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# Grand Hall GT3211ANG Owner's Manual

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GT3211ANG](#)



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

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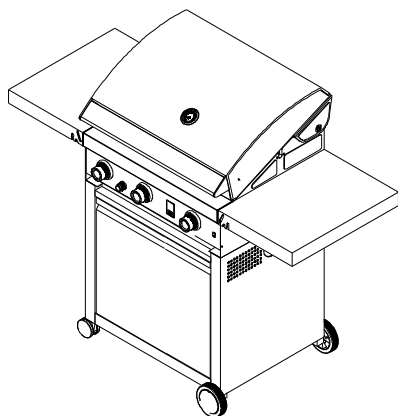
Liquid Propane Gas (LPG) Grill

Models GT2411ALP, GT3211ALP

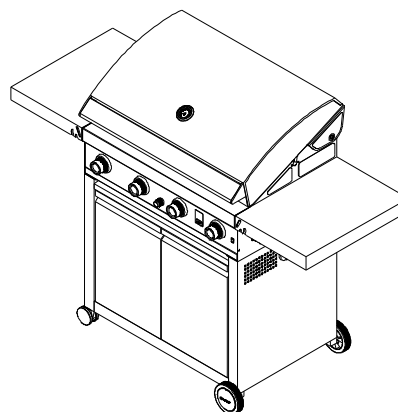
Natural Gas (NG) Grill

Models GT2411ANG, GT3211ANG

## Operator's Manual



GT2411ALP/NG



GT3211ALP/NG

### FREE HELP FROM THE GRILL EXPERTS

Grand Hall is the expert on this product and trained to help you with:

- Assembly Questions
- Grill Operation
- Replacement of Damaged or Missing parts

visit [www.grandhall.com](http://www.grandhall.com) or call:

1-877-934-7455

Monday - Friday 8:00am-4:30pm CST

### IMPORTANT:

#### • NOTE TO ASSEMBLER/INSTALLER:

Leave this manual with the consumer.

#### • NOTE TO CONSUMER:

Keep this manual for future reference.

#### • RECORD YOUR SERIAL #

(see silver CSA label on main body of grill)



### WARNING



- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed and maintained.
- **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 or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- THIS GAS APPLIANCE IS DESIGNED FOR OUT-DOOR USE ONLY.
- **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- **Never** obstruct the flow of ventilation air around your gas grill housing.
- **Never** disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

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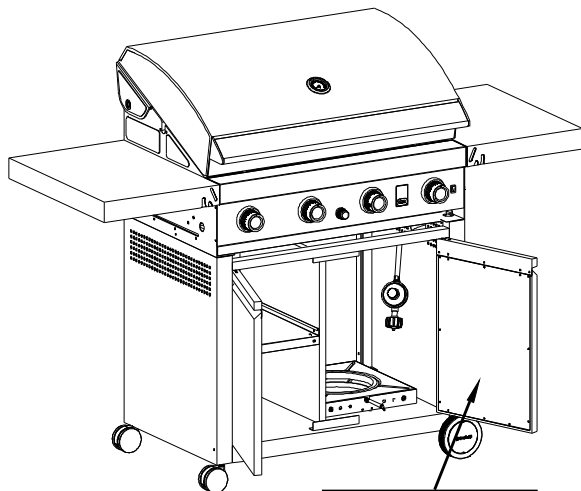
## WARNING

- 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  
right door panel

## 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

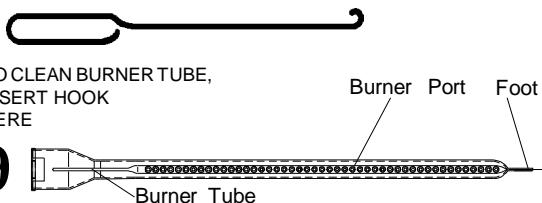
**Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.**

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 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:

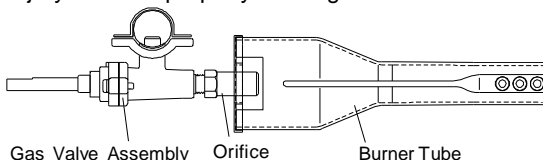
- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



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 another person 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.**



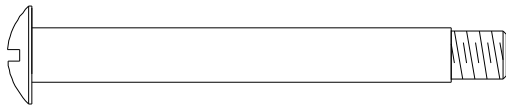
### CAUTION

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes 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.

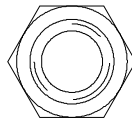
## Hardware Parts List for Models GT2411ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
S271G0365A	Phillips Head Wheel Bolt 3/8" x 2-15/16"	2	Install 5" Wheels
S372G0306A	Nylon Lock Nut 3/8"	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Cart Side Panels onto Cart Bottom Shelf
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	
S342G0306A	Flange Nut 3/16"	4	Install Cart Rear Panel
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	
S342G0306A	Flange Nut 3/16"	2	Install Cart Front Bracket
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	2	
S342G0306A	Flange Nut 3/16"	2	Install Upper Door Stop Plate
S112M0510A	Phillips Head Screw M5 x 10	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Lower Door Stop Plate
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Grill Bowl
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Side Shelf Brackets
S271G0466A	Bolt 1/4" x 23/32"	8	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Side Shelves
S362G0306A	Hex Nut 3/16"	2	
P05515131B	Wrench	1	Install Battery Box Bracket
	AA Battery	3	

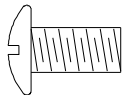
## Hardware Diagram for Models GT2411ALP



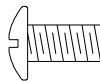
Phillips Head Wheel Bolt 3/8"x2-15/16"  
Qty. 2  
Part # S271G0365A



Nylon Lock Nut 3/8"  
Qty. 2  
Part # S372G0306A



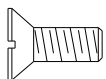
Phillips Head Screw 1/4"x1/2"  
Qty. 12  
Part # S112G0408A



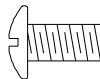
Phillips Head Screw 3/16"x3/8"  
Qty. 12  
Part # S112G0306A



Flange Nut 3/16"  
Qty. 8  
Part # S342G0306A



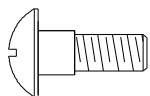
Countersunk Flat Head Screw 3/16"x3/8"  
Qty. 2  
Part # S142G0306A



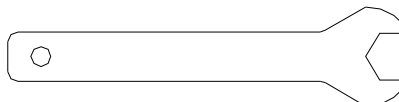
Phillips Head Screw M5x10  
Qty. 2  
Part # S112M0510A



Hex Nut 3/16"  
Qty. 2  
Part # S362G0306A



Bolt 1/4"x23/32"  
Qty. 8  
Part # S271G0466A

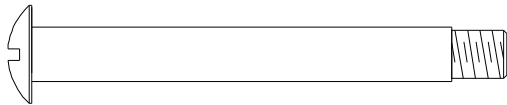


Wrench  
Qty. 1  
Part # P05515131B

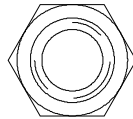
## Hardware Parts List for Models GT2411ANG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
S271G0365A	Phillips Head Wheel Bolt 3/8" x 2-15/16"	2	Install 5" Wheels
S372G0306A	Nylon Lock Nut 3/8"	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Cart Side Panels onto Cart Bottom Shelf
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	Install Cart Rear Panel
S342G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Cart Front Bracket
S342G0306A	Flange Nut 3/16"	2	
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	2	Install Upper Door Stop Plate
S342G0306A	Flange Nut 3/16"	2	
S112M0510A	Phillips Head Screw M5 x 10	2	Install Lower Door Stop Plate
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Grill Bowl
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	Install Side Shelf Brackets
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	
S112G0304A	Phillips Head Screw 3/16" x 1/4"	2	Install NG Regulator
S271G0466A	Bolt 1/4" x 23/32"	8	Install Side Shelves
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Battery Box Bracket
S362G0306A	Hex Nut 3/16"	2	
P05515131B	Wrench	1	Install Casters
	AA Battery	3	

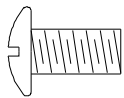
## Hardware Diagram for Models GT2411ANG



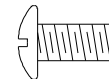
Phillips Head Wheel Bolt 3/8"x2-15/16"  
Qty. 2  
Part # S271G0365A



Nylon Lock Nut 3/8"  
Qty. 2  
Part # S372G0306A



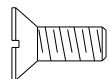
Phillips Head Screw 1/4"x1/2"  
Qty. 12  
Part # S112G0408A



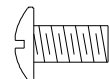
Phillips Head Screw 3/16"x3/8"  
Qty. 12  
Part # S112G0306A



Flange Nut 3/16"  
Qty. 8  
Part # S342G0306A



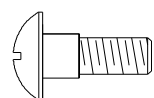
Countersunk Flat Head Screw 3/16"x3/8"  
Qty. 2  
Part # S142G0306A



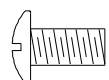
Phillips Head Screw M5x10  
Qty. 2  
Part # S112M0510A



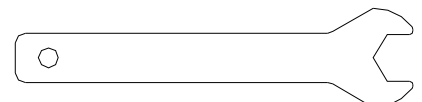
Hex Nut 3/16"  
Qty. 2  
Part # S362G0306A



Bolt 1/4"x 23/32"  
Qty. 8  
Part # S271G0466A



Phillips Head Screw 3/16"x1/4"  
Qty. 2  
Part # S112G0304A

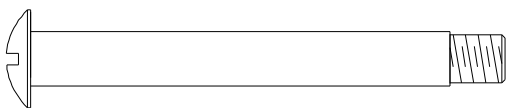


Wrench  
Qty. 1  
Part # P05515131B

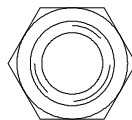
## Hardware Parts List for Models GT3211ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
S271G0365A	Phillips Head Wheel Bolt 3/8" x 2-15/16"	2	Install 5" Wheels
S372G0306A	Nylon Lock Nut 3/8"	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Cart Side Panels onto Cart Bottom Shelf
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	Install Cart Rear Panel
S342G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Cart Front Bracket
S342G0306A	Flange Nut 3/16"	2	
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	2	Install Upper Door Stop Plate
S342G0306A	Flange Nut 3/16"	2	
S112M0510A	Phillips Head Screw M5 x 10	2	Install Lower Door Stop Plate
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Partition Panel, Left
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	
S342G0306A	Flange Nut 3/16"	2	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	1	Install Partition Panel, Middle
S342G0306A	Flange Nut 3/16"	1	
S112M0510A	Phillips Head Screw M5 x 10	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Grill Bowl
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	Install Side Shelf Brackets
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	
S271G0466A	Bolt 1/4" x 23/32"	8	Install Side Shelves
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Battery Box Bracket
S362G0306A	Hex Nut 3/16"	2	
P05515131B	Wrench	1	Install Casters
	AA Battery	3	

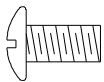
## Hardware Diagram for Models GT3211ALP



Phillips Head Wheel Bolt 3/8"x2-15/16"  
Qty. 2  
Part # S271G0365A



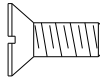
Nylon Lock Nut 3/8"  
Qty. 2  
Part # S372G0306A



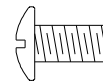
Phillips Head Screw  
3/16"x3/8"  
Qty. 17  
Part # S112G0306A



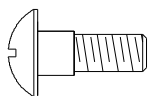
Flange Nut 3/16"  
Qty. 11  
Part # S342G0306A



Countersunk Flat Head Screw  
3/16"x3/8"  
Qty. 2  
Part # S142G0306A



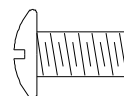
Phillips Head Screw M5x10  
Qty. 4  
Part # S112M0510A



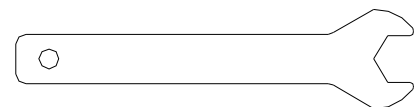
Bolt 1/4"x 23/32"  
Qty. 8  
Part # S271G0466A



Hex Nut 3/16"  
Qty. 2  
Part # S362G0306A



Phillips Head Screw  
1/4"x1/2"  
Qty. 12  
Part # S112G0408A

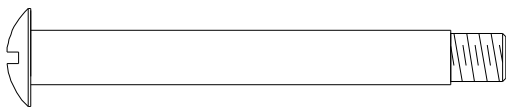


Wrench  
Qty. 1  
Part # P05515131B

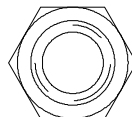
## Hardware Parts List for Models GT3211ANG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
S271G0365A	Phillips Head Wheel Bolt 3/8" x 2-15/16"	2	Install 5" Wheels
S372G0306A	Nylon Lock Nut 3/8"	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Cart Side Panels onto Cart Bottom Shelf
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	Install Cart Rear Panel
S342G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Cart Front Bracket
S342G0306A	Flange Nut 3/16"	2	
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	2	Install Upper Door Stop Plate
S342G0306A	Flange Nut 3/16"	2	
S112M0510A	Phillips Head Screw M5 x 10	2	Install Lower Door Stop Plate
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Partition Panel, Left
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	
S342G0306A	Flange Nut 3/16"	2	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	1	Install Partition Panel, Middle
S342G0306A	Flange Nut 3/16"	1	
S112M0510A	Phillips Head Screw M5 x 10	2	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Grill Bowl
S112G0306A	Phillips Head Screw 3/16" x 3/8"	4	Install Side Shelf Brackets
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	
S271G0466A	Bolt 1/4" x 23/32"	8	Install Side Shelves
S112G0304A	Phillips Head Screw 3/16" x 1/4"	2	Install NG Regulator
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Battery Box Bracket
S362G0306A	Hex Nut 3/16"	2	
P05515131B	Wrench	1	Install Casters
	AA Battery	3	

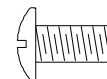
## Hardware Diagram for Models GT3211ANG



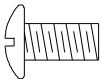
Phillips Head Wheel Bolt 3/8"x2-15/16"  
Qty. 2  
Part # S271G0365A



Nylon Lock Nut 3/8"  
Qty. 2  
Part # S372G0306A



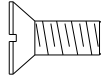
Phillips Head Screw 3/16"x1/4"  
Qty. 2  
Part # S112G0304A



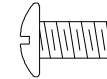
Phillips Head Screw 3/16"x3/8"  
Qty. 17  
Part # S112G0306A



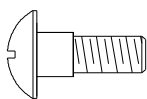
Flange Nut 3/16"  
Qty. 11  
Part # S342G0306A



Countersunk Flat Head Screw 3/16"x3/8"  
Qty. 2  
Part # S142G0306A



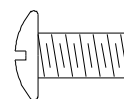
Phillips Head Screw M5x10  
Qty. 4  
Part # S112M0510A



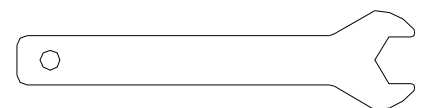
Bolt 1/4"x 23/32"  
Qty. 8  
Part # S271G0466A



Hex Nut 3/16"  
Qty. 2  
Part # S362G0306A

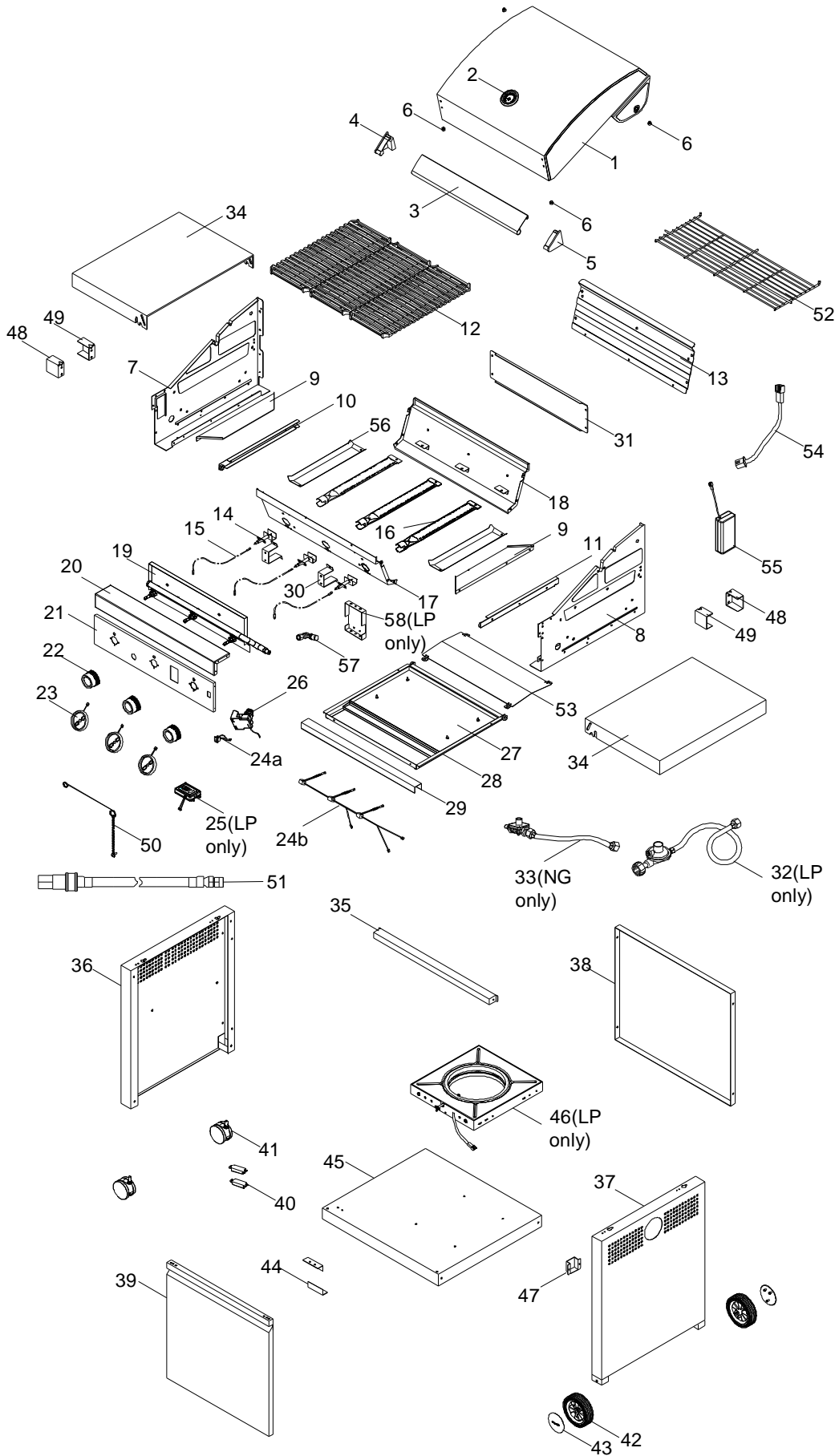


Phillips Head Screw 1/4"x1/2"  
Qty. 12  
Part # S112G0408A



Wrench  
Qty. 1  
Part # P05515131B

# Parts Diagram for Models GT2411ALP/NG



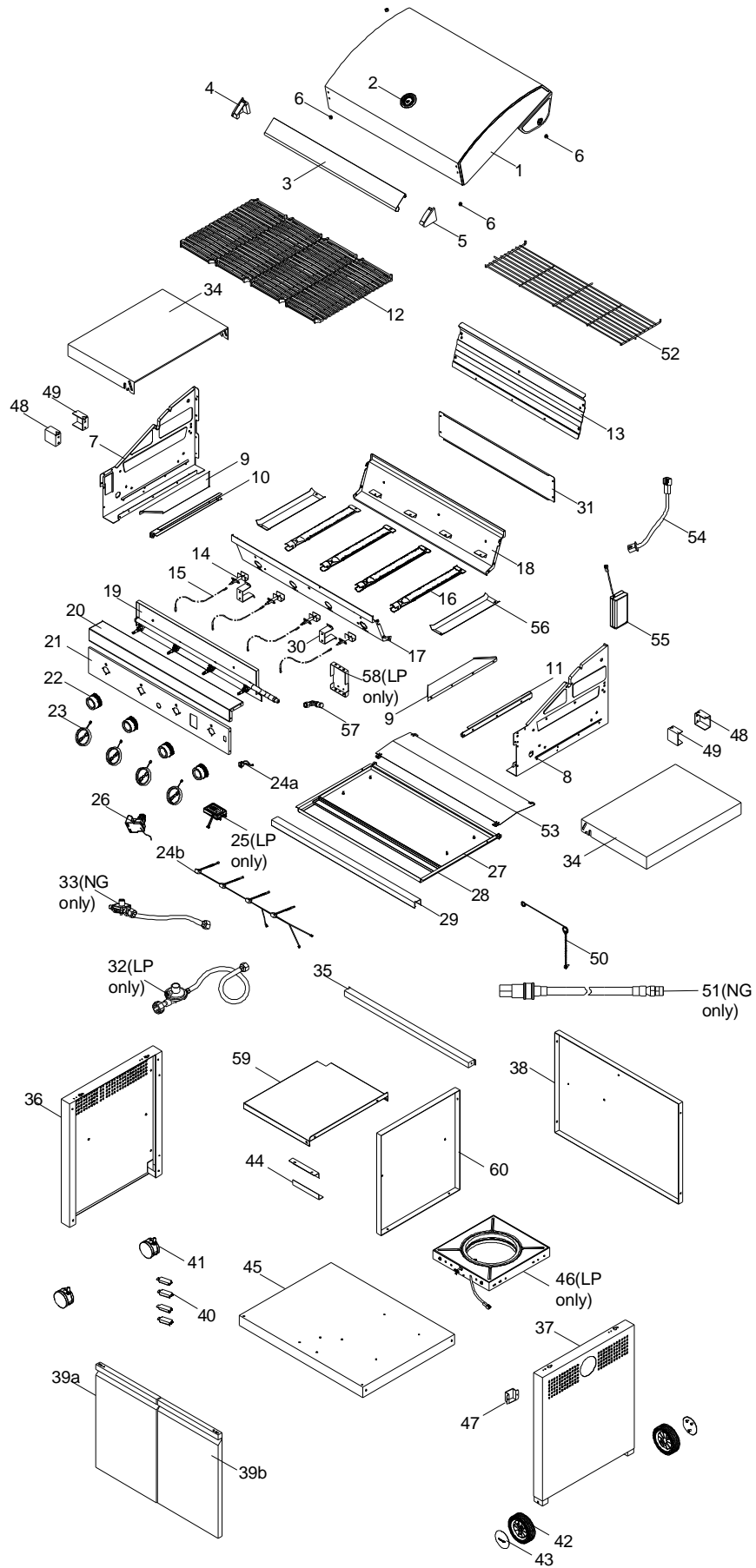
## Parts List for Model GT2411ALP/NG

KEY	DESCRIPTION	PART#	QTY
1	Lid Assembly	P0014637E4	1
2	Temperature Gauge	P00601471A	1
3	Lid Handle	P00213040M	1
4	Lid Handle Bracket, Left	P00307061E	1
5	Lid Handle Bracket, Right	P00308061E	1
6	Protective Pad	P05518002 I	4
7	Bowl Panel, Left	P007611564	1
8	Bowl Panel, Right	P007621464	1
9	Bowl Grease Shield	P06901030B	2
10	Bowl Bracket, Left	P03305095D	1
11	Bowl Bracket, Right	P03305096D	1
12	Cooking Grid	P01615046H	3
13	Bowl wind shield, Rear	P0071642R4	1
14	Gas Collector Box with Electrode	P02609055A	3
15	Electrode Wire Set	P02615182A	1
16	Main Burner	P02008083B	3
17	Bowl Panel, Front	P0073898F4	1
18	Bowl Panel, Rear	P0076011F4	1
19	Gas Valve/Manifold Assembly(LPG)	Y0060760	1
	Gas Valve/Manifold Assembly(NG)	Y0060761	1
20	Control Panel, Upper	P02913732E	1
21	Control Panel, Lower(LPG)	P02913741U	1
	Control Panel, Lower(NG)	P02913751V	1
22	Control Knob/Main Burner	P03426453R	3
23	Control Knob Seat with LED Light	P03415313L	3
24a	Switch for LED Light	P05353005B	1
24b	LED Light Wire Set	P02616073A	1
25	Fuel Gauge Display (LPG)	P05393001B	1
26	Electric Ignitor, 4-Port	P02502244C	1
27	Grease Tray	P02717847G	1
28	Grease Tray Frame	P03327108D	1
29	Grease Tray Handle	P00213041M	1
30	Gas Valve Heat Shield Bracket	P03327107D	2
31	Cart Wind Shield, Rear	P069060924	1
32	Regulator with Hose Assembly (LPG)	P03601003A	1
33	Regulator with Hose Assembly (NG)	P03641003A	1
34	Side Shelf	P01101041D	2
35	Cart Bracket, Front	P03301071D	1
36	Cart Side Panel, Left	P07617052B	1
37	Cart Side Panel, Right	P07618052B	1
38	Cart Side Panel, Rear	P07624003B	1
39	Door Assembly	P04304019B	1
40	Door Magnet	P05523001K	2
41	Caster, 2.5" with Brake	P05118004A	2
42	Wheel, 5 in.	P05123002A	2
43	Wheel Hub Cap	P05124001C	2
44	Door Stop Plate	P05510141G	2
45	Cart Bottom Shelf(LPG)	P01001100D	1
	Cart Bottom Shelf(NG)	P01001101D	1
46	Fuel Gauge Set (LPG)	Y0530017	1
47	Battery Box Bracket	P03311056D	1

## Parts List for Models GT2411ALP/NG

KEY	DESCRIPTION	PART#	QTY
48	Side Shelf Bracket, LF/RR	P03303151D	2
49	Side Shelf Bracket, RF/LR	P03303152D	2
50	Lighting Stick	P05313009B	1
51	Hose, 12 FT. (NG) 3/8"ID	P03703001A	1
52	Cooking Rack/Secondary	P01523001J	1
53	Grease Tray Heat Shield	P06903075B	1
54	Connector Wire for Fuel Gauge Set	P02616074A	1
55	Battery Box	P05301011V	1
56	Wind Shied/Main Burner	P069060934	2
57	Extension Fitting for Manifold	P03902029A	1
58	Bracket for Fuel Gauge Display	P03303153D	1
	Hardware Pack (LPG)	P06030029A	1
	Hardware Pack (NG)	P06030030A	1
	Operator's Manual	P80134013A	1

# Parts Diagram for Models GT3211ALP/NG



## Parts List for Models GT3211ALP/NG

KEY	DESCRIPTION	PART#	QTY
1	Lid Assembly	P0014742E4	1
2	Temperature Gauge	P00601471A	1
3	Lid Handle	P00213038M	1
4	Lid Handle Bracket, Left	P00307061E	1
5	Lid Handle Bracket, Right	P00308061E	1
6	Protective Pad	P05518002 I	4
7	Bowl Panel, Left	P007611564	1
8	Bowl Panel, Right	P007621464	1
9	Bowl Grease Shield	P06901030B	2
10	Bowl Bracket, Left	P03305095D	1
11	Bowl Bracket, Right	P03305096D	1
12	Cooking Grid	P01615046H	4
13	Bowl wind shield, Rear	P0074805R4	1
14	Gas Collector Box with Electrode	P02609055A	4
15	Electrode Wire Set	P02615181A	1
16	Main Burner	P02008083B	4
17	Bowl Panel, Front	P0073897F4	1
18	Bowl Panel, Rear	P0076010F4	1
19	Gas Valve/Manifold Assembly(LPG)	Y0060758	1
	Gas Valve/Manifold Assembly(NG)	Y0060759	1
20	Control Panel, Upper	P02915622E	1
21	Control Panel, Lower(LPG)	P02915631U	1
	Control Panel, Lower(NG)	P02915641V	1
22	Control Knob/Main Burner	P03426453R	4
23	Control Knob Seat with LED Light	P03415313L	4
24a	Switch for LED Light	P05353005B	1
24b	LED Light Wire Set	P02616072A	1
25	Fuel Gauge Display (LPG)	P05393001B	1
26	Electric Ignitor, 4-Port	P02502244C	1
27	Grease Tray	P02717837G	1
28	Grease Tray Frame	P03327106D	1
29	Grease Tray Handle	P00213039M	1
30	Gas Valve Heat Shield Bracket	P03327107D	2
31	Cart Wind Shield, Rear	P069060914	1
32	Regulator with Hose Assembly (LPG)	P03601003A	1
33	Regulator with Hose Assembly (NG)	P03641003A	1
34	Side Shelf	P01101041D	2
35	Cart Bracket, Front	P033010704	1
36	Cart Side Panel, Left	P07617052B	1
37	Cart Side Panel, Right	P07618052B	1
38	Cart Side Panel, Rear	P07624002B	1
39a	Door Assembly, Left	P043020634	1
39b	Door Assembly, Right	P043030634	1
40	Door Magnet	P05523001K	4
41	Caster, 2.5" with Brake	P05118004A	2
42	Wheel, 5 in.	P05123002A	2
43	Wheel Hub Cap	P05124001C	2
44	Door Stop Plate	P05510141G	2
45	Cart Bottom Shelf(LPG)	P01004087D	1
	Cart Bottom Shelf(NG)	P01004088D	1
46	Fuel Gauge Set (LPG)	Y0530017	1
47	Battery Box Bracket	P03311056D	1
48	Side Shelf Bracket, LF/RR	P03303151D	2
49	Side Shelf Bracket, RF/LR	P03303152D	2
50	Lighting Stick	P05313029B	1

## Parts List for Models GT3211ALP/NG

KEY	DESCRIPTION	PART#	QTY
51	Hose, 12 FT. (NG) 3/8"ID	P03703001A	1
52	Cooking Rack/Secondary	P01525021J	1
53	Grease Tray Heat Shield	P06903074B	1
54	Connector Wire for Fuel Gauge Set	P02616074A	1
55	Battery Box	P05301011V	1
56	Wind Shied/Main Burner	P069060934	2
57	Extension Fitting for Manifold	P03902029A	1
58	Bracket for Fuel Gauge Display	P03303153D	1
59	Partition Panel, Left	P06811007K	1
60	Partition Panel, Middle	P06811008K	1
	Hardware Pack (LPG)	P06030031A	1
	Hardware Pack (NG)	P06030032A	1
	Operator's Manual	P80134013A	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

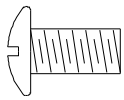
**Important:** Use only Grand Hall replacement parts. The use of any part that is not a Grand Hall replacement part can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

# Assembly Instructions

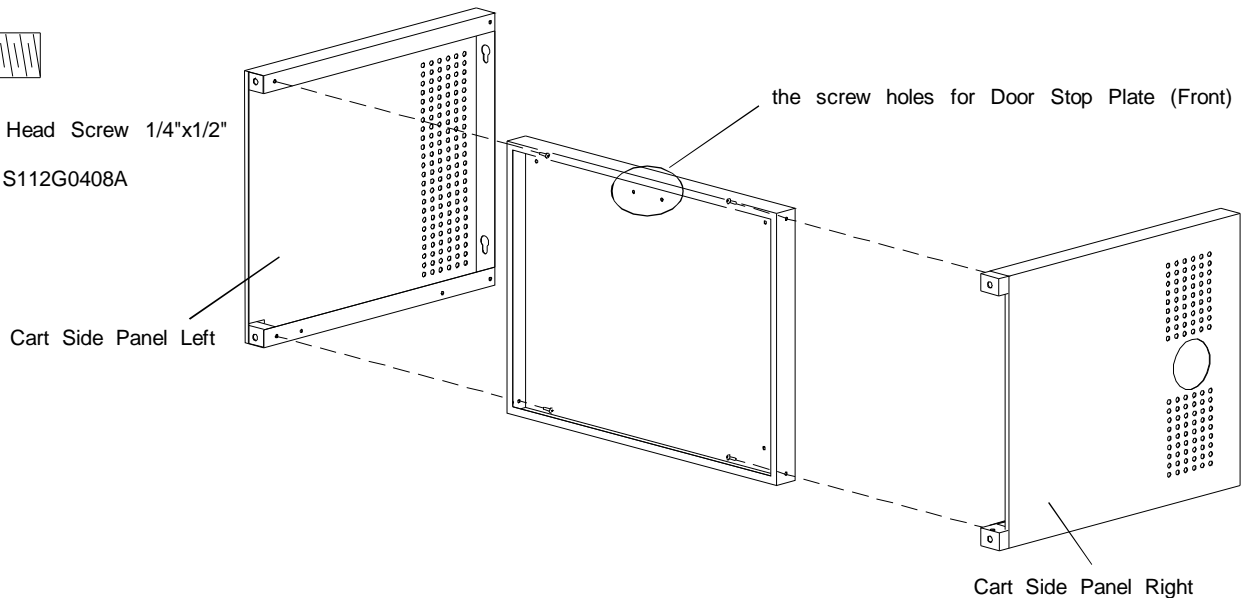
**CAUTION:** While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces.

## 1 Install Cart Side Panels onto Cart Bottom Panel

- Remove all packaging materials.
- Lay a piece of cardboard on the ground (refer to Pre-Assembly Instructions).
- Attach Cart Side Panels onto the Cart Bottom Shelf, making sure that the holes in the panels are aligned. Install 4 Phillips Head Screws 1/4"x1/2". Do not fully tighten the screws until the Rear Panel is attached (refer to Step 3).

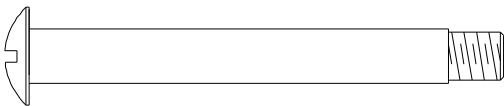


Phillips Head Screw 1/4"x1/2"  
Qty. 4  
Part # S112G0408A

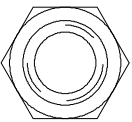


## 2 Install Casters and Wheels

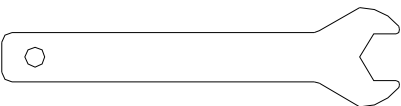
- Position the Cart as shown.
- Install two Casters into the threaded holes on the Cart Left Panel. Turn the threaded stem by hand, clockwise until it stops. Tighten securely using Wrench provided.
- Install two wheels onto the Cart Right Panel. Align the holes on the Wheels and the holes on the Cart Right Panel using 2 Phillips Head Wheel Bolt 3/8"x2-15/16" and 2 Nylon Lock Nut 3/8", and tighten by wrench provided securely as shown.
- Snap the Wheel Hub Cap over the Wheels.



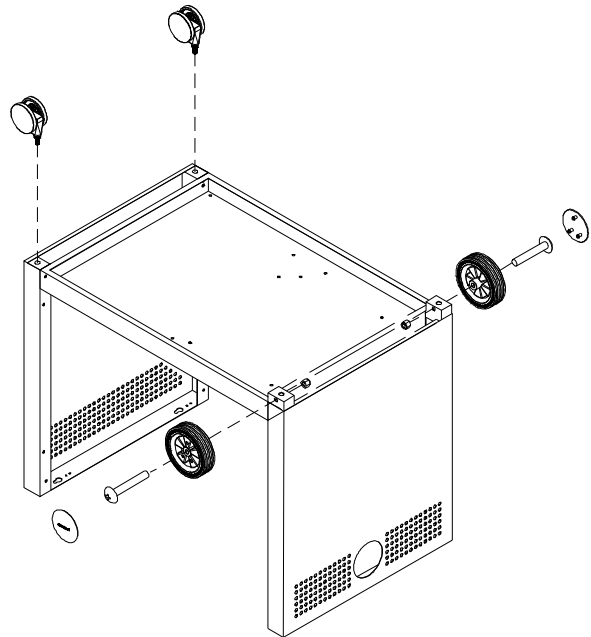
Phillips Head Wheel Bolt 3/8"x2-15/16"  
Qty. 2  
Part # S271G0365A



Nylon Lock Nut 3/8"  
Qty. 2  
Part # S372G0306A



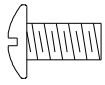
Wrench  
Qty. 1  
Part # P05515131B



### 3

#### Install Cart Rear Panel

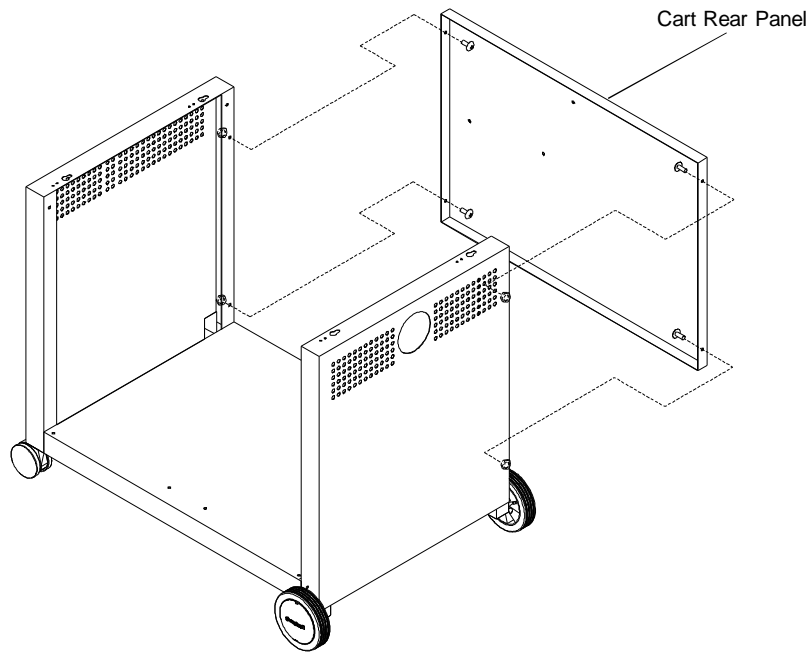
- Install the Cart Panel Rear between the Cart Side Panels using 4 Phillips Head Screws 3/16"x3/8" and tighten securely using 4 Flange Nuts 3/16" as shown below.



Phillips Head Screw  
3/16"x3/8"  
Qty. 4  
Part # S112G0306A



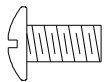
Flange Nut 3/16"  
Qty. 4  
Part # S342G0306A



### 4

#### Install Cart Front Bracket

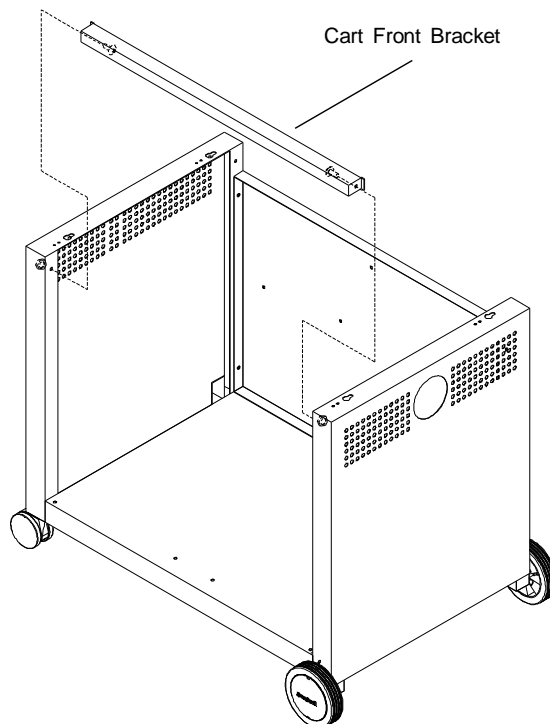
- Install Cart Front Bracket between the Cart Side Panels.
- Align the 2 holes in the Cart Front Bracket with the 2 holes on the Cart Side Panels Left and Right. Insert the 2 Phillips Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16" as shown below.



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

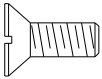


Flange Nut 3/16"  
Qty. 2  
Part # S342G0306A



## 5 Install Door Stop Plate

- Install Door Stop Plate/Upper onto the Cart Front Panel using 2 Countersunk Flat Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16".
- Install Door Stop Plate/Lower onto the Cart Bottom Panel using 2 Phillips Head Screws M5x10 and tighten securely.



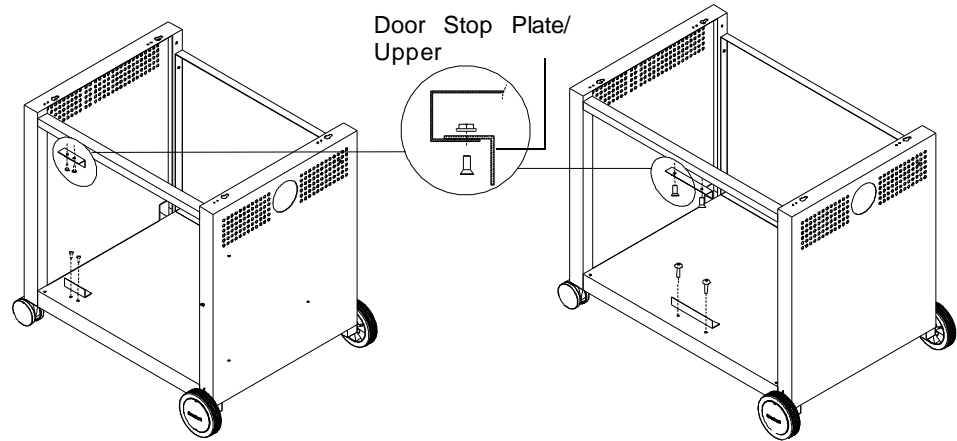
Countersunk Flat Head Screw 3/16"x3/8"  
Qty. 2  
Part # S142G0306A



Flange Nut 3/16"  
Qty. 2  
Part # S342G0306A



Phillips Head Screw M5X10  
Qty. 2  
Part # S112M0510A



GT2411ALP/NG

GT3211ALP/NG

## 6 Install Partition Panels (only for GT3211ALP/NG)

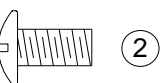
- Install the Partition Panel, Middle onto the Cart Bottom Shelf using 2 Phillips Head Screw M5x10 as shown.
- Align one hole on the Partition Panel, Middle with one hole on the Cart Rear Panel. Insert 1 Phillips Head Screw 3/16"x3/8" and tighten using 1 Flange Nut 3/16".
- Align the 2 holes on the Partition Panel, Left with the 2 holes on the Cart Left Panel. Insert 2 Phillips Head Screws 3/16"x3/8" and tighten them.
- Align 2 holes on the Partition Panel, Left with the 2 holes on the Partition Panel, Middle. Insert 2 Phillips Head Screws 3/16"x3/8" and tighten using 2 Flange Nuts 3/16".
- Tighten all screws securely.



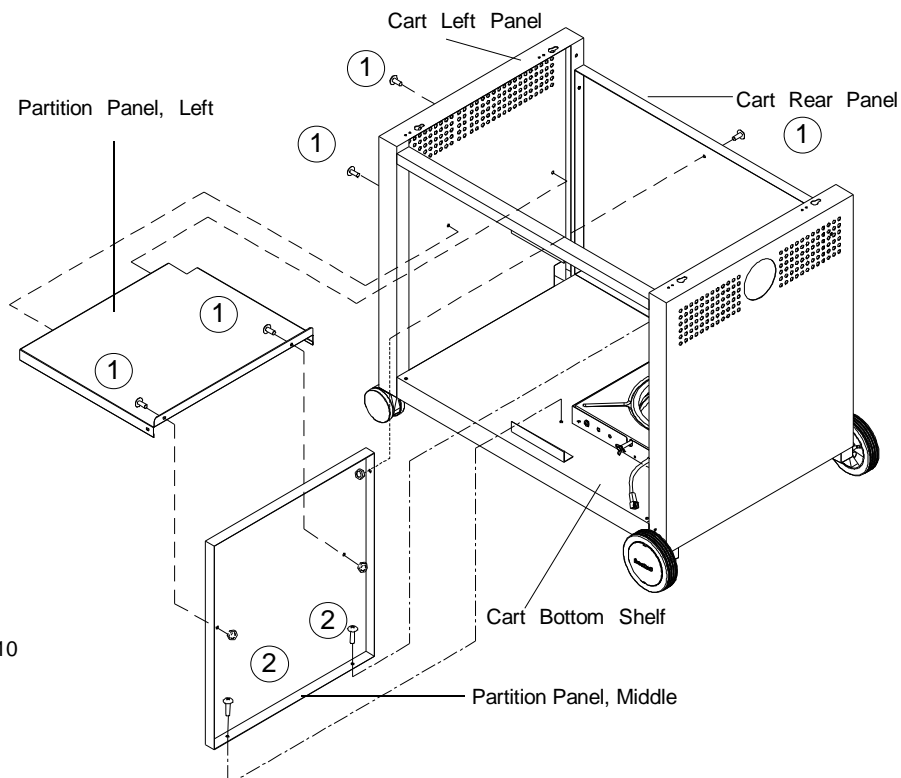
Phillips Head Screw 3/16"x3/8"  
Qty. 5  
Part # S112G0306A



Flange Nut 3/16"  
Qty. 3  
Part # S342G0306A



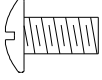
Phillips Head Screw M5x10  
Qty. 2  
Part # S112M0510A



## 7-1

### Install Doors and Battery Box Bracket(only for GT3211ALP/NG Models)

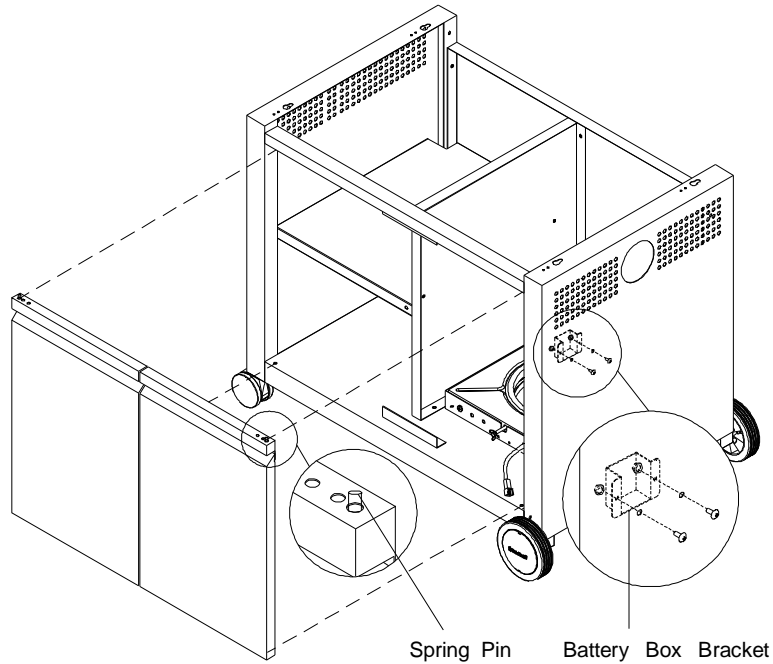
- Install the Battery Box Bracket onto the Cart Right Panel using 2 Phillips Head Screws 3/16"x3/8" and secure 2 Hex Nuts 3/16".
- Place the Door Assembly Right with Lower Hinge into hole on the bottom of the cart. Push down the spring Pin on the Door Assembly Right Upper Hinge and Position it into the hole on Cart Front Bracket. Release the spring pin to lock the Door into the Cart Front Bracket.
- Repeat steps for installing the Door Assembly Left.



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



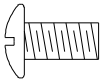
Hex Nut 3/16"  
Qty. 2  
Part # S362G0306A



## 7-2

### Install Door and Battery Box Bracket(only for GT2411ALP/NG Models)

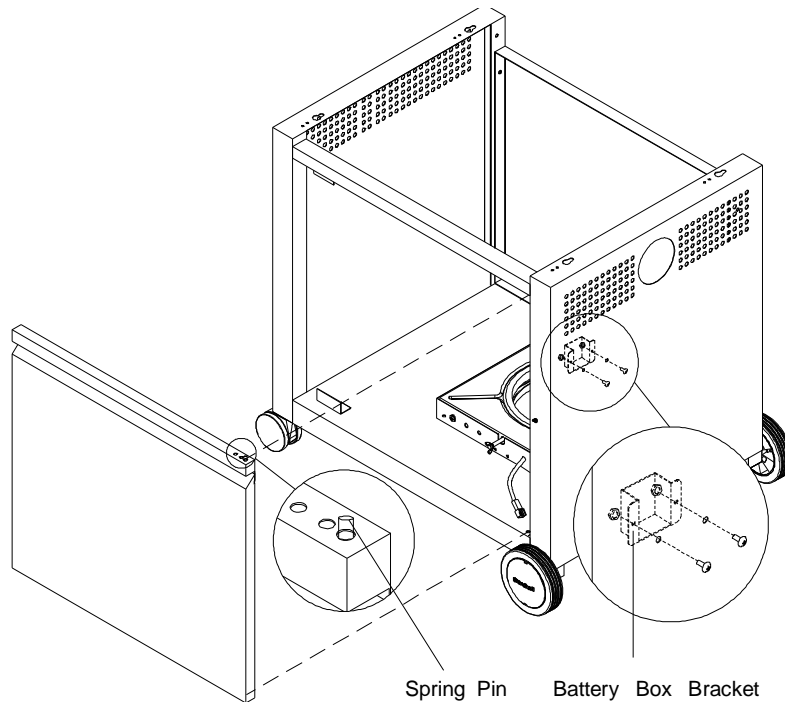
- Install the Battery Box Bracket onto the Cart Right Panel using 2 Phillips Head Screws 3/16"x3/8" and secure 2 Hex Nuts 3/16".
- Place the Door Assembly with Lower Hinge into hole on the bottom of the cart. Push down the spring Pin on the Door Upper Hinge and Position it into the hole on Cart Front Bracket. Release the spring pin to lock the Door into the Cart Front Bracket.



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

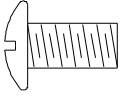


Hex Nut 3/16"  
Qty. 2  
Part # S362G0306A



## 8 Install Grill Bowl to the Cart

- Remove all components from the Grill Bowl. Install 4 Phillips Head Screw 1/4"x1/2" to the bottom of the Grill Bowl and tighten the screw only half way.
- With the help of your assistants, lift and position the Grill Bowl into the holes on the top of the Cart Side Panels, then push the Grill Bowl to back and tighten all screws.(see Fig.1)



Phillips Head Screw 1/4"x1/2"  
Qty. 4  
Part # S112G0408A

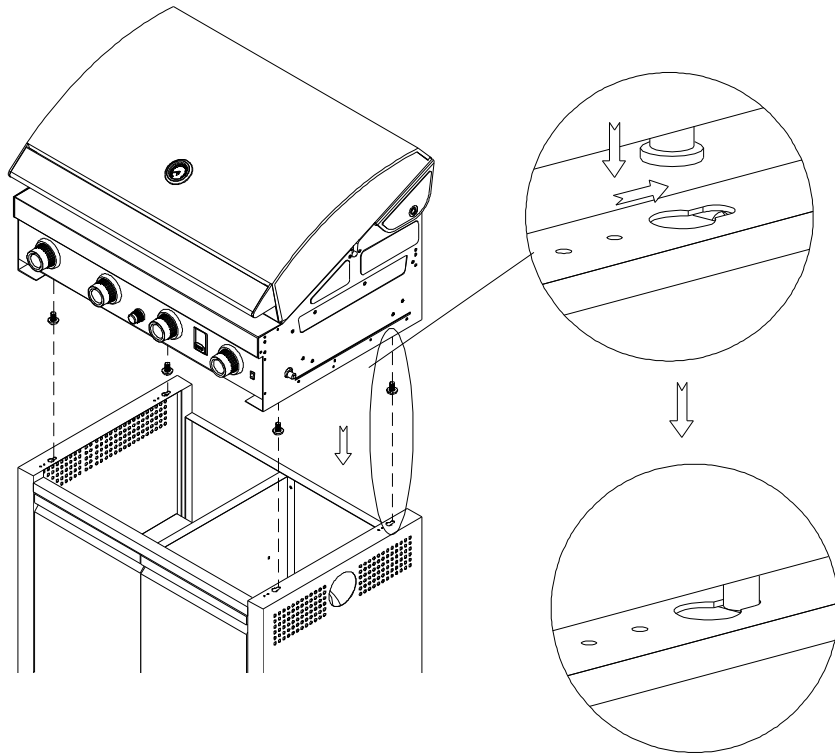
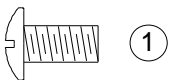


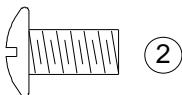
Fig.1

## 9 Install Side Shelf Brackets

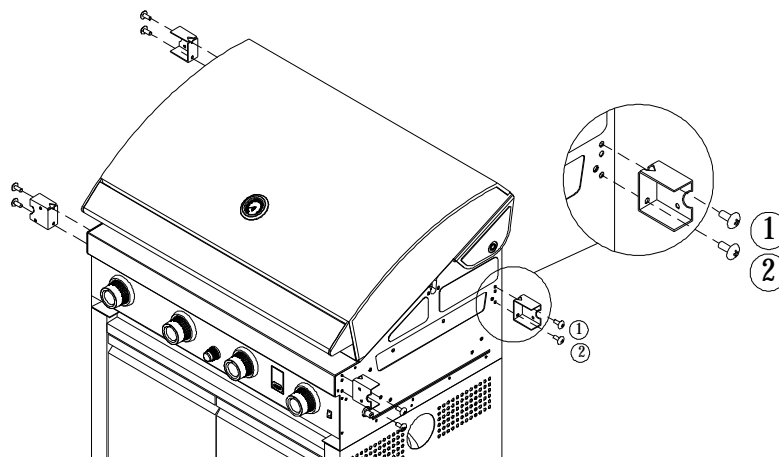
- Install the Side Shelf Brackets onto the Bowl Side Panels.
- Align the holes on the Bracket and the holes on the Bowl Side Panel, insert the 4 Phillips Head Screws 3/16"x3/8" and 4 Phillips Head Screws 1/4"x1/2" and tighten securely.



Phillips Head Screw  
3/16"x3/8"  
Qty. 4  
Part # S112G0306A



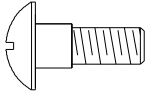
Phillips Head Screw  
1/4"x1/2"  
Qty. 4  
Part # S112G0408A



# 10

## Install Side Shelves

- Install the screws onto the side shelf brackets and tighten using 2 bolts 1/4"x23/32". See Fig. 1
- Attach the side shelf over the screws.
- Align the holes on the side shelf bracket and the holes on the side shelf, insert 2 bolts 1/4"x23/32" and tighten securely. See Fig. 2
- Repeat steps for Left Side Shelf.



Bolt 1/4"x23/32"  
Qty. 8  
Part # S271G0466A

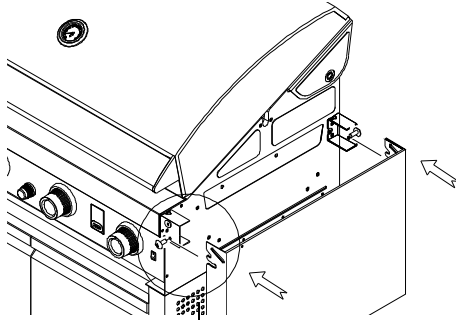


Fig. 1

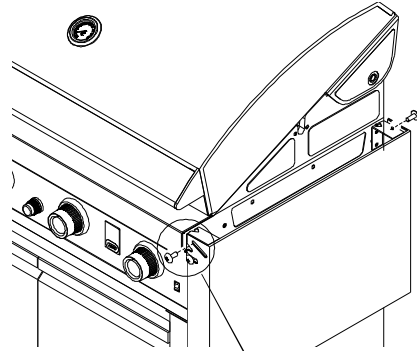
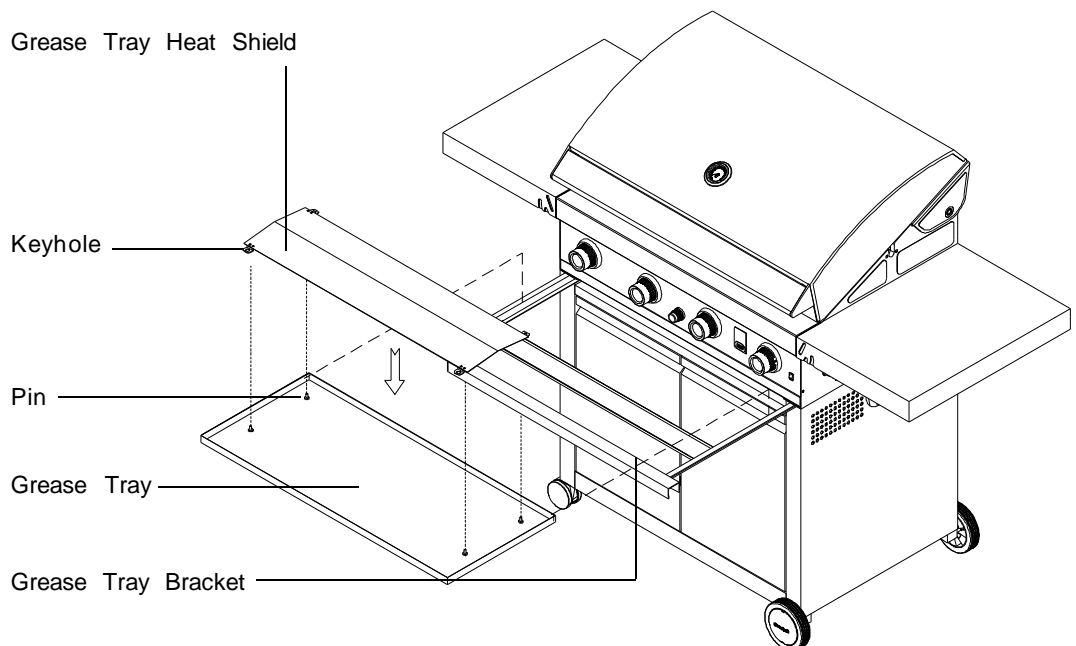


Fig. 2

# 11

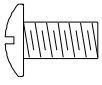
## Install Grease Tray Heat Shield and Grease Tray

- Align the 4 keyholes on the Grease Tray Heat Shield and the 4 pins on the Grease Tray as shown. Push the Grease Tray Heat Shield onto the Grease Tray pins.
- Pull out the Grease Tray Bracket. Place the Grease Tray with Grease Tray Heat Shield into the Grease Tray Bracket as shown. Push the Grease Tray Bracket back into position.

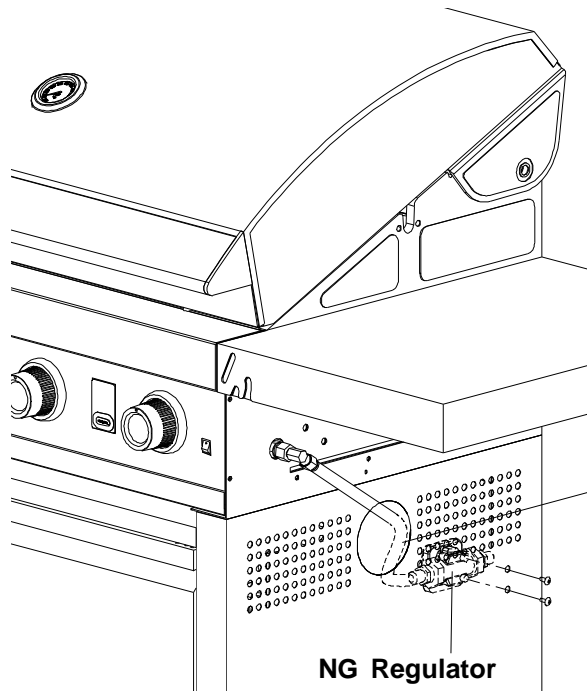


## 12 Install NG Regulator into the Cart Right Panel (only for NG models)

- Install the NG Regulator to the Cart Right Panel by using 2 Phillips Head Screws 3/16"x1/4" and tighten securely. See Fig. 1.



Phillips Head Screw  
3/16"x1/4"  
Qty. 2  
Part # S112G0304A



NG Regulator

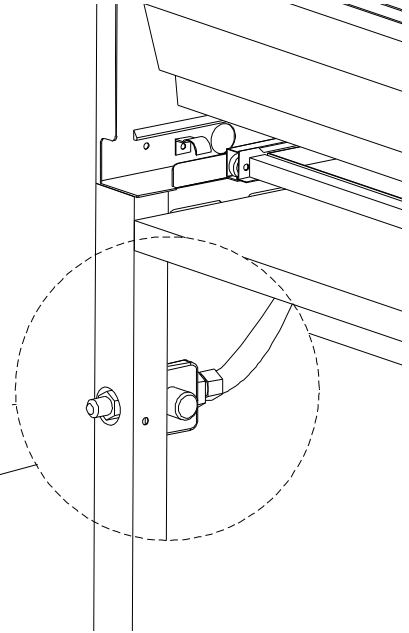
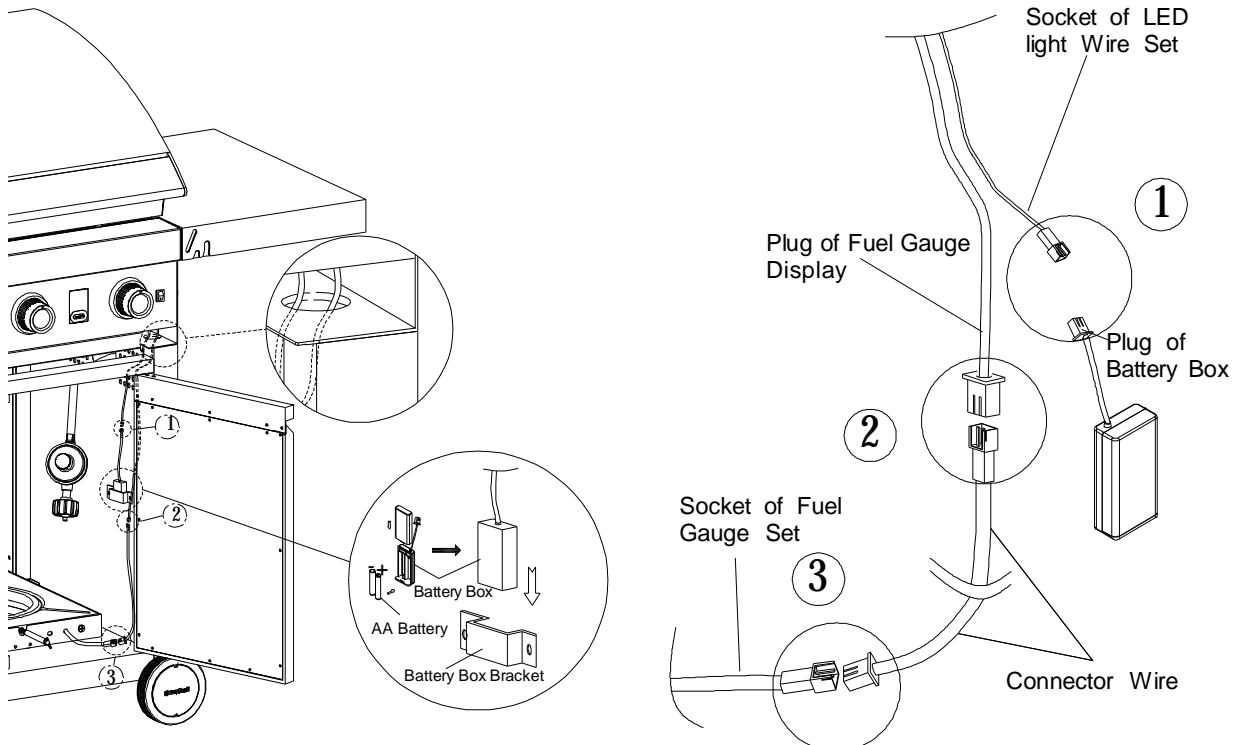


Fig. 1.

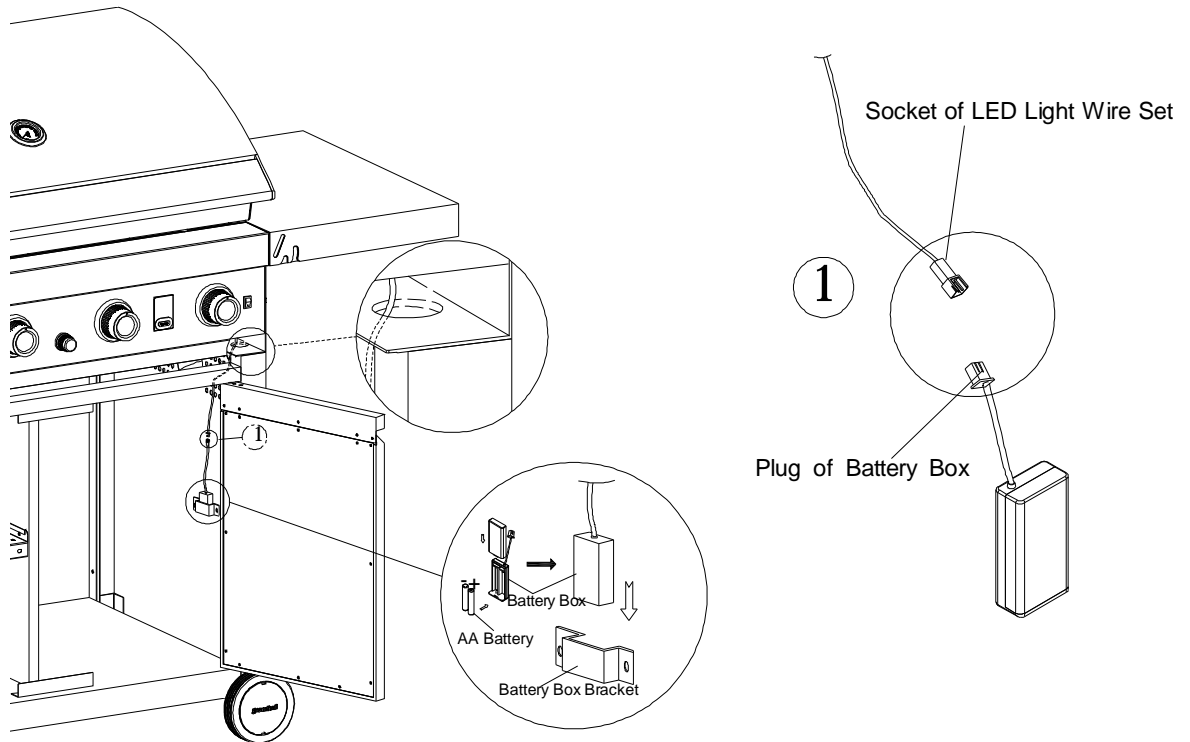
## 13-1 Install Battery Box into Battery Box Bracket and Connect Electric Wires (only for LP models)

- Open the cap of the Battery Box and put 2 AA batteries inside. Make sure the "+" and "-" ends are placed correctly as shown. Close the cap and then Put the Battery Box into the Battery Box Bracket as shown.
- Remove the Grease Tray Bracket. Make sure threading the two Electric Wires through the holes on the underside of Control Panel, then use the Connector Wire to connect Fuel Gauge Display to Fuel Gauge Set. And push the Plug of Battery Box into Socket of LED Light Wire Set. as shown below.



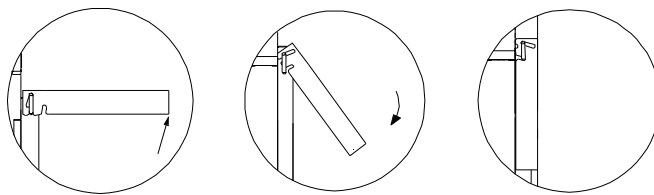
### 13-2 Install Battery Box into Battery Box Bracket and Connect Electric Wires (only for NG models)

- Open the cap of the Battery Box and put 2 AA batteries inside. Make sure the "+" and "-" ends are placed correctly as shown. Close the cap and then Put the Battery Box into the Battery Box Bracket as shown.
- Remove the Grease Tray Bracket. Make sure threading the one Electric Wire through the hole on the underside of Control Panel, push the Plug of Battery Box into Socket of LED Light Wire Set as shown below.

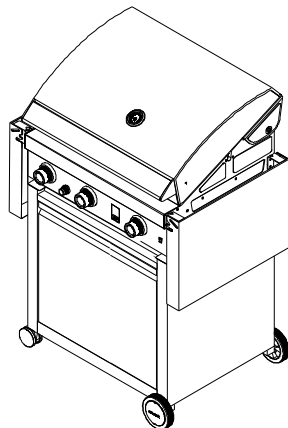


### 14 Fold-Away Side Shelves

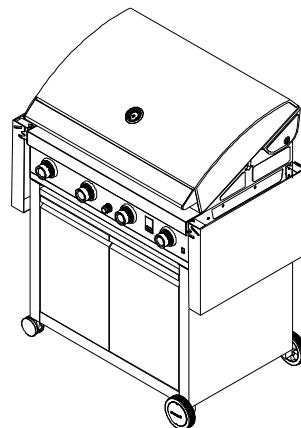
- To put side shelf down: Lift side shelf up to unlock joint. Once joint has been unlocked, swing shelf down until it rests adjacent to the Cart Legs. Repeat for other side (if needed).
- To put shelf up: Lift folded shelf up until joint locks into place. Repeat for other side.



For illustration purposes - Front View of the Right Side Shelf



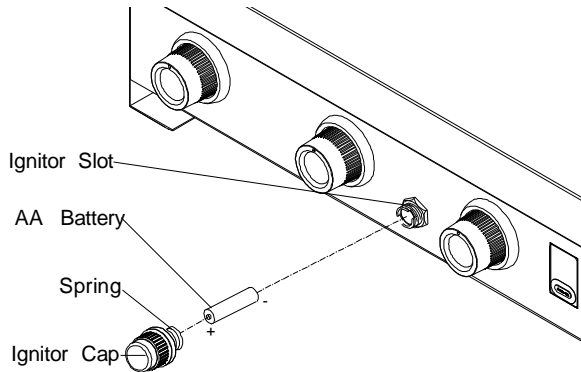
GT2411ALP/NG



GT3211ALP/NG

## 15 Install Ignitor Battery

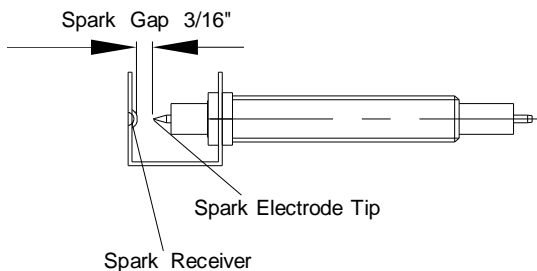
- Remove Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.



## 16 Main Burner Electrode Check with the assistance of another person, perform this Electrode Check before proceeding.

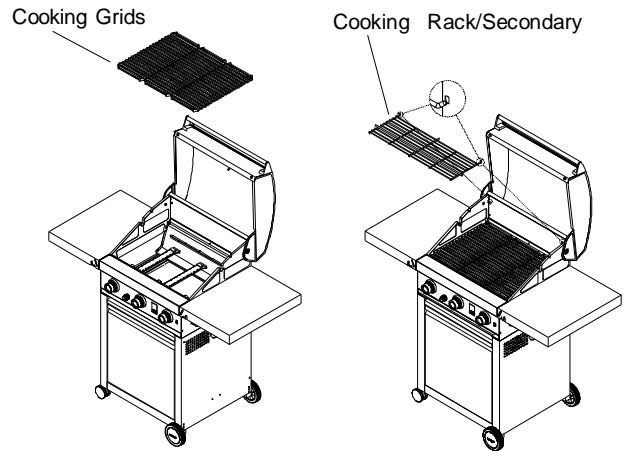
This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.

- 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.
- Push and turn Burner Control Knob to ⚡ and you will hear a "clicking" sound as the burner is being ignited. 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 in the Control Box and reconnect any loose wires.

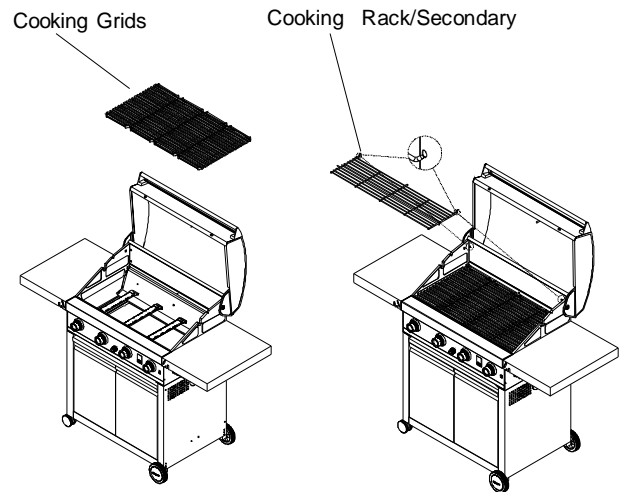


## 17 Install Cooking Components

- Place Cooking Grids on bowl ledge.
- Place the Secondary Cooking Rack into the slots on Grill Bowl Side Panels.



For GT2411ALP/NG



For GT3211ALP/NG Models

## 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 and Receptacle frequently to eliminate grease buildup and to prevent grease fires.

## USE AND CARE INSTRUCTIONS

### CORRECT LP GAS TANK USE

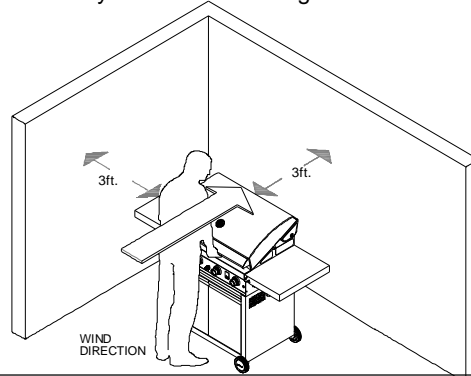
- LP Gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **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 the Manufacturer.
- 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 cart doors. 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.
- 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.



- 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.



- Use your grill at least 3 feet away from any wall or surface.
- Use your grill 3 feet away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (See Diagram Below), or any other sources of ignition; including pilot lights and live electrical appliances.
- Do not use your grill under any overhead combustible construction.
- 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, or patio above the ground floor of your home.
- In windy conditions, always position the front of the grill to face oncoming wind to reduce heat and smoke blowing in your face, and to prevent potential hazards to yourself and the grill.



# 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.

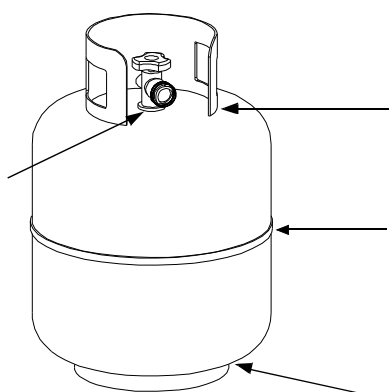
## How to Leak Test your LP Gas Tank

### 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.

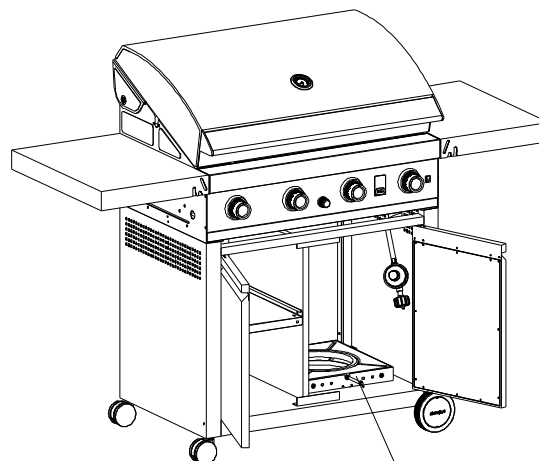
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.
  - ☞ 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.



## LP Gas Model only:

### Secure a 20lb LP Gas Tank to Gas Grill

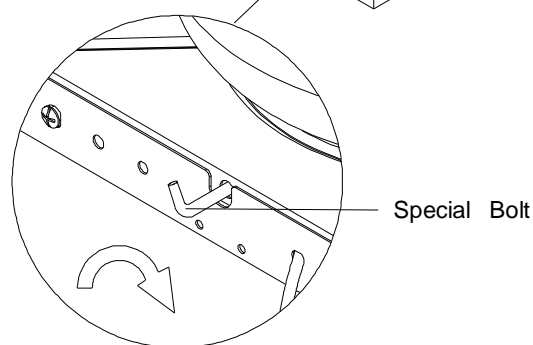
- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Place LP Gas Tank into the Fuel Gauge Tank on the bottom panel.
- Install the Tank so the Tank Valve faces the front right corner of cart.
- Screw the Wing Nut in to secure the gas tank.



LP Gas Tank

Fuel Gauge Set

Bottom Shelf



Special Bolt

**Note: The Special Bolt is used to secure the Tank Foot.**



## WARNING



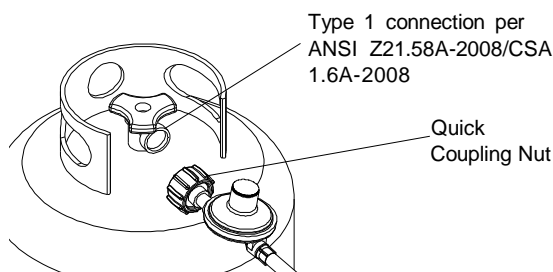
If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!

# USE AND CARE INSTRUCTIONS

## LP Gas Model only:

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

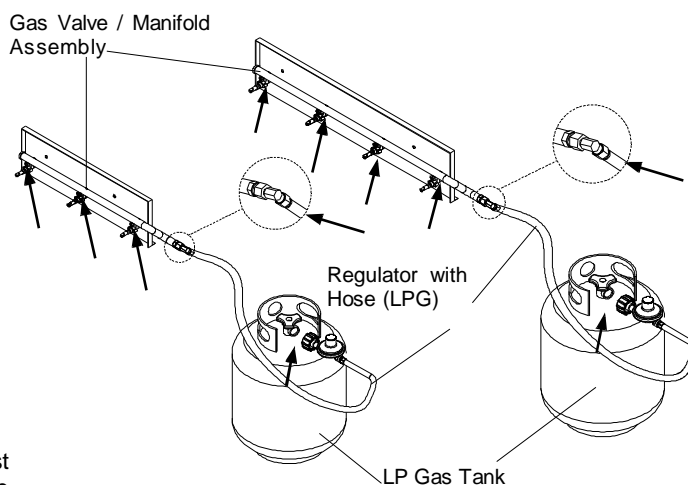
- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and HAND TIGHTEN nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- Open the tank valve (counterclockwise) 1/4 to 1/2 of a full turn, 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.



### 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.



**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 by tightening, turn off the gas at the source, disconnect fuel line from your grill and 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.

### 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

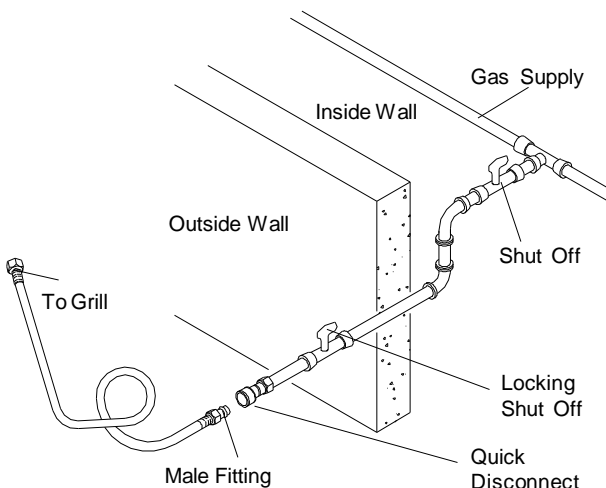
## Natural Gas Model only: Connecting Natural Gas To Your Grill

- Connect the Swivel nut of the 12' Natural Gas Hose to the vertical 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.

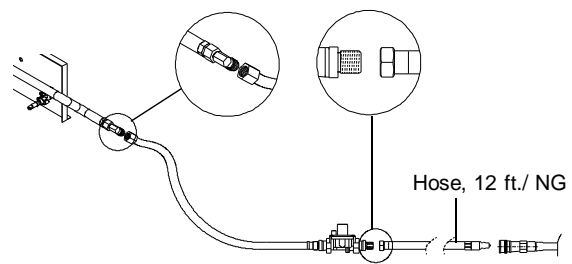
## Natural Gas Safety Instructions

- 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**

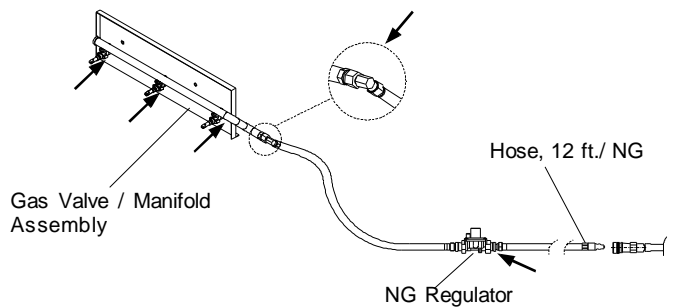


## Check all connections for Natural Gas Leaks

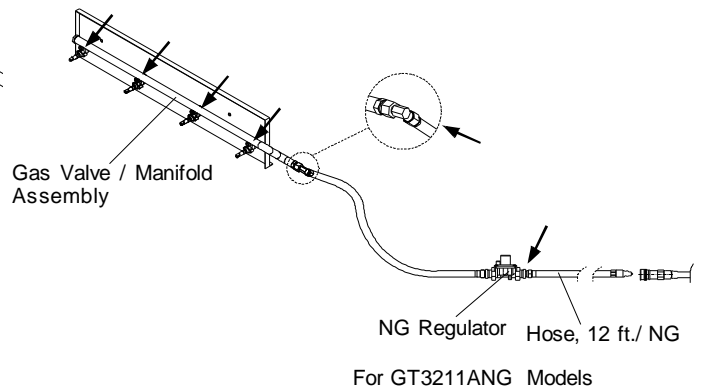
**Never** test for leaks with an open flame. Prior to first use and at the beginning of each season, you must check for gas leaks. Follow these three steps:

- 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**



For GT2411ANG Model



For GT3211ANG Models

# USE AND CARE INSTRUCTIONS

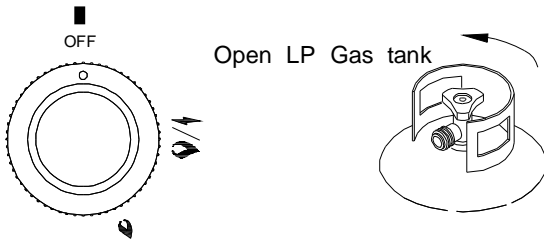
## Grill Lighting Instructions

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. Be sure that the LP Gas tank is filled, and lock Casters to prevent movement during grill operation.
4. Open the Grill Lid.

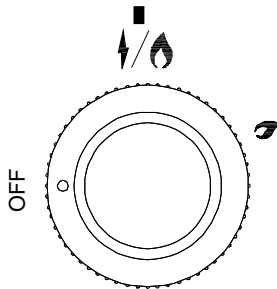
WARNING

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.

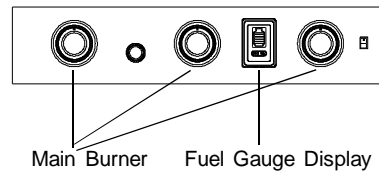
5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4 of a turn**. For Natural Gas open the Shut Off Valve at source.



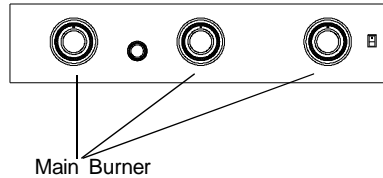
6. Push and turn Right Main Burner Control Knob to  $\frac{1}{4}$  of a turn. Always light the Right Main Burner first. Press the electric ignitor 3 to 4 seconds to light the burner.



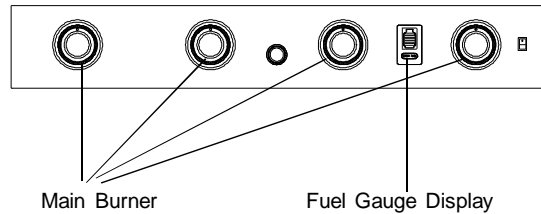
7. If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources 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  $\frac{1}{4}$  of a turn 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.



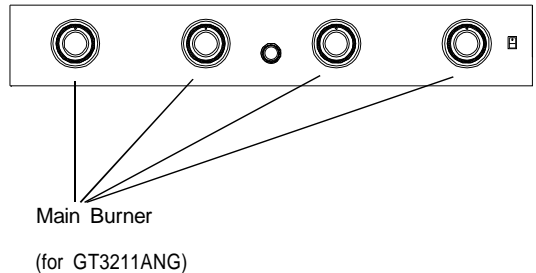
(for GT2411ALP)



(for GT2411ANG)



(for GT3211ALP)



(for GT3211ANG)

NOTE

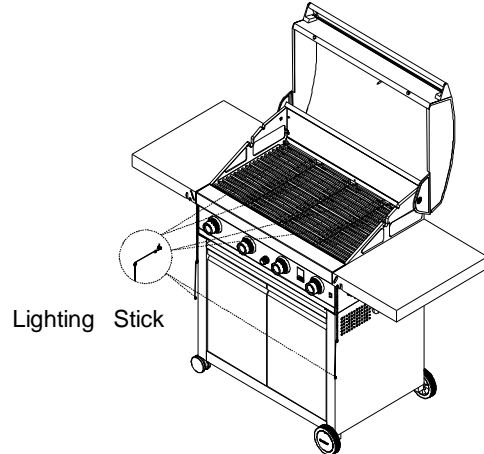
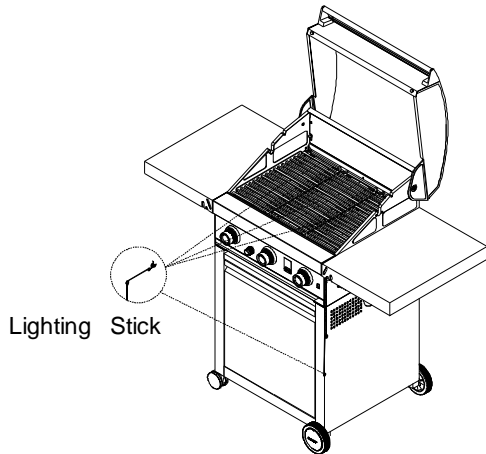
Replace the batteries when low battery as noted below:

1. If LED indicator light does not work when turn on the light button.

# USE AND CARE INSTRUCTIONS

## Manually Lighting Your Grill By Paper Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 5 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Cooking Grids on the grill (See Diagrams Below) to reach burner ports. Turn the correlated Control Knob to the  $\text{1/6}$  setting to release gas. The Burner should light immediately.



## Fuel Level Gauge Operation

**Before using the Fuel Level Gauge be sure all electric wires are properly connected.**

### 1. Initial setting for the Fuel Gauge Display:

Press "CHECK FUEL" button for 5 seconds, then release. The Fuel Level Indicators will switch from full rows to the middle row only. Wait 3 seconds, before pressing "CHECK FUEL" again. The Fuel Gauge Display will show an Icon of Gas Tank. It is then ready for use.

**Note:** Do Not place the Gas Tank into the Fuel Gauge Set while conducting initial setting up for the Fuel Gauge Display .

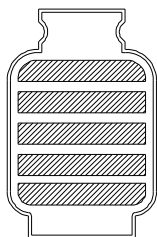
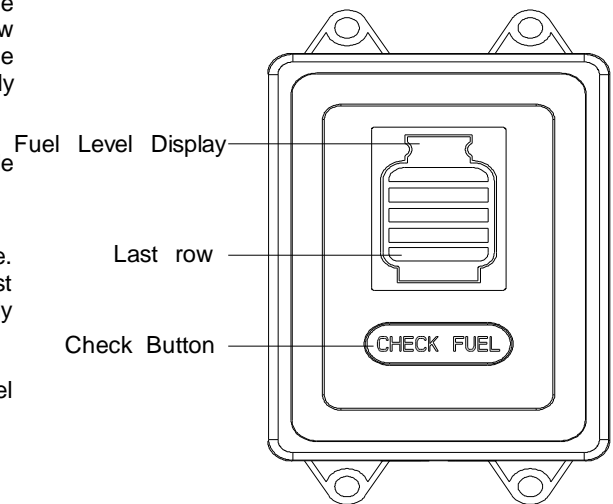
### 2. Fuel Level Display:

Press the "CHECK FUEL" button to check the gas volume. When the gas volume is low and the display shows only the last row, the indicator will flash to warn you that the gas tank is nearly empty.

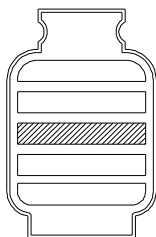
**Note:** Gas Tank must be connected to Fuel Gauge Set for Fuel Level check.

### 3. Low Battery:

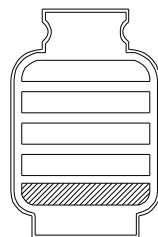
If the battery is low, the Fuel Level Display will light up once, then turn off automatically when you press "Check Fuel" button. If so, please replace the batteries.



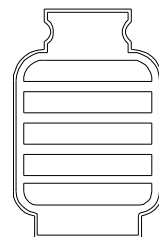
Full row



Middle row



Last row



Gas Tank Icon

# 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 32 of this Operator's Manual.
  - Misalignment of Ignitor on Burner  
**Correction:** Check for proper position of the Electrode Tip as shown in **steps 15 on page 22**. 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.

### 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.
- 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 Right Main Burner Control Knob to and you will hear a clicking sound as the burner is being ignited.
- Once the burner is lit, turn the knob to .

	WARNING	
<p>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.</p> <ul style="list-style-type: none"> <li>Y Shut off gas supply to the gas grill.</li> <li>Y Turn the Control Knobs to OFF position.</li> <li>Y Open the Grill Lid.</li> <li>Y Put out any flame with a Class B fire extinguisher.</li> <li>Y Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Use and Care Guide.</li> </ul>		

	WARNING	
<p><b>Never</b> 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.</p>		

	WARNING	
<p>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.</p>		

## USE AND CARE INSTRUCTIONS

### CORRECT TRANSFORMER AND LIGHT USE

Read all instructions before initial use.

**IMPORTANT:** When using transformer 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, both grill, Transformer and the Light. Turn off the Lights and unplug the Transformer from electrical outlet when not in use and before cleaning.

### 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 intended.
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.



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.



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



#### California Proposition 65

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



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.

## 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 Heat Diffusers

- Periodically you should wash the Heat Diffusers in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Heat Diffusers 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 Burner Valves to the full OFF position.
  2. Turn the LP gas tank valve to the full OFF position.
  3. Disconnect the regulator from the gas tank. 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". Replace the Burners and adjust the Gas Collector Box.
  9. 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.

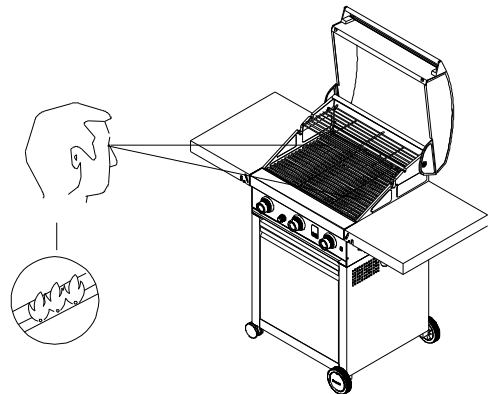


## WARNING



**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 FLAME THROUGH OPEN LID.**



## WARNING



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

## CLEANING THE BURNER TUBES AND BURNER 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.
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. Remove screws along all sides of the Infrared 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:

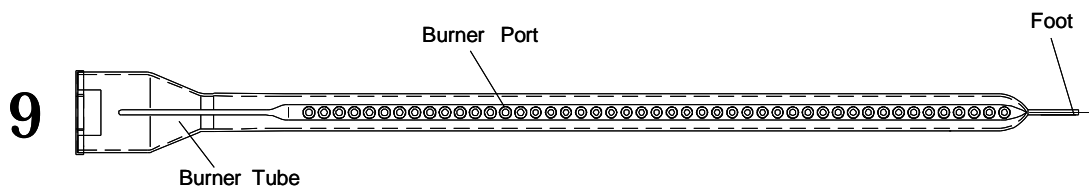
- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- 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.

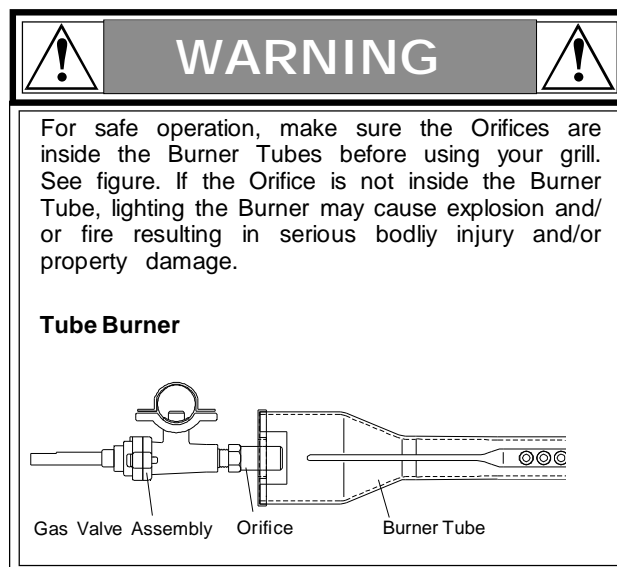
**Figure 1**

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 main grill or infrared cooking zone 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 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 🔥 setting for 3 to 5 minutes.

**CAUTION:** Operating your grill on the 🔥 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 🔥, 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 🔥 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 🔥 setting for extended cooking.
- **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



- ✓ 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 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  $\frac{1}{4}$ , 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  $\frac{1}{4}$ , 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  $\frac{1}{4}$ , 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  $\frac{1}{4}$  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  $\frac{1}{4}$  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 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 crumble 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

## Guide to Stir-Frying and Deep-Frying

### STIR-FRYING TECHNIQUES

This method of cooking is popular around the world and can be easily accomplished outdoors on your gas grill. It's a quick and healthy way of preparing a complete meal using meat, poultry or seafood in infinite combinations with other interesting ingredients like vegetables, rice or noodles.

#### Preparing to Stir-fry

Although it is possible to stir fry in other dishes, a wok is your best tool. Its high sides enable the cook to stir food without spillage. Its construction allows you to cook quickly at high temperatures, with instant control of heat which is essential for successful stir frying.

#### Food preparation

Slice meat and poultry into long thin strips and cube fish fillets. Remove all fat from meat and poultry and cut large vegetables into even slices or cubes.

Marinate foods for extra flavor and tenderness. Marinating times will vary for red meat, fish and or various cuts. Less tender cuts of meat should be marinated longer. Remember to always chill marinating food in the refrigerator prior to cooking.

Stir-fry meats, poultry or fish first. Next, add hard vegetables like carrots. Then continue with softer vegetables like snowpeas and peppers. To ensure even cooking, continually stir and toss the food in the wok using a wooden spoon or spatula.

#### Tips for Stir-frying

Place a wok on a Cooking Grid in the path of direct infrared heat. Add only a small amount of food at a time to ensure fast cooking and also to allow the wok to reheat between ingredients.

### DEEP-FRYING TECHNIQUES

A wide variety of foods can be deep-fried outdoors on your grill, from potatoes, to seafood and chicken. Deep-frying uses a large portion of oil, preferably saturated. The outdoor location is ideal for deep-frying as smoke, grease and smells disperse in the open air instead of collecting on the ceiling of your kitchen.

#### Preparing to Deep-fry

Deep-fry on your grill using an optional cast-iron pan placed on a Cooking Grid in the path of direct infrared heat.

Fill a cooking pan no more than half full of vegetable or corn oil. Turn the grill Burners on HI, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place cast-iron pan on the mid section of a Cooking Grid then adjust the Infrared Burners to LOW.

Check the temperature of the oil carefully with a frying thermometer or test with a cube of bread. The cube of bread should brown in about 30 seconds for most cooking needs. 350°F(177°C) is the optimal temperature for preparing the majority of deep-fried foods.

#### Food Preparation

Foods being deep-fried taste better when coated with either batter or breadcrumbs to add flavor and prevent moisture from escaping.

#### Tips for Deep-frying

Wear a flame retardant BBQ Mitt and slowly lower foods into the hot oil using a wire scoop, fry-basket or stainless steel tongs. Add only a small quantity of food to the oil, allow it to cook, then repeat with another small quantity. This ensures the oil doesn't drop in temperature. Once the food is cooked, remove it carefully and drain onto a paper towel. Turn the heat off as soon as you have finished deep-frying and allow your pan to cool. When the oil is cool, remove all remnants of fried foods by straining it through a fine metal sieve, and store it in a clean bottle for future use.

## 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. Do not grill your vegetables wrapped in aluminum foil. Infrared heat does not cook through aluminum foil and reflective pans. To keep vegetables moist, brush them with butter or oil often.

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.

**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 placed on the grill. Depending on the grill model the silver CSA label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the grill cabinet.

**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? And - Why would I need the silver lighting stick that hangs from the side of my grill?**

**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 silver Lighting Stick and follow the Manual Grill Lighting Instructions. Next, light the match and place the Lighting Stick through a Cooking Grid or Lighting Tube (if the unit is equipped with one). Turn the nearest Control Knob to the  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 shut off NG 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.
- In **windy conditions**, always position the front of grill to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to yourself and grill.
- 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 your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- 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.

**Question:**

**Why doesn't the Fuel Gauge Display show the tank Level after "CHECK FUEL" button pressing?**

**Answer:**

Make sure the Electric Wires are properly connected.

**Note:** The Gas Tank must be positioned in the Fuel Gauge Set before pressing the "Check Fuel" button for gas level. For help with this procedure refer to page 28, or call the Customer Service Helpline 1-877-934-7455.

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 product 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:

Burner - 10 Year Limited Warranty(No rust through or burn through)

Cooking Grids - 5 Year Limited Warranty(No rust through or burn through)

Valves and Plastic Components - 2 Year Limited Warranty

Electronic Components - 1 Year Limited Warranty

All other S/S Parts - 3 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 or register online at [www.grandhall.com](http://www.grandhall.com). 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.

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. No returns will be accepted without prior authorization from Grand Hall.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunami, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:

Call 1-877-934-7455

Monday-Friday 8AM-4:30PM CST

Warranty Restrictions:

- This Warranty is non-transferable and is void if product is used for commercial or rental purposes.
- This Warranty applies only when the product is used in the United States or Canada.
- This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

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