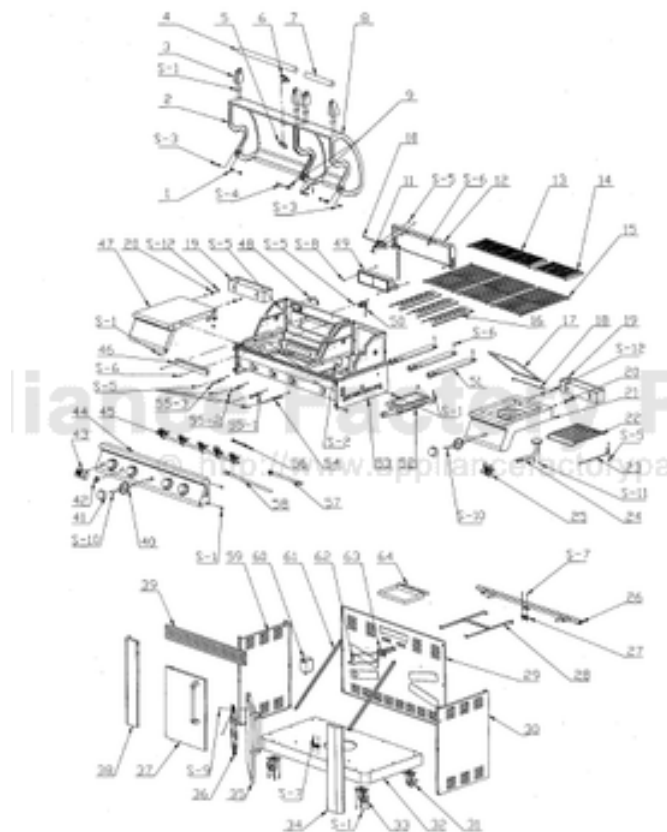


This Owner's Manual is provided and hosted by [Appliance Factory Parts](http://Appliance Factory Parts).



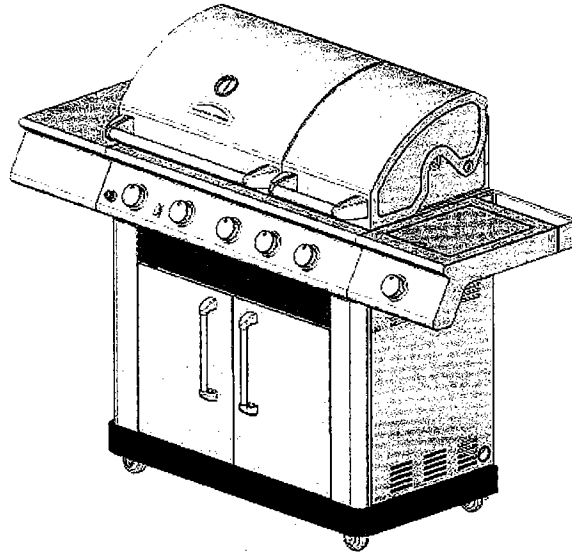
# Master Forge 67087 Owner's Manual

[Shop genuine replacement parts for Master Forge 67087](#)



[Find Your Master Forge Grill Parts - Select From 61 Models](#)

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



## Owner's Manual and Parts List

Item#: 067087 for LPG model



### Warning:

Read the entire manual before attempting to assemble, adjust or use this product. Please pay attention to Red Margin Troubleshooting Guide.

#### **▲ DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the lid.
4. If the 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 vapors and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use should not be stored in the vicinity of this or any other appliance.

For E3518-LPG

**GAS FIRED BARBECUE GRILLS**

**\*For questions, problems, missing parts, or obtaining replacement parts, please contact Customer service at 1-800-643-0067**

Monday thru Thursday from 8:00 am to 6:00 pm EST., Friday From 9:00 am to 5:00 pm EST.

Customer Service Address: 402 Banner Ave., Greensboro, North Carolina 27401

Printed in China 13.May.2008

**DEAR LOWE'S CUSTOMER,**

**TO BETTER SERVE YOU REGARDING QUESTIONS, MISSING PARTS AND PROPER OPERATION OF YOUR GRILL, WE CAN HELP FAST. PLEASE DO NOT RETURN YOUR GRILL TO LOWE'S, JUST CALL OUR TRAINED CUSTOMER SERVICE DEPT AT 1-800-643-0067.**

**AS A VALUABLE LOWE'S CUSTOMER YOU DESERVE PROPER SERVICE.**

**THANK YOU,  
CUSTOMER SERVICE**

## **Table of Contents**

---

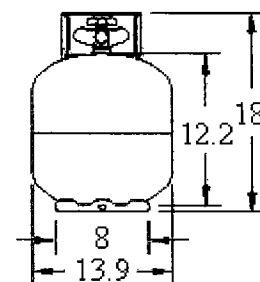
<b>Important Safety Information.....</b>	<b>1</b>
<b>Safety Tips.....</b>	<b>3</b>
<b>Package Contents and Hardware List.....</b>	<b>4</b>
<b>Tools Required for Assembly.....</b>	<b>7</b>
<b>Assembly Instructions.....</b>	<b>7</b>
<b>Cooking with Gas.....</b>	<b>21</b>
<b>Operating Instructions.....</b>	<b>28</b>
<b>Cleaning and Maintenance.....</b>	<b>37</b>
<b>Exploded View.....</b>	<b>40</b>
<b>Replacement Parts List .....</b>	<b>41</b>
<b>Screw List.....</b>	<b>42</b>
<b>Warranty Program.....</b>	<b>43</b>
<b>Index.....</b>	<b>44</b>

## Important Safety Information

**IMPORTANT: Please carefully read this manual, especially the safety requirements, before using your grill to ensure proper operation and reduce the risk of fire, burn hazard and other injury.**

### General Safety Requirements:

- 1 The installation of this appliance must conform with local codes or, in the absence of local codes, with either *the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA/CGA-B149.1.*
- 2 This grill is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
- 3 This outdoor grill is not intended for installation in or on recreation vehicles and/or boats.
- 4 A minimum clearance of 36 inches from combustible constructions to the sides of the grill and 36 inches from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
- 5 The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with *ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1.* Keep electrical supply cords and the fuel supply hose away from heated surfaces.
- 6 Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
- 7 Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- 8 DO NOT obstruct the flow of combustion and ventilation air to this appliance.
- 9 Keep the ventilation openings of the tank enclosure free and clear from debris.
- 10 Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
- 11 Never use charcoal in the grill.
- 12 Never use the grill in windy areas.
- 13 Never use the grill without the drip tray installed and pushed completely into the back of the grill. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
- 14 The pressure regulator for LP-gas grill is set for 11-in. water column (WC). Natural gas grill provides a hose assembly which includes a quick-disconnect device. But no pressure regulator. The LP pressure regulator or the Natural gas hose assembly must be used. Replacement pressure regulators and hose assemblies must be those specified in the part list.
- 15 Only a 20 lbs LP-gas cylinder is allowed. The cylinder 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. A 20 lbs LP-Gas cylinder dimensions are:



## **Important Safety Information**

---

- 16 The cylinder used must include a collar to protect the cylinder valve.
- 17 Do not store a spare LP-gas cylinder under or near this appliance.
- 18 Never fill the cylinder beyond 80 percent full.
- 19 If the information in “17” and “18” is not followed exactly, a fire causing death or serious injury may occur.
- 20 The natural gas grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).
- 21 The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5kPa).
- 22 **CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some byproducts which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

**IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.**

---

**WARNING: Your grill has been designed to operate using only the gas specified by manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.**

---

**WARNING: Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner's Manual for more information concerning filling your LP tank.**

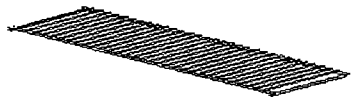
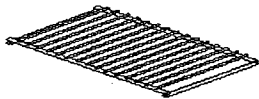

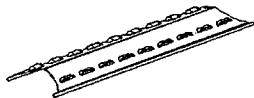

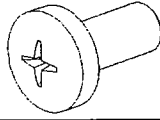
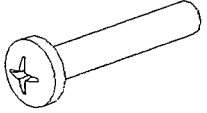
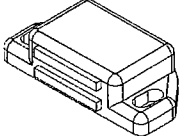
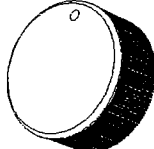
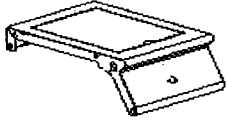
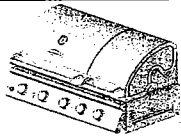
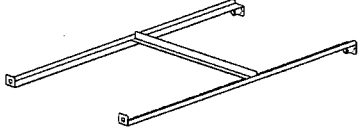

## Safety Tips

---

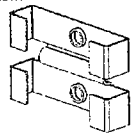
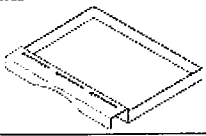
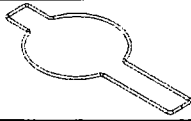
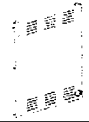

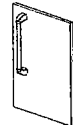
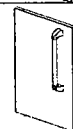
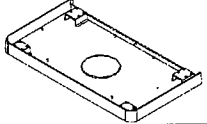
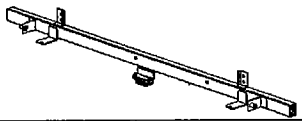



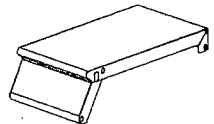
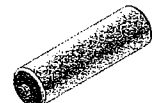
- Never pull your grill. Always push it.
- Never move your grill while it is in operation or still hot.
- Always use a protected hand when cleaning the grid surface after the post-heating period and when closing the propane tank valve.
- Use a covered hand during the grilling period.
- Wait until the burner box has completely cooled before reaching under to turn off the gas.
- Using an uncovered hand to turn off the LP tank valve without allowing the grill to cool down could result in severe burns.
- Never operate your grill under overhangs, awnings or any covered or enclosed area.
- Never spray liquid on the grid area to control flare ups.
- To guard against possible grease fires getting out of control, never leave a grill unattended. Grease fires can be severe and cause grill damage, property damage and bodily harm.
- Always turn off the control knob first, and then the propane gas supply tank.
- Never cover your grill while it is still warm.
- Position your portable grill away from direct wind.
- Do not store or use gasoline or other flammable substances in the vicinity of your gas grill.
- Never store a propane tank (whether full or empty) inside your home or living area.
- Before storing your tank, make sure that it has been turned to the “OFF” position.
- Should you store your grill indoors, be sure to close the tank valve, disconnect the hose from the tank, remove the tank from the grill and store the tank outdoors.
- Make sure the grill hood is completely open before lighting your grill.
- When connecting or replacing any gas fittings, all joints must be sealed with an approved, leak-proof sealing compound.
- Never use an open flame to test for gas leaks.
- When your grill is not in use, it is recommended that for child safety, you remove the control knobs and store them indoors.
- Keep children away from the grill at all times.
- Never drill out any orifice or make any field alterations to your grill without receiving approval from the manufacturer.
- Do not store flammable materials in any of the cabinets beneath the grill burner box or in the vicinity of your grill.
- Be careful while handling any parts during assembly. It is strongly recommended that you protect your hands with a pair of work mitts.
- At high temperatures some stainless grids may discolor over time. When the grill is cool, wiping with a towel and vegetable oil may remove and treat some of this effect. Some discoloration is normal.

**Package Contents and Hardware List**

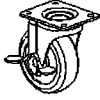

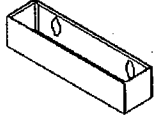

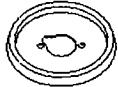

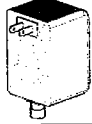

**Package Contents**

P/N	Description	Qty.	Diagrams
A	Warming Rack (Left)	1	
B	Warming Rack (Right)	1	
C	Grid	3	
D	Flavor Step Tent	3	
E	1/4-20 x 5/8-in Screw	60	
F	M3 x10 Screw for Magnet	2	
G	1/4-20 x 11/8-in screw	2	
H	Magnet	1	
I	Knob	1	
J	Side Cooker Shelf Assembly	1	
K	Burner Box and Hood Assembly	1	
L	Drip Tray Support	1	
M	Rear Panel	1	

**Package Contents and Hardware List**

P/N	Description	Qty.	Diagrams
N	Bracket, Tank Ring	1	
O	Drip Tray	1	
P	Tank Ring	1	
Q	Right Panel Assembly	1	
R	Left Panel Assembly	1	
S	Door, Right	1	
T	Door, Left	1	
U	Bottom Panel	1	
V	Beam	1	
W	Skirt (L)	1	
X	Skirt (R)	1	
Y	Tank Stopper	2	
Z	Side Shelf	1	
AA	AA Battery	1	

**Package Contents and Hardware List**

P/N	Description	Qty.	Diagrams
AB	Caster, Locking	2	
AC	Caster	2	
AD	Extension storage box	2	
AE	Cover	1	
AF	Bezel	1	
AG	M4×8 Screw	2	
AH	Transformer	1	
AI	Rod extender	1	

**Warning:** The grill should be assembled and placed on a flat level surface.

**Estimated Assembly Time:** 50~60 minutes by two people.

**Tools Required for Assembly:** Phillips screwdriver

**Step 1: Unpack carton.** Compare the parts and hardware with the list and diagrams on pages 4 to 6. Do not attempt assembly if any part is missing or damaged. Call customer service for a replacement at 1-800-643-0067.

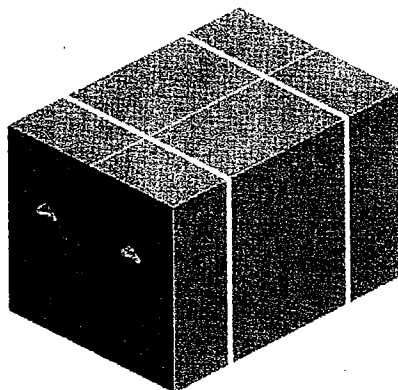


Fig. 1

**Step 2: Install Casters**

Required: (2) Caster (AB), (2) Caster/Locking (AC), (1) Bottom Panel (U), (16) 1/4-20 x 5/8-in Screws (E)

**Note:** The locking casters are to be placed at the back of the grill.

As shown in Fig. 2, align the holes in the caster (AB&AC) with the holes of the bottom panel (U). Insert the screws into the aligned holes, and then tighten. When this process is completed, turn the bottom panel over. The two locking casters should be at the back of the grill.

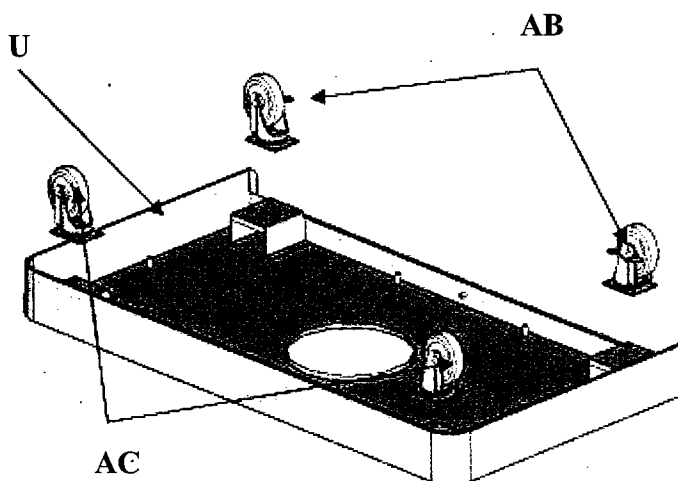


Fig. 2

### Step 3: Install Magnet

Required: (1) Magnet (H), (2) M3 x 10 Screw (F).

As shown in Fig.3, align the holes in the magnet (H) with the holes in front of the bottom panel (U). Insert the screws into the aligned holes.

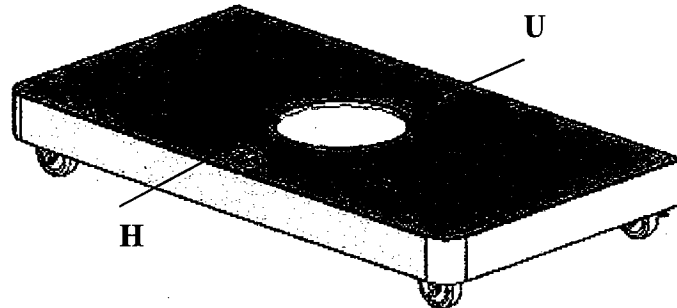


Fig. 3

### Step 4: Attach Rear Panel

Required: (4) 1/4-20 x 5/8-in Screws (E), (1) Rear Panel (M).

**Note: Do not tighten the screws completely. Leave at least one full turn on each. After all the screws have been installed, go back and tighten them fully.**

Align the holes in the rear panel (M) with the holes in the bottom panel (U) and insert the screws into the aligned holes. (See Fig. 4)

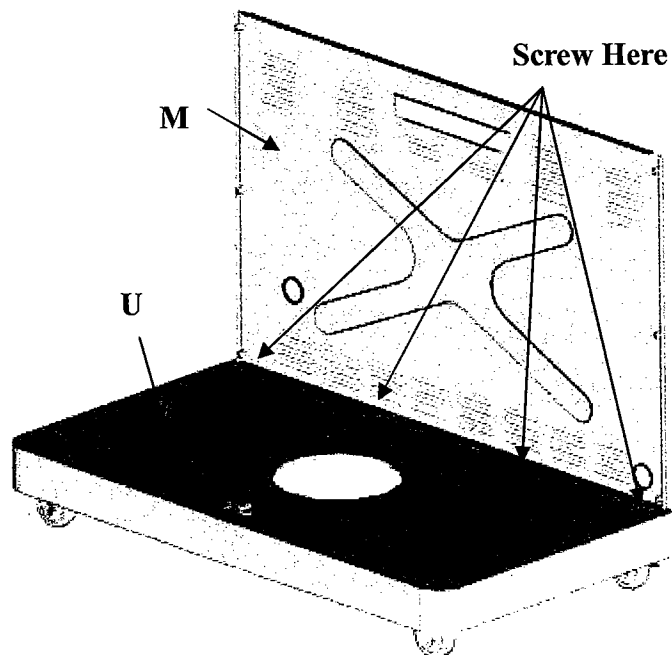


Fig. 4

## Assembly Instructions

### Step 5: Attach Side Panel

Required: (12) 1/4-20 x 5/8-in Screws (E), (1) Left Side Panel (R), (1) Right Side Panel (Q).

For each panel, there are six screws to connect to the rear panel (M) and base, three in the rear and three inside the cabinet. Insert the screws into the aligned holes and tighten them. The three screws inside the cabinet should be engaged first.

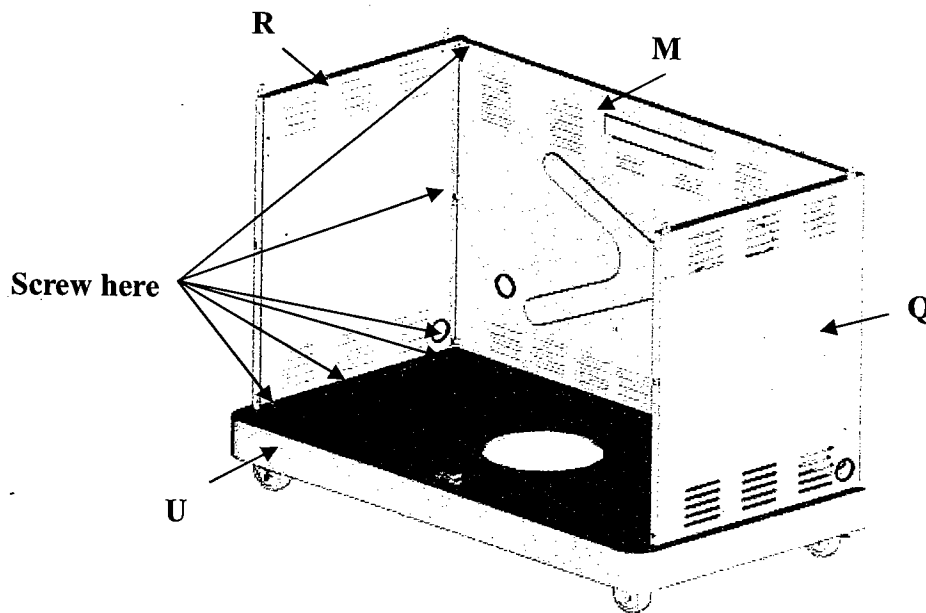


Fig. 5

### Step 6: Attach Tank Ring

Required: (2) 1/4-20 x 5/8-in Screws (E), (1) Tank Ring (P), (1) Ring Bracket (N).

Refer to Fig. 6a and Fig. 6b, slide the tank ring bracket (N) to the end of the tank ring (P) as shown. Then align the holes in the ring bracket with rear panel (M), insert 1/4-20 x 5/8-in screws into the holes from outside of grill, and then tighten completely. (See Fig. 7)

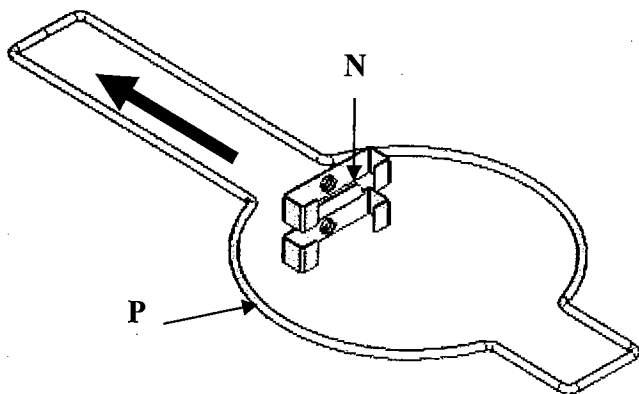


Fig. 6a

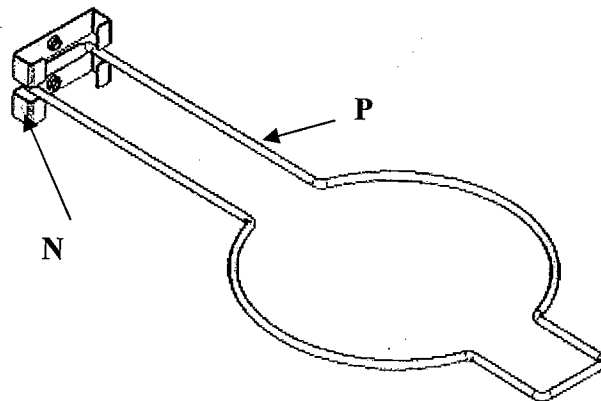


Fig. 6b

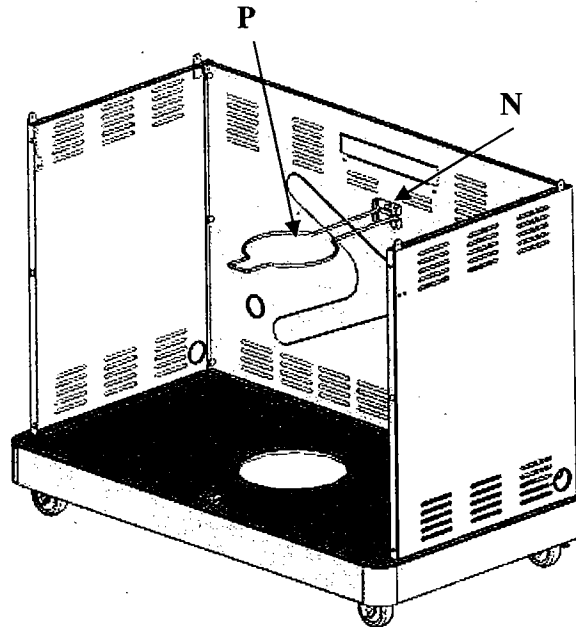


Fig. 7

**Step 7: Attach Tank Stopper**

Required: (4) 1/4-20 x 5/8-in Screws (E), (2) Tank Stopper (Y).

Align the holes in the Tank Stopper (Y) with rear panel (M) and bottom panel (U), insert 1/4-20 x 5/8-in screws into the holes, and then tighten. (See Fig. 8)

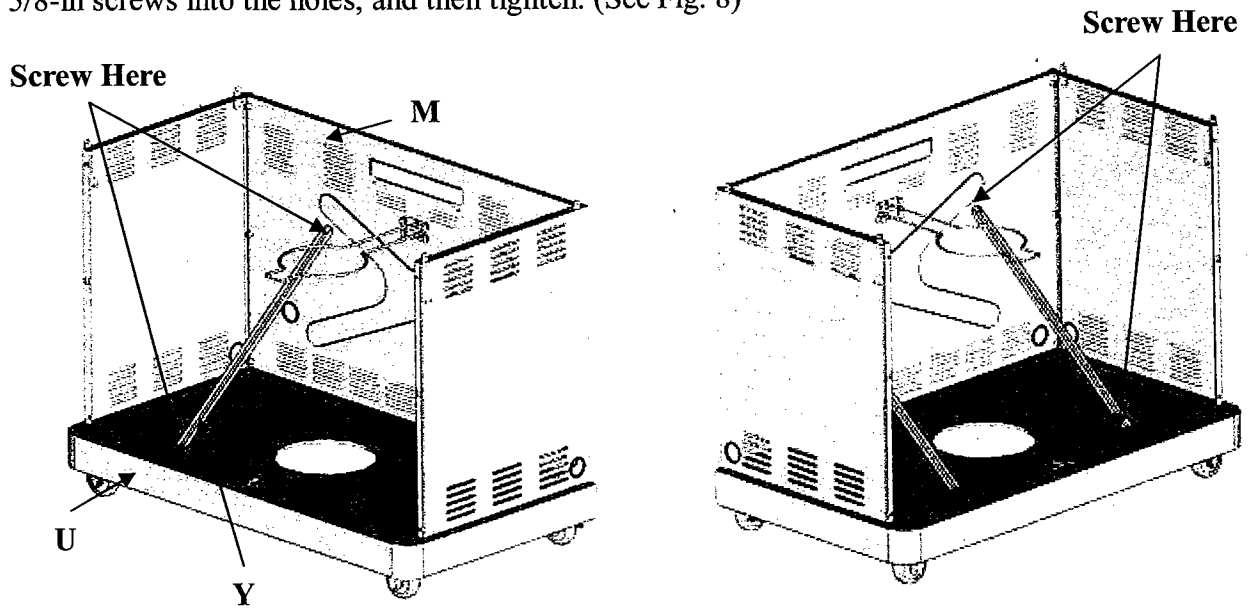


Fig.8

**Step 8: Attach Beam, Drip Tray Supports**

Required: (4) 1/4-20 x 5/8-in Screws (E), (1) Beam (V).

Align the holes in the beam (V) with magnet with both side panels (Q and R), insert 1/4-20 x 5/8-in screws into the holes, and then tighten. (See Fig. 9)

Required: (2) 1/4-20 x 5/8-in Screws (E), (1) Drip Tray Support (L)

Note: The drip tray support (L) should be installed with the opening ends facing each other. Align drip tray support with the holes in the beam (V). Insert two 1/4-20 x 5/8-in screws into the holes, and tighten them. Align drip tray supports with the holes in the rear panel. Insert the two 1/4-20 x 5/8-in screws through the holes in the drip tray support and the rear panel (M), and then tighten. (See Fig. 10)

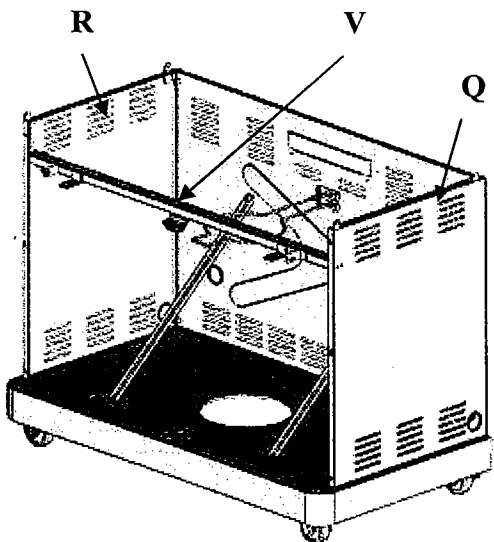


Fig. 9

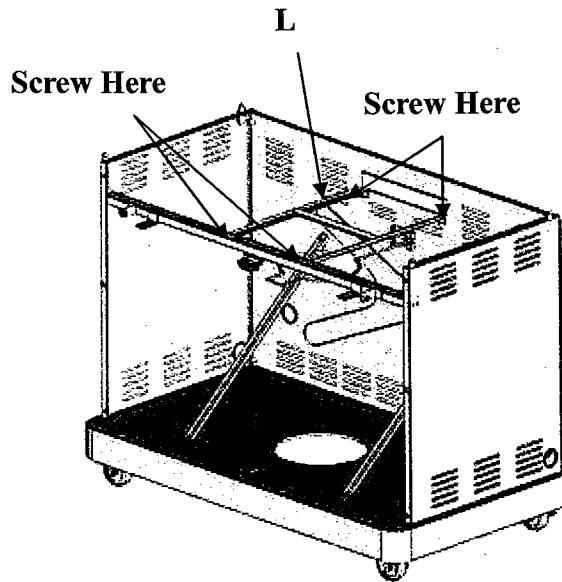


Fig. 10

**Step 9: Attach Skirt**

Required: (6) 1/4-20 x 5/8-in Screws (E), (1) Left Skirt (W), (1) Right Skirt (X).

Insert the "Tab A" in skirt (W and X) into the square hole in the side panel (Q and R) and push down. Make sure the tab is locked in place. For each skirt, there are three screws to connect the side panel and base, two in the side panel and one inside the cabinet. Insert the screws into the aligned holes and tighten them. (See Fig. 11)

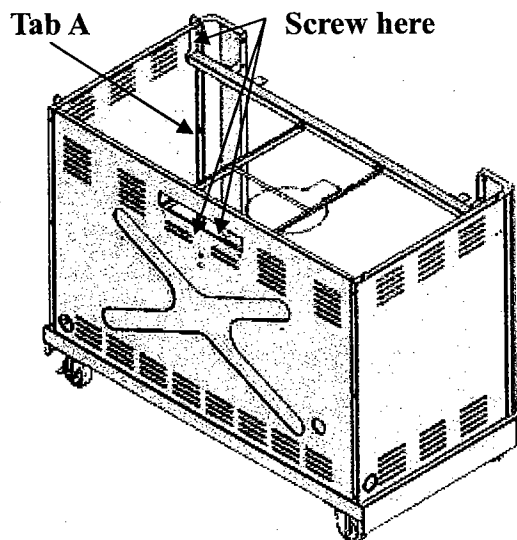
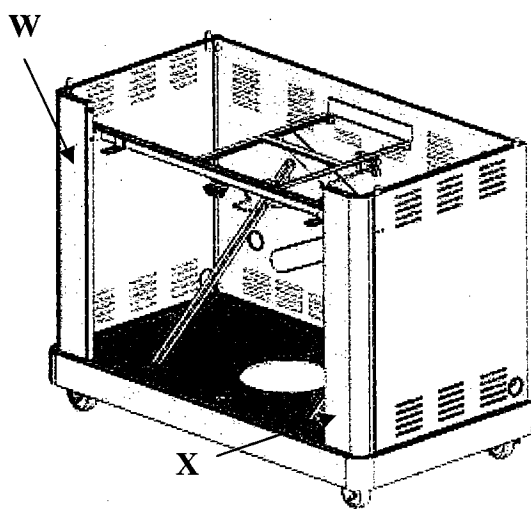


Fig. 11

**Step 10: Attach Cover**

Required: (4) 1/4-20 x 5/8-in Screws (E), (1) Cover (AE).

Align the holes in the Cover (AE) with the Skirt (W and X) and the Beam (V), insert 1/4-20 x 5/8-in screws into the holes, and then tighten. (See Fig. 12)

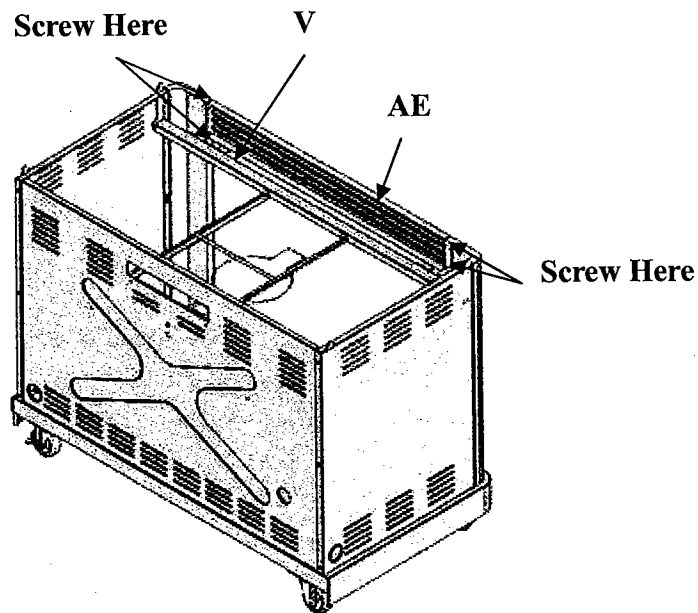


Fig. 12

**Step 11: Assemble doors**

Required: (1) Left door (T), (1) Right Door (S).

Before installing the doors, familiarize yourself with the door structure. The hinge is moveable. Insert the lower hinge into the hole in the base. Push the spring through the square hole above the door until the hinge is aligned with the hole under the beam (V), and then release. (See Fig. 13)

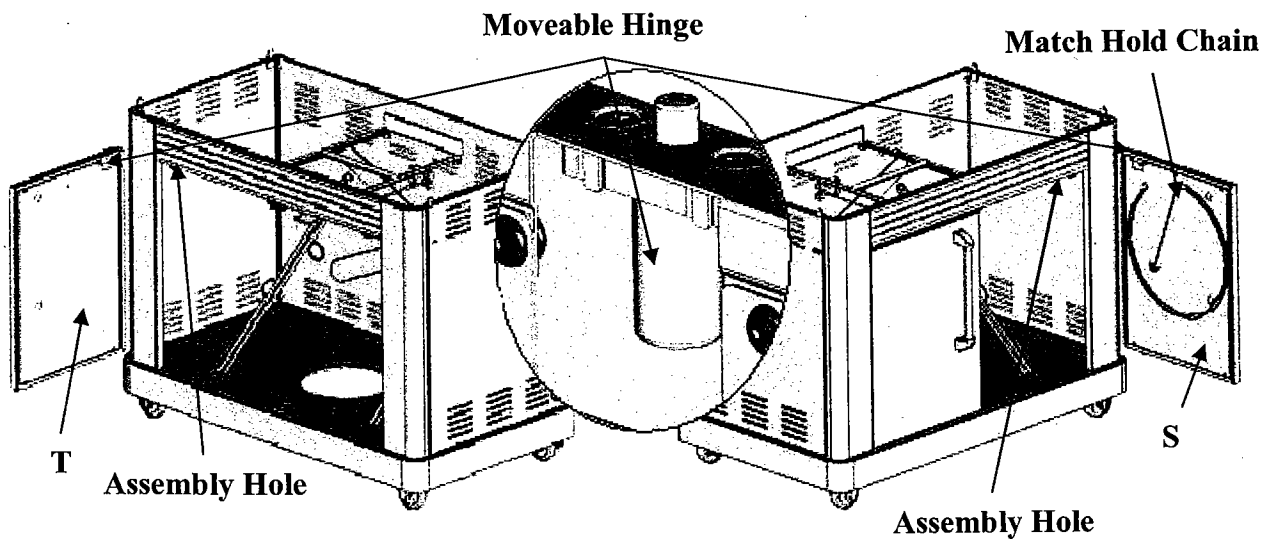


Fig. 13

### Step 12: Attach Drip Tray

Required: (1) Drip Tray (O).

Slide the drip tray (O) between the drip tray support (L) from the back of grill. (See Fig. 14).

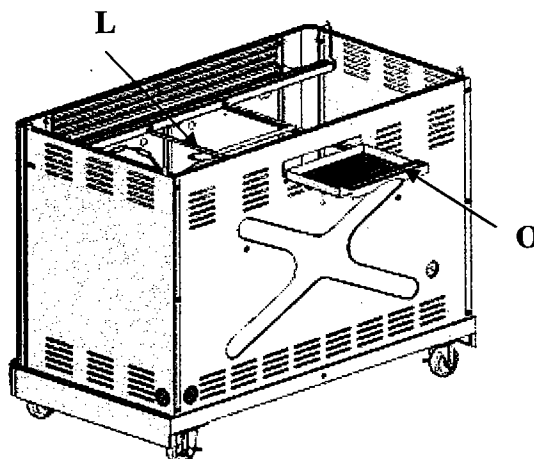


Fig. 14

### Step 13: Mount the Burner Box onto the Cabinet

Required: (4) 1/4-20 x 5/8-in Screws (E), (1) Burner Box (K).

**Warning:** The burner box is **HEAVY**. Before attaching the burner box to the grill cabinet, make sure the cabinet is located in a solid and level place, and the casters are locked. Two people are required for a safe assembly.

**Do not lift burner box from sides.** We recommend holding the control box and the rear panel of the burner box to avoid pinching fingers under the burner box.

- a. Lock the two casters.
- b. Take the pressure regulator (applicable only for LPG model) and side burner valve out from under the control box. Then lift the burner box onto the cabinet, making sure that the gas pressure regulator is in the cabinet and placed the valve on the outside of the burner box, then position burner box on the cabinet by aligning the four tabs on top of the cabinet with the holes in the burner box. (See Fig. 15)

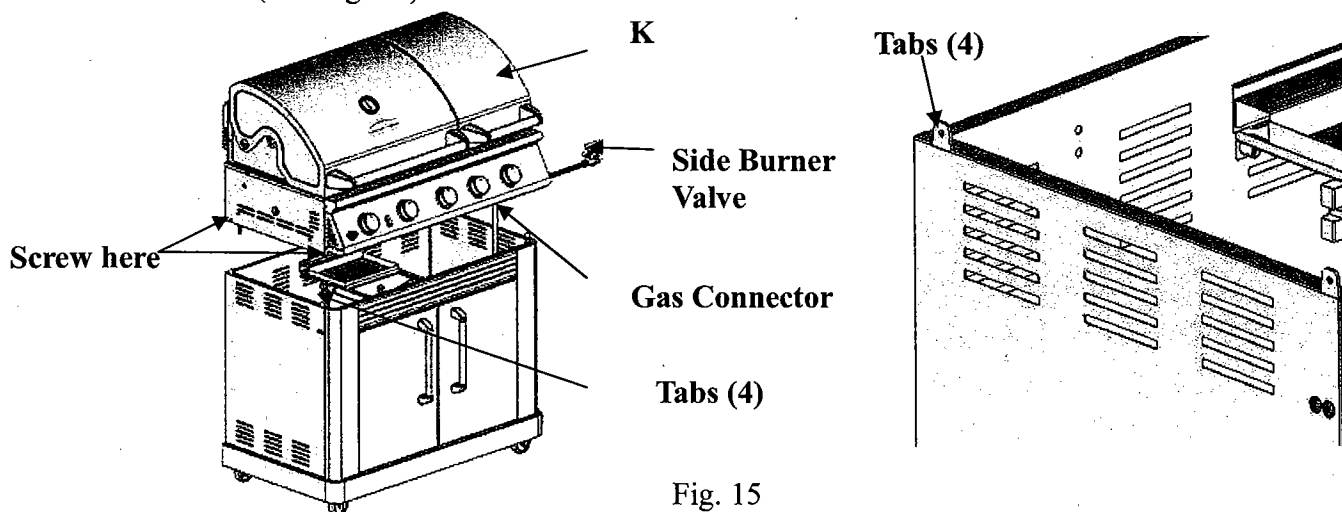


Fig. 15

## Assembly Instructions

- c. Insert the 1/4-20 x 5/8-in screws into the two pre-drilled holes on each side of the burner box (K), do not fully tighten screws until all screws have been installed.
- d. Route the light wire from the burner box through the bottom of the burner box into the cabinet. Then pull the wire through the opening in the rear panel. (See Fig.16)

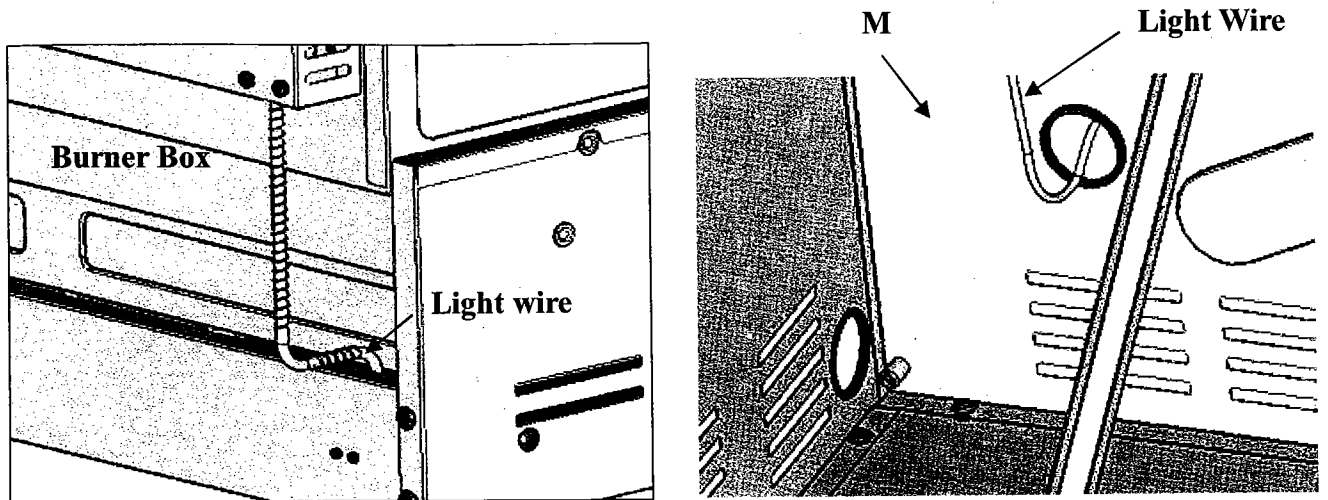


Fig. 16

- e. Connect the connector to the transformer. Push the connector to mate with the transformer firmly. Then, screw and tighten the cap on the connector. (See Fig.17 & Fig. 18)

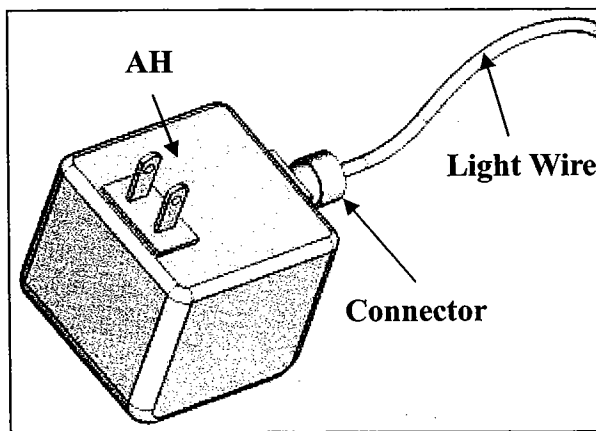


Fig. 17

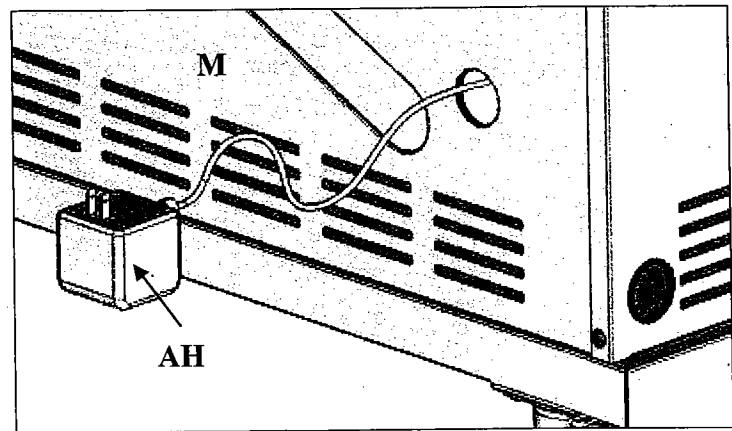


Fig. 18

- f. On the NG model, pass the natural gas hose through the hole in the rear panel (M) to your gas supply system. Refer to Fig 19.

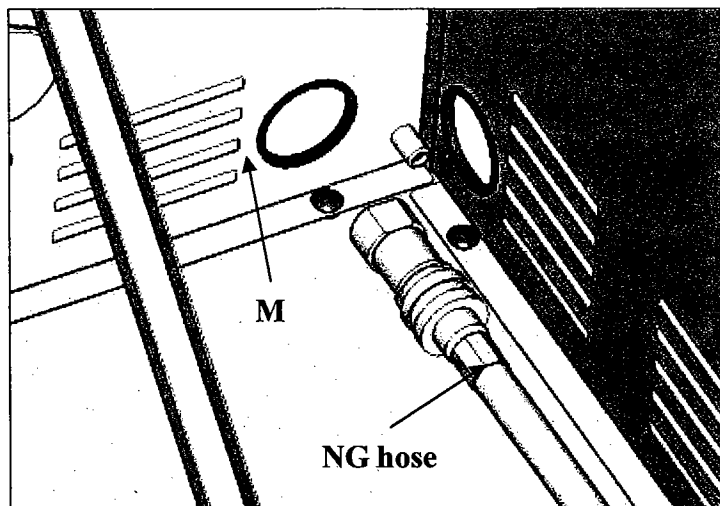


Fig. 19

**Step 14: Install Side Shelf**

Required: (1) Side Shelf (Z), (1) 1/4-20 x 1 1/8-in Screw (G).

- a. Loosen two screws attached in the left panel of the burner box and one attached on the left panel of the control box 3-4 turns (See Fig. 20). Parts are not to be installed in this step. Just loosen the three screws.

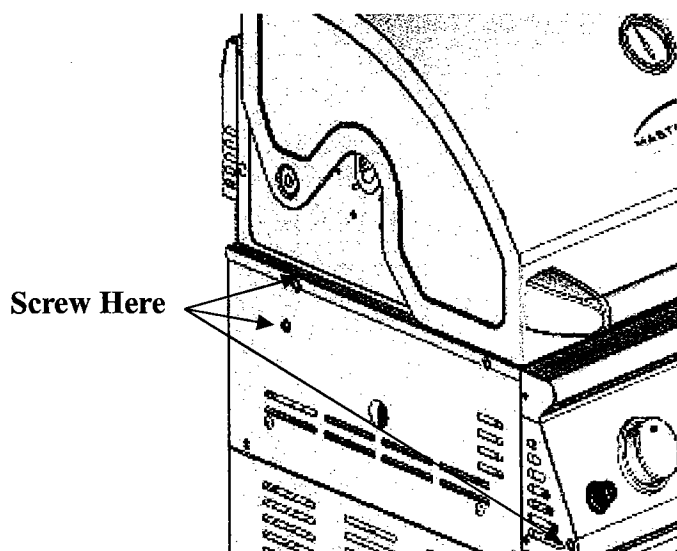


Fig. 20

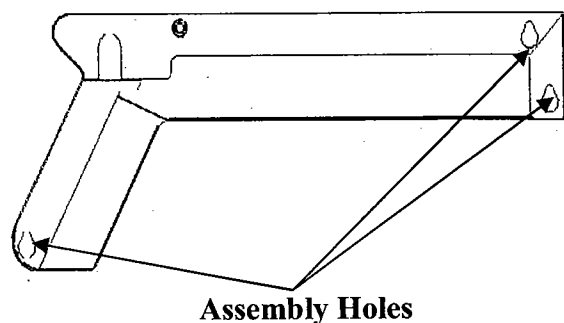


Fig. 21

- b. Align the side shelf holes (Fig.21) with the two screws in burner box side panel and the one in the control box side panel and push the shelf down to lock it in place. Then open the hood and use the 1/4-20 x 1 1/8-in screw (G) to fasten the side shelf (Z) from inside of the burner box. Refer to Fig. 22 & Fig. 23 (from inside the burner box). Then tighten the three screws loosened previously.

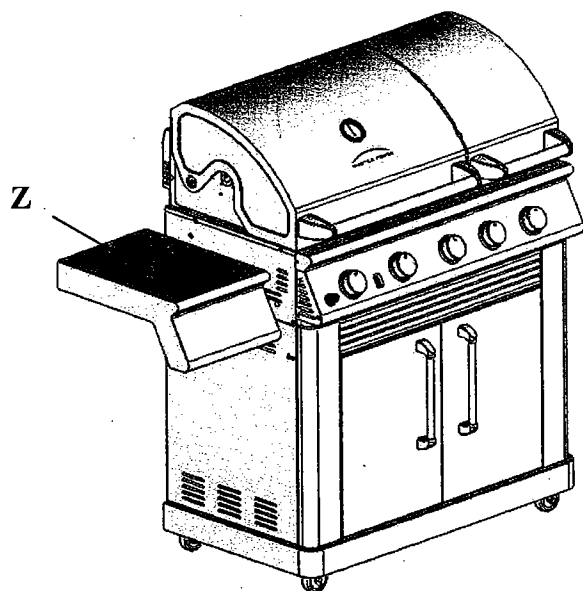


Fig. 22

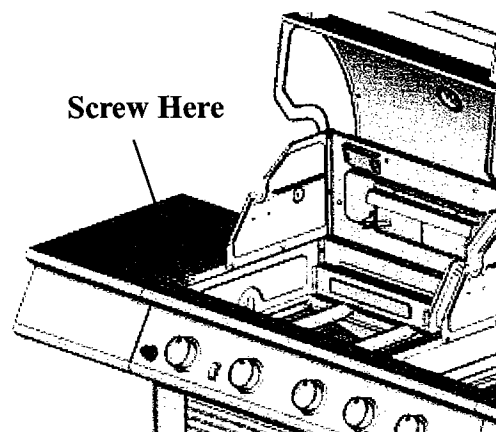


Fig. 23

**Step 15: Install Side Cooker Shelf**

Required: (1) Side Cooker Shelf (J), (1) 1/4-20 x 1 1/8-in screw (G), (1) Bezel (AF), (2) M4 x 8 Screw (AG).

**Warning: The side cooker shelf assembly should be handled carefully.**

- a. Loosen the two screws attached in the right panel of the burner box and one attached on the right panel of the control box 3-4 turns (See Fig. 24). Parts are not to be installed in this step. Just loosen the three screws.

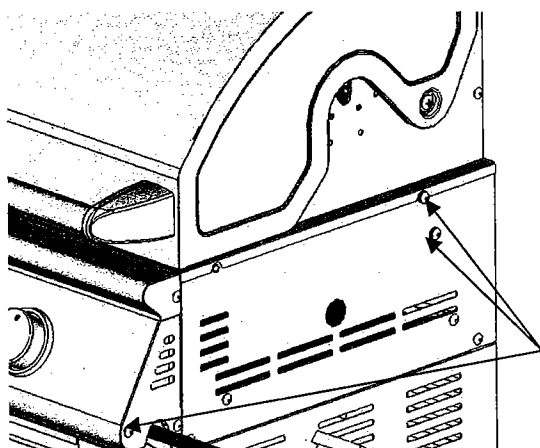
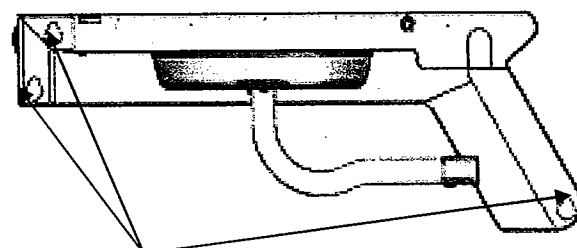


Fig. 24

Screw Here



Assembly holes

Fig. 25

- b. Align the side shelf holes (Fig. 25) with the two screws in burner box side panel and the one in the control box side panel, and push the shelf down to lock it in place. Then open the hood and use the 1/4-20 x 1 1/8-in (G) screw to fasten the side cooker shelf (J) from inside the burner box. Refer to Fig. 26 & Fig. 27. Then tighten the three screws loosened previously.

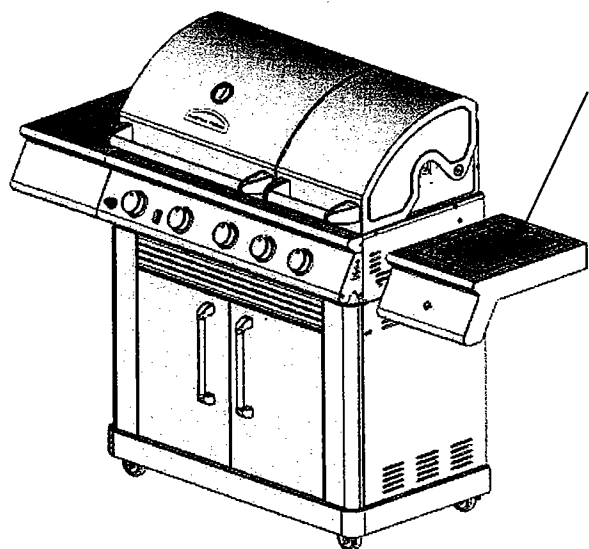


Fig. 26

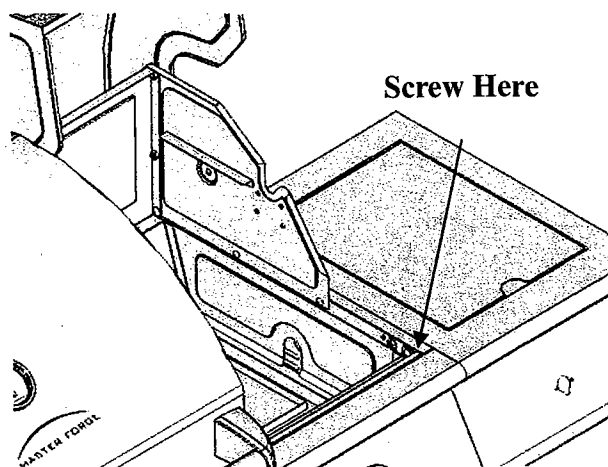


Fig. 27

- c. Align the bezel (AF) to side cooker shelf control panel; insert the valve through side cooker shelf control panel and bezel, and make sure the orifice alignment with the side burner (refer to page 31 Fig. 45.). Insert two M4×8 screws (AG) through the bezel and the side cooker shelf control panel, and tighten the screws to secure the valve (see Fig. 28). Then, connect side burner ignition wire to the ignition device. (See Fig.29)

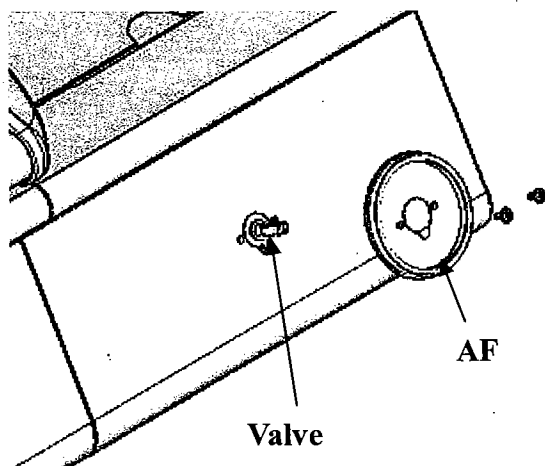


Fig. 28

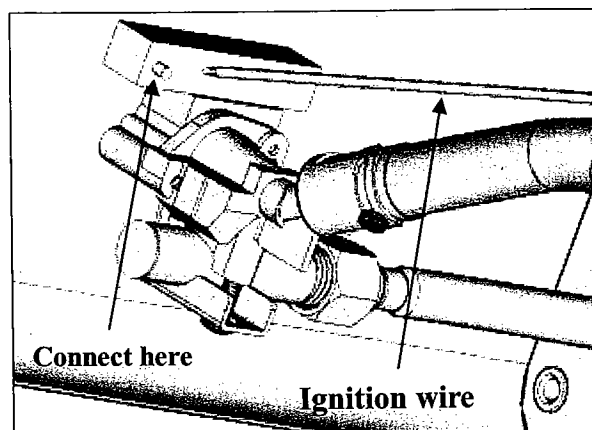


Fig. 29

- d. Check the distance between the ignition pin tip and the burner. The distance should be 0.1-0.2 inch. If the distance does not fall within this measurement, loosen the ignition pin screws, adjust the distance, and then tighten the screws. (See Fig. 30)

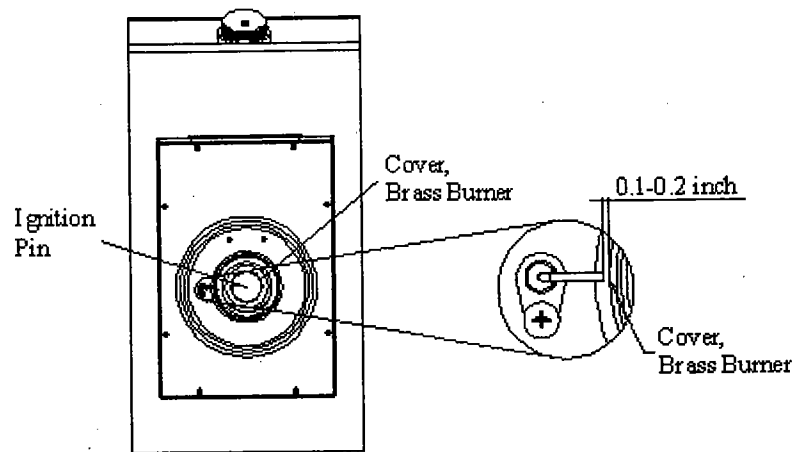


Fig. 30

- e. Put a AA battery into the electronic ignition with correct pole direction. (Please refer to the battery mark on the side of the cap, see Fig. 31.) Press the black igniter to check if there are sparks produced between the ignition pin and rear or rotisserie burner. If not, please refer to the Troubleshooting Guide section to solve the problem.

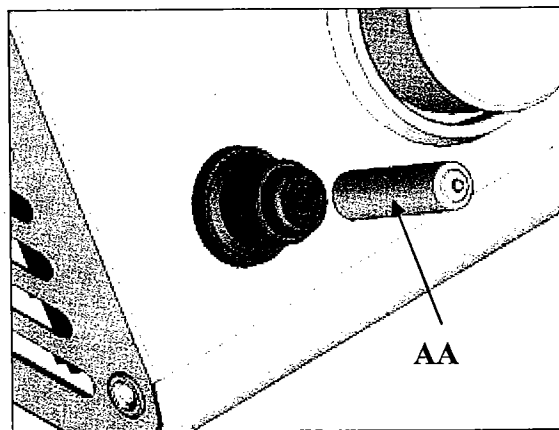


Fig. 31

- f. Position the side cooker grate. See Fig. 32

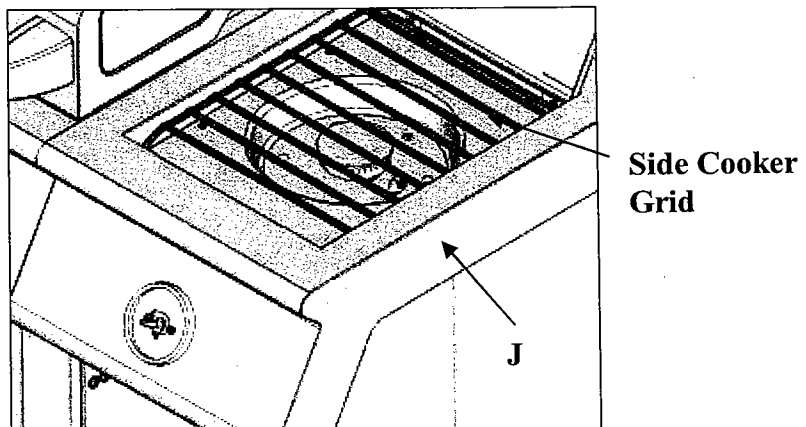


Fig. 32

**Step 16: Install The Flavor Step Tents, Grids and Warming Rack.**

Refer to Fig. 33, position three Flavor Step Tents (D), cooking grids (C) and two warming racks (A and B) into place.

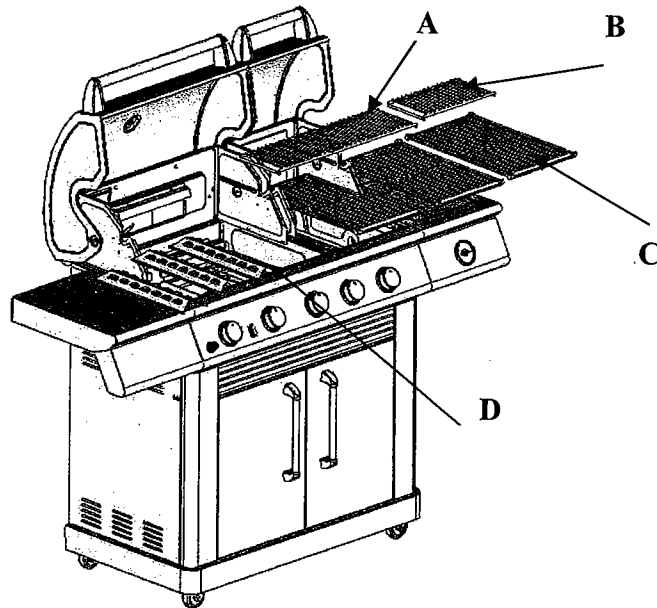


Fig. 33

**Step 17: Assemble knobs and Extension storage box**

Required: (6) Knob (I), Extension storage box (AD).

- a. Insert knob (I) onto the valve stem. Make sure the knob arrows point upwards.

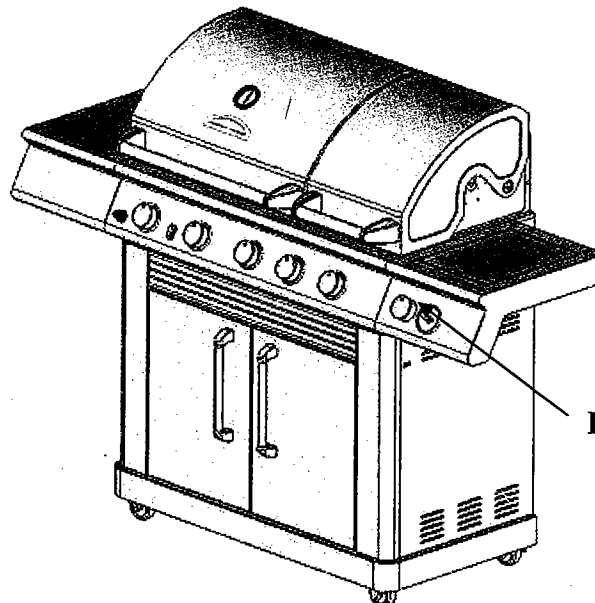


Fig. 34

## Assembly Instructions

- b. Align the box (AD) with the round parts at the back of the side shelf and side cooker shelf, and push the box down to lock it in place. As shown in Fig. 36, both ways to assemble the box are available.

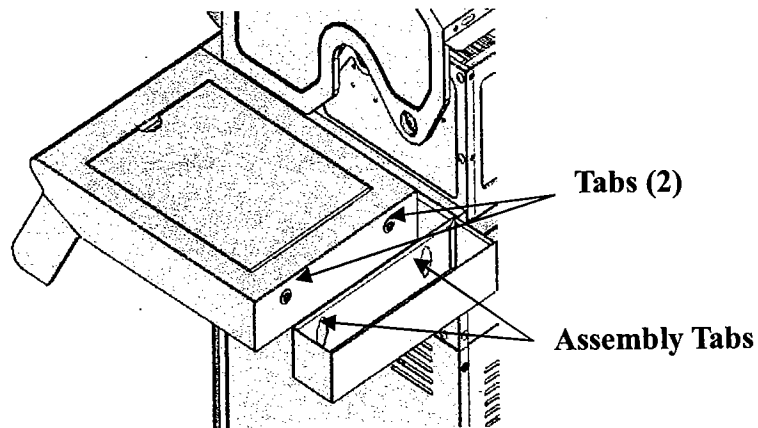


Fig. 35

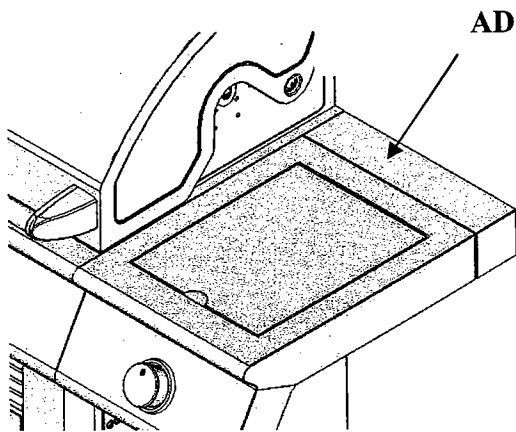


Fig. 36 a

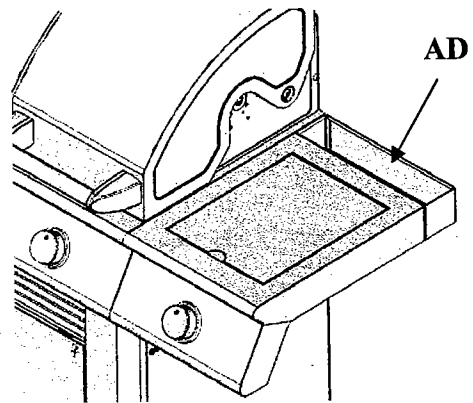
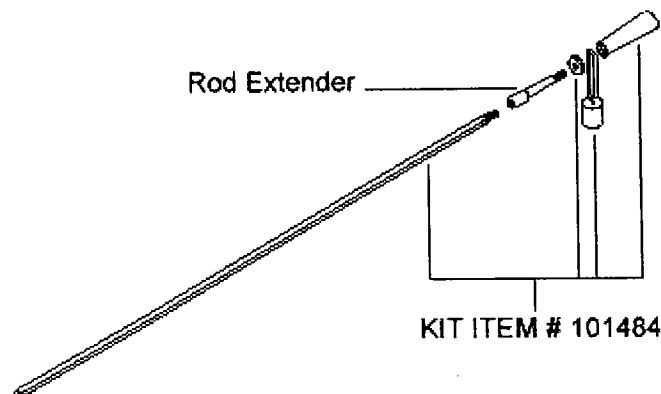


Fig. 36 b

### Step 18:

**YOU CAN PURCHASE THIS KIT FROM YOUR LOWE'S STORE AND ADD THE ENCLOSED ROTISSERIE SPIT ROD EXTENSION THAT IS ENCLOSED WITH THIS LETTER, SO DO NOT DISCARD IF YOU WISH TO UTILIZE THE ROTISSERIE BURNER WITH THE KIT.**

**BECAUSE YOUR GRILL IS OF A UNIQUE SIZE IT IS IMPORTANT TO ADD THE EXTENSION ( AI ) BY SCREWING IT ONTO THE END OF SPIT ROD TO BEGIN EXPERIENCING ROTISSERIE COOKING AS OUTLINED IN YOUR COOK BOOK.**



**IMPORTANT**

**CHECK, CLICK AND SPARK**

After you complete your grill assembly, test your ignition system with the GAS OFF. Check for a click and spark when using your push in and turn knob ignition system.

For the side burner, a spark can be seen directly. For main burners, the ignition system is positioned next to each burner inside the the burner box. A reflection of a spark or a spark can be seen at the front of the inside of the burner box. Or you can place a mirror on the left of each main burner and see the spark and hear the click of the igniter. Be sure the GAS IS OFF when you push in and turn the control knob. This will help assure a trouble-free ignition when you turn on the gas.

**For Portable LP-Gas Connection**

The cabinet has an opening in the bottom panel that allows a 20 lb. gas tank bottom flange to drop into place (the package doesn't contain the tank, please prepare it yourself). This will help to lock the tank. Before installing your gas tank, lift up the tank ring (as shown in Fig. 37a). After positioning the tank in the opening, lower the tank ring to lock the tank. Use only 20 lb. gas tank (see LP Gas Safety Requirements for Additional Information). **As shown in Fig. 37b, it is unsafe to operate the grill if the gas tank is not vertical.**

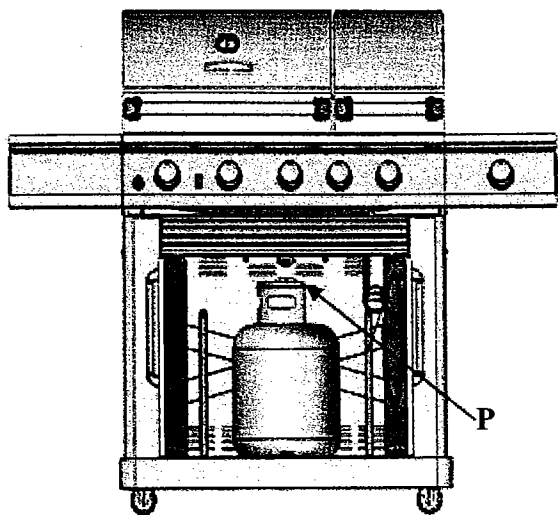


Fig. 37a

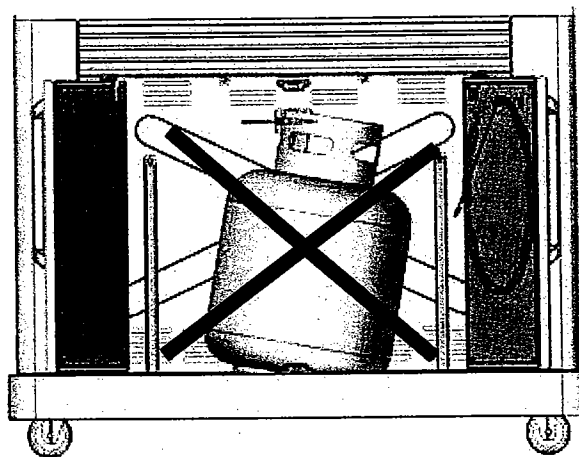
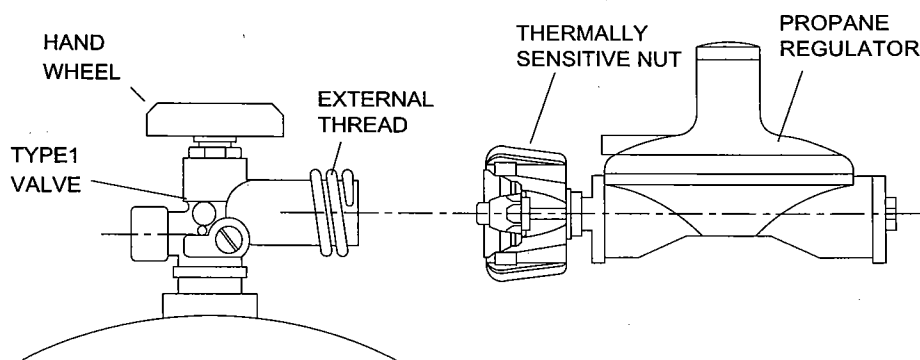


Fig. 37b

**WARNING: The Type I connective coupling (see Fig. 38) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.**



The propane tank valve connection supplied with this grill incorporates the four important safe guards, Hand Assembly, Hand Disassembly, Excess Flow Control and Temperature-Activated Shut-Off.

### **a. Hand Assembly:**

1. Make certain the tank valve and all the appliance valves are in the "OFF" positions.
2. When connecting the regulator/burner valve assembly to the tank valve, turn the large plastic nut clockwise until it stops.
3. Gas will not flow unless the plastic nut is completely connected.
4. HAND TIGHTEN ONLY.

### **b. Hand Disassembly:**

1. Make certain the tank valve and all the appliance valves are in the "OFF" positions.
2. Turn the large plastic nut counterclockwise until it is disassembled.
3. HAND OPERATION ONLY.

### **c. Excess flow Control and Low heat**

The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions yet control excess gas flow.

Rapid changes in pressure can trigger the excess flow device providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.

To ensure this does not cause difficulty in lighting the grill, follow these instructions:

1. Make sure all burner valves are "OFF".
2. Open the tank valve and wait 5 seconds.
3. Light the burners one at a time following the lighting instructions listed on the control box and page 36.

### **d. Temperature-Activated Shut-Off**

The large plastic nut on the regulator assembly is designed in coordination with a check valve in the tank valve to shut off the flow of gas when exposed to temperatures between 240-300°F .

In the event of a fire or hose break, one of the safeguards will function to control or stop the flow of gas from the propane tank. Never attempt to use damaged equipment.

**Important: Before the use of a fresh tank of gas, please check leakage around the connections according to section 'Checking Gas Leaks' on page 26, and make sure there is no leakage or vapor accumulation in the cabinet. Make sure all openings around side walls are not blocked.**

**Important: 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.**

### **For Natural Gas Connection**

#### **Preparing:**

1. Turn off gas supply, and then remove cap on gas supply side.

## Cooking with Gas

2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1).
4. Before inserting plug, turn on gas supply and leak test all connections including the stem of the shut-off valve and the opening of the socket. For best results, use an ammonia-free soap & water solution.

### Operating Instructions:

1. To connect, push back socket sleeve (Fig. 39).

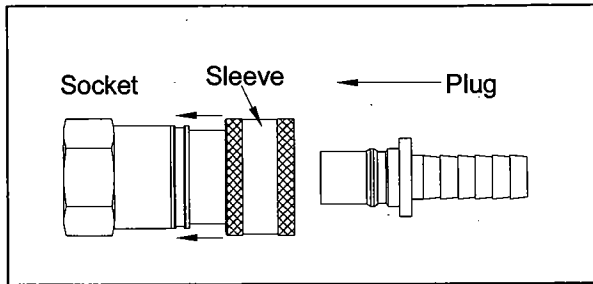


Fig. 39

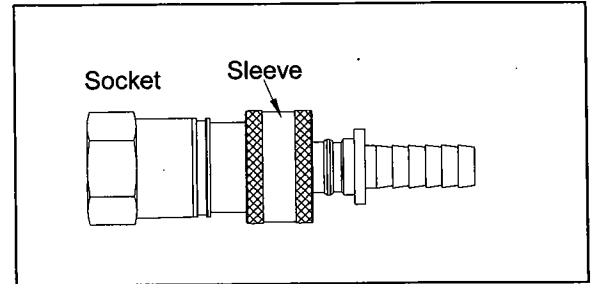


Fig. 40

2. Insert plug and release sleeve (Fig. 40).
3. Push plug until sleeve snaps forward (Fig. 41). (Gas will flow automatically. Failure to connect plug properly to socket will inhibit gas flow to the appliance.)

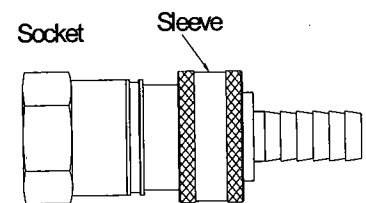


Fig. 41

4. Test connection with ammonia-free soap & water solution.

### To disconnect

1. Pull Sleeve back. Pull plug out of socket. (Gas is automatically shut off.)
2. Close shut-off valve and replace dust caps on socket and plug.

### Gas Requirements

The E3518 grill is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas or LP gas and make sure the marking on the rating plate matches the gas supply. The rating plate is located on the inside panel of left door.

### LP Gas

If your grill is for LP Gas, the regulator supplied is set for an 11-in. water column (WC) and is for use with LP gas only. The factory-supplied regulator and hose must be used with a 20-lb. LP gas tank.

## **Cooking with Gas**

### **Natural Gas**

If your grill is for Natural Gas, it is set for a 7-in. water column (WC) and is for use with Natural Gas only. Gas pressure is affected by gas line size and the length of gas line run from house gas line. Follow the recommendations in the chart below.

From House to Grill	
Distance	Tubing Size
Up to 25 ft.	3/8 in. DIA
26-50 ft.	1/2 in. DIA
51-100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
Over 101 ft.	3/4 in. DIA

### **LP GAS System**

**Contact your gas supplier for a special regulator for bulk gas that fuels other appliances.**

### **Gas Consumption**

Total gas consumption of this grill with the burner(s) on "HIGH": Table 1 below.

Table 1

Burner Type	BTU/HR
Main Burners	13250 x 3
Side Burner	11000 x 1
Sear Burner	13000 x 1
Rotisserie Burner	10000 x 1

### **LP Gas Safety Requirement**

For LP gas grills, the LP gas supply tank to be used must be:

- (a) Constructed and marked in accordance with the Specifications for LP Gas Tanks of the U.S. Department of Transportation (DOT) 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 Overfill Prevention Device (OPD).
- (c) Provided with a tank connection device compatible with the connection for outdoor cooking appliances.

The tank should be 12 inches in diameter and 18-1/2 inches tall and be equipped with a Type-1 fitting.

The tank supply system must be arranged for vapor withdrawal.

The tank used must include a collar to protect the cylinder valve.

Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply tank. If the grill is to be stored indoors, disconnect the gas supply tank and store the tank in an upright position in a cool, well-ventilated outdoor location away from your grill or any other heat source.

## Cooking with Gas

---

When checking for gas leaks, do not use an open flame. Use a soapy water solution and apply it to the pipe joints and fittings with a brush and check for bubbles. Check flexible hoses for cuts and wear that may affect the safe operation of the grill. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by manufacturer.

### Checking Gas Leaks

Before operating your grill, after refueling, check carefully to be certain that all connections are tight and there are no gas leaks.

1. Make 2-3 ounces of leak solution by mixing liquid dishwashing soap with water.
2. Make certain all control knobs are in the "OFF" position.
3. Brush small amounts of the leak solution on all the fittings and turn the gas on.
4. If bubbles appear, there is a leak. Proceed to step 5.
5. Turn the gas off and tighten all connections.
6. Go back to step 1 to retest the fittings.
7. If bubbles continue to appear, turn the gas off. Contact customer service.

**Warning: Never use a match or open flame for leak detection. Use of an open flame could result in a fire, explosion and bodily harm.**

**IMPORTANT: When connecting or replacing any gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumbers tape.**

### Handling the Liquid Propane Tank Safely

Remember to handle your portable liquid propane tank carefully when you take it to your dealer for a refill. Avoid dropping it or bumping it against sharp objects. Liquid propane tanks are sturdily constructed, but a series of hard jolts could damage the container.

When transporting the tank to your local propane gas dealer, make sure the valve is closed tightly and the protective cover is in place. Position the tank securely in an upright position so it will not roll around your vehicle.

If you plan to make stops for shopping or errands, have your liquid propane tank filled at the last stop before going home. Again, make certain the refilled tank is secure and in an upright position. When you return home, remove the refilled tank from your vehicle. Never leave a portable liquid propane tank inside a vehicle that may become overheated by the sun.

Your local liquid propane gas dealer will gladly offer you additional safety tips.

### Storing the Liquid Propane Tank Safely

Whether you are between cross-country treks in your recreational vehicle or looking for a place to keep the liquid propane tank to provide fuel for your outdoor grill, keep in mind some basic safety rules about storing portable liquid propane tanks:

Do not store the tanks (whether full or empty) inside your home, the living area of an R.V., a garage, basement or workshop. It is unlikely that liquid propane will leak from the tanks. If it should leak, the fuel could be exposed to sparks from automobiles, power tools or other appliances. When storing or

## Cooking with Gas

transporting your LP tank, it must remain in an upright position. Never lay your LP tank down on its side whether it is full or empty. Never store a spare tank under or near your grill.

**CAUTION: Never transport or move your grill or grill tank without first closing the manual valve on your liquid propane gas tank.**

The best place to store a liquid propane tank is in a shady or protected spot outdoors, behind your home or garage, or on a screened porch but where it is out of reach of children. Liquid propane will not evaporate. It is in a strong, closed container. It will not lose any of its clean-burning heat content, even if left outside year-round.

**WARNING: When not connected to your grill, the LP gas tank must be stored in an upright position in a cool, shady, well-ventilated, outdoor location away from your grill or any other heat source. Failure to follow this warning could lead to tank valve damage, fire hazard and personal injury.**

### Refilling a Propane Tank

It is extremely important that your LP tank be filled properly when you take it to be refilled. Be sure to use a reputable LP dealer and observe how the tank is filled and at what capacity. An overfilled LP tank can be dangerous.

The proper way to fill a tank is by weight. The empty tank should be placed on a scale. The scale weights should be readjusted to a weight that would allow up to 80% of the total weight. The filling operation must end once the tank is filled to 80% of its total capacity. If the tank is not completely empty, the scale readjustment must be changed to consider the propane (LP) already in the tank.

**WARNING: An LP (propane) tank is overfilled if it contains more than 80% of its total capacity of propane (LP).**

An incorrectly filled or an overfilled LP (propane) tank can be dangerous. If a tank is overfilled and the weather causes the warming of the LP tank, (a hot day, tank left in sun or stored indoors) internal pressure is created due to expansion of the propane which in turn may cause the LP gas to be released through the pressure relief valve on the tank. The pressure relief valve is a safety device required on 20 lb. propane tanks by the Department of Transportation to prevent a catastrophic tank failure due to excessive pressure. LP gas released from the tank is flammable and can be explosive.

**IMPORTANT: When connecting or replacing gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumbers tape. After making connections, check all joints for leaks using a soapy water solution and a brush. See the instructions on page 25.**

**WARNING: Never use an open flame to test for gas leaks. Use of an open flame could result in a fire, explosion and bodily harm.**

### Locating the Grill

This gas appliance is designed and certified for outdoor use only. Do not operate the grill inside a building, garage, recreation vehicle, screened porch or any enclosed area. Keep the grill away from windy areas, but keep the grill in a well-ventilated area. Do not obstruct the flow of combustion and

## **Cooking with Gas**

---

ventilation air around the grill.

**Warning: Do not place the grill under overhead, unprotected combustible surfaces.**

### **Clearance to Combustible Construction**

A minimum clearance of 36 in. from the sides of the grill, and a minimum clearance of 36 in. from the back of the grill to adjacent vertical combustible constructions must be maintained. However, the manufacturer strongly suggests a 6-ft. clearance of the grill to combustible constructions.

### **Clearance to Noncombustible Construction**

A minimum clearance of 36 in. from the back of the grill above the cooking surface to noncombustible constructions is required to allow the grill hood to open completely. A minimum of 36 in. clearance to the sides of the grill above the cooking surface to noncombustible constructions is recommend. The grill can be installed directly next to noncombustible construction below the cooking surface.

**Transformer Connection Instruction**

For your safety the E3518 grill comes equipped with a UL approved transformer for outdoor use that provides low voltage to power a 10-watt. grill light featured with this model.

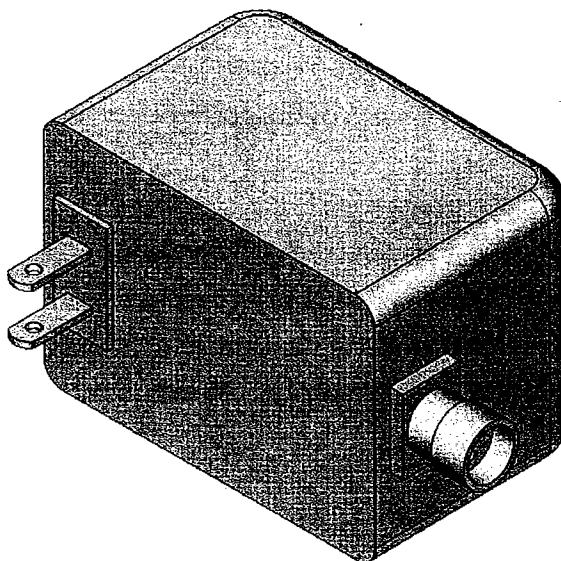


Fig. 42

All wiring is factory connected except the easy connection you must make: connect the factory wire to the transformer with a provided screw on plastic connector.

Pull the factory wire through the opening in the rear panel, push the wire into the transformer connector firmly, screw the connector in place and plug the transformer in any house hold outlet.

(See Fig.43)

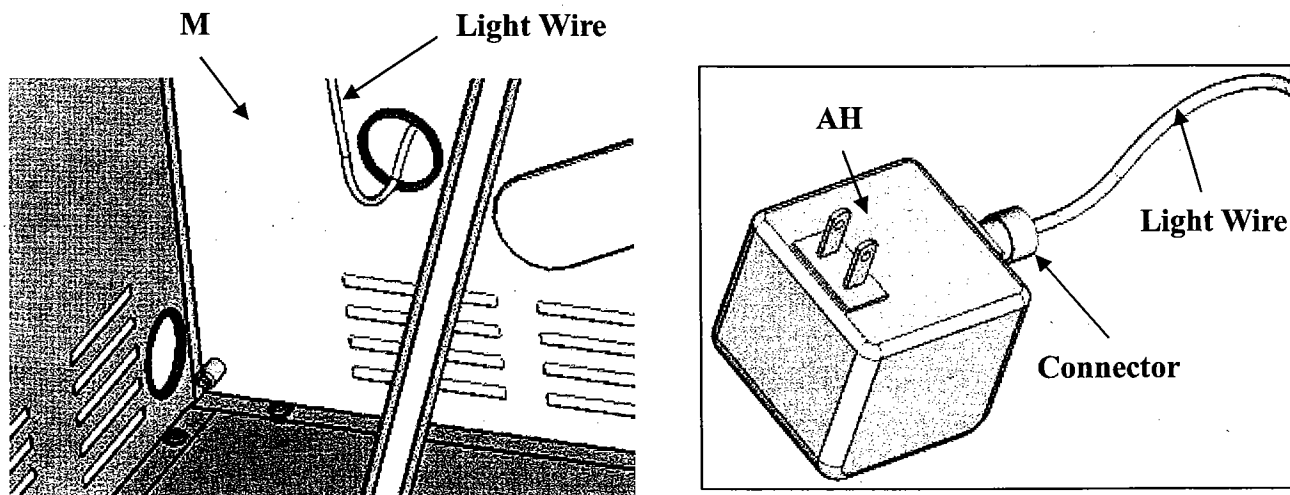


Fig. 43

## Operating Instructions

### Light Operation Instruction

1. Make sure light's power switch on the Control panel is in the "OFF" position.
2. Connect power plug to properly grounded outlet.
3. Turn the light's power switch to "on".

#### WARNING

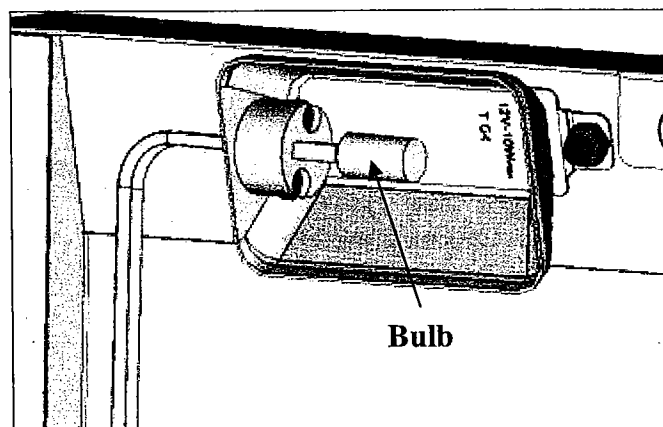
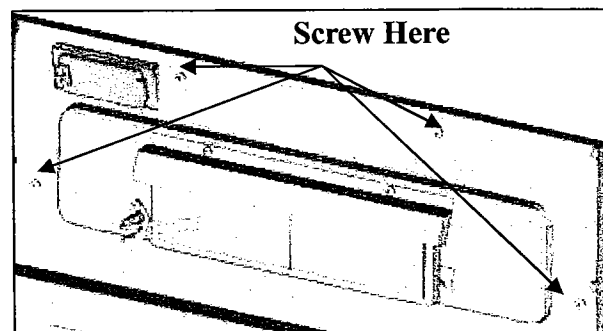
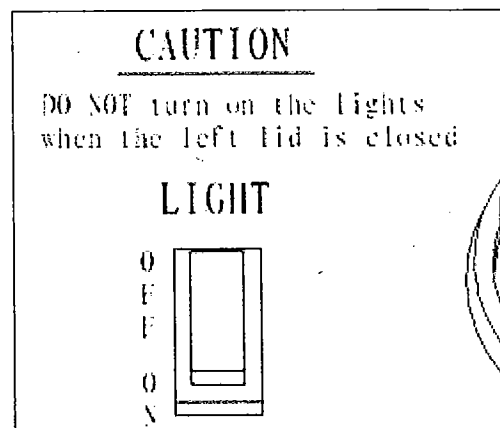
Keep any electrical supply cord away from any heated surface.

### Bulb Replacement

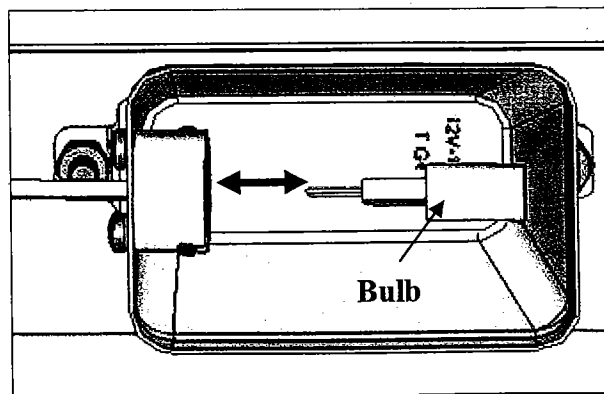
1. Make sure the light's power switch on the control panel is in the "OFF" position and power plug is disconnected from outlet.

2. Use a screwdriver to loosen the screw which is securing the rear burner cover. **During this process, hold the cover; otherwise, it will fall and break, potentially causing bodily harm.**

3. Remove the rear burner cover.

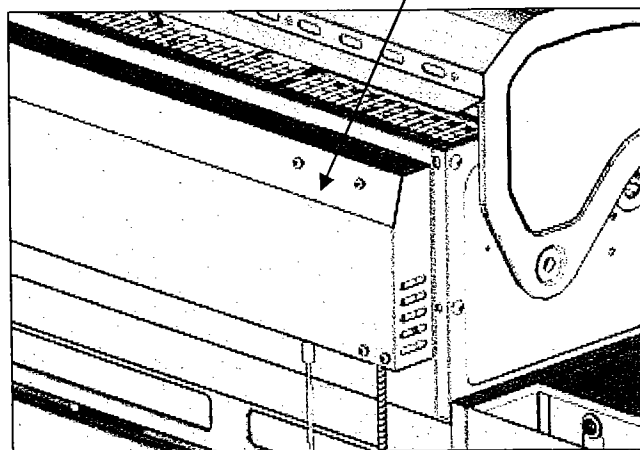


4. Pull out the light bulb and replace with a new bulb.



Rear Burner Cover

5. Reverse the instruction from “steps” 4-1 for installation.



### Cleaning Method

Follow Steps 1-3 above for glass cover removal. Use a damp towel to clean the surface of glass cover. Make sure the glass cover is completely dry before re-installing.

#### WARNING

Make sure the light switch is on “OFF” position and power plug is disconnected from power outlet prior to cleaning the glass cover.

#### WARNING

The light glass cover should not be in contact with water or any other liquid when it's warm. Sudden change of temperature may cause cracks on glass cover.

#### WARNING

To ensure continued protection against electric shock:

1. Connect to properly grounded outlets only.
2. Do not expose to rain.
3. Keep extension cord connections dry and off the ground.

### Bulb specification

Bulb Type: Halogen

## Operating Instructions

Wattage: 10 watts per bulb

Voltage: 12 volts

Please contact customer service at **1-800-643-0067** for assistance on bulb replacement information.

## Grill Lighting Instructions

### Checking orifices alignment with burners

Orifices may shift during assembly and movement; therefore, check the orifices alignment with the burners according to the following illustrations before lighting.

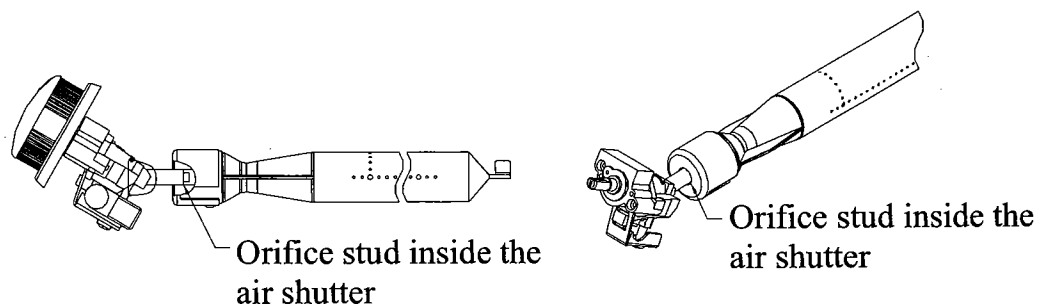


Fig. 44 Main Burner and Orifice Relationship

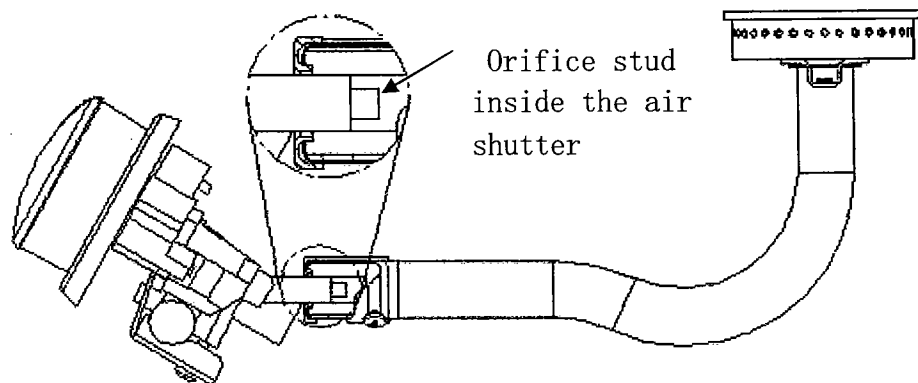
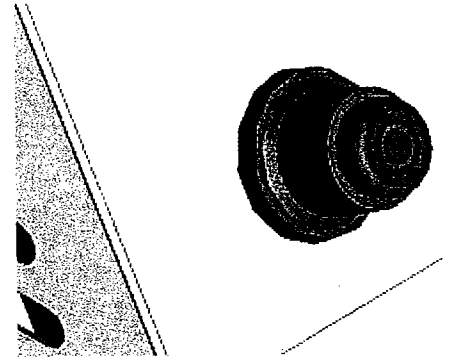
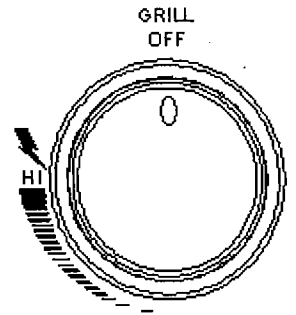


Fig. 45 Side Burner and Orifice Relationship

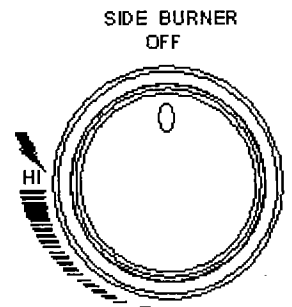
## To Light the Main Burners & the Rotisserie Burner

1. Make sure the control knobs are in the "OFF" position.
2. Open the grill hood.
3. Make sure the drip tray is installed.
4. Open the LPG tank or natural gas valve.
5. Light each burner separately. Turning on two burner valves together could trip the flow limiting device in the tank connection (LP grills only).
6. Push and turn the burner control knob to the "HIGH" position.  
Wait 2-3 seconds.
7. Press the battery powered igniter 3 to 4 seconds to ignite the burner.
8. If the burner does not ignite within 5 seconds, immediately turn the control knob back to the "OFF" position. Wait 5 minutes. Repeat step 7 up to 2 or 3 times.
9. If the burner still does not ignite, TURN OFF THE GAS. WAIT 5 MINUTES for excess gas to dissipate. Repeat steps 7 and 8 (if necessary).
10. If the burner still can't be lit, refer to the Troubleshooting Guide.



## To Light the Side Burner

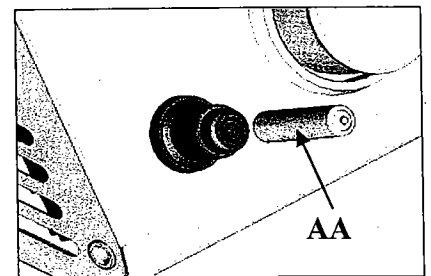
1. Make sure the control knobs are in the "OFF" position.
2. Open the grill hood.
3. Make sure the drip tray is installed.
4. Open the LPG tank or natural gas valve.
5. Push in and turn the control knob to the left and continue turning from off to "HI" for 5 seconds while knob is depressed inward.
6. If the burner does not ignite within 5 seconds, immediately turn the control knob back to the "OFF" position. Wait 5 minutes and repeat STEPS 5 and 6 up to 2 or 3 times.
7. If the burner still can't be lit, refer to the Troubleshooting Guide.



## Replacing the Battery

1. Unscrew the ignition button and remove the old battery.
2. Replace with a new AA battery.

Note: The negative (-) side of the battery goes in first. Please refer to the mark on the side of the cap.



### WARNING:

1. Make sure the hood is completely open each time you attempt to light the grill. Failure to open the hood could lead to delayed ignition resulting in bodily harm.
2. This grill is equipped with a flame-observation hole in side panel. Wear protective mitts before using the flame watch.

**CAUTION:** It is important to inspect the full length of the gas line hose. If it is evident there is excessive abrasion or wear, or the hose is cut, the hose must be replaced prior to the appliance being used.

If required, check your parts list for the proper replacement hose assembly. It will be necessary to open the bottom door to fully inspect the hose.

### Checking the Flame

Refer to the Fig. 46 below (side view of grill) check the flame after the grill is lit. Make sure you have a stable mostly blue flame.

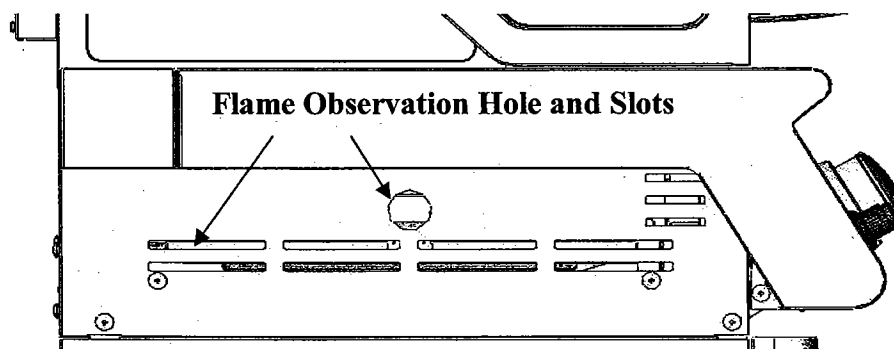


Fig. 46

### Air Shutter Adjustment

#### 1. Main burner

The main burner shutters are adjusted at the factory for your convenience. The settings are:

- (1) Full open for LP gas.
- (2) Half open for NG gas.

If you desire to fine tune your shutter adjustment (or if your flame is more yellow rather than blue), please follow this procedure.

**Warning: Do not touch burner after adjustments. The burner is hot.**

- a. Loosen the air shutter. The shutters are located on the end of the gas burners underneath the control box. See Fig. 47
- b. Loosen the air shutter screw.
- c. Light the burner to be adjusted.
- d. With a protected gloved hand, fine tune the air shutter until a stable, mostly blue flame is observed through the flame observation hold and slots on each side of the burner box. Acceptable flames are shown in Fig. 48.

## Operating Instructions

- e. Tighten the air shutter locking screw enough to hold the shutter in place.
- f. Repeat procedure on other burners.

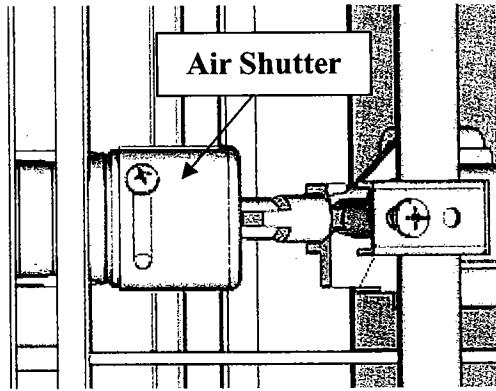


Fig. 47 Air Shutter

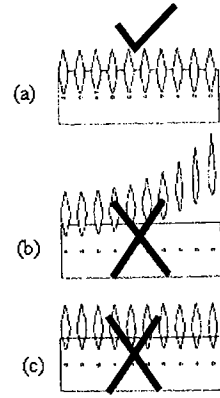


Fig. 48 Acceptable Flame only (a)

### 2. Rear Burner

Loosen the air shutter of the rear burner, and adjust the distance between air shutter and rear burner. In LPG model, the air shutter is at its rightmost position, and the distance is about 17mm, and in NG model, the air shutter should be at its leftmost position, and the distance is about 10mm. Please adjust the distance by tool or with a protected glove hand. After adjustment, tighten the screw.

**Warning: Do not touch the burner and the rear panel of the burner box without protected, the burner is hot.**

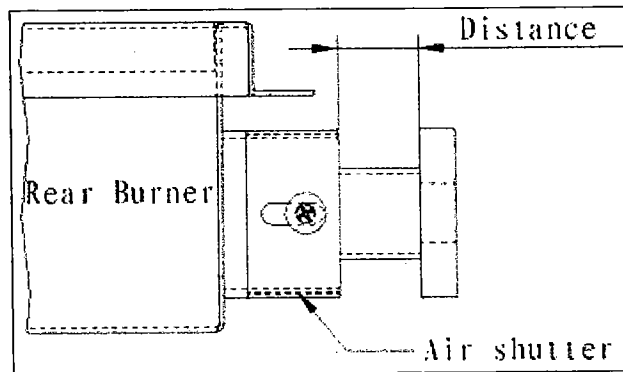


Fig. 49

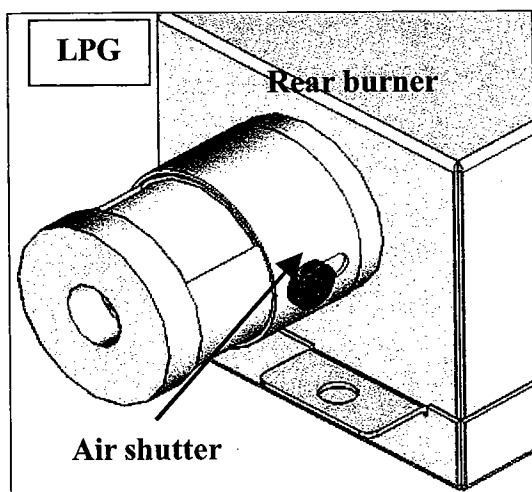


Fig. 50a LPG model

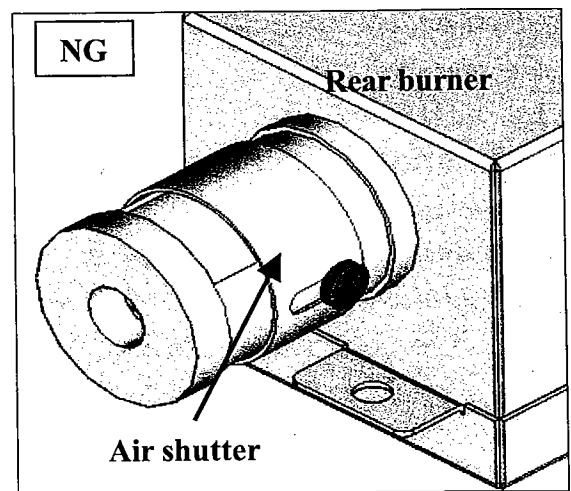


Fig. 50b NG Model

**CAUTION: If the natural gas conversion kit is used, remember to adjust the air shutter of main**

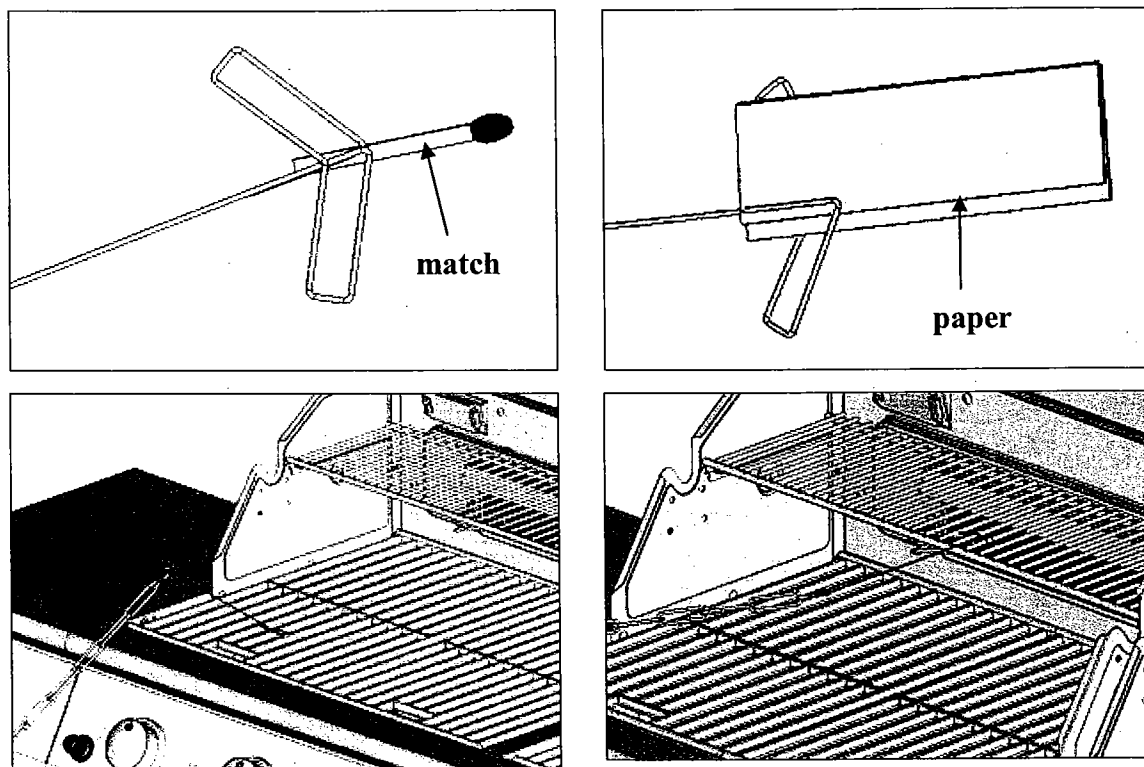
## Operating Instructions

burner and rear burner (for details, please read the manual of the E3518-kit).

### Match Lighting Instructions

**Important: The hood must be open when match lighting any burner.**

1. Turn on gas supply.
  - a. If portable, at the LP cylinder valve.
  - b. If permanent gas supply, at the manual gas shutoff valve.
2. Locate the flame observation holes on each side.
3. Open the right door to access the match clip with chain.
4. Attach either the match or paper to the clip shown in Fig. 51, light the match and insert it close to the ports of the burner, push and turn the depressed knob to the left to "HI" position.



**Fig. 51 Match/Paper Lighting Illustration**

5. The center burner (if needed) can be lit from center grid by inserting the match clip into the front side of flavor step tent. Light this burner before igniting both outside burners.
6. Depress burner valve for that burner and turn to high.
7. Observe that the burner has ignited. Remove the match and extinguish.
8. Repeat Steps 2-6 for the next burner.

### Breaking in Your Grill

When firing your grill for the first time, it is advisable to run the main burner(s) on "HI" for 20 minutes with the hood down and then turn the main burners off. This tempers the grill.

### Preheating Grill

It is extremely important that your grill be up to temperature before you begin using it. After lighting, close the hood and preheat the grill on "HI" for 15 minutes. This preheating will ensure that the cooking grid and grate are hot enough for proper grilling.

**CAUTION: Do not cover the grids during the preheating period.**

**WARNING: Never leave a grill unattended to guard against possible grease fires getting out of control. Grease fires can be severe and cause grill damage, property damage and bodily harm.**

### **Open or closed hood for grilling**

Cooking with the lid open or closed is a matter of personal preference. Cooking with the lid closed is recommended if you enjoy cooking at maximum “searing” temperatures. This method will also produce more “flare up”, speed the cooking procedure and will give you a more robust, smoky, outdoor flavor. If you prefer cooking slower with less flare up, we suggest the lid-open method.

We recommend always cooking with the lid CLOSED if you are in a windy area or colder climate. Your E3518 Grill has been designed and constructed to give you maximum flexibility and cooking performance. Be creative. Try different cooking methods on your grill to determine which suits your needs best. There is no right or wrong way to cook, just different cooking styles. Get creative and enjoy!

**WARNING: Please remember this is an outdoor gas grill. Many areas of the grill generate extreme heat. We have taken every precaution to protect you from the contact areas. However, it is impossible to isolate all high-temperature areas. Therefore, use good judgment and a certain degree of caution when grilling on this product. We suggest a covered, protected hand during operation of grill. Do not move your grill when it is in operation or hot to the touch. Wait until your unit is turned off and properly cooled down before moving it. Failure to follow this warning could result in personal injury.**

### **Post Heating**

To keep the grates free of charred food remains, run the grill on “HI” for 15 minutes after cooking is complete and food has been removed.

**CAUTION: Do not cover the grill during the post heating period.**

After post heating your grill, turn the control knobs to the “OFF” position.

### **Propane Tank Shut-Off**

After the burner box cool down, the propane tank valve should also be closed. If you do not want to wait for the burner box to cool, use a covered hand to turn off the propane tank valve.

**WARNING: Do not attempt to turn off the LP tank valve without first covering your hand with a protective mitt or allowing the grill to cool down. Failure to follow this warning could result in a severe burn.**

### Stainless Steel

E3518 Stainless Gas Grill is mainly made of stainless steel. Stainless steel is non-rusting in certain conditions; therefore, a cover and stainless steel cleaner should be used when the grill is not in use.

Wipe with a stainless steel cleaner on all non-cooking surfaces once a month.

Never clean the stainless steel when it is hot.

After initial grilling, certain areas of the grill (i.e., the vents, hood and burner box) may discolor. This is a normal discoloration caused by the intense heat from the burners.

Specks of grease can gather on the surface of the stainless steel and get baked on. These can usually be removed with warm soapy water or a stainless steel cleaner. As a last resort a mild abrasive pad could be used with a stainless cleaner. Use light pressure on the pad and always scrub in the direction of the grain.

Do not use steel wool to clean the grill.

Do not use abrasive cleaners on the polished surface. Use caution when cleaning. Metal polish or a mild chrome cleaner can be used to bring back luster and highlights. Rust remover can be used to remove rust stains that occur from outside sources. Follow the rust removal instructions carefully.

To touch up minor scratches in the stainless steel, sand the affected surface lightly with 160 dry grit emery sand paper in the direction of the grain.

### Burners

Burners are made of stainless steel and can be soaked in water and cleaned with a brass wire brush or a stiff bristle brush. Check every port hole for clogs. Use a wire pin (smaller than the port) to clean clogged ports. Do not enlarge any ports. Make sure the burners are dry before installing them back to the grill. See Fig. 52.

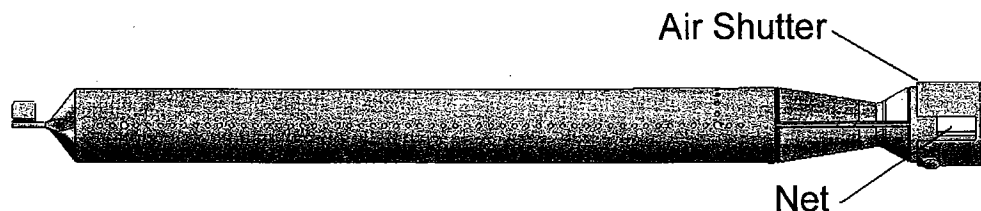


Fig. 52

## Cleaning and Maintenance

Spiders and insects can nest inside the burners of this or any other grill and cause the gas to flow from the front of the burner. This could cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

### Drip Tray

The drip tray collects excessive grease runoff and fallen food particles.

Allow the tray and its contents to cool before cleaning. Slide the tray out and wipe it clean. Make sure the tray is installed before using the grill.

It is highly recommended that you check the tray regularly to avoid any possibility of a grease fire, however, most of the drippings will vaporize back into the cooked item giving you an outdoor grilled flavor.

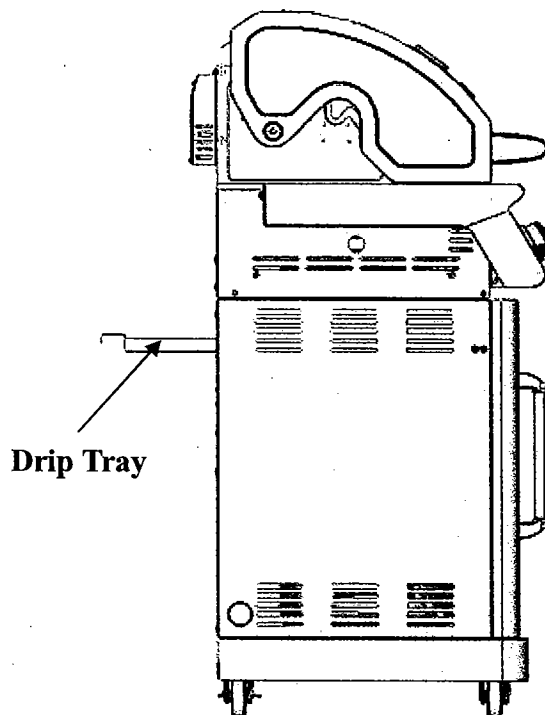


Fig. 53

### Helpful Tips

#### Clean grill burner box

Clean grill burner box each season or after a grease build up with a non-toxic mixture of 3/4 cup baking soda, 1/4 cup salt and 1/4 cup water. Spread paste on burner box surface, let stay for 24 hours, and use a spatula to remove paste and wipe.

## **Cleaning and Maintenance**

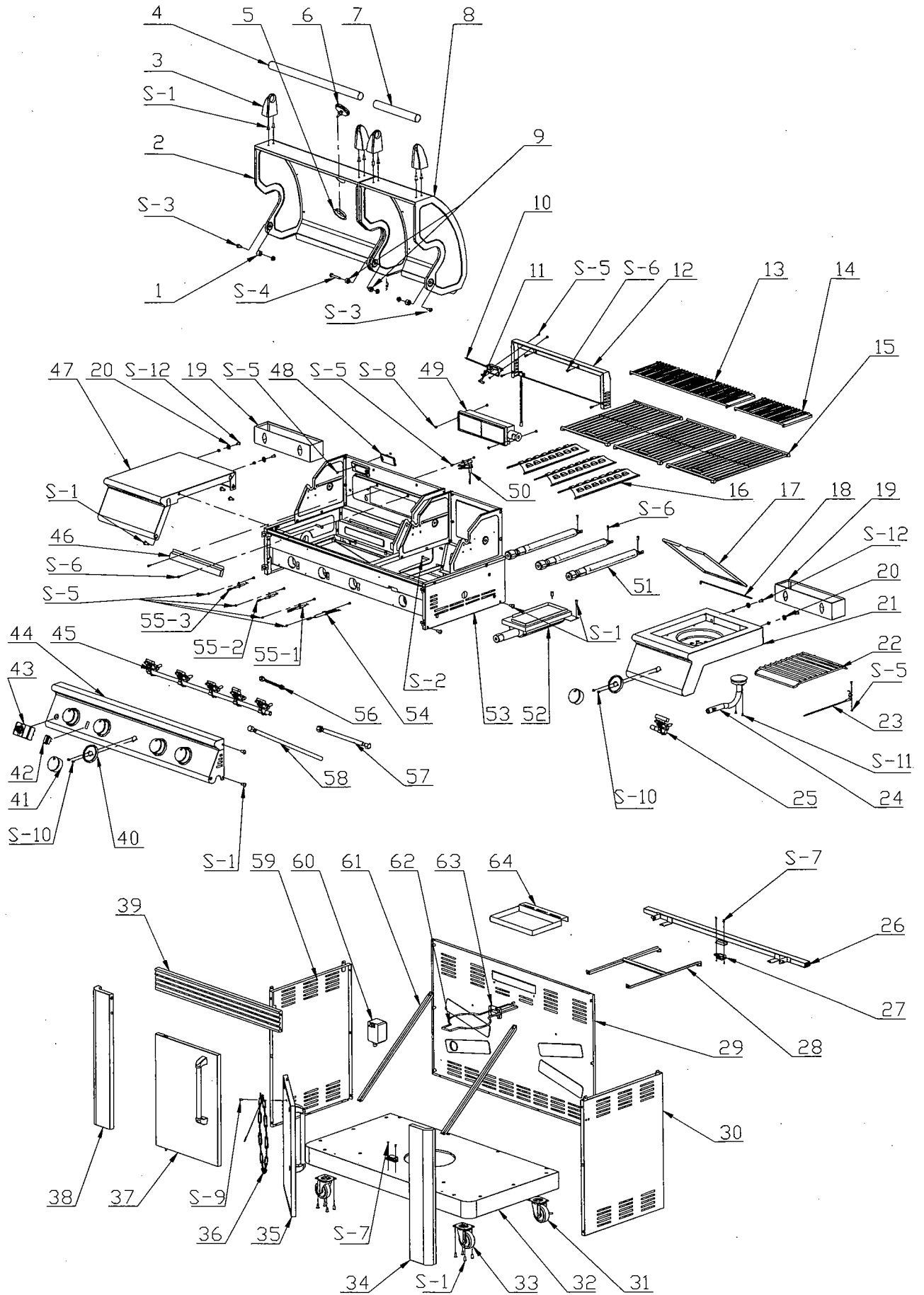
---

### **Gauging amount of LPG fuel**

To gauge the amount of propane fuel in your gas tank the grill must be in operation. Place your hand at the top of the tank and slowly move down the side until the tank feels cool to the touch. This will indicate the approximate amount of propane gas in your tank; if 3/4 empty, refill.

**Do not use charcoal briquettes or any flammable material with your grill. Use of such material will void your warranty and may lead to a fire, explosion and/or bodily harm.**

# Exploded View



## Replacement Parts List

Item	P/N	Parts Description	Item	P/N	Parts Description
1	E3518-00-0001	BUSHING	40	E3518-00-3002	BEZEL
2	E3518-00-4100	HOOD (L)	41	E3518-00-3001	KNOB
3	E3520-00-4007	HANDLE FITTING	42	E3520-00-8015	SWITCH
4	E3518-00-4105	HOOD HANDLE (L)	43	DHLG-5	ELECTRICAL IGNITOR
5	E3518-00-4009	WASHER · TEMPERATURE GAUGE	44	E3518-00-3100	CONTROL BOX
6	E3518-00-8002	TEMPERATURE GAUGE	45	E3518-00-8100	MANIFOLD, MAIN BURNER
7	E3518-00-4205	HOOD HANDLE (R)	46	E3518-00-2401	WIND SHELF FOR REAR BURNER
8	E3518-00-4200	HOODE (R)	47	E3518-00-5100	SIDE SHELF
9	E3518-00-0002	BUSHING	48	E3518-00-8017	LAMP SCREEN
10	E3518-00-2430	LAMP HOUSING ASSEMBLY	49	IR 275BY	REAR BURNER
11	E3520-00-8021	BULB	50	E3518-00-8012	IGNITION PIN (REAR BURNER)
12	E3518-00-2420	COVER (REAR BURNER)	51	2518SL-2004	MAIN BURNER
13	E3518-00-2020	WARMING RACK (L)	52	E3518-00-8001	SEAR BURNER
14	E3518-00-2030	WARMING RACK (R)	53	E3518-00-2000	BURNER BOX
15	E3518-00-2002	COOKING GRID	54	E3518-00-8004	IGNITION PIN (SEAR BURNER)
16	E3518-00-2001	FLAVOR STEP TENT	55-1	E3518-00-8008	IGNITION PIN (MAIN BURNER)
17	E3518-00-6001	COVER · SIDE COOKER	55-2	E3518-00-8007	IGNITION PIN (MAIN BURNER)
18	E3518-00-6002	SHAFT, SIDE COOKER	55-3	E3518-00-8006	IGNITION PIN (MAIN BURNER)
19	E3518-00-5002	EXTENSION STORAGE BOX	56	E3520-00-8005	HOSE FOR REAR BURNER
20	E3518-00-5001	CONNECTOR FOR STORAGE BOX	57	E3518-00-8011	HOSE FOR SIDE BURNER
21	E3518-00-6100	SIDE COOKER SHELF	58	E3520-00-8009	LP GAS PRESSURE REGULATOR
22	E3518-00-6200	GRID · SIDE COOKER	59	E3518-00-1400	LEFT PANEL ASSEMBLY
23	E3518-00-8003	IGNITION PIN (SIDE BURNER)	60	E3518-00-8016	TRANSFORMER
24	E3518-00-8030	SIDE BURNER	61	E3520-00-1050	TANK STOPPER
25	E3518-00-8200	MANIFOLD, SIDE COOKER	62	E3518-00-1203	TANK RING
26	E3518-00-1600	BEAM	63	E3518-00-1202	BRACKET, TANK RING
27	2518SL-8052	MAGNET	64	E3520-00-1002	DRIP TRAY
28	E3518-00-1900	DRIP TRAY SUPPORT	S-1	1/4-20x5/8"	SCREW (ZINC COAT)
29	E3518-00-1200	REAR PANEL ASSEMBLY	S-2	1/4-20x11/8"	SCREW (BLACK FINISH)
30	E3518-00-1300	RIGHT PANEL ASSEMBLY	S-3	5/16-18x1"	SCREW AND FLANGE NUT (ZINC COAT)
31	C-075SP B1	CASTER, LOCKING	S-4	5/16-18x7/4"	SCREW AND FLANGE NUT (ZINC COAT)
32	E3518-00-1110	BOTTOM PANEL ASSEMBLY	S-5	5/32-32x3/8"	SCREW AND NUT (BLACK FINISH)
33	AB-075SP B1	CASTER	S-6	3/16-24x5/8"	SCREW (BLACK FINISH)
34	E3518-00-1030	SKIRT (R)	S-7	M3x10	SCREW AND NUT (ZINC COAT)
35	E3518-00-1700	DOOR (R)	S-8	3/16-24x5/8"	SCREW AND NUT (BLACK FINISH)
36	3019L-1710	MATCH HOLDER	S-9	3/16-24x5/8"	SCREW (ZINC COAT)
37	E3518-00-1800	DOOR (L)	S-10	M4x8	SCREW (ZINC COAT)
38	E3518-00-1040	SKIRT (L)	S-11	5/32-32x1/4"	SCREW (BLACK FINISH)
39	E3518-00-1001	COVER	S-12	1/4-20x5/8"	SCREW AND NUT (ZINC COAT)

**E3518 Screw List**

Item	P/N	Parts Description	Assembled part (Item Number)	Qty.
S-1	1/4-20×5/8"	Screw (Zinc Coat)	Handle Fitting (3)	8
			Cabinet Assembly (include 4 casters)	60
			Side Cooker Shelf (21)	3
			Control Box (44)	4
			Side Shelf (47)	3
			Sear Burner (52)	2
S-2	1/4-20×11/8"	Screw (Black Finish)	Side Cooker Shelf (21)	1
			Side Shelf (47)	1
S-3	5/16-18×1"	Screw and Flange Nut (Zinc Coat)	Hood(L) (2), Hood(R) (8) and Bushing(9)	2
S-4	5/16-18×7/4"	Screw and Flange Nut (Zinc Coat)	Hood(L) (2), Hood(R) (8) and Bushing (1)	1
S-5	5/32-32×3/8"	Screw and Nut (Black Finish)	Ignition Pin(Side Burner) (23)	1
			Lamp Hosing Assembly(10)	2
			Lamp Screen (48)	1
			Ignition Pin(Rear Burner) (50)	1
			Ignition Pin(Sear Burner) (54)	1
			Ignition Pin(Main Burner) (55)	3
S-6	3/16-24×5/8"	Screw (Black Finish)	Cover (Rear Burner)(12)	4
			Wind Shield for Rear Burner (46)	2
			Main Burner (51)	3
S-7	M3×10	Screw and Nut (Zinc Coat)	Magnet (27)	4
S-8	3/16-24×5/8"	Screw and Nut (Black Finish)	Rear Burner (49),	2
S-9	3/16-24×5/8"	Screw (Zinc Coat)	Match Holder (36)	1
S-10	M4×8	Screw (Zinc Coat)	Bezel(40)	12
S-11	5/32-32×1/4"	Screw (Black Finish)	Side Burner (24)	2
S-12	1/4-20×5/8"	Screw and Nut (Zinc Coat)	Connector for Extension Storage Box(20)	4

## Warranty Program

---

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

### Limited Warranty

**5-Year Warranty** on stainless steel burners.

**1-Year Warranty** on all parts affecting the operation of the gas grill due to damage the operation of the gas grill.

### Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse or improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

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

### Distributed By:

L G Sourcing, Inc.

P.O. Box 1535

North Wilkesboro, NC 28659 USA

Printed in China

## Index

Air Shutter Adjustment.....	33, 34	Manual Shutoff Valve.....	2
Assembly Instructions.....	7	Match Lighting .....	35
Beam .....	5, 11	Natural gas connection.....	22,23
Burner Box and Hood... ..	4, 13	Operating Instruction.....	28.
Burner Hose.....	14, 15	Package Contents .....	4
Breaking in Your Grill.....	35	Panels; Rear, Right and left .....	5, 8, 9
Burners.....	31, 32, 37	Preheating and Post-heating Grill.....	35,36
California Proposition 65.....	2	Refilling Tanks.....	26
Casters.....	6, 7	Replacement Parts List .....	41
Cleaning and Maintenance .....	37	Safety Information.....	1, 24, 25, 33
Control Knobs.....	4, 19	Safety Tips .....	3
Cooking with Gas.....	21	Screws .....	4
Cover .....	6, 12	Side Cooker Connection .....	4, 16, 17, 18
Doors.....	5, 12	Side Shelf .....	5, 15, 16
Drip Tray.....	4, 11, 13, 38	Stainless Steel Cleaning .....	37
E3518 Screw List .....	42	Skirt Right & Left .....	5, 11
Exploded View .....	40	Storing Your Grill .....	3
Extension storage box .....	6, 20	Tank Ring .....	5, 9, 10, 21
Flavor Step Tent.....	4, 19	Temperature Gauge .....	4, 19
Garages, Overhangs, Enclosed Areas.....		Transformer Connection .....	14, 28
.....	1, 24,25,26,27	Type 1 Connective Coupling .....	21
Gas Leaks .....	1, 3, 22,23,24,25	Warming Rack .....	4, 19
Gas Type, Requirements .....	2, 23,24,25	Warranty Program.....	43
Grid .....	4, 19		
Helpful Tips .....	38,39		
Light Out Door .....	29,30		
Lighting Grill .....	31,32		
LP Gas Tanks .....			
.....	1, 2, 3,21,23,24,25,26,32		

**Please refer to the following  
Troubleshooting Guide  
if you have any problems  
lighting or operating your grill.**

Many solutions given here can make your  
grilling experience safer and more enjoyable.



PROBLEM	Possible Solutions
<p><b>Grill or side cooker will not light</b></p>	<ol style="list-style-type: none"> <li>1. a. Push the igniter button and check for sparks. If no sparks are present, check the battery polarity or replace the battery.</li> <li>    b. Push and turn the knob and check for sparks.</li> <li>2. If there is a spark, check to make sure gas is supplied to the burner.             <ol style="list-style-type: none"> <li>a. Purge the line of any trapped air.</li> <li>b. Check to see if you can match-light the burner.</li> <li>c. Check to see that the other burners operate.</li> <li>d. Visually check the electrode and wire while pushing the igniter or knob. If a spark occurs anywhere but the igniter tip, the igniter must be replaced.</li> </ol> </li> </ol>
<p><b>Burner flame is yellow and gas odor can be smelled</b></p>	<ol style="list-style-type: none"> <li>1. Check the burner inlet for obstruction, especially for spiders and other insects.</li> <li>2. Check the air shutter for proper adjustment.</li> <li>3. Check for the source of gas leaks.</li> </ol>
<p><b>Excessive flare-up</b></p>	<ol style="list-style-type: none"> <li>1. Hood up when grilling.</li> <li>2. Keep knobs on low.</li> <li>3. Turn one burner off if necessary.</li> <li>4. Post heat grilling for 10-15 minutes burns off drippings.</li> <li>5. Use less fatty meats.</li> <li>6. Always grill chicken on low, meat side down for 20 minutes, and turn to skin side for another 20 minutes; follow above steps.</li> <li>7. If flare up continues move meats to warming rack until flame settles down.</li> <li>8. Never spray water on gas flames.</li> </ol>

<b>PROBLEM</b>	<b>Possible Solutions</b>
<b>Burner blows out</b>	<ol style="list-style-type: none"><li>1. Check for any burner defects.</li><li>2. Check for proper burner installation.</li><li>3. Make certain the fuel mixture is not too lean.</li><li>4. Make sure the gas supply is sufficient.</li><li>5. See if the LP tank is empty.</li></ol>
<b>Low heat, LP gas</b>	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow under normal conditions yet control excess gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature. If the tank valve is turned open to allow gas flow while a burner valve is open, the surge of pressure will cause the device to activate. The device will remain closed until the pressure is equalized. This should occur within 5 seconds.</p> <p>To ensure this does not cause difficulty in lighting the grill, follow these instructions:</p> <ol style="list-style-type: none"><li>1. Make sure all burner valves are "OFF."</li><li>2. Open the tank valve and wait 5 seconds.</li><li>3. Light the burner one at a time following the lighting instructions listed on the control box and Page 36.</li></ol>

PROBLEM	Possible Solutions											
<p><b>Low heat, natural gas</b></p>	<p>Gas pressure is affected by gas line and length of gas line from house gas line. Follow the recommendations in the chart below.</p> <table border="1" data-bbox="719 398 1513 875"> <thead> <tr> <th colspan="2" data-bbox="719 398 1513 443">From House to Grill</th> </tr> <tr> <th data-bbox="719 443 1198 510">Distance</th> <th data-bbox="1203 443 1513 510">Tubing Size</th> </tr> </thead> <tbody> <tr> <td data-bbox="719 510 1198 622">Up to 25 ft.</td> <td data-bbox="1203 510 1513 622">5/8 in. diame</td> </tr> <tr> <td data-bbox="719 622 1198 734">26 -50 ft.</td> <td data-bbox="1203 622 1513 734">1/2 in. diamete</td> </tr> <tr> <td data-bbox="719 734 1198 875" rowspan="2">51 -100 ft.</td> <td data-bbox="1203 734 1513 801">2/3 in. of run 3/4</td> </tr> <tr> <td data-bbox="1203 801 1513 875">1/3 in. of run 1/2</td> </tr> </tbody> </table>	From House to Grill		Distance	Tubing Size	Up to 25 ft.	5/8 in. diame	26 -50 ft.	1/2 in. diamete	51 -100 ft.	2/3 in. of run 3/4	1/3 in. of run 1/2
From House to Grill												
Distance	Tubing Size											
Up to 25 ft.	5/8 in. diame											
26 -50 ft.	1/2 in. diamete											
51 -100 ft.	2/3 in. of run 3/4											
	1/3 in. of run 1/2											
<p><b>Low heat generated with knob in "HI" position</b></p>	<ol style="list-style-type: none"> <li>1. Make certain the problem is isolated to only one burner. appears so, clean the orifice and burner, clearing ports of any obstruction.</li> <li>2. Check for a bent or kinked fuel hose.</li> <li>3. Make sure the air shutter is properly adjusted.</li> <li>4. Check for proper gas supply and pressure.</li> <li>5. Pre-heat the grill for a full 15 minutes.</li> <li>6. If using LP gas, check for an empty tank.</li> </ol>											