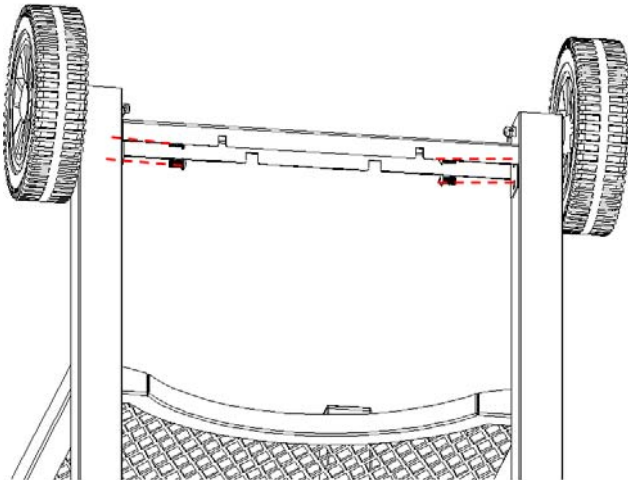


Fig. 7

## Step 7: Assemble LP Gas Cylinder Bottom Support Brace

*Locate:* LP Gas Cylinder Bottom Support Brace, (4) M6x12 bolts

*Procedure:* Attach the LP Gas Cylinder Bottom Support Brace to the Left Rear Leg #3 and Left Front Leg #4 using (4) M6x12 bolts as shown as Fig. 7.

# Assembly

## Step 8

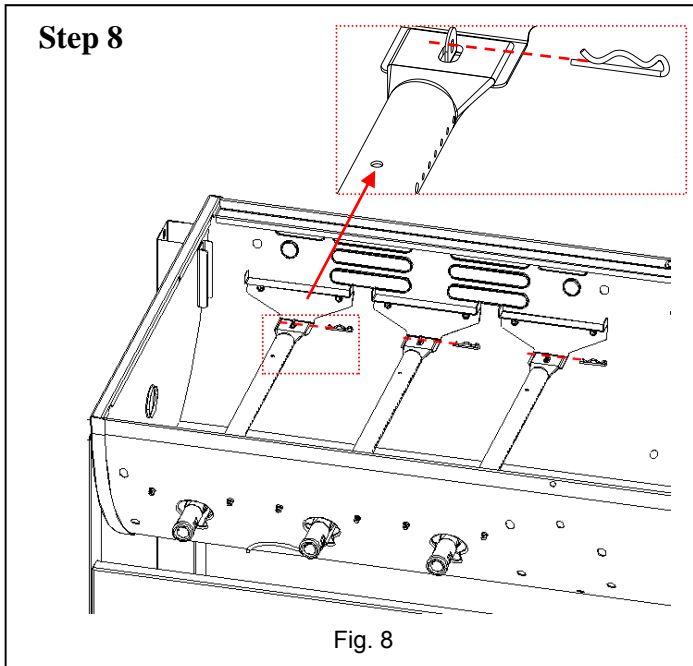


Fig. 8

## **Step 8: Attach Burners to Gas Grill**

*Locate:* (1) Burner w/ Ignition Wire, (2) Burners w/o Ignition wire, (3) R clips

*Procedure:* First, turn the grill upright.

Tilt the burner tubes slightly and insert through the openings in the gas cabinet.

### **Note:**

- 1. The Burner w/ Ignition Wire MUST be installed in the middle opening.**
- 2. The burners must be assembled with hole for the cross over tubes, facing up as shown in Fig.8.**

Then assemble the slot at the back of the Burner over the post in the Burner Brackets. Insert (1) R clip through the hole in each post as shown as Fig. 8.

## Step 9

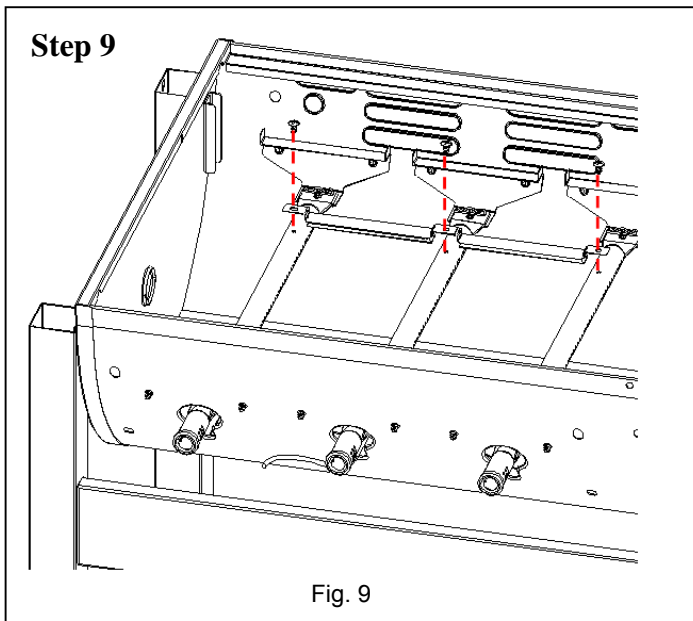


Fig. 9

## **Step 9: Assemble Cross-over Tubes**

*Locate:* (2) Cross-over Tubes, (3) M4x8 tapping screws

*Procedure:* Attach (2) Cross-over Tubes to the Burners using (3) M4x8 tapping screws as shown as Fig. 9.

## Step 10

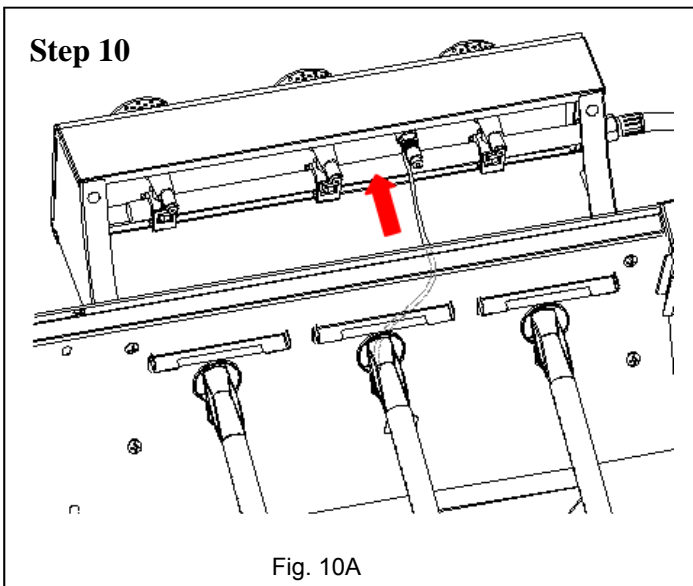


Fig. 10A

## **Step 10: Assemble Control Panel Assembly**

*Locate:* Control Panel Assembly, (4) M6x12 bolts

*Procedure:* Insert the Ignition Wire on the Middle Burner to the pin on the Piezo Igniter pre-assembled on the Control Panel Assembly as shown as Fig. 10A.

# Assembly

## Step 10

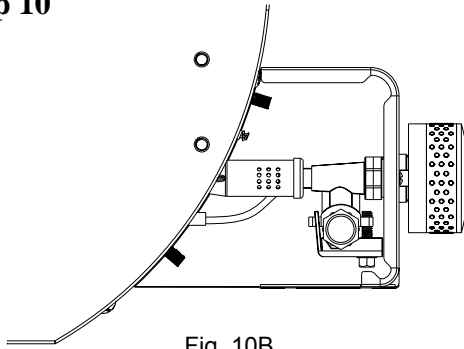


Fig. 10B

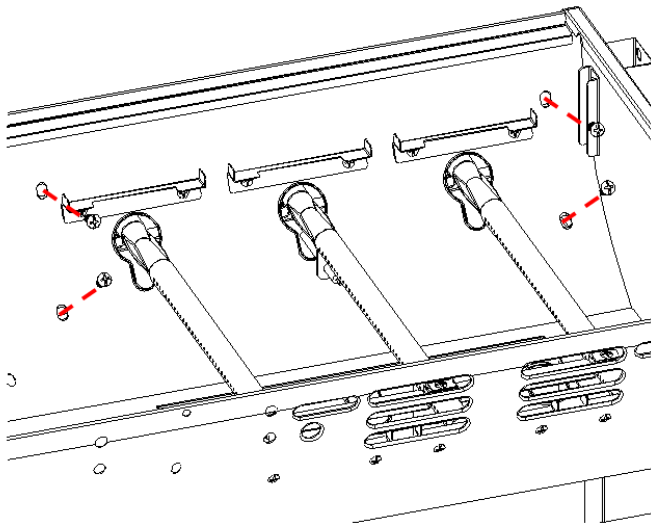


Fig. 10C

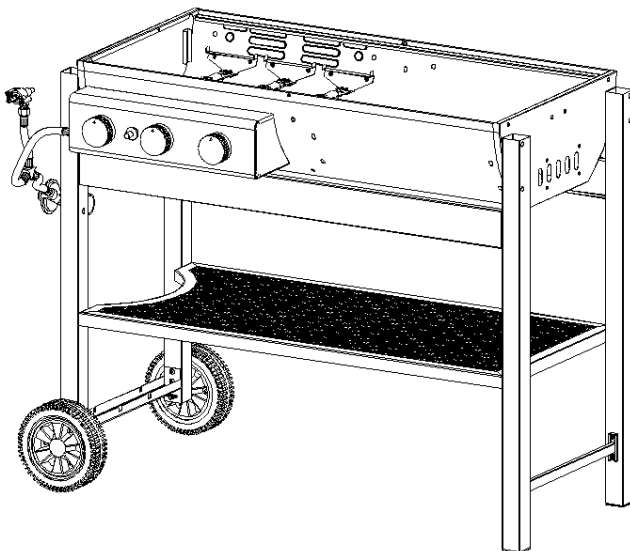


Fig. 10D

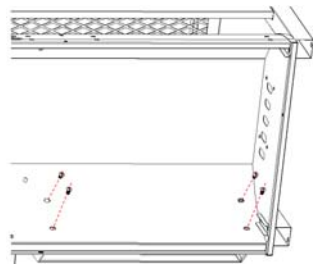
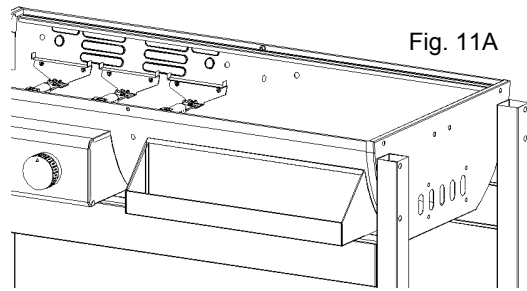
## **Step 10: Assemble Control Panel Assembly (Continued)**

*Procedure:* Place the Control Panel Assembly onto the Valves. You **MUST** make sure that the tip of the valve is completely **INSIDE** the end opening of the Burner Tube as shown as 10B.

Attach the Control Panel Assembly to the Gas Cabinet using (4) M6x12 bolts from **INSIDE** of the cabinet as shown as Fig. 10C and Fig. 10D.

# Assembly

## Step 11



## **Step 11: Assemble Condiment Tray**

*Locate:* Condiment Tray, (4) M6x12 bolts

*Procedure:* Attach the Condiment Tray to the Charcoal Cabinet using (4) M6x12 bolts from INSIDE of the cabinet as shown as Fig. 11A and Fig. 11B.

## Step 12

Fig. 12A

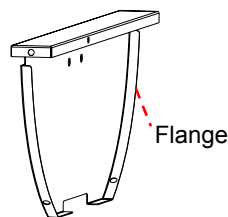
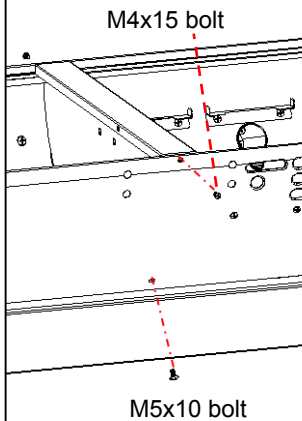
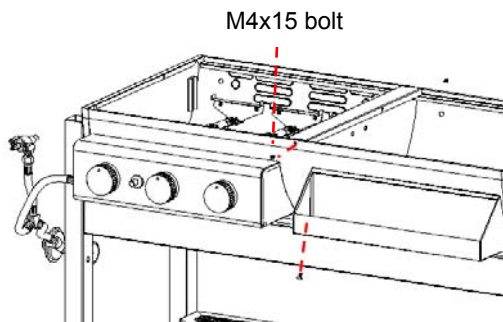


Fig. 12B

Fig. 12C

## **Step 12: Assemble Middle Division Plate**

*Locate:* Middle Division Plate, (2) M4x15 bolts, (2) M5x10 bolts

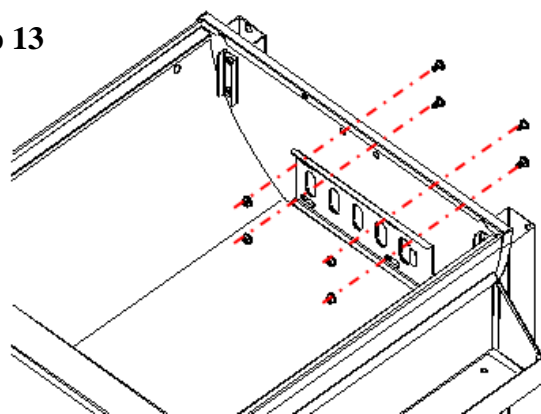
*Procedure:*

Attach the Middle Division Plate into the cabinet front / back panel using (2) M4x15 bolts and (2) M5x10 bolts as shown as Fig. 12A and Fig. 12B.

**Note:** The flange of the Middle Division Plate as shown as Fig. 12C MUST be towards the Gas Cabinet when installing.

**Note:** The (2) M4x15 bolts are assembled in the upper part of the cabinet and the (2) M5x10 bolts are assembled in the lower part of the cabinet.

## Step 13



## **Step 13: Assemble Air Damper and Handle Sleeve**

*Locate:* Air Damper, Air Damper Handle Sleeve, (4) M5x12 Shoulder bolts and (4) M5 Nuts

*Procedure:* Attach the Air Damper to the right side of cabinet using (4) M5x12 shoulder bolts and (4) M5 Nuts as shown as Fig. 13A.

# Assembly

## Step 13

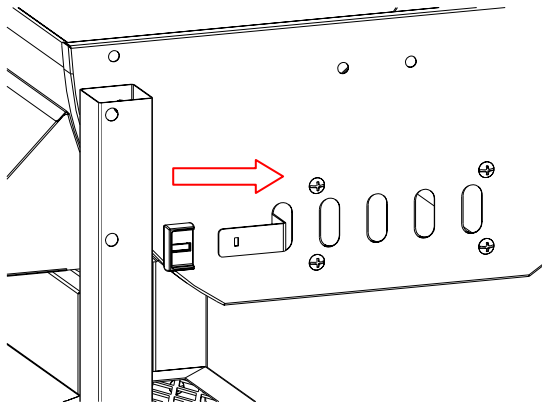


Fig. 13B

## **Step 13: Assemble Air Damper and Handle Sleeve (Continued)**

*Procedure:* Assemble the Air Damper Handle Sleeve onto the Handle as shown as Fig. 13B.

## Step 14

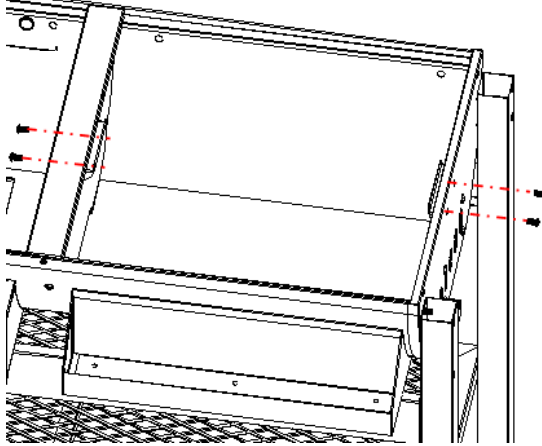


Fig. 14

## **Step 14: Assemble Charcoal Tray Supporting Brackets**

*Locate:* (2) Charcoal Tray Supporting Brackets, (4) M6x12 bolts

*Procedure:* Attach the (2) Charcoal Tray Supporting Brackets to the charcoal cabinet using (4) M6x12 bolts as shown as Fig. 14.

## Step 15

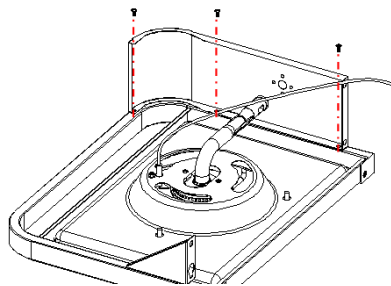


Fig. 15A

## **Step 15: Assemble Side Burner Control Panel and Side Burner Shelf Assembly**

*Locate:* Side Burner Control Panel, Side Burner Shelf Assembly and (3) M4x8 bolts

*Procedure:* Attach the Side Burner Control Panel to the Side Burner Shelf Assembly using (3) M4x8 bolts as shown as Fig. 15A.

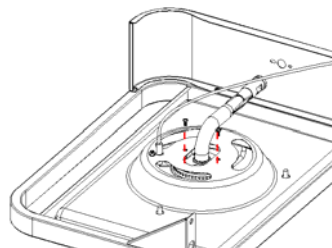


Fig. 15B

Unscrew (2) preinstalled bolts from the Side Burner Tube as shown as Fig. 15B.

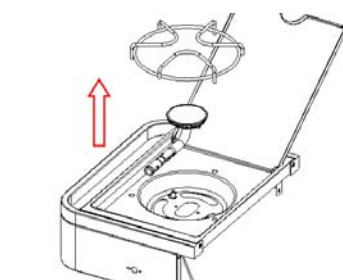
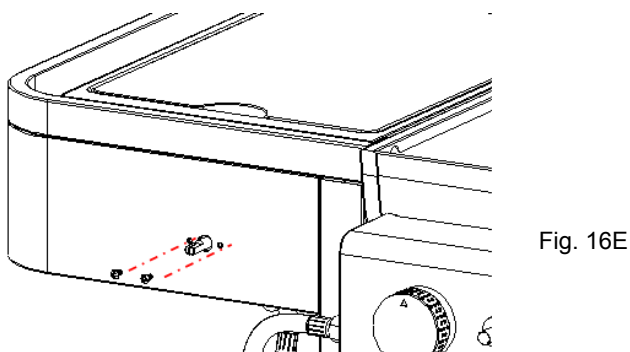
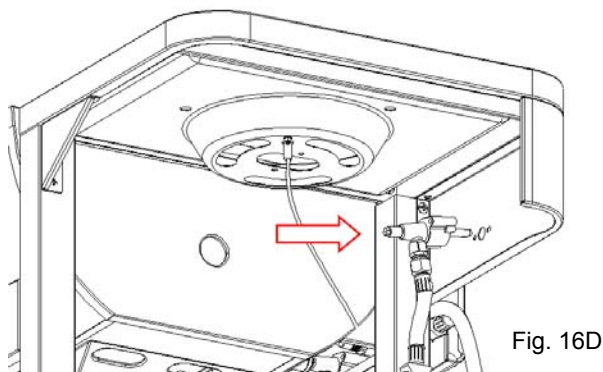
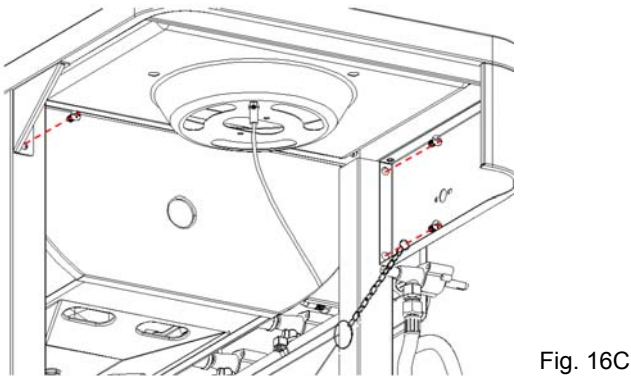
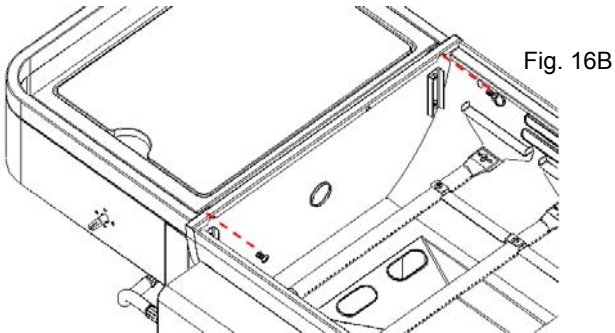
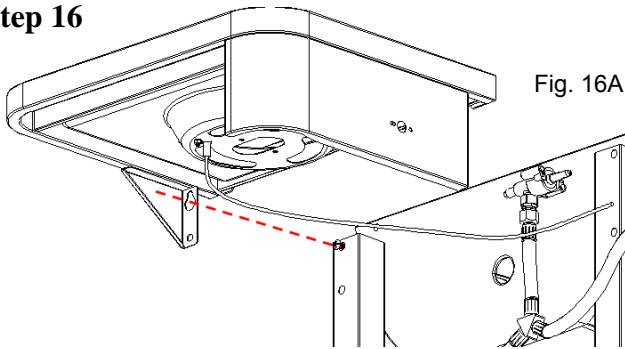


Fig. 15C

Then remove the Side Burner Grate and Side Burner from the Side Burner Shelf as shown as Fig. 15C.

# Assembly

## Step 16



## **Step 16: Assemble Side Burner Shelf Assembly**

*Locate:* Side Burner Valve is pre-assembled on the Control Panel Assembly, Side Burner Igniter Wire is pre-assembled on the Side Burner Shelf Assembly, (6) M6x12 bolts, (2) M4x8 bolts

### *Procedure:*

Attach (1) M6x12 bolt to the left of the cabinet as shown as Fig. 16A. **NOTE: DO NOT TIGHTEN THE BOLT AT THIS TIME.**

Then hang the Side Burner Shelf Assembly on the bolt and push the Side Burner Shelf Assembly down.

Attach the upper part of the Side Burner Shelf Assembly to the cabinet using (2) M6x12 bolts as shown as Fig. 16B.

Attach the Side Burner Shelf and Side Burner Control Panel Assembly to the Left Rear Leg #3 and Left Front Leg #4 using (3) M6x12 bolts as shown as Fig. 16C.

Note: When screwing the bolt to the Left Front Leg #4, attach Match Holder and Chain by inserting the (1) M6x12 bolt through the loop of the chain and securely tightening as shown as Fig. 16C.

Then Tighten the bolt pre-assembled on step 16A.

Insert the Valve Stem into the hole on the Control Panel as shown as 16D.

Attach the Side Burner Valve to the Side Burner Control Panel using (2) M4x8 bolts as shown as Fig. 16E.

# Assembly

## Step 16

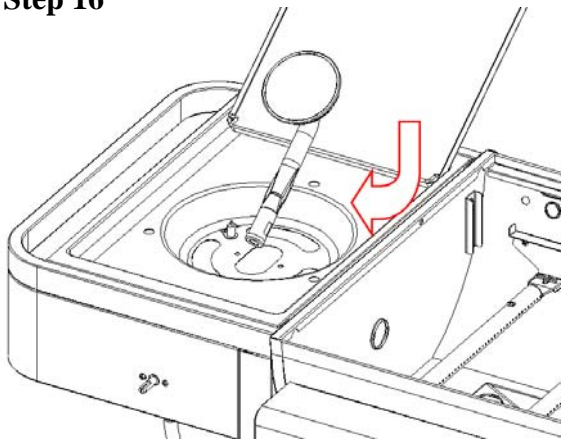


Fig. 16F

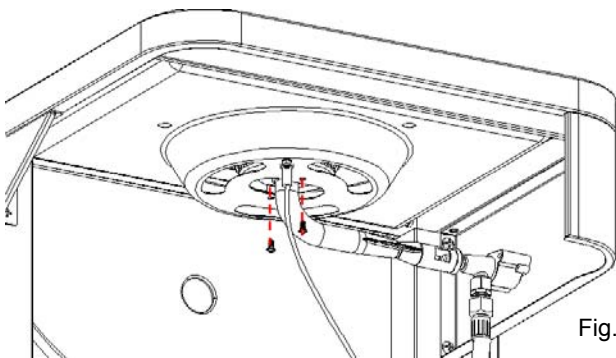


Fig. 16G

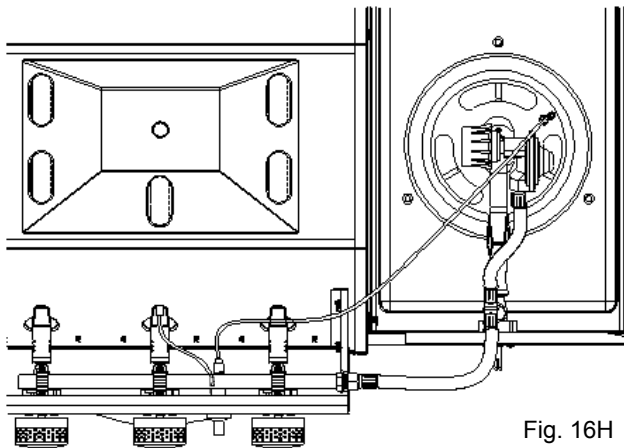


Fig. 16H

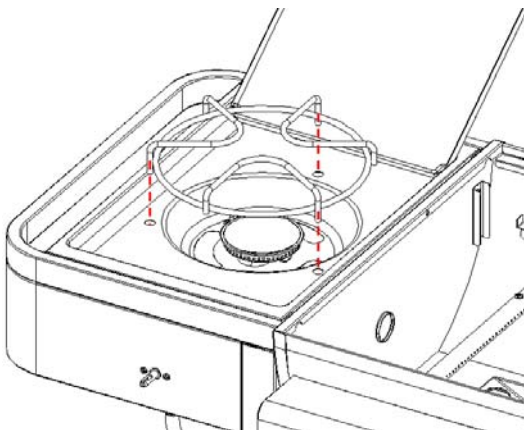


Fig. 16I

## **Step 16: Assemble Side Burner Shelf Assembly (Continued)**

### *Procedure:*

Insert the Side Burner through the hole of the Side Burner Shelf Assembly as shown as Fig. 16F. Insert the Side Burner onto the Side Burner Valve. You **MUST** make sure that the tip of the valve is completely **INSIDE** the end opening of the Burner Tube.

Attach the Side Burner to the Side Burner Shelf Assembly using (2) bolts removed from Step 15B as shown as Fig. 16G.

Insert the Side Burner Ignition Wire to the pins on the Piezo Igniter pre-assembled on the Control Panel Assembly as shown as Fig. 16H.

Place back the Side Burner Grate in place as shown as Fig. 16I.

# Assembly

## Step 17

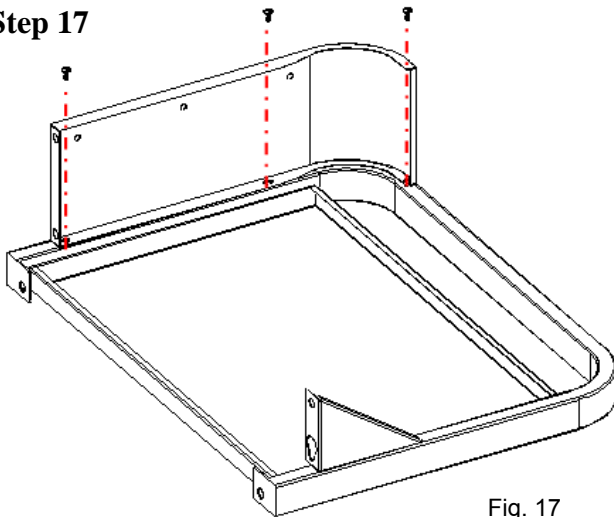


Fig. 17

## **Step 17: Assemble Side Shelf Control Panel Assembly and Side Shelf**

*Locate:* Side Shelf Control Panel Assembly, Side Shelf and (3) M4x8 bolts

*Procedure:* Attach the Side Shelf Control Panel Assembly to the Side Shelf using (3) M4x8 bolts as shown as Fig. 17.

## Step 18

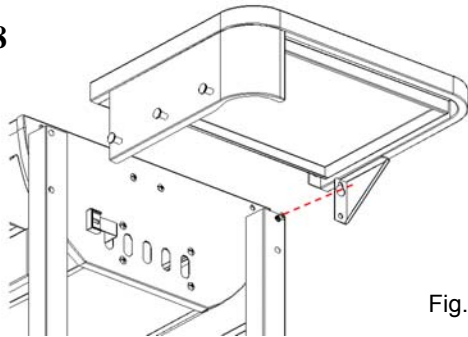


Fig. 18A

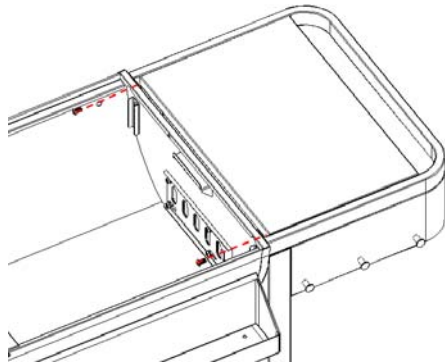


Fig. 18B

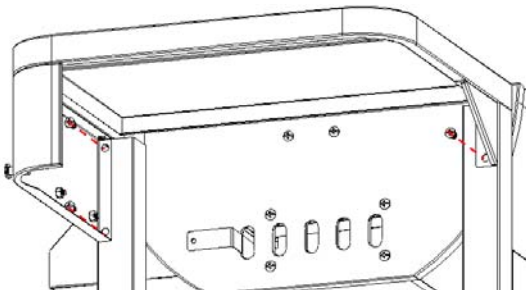


Fig. 18C

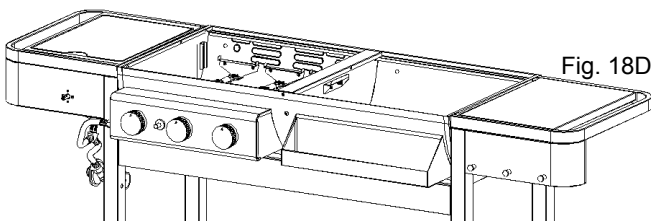


Fig. 18D

## **Step 18: Assemble Side Shelf Assembly**

*Locate:* (6) M6x12 bolts

*Procedure:*

Attach (1) M6x12 bolt to the right of the cabinet as shown as Fig. 18A. **NOTE: DO NOT TIGHTEN THE BOLT AT THIS TIME.**

Then hang the Side Shelf Assembly on the bolt and push the Side Shelf Assembly down.

Attach the upper part of the Side Shelf Assembly to the cabinet using (2) M6x12 bolts as shown as Fig. 18B.

Attach the Side Shelf and Side Shelf Control Panel Assembly to the Right Rear Leg #1 and Right Front Leg #2 using (3) M6x12 bolts as shown as Fig. 18C and Fig. 18D.

Then Tighten the bolt pre-assembled on step 18A.

## Step 19

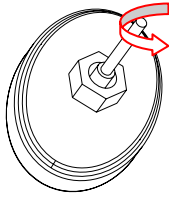


Fig. 19A

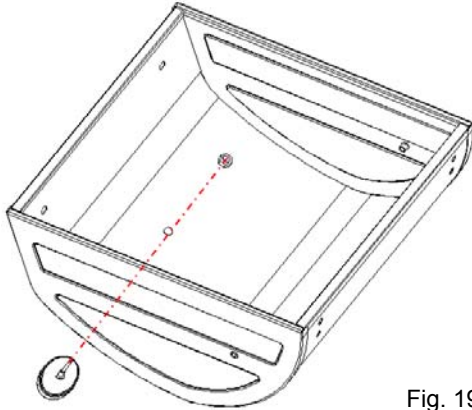


Fig. 19B

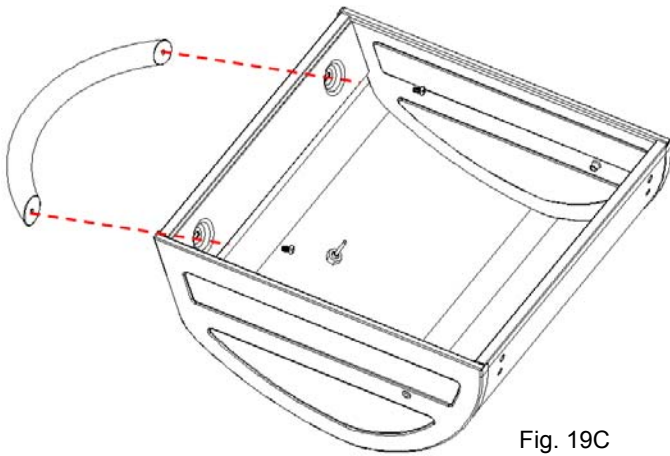


Fig. 19C

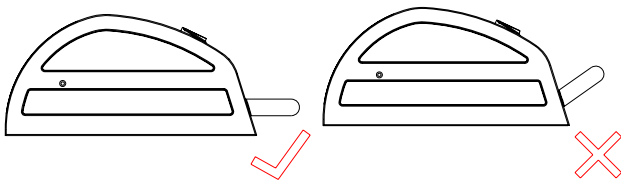


Fig. 19D

## **Step 19: Assemble Gas Grill Lid**

*Locate:* Gas Grill Lid, (1) Heat Indicator, (1) Lid Handle, Gas Grill Lid Handle Heat Shield, (2) M6x15 bolts

*Procedure:* Unscrew the nut from (1) Heat Indicator as shown as Fig. 19A.

Place (1) Heat Indicator into the area in the center of Gas Grill Lid and fasten in place with the nut as shown as Fig. 19B.

Attach (1) Lid Handle and Gas Grill Lid Handle Heat Shield to the Gas Grill Lid using (2) M6x15 bolts as shown as Fig. 19C

Please note the correct direction of the Lid Handle refer to Fig. 19D.

# Assembly

## Step 20

M6 KEPS nuts

M6x12 bolts

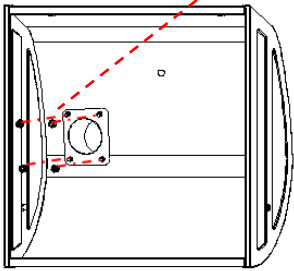


Fig. 20A

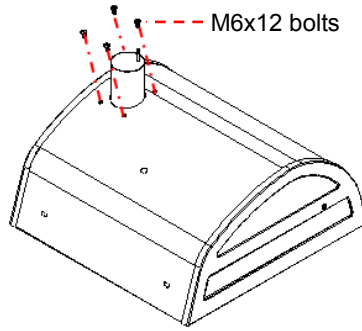


Fig. 20B

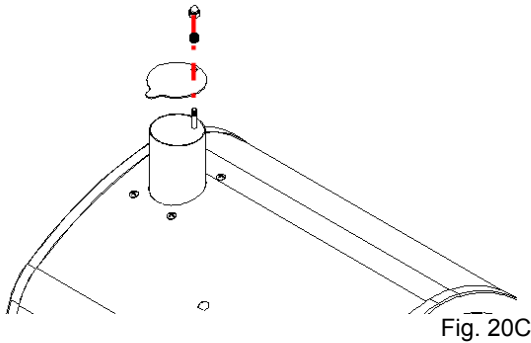


Fig. 20C

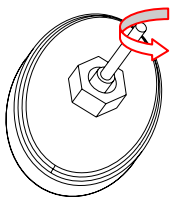


Fig. 20D

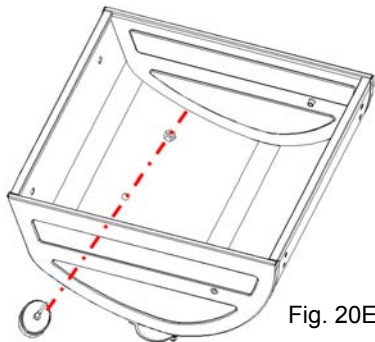


Fig. 20E

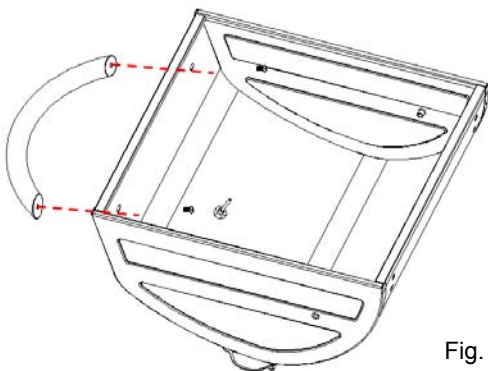


Fig. 20F

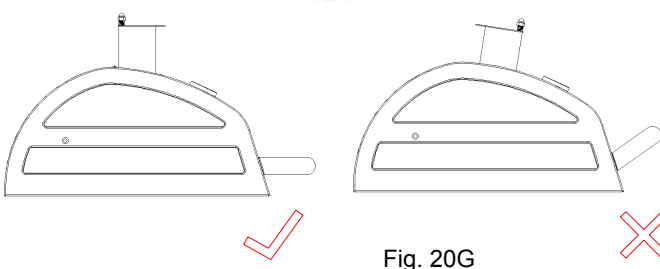


Fig. 20G

## Step 20: Assemble Charcoal Grill Lid

*Locate:* Charcoal Grill Lid, (1) Heat Indicator, (1) Lid Handle, Smoke Stack Assembly, Smoke Stack Lid, (1) M6x12 bolts, (2) M6x15 bolts, (4) M6 KEPS nuts, (1) M6 cap nut and (1) Spring

*Procedure:*

Attach the Smoke Stack Assembly to the Charcoal Grill Lid using (4) M6x12 bolts and (4) M6 KEPS nuts as shown as Fig. 20A and Fig. 20B.

**Note: Insert the Smoke Stack through the hole from the inside of the Lid.**

Attach the Smoker Stack Lid to the Smoker Stack Assembly using (1) M6 cap nut and (1) Spring as shown as Fig. 20C.

Unscrew the nut from (1) Heat Indicator as shown as Fig. 20D.

Place (1) Heat Indicator into the area in the center of Charcoal Grill Lid and fasten in place with the nut as shown as Fig. 20E.

Attach (1) Lid Handle to the Charcoal Grill Lid using (2) M6x15 bolts as shown as Fig. 20F.

Please note the correct direction of the Lid Handle refer to Fig. 20G.

# Assembly

## Step 21

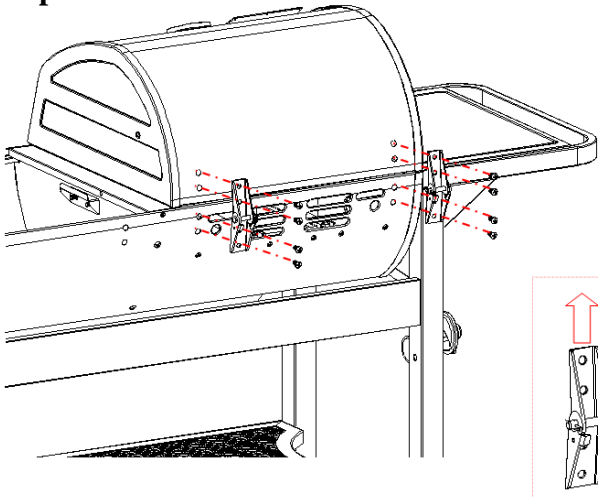


Fig. 21

Fig. 21A Enlarge View

## **Step 21: Assemble Gas Grill Lid and Cabinet**

*Locate:* (2) Hinge Assemblies, (8) M6x12 bolts

*Procedure:*

Place the Gas Grill Lid Assembly on top of the Gas Cabinet. Then attach (2) Hinge Assemblies to the Lid and Cabinet using (8) M6x12 bolts as shown as Fig. 21.

**Note:** The small portion of Hinge Assembly **MUST** be upwards and installed on the Lid as shown as Fig. 21A.

## Step 22

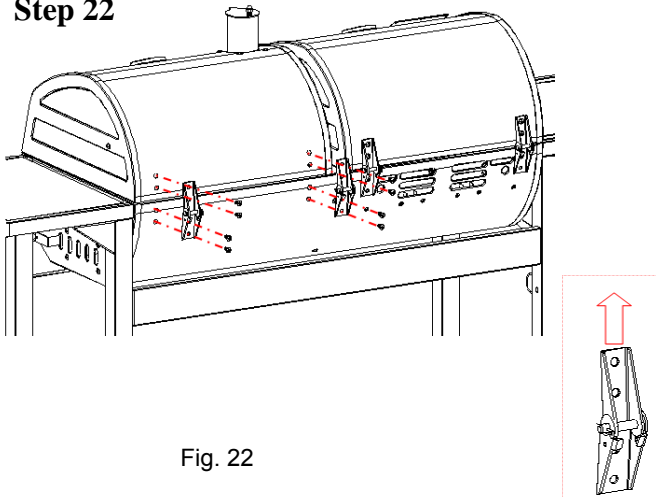


Fig. 22

Fig. 22A Enlarge View

## **Step 22: Assemble Charcoal Grill Lid and Cabinet**

*Locate:* (2) Hinge Assemblies, (8) M6x12 bolts

*Procedure:*

Place the Charcoal Grill Lid Assembly on top of the Charcoal Cabinet. Then attach (2) Hinge Assemblies to the Lid and Cabinet using (8) M6x12 bolts as shown as Fig. 22.

**Note:** The small portion of Hinge Assembly **MUST** be upwards and installed on the Lid as shown as Fig. 22A.

## Step 23

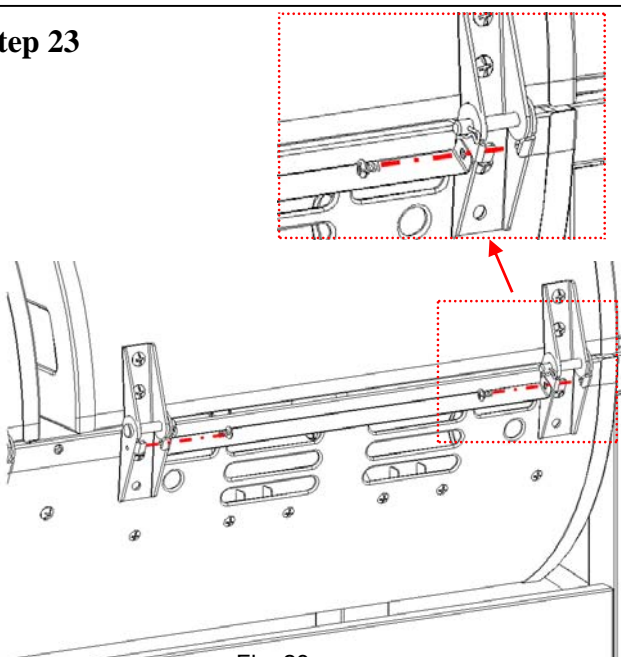


Fig. 23

## **Step 23: Assemble the Windscreen**

*Locate:* Windscreen, (2) M4x8 tapping screws

*Procedure:* Attach the Windscreen to the Hinge Assemblies installed on the Gas Cabinet using (2) M4x8 tapping screws as shown as Fig. 23.

# Assembly

## Step 24

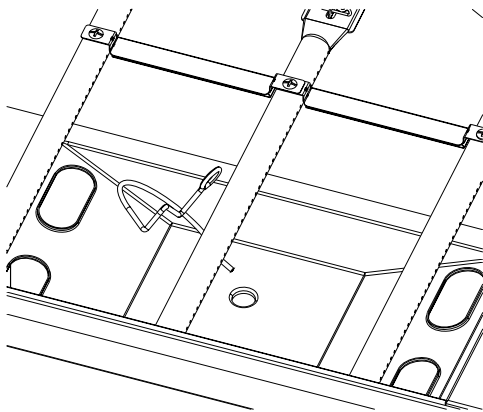


Fig. 24A

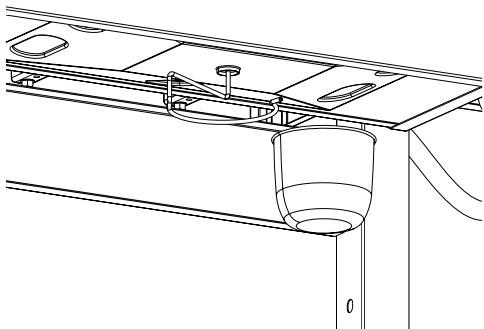


Fig. 24B

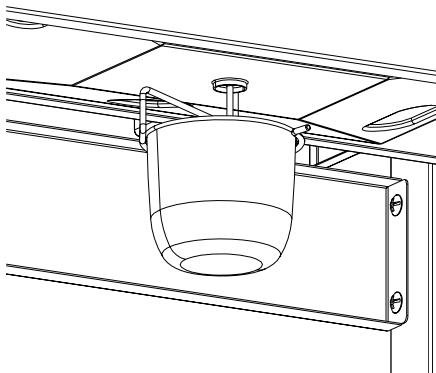


Fig. 24C

## **Step 24: Assemble Removable Grease Cup and Hook**

*Locate:* Removable Grease Cup and Hook

*Procedure:* Insert the Grease Cup Wire Hook through the grease drain hole on the bottom of the Cabinet as shown as Fig. 24A.

Place the Removable Grease Cup into the Wire Hook as shown as Fig. 24B and Fig. 24C.

## Step 25

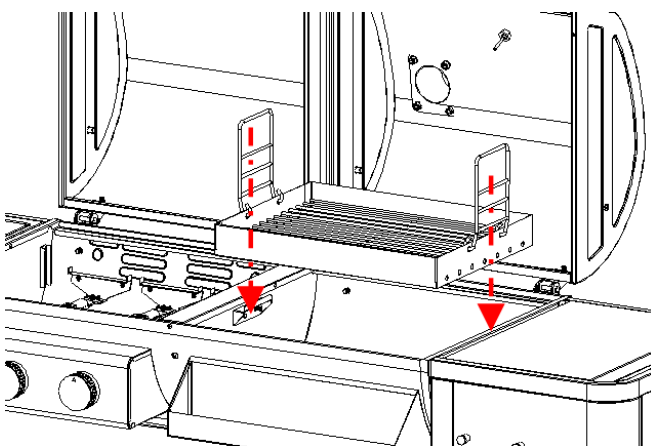


Fig. 25

## **Step 25: Assemble Charcoal Tray**

*Locate:* Charcoal Tray

*Procedure:* Attach the Charcoal Tray onto the Charcoal Tray Supporting Brackets as shown as Fig. 25.

*Note:* You can adjust the height of the Charcoal Tray manually using the side wire hangers.

# Assembly

## Step 26

Fig. 26A

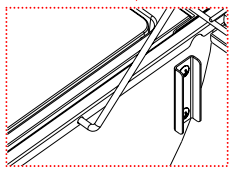
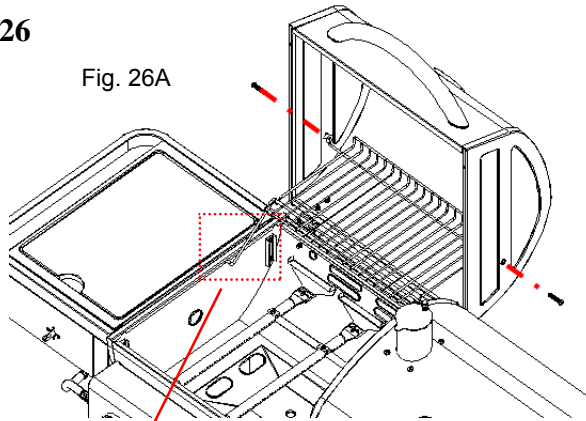


Fig. 26C

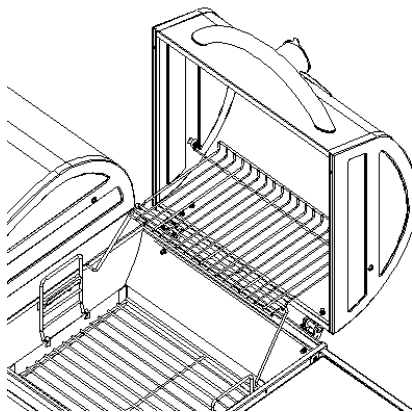


Fig. 26B

## **Step 26: Install Warming Racks**

*Locate:* (2) Warming Racks, and (4) M6x35 bolts

*Procedure:*

Tighten (4) M6x35 bolt through the Lids from the outside and position the Warming Rack so that the bolts is going through the wire loop on the Warming Rack as shown as Fig. 26A and Fig. 26B.

Insert the wire legs into the holes of the cabinet as shown as Fig. 26C.

## Step 27

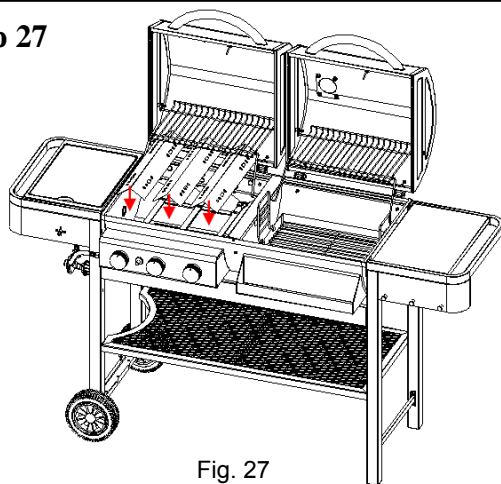


Fig. 27

## **Step 27: Place Burner Heat Tents**

*Locate :* (3) Heat Tents

*Procedure:* Refer to Fig. 27 and place (3) Heat Tents over the Burners.

## Step 28

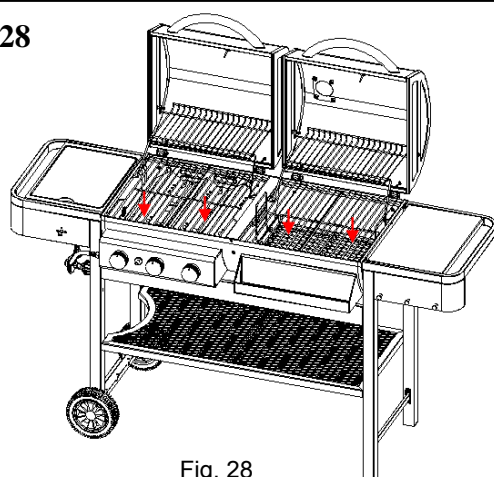


Fig. 28

## **Step 28: Place Cooking Grids**

*Locate :* (4) Cooking Grids

*Procedure:* Refer to Fig. 28 and place (4) Cooking Grids into their position in the Grill.

**Note:** the opening of the Cooking Grids **MUST** be placed outside.

# Assembly

## Step 29

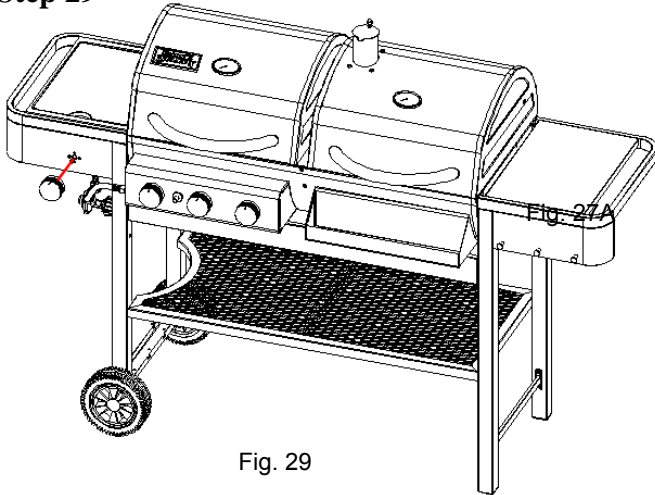


Fig. 29

## **Step 29: Attach Control Knob**

*Locate:* (1) Control Knob

*Procedure:* Refer to Fig. 29, Place (1) Control Knob over the Side Burner Valve Stem, making sure to align the flat portion of the stem with the flat portion in the Knob and push the Control Knob onto the valve stem until it is firmly seated.

## Step 30

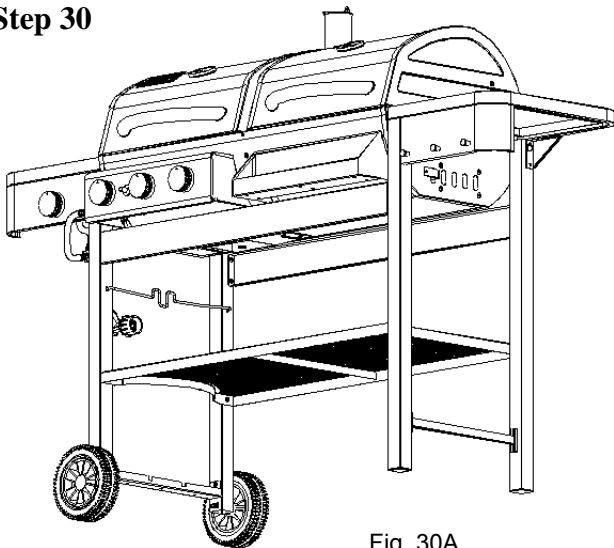


Fig. 30A

## **30: Attach the LP Gas Cylinder Wire Retainer**

*Locate:* LP Gas Cylinder Wire Retainer

*Procedure:*

Attach retaining wire to legs at left end of grill. Position the retaining wire inside the legs and under the grill body with the curved side up. Then insert the ends of the wire through the holes in the legs and rotate the wire toward you as shown as Fig. 30A and Fig. 30B.

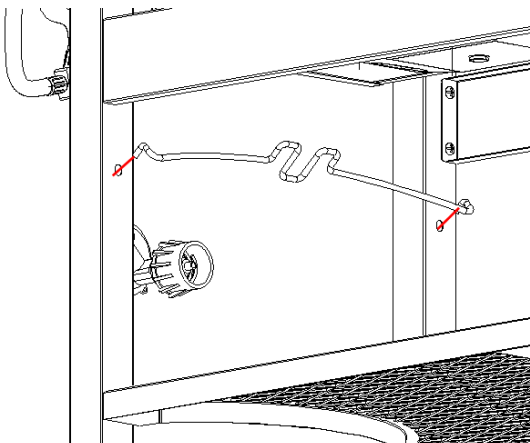


Fig. 30B

Fig. 29

**Step 32**



Assembly of your grill is now complete.

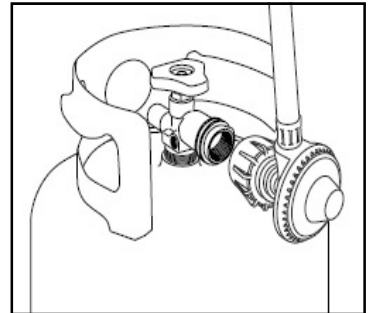
To order a cover for your grill, please visit: [www.thesmokercompany.com](http://www.thesmokercompany.com)

**FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS**

## OPERATING INSTRUCTIONS

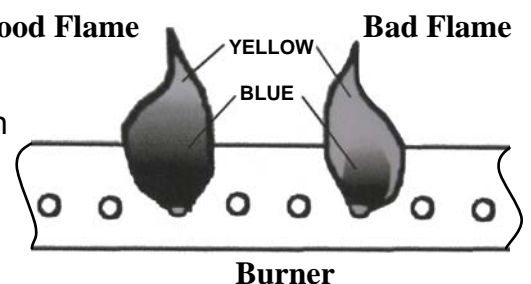
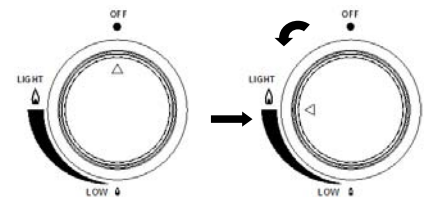
### Connecting the LP gas cylinder to the grill

- The LP Gas Cylinder must be a 20 pound cylinder and have a Type 1 Cylinder Valve Outlet Connector.
- Handle the Cylinder with care - do not drop it.
- When you are not using the grill, the LP Gas Cylinder should be disconnected.
- Connect the regulator and hand tighten firmly.
- Do a leak test each time you connect a LP Gas Cylinder and before lighting the grill.
- Never use a match or lit flame to test for leaks.
- To test, prepare a weak solution of detergent and water. Spray or swab the solution onto the connection of the regulator to the LP Gas Cylinder valve, and on all the joints in the hose connections up to the burner valves (which MUST be closed in the "OFF" position).
- Open the LP Gas Cylinder valve, and watch for any bubbles to appear at all the connection points. No bubbles indicate - All Clear!
- If there are any bubbles, there is a leak which must be fixed.
- Never obstruct the flow of combustion and ventilation air.



### Lighting the grill

- Always open the Lid before lighting the grill.
- All burner knobs should be in the "OFF" position.
- Open the LP Gas Cylinder valve, 1 – 1 1/2 turns.
- Push and turn the middle control knob anti-clockwise to "LIGHT" Position.
- Press the ignition button rapidly several times until the burner is lit.
- For cooking with more burners, push in and turn the left or the right burner control knob anti-clockwise until the burner is lit.
- Always light the middle burner first, before the next burner on the left or the right.
- You can then adjust the knob to your desired setting.
- If the burner did not light, turn the knob back to the "OFF" position, wait 5 minutes for any gas to clear away, and then repeat the lighting procedure.
- After using the grill, - turn all burner knobs to the "LIGHT" position and then push fully in and turn to the "OFF" position.
- At once turn the valve on the LP Gas Cylinder OFF.
- IF the auto-igniter does NOT light the burner, you can light it with a match or a piece of burning paper - hold the match or paper with the Match Holder ( attached at the side of the grill) , put it through the openings in the Cooking Grid and next to the Flame Tent covering the burner. Then follow the lighting procedure above.
- Observe the proper burner flame - it should be a blue/yellow color about 1/2" long.



## OPERATING INSTRUCTIONS

### CARE AND CLEANING

#### ! WARNING !

- Do not do any cleaning or maintenance on any grill parts until all parts are cool! Be sure that the valve on the LP Gas Cylinder is closed and in the OFF position
- After every cooking session, you may run the gas grill on HIGH, or set the Charcoal Coals into the HIGH position to burn off any food residue, keeping the residue from building up.

#### CLEANING

- Use only mild dishwashing detergents, hot water, a nylon scrub pad and a BBQ wire brush cleaning tool.
- Always rinse all surfaces thoroughly after cleaning.
- Handle Porcelain coated surfaces gently and carefully- they are made from high temperature glass and can chip easily.
- **Note: Removable Grease Cup should be emptied and cleaned after each use to prevent flare – ups and /or grease fires.**

#### BURNERS

1. Turn the gas OFF at the LP Gas Cylinder and the burner control knobs.
2. Lift off the cooking grids and the heat tents covering the burners.
3. Remove the screw attaching the burners at the back of the grill.
4. Gently and carefully, tilt the back of the Burner up and slide it backwards off the valve orifice, then lift out of the grill.
5. Wipe clean the orifice face.

### TROUBLE SHOOTING THE GAS GRILL

#### Burner does not light :

1. Check if LP Gas Cylinder is empty?
2. Check Igniter wire – is there a spark?
3. Check for spider webs or insect nests inside, clogging the Burner

#### Flame color is Yellow, should be Blue:

1. Check for spider webs or insect nests inside, clogging the Burner
2. Close Lid and run on HIGH to burn off residue on Burner

#### Flame flares up:

1. Cooking temperature is set too high
2. Food being cooked is too fatty
3. Grease has accumulated in the grill. Clean and burn off

## OPERATING INSTRUCTIONS

### ! IMPORTANT ! CURING PROCESS

#### LP GAS GRILL

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Ignite the LP gas grill side and burn at medium temperature for one hour.

Step 3: Let the grill cool completely and it is ready for use.

#### CHARCOAL GRILL

Step 1: Lightly coat ALL INTERIOR surfaces (including interior of lids, cooking grids and area below the cooking surface) with vegetable oil or vegetable oil spray.

Step 2: Start a charcoal fire using 1-2 lbs of briquette or lump charcoal. Keeping the lids open until the flames have burned down.

Step 3: After flames have burned down close lids and all dampers and maintain fire at 300 to 400 degrees Fahrenheit for one hour.

Step 4: Let the fire burn out and grill cool completely before use.

### CHARCOAL GRILL OPERATING INSTRUCTION

The charcoal Grill can be used to cook food by:

#### **CHARCOAL AND DIRECT HEAT**

Please read all steps before cooking.

### TO COOK USING CHARCOAL AND DIRECT HEAT

(The fire is in the Charcoal Cooking Chamber and the food is in the Charcoal Cooking Chamber.) Follow these steps for cooking with charcoal and direct heat in the Charcoal Cooking Chamber.

1. For best results use a metal charcoal starter and fill the starter with about 2 lbs of charcoal and light the charcoal.
2. After 30 minutes, dump the charcoal into the bottom of the Charcoal Cooking Chamber on the charcoal grates, which should be at the lowest adjustment.
3. Adjust the Charcoal Cooking Chamber dampers to 1/4 to 1/3 open.
4. Immediately and carefully place another 2 lbs of charcoal on top of the burning coals in the Charcoal Cooking Chamber.
5. Once the temperature reaches your desired level, food can be placed on the cooking grates.



*The adjustable charcoal grate in the Charcoal Cooking Chamber allows the charcoal grate to be moved to within a few inches of the cooking grate allowing you to sear your meat and lock in the juices. Searing takes only a few minutes on each side. Don't allow the meat or food to burn. After searing, crank the charcoal grate back to the bottom and cook the food to your personal preference.*

FOR YOUR SAFETY, FOLLOW ALL SAFEGUARDS AND INSTRUCTIONS.

## Limited Warranty



This Smoke Hollow ® Grill is guaranteed against broken or damaged parts at time of purchase. All parts carry a 1-year limited warranty. Paint is guaranteed to be free of defects for 90 days except for rust, which may appear after repeated use.

This warranty does not cover damage or issues related to neglect, abuse, or modifications to the product. Repair labor is not covered.

All parts that meet the warranty requirements will be shipped at no-charge via the discretion of the Customer Service Department (ground shipments, US Mail, or Parcel Post Only). Any special handling charges (i.e. Second Day, Overnight, etc.) will be the responsibility of the consumer.

All warranty claims apply only to the original purchaser and require a proof of purchase verifying purchase date. Do not return parts to our address without first obtaining a return authorization number from our customer service.

This service is available by calling 866-475-5180, 8:30am to 4:30pm, Central Time, Monday through Friday, or write to Outdoor Leisure Products, Inc., 5400 Doniphan Drive, Neosho, MO 64850.

This warranty may give you specific legal rights that vary by state.

Outdoor Leisure Products, Inc  
5400 Doniphan Drive  
Neosho, MO 64850  
[www.olp-inc.com](http://www.olp-inc.com)

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