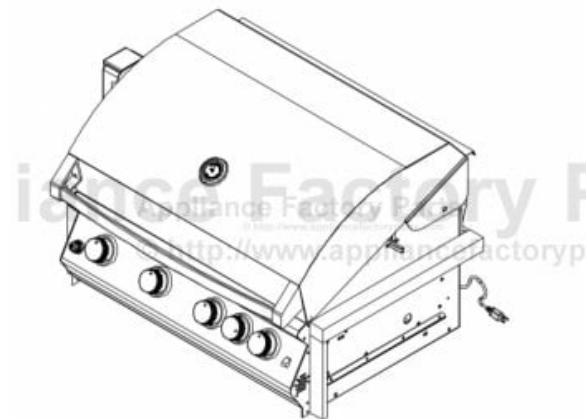


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# Grand Hall BTE3211ALP Owner's Manual

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BTE3211ALP](#)



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



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## WARNING



- This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.



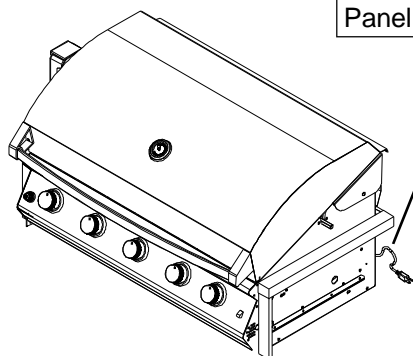
## DANGER



### If you smell gas:

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

CSA label located on the Rear Bowl Panel of the grill.



## WARNING



1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



## WARNING



- LPG models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-877-934-7455 for a certified replacement hose.
- **California Proposition 65**  
Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.
- **Never use charcoal** or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- The Grease Tray must be visually inspected before each grill use. Remove any grease and wash Grease Tray with a mild soap and warm water solution. **Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.**



## WARNING



**Never** cover or wrap the Cooking Grids, bottom of the Grill Bowl, or Grease Tray with aluminum foil or any other material that will absorb grease.

## Pre-Assembly Instructions For Your Safety



### CAUTION



**Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.**

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

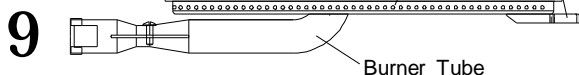
**To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use.** Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver or a Wrench.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

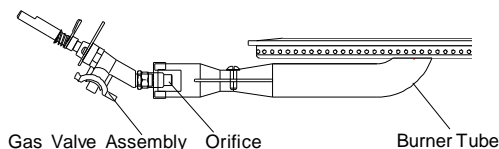


TO CLEAN BURNER TUBE,  
INSERT HOOK  
HERE



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. (See figure) If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



### PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

- Tools Required for Assembly:**
- protective work gloves
  - protective eyewear
  - Phillips Head Screwdriver
- You will need assistance from 2 people to handle the grill head and other large, heavy parts.
- Open lid of shipping carton. Remove top sheet of cardboard and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
- You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the Lid and remove the components packed inside, making it easier to lift.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not throw away the bags of hardware that are included with boxed parts. These are required for assembly.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process call **1-877-934-7455** M-F 8AM-4:30PM CST for assistance.

### Grill Installation Codes

The installation must conform with 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, B149.2.

**WARNING:** Grease can get very hot. Always handle the Grease Tray with a flame retardant BBQ mitt. Before removing the Tray, always be sure that the grill has properly cooled. Be aware that the Tray does contain grease and be extremely careful when removing the Tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.



### CAUTION

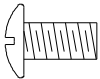


**When using electrical appliances, basic safety precautions should always be used.**

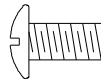
## Hardware Parts List for Models BTE3211ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030016A	Hardware Pack	1	For use in assembly BTE3211ALP
S112G0306A	Phillips Head Screw 3/16"x3/8"	2	Install the LP Regulator Bracket
S313G0306A	Flange Nut 3/16"	2	
S112G0306B	Phillips Head Screw 3/16"x3/8"	4	Install the Tank Holder Brackets
S313G0306B	Flange Nut 3/16"	4	
<b>Already installed on the Tank Holder</b>			
S233G04084	Wing Bolt 1/4"x1/2"	1	Install Tank Holder Assembly

## Hardware Diagram for Models BTE3211ALP



Phillips Head Screw  
3/16"x3/8"  
Qty. 2  
Part # S112G0306A



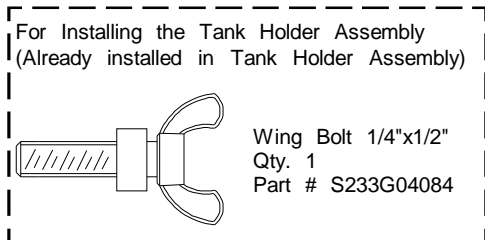
Phillips Head Screw  
3/16"x3/8"  
Qty. 4  
Part # S112G0306B



Flange Nut 3/16"  
Qty. 2  
Part # S313G0306A



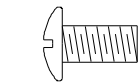
Flange Nut 3/16"  
Qty. 4  
Part # S313G0306B



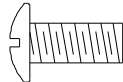
\*One Battery/AA included in the Hardware Pack

## Hardware Pack for Model BTE3211ANG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030017A	Hardware Pack	1	For use in assembly for Models BTE3211ANG
S112G03041	Phillips Head Screw 3/16"x1/4"	2	Install the NG Regulator
S112G03081	Phillips Head Screw 3/16"x1/2"	3	Install NG Regulator Bracket
S313G03051	Flange Nut 3/16"	3	



Phillips Head Screw  
3/16"x1/4"  
Qty. 2  
Part # S112G03041



Phillips Head Screw  
3/16"x1/2"  
Qty. 3  
Part # S112G03081



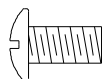
Flange Nut 3/16"  
Qty. 3  
Part # S313G03051

\*One Battery/AA included in the Hardware Pack

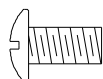
## Hardware Parts List for Models BTE3811ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030018A	Hardware Pack	1	For use in assembly for BTE3811ALP
S112G0306A	Phillips Head Screw 3/16"x3/8"	2	Install the LP Regulator Bracket
S313G0306A	Flange Nut 3/16"	2	
S112G0306B	Phillips Head Screw 3/16"x3/8"	4	Install the Tank Holder Brackets
S313G0306B	Flange Nut 3/16"	4	
<b>Already installed on the Tank Holder</b>			
S233G04084	Wing Bolt 1/4"x1/2"	1	Install Tank Holder Assembly

## Hardware Diagram for Models BTE3811ALP



Phillips Head Screw  
3/16"x3/8"  
Qty. 2  
Part # S112G0306A



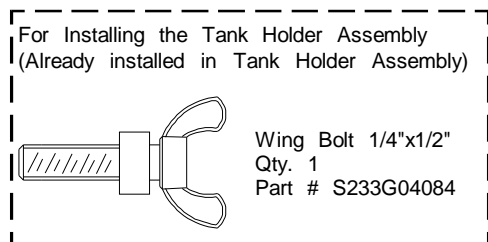
Phillips Head Screw  
3/16"x3/8"  
Qty. 4  
Part # S112G0306B



Flange Nut 3/16"  
Qty. 2  
Part # S313G0306A



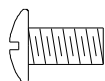
Flange Nut 3/16"  
Qty. 4  
Part # S313G0306B



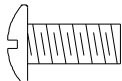
\*One Battery/AA included in the Hardware Pack

## Hardware Parts List for Model BTE3811ANG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030019A	Hardware Pack	1	For use in assembly for BTE3811ANG
S112G03041	Phillips Head Screw 3/16"x1/4"	2	Install the NG Regulator
S112G03081	Phillips Head Screw 3/16"x1/2"	3	Install NG Regulator Bracket
S313G03051	Flange Nut 3/16"	3	



Phillips Head Screw  
3/16"x1/4"  
Qty. 2  
Part # S112G03041



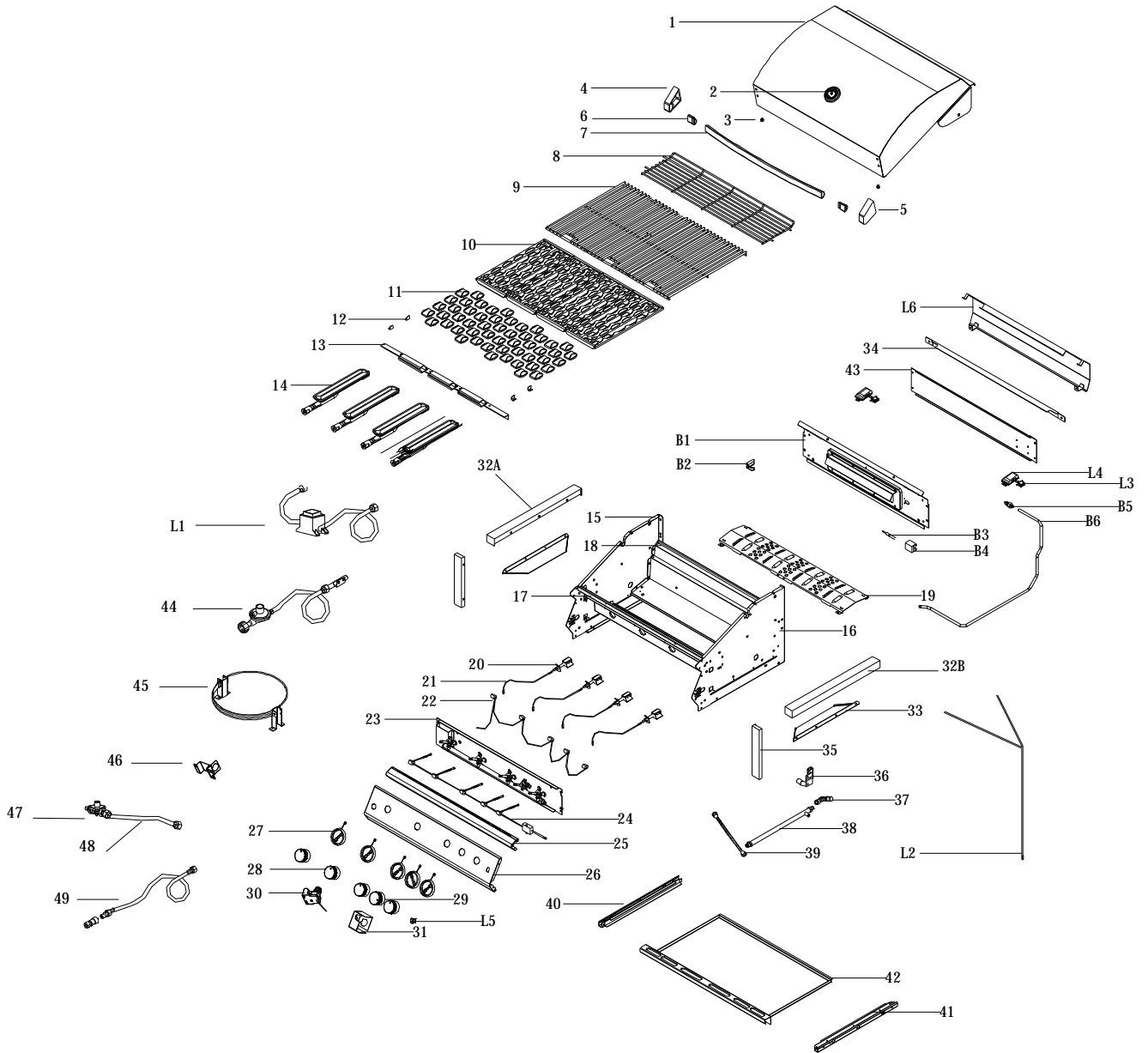
Phillips Head Screw  
3/16"x1/2"  
Qty. 3  
Part # S112G03081



Flange Nut 3/16"  
Qty. 3  
Part # S313G03051

\*One Battery/AA included in the Hardware Pack

# Parts Diagram for Models BTE3211ALP/NG



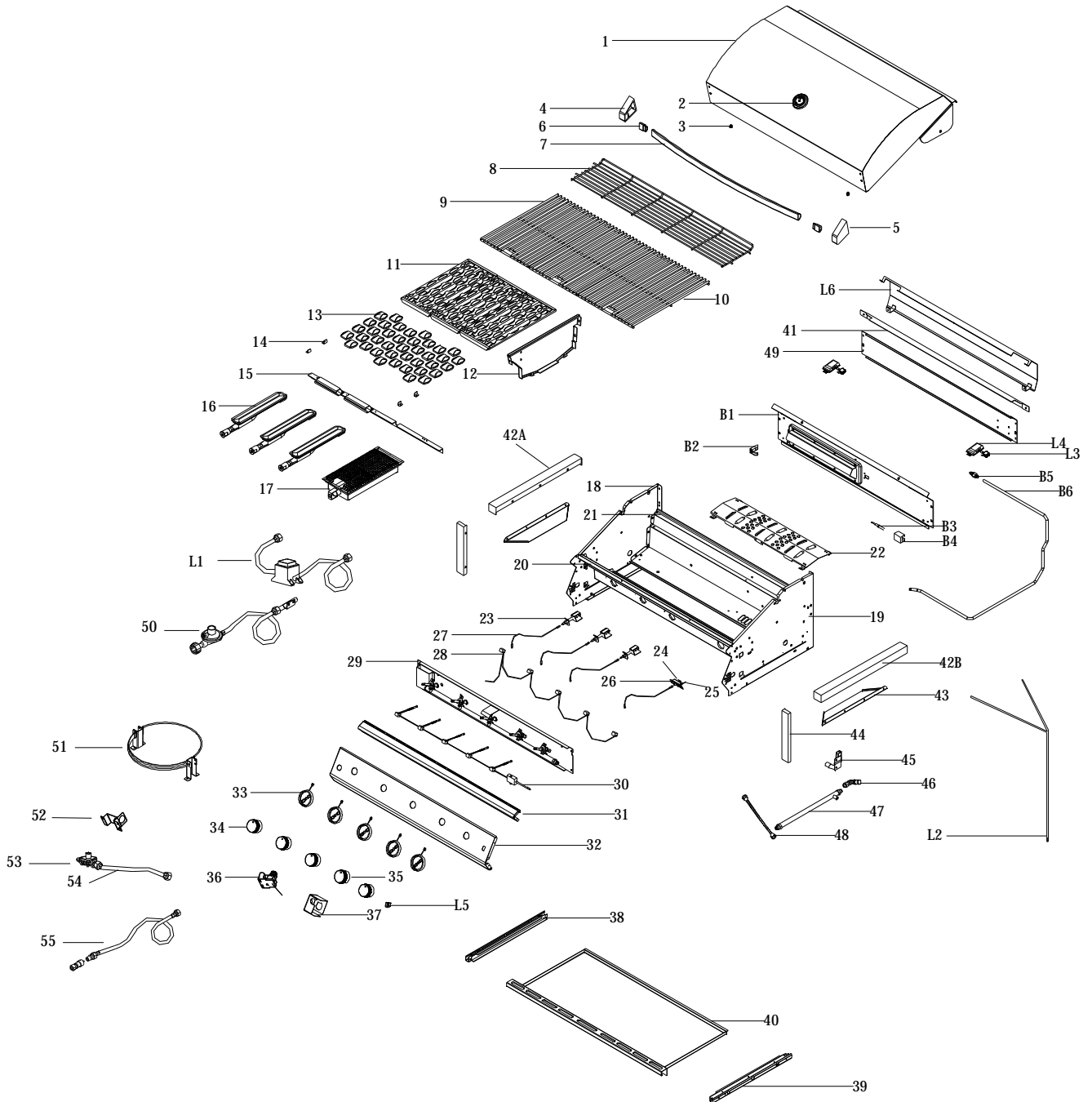
## Parts List for Model BTE3211ALP/NG

KEY	DESTRPTION	PART#	QTY.
1	Lid Assembly	P0015410EA	1
2	Temperature Gauge	P00601071A	1
3	Protective Pad	P05518002I	4
4	Lid Handle Bracket, Left	P03303124A	1
5	Lid Handle Bracket, Right	P03303125A	1
6	Lid Handle Heat Insulating Spacer	P06802007A	2
7	Lid Handle	P00218009A	1
8	Cooking Rack/Secondary	P01515030K	1
9	Cooking Grid	P016150436	3
10	Flame Tamer/Ceramic Support	P01720040A	4
11	Flame Tamer/Ceramic	P01801005A	52
12	Flame Tamer/Ceramic Support Bracket	P03333006A	4
13	Burner Bracket Assembly	P02209224A	1
14	Burner/Main	P02003003B	4
15	Bowl Side Panel, Left	P0072099PC	1
16	Bowl Side Panel, Right	P0072199PC	1
17	Bowl Side Panel, Front	P0073885DC	1
18	Bowl Side Panel, Rear	P0075806DC	1
19	Grease Tray Heat Shield	P06904052C	1
20	Gas Collector Box with Electrode	P02609015B	4
21	Electric Wire Set	P02616070A	1
22	Electric Wire, 5-contact	P02627015A	1
23	Gas Valve/Manifold Assembly(LPG)	Y0060753	1
	Gas Valve/Manifold Assembly(NG)	Y0060754	1
24	LED Light Wire Set	P02615179A	1
25	Control Panel, Upper	P02908481S	1
26	Control Panel	P02908506S	1
27	Control Knob with LED Light	P03415313L	5
28	Control Knob	P03411533L	4
29	Control Knob for Back Burner	P03411543L	1
30	Electric Ignitor, 5 ports	P02502298C	1
31	Electric Ignitor Protector	P03328048Q	1
32A	Bowl Trim Bracket, Left	P07901041D	1
32B	Bowl Trim Bracket, Right	P07901042D	1
33	Grease Draining Plate	P06902017S	2
34	Bowl Trim Bracket, Rear	P07901040D	1
35	Bowl Trim Bracket, Front	P07901043D	2
36	Lighting Tube	P05507141E	1
37	Extension Fitting for Manifold	P03902029A	1
38	Gas Valve/Manifold Extension	P05005482G	1
39	Extension Tube	P03720003A	1
40	Bowl Bracket, Left	P01301014A	1
41	Bowl Bracket, Right	P01302014A	1
42	Grease Tray Assembly	Y0270029	1

## Parts List for Models BTE3211ALP/NG

KEY	DESTRPTION	PART#	QTY.
43	Bowl Wind Shield, Rear	P06906087C	1
44	Regulator with Hose(LPG)	P03601045A	1
45	Tank Holder Assembly(LPG)	P05358003T	1
46	Bracket for NG Regulator(NG)	P033040544	1
47	NG Regulator (NG)	P03614009B	1
48	Regulator Hose (NG)	P03705092F	1
49	Hose, 12 ft (NG)	P03703001A	1
B1	Back Burner Assembly	P02007074A	1
B2	Back Burner Electrode	P02614025A	1
B3	Back Burner Thermocouple	P05305069B	1
B4	Back Burner Thermocouple Bracket	P03328047C	1
B5	Back Burner Orifice	P06534009A	1
B6	Back Burner Extension Tube	P03717062B	1
L1	GFCI Outlet/Transformer Assembly	P05374017B	1
L2	Light Wire Set	P05352008B	1
L3	Light, 12V, 10W	P05383002B	2
L4	Light Cover, Rear	P05383003B	2
L5	Light Switch	P05360002B	1
L6	Light Set Holding Frame	P06906089C	1
	Hardware Pack	P06030016A	1
	Hardware Pack	P06030017A	1
	Operator's Manual	P80151126A	1

# Parts Diagram for Models BTE3811ALP/NG



## Parts List for Model BTE3811ALP/NG

KEY	DESTRPTION	PART#	QTY.
1	Lid Assembly	P0014518EA	1
2	Temperature Gauge	P00601071A	1
3	Protective Pad	P05518002I	4
4	Lid Handle Bracket, Left	P03303124A	1
5	Lid Handle Bracket, Right	P03303125A	1
6	Lid Handle Heat Insulating Spacer	P06802007A	2
7	Lid Handle	P00218010A	1
8	Cooking Rack/Secondary	P01515031K	1
9	Cooking Grid	P016150436	2
10	Cooking Grid	P016050036	1
11	Flame Tamer/Ceramic Support	P01720040A	3
12	Burner Heat Shield	P069060454	1
13	Flame Tamer/Ceramic	P01801005A	39
14	Flame Tamer/Ceramic Support Bracket	P03333006A	4
15	Burner Bracket Assembly	P02205154A	1
16	Burner/Main	P02003003B	3
17	Burner/Infrared	P02005010A	1
18	Bowl Side Panel, Left	P0072099PC	1
19	Bowl Side Panel, Right	P0072199PC	1
20	Bowl Side Panel, Front	P0075813DC	1
21	Bowl Side Panel, Rear	P0073896DC	1
22	Grease Tray Heat Shield	P069040534	1
23	Gas collector box with Electrode	P02609015B	3
24	Infrared Burner Electrode	P02618060A	1
25	Infrared Burner Thermocouple	P05305051A	1
26	Infrared Burner Thermocouple Bracket	P03328047C	1
27	Electric Wire Set	P02616071A	1
28	Electric Wire, 5-contact	P02627016A	1
29	Manifold and Gas Valve - LPG	Y0060756	1
	Manifold and Gas Valve - NG	Y0060756	1
30	LED Light Wire	P02615180A	1
31	Control Panel, Upper	P02914336S	1
32	Control Panel	P02914346S	1
33	Control Knob with LED Light	P03415313L	5
34	Control Knob/Main Burner	P03411533L	3
35	Control Knob	P03411543L	2
36	Electric Ignitor, 5 ports	P02502298C	1
37	Electric Ignitor Protector	P03328048Q	1
38	Bowl Bracket, Left	P01301014A	1
39	Bowl Bracket, Right	P01302014A	1
40	Grease Tray Assembly	Y0270028	1
41	Bowl Trim Bracket, Rear	P07901045A	1
42A	Bowl Trim Bracket, Left	P07901041D	1
42B	Bowl Trim Bracket, Right	P07901042D	1
43	Grease Draining Plate	P06902017S	2

## Parts List for Models BTE3811ALP/NG

KEY	DESCRIPTION	PART#	QTY.
44	Bowl Trim Bracket, Front	P07901043A	2
45	Lighting Tube	P05507141E	1
46	Extension Fitting for Manifold	P03902029A	1
47	Gas Valve/Manifold Extension	P05005482G	1
48	Extension Tube	P03720003A	1
49	Bowl Wind Shield, Rear	P06906088C	1
50	Regulator with Hose(LPG)	P03601045A	1
51	Tank Holder Assembly(LPG)	P05358003T	1
52	Bracket for NG Regulator(NG)	P033040544	1
53	NG Regulator (NG)	P03614009B	1
54	Regulator Hose (NG)	P03705092F	1
55	Hose, 12 ft (NG)	P03703001A	1
B1	Back Burner Assembly	P02007075A	1
B2	Back Burner Electrode	P02614025A	1
B3	Back Burner Thermocouple	P05305070A	1
B4	Back Burner Thermocouple Bracket	P03328047C	1
B5	Back Burner Orifice	P06534009A	1
B6	Back Burner Extension Tube	P03717063B	1
L1	GFCI Outlet/Transformer Assembly	P05374017B	1
L2	Light Wire Set	P05352016B	1
L3	Light Cover	P05383003B	2
L4	Light, 12V, 11W	P05383002B	2
L5	Light Switch	P05360002B	1
L6	Light Set Holding Frame	P06906090C	1
	Hardware Pack (LPG)	P06030016A	1
	Hardware Pack (NG)	P06030017A	1
	Operator's Manual	P80151126A	1

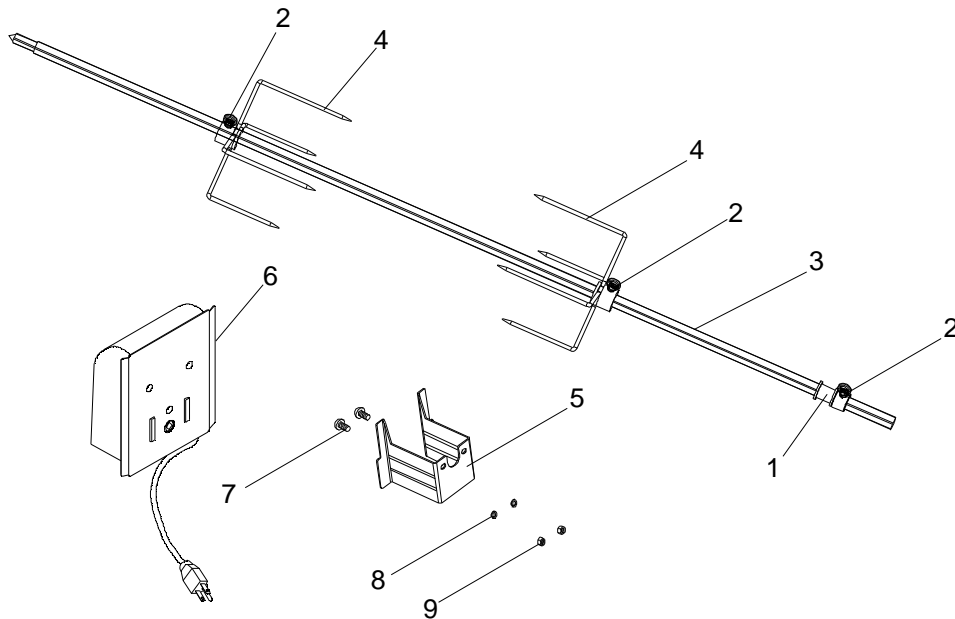
For the repair or replacement parts you need:  
Call 1-877-934-7455 M-F 8AM-4:30 PM CST

To obtain the correct replacement parts for your gas grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

**Important:** Use only Grand Hall replacement parts. The use of any part that is not a Grand Hall replacement part can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

## Rotisserie Assembly Parts Diagram for BTE3211ALP/NG & BTE3811ALP/NG



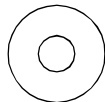
## Rotisserie Assembly Parts List for BTE3211ALP/NG & BTE3811ALP/NG

KEY	DESCRIPTION	PART#	QTY
1.	Rot. Collar	P05508177A	1
2.	Rot. Thumbscrew 1/4"x1/2"	S196G04081	3
3.	Rot. Spit (for BTE32ALP/NG Models)	P05508203A	1
	Rot. Spit (for BTE38ALP/NG Models)	P05508057A	1
4.	Rot. Holding Fork	P05508023A	2
5.	Rot. Motor Bracket	P05508174A	1
6.	Rot. Motor/AC	P07101031B	1
7.	Rot. Screw#10-24x3/4"UNC	S112G10121	2
8.	Rot. Washer 3/16"	S411G03081	2
9.	Rot. Nut #10-24	S362G10121	2

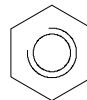
## Hardware for Rotisserie



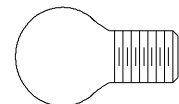
Rotisserie Screw  
#10-24x3/4" UNC  
Qty. 2  
Part # S112G10121



Rotisserie Washer  
Qty. 2  
Part # S411G03081



Rotisserie Nut #10-24  
Qty. 2  
Part # S362G10121



Rotisserie Thumbscrew  
1/4"x1/2"  
Qty. 3  
Part # S196G04081

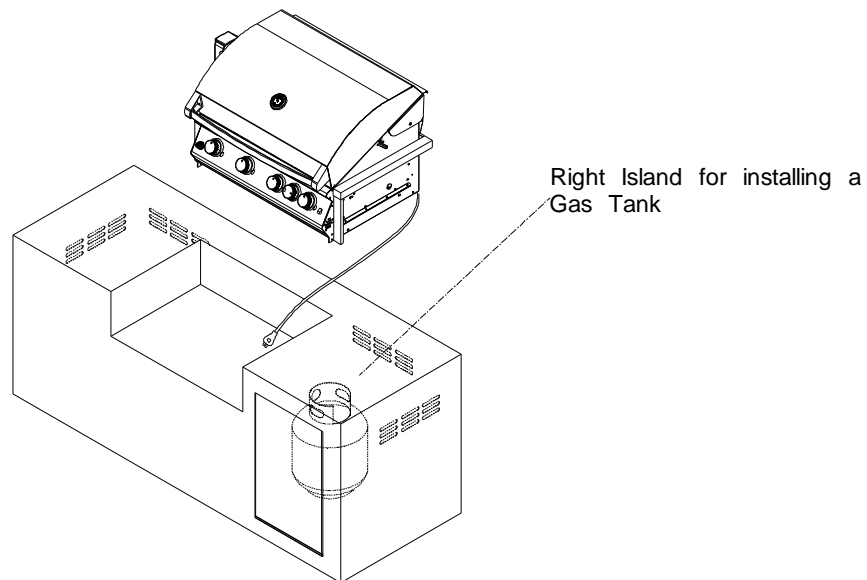
Customer Service Helpline: If you have questions about assembly or grill operation, or if there are damaged or missing parts when you unpack this unit from the shipping box, call us 8:00 am - 4:30 pm CST, Monday through Friday at 1-877-934-7455

## Assembly Instructions for BTE3211ALP/NG & BTE3811ALP/NG

**CAUTION :** While it is possible for one person to assemble this grill, obtain assistance from another people when handling some of the larger, heavier pieces.

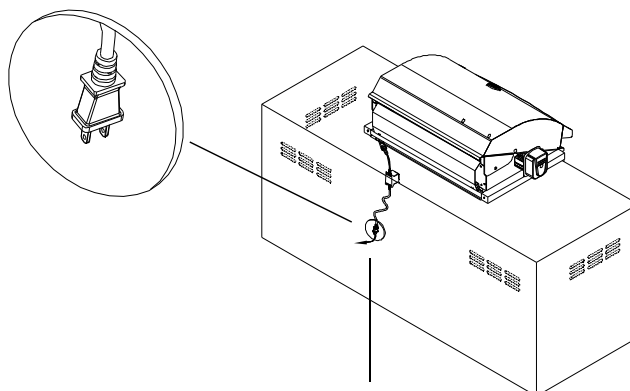
### 1 Install Grill Head

- With the help of your assistants, place the Grill Head into the cutout of your grill island (See Diagram).  
NOTE: The grill head is designed to fit into an island of your own design. The island shown in the diagram is for illustration purposes only. The diagram is not drawn to scale. An island is not included with the purchase of this grill head. Be sure your island meets the construction guidelines and clearances as indicated in pages 17 and 18.



### 2 Connect the Transformer to Power Source and turn on the Grill Lights (for BTE3211ALP/NG & BTE3811ALP/NG Models)

- Make a hole on your Rear Island Panel for the Transformer Cord. Pull the Transformer Cord out through the hole, and make sure the cord doesn't touch the ground. (The Rear Island Panel is not included with the purchase of the Grill Head.)
- Plug Transformer Cord into a properly grounded outlet.
- Push the Light Switch on the Control Panel to turn on the lights.



Make the hole on your Rear Island Panel so the cord can be pulled out

An island is shown for illustrative purposes in the diagram.

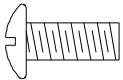
### 3

#### Install NG Regulator and 12 Foot Hose (for BTE3211ANG & BTE3811ANG Models)

- Install the NG Regulator onto the Regulator Bracket using 2 Phillips Head Screws 3/16"x1/4". Connect NG Gas Fitting with Hose to the Gas Manifold. Install the NG Regulator Bracket to your Rear Island Panel using 3 Phillips Head Screws 3/16"x1/2" and tighten using 3 Flange Nuts 3/16" as shown.
- Connect the Swivel Nut of the 12 foot Hose to the NG Gas Regulator.



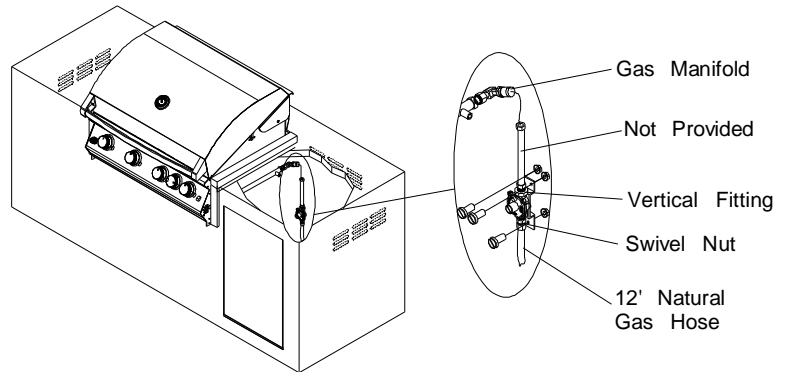
Phillips Head Screw  
3/16"x1/4"  
Qty. 2  
Part # S112G03041



Phillips Head Screw  
3/16"x1/2"  
Qty. 3  
Part # S112G03081



Flange Nut 3/16"  
Qty. 3  
Part # S313G03051



**CAUTION:** Build your grill island before installing the LP Gas Tank and Partition Panel (Not included in this unit). Refer to the heights listed in Fig. 4 for constructing your grill island. An island unit is not included with the purchase of your Grill Head.

### 4

#### Install Tank Holder Brackets, Tank Holder Assembly, and LP Gas Tank (for BTE3211ALP & BTE3811ALP Models)

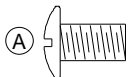
- Install the Bracket with Regulator onto the Island Side Panel using 2 black Phillips Head Screws 3/16"x3/8" and 2 black Flange Nuts 3/16". (See diagram)
- Install the Stainless Steel Tube (not included in this unit) onto the manifold. Next, insert the other end of the Stainless Steel Tube through the hole on the Island's Side Panel. Install the Stainless Steel Tube onto the male fitting through the hole on the Island's Side Panel. Install the Stainless Steel Tube onto the male fitting through the hole on the Island's Side Panel.
- Install the Tank Holder Brackets onto the Tank Tray using 4 Phillips Head Screws 3/16"x3/8" and tighten securely using 4 Flange Nuts 3/16" as shown. Be sure that the flat surfaces of the Tank Holder brackets are positioned towards the Tank Holder center as shown below.
- Insert the A Ring of the Tank Holder into the Tank Holder Brackets. Insert the Bolt on the B Ring into the Left Tank Holder Bracket as shown.
- Place the LP Gas Tank into the Tank Holder so that the tank valve faces the right corner. Tighten the Wing Bolt to secure the Tank in place.
- Install LP Regulator onto the Gas Tank.



Phillips Head Screw  
3/16"x3/8"  
Qty. 4  
Part # S112G0306B



Flange Nut 3/16"  
Qty. 4  
Part # S313G0306B



Phillips Head Screw  
3/16"x3/8"  
Qty. 2  
Part # S112G0306A



Flange Nut 3/16"  
Qty. 2  
Part # S313G0306A

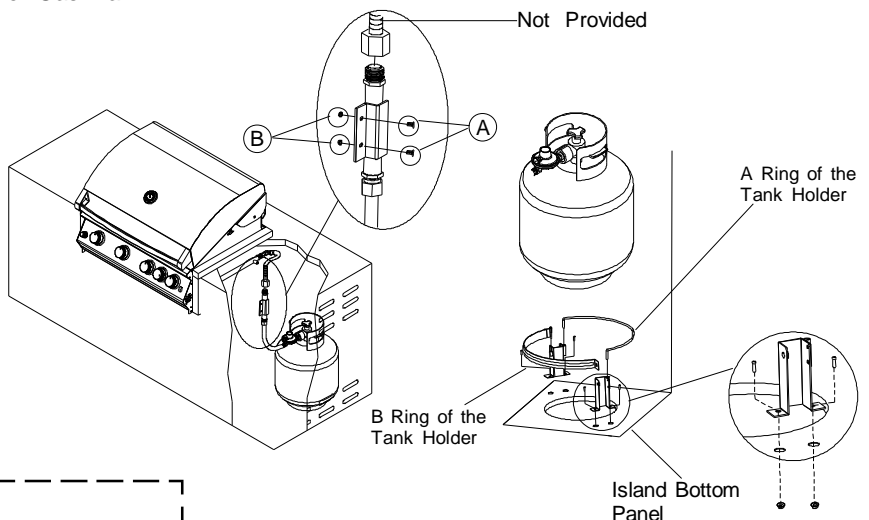
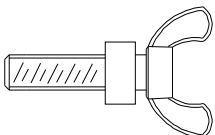


Fig. 3

For Installing the Tank Holder Assembly  
(Already installed in Tank Holder Assembly)



Wing Bolt 1/4"x1/2"  
Qty. 1  
Part # S233G04084

## 5

### Install Partition Panel (for BTE3211ALP & BTE3811ALP Models)

- Install the Partition Panel (not included in this unit) onto the right island. Make sure there is 22-24" of clearance between the Partition Panel and the Tank Holder Assembly.

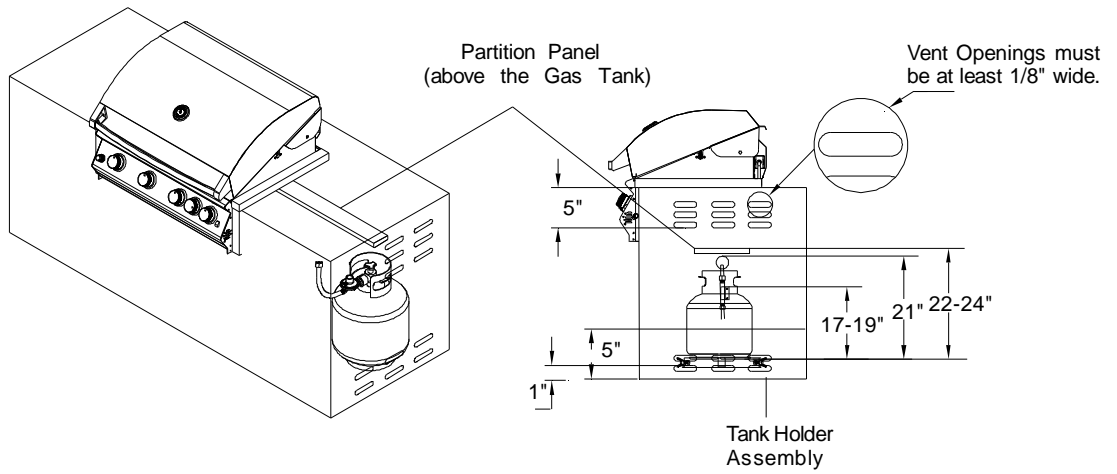
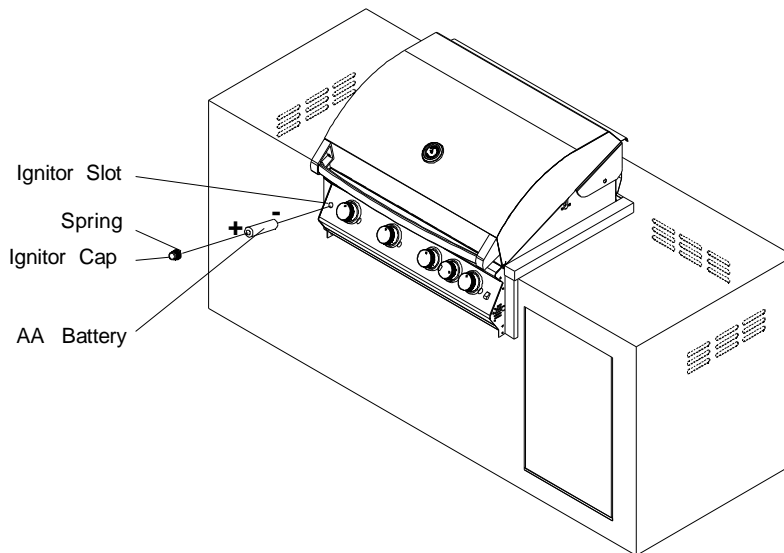


Fig. 4

## 6

### Install Ignitor Battery

- Remove Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.



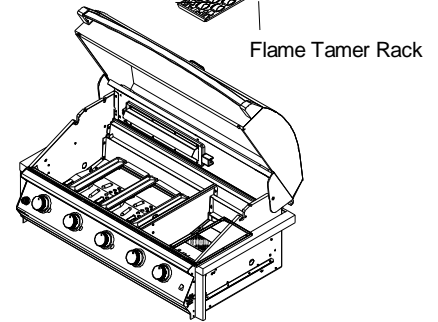
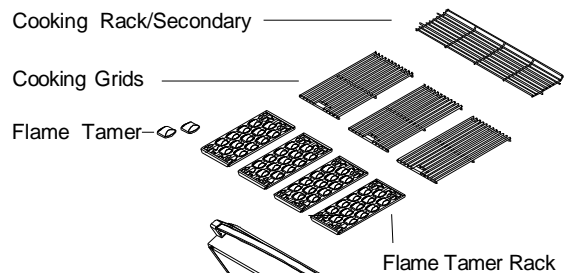
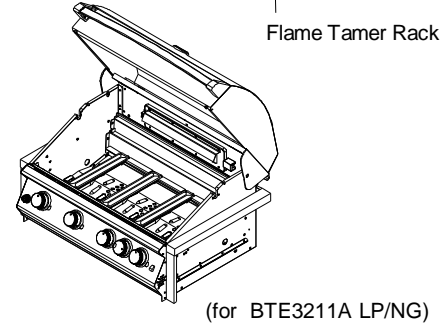
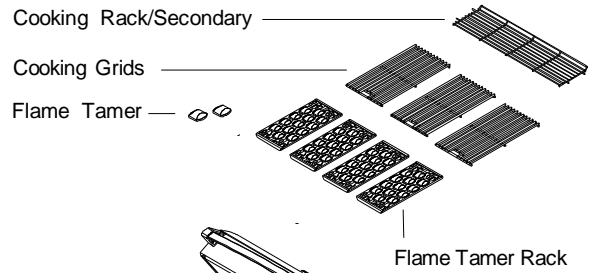
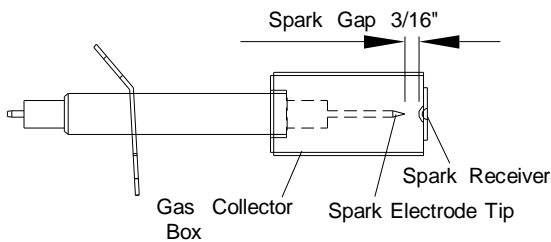
# 7

## Main Burner Electrode Check

With the assistance of another person, perform this Electrode Check before proceeding.

This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily.

- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
  - If the gap between the Spark Electrode Tip and Receiver is more than 3/16" wide use needle nose pliers to gently squeeze the Spark Receiver to narrow gap.
  - Recheck the Electrode again, if no "clicking" sound is heard:
  - AA Battery may be installed backwards.
  - Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found behind the Control Panel and reconnect any loose wires.



# 8

## Install Cooking Components

- Place the Flame Tamer Rack inside the Grill Bowl. Position it onto the lower ledge of the Bowl above the burners. Next, place the Flame Tamers on the Flame Tamer Rack. (See the diagrams on right)
- Place the Cooking Grids on the ledge above the Flame Tamers.
- Place the Secondary Cooking Rack into the slots on Grill Bowl Side Panels.

## Final Grill Assembly Step

When you have finished assembling your grill, be sure that all screws are tightened for safe operation of your grill.

Before each use of the grill, make sure the Grease Tray is fully seated under the Grill Bowl.

**CAUTION:** The Grease Tray should be inspected before each grill use to be sure there is no excessive grease buildup. Clean the Grease Tray frequently to eliminate grease build-up and to prevent grease fires.

# USE AND CARE INSTRUCTIONS

## CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission; as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank must have a collar to protect the tank valve.
- Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. Replacement hose and regulator assembly must be identical to those listed in the parts list of this Operator's Manual as specified by Grand Hall.
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage always disconnect the LP Gas tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly can be seen by opening the Island Cabinet. They must be inspected before each use of the grill. If the hose is damaged in any way, it must be replaced prior to using the grill again.
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill. Do not allow children or pets to play near your grill. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.

- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the grill to cool, and then place a cover on it.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- Never use your gas grill on a balcony, deck, patio above the ground floor of your home.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- The grill is not intended for commercial use.
- Never** use charcoal or lighter fluid in this grill.

**WARNING**

A. Do not store a spare LP-Gas tank under or near this appliance.

B. Never fill the tank beyond 80 percent full; and

C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

**WARNING**

Refer to the this table when designing the island unit for the BTE3211ALP/NG & BTE3811ALP/NG Side\* and Rear\* show the minimum amount of distance the unit must be from combustibles (ex. Vinyl or wood siding, fences and overhangs) or sources of ignition (ex. Pilot lights on water heaters and live electrical appliances). Height\* shows the minimum height the island unit must be starting from the ground up.

Model	Height	Width	Depth	Side*	Rear*	Height*
BTE3211 ALP/NG	9-1/2"	30-1/2"	21-1/2"	36"	36"	29"
BTE3811 ALP/NG	9-1/2"	38-1/2"	21-1/2"	36"	36"	29"

7" minimum clearance from cutout (for lid)

# USE AND CARE INSTRUCTIONS

## NOTE about LP Gas Tank Exchange Programs

Many retailers that sell grills offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this guide.

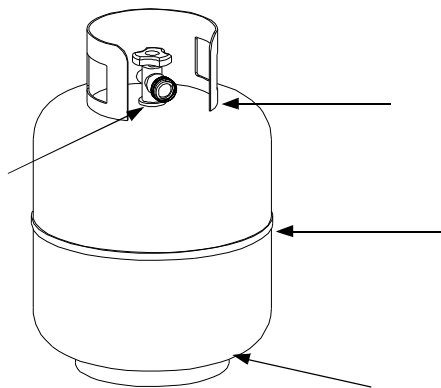
Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.

Leak test new and exchanged LP Gas tanks BEFORE connecting one to your grill.

## How to Leak Test your LP Gas Tank

### For your safety:

- All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- When checking for gas leaks do not smoke.
- Do not use an open flame to check for gas leaks.
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.
  - Use a clean paintbrush and a 50/50 mild soap and water solution.
  - Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
  - If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



## WARNING



If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

## LP Gas Model only:

### Secure a 20lb LP Gas Tank to Gas Grill (for BTE3211ALP & BTE3811ALP)

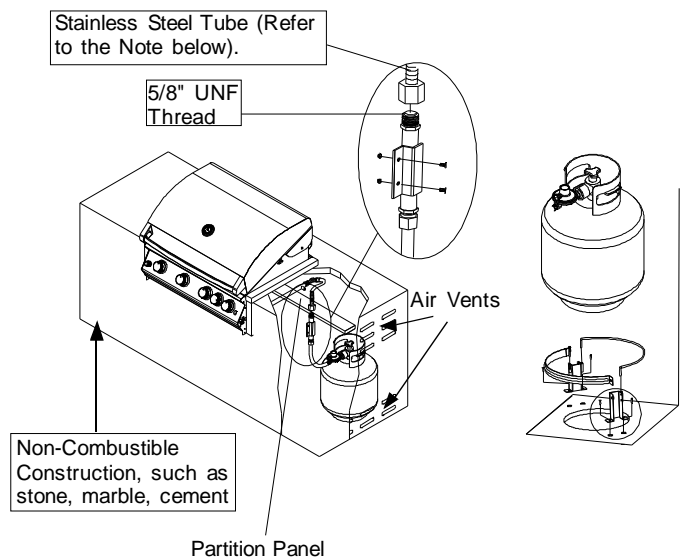
Note: You can only use a 20lb LP Gas Tank in this Gas Grill.

**NOTE:** When using Propane, EXTREME CAUTION should be used to provide ample ventilation of vapor from the enclosure. LP Gas vapor is heavier than air and SERIOUS INJURY from a DANGEROUS EXPLOSION could occur if LP Gas is allowed to accumulate in an enclosure and then ignited. Both the Barbecue enclosure and LP cylinder enclosure require venting that must be provided at the floor level of the enclosure to allow any leaking LP Gas vapor to escape (see Fig. 1).

**NOTE:** When installing a barbecue equipped for liquid propane in an island, the propane tank must be in a separate enclosure that is completely isolated from the barbecue. It must be cross-ventilated in accordance with the current standards. The propane tank MUST NEVER be installed directly under the barbecue.

**NOTE:** The total of the upper ventilation openings must be a minimum of 20 sq. inches. The total of the lower ventilation openings must be a minimum of 10 sq. inches. Upper and lower ventilation openings MUST BE PROVIDED on both sides of built-in construction. The top of the upper ventilation openings must be located within 5" from the top of the island. The bottom of the lower ventilation openings must be at least 1" or less from the floor of the island. The top of the lower ventilation openings cannot be more than 5" from the floor of the island. Every ventilation opening must be a minimum of 1/8". (See Fig. 4 on page 14). Please ask a Grand Hall associate for more details.

Fig. 1



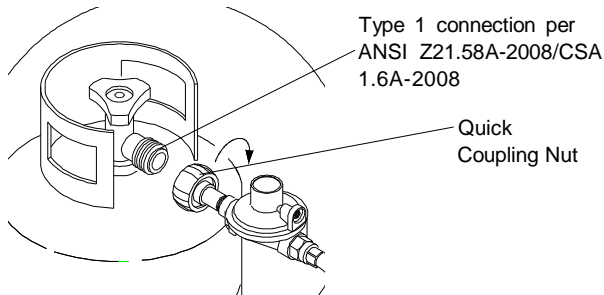
Note: The built-in appliance for use with a remote self-contained LP Gas supply system must use rigid pipe, semi-rigid tubing or a connector complying with the Standard for Connections for Gas Appliance, ZNSI Z21.24/CSA 6.10.

# USE AND CARE INSTRUCTIONS

## LP Gas Model only:

### Connect Regulator with Hose to your LP Gas Tank

- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- Open the tank valve 1/4 to 1/2 of a full turn (counterclockwise) and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Check All Connections for LP Gas Leaks." If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.



**CAUTION:** When the appliance is not in use the gas must be turned off at the tank. 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.



If you have a gas leak that cannot be repaired, turn off the gas at the source and disconnect the fuel line from your grill. Call 1-877-934-7455 or your gas supplier for repair assistance.

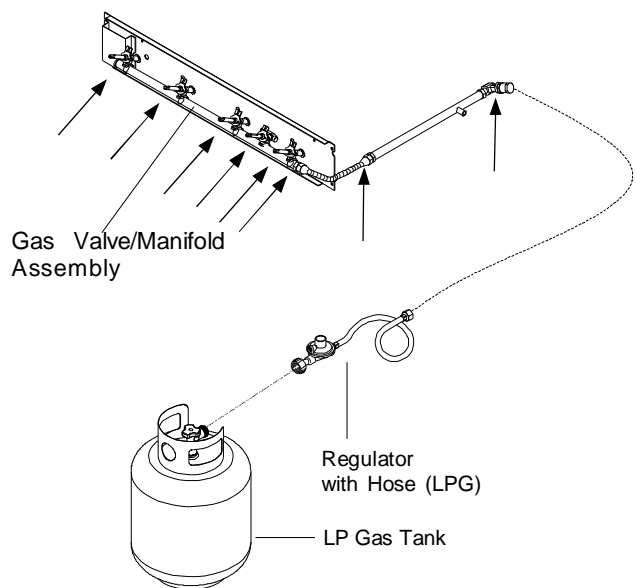


1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter 350°F (177°C).
4. Do not leave oil/grease unattended.

### Check all connections for LP Gas Leaks

**Never** test for leaks with an open flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



### Disconnecting A Liquid Propane Gas (LPG) Tank From Your Grill

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise. Do not use a wrench or any tools when turning the Quick Coupling Nut.



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

# Natural Gas Connection

## Natural Gas Model only:

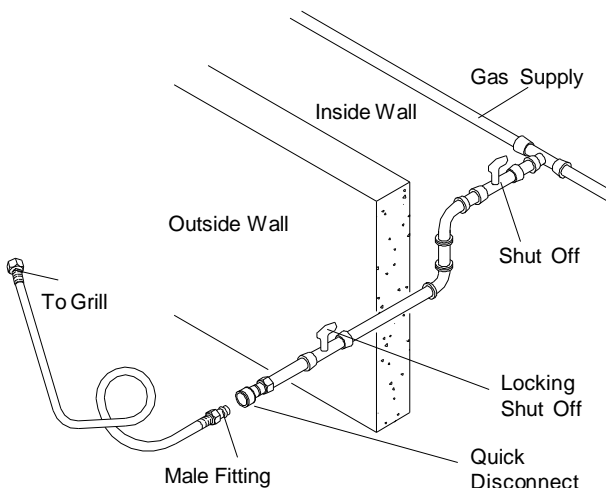
### Connecting Natural Gas To Your Grill

- Connect the Swivel nut of the 12' Natural Gas Hose to the horizontal fitting of NG Regulator as shown in **Fig.1**. Connect the other hose end (male plug) to the gas supply line from your home. Read and follow the "Natural Gas Safety Instructions" below.

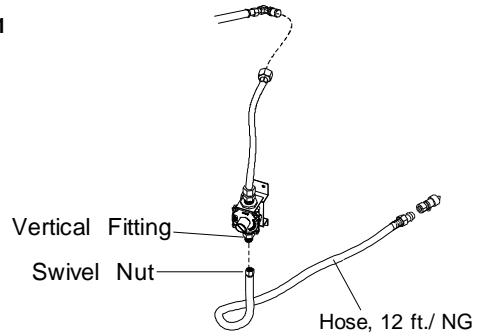
### Natural Gas Safety Instructions

- Your natural gas grill is designed for use with natural gas (NG) only. The gas pressure Regulator supplied with this appliance **must** be installed and used on your grill. The unit and Regulator are set to operate with an outlet pressure of 4" W.C.
- Install a Shutoff Valve at the gas supply source outdoors at a point after the gas pipe exits the outside wall and before the quick-disconnect hose. Or install it at the point before the gas line piping enters the ground. See **Fig. 2**.
- Pipe sealing compound or pipe thread tape resistant to the action of natural gas must be used on all male pipe thread connections.
- Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This gas grill and its individual shutoff valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5kpa).
- Turn off your gas grill when the gas supply is being tested at low pressures. The grill must be isolated from the gas supply pipe system by closing its individual manual shutoff valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2 psi (3.5kpa).

**Fig.2**



**Fig.1**

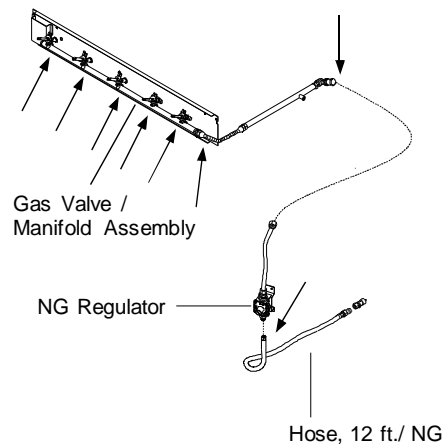


### Check all connections for Natural Gas Leaks

**Never** test for leaks with an open flame. Prior to first use and at the beginning of each season, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to their full OFF positions. Next, turn the gas ON at the source.
- Apply the soap solution to all gas connections indicated by the arrows. See **Fig.3**. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

**Fig.3**




### Gas Line Piping:

- If the length of line required does not exceed 50 feet, use a 5/8" O.D tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping must be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of 0.62 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18' cover.


# USE AND CARE INSTRUCTIONS

## Grill Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with all Safety and Use and Care instructions in this manual. Do not smoke while lighting your grill or when checking the gas supply connections.
3. Make sure that the LP Gas tank is filled.
4. Open the Grill Lid.

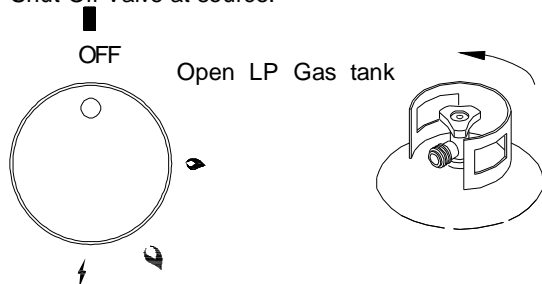



## WARNING

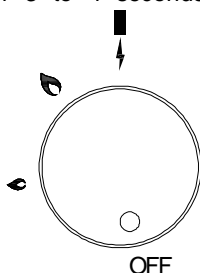



Failure to replace a faulty hose, secure gas supply connections or to open the Lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

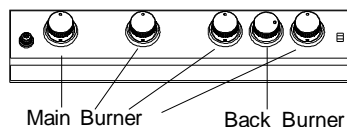
5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4 of a turn**. For Natural Gas open the Shut Off Valve at source.



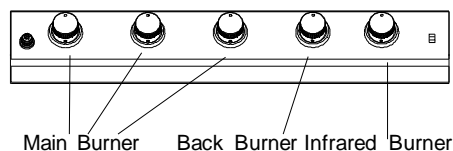
6. Push and turn Left Main Burner Control Knob to  Always light the LEFT Main Burner first. Press the electric ignitor 3 to 4 seconds to light the burner.



7. If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
8. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn.
9. Turn each other burner knob to  to light. Note: When lighting all main burners, start with the burner furthest from fuel source location, then light remaining burners in sequence moving toward fuel source.




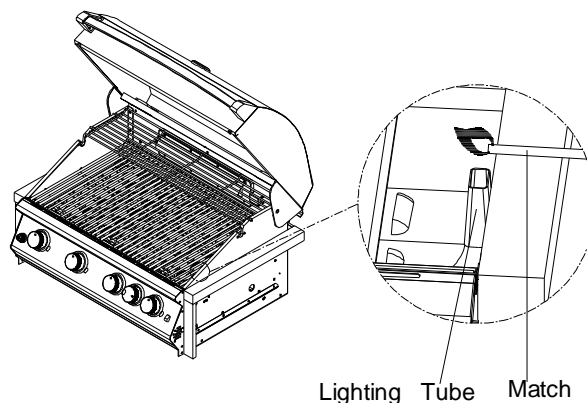
(for BTE3211ALP/NG Models)



(for BTE3811ALP/NG Models)

## Manually Lighting Your Grill By Paper Match

To light your gas grill by match, follow steps 1 through 5 of the Grill Lighting Instructions. Then, light the match and place it through the opening of the Lighting Tube (See Diagram Below). Turn the nearest Control Knob to the  setting to release gas. The Burner should light immediately.



# USE AND CARE INSTRUCTIONS

## Troubleshooting

### If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, check gas supply and connections.
3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:

- Misalignment of Burner Tubes over Orifices

**Correction:** Reposition Burner Tubes over Orifices.

- Obstruction in gas line

**Correction:** Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.

- Plugged Orifice

**Correction:** Remove Burners from grill by removing the screw from the rear of each Burner using Phillips Head Screwdriver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, screws and cooking components.

- If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center 1-877-934-7455 Monday - Friday 8:00am-4:30pm CST.

- Obstruction in Burner Tubes

**Correction:** Follow the Burner Tube cleaning procedure on **page 27** of this Operator's Manual.

- Misalignment of Ignitor on Burner

**Correction:** Check for proper position of the Electrode Tip as shown in **step 7 on page 16**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed, turn any Main Burner Control Knob to ⚡, push in, and watch for the presence of a spark at the end of the Electrode

- Disconnected Electric Wires

**Correction:** Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.

- Weak AA battery

**Correction:** Remove the Ignitor Cap and replace the battery.

- If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.

**WARNING**

Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- ⚡ Shut off gas supply to the gas grill.
- ⚡ Turn the Control Knobs to OFF position.
- ⚡ Open the Grill Lid.
- ⚡ Put out any flame with a Class B fire extinguisher.
- ⚡ Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Use and Care Guide.

**WARNING**

If ignition does not occur in 5 seconds, turn the Control Knob(s) and gas source OFF and conduct a leak test as explained in the Use and Care section of this guide. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

### To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the tank valve. For Natural Gas, close the Shut Off Valve.
- Disconnect regulator from LP Gas tank. For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the LP Gas tank. For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- Turn tank valve on SLOWLY 1/4 of a turn. For Natural Gas open Shut Off valve.
- Open the Grill Lid.
- Push and turn the Control Knob to ⚡ and press the electric ignitor 3 to 4 seconds to light the burner.

**WARNING**

**Never** lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.

# USE AND CARE INSTRUCTIONS

## CORRECT ROTISSERIE USE

Read all instructions before initial use.

**IMPORTANT:** When using electrical appliances, basic safety precautions should always be used.

The Rotisserie Motor is set for 120V, 60Hz AC current.

The Rotisserie is for outdoor use only.

Do not equip your rotisserie with meat in excess of 10-12 pounds.

Do not let children operate or play nearby your grill or Rotisserie. Always supervise children and pets if they are in the vicinity of the unit.

### Connecting Rotisserie

Always attach the assembled Rotisserie to your grill first and then plug the Cord into a properly grounded outlet.

### Operating Rotisserie

Do not operate the Rotisserie if the cord or plug has been damaged in any manner. Do not use the Rotisserie if cannot be operated safely.

Do not immerse Electrical Cord, Plug or Motor in water or expose to rain, as this may result in an electrical shock.

### Disconnect Rotisserie

Be careful as all surfaces will be hot, both grill and Rotisserie parts. Use protective mitts to handle the Rotisserie. Unplug the Rotisserie from electrical outlet when not in use and before cleaning. Allow to cool before adding or removing parts.

When Rotisserie cooking place a Cooking Pan under the food to be cooked as this will capture the drippings and keep your grill clean of excess grease which could cause a fire.

**CAUTION:** Handle with care when moving a Cooking Pan with hot oils.

Should a grease fire occur, turn the burners and gas off and leave the grill lid closed until the fire is out.

### Store the Rotisserie indoors

When Rotisserie is not in use, store it indoors in a dry place.

## CORRECT TRANSFORMER AND LIGHT USE

Read all instructions before initial use.

**IMPORTANT:** When using electrical appliances, basic safety precautions should always be used.

The Transformer is set for 120V, 60Hz AC current input, 12VAC, 25W output. The Light is set for 12V, 10W.

Do not let children operate or play nearby your grill or Transformer. Always supervise children and pets if they are in the vicinity of the unit.

### Connecting Transformer

Always attach the assembled Transformer to your grill first and then plug the Cord into a properly grounded outlet, then turn on the Lights.

### Operating Transformer and Light

Do not operate the Transformer if the cord or plug becomes damaged, or if the Transformer or Light malfunctions or have been damaged in any manner.

Do not operate the Transformer if the cord or plug has been damaged in any manner. Do not use the Transformer and Light if cannot be operated safely.

Do not immerse Electrical Cord or Plug in water or expose to rain, as this may result in an electrical shock.

### Disconnect Transformer

Be careful as all surfaces will be hot, including grill, Transformer and the Light. Turn off the Lights and unplug the Transformer from electrical outlet when not in use and before cleaning.



## WARNING



To protect against electrical shock, do not immerse electrical cord, plugs or motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.



## WARNING



### California Proposition 65

The electrical supply cord and plug of the Rotisserie and Transformer contain chemicals, including lead, known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling.



## WARNING



To protect against shock hazard risk, connect only to properly Grounded Outlet.

## ELECTRICAL EQUIPMENT USE

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Allow Rotisserie and Grill to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Call 1-877-934-7455 for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than its intended use.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



## WARNING

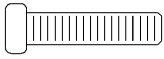


This appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the *National Electrical Code*, *ANSI/NFPA 70*, or the *Canadian Electrical Code*, *CSA C22.1*.

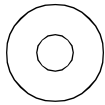
Keep any electrical supply cord and the fuel supply hose away from any heated surface.

# Rotisserie Instructions

1. Remove all components from the carton.
2. Attach the Motor Bracket on the outside of the right grill bowl panel. Align the two holes of the Bracket with the holes on the grill bowl. Install and secure 2 Rotisserie Screws #10-24x3/4" UNC, 2 Rotisserie Washers, and 2 Rotisserie Nuts #10-24 as shown in diagram below.



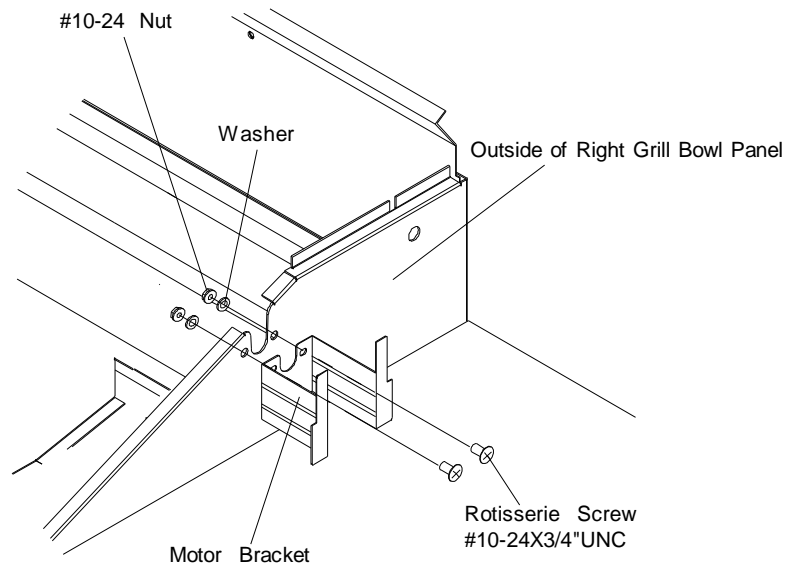
Rotisserie Screw #10-24x3/4" UNC  
Qty. 2  
Part # S112G10124



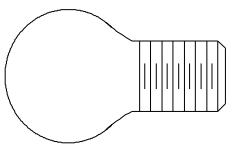
Rotisserie Washer  
Qty. 2  
Part # S411G03084



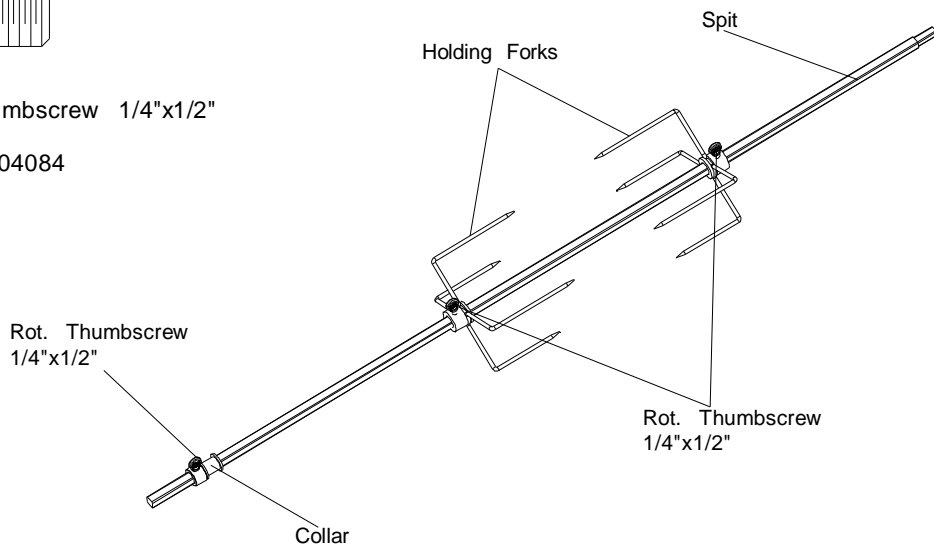
Rotisserie Nut #10-24  
Qty. 2  
Part # S362G10124



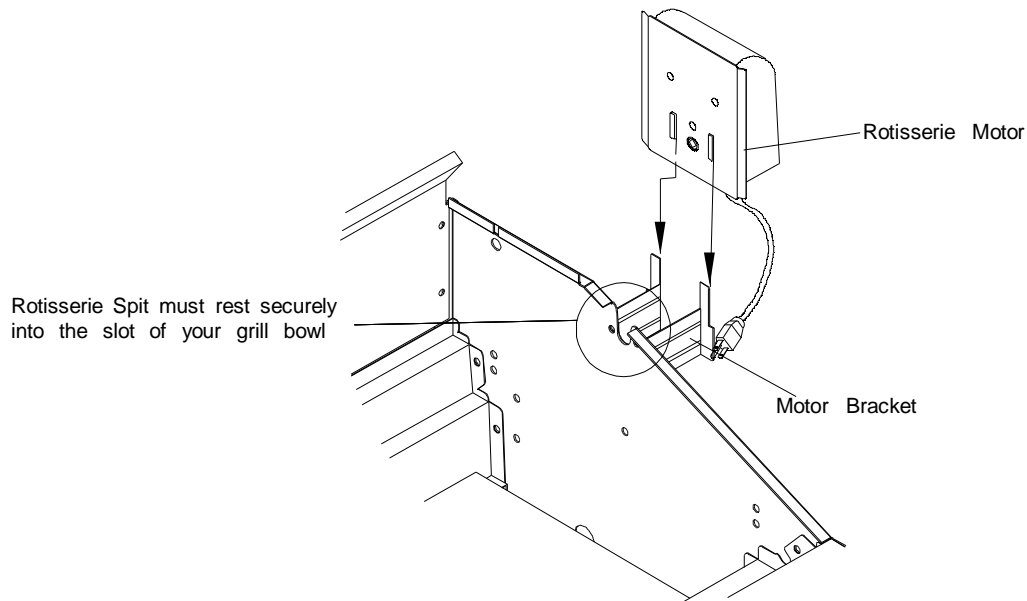
3. Slide the Spit through the piece of meat. Place the Holding Forks onto each end of the Spit. Adjust spacing between Holding Forks to accommodate your food, then tighten the Thumbscrews to keep the Holding Forks in position. Slide the Collar onto the threaded end of the Spit. Do not tighten the Collar Thumbscrew until the Rotisserie is placed into your grill.



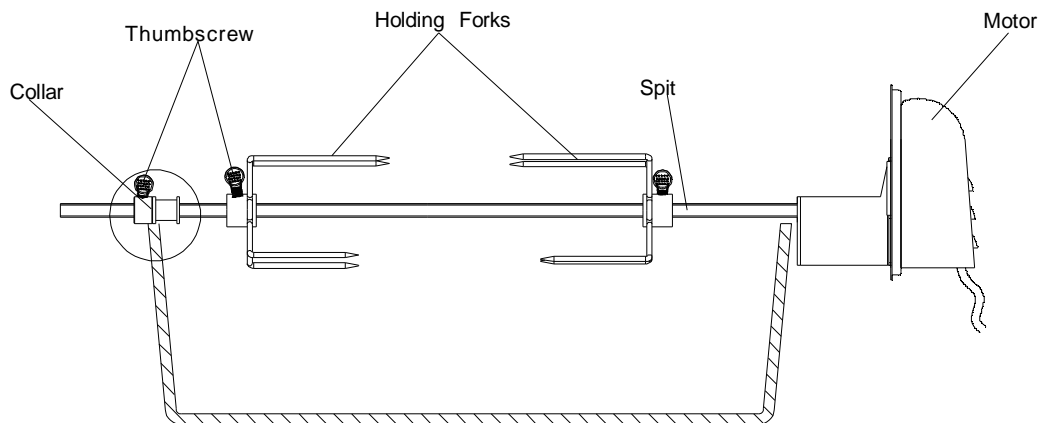
Rotisserie Thumbscrew 1/4"x1/2"  
Qty. 3  
Part # S196G04084



4. Install the Rotisserie Motor onto the Motor Bracket as shown below. Be sure the Motor attaches to the Bracket with the electrical cord down. This installation insures that once the Spit is inserted into the Motor it will also rest securely into the slot of your grill bowl.



5. Insert the assembled Rotisserie into the Motor as shown below. The Motor should be on the right side of your grill. Place the Collar into the slot opening on the left side of your grill bowl, then tighten the Collar Thumbscrew. The Collar will stabilize the Rotisserie during the cooking process and allows the Rotisserie Spit to turn smoothly. Plug the Rotisserie into an outlet and turn on to test.



### The Collar must always be used with this Rotisserie

BEFORE rotisserie cooking you will need to remove the Cooking Grid(s) and possibly the Heat Diffusers from your grill. When rotisserie cooking place a Cooking Pan under the food to be cooked. This will capture the drippings and keep your grill clean of excess grease which could cause a fire. Use caution when moving a Cooking Pan containing hot oils.

## CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

**CAUTION:** Be sure your grill is OFF and cool before cleaning.

### Cleaning the Cooking Grids

- Before initial use, and periodically thereafter, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

### Cleaning the Flame Tamers

- Periodically you should wash the Flame Tamers in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Flame Tamers thoroughly before you reinstall them into the cooking bowl.

### Cleaning the Grease Tray

- To reduce the chance of fire, the Grease Tray should be visually inspected before each grill use. Remove any grease and wash Grease Tray with a mild soap and warm water solution.

### Cleaning the Inside of the Grill Lid

- Grease can build up on the inside of the Grill lid over time. This grease can drip onto your deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

### Routine Cleaning of The Grill Interior



- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape. Follow these steps:
  1. Turn all Control Knobs to the full OFF position.
  2. Turn the gas off at the source.
  3. Detach the Regulator Assembly from your gas grill. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Use and Care Guide.
  4. Remove and clean the Flame Tamers, Cooking Grids, Cooking Rack and Grill Burners.
  5. Cover each Gas Valve Orifice with aluminum foil.
  6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
  7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
  8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16".
  9. Replace the Burners and adjust the Gas Collector Box. The edge of the collector box should be overlapping the Burner Port.
  10. Replace Flame Tamers and Cooking Grids.
  11. Reconnect the gas source and observe the Burner flame for correct operation.

### Cleaning Exterior Stainless Steel Surfaces:

- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill.
- To help maintain the finish of stainless steel follow these cleaning procedures for the best results:
  1. After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.
  2. Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.
  3. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

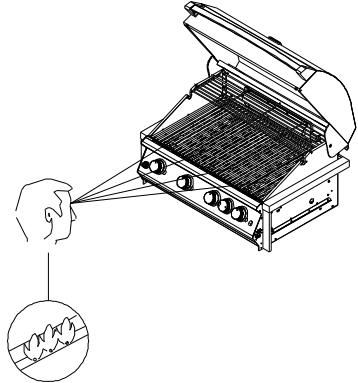
 **WARNING** 

**Do not leave the grill unattended during burn off. Empty and clean the grease tray before doing burn-off.**

 **WARNING** 

**Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.**

- Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of air for combustion and ventilation.
- Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.
- Visually check burner flames occasionally to ensure proper flame pattern as shown below.



**MAGNIFIED VIEW OF GRILL MAIN BURNER.**

## CLEANING THE BURNER TUBES AND PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position. For Natural Gas, shut off Natural Gas Valve.
3. Detach the LP Gas regulator assembly from your gas grill.
4. Remove the Cooking Grids, Flame Tamers, and Grease Tray from your grill.
5. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

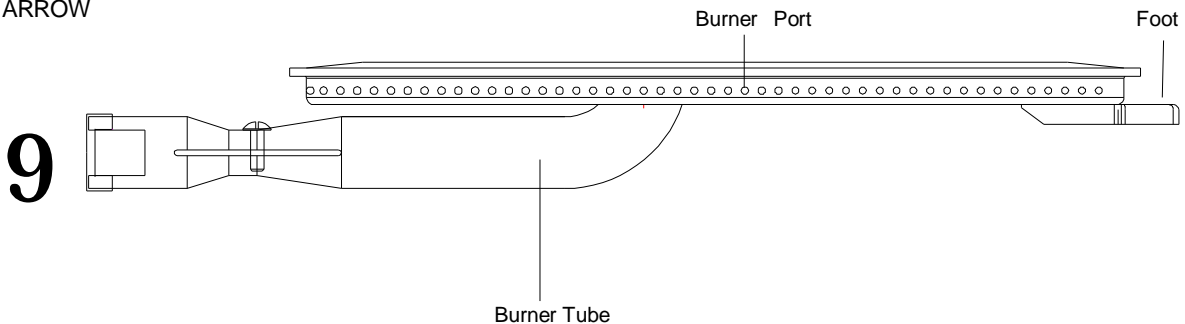
- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

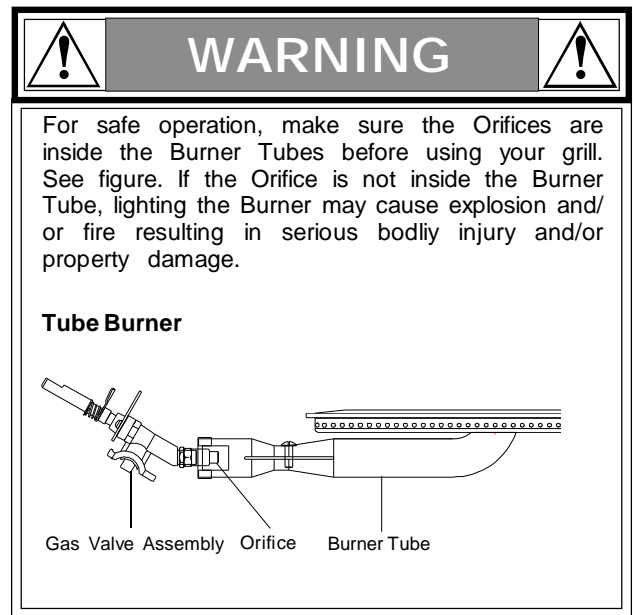
**Figure 1**

TO CLEAN BURNER TUBE, INSERT HOOK AS INDICATED BY THE ARROW



Regardless of which Burner cleaning procedure you use, we recommend that you also complete the following cleaning regimens to help prolong Burner life.

- After each use of the grill it is necessary to burn off food particles and drippings which can clog Burner ports and reduce Burner performance. OPEN the grill Lid, ignite the burner(s) and operate grill on HI setting for 3 to 5 minutes.
- Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip.
- Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.



## Cooking Instructions

### Burn-Off

- Before cooking on your gas grill for the first time, you should "burn off" the grill to eliminate any odor or foreign matter. Ignite the main burners, lower the Lid, and operate grill on HI setting for 3 to 5 minutes.

**CAUTION:** Operating your grill on the HI setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended when in use.**

### Preheating

- To preheat main burners, light your grill on HI, lower the Lid and follow the recommended times below.
- ✓ For high temperature cooking, preheat grill 3 to 5 minutes.
- ✓ For low temperature cooking, preheat grill 3 minutes.
- ✓ To slow cook, preheating is not necessary.

### Cooking Temperatures

- High setting:** The HI Control Knob setting should only be used to pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete. **Never** use the HI setting for extended cooking.
- Medium to Low Settings:** Most recipes specify medium to low settings, including all smoking and cooking lean cuts such as fish.

### An Important Note about Cooking Temperatures

- The suggested heat settings and cooking times shown in the following pages are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, and no two backyards are alike, we offer these tips as general guidelines for your reference. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.
- ✓ The middle and back primary cooking areas offer high heat for grilling.
- ✓ The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables.
- ✓ The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

### Direct Cooking using Main Burners

- The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for searing and grilling when you want an open-flame barbecued taste.

### Indirect Cooking using Main Burners

- The indirect cooking method can also be used with the supplied Cooking Grids. To cook indirectly, the food should be placed on the left or right side of your grill with the main Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer main Burners. Either way, **indirect cooking must be done with the Lid down.**

### Prepare Cooking Grids for Grilling

- Greasing the cooking surface will help keep foods from sticking during the cookout and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid before each cookout. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface.

### Flare-Ups

- The fats and juices dripping from grilled food can cause flare-ups which impart a favorably, distinctive taste and color to food. They should be accepted up to a point. To minimize flare-ups:
  - ✓ Trim excess fat from meats and poultry
  - ✓ Preheat the grill properly
  - ✓ Clean grill regularly to remove food and grease build-up
  - ✓ Reposition your food often to avoid flare-ups

 **WARNING** 

✓ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

✓ **Never** cover the cooking grids, Flame Tamers, bottom of grill bowl or Grease Tray with charcoal, aluminum foil, sand or any substance that can absorb grease.

✓ **Before each use of your grill:** Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.

✓ **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).

✓ **Never** use this gas appliance on a balcony, deck, or patio above the ground floor of your home.

✓ **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.

✓ **Never** use your gas grill on a balcony, deck, patio above the ground floor of your home.

✓ **Your grill will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

# Guide to Grilling using the Main Burners and Direct Cooking Method

## Grilling Steak and Ribs

Turn the grill Burners on HI, close the Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook meat until done. Grilling times will vary according to meat thickness.

## Grilling Hamburgers and Sausages

Turn the grill Burners on HI, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook the meat until done. Grilling times will vary according to meat thickness.

## Grilling Poultry

Turn the grill Burners on HI, close Lid and preheat your grill 2 to 3 minutes. Then raise the Lid, reduce heat to MEDIUM and cook poultry directly over lit Burners until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on MEDIUM heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

## Grilling Pork

Turn Burners on HI and preheat your grill 3 to 5 minutes with the Lid closed. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to MEDIUM and cook until done. Grilling times will vary according to meat thickness.

## Whole Fish and Whole Fillets

Preheat your grill on HI for 2-3 minutes with the Lid down. Raise lid and turn Burners to MEDIUM heat. Place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

## Smaller Fish Fillets and Cubes

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

## Vegetables and Fruit

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down.**

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids. Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **Grill Lid must remain up when cooking directly.**

## Cut of Meat

T-bone steak  
 Sirloin steak  
 Beef spare ribs  
 Porterhouse steak  
 New York strip steak

## Approximate Cooking Times

**Rare:** 4-8 minutes  
**Medium:** 10-14 minutes  
**Well done:** 15-20 minutes

Hamburgers  
 Sausages

**Rare:** 4-6 minutes  
**Medium:** 8-10 minutes  
**Well done:** 10-15 minutes

Chicken breast  
 (cook with bone down)  
 Chicken wings  
 Drumsticks

**Direct method:**  
 approximately 15 minutes  
**Indirect method:**  
 up to 30 minutes

Whole bird  
 (cook with breast up)

**Indirect method:**  
 approximately 1 hour

Chops  
 Loins  
 Cutlets

**Medium:** 10-14 minutes  
**Well done:** 15-20 minutes

Whole fish  
 Whole fish fillets

10-12 minutes per pound or  
 until fish is opaque

Fish fillets  
 Boneless cubes

4-5 minutes each side  
 or until fish is opaque

For very firm vegetables particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times using the **indirect method** with the lid down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the temperature gauge and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter because of the direct heat source. Timing will be comparable to normal pan frying or grilling.

## Guide to Using the Secondary Cooking Rack

Vegetables are generally easy to cook on the grill. The Secondary Cooking Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

The Secondary Cooking Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

A small whole fish wrapped in foil also cooks well on the Secondary Cooking Rack. Parcels of seafood such as scallops, prawns and sliced fish fillets prepared in a sauce and portioned into small foil wraps cook well this way, too.

Safe Minimum Internal Temperatures	
Fish	145°F/63°C
Pork	160°F/71°C
Egg Dishes	160°F/71°C
Steaks and Roasts of Beef, Veal or Lamb	145°F/63°C
Ground Beef, Veal or Lamb	160°F/71°C
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F/74°C
Pieces of Poultry (Chicken Breast, etc.)	165°F/74°C

# Guide to Roasting and Baking Using the Main Burners

## An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as general guidelines, but suggest you watch the temperature gauge and adjust the heat accordingly.

## Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. You can also use the supplied Cooking Grid with an aluminum drip pan underneath allowing you to collect juices for making gravies. Remember, indirect cooking requires the Lid of your grill to be down.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on Hi and close Lid for approximately 2-3 minutes.

## Food preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

## Tips for roasting

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare	18 minutes per pound
	Medium	23 minutes per pound
	Well done	27 minutes per pound
Lamb	Medium	18 minutes per pound
	Well done	23 minutes per pound
Veal		27 minutes per pound
	Pork	30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

## BAKING TECHNIQUES

From casseroles and cornbread to delicious desserts like fondue fruit skewers or crumb cake, baking on the grill is as easy as baking in the kitchen.

## Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 3-5 minutes, then lower heat to achieve the baking temperature desired. Baking uses the **indirect cooking** method. Therefore, your cooking pan should be placed on the left or right side of your grill with the burner lit on the opposite side.

## Oven Temperature

Slow	300° - 340° F
Moderate	355° - 390° F
High	410° - 480° F

## Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

## Recommended Grill Setting

Both outside Burners on LOW
1 outside Burner on Hi and 1 outside Burner on LOW
Both outside Burners on Hi

**Question:**

**Can I convert my grill from one fuel type to another in other words from LPG to NG or vice versa?**

**Answer:**

No, your gas grill is manufactured to exact specifications and is certified for LPG (Liquid Propane Gas) or NG (Natural Gas) use only. For your safety, conversion kits are not available, nor will we sell or otherwise provide parts or information to be used to convert your grill. Any attempt to convert your grill is dangerous and will void your warranty.

**Question:**

**Are the serial and model numbers of my grill listed somewhere for reference?**

**Answer:**

The serial and model numbers are listed on a silver CSA label. This label is located on the Rear Bowl Panel of the grill.

**Question:**

**My grill will not light properly. Why?**

**Answer:**

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

**Question:**

**If my ignitor or battery is not working how can I light my grill manually?**

**Answer:**

If your ignition fails to work or your battery needs replacing, you can manually light your grill by paper match. Insert a paper match into the Lighting Tube and follow the Manual Grill Lighting Instructions. Light the match and place it into the Lighting Tube. Turn the nearest Control Knob to the HI setting to release gas. The burner should light immediately.



**WARNING**



**Never** lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.

**Question:**

**Sometimes I hear a humming sound coming from my regulator. What causes this? *And* - My grill has a low flame and sometimes will not light. Why?**

**Answer:**

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve. For Natural Gas, close the Shut Off Valve.
- Disconnect regulator from LP Gas tank. For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank. For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- Open grill Lid.
- Turn the tank valve slowly ¼ of one turn. For Natural Gas open Shut Off valve.
- Light main Burner farthest from fuel source.
- Turn the tank valve slowly one more ¼ of one turn for ½ of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than ½ of one turn on LPG models.

**Question:**

**Where do I use my grill for safer operation and better performance?**

**Answer:**

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).
- Never** use this gas appliance on a balcony, deck, or patio above the ground floor of your home.
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** use your gas grill on a balcony, deck, patio above the ground floor of your home.
- Never** obstruct the flow of ventilation air around your gas grill housing.

**Question:**

**The Regulator and Hose supplied with my gas grill does not fit the older LP Gas tank I've used for years. Why not?**

**Answer:**

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new grill, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

**Question:**

**What causes grill parts to rust and what effect does it have on my grill?**

**Answer:**

Rusting is a natural oxidation process and will not affect the short term performance of your grill.

To slow the rusting process on Cooking Grids, we recommend greasing the grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your Cooking Grids are Porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel follow these cleaning procedures for the best results:

After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

You may also review FAQ's, Troubleshooting and Care & Maintenance Tips online at [www.grandhall.com](http://www.grandhall.com).

## Grand Hall Limited Warranty

Grand Hall will warrant to the ORIGINAL PURCHASER of this gas grill that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly.

- **Burners, Cooking Grids - 5 year limited warranty (No rust or burn through)**
- **Flame Tamers, Valves, and Plastic Components - 2 year limited warranty**
- **Electronic Components - 1 year limited warranty**
- **All other stainless steel parts - 10 year limited warranty**
- **All remaining parts - 2 year limited warranty**

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card and save your receipt in case it is required as proof of purchase.

This Limited warranty is limited to replacement of parts at Grand Hall's option that proved to be defective under normal use and service. You will be charged for shipping and handling of the replacement parts.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid by the customer.

Upon examination and to Grand Hall's determination, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. In any instance, customer is responsible for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accidents, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fire or grease fires, as set out in the Operator's Manual.

This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners, pool or spa chemicals, and/or any tools used in the assembly or installation of this unit. This warranty does not cover paint loss, surface rust, corrosion or stainless steel discoloration which is considered normal wear and tear. This warranty does not cover the cost of any inconvenience, personal injury or property damage due to improper use or product failure.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, Acts of God/Forces of Nature are not covered by this Limited Warranty.

No part returns will be accepted without prior authorization from Grand Hall. **Authorization for parts and/or the return of parts may be requested by calling 1-877-934-7455, 8am-4:30pm CST, Monday-Friday.**

**For technical troubleshooting and/or service inquiries, please call 1-800-752-3085, 8am-4:30pm CST, Monday-Friday.**

### Warranty Restrictions

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- This product is certified for safe use only in the country where purchased; Modification for use in any other location is a safety hazard and immediately voids the warranty.
- This warranty is not transferable
- This warranty is void if the product is used for commercial or rental purposes.

Manufacturer:

**Grand Hall Enterprise Co., Ltd.**

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