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ProFire Grills

Owner's Manual

Assembly and Maintenance Instructions

THE NEW

PHOENIX

GRILL



THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

⚠ DANGER

If you smell gas:

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

⚠ WARNING

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

⚠ WARNING

Follow all leak-test procedures carefully in this manual before using. Do this even if the grill was dealer assembled.

⚠ WARNING

Do not try to light this appliance without reading the "Lighting Instructions" section of this manual.

YOU MUST READ THIS OWNER'S MAUAL BEFORE OPERATING YOU GAS GRILL.


















NOTICE TO INSTALLER: These instructions must be left with the owner and the owner should keep them for future use.

Safety








Failure to follow the Dangers, Warnings and Cautions contained in this Owner's Manual may result in serious bodily injury or death, or in a fire or an explosion causing damage to property.



-  Do not store a spare or disconnected liquid propane cylinder under or near the barbecue.
-  Improper assembly may be dangerous. Please carefully follow the assembly instructions in this manual.
-  After a period of storage, and/or nonuse, the Phoenix Gas Barbecue Grill should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
-  Do not operate the Phoenix Gas Barbecue Grill if there is a gas leak present.
-  Do not use a flame to check for gas leaks.
-  Combustible materials should never be within 18 inches of the bottom, back or sides of your Phoenix Gas Barbecue Grill.
-  Do not put a barbecue cover or anything flammable on, or in the storage area under the barbecue.
-  Children should never use your Phoenix Gas Barbecue Grill. Accessible parts of the barbecue may be very hot. Keep young children away while it is in use.
-  You should exercise reasonable care when operating your Phoenix Gas Barbecue Grill. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
-  Should the burners go out while in operation, turn all gas valves off. Open lid and wait five minutes before attempting to relight, using the lighting instructions.
-  Do not use charcoal or lava rock in your Phoenix Gas Barbecue Grill.
-  Never lean over open grill or place hands or fingers on the front edge of cooking box.
-  Do not enlarge the valve orifices or burner ports when cleaning the valves or burners.
-  The Phoenix Gas Barbecue Grill should be thoroughly cleaned on a regular basis.
-  Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
-  Do not attempt to disconnect any gas fitting while your barbecue is in operation.
-  Use heat-resistant barbecue mitts or gloves when operating barbecue.

LIQUID PROPANE GAS UNITS ONLY

-  Use the regulator that is supplied with your Phoenix Gas Barbecue Grill.
-  Do not attempt to disconnect the gas regulator or any gas fitting while your barbecue is in operation.
-  A dented or rusty propane cylinder may be hazardous and should be checked by your local liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
-  Although your liquid propane cylinder may appear to be empty, gas may still be present, and the propane cylinder should be transported and stored accordingly.
-  If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 1. Move away from the liquid propane cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call your fire department.

THE NEW
PHOENIX
GRILL

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LIMITED WARRANTY

ProFire Grills LLC offers to the original purchaser a Limited Warranty on all grill components as described below. These components will be free from defects in material and workmanship (excluding paint) when subject to normal domestic use and service. The highest quality paint is used where applicable, but due to various atmosphere conditions, chemicals, fertilizers, care, cleaning and actual use, no extended warranty can be made on paint. Also, for these reasons the limited warranty does not cover rust or aluminum oxidation, unless there is a loss of structural integrity on the grill components.

Warranty coverage begins on the original date of purchase, confirmed by return registration card and bill of sale. Proof of purchase is required to validate warranty.

Any component that proves defective within the warranty period will, if returned to the factory freight prepaid, be repaired or replaced free of charge. Warranties shall not apply, nor will ProFire assume responsibility for damages that might result from failure to follow ProFire's instructions, local codes, or when the grill has been tampered with, or altered in any way ProFire shall not be liable for any transportation charges, labor costs, or export duties.

Repair or replacement of a Phoenix gas grill part does not extend the limited warranty beyond its original term from date of purchase, or begin a new limited warranty period.

This warranty does not include the cost of any inconvenience or property damage due to the failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the products. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, expressed or implied, including implied warranty of merchantability or fitness for a particular purpose.

ALL WARRANTIES are null & void if grills are put into commercial or community use such as by hotels, condominium associations, apartment committees, etc.

ProFire Grills 5565 North 124th Street, Butler, WI 63007

Gas Grill Warranty Terms

*****Lifetime***
(Against Rust Through)**

•Stainless Steel Grill Top and Bottom • Cast Aluminum Grill Top & Bottom Side Pieces (Paint Excluded) •Control Panel •Stainless Steel or Aluminum Column •Deck/Patio Base •Portable Base •Cast Aluminum Open Frame Cart •Stainless Steel Cooking grid
•Stainless Steel Fasteners

10-Year Warranty: Stainless Steel Burner •Stainless Steel & Aluminum Drip Pan •Stainless Steel Side Shelves **5-Year Warranty:** Against Rust Through on Black Aluminized Grill Top & Bottom (Paint Excluded) **1-Year Warranty:** All other components including; Igniter System •Gas Valve •Knobs

WHAT IS NOT COVERED

- | | |
|--|---|
| <ul style="list-style-type: none"> • Transportation and shipping costs. • Labor for replacement or repairs. • Removal and reinstallation cost. • The costs of a service call to diagnose a problem. • Damage from accident, misuse, alteration, abuse, improper installation or storage. • Inoperable due to improper installation or storage. | <ul style="list-style-type: none"> • Finishes on surface that are damaged by improper installation, improper storage, accident, misuse, abuse or alteration. • All warranties are non-transferable and apply only to the original purchaser. • Warranties are null & void if grills are put into commercial or community use. • Burners, clogged due to rust or food residue. |
|--|---|

This warranty does not imply or assume any responsibility for consequential damages that might result from use, misuse, or improper installation of this cooking appliance.

This warranty does not cover claims which do not involve defective workmanship or materials.

A bill of sale, cancelled check, or payment record should be kept to verify purchase date and establish warranty period.

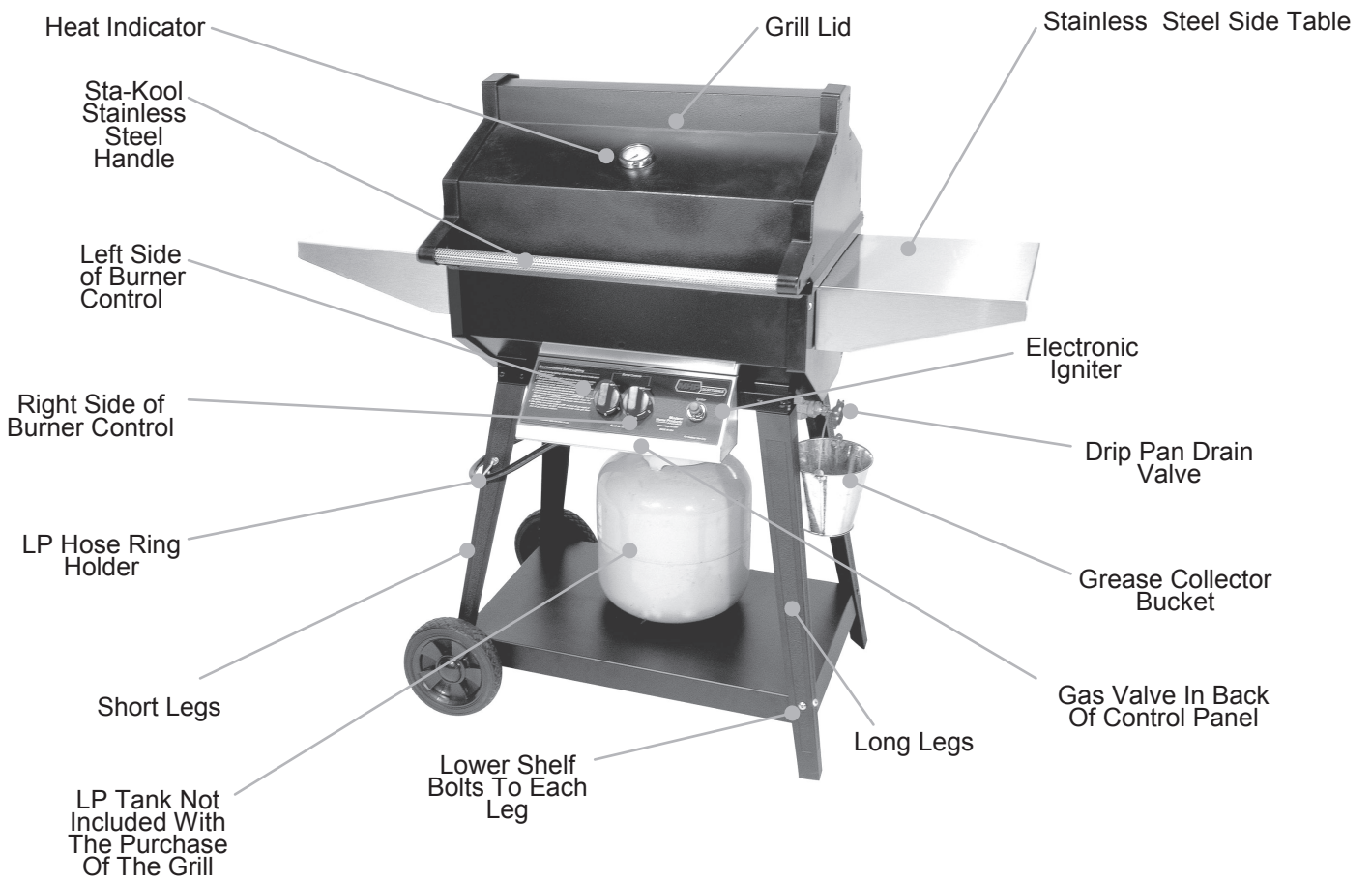
MODEL IDENTIFICATION

Your Phoenix Gas Barbecue Grill is identified by a model number and a serial number located on the left side of the control panel. Always use both the model and serial numbers when contacting Modern Home Products about your grill. For future reference, take the time now to record the model and serial numbers below:

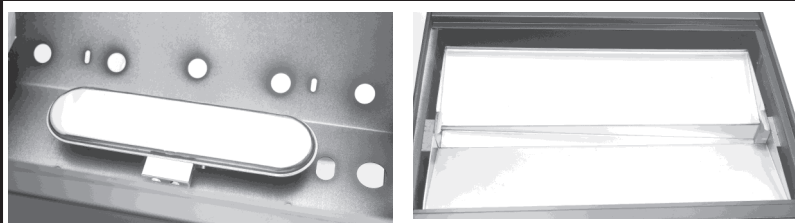
MODEL NUMBER: _____ **SERIAL NUMBER:** _____ **DATE PURCHASED:** _____

How to contact us: phone: 262.781.4657, 888.781.4657 fax: 262.781.3965, 888.781.3965 E-mail: info@profiregrills.com or write: Customer Service, ProFire Grills, 5565 North 124th Street, Butler, Wisconsin 53007.

GETTING TO KNOW YOUR PHOENIX GAS GRILL

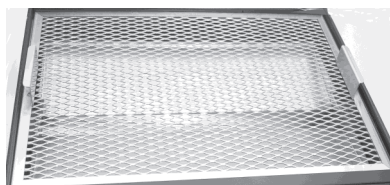


INSIDE VIEW



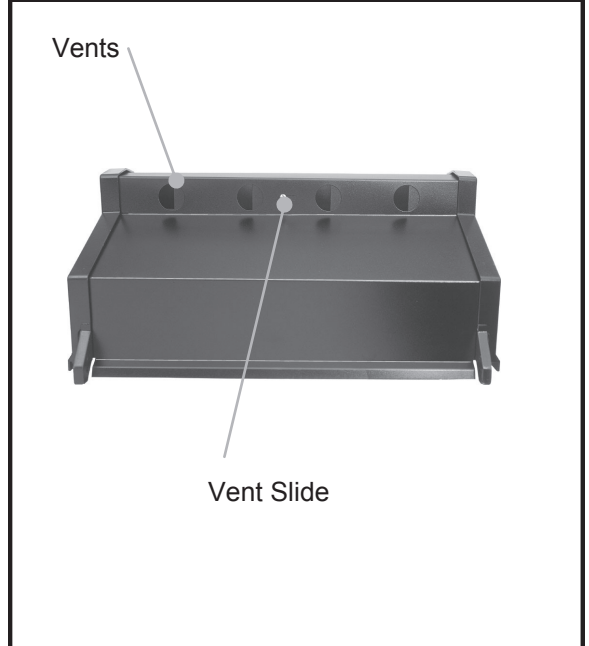
Dual Burner and Gas Collector Box

Drip Pan



Cooking Grid

REAR VIEW



General Instructions

Your Phoenix gas barbecue is a portable outdoor cooking appliance. With the Phoenix gas barbecue you can grill, roast, steam, smoke and even bake with results that you cannot duplicate with an indoor kitchen appliance. The closed lid and juices dripping on a hot surface produces that “great outdoor flavor” in the food.

- These instructions will give you the minimum requirements for assembling your Phoenix grill. Please read the instructions carefully before using your grill. Improper assembly can be dangerous.
- Not for use by children.
- If there are local codes that apply to portable gas grills, you will have to conform to them. Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSIZ223,1/NFPA 54, Natural Gas and with Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.
- For LP Gas Models**–The Pressure regulator supplied with the Phoenix grill must be used. This regulator is set for 11 inches of water column (pressure). **NOTE:** Only Worthington, Manchester, or Wolfdale brand cylinders should be used with this appliance.
- For Natural Gas Models**– Grill is designed to operate at a pressure of 7 inches water column (W.C.) (1.75 kPa). Check your gas utility for local pressure. Pressures other than approximately 7 inches W.C. could affect the performance of your grill.
- Do not use with charcoal fuel.
- Check that the area under the control panel and the bottom tray are free from debris that might obstruct the flow of combustion or ventilation air.
- The areas around the LP cylinder must be free and clear from debris.
- Replacement pressure regulators and hose assemblies must be those specified by ProFire Grills, LLC.

FOR INSTALLATION IN CANADA

These instructions, while generally acceptable, do not necessarily comply with the Canadian Installation Codes, particularly with piping above and below ground. In Canada the installation of this appliance must comply with local codes and/or Standard CSA-B149.2 (Propane Storage and Handling Code).

- ⚠ **WARNING: Only use this grill outdoors in a well ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.**
- ⚠ **WARNING: Keep ventilation openings for cylinder free and clear from debris.**
- ⚠ **WARNING: Your Phoenix grill shall not be used under overhead combustible construction.**
- ⚠ **WARNING: Your Phoenix grill is not intended to be installed in or on recreational vehicles and/or boats.**
- ⚠ **WARNING: Do not use the grill within 24 inches of combustible materials to back or sides of the grill.**
- ⚠ **WARNING: The entire cooking box gets hot when in use. Do not leave unattended.**
- ⚠ **WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.**
- ⚠ **WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.**
- ⚠ **WARNING: Never store an extra (spare) LP cylinder under or near the Phoenix grill.**
- ⚠ **WARNING: The LP cylinder used with your barbecue must be with a listed OPD (overfilling Prevention Device) and a QCC1 or Type 1 (CGA810) cylinder connection. The cylinder connection must be compatible with the grill connection.**

STORAGE AND/OR NONUSE

- The gas must be turned off at the liquid propane cylinder or at the main supply intake when the Phoenix grill is not in use.
- When the Phoenix grill is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well-ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Phoenix grill the appliance and LP tank must be kept outdoors in a well-ventilated space.
- The Phoenix grill should be checked for gas leaks and any obstructions in the burner tubes before using. (See Section: “Maintenance/Annual Maintenance”).
- Check that the areas under the control panel and under grill are free from debris that might obstruct the flow of combustion or ventilation air.

Cast Leg Cart Assembly

Tools Required For Assembly:

7/16" Wrench, 7/16" Socket Wrench with Extension, 3/8" Wrench.

CAUTION: Edges of some of the grill parts may be sharp, use care when assembling grill.

CAUTION: While handling the grill head be very careful not to damage the Venturi Tubes or the Ceramic Ignitor Insulator which protrudes from below the grill.

CART HARDWARE

Carton contains the following components for the cart mounting:

Please check to be sure that all parts are included before proceeding. Contact your dealer or the factory if any parts are missing.

Long Legs	2	Hub Caps	2
Short Legs	2	Hose Retaining Ring	1
Lower Shelf Frame	1	1/4-20x1/2" Hex Head	6
8" Rubber Wheels	2	1/4-20x3/4" Hex Head	8
Axle 22 1/2"	1	1/4-20 Kev Nut	14
Axle Hitch Pins	2	10-24x1/2" Rd.Hd. Slot	1
1 1/2" Fender Washers	4	10-x24 Kev Nut	1
1/4-20 x 1 1/4" Hex Head	8		

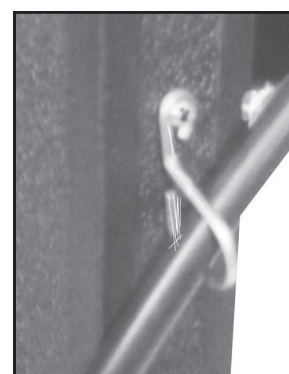
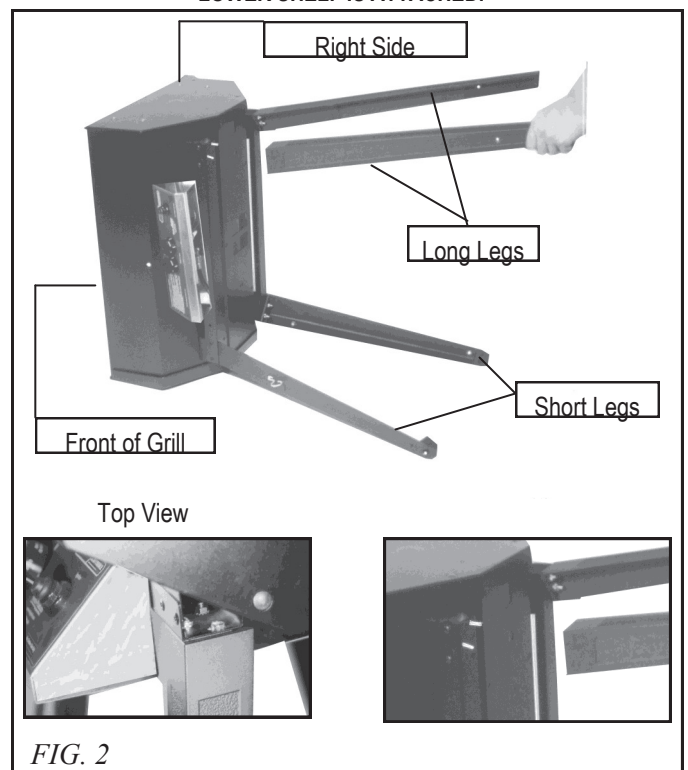
Complete View of Cart Assembly



Step 1: Leg Assembly (Fig 2)

1. Tip the grill head bottom on end as shown in Fig. 2 (TIP: work on protected area such as: carpet, tarp or one of the boxes to protect cart finish).
2. Attach the two short legs to the left end of the grill head bottom with the "Hose Ring Hole" leg facing grill front. **Note: The short legs are stamped on the inside (Front or Back).** Use two 1/4-20x3/4" Hex Head Bolt for each leg. Insert bolts from inside grill box, attach leg and fasten with 1/4-20 Kev nuts.
3. Attach the two long legs to the right end of the grill head bottom. Use two 1/4-20x3/4" Hex Head Bolt for each leg, insert bolts from inside grill box, attach leg and fasten with 1/4-20 Kev nuts.
4. Attach the Hose Clamp ring to the front left short leg with the 10x24x1/2" Round Head slotted bolt and 10-21 Kev Nut. (Fig 3)

FINGER TIGHTEN ALL BOLTS UNTIL LOWER SHELF IS ATTACHED.



WARNING: The hose must be secured to the leg with the Hose Retention Clamp. Failure to do so could cause damage to the hose resulting in a fire or explosion which can cause serious bodily injury or death, and damage to property.

Step 2: Lower Shelf and Axle Assembly

1. Bolt shelf to the (4) legs as follow:
(**Fig. 3**) carts uses (4) 1/4-20 x 1/2" Hex Head bolts and KEP nuts to fasten the frame to the long legs and (2) 1/4-20x1/2" Hex Head bolts to fasten the frame to the short legs.

Note: Do Not Completely Tighten At This Point

2. Install (1) axle hitch pin into the small end hole. Slide (1) wheel onto axle, hub-cap side out.
3. Slide open axle end through the short leg holes and install remaining wheel, washer and hitch pin. Install hubcaps after the cart bolts are completely tightened.

Stand grill upright to seat legs and tighten all bolts and nuts making legs and frame rigid. Recheck fasteners for tightness.

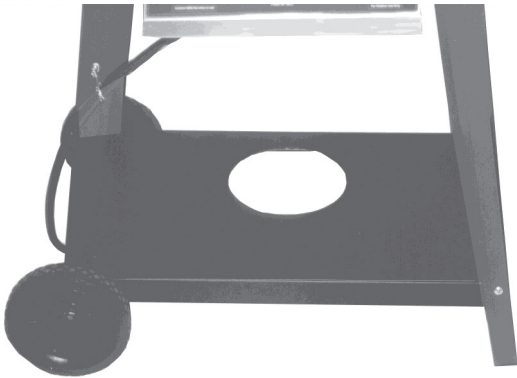
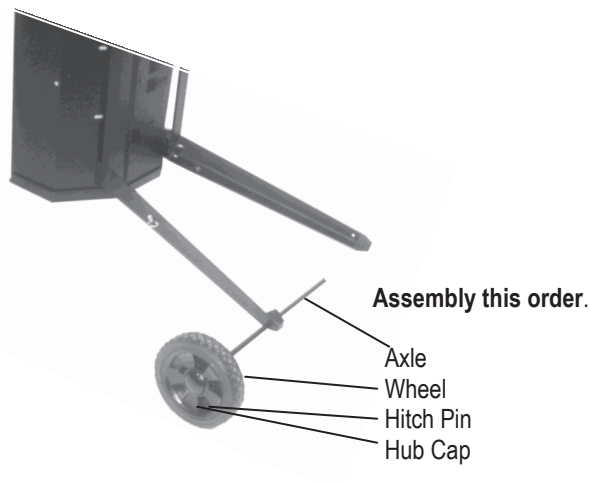


FIG. 3



Step 3: Installing the Side Shelves

Mount the shelves using the (8) 1 1/4" x 1/4 x 20 bolts and 1 1/2" Fender washers on the bottom mounting holes . (*Fig. 4*)

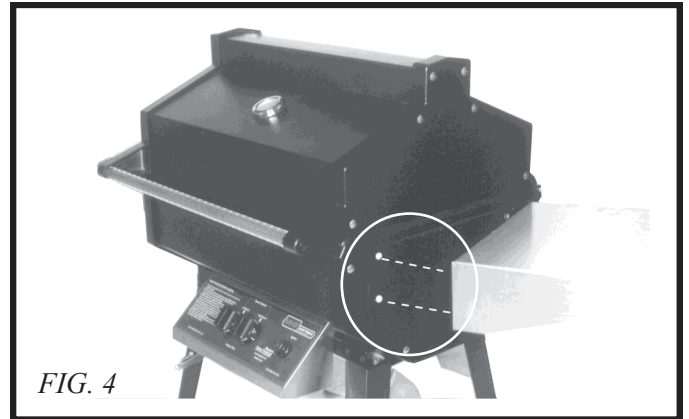


FIG. 4

Step 4: Install the Lid

Carefully place lid onto the grill bottom and align the holes of the upper and lower hinges. Install the lid pins and securing clips. (*Fig. 5*)

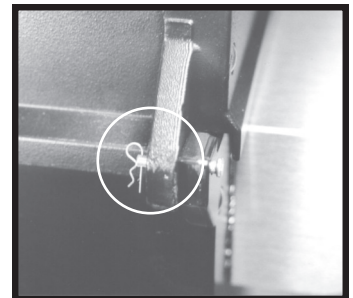
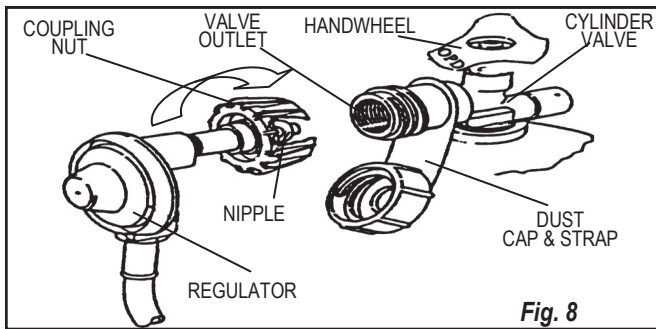


FIG. 5

Gas & Tank Connections

CONNECTING THE LP CYLINDER (Fig. 8)

1. Slip the LP cylinder into the grill LP Tank Mounting. Position the LP cylinder so that the tank valve receives the regulator without kinking or creating sharp bends in the hose. Secure the tank to the grill base.
2. The Regulator has a large plastic nut - QCC-1 fitting - for hand tightening (no tools required) and a RIGHT HAND THREAD (turn clockwise). Connect the regulator to the cylinder by inserting the regulator nipple into the tank valve. Tighten the large plastic nut CLOCKWISE by hand until secure.



REMOVAL OF THE LP CYLINDER

1. Close the LP tank valve.
2. Unscrew the QCC-1 plastic nut BY HAND COUNTERCLOCKWISE (to the left).
3. Loosen the LP cylinder from the Tank Mounting
4. Lift cylinder off.

WARNING: If you exchange your LP cylinder, make sure you get a similar tank in return. Your exchanged LP cylinder must be equipped with a QCC-1 or type-1 valve and an OPD (Overflowing Prevention Device). Other LP cylinders may not be compatible with your grill connection.

LP-GAS CYLINDER FILLING & HANDLING

A qualified attendant, who fills the cylinder by weight, should fill your LP cylinder at an authorized LP gas dealer. Improper filling is dangerous.

- When transporting the LP cylinder be sure the plastic dust cover is in place over the valve. This keeps the valve threads free of dirt.
- Do not handle the cylinder roughly.
- Do not apply heat directly to the cylinder.
- Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- The cylinder supply system must be arranged for vapor withdrawal
- Always keep and store cylinders in an upright, secure position.
- Use this grill outdoors in a well-ventilated area. Do not use in a garage, building, or any other enclosed area.
- Storage of an outdoor cooking gas appliance indoors is permissible only the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- If the outdoor cooking appliance is not in use, the gas must be turned off at the supply cylinder.
- Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.

LP GAS CYLINDERS SAFE HANDLING TIPS








- Liquid propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. Be aware of this odor.
- LP gas is heavier than air. Leaking gas collects in low areas and prevents dispersion.
- To fill, take the LP cylinder to your local authorized LP dealer, or look up "gas-propane" in the yellow pages to find authorized dealers.
- A new LP cylinder must be purged before the first filling. Your LP dealer is equipped to do this.
- An LP cylinder must be transported, installed and stored in an upright position.
- LP cylinders should not be handled roughly.
- Never store or transport an LP cylinder where the temperatures can reach 125 degrees. Never leave an LP cylinder in a car on a hot day.
- Always close the LP cylinder valve before disconnecting the tank or any other gas fitting.
- Always close the LP Cylinder valve after using grill.
- Do not use a damaged LP cylinder. Dented, rusty or a damaged LP cylinder valve may be hazardous and should be replaced with a new one immediately.



- **Never fill the LP cylinder beyond 80% full.**
 - **Do not store a spare LP gas cylinder under or near the grill.**
- If this information is not followed exactly, a fire causing death or serious injury may occur.**


Leak Testing & Lighting Grill


Leak Testing

-  LEAK TEST ALL GAS CONNECTIONS BEFORE USING YOUR GRILL.
-  DO NOT SMOKE WHILE LEAK TESTING.
-  DO NOT LEAK TEST WITH A MATCH OR OPEN FLAME.
-  DO NOT USE A GRILL THAT IS LEAKING GAS.
-  YOU SHOULD TEST FOR GAS LEAKS EVERY TIME YOU DISCONNECT AND RECONNECT A GAS FITTING.
-  PERFORM A LEAK TEST EVEN IF YOUR GRILL WAS DEALER OR STORE ASSEMBLED.
-  DO NOT IGNITE BURNERS WHEN LEAK TESTING.



LEAK TESTING

1. For LP models, leak test with a full propane cylinder.
2. For systems other than self-contained LP cylinders:
 - A. The grill and its individual shut-off valve must be disconnected from the gas supply piping systems during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
 - B. The grill must be isolated from the gas supply piping system by closing its own manual shut off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 psi (3.5 kPa).
1. Grill burner control valves should be turned off and the gas turned on at source.
2. Apply soap solution to all gas connections.
To make soap solution, mix together equal amounts of liquid detergent and water.
3. Soap bubbles will appear if there is a leak.
4. Tighten the connection to make proper seal. And recheck for soap bubbles.

 If you cannot stop a gas leak by tightening, turn gas supply off. Take leaking joint apart, clean it, reconnect and test again. If leak persists, contact the dealer or gas utility.

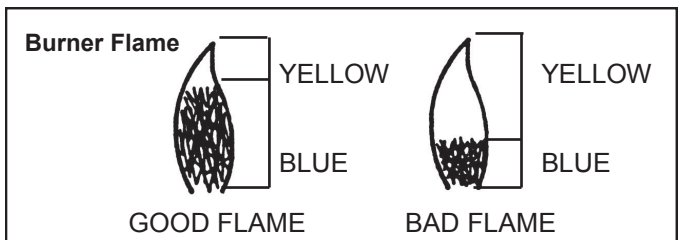
 A gas system **MUST** be tested yearly, or whenever the LP cylinder or any other gas system part is replaced.

Lighting Your Grill

-  ALWAYS OPEN GRILL BEFORE LIGHTING THE BURNER. DO NOT LEAN OVER AN OPEN GRILL. KEEP YOUR HEAD AND BODY AT LEAST ONE FOOT AWAY WHEN LIGHTING THE GRILL.
-  IF BURNER DOES NOT LIGHT, IMMEDIATELY TURN BURNER CONTROL KNOBS TO OFF. WAIT FIVE MINUTES TO LET GAS CLEAR BEFORE YOU TRY LIGHTING AGAIN.

LIGHTING

1. Open Lid. Examine the interior to be sure it appears normal.
2. Turn burner control knobs to OFF position.
3. Turn gas ON at LP tank or supply. **Wait 5 seconds for regulator to set itself.**
4. Turn either burner control knob to HIGH, press and hold the ignitor button until one half of the burner lights. Turn the other burner control knob to HIGH and the other half of the burner will light automatically.
5. Check that the burner is lit by looking through the match light hole on the lower right hand side. The burner flame should be a hard blue cone with a minimum amount of yellow flame, although some yellow dust flicks may occur.



6. Close the grill lid and pre-heat the grill for five to ten minutes before cooking.

WARNING: If burner fails to light, turn control knobs OFF and wait five minutes for gas to clear and try lighting procedure again.

To light burner manually, use a paper book match or other hand held ignitor. Insert match through lower right side match hole. Turn on the **RIGHT** burner control knob to the high setting. Light burner.

To Extinguish your grill: Turn each burner control knob to OFF position. Turn gas supply OFF at the source.

Maintenance

Annual Maintenance

After a period of nonuse or to keep your grill in top operating condition, you should perform the following maintenance procedures to keep the grill ready for instant use and for your safety.

- Do not obstruct the flow of combustion and ventilation air.
- Clean inside the grill head. Remove the burner/venturi assembly and cover the valve orifices with a piece of aluminum foil to keep out dirt. Brush inside bottom and sides with a stiff wire brush to remove built-up grease and debris. **Be careful not to damage the Ignitor or Collector Box.**
- Test the Ignitor for a good spark. (See Ignitor System in the General Maintenance section.)
- The stainless steel burner may be brushed lightly with a stiff laundry brush. Any clogged flame holes may be opened using a thin wire. Use the supplied venturi cleaning brush or a bottle brush, pipe cleaner to clean out the venturis. (See Flashback in General Maintenance.)
- Clean the Control Panel, Side Shelf Supports, Lid Handle Spacers, Lower Cart Frame, Posts with a mild detergent soap and warm water solution. For the stainless steel components use a mild detergent soap and water, Windex or a quality stainless steel cleaner such as MHP's Stainless Steel Cleaner (Part #SSC) to clean the column and grill lid facing. **Do Not Use cleaning agents such as bleach, powdered cleansers, steel wool pads or caustic solutions like oven cleaners because they will damage the surfaces.**
- Occasional white oxidation on the exterior of your grill head and lid may be washed off with mild soap and warm water.
- Severe weathering of the grill head and lid can be remedied by lightly sanding or rubbing with steel wool. Then it can be recoated with a high quality heat resistant paint similar to MHP's BF-1 Paint, available in spray cans from your dealer.
- Inspect the hose and gas fittings. **Remember to leak check every time you disconnect and reconnect a gas fitting.**
- Keep the ventilation openings of the LP cylinder enclosure free and clear from debris.

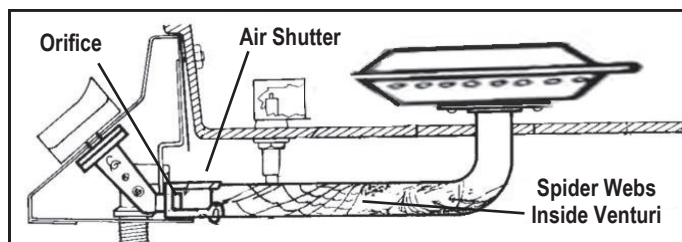


Warning: Check the hose before each use of the grill for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the grill. Replace using only Phoenix authorized replacement hose.

General Maintenance

Flashback

In some areas of the country, spiders and other insects build nests, lay eggs and spin webs in the grill's venturi tube or valve orifice. This obstructs the full flow of gas to the burner. Some gas backs up resulting in a "**Flashback**" - a fire in the venturi behind the control panel which could cause serious bodily injury or damage to your grill.

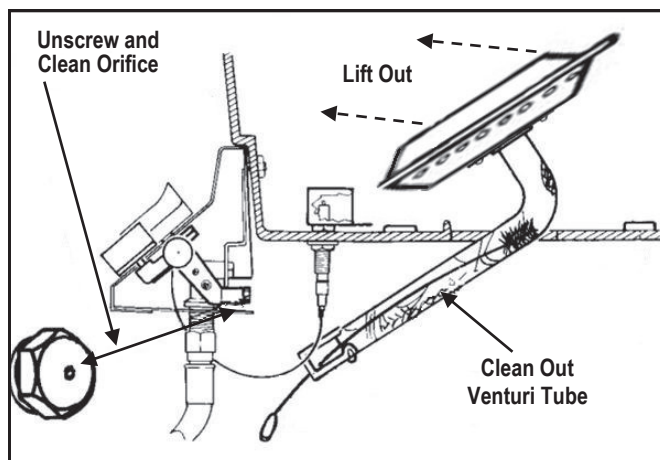


To remove spider webs and/or other obstructions, you must clean out the venturis. **This should be done routinely if the grill has sat idle for extended periods. Also, if you live in an area where spiders are plentiful, you should clean the venturis often, especially in the fall when there is an increase in egg sack production.**

To clean, be sure the grill is cold. Open lid and remove the cooking grids, the briquettes and the briquette grate.

1. Remove the burner. (See Below)
2. Lift burner and venturi assembly out. With supplied cleaning brush, a pipe cleaner or a flexible wire, clean out the venturi tube.
3. Remove hex head orifice with a 3/8" wrench. Clean Orifice hole and inner part of the valve with a toothpick. Be careful not to enlarge the orifice hole.
4. Check orifice receptacle in valve body.

When finished cleaning reassemble the complete unit.

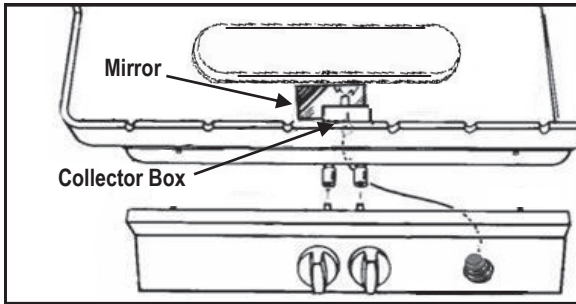


General Maintenance

Ignitor System

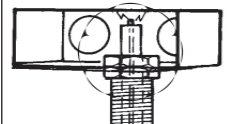
If you experience an occasional “No-spark-No light” condition here’s a check list to troubleshoot the problem.

1. Inspection. WITH GAS OFF, position a mirror in front of the collector box and press ignitor button. Observe the condition of the spark. (Low light conditions are the best for seeing the spark.)



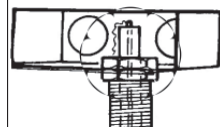
A. If there’s a good spark, but the grill won’t light, gas may not be flowing to the burner and into the collector box. The gas orifice or the venturi tube may be blocked. To clean, follow “Flashback” instructions.

A. Good Spark



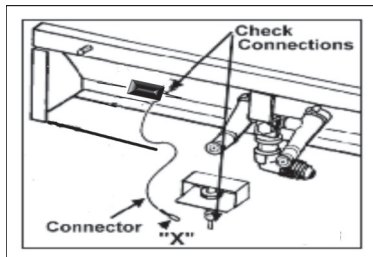
B. If a weak spark arcs down around the ceramic insulator, the insulator should be cleaned. The insulator has a coating of grease or it is wet. Use an old tooth brush to break up the conductive electric path.

B. Weak Spark

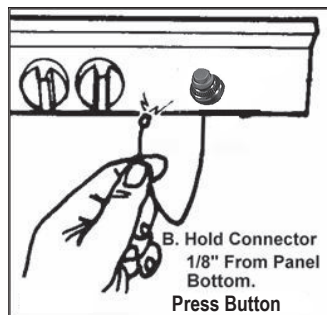


2. If there is no spark in the collector box.

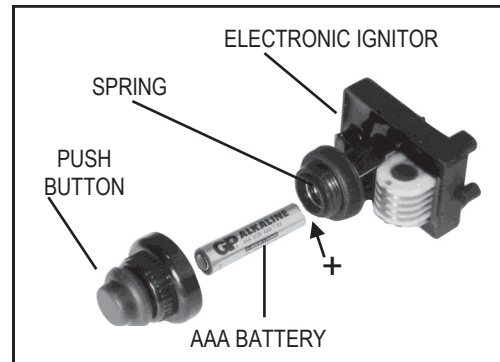
A. Check the wire connections at the ignitor and electrode under the grill.



B. Check spark. Pull the connector wire from the collector box. Bring wire to bottom or top of control panel, hold about 1/8" away and operate the ignitor. Check for spark. If there is **no spark,** first replace the battery, if there still isn’t a spark, replace the electric ignitor. If there is a **spark** the Electric Ignitor is OK, but the Collector Box/Electrode assembly should be replaced (the ceramic insulator could be cracked).



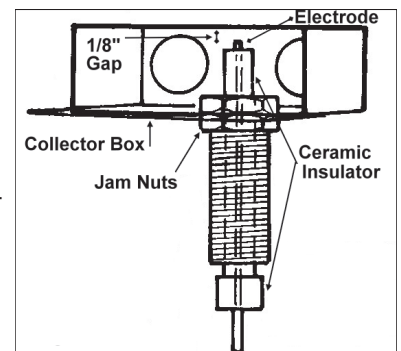
Maintenance



C. Make sure Ignitor Button module is tight on the control panel. If it is loose a good ground will not be attained.

Electrode Replacement or Adjustment

The electrode inside the collector box is pre-set for optimum spark. The tip is 1/8" from inside surface of the collector box. To replace, remove the collector box by loosening the large nut from the bottom of the grill. Check the gap of the new part before installing. Loosening and tightening the two jam nuts will move the electrode tip, set at 1/8".



Stainless Steel Cleaning


Before cleaning, determine which way the “grain” of the metal runs and always clean with the grain. NEVER USE STEEL WOOL PADS TO CLEAN STAINLESS STEEL.

1. Routine cleaning is done with warm soapy water applied with a sponge or soft cloth. Always rinse with clean, hot water and wipe dry with a soft cloth. Glass cleaners like Windex also work well.
2. Stubborn stains can be removed with a mild non-scratching abrasive household powder. Add a small amount of vinegar to the scouring powder to increase its potency.
3. Commercial stainless steel cleaners and polishers also work well, such as MHP’s Stainless Steel Cleaner (Part #SSC). **Note: Over time the stainless steel may turn a mild gold patina from the grill’s heat. This is normal.**
4. We recommend covering your grill with a felt-backed cover. A cover will prolong the life of the grill and prevent rain water from draining into the grease bucket, causing it to overflow. A cover can be purchased through your Dealer.

Cooking Tips

COOKING TIPS FOR YOUR NEW GAS GRILL

Thank you for purchasing a grill by Profire. Your new Phoenix eliminates flare-ups because the cooking surface is shielded from direct flame contact by a drip pan. **For best results we recommend that all preheating, grilling, smoking, baking and steaming be performed with the lid closed!**

 **Warning: Always light your grill with the lid open.**

GETTING STARTED

Before you use your grill for the first time be sure to read and thoroughly understand all grill safety, lighting, locating, operating and maintenance procedures found in this book.

We recommend you “break in” your grill by cooking the first 2 or 3 times at medium or low temperature settings. This allows the drip pan to “season/break-in”. Please Note: as long as the grease can flow into the grease bucket it is not necessary to clean the drip pan after each use. Clean as needed or approximately every 10 uses.

After each use, we recommend you turn the control knobs to “HIGH” (with the lid closed) and run the grill for approximately 10 minutes.

This will allow the accumulated fats and greases to cook off, and avoid a possible flare up on the next use. HINT: The fats and greases are cooked off when no more smoke is flowing from grill vents.

We recommend cleaning the cooking surface (cooking grid) before each use and before you light the grill. Simply run a wire brush front to back and side to side across the diamond shaped cooking surface. This can be performed with the cooking grid in place or you can remove the cooking grid for cleaning.

The drip pan drain valve should be kept open while your grill is in use. This allows the grease that drips from your food to continuously drain into the grease catch bucket. If you are cooking a small quantity of food or food with very little fat, you may not notice any grease collecting in the grease bucket. However; If you notice grease accumulating in the drip pan but it is not running into the grease bucket, then either your drain valve is not open or the drip pan pipe is clogged. Don't attempt to clear the clog while the grill is hot! Wait until the grill has cooled, remove the cooking grid and run a stick down the drain pipe until the clog is cleared.

The only time the drip pan drain valve should be closed during grill use, is when you are steaming or smoking with liquid smoke. See below for steaming and smoking instructions.

The following grilling, steaming, smoking and baking tips are provided as helpful guidelines. With experience you will find the cooking times and temperature control settings that best suit your taste. Please refer to page 15 for suggested cooking times.

Grilling

Heat your grill with both controls on “HIGH” for 15 minutes. If you are cooking hamburgers or steaks we recommend that you leave the temperature controls on the high setting. Remember for best results, cook all your foods with lid closed. If you are cooking chicken, turkey, roasts, hot dogs or sausages we recommend that after preheating your grill on high, turn both controls on the medium settings (half way between the high and low setting). To keep food warm, or to further slow the cooking process, you may try running only one side of the grill and warming or cooking on the opposite side. Or you may try cracking the lid (with a wood spacer) to let out heat.

Baking

Pre-heat with both controls on high for 10 minutes. Then set your controls to the following setting that most closely matches the temperature you want to achieve:

Low Setting	350 Degrees to 400 Degrees
Middle Setting	400 Degrees to 450 Degrees
High Setting	450 Degrees to 500 Degrees

(Hint: the lid thermometer will help to more accurately set your control)

Smoking

Caution: Before you proceed, make sure that your grill is on a solid level surface. Check to see that your drip pan is relatively clean. Smoking or steaming with a dirty drip pan can affect the taste of your food. To clean your drip pan, simply unscrew the drain valve and lift out the drip pan. Never attempt to clean the drip pan while the grill is hot or if the grill is in use. A putty knife or scraper works well for cleaning out the drip pan.

Wood Chip Smoking

Place the desired amount of wood chips in a wood chip container. You can fabricate your own container(s) by folding heavy gauge aluminum foil into an open square or purchase a MHP stainless steel smoker box (part #SDSSST) from your Local Dealer. Place one or more containers directly on top of the drip pan located under the cooking grid. Do not place the container in the middle of the drip pan. For best results place the container halfway between the center and the edge of the drip pan. Heat the grill on “HIGH” for 30 minutes, or until you detect smoke, before you place your food on the grill. Cook to desired taste.

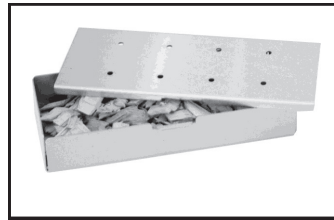
Liquid Smoking Grilling

Make sure your drip pan is relatively clean, see above for drip pan removal cleaning. Close the drip pan drain valve and fill the drip pan with water (be sure not to overfill your drip pan). Add several ounces of liquid smoke, experience will dictate how much liquid smoke is required to suit your taste. Heat the grill with both controls on "HIGH" for 20 to 25 minutes. Keep controls on the high settings and cook to desired taste. Add more water and liquid smoke if you are cooking for an extended period of time. Do not attempt to move your grill with water in the drip pan, and wait until your grill has cooled before draining out any remaining water.

Steaming

Caution: Before you proceed, make sure that your grill is on a solid surface. Check to see that your drip pan is relatively clean, see "Smoking" instructions for drip pan removal and cleaning. Close the drip pan drain valve and fill the drip pan with water (be sure not to overfill). Heat the grill with both controls on "HIGH" for 20 to 25 minutes. Keep controls on the high setting and cook to desired taste. Steaming is good for such foods as oysters, clams, lobsters, and shrimp, etc. Do not attempt to move your grill with water in the drip pan, and wait until your grill has cooled before draining out any remaining water.

For Complete Smoke Cooking Enjoyment, See These Products On Page 18



Stainless Steel Smoker Box



Wundersmoke Chips



Mesquite/Hickory Chips

COOKING TIMES *A Quick Reference*

			Control Setting
Chicken	3 lb. Whole Chicken	90 Minutes	LOW
Chicken Legs or Thighs		45-60 Minutes	LOW
Pork Chops	1 Inch Thick	15 Minutes Each Side	MEDIUM
Italian Sausage		40 Minutes	MEDIUM
Pork Sausage	Patty	8 Minutes Each Side	MEDIUM
Pork Ribs		60 Minutes	MEDIUM
Prime Rib		2 1/2 Hours (Use Meat Thermometer)	MEDIUM
Vegetables	All	30 Minutes	LOW
Biscuits	Canned	7 Minutes Each Side	LOW

Troubleshooting

If you are having difficulty with your grill, follow this guide to solve some common problems.

Problem #1: BURNER(S) WILL NOT LIGHT OR THE GRILL DOES NOT GET HOT ENOUGH.

<u>PROBABLE CAUSE</u>	<u>SOLUTION</u>
A. Propane Cylinder Almost Empty.	Have Propane Cylinder Filled.
B. Propane Cylinder Valve Not On.	Turn Valve On. Turn Counter-Clockwise to Open.
C. Kink In The Gas Hose.	Reposition The Propane Cylinder To Straighten The Hose.
D. Burner Holes Clogged.	Clean With Small Wire or Round Toothpick and Wire Brush the Entire Burner. See “Care and Maintenance” Section For Further Instructions.
E. Venturi Blocked.	Clean Venturis. Refer to “Venturi Cleaning” Section
F. Venturis Not Sealed.	Refer to “Prior to Use” Section
G. Orifices In Valve Outlet Plugged.	Clean Orifices (small hole in valve outlet).
H. Regulator And/Or Valve Defective.	Take Complete Hose, Valve and Regulator Assembly to a Servicing LP Gas Dealer for Inspection.
I. Ignitor Not Working.	Check For Proper Electrode Gap. Make Sure All Wires Are Connected and Aren't Broken. Check Ceramic for Cracks.

Problem #2: FLASHBACK (fire in venture or control panel area).

**IF
FLASHBACK SHOULD OCCUR, SHUT CONTROLS OFF, THEN TURN VALVE
OFF**

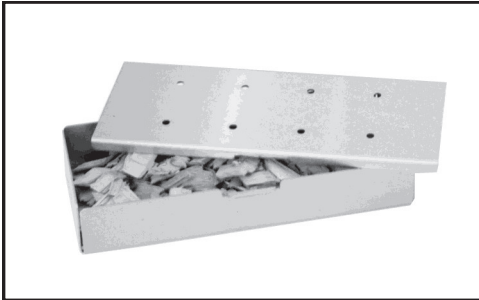
<u>PROBABLE CAUSE</u>	<u>SOLUTION</u>
A. Venturi Blocked	Clean Venturis. Refer To “Venturi Cleaning” Section.
B. Venturis Not Sealed.	Refer To “Prior To Use” Section.
C. Valve Out Of Alignment.	Adjust Valve So The Valve Outlets Are Pointing Straight Into The Venturis.
D. Burner Holes Clogged.	Clean With Small Wire or Round Toothpick and Wire Brush the Entire Burner. See “Care and Maintenance” Section For More Information.
E. Windy Day	Shield Grill From The Wind.

Model PFMGWEP (Propane Gas) and PFMGWCN (Natural Gas)

QUANTITY	PART NO.	DESCRIPTION
2	GGAWP	Axle Wheel Pins
1	GGAXL2	22 1/2" Axle for Cart
1	GGEIB	Electronic Ignitor
1	GGEIB	AAA Battery for Electronic Ignitor
1	GGERIW	Electronic Ignitor Wire
2	GGHC	Plastic Hub Caps
1	GGHRC	Hose Retaining Clip
1	GGIB	Ignitor Assembly Box
1	GGLPP1	Hitch Pin for Burner
1	GGSL2B	Short Back Cart Leg
1	GGSL2F	Short Front Cart Leg
1	GGTG4	Temperature Gauge
2	GGWL	8" Wheels
1	HHVLV28SD	LP Gas Valve (Model PFMGWCP)
1	HHVLV32SD	Natural Gas Valve (Model PFMGWCN)
1	HR4B	Type 1 W/21" Regulator with Hose (Model PFMGWCP)
1	ASCPL1	12' Quick Disconnect Hose (Model PFMGWCN)
1	OBS-SD	Stainless Steel Burner
2	V34	Venturi Tubes
2	SG	Burner Spider Guards
1	SDCG	Stainless Steel Cooking Grid
1	SDCP	Stainless Steel Control Panel
1	SDCPLBL	Control Panel Label
1	SDCV	Air Flow Control Vent
1	SDDV	Drip Pan Drain Valve
1	SDGB	Grease Collector Bucket
2	SDHP	Lid Hinge Pins
4	SDLA-BKT	Leg Adapter Brackets
2	SDLA-BRC	Leg Adapter Braces
1	SDL1A	Fire Pit
1	SDLLEC	Left Side End Cap (Fire Pit)
1	SDLREC	Right Side End Cap (Fire Pit)
1	SDLSA	Lower Cart Shelf
2	SDPF80-5	Valve Control Knobs
2	SDSS2	Side Shelves
1	SDSSDT	Stainless Steel Drip Pan
1	SDSSH	Sta-Kool Lid Handle
1	SDUIA	Grill Lid
1	SDULEC	Left Side End Cap (Lid)
1	SDUREC	Right Side End Cap (Lid)

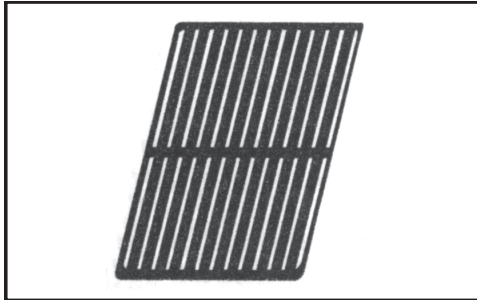
THE NEW
PHOENIX
 GRILL

ACCESSORIES FOR ADDED
 VERSATILITY, CONVENIENCE AND OUTDOOR
 COOKING ENJOYMENT.



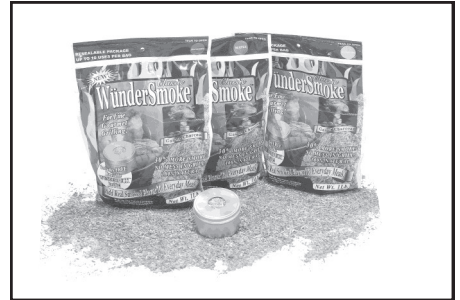
Stainless Steel Smoker Box
#SDSSST

Stainless steel smoker box with cover. For use with all grills. Insert moistened wood chips for your favorite smoke flavor.
 8-3/4" L x 3-1/2" W x 1-1/2" D



SearMagic Cooking Grid
#SDGRIDS

SearMagic, rust free anodized aluminum grid for searing on your New Phoenix Grill.



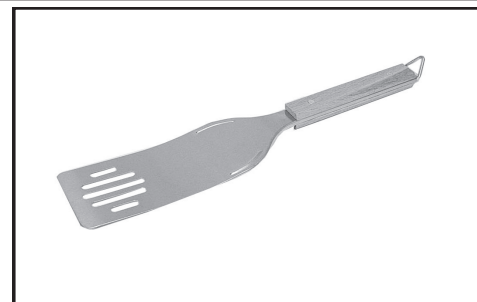
Wundersmoke Chips
#SDBP5 (1 lb. Mesquite)
#SDBP6 (1 lb. Hickory)
#SDBP7 (1 lb. Maple)

These unique chips add distinctive flavoring to your food. All flavors come with reusable metal puck.



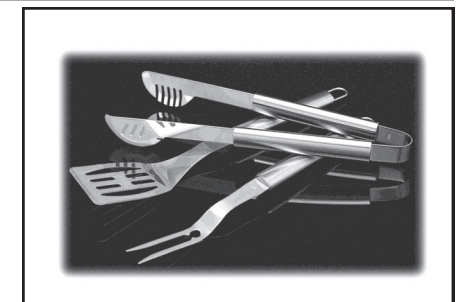
Fish Spatula
#SDFS1

Stainless steel fish spatula with genuine rosewood handle.
 18-1/2" L x 10" wide spatula



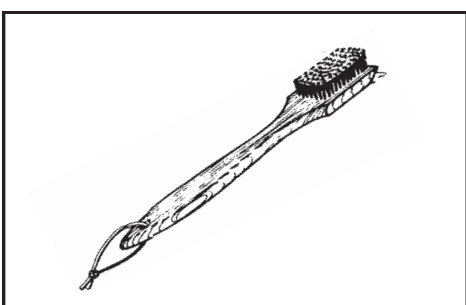
Super Flipper
#SDSF1

Stainless steel super flipper. The ultimate spatula tool, specially curved for perfect flips every time.
 18" overall length.



Stainless Steel Tool Set
#SD14501

3 piece stainless steel Euro Designed Utensil Set. Includes spatula, fork and tongs.



Brass Bristle Brush
#WB3B

18" Brass bristle brush/scrapper with oak handle and leather hang strap.



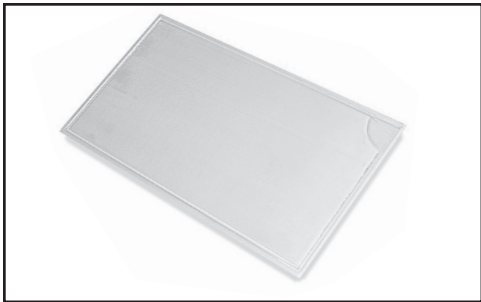
Drip Pan Scraper
#SDDPS

Stainless steel scraper for Phoenix and Holland drip trays.



Stainless Steel Cleaner
#SDSDSCC

Specially formulated for MHP stainless steel grills.
 8 oz. bottle.

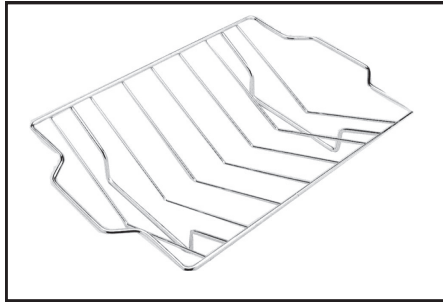


Heavy Aluminum Griddle

#SDAG

Heavy-duty griddle perfect for breakfast French toast, eggs, bacon, etc.

16" L x 12" W

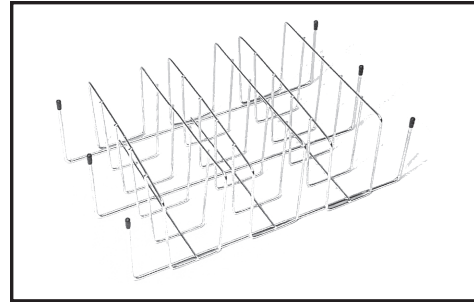


Roast Holder

#SDRR3

Holds roasts, ham, fowl so heat circulates evenly around meat for balanced cooking. Made of nickel-plated steel.

15-1/4" L x 10-1/2" W

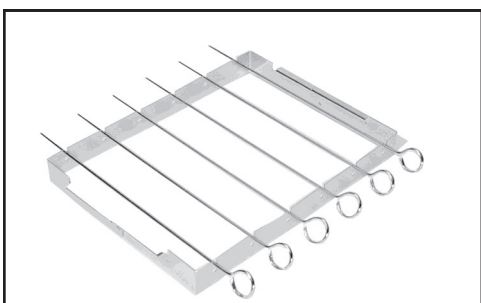


Rib/Potato Rack

#SDRR2

Chrome plated. Accommodates 6 racks of ribs and 6 potatoes.

12" L x 7-1/4" W

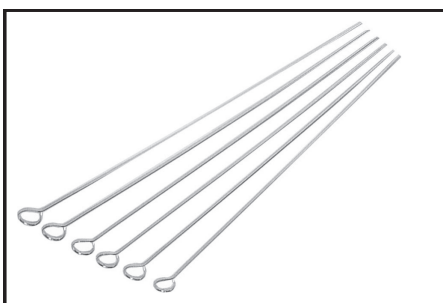


Shish Kabob Tray

#SDSK1

Deluxe chrome plated folding kabob tray and 6-14" skewers.

13-1/2" L x 9-1/2" W

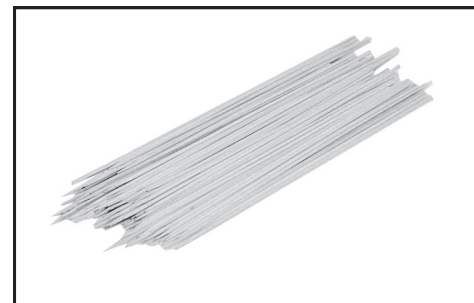


Skewer Set

#SDSR7B

6-piece chrome plated skewers designed so food does not rotate.

19-1/2" long



Bamboo Skewers

#SDSK2B

100 natural bamboo skewers, disposable for easy use.

12" long



Mid-Length Cover

#SDHHCVPREM

Premium quality polyester lined vinyl with E-Z on/off Velcro tabs. Fits Grill with one (1) side shelf. Measures 40" left to right, 20" front to back and 24" top to bottom.



Mid-Length Cover

#SDGGCVPREM

Premium quality polyester lined vinyl with E-Z on/off Velcro tabs. Fits Grill with two (2) side shelves. Measures 60" left to right, 20" front to back and 24" top to bottom.



Full-Length Cover

#SDCV4PREM

Premium quality polyester lined vinyl with E-Z on/off Velcro tabs. Fits Scottsdale Grill with two (2) side shelves. Measures 60" left to right, 20" front to back and 42" top to bottom.

GETTING TO KNOW YOUR PHOENIX GAS GRILL

Some Questions and Answers.

There is really no mystery to gas grill cooking.

The best of two worlds are combined in the use of a gas grill, the flavor of charcoal cooking and the convenience and heat control of your kitchen oven.

Let's look at some of the most commonly asked questions about gas grill cooking:

Can I Get That Charcoal Flavor?

The fact is that charcoal does not flavor your outdoor meal, but is only a heat source. The delightful backyard taste that comes with barbecue cooking is caused by meat drippings falling on the heat source where they are vaporized to rise and add outdoor flavor to the food.

What control Settings Should I Use?

The greatest cause of gas grill cooking failures is excess heat. Understanding the three basic heat setting along with experience, you will find the precise heat you need will become easier and easier to achieve.

HIGH-Is used primarily for preheating and cleaning. It may also be used for quick searing of meats, such as steaks and chops.

MEDIUM-For broiling or quick cooking foods. Also use MEDIUM for searing foods that have been cooked at LOW, for more of a smoke flavor.

LOW-Most foods should be cooked at LOW. Even thick steaks, which have been seared on both sides at HIGH, will finish with better texture and more juices at LOW. All roasts, poultry, rotisserie and smoke cooking should be at LOW.

Do I Cook With The Lid Open Or Closed?

Like your kitchen oven, the Phoenix Gas Grill is designed to cook with the lid closed, except for quick searing. Cooking with the lid closed helps food retain natural juices, moisture, enhances flavor and keeps annoying flare-ups to a minimum. Also, heat is reflected from the lid, and meat cooks not only from below, but, evenly on all sides from circulating hot air, (similar to convection oven) for faster, more fuel efficient cooking

Can I cook More Than One Thing At A Time?

You can prepare entire meals in the MHP Gas Grill...and you'll love it even more. Baked potatoes, corn-on-the-cob, stuffed tomatoes, peppers, squash, vegetables, garlic bread, baked apples, pies...grill them on the warming rack or alongside the meat for complete menus.

When And How Do I Use A Meat Thermometer?

Use a oven-safe meat thermometer when cooking large pieces of meat, poultry and game to determine if cooked adequately. The thermometer should be inserted into the thickest part of the meat. For accurate temperature reading, the tip of the thermometer should not touch fat layers, bone or gristle.

What Utensils Should I Use?

Always use long handle forks, spatulas or tongs, designed especially for outdoor cooking when testing or turning food in your grill. Keep hot pads or mitt handy for removing food from cooking grid. For juicier more flavorful meats, use tongs when handling and turning. Piercing the meat with a fork allows juices to escape.

Can I Use Aluminum Foil?

Aluminum foil is probably the most convenient accessory of all. Foil can be used to cook food on or in. Vegetables cook best when wrapped in foil. Foil holds in natural liquids, and foods cook moist and tender. Delicate foods such as fish fillets and seafood may be cooked on foil placed directly on the cooking grid. When spit-cooking foods of uneven shape, smaller parts that may cook too fast, may be wrapped in foil. Foil is also great to use in cleaning the grill. For stubborn grease or sauce build-up that is not removed during your normal cleaning process. Simply place a sheet of aluminum foil covering the cooking grid. With the lid open, turn the control to HIGH and ignite, close lid. After about 20 minutes or so the residue will be reduced to a white powder, which is easily brushed or wiped off after the grill has cooled.

When Should I Use Seasoning and Sauces?

Salt, which tends to dry out foods, is best added after cooking. Sauces and marinades add a special taste treat when grilled. Marinades are popular because they turn less expensive cuts of meat into tasty entrees. Large items such as roasts should be marinated at least 8 hours or overnight. Fish, poultry and ribs may be marinated successfully in an hour or two. Food in the marinade should be turned occasionally and kept cool under refrigeration. Sugar-based glazes and sauces will burn faster and should be brushed on during final stages of cooking or used as a table sauce.

Can I Cook Frozen Food?

For best results, thaw all meat in the refrigerator. This allows for juicier, more flavorful meats. However, very good results can be obtained by cooking your steaks while still frozen. Just remember to allow more cooking time. The microwave oven provides an alternative for thawing your meat, although it is our least recommended method. Fish and vegetables can be successfully grilled frozen.

How Economical Is A Gas Grill?

You will save on your utility bill using a gas grill instead of conventional oven or charcoal cooking. Less energy for air-conditioning, fewer dishes to wash and no charcoal or starter fluid to buy. Charcoal grilling costs 30 times more than natural gas and 10 times more than propane gas to cook an average meal.

Handling Food Safely

Always thaw your frozen products in the refrigerator. Never thaw at room temperature. Do not use the same cutting board or platter for raw meats and cooked meats. Wash hands, utensils, cutting boards and counters that contact raw food. Cook meats to the proper degree of doneness; Never serve ground meats rare or raw. Do not allow cooked meats to stand at room temperature. Always refrigerate leftovers immediately.

Professional Quality Products For Your Backyard



***Bring that real outdoor
barbecue flavor indoor
with a ProFire Indoor
Gas Grill***

ProFire® Grills
Perfection by Design

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First in Outdoor Gas Grills



Outdoor Lighting

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