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STOK STC1150 Owner's Manual

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OPERATOR'S MANUAL

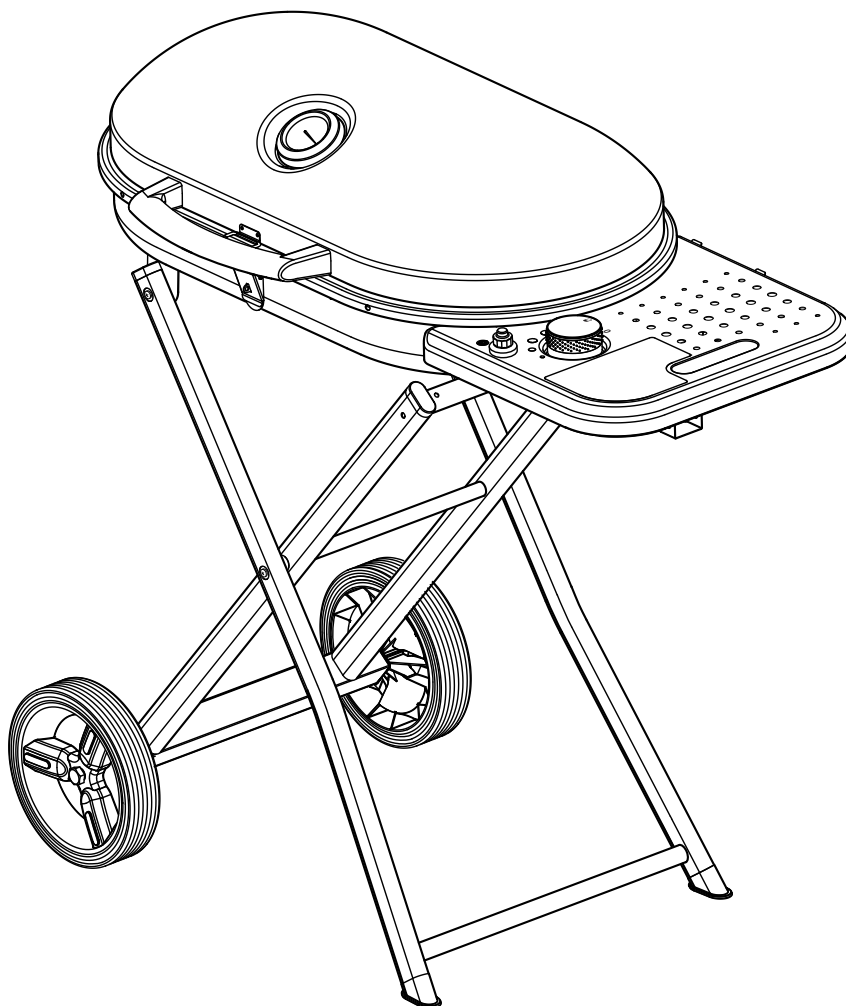
GRIDIRON™ GRILL

STC1150



LP GAS CYLINDER SOLD
SEPARATELY

FOR OUTDOOR USE ONLY



Visit the STOK website at: www.stokgrills.com

⚠ DANGER:

You WILL be KILLED or SERIOUSLY HURT if you do not follow the instructions in this operator's manual.



NOTE TO INSTALLER/ASSEMBLER: Give this Operator's Manual to the consumer so the consumer may retain it for future reference.

SAVE THIS MANUAL FOR FUTURE REFERENCE

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INTRODUCTION

This grill has many features for making its use more pleasant and enjoyable. Safety, performance, and dependability have been given top priority in the design of this product making it easy to maintain and operate.

DANGER:

If you smell gas:

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

WARNING:

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

WARNING:

Improper assembly, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the Assembly, Operation, and Maintenance instructions thoroughly before use, assembly, or servicing of this product.

DANGER:

Always use outdoors. Using the grill indoors or within an enclosed area can lead to carbon monoxide poisoning, resulting in serious injury or death.

To register your STOK
product, please visit:
<http://register.stokgrills.com>

Pour enregistrer votre
produit de STOK,
s'il vous plaît la visite:
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GENERAL SAFETY RULES



WARNING:

Read and understand all instructions. Failure to follow all instructions listed below, may result in electric shock, fire and/or serious personal injury.

READ ALL INSTRUCTIONS

- This appliance must be installed in accordance with the latest local codes. In the absence of local codes, use the:
 - United States:
 - National Fuel Gas Code, ANSI Z223.1/NFPA 54
 - LP gas Code, NFPA 58
 - Canada:
 - Natural Gas and Propane Installation Code, CSA B149.1
 - Propane Storage and Handling Code, CSA B149.2
- If an accessory is used on the grill that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, use the:
 - United States: National Electrical Code, ANSI/NFPA 70
 - Canada: Canadian Electrical Code, CSA C22.1
- This appliance is for outdoor use only, and shall not be used in a building, garage, shed, balcony, or any other enclosed area.
- Do not use or install this appliance in or on boats or recreational vehicles.
- This grill must be located away from combustible surfaces by no less than 36 in. (914 mm) from back of grill and 36 in. (914 mm) from sides of this grill.

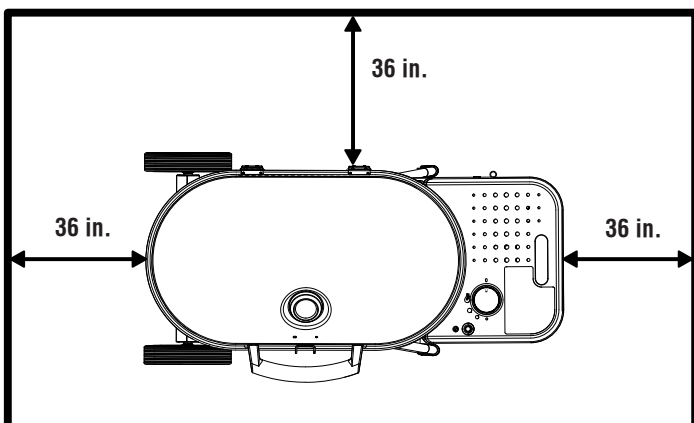


Fig. 1

- The grill shall not be used under overhead combustible construction.
- Keep area around this appliance free of combustible materials, gasoline, and all other flammable vapors and liquids.
- Do not restrict the flow of combustion and ventilation air.
- Keep ventilation openings of the cylinder enclosure free and clear from debris.
- This grill is not intended for commercial use.
- Never move grill when using or still hot.
- Never use the grill indoors. Toxic fumes can accumulate.
- Always remove the LP gas cylinder (liquid propane also called liquid petroleum gas) when the appliance is not in use or before storing or lowering the unit.
- Do not alter the grill in any manner.
- Do not use this appliance unless it is fully and properly assembled and all parts are securely fastened.
- Never attempt to light burner with the hood closed. A build up of non-ignited gas inside a closed grill is hazardous.
- When in use, keep children and pets away at all times.
- Do not leave the grill unattended.
- Do not use charcoal, ceramic briquettes, or lava rock in a gas grill.
- In the event of a grease fire, turn off the burner. Do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- Keep any electrical cord and fuel supply hose away from any heated surfaces.
- Do not store a spare LP gas cylinder under or near the grill. If not followed exactly, a fire causing death or serious injury may occur.
- Never fill the LP gas cylinder beyond 80 percent full. An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety release valve. If not followed exactly, a fire causing death or serious injury may occur.

GENERAL SAFETY RULES




- If a leak is detected at any time, get away from the LP gas cylinder and call the fire department.
- This grill is not intended to be used on a boat, in an RV, camper trailer, or motor home.
- Do not use the grill until leak-tested.
- Periodically check and/or clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- LP gas cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other closed in area.
- Do not operate the grill while under the influence of drugs, alcohol, or any medication.
- Stay alert and exercise control. Watch what you are doing and use common sense. Do not operate a grill when you are tired.
- Propane cylinder use (1 lb. disposable):
 - Use only cylinder marked "Propane Fuel"
 - Cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.
 - Size should be 4 in. diameter, 8 in. height, or 3 in. diameter, 10 in. height.
 - Save cylinder cap and reinstall when not in use.
 - Cylinder supply system must be arranged for vapor withdrawal. Gas cylinder must be upright in use.

SPECIFIC SAFETY RULES




- Use grill only with LP gas and the regulator/valve assembly supplied.
- Check for leaks prior to grilling operations. Do this even if this grill was assembled at the store.
- Do not operate the grill if there is a gas leak present.
- Never use a flame to check for gas leaks.
- Should the burner go out while grilling, turn off the gas valve. Open the hood and wait five minutes before attempting to relight.
- Never lean over an open grill or place hands or fingers on hot surfaces.
- Thoroughly clean the grill regularly.
- Do not block the ventilation holes in the sides or back of the grill.
- Never attempt to use the appliance or any components that have been damaged or exposed to an accidental fire.
- Propane gas is not natural gas. Do not try to convert this grill to natural gas as it will void the warranty and is extremely dangerous.
- 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.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of the grill.
- Use heat-resistant mitts or gloves, and long-handled utensils when operating this grill.
- Apartment Dwellers: Check with management to learn requirements and fire codes of using a LP gas grill in your apartment complex.
- Save these instructions. Refer to them frequently and use them to instruct others who may use this grill. If you loan someone this grill, loan them these instructions also.

SYMBOLS

The following signal words and meanings are intended to explain the levels of risk associated with this product.

SYMBOL	SIGNAL	MEANING
	DANGER:	Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.
	WARNING:	Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.
	CAUTION:	Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.
	CAUTION:	(Without Safety Alert Symbol) Indicates a situation that may result in property damage.

Some of the following symbols may be used on this product. Please study them and learn their meaning. Proper interpretation of these symbols will allow you to operate the product better and safer.

SYMBOL	NAME	DESIGNATION/EXPLANATION
	Safety Alert	Indicates a potential personal injury hazard.
	Read Operator's Manual	To reduce the risk of injury, user must read and understand operator's manual before using this product.
	Hot Surface	To reduce the risk of injury or damage, avoid contact with any hot surface.

CALIFORNIA PROPOSITION 65

WARNING:

1. Combustion by-products produced when using this product contains chemicals known to State of California to cause cancer, birth defects, and other reproductive harm. To reduce the risk of exposure to these substances, always use the grill in a well ventilated area.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm. ***Wash your hands after handling this product.***

To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide adequate ventilation when cooking with gas.

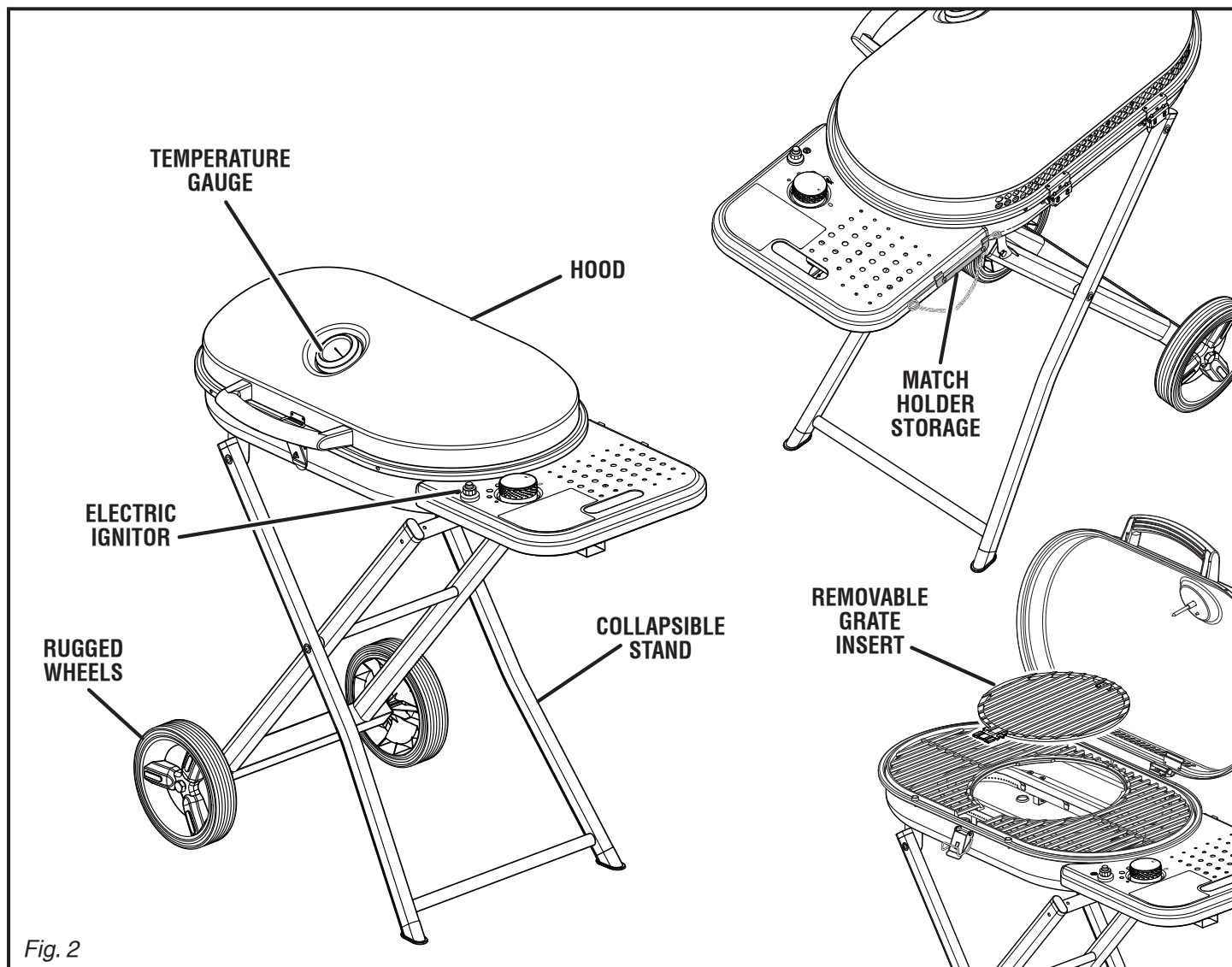
In Massachusetts: All gas products must be installed using a Massachusetts-licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20-lb tank.

FEATURES

PRODUCT SPECIFICATIONS

BTU rating 15,000
Total grill surface 338 sq. in.
Grilling surface height..... 31 in.

Fuel source Propane (not included)
Natural gas convertible No



KNOW YOUR GRILL

See Figure 2.

The safe use of this grill requires an understanding of the information on the grill and in this operator's manual. Before use of this grill, familiarize yourself with all operating features and safety rules.

COLLAPSIBLE STAND - The stand can be collapsed for storing or transporting the grill.

ELECTRIC IGNITOR - The electric ignitor uses a AAA battery that lights the gas burner when pushed.

HOOD - The hood can be locked for easy transport.

MATCH HOLDER STORAGE - Slots in the back of the grill provide convenient storage for the match holder.

REMOVABLE GRATE INSERT - Remove the round porcelain-coated, cast-iron grate insert when using the pizza stone, vegetable tray, or other available inserts (sold separately). When transporting be sure the cast-iron grate is installed.

RUGGED WHEELS - The durable rubber wheels allow you to move the grill across smooth and rough surfaces.

TEMPERATURE GAUGE - The temperature gauge measures temperatures up to 700°F.

LOOSE PARTS

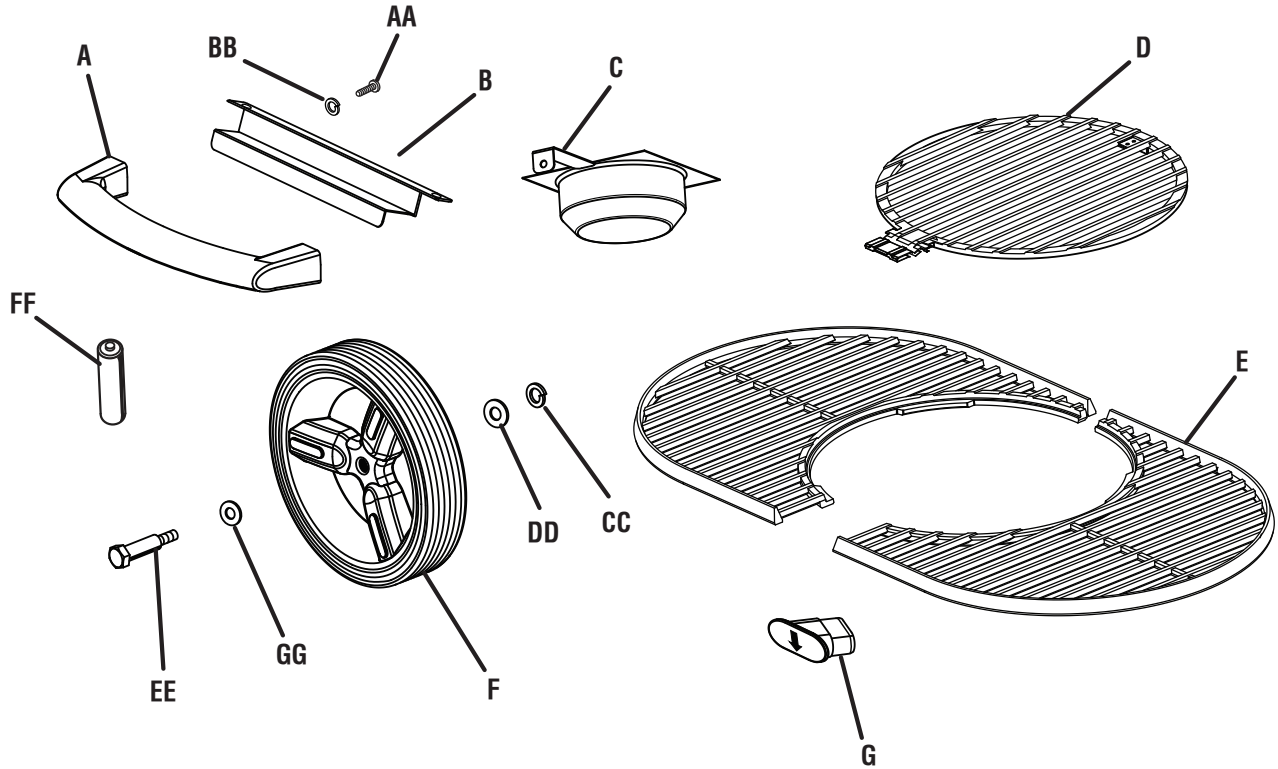


Fig. 3

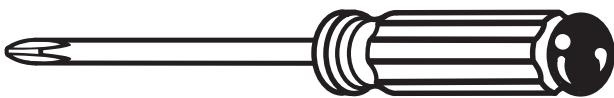
A - Firebox handle	1
B - Grate holding plate	1
C - Grease cup.....	1
D - Grate insert	1
E - Grate	1
F - Wheel	2
G - Plastic foot (one left,one right)	2

HARDWARE BLISTER PACK

AA - Screw	2
BB - Lock Washer	2
CC - Lock Washer	2
DD - Washer.....	2
EE - Axle.....	2
FF - AAA Battery	1
GG - Washer.....	2

TOOLS NEEDED

The following tools (not included or drawn to scale) are needed for assembly and making adjustments:



**PHILLIPS
SCREWDRIVER**



ADJUSTABLE WRENCH

Fig. 4

ASSEMBLY

UNPACKING

This product requires assembly.

- Carefully lift grill from the carton and place it on a level work surface.

! WARNING:

Do not use this product if any parts on the Loose Parts List are already assembled to your product when you unpack it. Parts on this list are not assembled to the product by the manufacturer and require customer installation. Use of a product that may have been improperly assembled could result in serious personal injury.

- Inspect the grill carefully to make sure no breakage or damage occurred during shipping.
- Do not discard the packing material until you have carefully inspected the grill, identified all loose parts, and satisfactorily operated the grill.

NOTE: Some loose parts are located inside the grill assembly beneath the hood.

- If any parts are damaged or missing, please call 1-800-847-5993 for assistance.

! WARNING:

If any parts are damaged or missing, do not operate this grill until the parts are replaced. Use of this product with damaged or missing parts could result in serious personal injury.

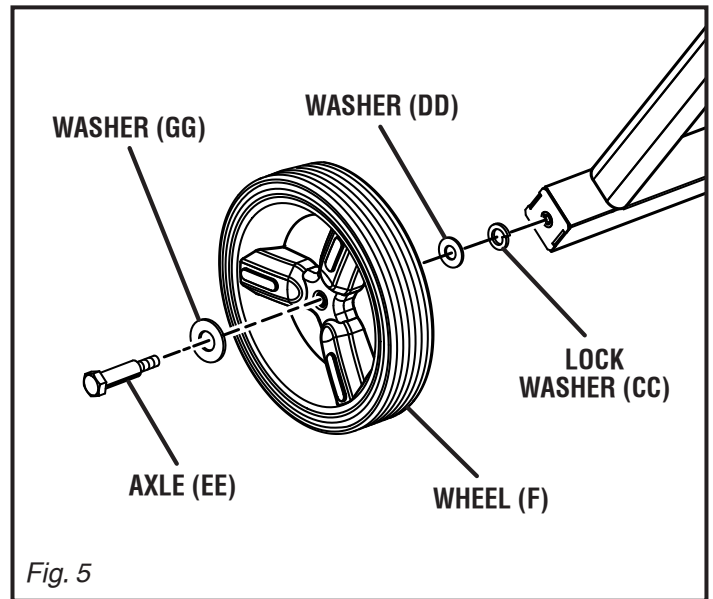
! CAUTION:

Some parts may contain sharp edges that may cause personal injury. Wear protective gloves if necessary.

STEP 1: ASSEMBLING THE WHEELS

See Figure 5.

- Place a washer (GG) onto the axle (EE), then slide the axle through the center of the wheel (F).
- Then place another washer (DD) and a lock washer (CC) onto the other side of the axle.
- Screw the axle into the rear brace to secure the wheel in place.
- Repeat for other side.



STEP 2: INSTALLING PLASTIC FEET

See Figure 6.

- Position feet on stand (arrows pointing outward) and press them in place.

NOTE: If feet do not fit tight against the leg, lightly tap them with a mallet.

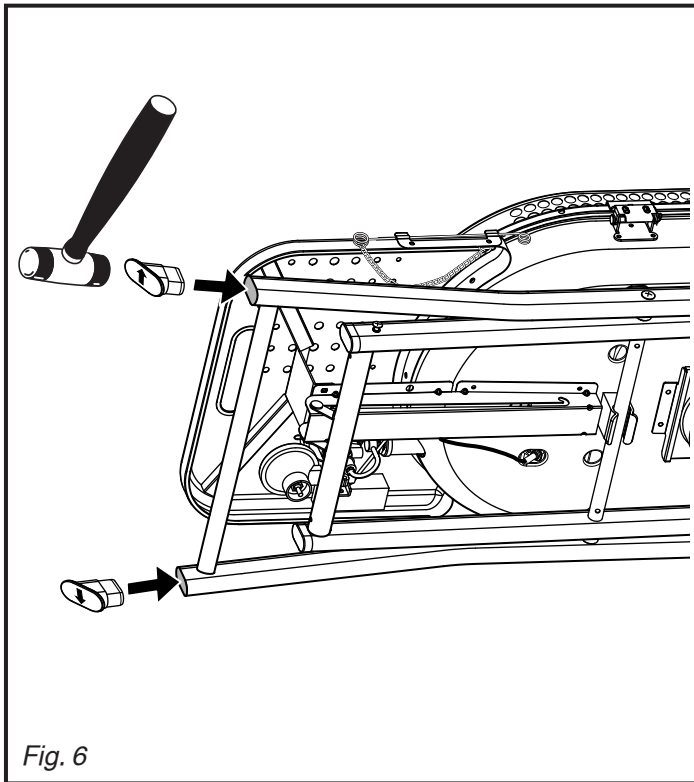


Fig. 6

STEP 3: RAISING THE GRIDIRON™ GRILL TO THE STANDING POSITION

See Figures 7 - 9.

- From the transport or storage position, place foot on leg stand lower crossbar.
- Keeping foot on the lower crossbar, bend from the waist.
- With hand in slot of side table, slowly stand up while pulling the GRIDIRON™ grill up. Do not move foot or release the side table.
- With leg stand fully extended, pull the side table toward you then push the table down.
- Swing the grill lock over the screw in the leg stand to lock the grill in standing position.
- Once the GRIDIRON™ grill is in the standing position, you may move your foot and release the side table.

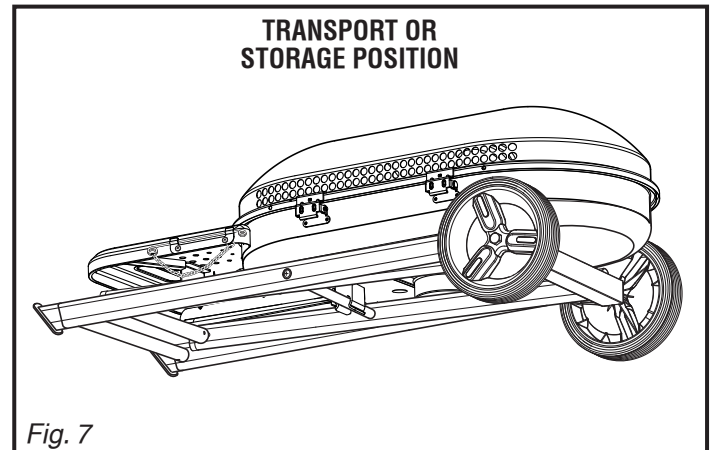


Fig. 7

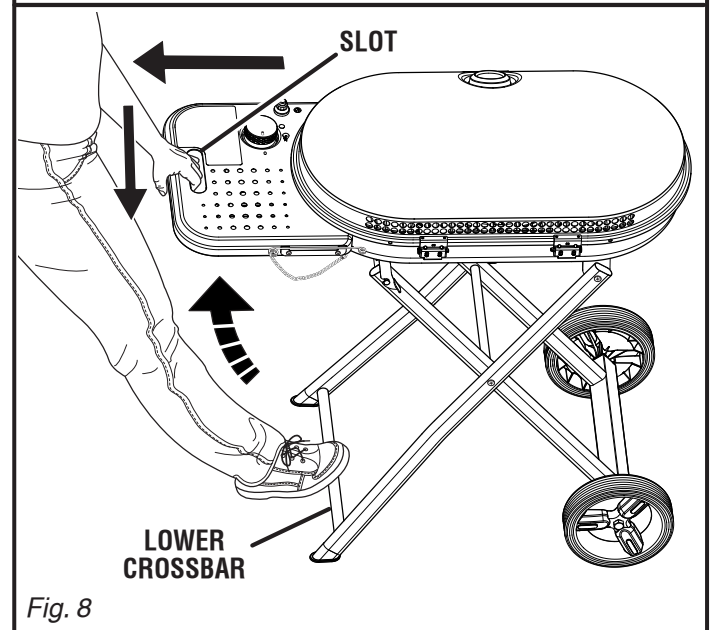


Fig. 8

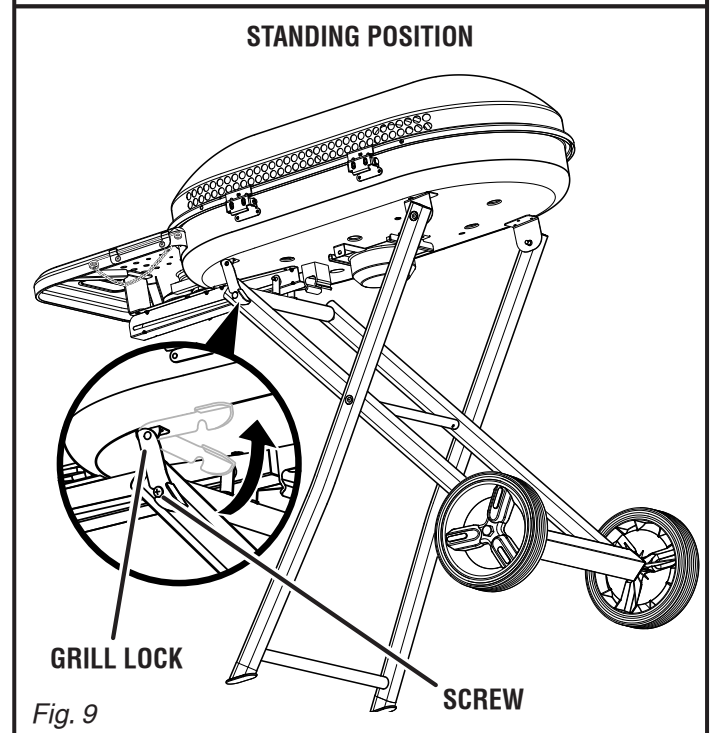


Fig. 9

ASSEMBLY



WARNING:

Failure to remove the LP gas cylinder or move while hot could result in serious personal injury.

STEP 4: LOWERING THE GRIDIRON™ GRILL TO THE TRANSPORT OR STORAGE POSITION

See Figure 10.

Never place the GRIDIRON™ grill in the transport or storage position until the grill is completely cool, the LP gas cylinder is removed.

NOTE: When transporting or lowering the grill, install the removable grate insert securely. This will help to keep all grates in place.

- From the standing position, place foot on leg stand lower crossbar and hand in slot of side table.
- Slowly release the grill lock by swinging the lock up and away from the screw.
- Lift the side table until it stops then carefully lower the GRIDIRON™ grill until the firebox rests on the leg stand.
- Once the GRIDIRON™ grill is in the transport or storage position, move your foot and wheel the grill easily from place to place.



Fig. 10

STEP 5: ATTACHING FIREBOX HANDLE

See Figures 11 - 12.

- Lift the hood latch then raise firebox hood.
- Line up holes in firebox handle (A) with holes in hood.
- Slide a lock washer (BB) onto the screw (AA) and through the grate holding plate (B) and the firebox hood then into the handle (A). Tighten securely.
- Repeat for other side.

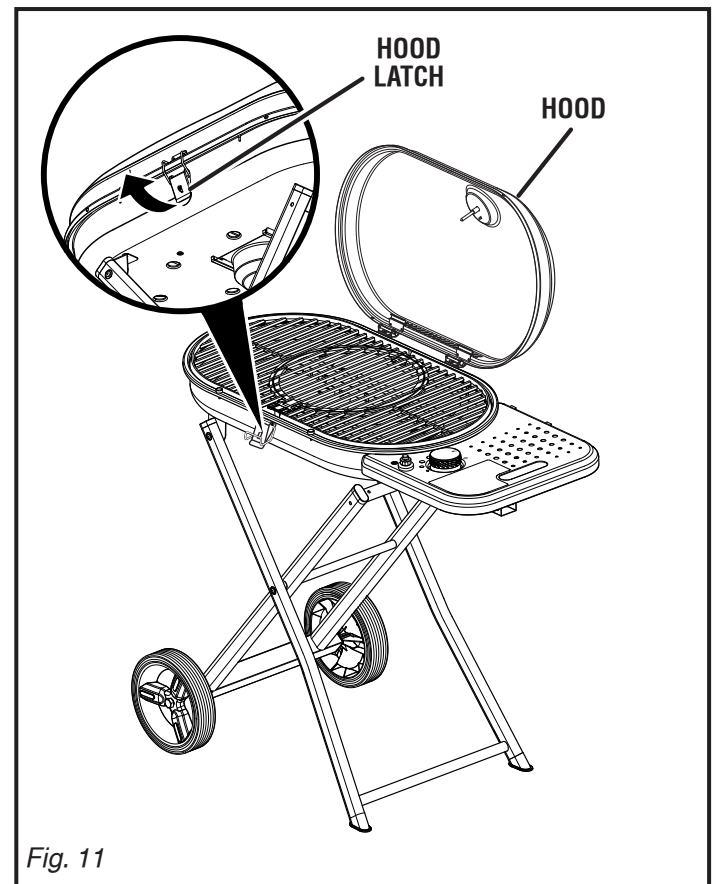
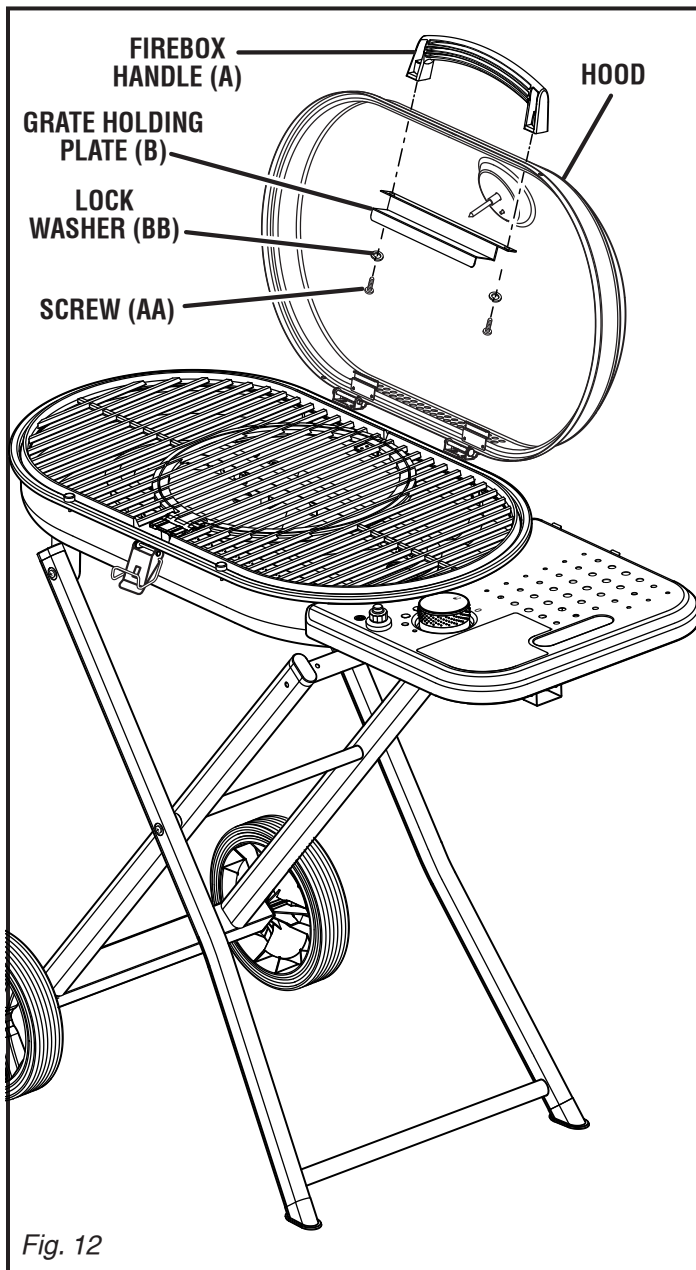


Fig. 11

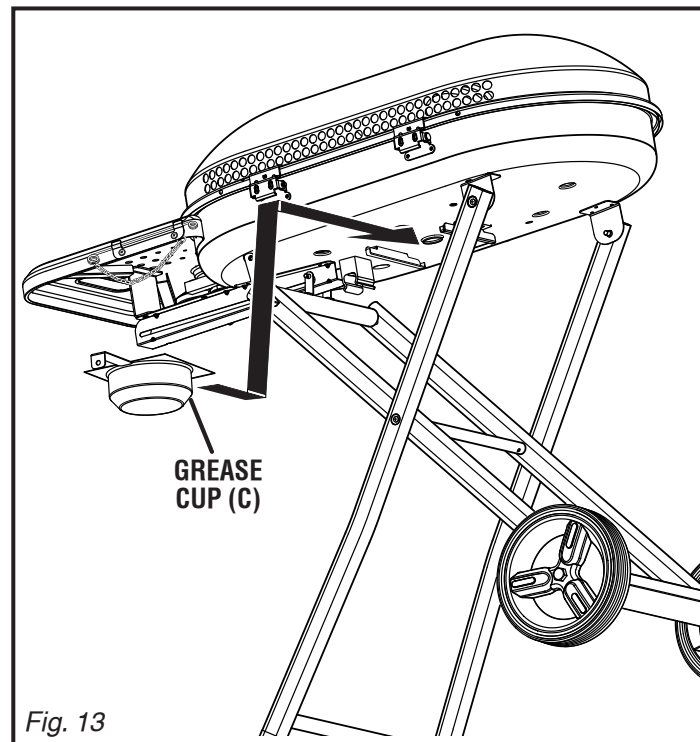


STEP 6: INSTALLING THE GREASE CUP

See Figure 13.

- From behind the grill, slide the grease cup (C) into the cup holders on the bottom of the grill.

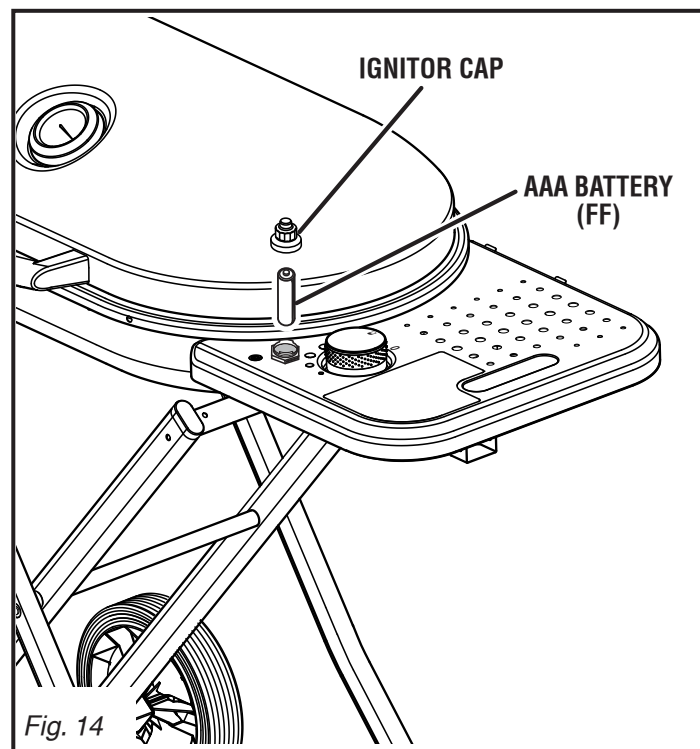
NOTE: Clean the grease cup after each use. Do not remove the grease cup until after the grill has cooled completely. Do not transport the grill with a dirty grease cup.



STEP 7: INSTALLING BATTERY IN IGNITOR

See Figure 14.

- Turn the ignitor cap counterclockwise and lift cap from the control panel.
- Slide a AAA battery (FF), negative (–) end first, into the ignitor. Be sure spring is still in place inside the ignitor cap.
- Replace ignitor cap.



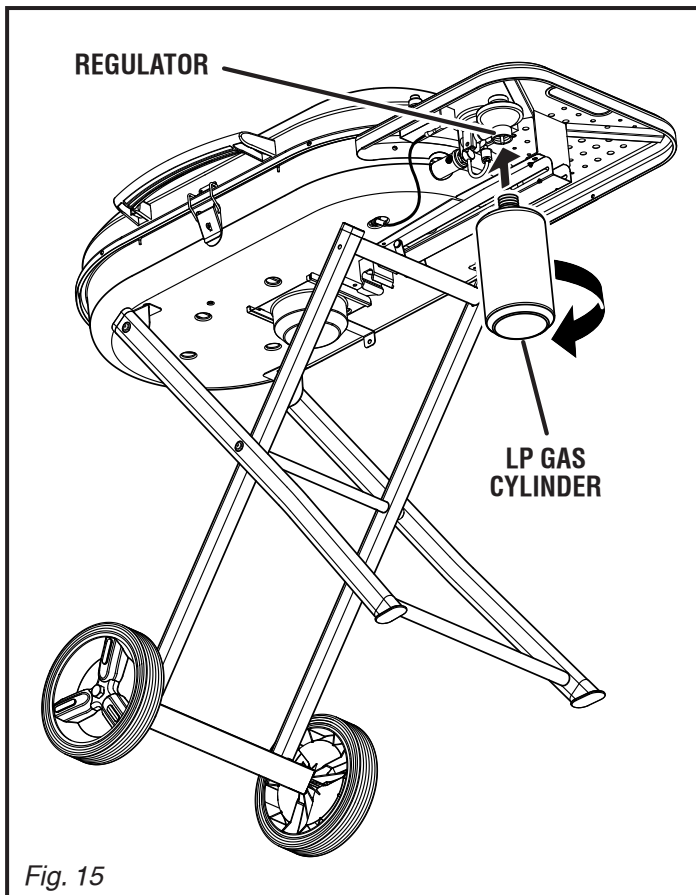
STEP 8: CONNECTING THE LP GAS CYLINDER TO THE REGULATOR

See Figure 15.

- Remove cap from LP gas cylinder.
- Hold the LP gas cylinder firmly and insert into the regulator.
- Turn the cylinder counterclockwise taking care not to cross thread the connection. Do not use tools.

NOTE: The regulator will seal in the cylinder valve resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection.** If you cannot complete the connection, disconnect and repeat the above two steps. If you still cannot complete the connection, DO NOT use this regulator!

- Inspect valve connections. Look for any damage or debris. Remove any debris. **Never attempt to use damaged or plugged equipment. See your local LP Gas Dealer for repairs.**



STEP 9: TESTING VALVES AND REGULATOR FOR LEAKS

See Figure 16.

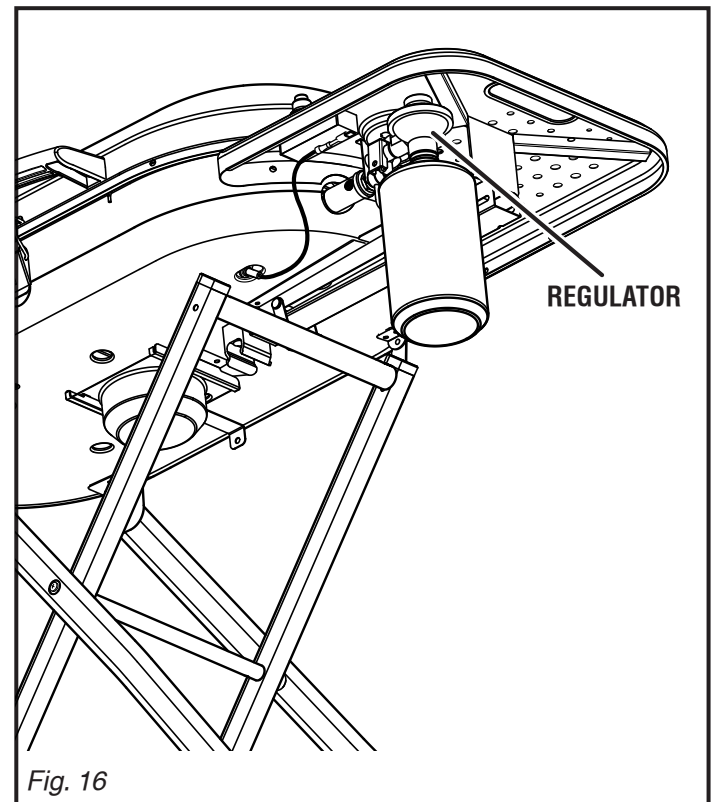
Connections on the valve were tested at the factory to ensure no gas leaks were present. However, shipping and handling could loosen connections. As a safety precaution:

- Turn the control knob off.
- Make sure the LP cylinder is properly connected to the LP gas cylinder valve.

If you hear a *rushing* sound, immediately remove the LP gas cylinder. This sound means there is a major leak at the connection. Correct the problem before proceeding.

- Using a clean paint brush and a 50/50 mixture of mild soap and water, brush soapy solution over all the connections and fittings on the grill.
- “Growing” bubbles indicate a leak. Remove the LP gas cylinder and recap the bottle.

NOTE: If leaks cannot be stopped, do not try to repair. Call for replacement parts.



OPERATION



WARNING:

Do not allow familiarity with grill to make you careless. Remember that a careless fraction of a second is sufficient to inflict severe injury.



WARNING:

Do not use any attachments or accessories not recommended by the manufacturer of this grill. The use of attachments or accessories not recommended can result in serious personal injury.

SAFETY TIPS FOR USING THE GRILL

- Before opening the LP gas cylinder valve, check the coupling nut for tightness and perform a leak test.
- Trim excess fat from meat to reduce flare ups from drippings.
- When grill is not in use, turn off the control knob and remove the LP gas cylinder.
- Do not move grill while cooking.
- To avoid burns and splatters, use long-handled utensils and oven mitts.
- Do not use the grill if the grease tray and grease cup are not clean and properly installed.
- Once the grill has cooled, clean promptly.
- Do not let grease or hot material drip from the grill onto the valve, hose, or regulator. Correct the problem before use.
- If the regulator frosts, immediately turn off the grill and cylinder valve. This indicates a problem with the LP gas cylinder and it should not be used. Return the cylinder to the supplier.
- Do not leave the grill unattended while preheating or burning off food residue. If the grill has not been regularly cleaned as instructed, a grease fire can occur.
- Never use water on a grease fire.
- Perform a burner flame check before each use (see the *Maintenance* section).

GRILLING GUIDE

High — for preheating the grill, searing steaks and other cuts of meat, burning off food residue from grate.

Medium — for most grilling, baking, and roasting.

Low — for cooking fish and other lean foods.

COOKING/GRILLING TIPS

- The best oils to use when grilling meats are high-temperature oils (i.e., peanut, canola, safflower, and cottonseed oils).
- Dry off meat prior to grilling. Dry meat browns; wet meat steams.
- Grill with the hood down.
- Keep grates clean. A clean grate is less likely to be sticky and will last longer.
- Clean the hood and inside the firebox often. A grease build-up is a fire hazard and adds unwanted flavors to your fresh food.
- Before lighting the burner, spray grates with non-stick spray to prevent food from sticking.
- Always preheat the grill 10 - 15 minutes prior to use.
- Before you start grilling, organize the food by cooking technique, required cooking time, and grilling area required.
- Sauces containing sugars and fats can cause flare-ups and burn your food. Apply these sauces only in the last 10 minutes of cooking.
- Marinades and rubs enhance the flavor of food. A dry rub or liquid marinade can be used prior to cooking.

FOOD SAFETY

- Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
- Keep raw meat separate from ready-to-eat foods.
- Use a clean platter and utensils when removing cooked food from the grill.
- Cook meat and poultry thoroughly to kill bacteria.
- Use a meat thermometer to ensure proper internal temperature of meat.
- USDA Recommended Safe Minimum Internal Temperatures of Food:
 - 145°F for beef, veal, lamb, steaks, and roast
 - 145°F for fish
 - 160°F for ground pork, beef, veal, and lamb
 - 160°F for pork
 - 160°F for egg dishes
 - 165°F for turkey, chicken, and duck (whole, pieces, and ground)
- Refrigerate prepared and leftover foods promptly.

OPERATION

⚠ WARNING:

If ignition does NOT occur within 5 seconds, turn the control knob off (O) and wait 5 minutes. Repeat lighting procedures. If burner does NOT ignite with the cylinder valve open, gas will continue to flow out of the burner and could accidentally ignite and result in serious personal injury.


IGNITING THE BURNER

See Figures 17 - 18.

NOTE: Never lean over the grill while lighting burner.

The first time you use your newly purchased grill, it is recommended the grill run on the highest setting for 15 - 20 minutes.


To ignite burner using the electric ignitor:

- Open the hood.
- Turn the control knob on the side shelf off (O).
- Make sure the LP gas cylinder is tightly connected to the regulator and a leak test has been performed.
- To light the burner, push in the control knob and turn to .
- Press and hold the electric ignitor until the burner lights. When burner is lit, turn the control knob to the desired setting.

If burner fails to light within five (5) seconds, release the electric ignitor. Turn the control knob off and wait five (5) minutes then repeat the step.

NOTE: Place burner on high and observe flame height which should be approximately 1/2 in. If the flame is too high or too low, burner adjustment is required. See *Maintenance* section later in this manual.

To ignite burner using match lighting:

- Open the hood.
- Turn control knob off (O).
- Make sure the LP gas cylinder is tightly connected to the regulator and a leak test has been performed.
- Using the match holder included with this grill, place a match between the circular wires.
- Light the match and place into lighting hole on the bottom of the firebox.
- Push in the control knob and turn to .

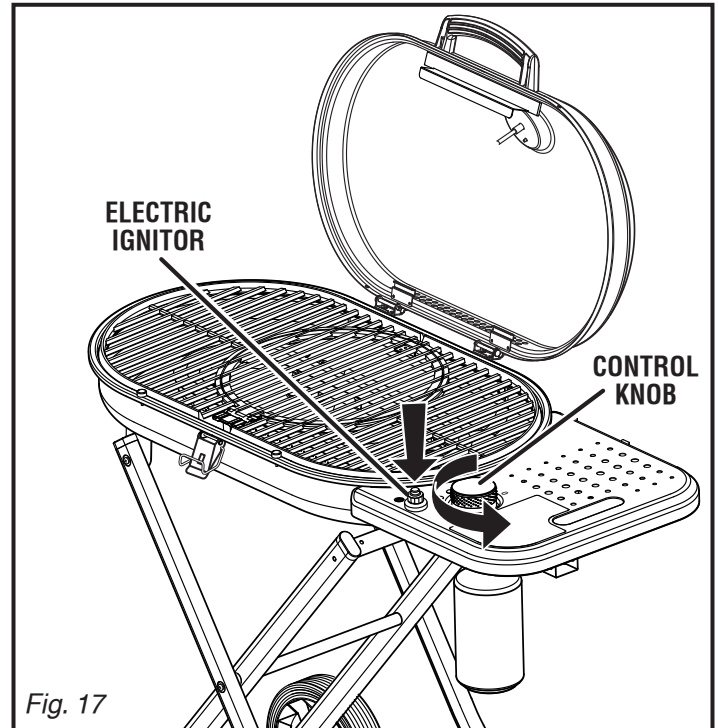


Fig. 17

- When burner is lit, turn the control knob to the desired setting.

If burner fails to light, extinguish the match, turn the control knob off, and wait five (5) minutes then repeat the step.

NOTE: Place burner on high and observe flame height which should be approximately 1/2 in. If flame is too high or too low, burner adjustment is required. See the *Maintenance* section later in this manual.

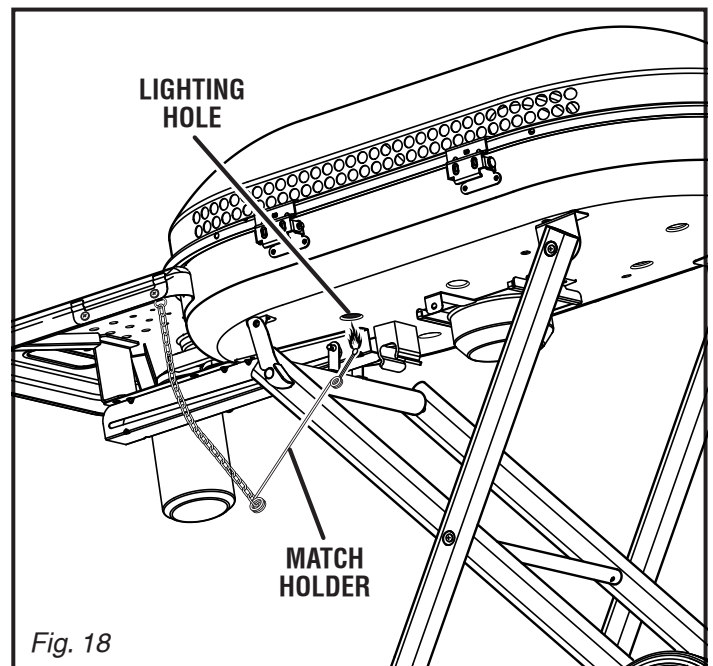


Fig. 18

RESETTING THE GAS REGULATOR SAFETY DEVICE

Since 1995, all regulators include a safety feature that restricts gas flow in the event of a gas leak. If you turn on the control knob before turning on the cylinder valve, you can activate this feature. Even with the burner turned on high, the grill won't get hotter than 250°F to 300°F. It will then be necessary to reset the gas regulator safety device.

To reset:

- Open the hood.
- Turn control knob off.
- Disconnect the regulator from the LP gas cylinder.
- Wait 30 seconds then reconnect to the regulator.
- Follow igniting instructions.



WARNING:

Never use an accessory if the porcelain coating is damaged or chipped. Use with a damaged coating could result in serious personal injury if ingested.

USING THE GRILL AND ACCESSORIES

To use the grate:

- Turn on the grill and close the hood. Preheat the grill for 10 - 15 minutes.
- Open the hood and place the food on clean grates then replace the hood. Cooking time will vary depending on personal preference.

NOTE: When grilling fish, the meat is typically done when it flakes easily with a fork. If any part of the meat is glossy in appearance, it is not done.

- When finished cooking, turn the control knob off.
- After the grill has cooled, clean grates and grease tray.

MAINTENANCE

WARNING:

When servicing, use only identical replacement parts. Use of any other parts could create a hazard or cause product damage.

GENERAL MAINTENANCE

When cleaning the inside of the hood and grill bottom, use a strong solution of detergent and water with a scrub brush to clean. Rinse thoroughly and allow to air dry. NEVER use a caustic grill cleaner on painted or cooking surfaces.

All plastic parts, stainless-steel and painted surfaces, should be cleaned with warm soapy water and wiped dry. Cooking surfaces should be cleaned with a bristle brush only. Check that no loose bristles remain on the cooking grates prior to using.

Cooking grates:

- Clean before and after each use with a stiff wire brush.

Port shields:

- Scrape any build-up off the port shields using a wire brush.

Grease:

- After use, allow the grease in the cup to cool then empty into the garbage.
- Empty after each use to avoid spillage and flare ups.

CLEANING BURNER ASSEMBLY AND CHECKING VENTURI FOR INSECTS

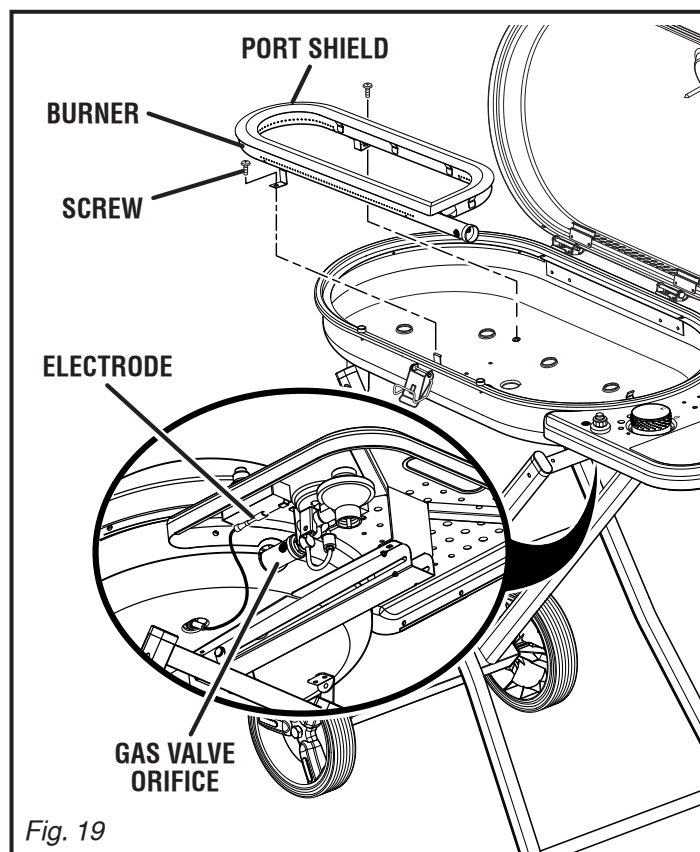
See Figures 19 - 20.

DANGER:

Failure to clean the burner assembly and checking the venturi as described can result in a fire or explosion resulting in serious injury or death.

Burner should be cleaned when the grill has been idle for some time. In some parts of the country, spiders and other insects can spin webs, build nests, and lay eggs in the venturi blocking gas flow and causing fire in the tubes known as "flashback". Flashback can damage the grill and even cause injury.

- Remove the LP gas cylinder.
- Turn control knob off (O).
- Pull electrode wire from the electronic ignitor.
- Unscrew burner from firebox.
- Lift burner up and away from the gas valve openings.

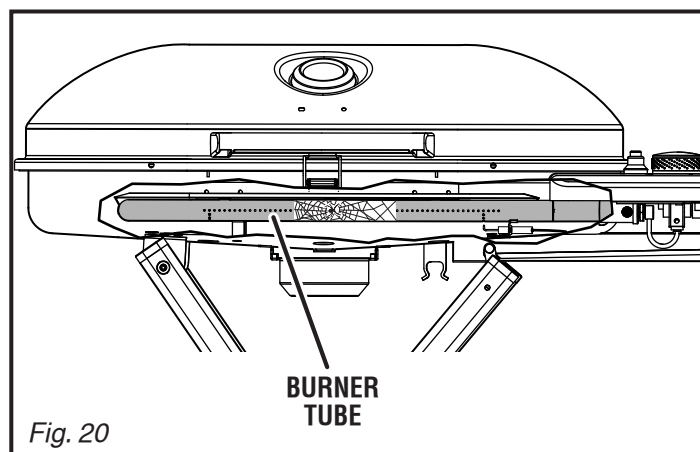


Clean burner tubes using one of the following three ways:

1. Bend a stiff wire into a small hook. Run the hook through the burner tube several times.



2. Use a narrow bottle brush with flexible handle and run through burner tubes several times. DO NOT use a wire brush.
3. Wear eye protection then use an air hose to force air into the burner tube and out through the burner port. Clean any clogged port with an opened paper clip.



MAINTENANCE

- Once burner tube is clear of debris, use a wire brush to remove food and dirt from the outer surface of the tubes.
- Check burner for damage. Normal wear and corrosion may cause some holes to enlarge. Replace burner if this happens.
NOTE: Burner tube must reengage valve opening.
- Verify that the gas valve orifice is correctly positioned inside burner inlet.
- Attach the electrode to the burner and carefully replace the burner.
- Slide burner into the grill and secure burner using screws.
- Reattach electrode wires to the electronic ignitor.

BURNER FLAME CHECK

See Figure 21.

- Open the hood.
- Turn control knob off (O).
- Remove grates.
- Light burner and turn the control knob from high to low. A smaller flame should be seen on low while the high positions flame should be approximately 1/2 in. in height.
- If only a low flame is seen, you may need to reset the gas regulator safety device as described in the *Operation* section.

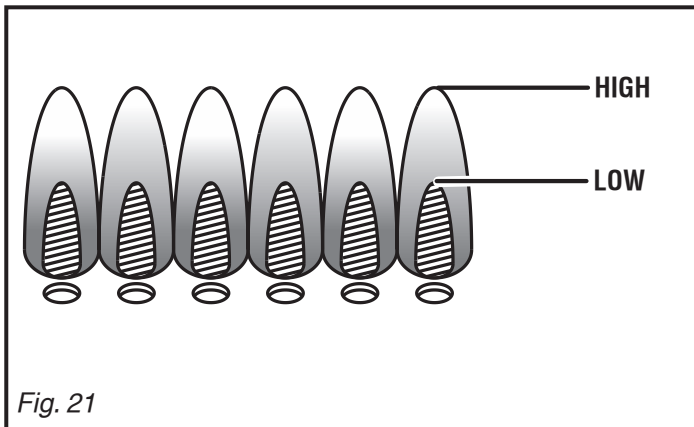


Fig. 21

IGNITOR CHECK

Remove LP gas cylinder completely. Press and hold the ignitor. "Click" should be heard and a spark seen between the burner and electrode. If no spark, see the *Troubleshooting* section later in this manual.

VALVE CHECK

Remove LP gas cylinder completely. Control knob locks in place when turned off. To check valves: push in knobs and release. If knobs don't spring back, replace the valve assembly before using grill.

STORING THE GRILL

See Figure 22.

- Turn the control knob on the slide table off (O).
- Remove LP gas cylinder.
- 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.
- Once cooled, clean grill thoroughly.
- Store in dry location. If storing outside, cover grill with one of the variety of grill covers offered by manufacturers.

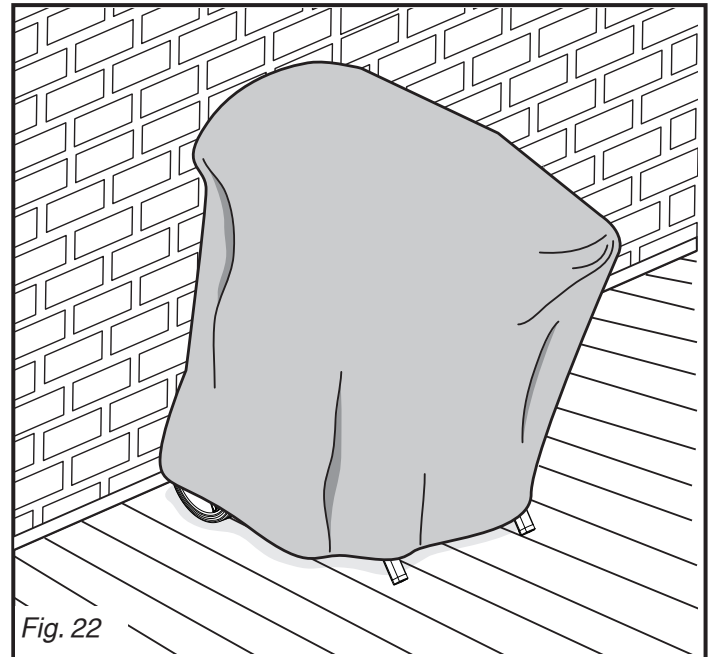


Fig. 22

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Smell of gas	Regulator, or valve leaking.	Remove LP cylinder immediately and check for damaged regulator or valve. Perform leak test, see Testing Valves and Regulator for Leaks in the <i>Assembly</i> section.
Flame flashback beneath control panel	Fire in burner tube due to blockage.	See Cleaning Burner Assembly and Checking Venturi for Insects in the <i>Maintenance</i> section.
Gas leak detected from cylinder, regulator, or other connection	Improper installation and loose connections. Mechanical failure due to rusting or mishandling.	Tighten fittings and see Testing Valves and Regulator for Leaks in the <i>Assembly</i> section. Replace LP gas cylinder.
Grease fire or continuous excessive flames above cooking surface	Grease build up in burner area.	Turn off control knob. Leave hood open allowing flames to extinguish. Once cool, clean grill thoroughly.
Burner will not light	LP gas cylinder is empty. Burner not connected to control knob. Venturi blocked. Ignitor wire is loose, dirty, or not connected. Dead battery in ignitor.	Replace LP gas cylinder. Make sure valves are inside the burner tubes. See Testing Valves and Regulator for Leaks in the <i>Assembly</i> section. Reconnect burner electrode wires or replace the ignitor wire assembly. Clean wires and/or electrode with rubbing alcohol and a clean swab. Tighten all connections. Replace the battery in the ignitor.
Decreasing heat or popping sound	LP gas cylinder is empty. Venturi blocked.	Replace LP gas cylinder. See Cleaning Burner Assembly and Checking Venturi for Insects in the <i>Maintenance</i> section
Hot spots on cooking surface	Venturi blocked.	See Cleaning Burner Assembly and Checking Venturi for Insects in the <i>Maintenance</i> section
Yellow flame	Venturi or burner may be blocked.	See Cleaning Burner Assembly and Checking Venturi for Insects in the <i>Maintenance</i> section
Inside of hood appears to be peeling	This is a build up of grease.	Clean with a soft bristle brush or scraper.

WARRANTY

STÖK™ GAS GRILL LIMITED WARRANTY

Thank you for purchasing a STÖK™ brand grill. Below is our limited gas grill product warranty. Before submitting a warranty claim, we suggest you read the Operator's Manual that came with your grill. You may discover an easy and simple solution to your problem. If you cannot find the manual, a replacement can be obtained by calling the number below, or by downloading one from our web site at the address below.

What the Warranty Covers:

- Stainless Steel Burner: 10 years against manufacturing and material defects
- All other Grill Parts and Components: 2 years against manufacturing and material defects

The warranty period begins on the date of purchase. The warranty applies only to grills purchased from an authorized retailer in the U.S. or Canada and extends only to the original purchaser and is not transferable.

Although we encourage you to register your gas grill, you do not need to do so in order to submit a warranty claim. Registering your grill, however, will NOT serve as a substitute for a sales receipt. **We cannot honor any warranty claims without a valid sales receipt which shows date and place of purchase.** If STÖK approves the claim, you may be required to return any defective part, which STÖK will repair or replace without charge. If a part is not repairable and no longer available, the part may be replaced with a similar part of equal function. Repair or replacement of parts does not extend the warranty period.

Repair or replacement of parts is your exclusive remedy under this limited warranty.

What the Warranty Doesn't Cover:

The limited warranty does not cover damage caused by any of the following:

- Failure to assemble, use, or maintain the grill in accordance with the assembly instructions and Operator's Manual or any other misuse or abuse or failure to follow local codes
- Commercial, institutional, apartment complex, or other community use
- Gas cylinders or tanks
- Unauthorized modification or repair of the grill or use of unauthorized parts
- Acts of God such as fire, flood, hurricanes, lightning, wind, and hail
- Flare-up fires or accidents
- Cleaners other than those recommended in the Operator's Manual or exposure to other chemicals either directly or in the atmosphere (do not store your grill near a pool)
- Food loss or incidental, consequential, or special damages
- Scratches, dents, discoloration, surface rust, or other cosmetic issues or damages caused by tools during assembly
- Normal wear and tear
- Any consumable accessories provided with your grill such as grilling tools, brushes, or cleaners
- Postage, pickup, delivery or other transportation costs
- The cost to remove or install any parts or components or other labor charges

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY PROVIDED BY STÖK. EXCEPT TO THE EXTENT PROHIBITED BY LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED TO THE DURATION OF THE ABOVE WARRANTY. NO RETAILER OR OTHER PARTY HAS ANY AUTHORITY TO CREATE ANY OTHER WARRANTY OR ADD TO OR VARY THIS LIMITED WARRANTY. ONE WORLD TECHNOLOGIES, INC.'S *MAXIMUM LIABILITY* IN ANY EVENT UNDER THIS WARRANTY WILL NOT EXCEED THE PURCHASE PRICE PAID BY THE ORIGINAL PURCHASER.

Note that some states, provinces, or other jurisdictions do not allow exclusion or limitation of incidental or consequential damages or limits on how long an implied warranty lasts. Some of the above limitations therefore may not apply to you. This limited warranty gives you specific legal rights. You also may have other rights that vary from jurisdiction to jurisdiction.

How to Obtain Warranty Service:

Before returning any parts or components, please contact Customer Service at the number shown below. Please have available the grill's serial number (located on leg stand) and a copy of your sales receipt showing your date and place of purchase. The call must be made within the warranty period.

Returns will not be accepted without a valid return authorization number (RAN) from Customer Service. You will be responsible for paying shipping charges, and you must return the defective part to STÖK freight/postage prepaid with the RAN shown on the outside of the package. Returns that do not meet these requirements will be refused. We will return a replacement part to you freight/postage prepaid.

STÖK Customer Service (toll free, U.S. and Canada): 1-800-847-5993

STÖK web site address: www.stokgrills.com

OPERATOR'S MANUAL
GRIDIRON™ Grill
STC1150



Customer Service Information:

For parts or service, please call 1-800-847-5993 or visit us online at www.stokgrills.com.

The model number and serial number of this grill is found on a label located on the leg stand. Please record the serial number in the space provided below. When ordering repair parts, always give the following information:

Model No. _____

Serial No. _____

ONE WORLD TECHNOLOGIES, INC.

1428 Pearman Dairy Road, Anderson, SC 29625

Phone 1-800-847-5993

www.stokgrills.com

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OTC: TTNDY

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