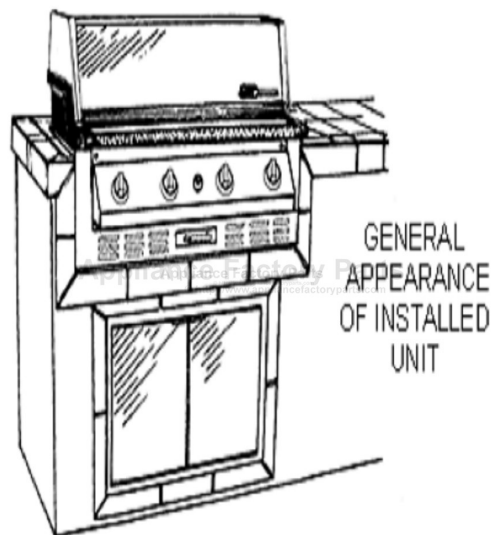


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# MHP GJKBI3N Owner's Manual

[Shop genuine replacement parts for MHP GJKBI3N](#)



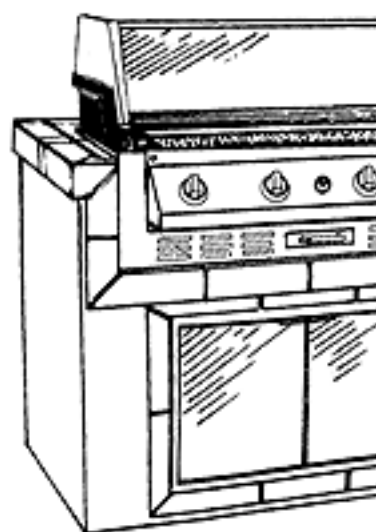
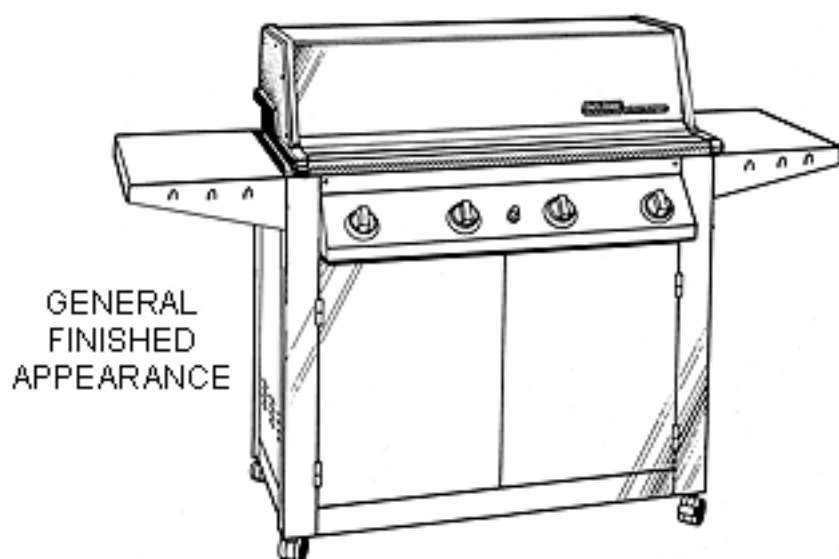
[Find Your MHP Grill Parts - Select From 101 Models](#)

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



**36" HERITAGE SERIES**  
**SUPPLEMENTARY ASSEMBLY I**  
 Please consult the enclosed Main Owner's Manual for all pertinent information regarding important safety, maintenance, troubleshooting, etc.

*Congratulations on your purchase of a MHP Stainless Steel Heritage Series Gas Grill. Your grill is manufactured by the people that pioneered and invented the first outdoor gas grill in 1960. Your grill is almost completely factory assembled with very little left to do after unpacking the grill. Below are the steps to complete the assembly.*



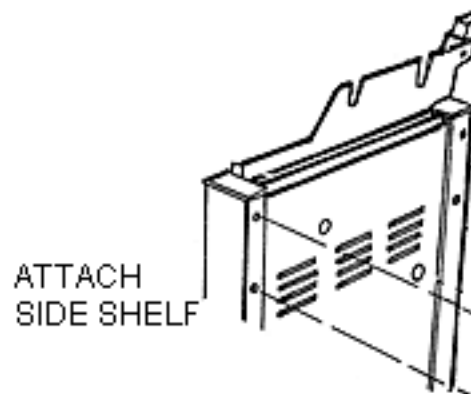
**CART MODELS**  
 GJK3-N/P With patented "H" design burners and stainless steel cooking grids  
 GJK3-NS/PS with patented "H" design burners and SearMagic cooking grids  
 GHJK3-NS/PS (Hybrid) with 2 infrared, 2 cast stainless steel burners and SearMagic cooking grids

**BUILT-IN MODELS**  
 GJKBI3-N/P with patented "H" design burners and stainless steel cooking grids  
 GJKBI3-NS/PS with patented "H" design burners and SearMagic cooking grids  
 GHJKBI3-NS/PS (Hybrid) with 2 infrared, 2 cast stainless steel burners and SearMagic cooking grids

1. The side shelves are attached to the main cart body with four 1/4-20 x 1/2" bolts and split washers. Simply install one (1) upper bolt (w/washer) loosely and let the shelf hang. Then lift, pivoting the shelf while the remaining bolts and washers are put in and tightened. *Fig. 1.*

2. The two doors simply drop onto the hinge pins. Hold the door in the open position (straight out from the grill front) and carefully match the hinge pins to the door hinges and push down. The bottom catch is magnetic. *Fig. 2.*

3. Install the three (3) large block panel **Hole Plugs** and one (1) medium right **Side Shelf Hole Plug**. Press in until they lock. These can be removed later if installing a **Side Burner** or a **Rear Infrared Rotisserie Burner**. **NOTE: Natural Gas Models** will have a rubber grommet installed in the lower **Back Panel** hole for the 1/2" long hose to





## BUILT-IN GRILL

Model GJKBI3-N/P, GJKBI3-NS/PS and GHJKBI3-NS/PS

### Important Notes:

- Enclosure must be constructed from non combustible materials and with adequate ventilation.
- Your structure should have a 3" to 4" concrete base on a sand footing.
- The panel doors must have a 4" to 6" minimum elevation from the ground.
- If your structure includes a back splash, allow 11" to the back edge of grill opening to allow the lid to open completely.
- Combustible material should never be within 18 inches of the bottom, back or sides of your Grill.

### 1. Required dimensions for housing the built-in grill (Fig. 1)

A. The grill and sleeve fit into a "cutout" or cavity 41 inches wide by 10 inches high and 17 1/2 inches deep.

**These dimensions allow air flow around the grill. DO NOT use smaller dimensions.**

B. Doors, if used, fit an opening 27 1/4 inches wide by 16 3/4 inches tall. (Optional Part No. NMS-DS)

**2.** We suggest that the grill **LID** be removed before placing the unit into the island to reduce the overall size and weight for easier handling. The lid is held at the rear pivots with two Hinge Pins and Pin Clips. The Rock Grate, Cooking Grids and Briquettes should also be removed.

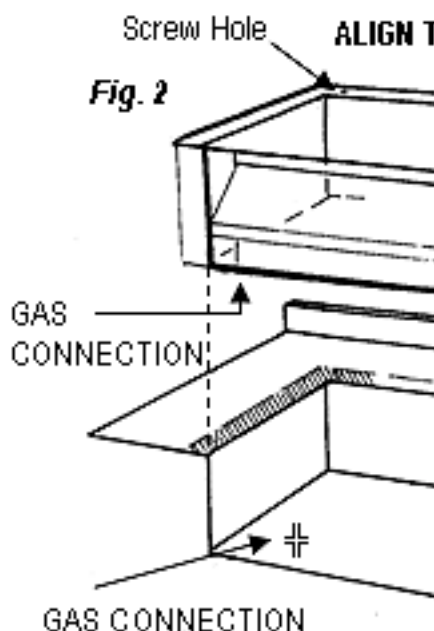
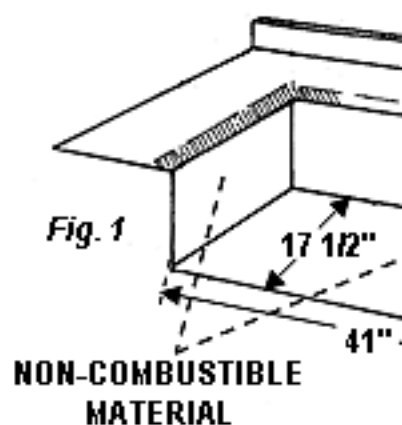
Find and mark the exact center of the island cutout section along the back edge. Also measure and mark the exact center of the Grill Sleeve along its back edge (approx. 43 inches overall).

Fig. 2.

Carefully lift the entire unit and place it into the island cutout sliding it to the rear and aligning the center marks. This **Center-Based** positioning will give the assembly an equal air gap on both ends of the grill.

**3.** Two holes are provided in the rear flange edge of the sleeve for mounting screws. Mark the position of the holes,

**CUT-OUT**  
(41" Wide, 10" High)



**NOTE: ALLOW FOR AIR FLOW AND WATER DRAINAGE**

**WARNING:**  
OUTDOOR BARBECUE INSTALLATION. Check with your local municipality for any codes, you must conform to the International Fuel Gas Code Appendix A 149.1. This is for your own

When using an LPG supply, ventilation must be provided in accordance with National Standard and Canadian Standard ANSI Z21.58-1995/CSA 2.2-1995. Gas is highly explosive and can

5. Carefully peel away any remaining white plastic protective film. Dirt and finger prints may be cleaned off with a warm soapy water solution or the enclosed "MHP" cleaner, however, please note that Stainless Steel is very difficult to "spot clean". This is true of all stainless steel and especially when new. It is hard to clean one spot without noticing the cleaned area. One might be able to clean a whole panel area easier than one spot on a panel.

**The MHP Stainless Cleaner** is excellent at removing the gold patina that will develop over time on the hood from heat. The cleaner will also help prevent future heat stains. Be sure to follow directions carefully. **DO NOT** let the cleaner dry on the surface. You must have a wet rag ready to remove the applied cleaner, then buff with a dry rag. **Buff in the same direction as the stainless steel grain.**

6. Before lighting the grill, especially for the first time, check the venturi to orifice engagement to make sure that shipping has not dislodged the burner placement. The venturis should extend over each valve snout about 1/4" to 1/2" (and there are four (4) to check). See Figure at right.

7. Install the Rock Grates and arrange the Briquettes in an alternating, interweaved pattern (see illustration page 5). Start at the back row and continue forward and across until the grate is covered. This pattern will minimize the amount of grease that will reach the burner ports.

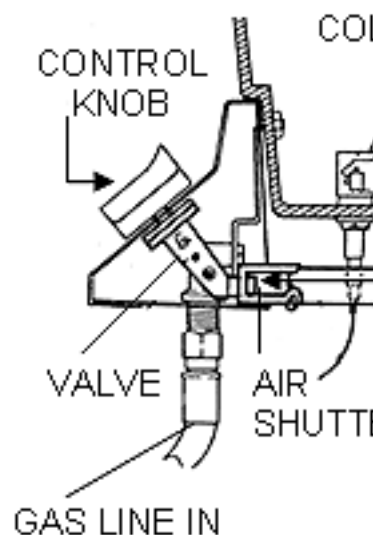
8. The Electronic pushbutton igniter is supplied with an "AAA" battery which should last several months, depending on use. Battery replacement is easily accomplished by unscrewing the pushbutton. The button, with battery attached, will be in your hand. The igniter mechanism remains in place held with a large nut. Replace the battery in the same orientation, insert battery and screw pushbutton on. **Do Not Over Tighten** the pushbutton when reinstalling-just finger tight.

9. For maintenance purposes, the Control Panel may be taken off by removing the four (4) bolts that secure it to the Sleeve (Fig. 3). The bolt heads are accessible at the front behind 4 plastic hole covers above and below the Control Panel at the corners and require an Allen wrench for removal. This allows access to the Valves, Manifold, Burner Venturis, etc. **Be sure to disconnect the Ignitor Wires from the Gas Collector Boxes (20) before fully removing the Control Panel.**

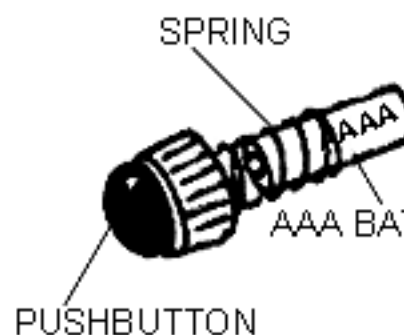


## ORIFICE EN

At the end of each valve there is an orifice. Gas exits the orifice where it mixes with air coming from the venturi. This is the proper mixture of air and gas that goes to the burner.



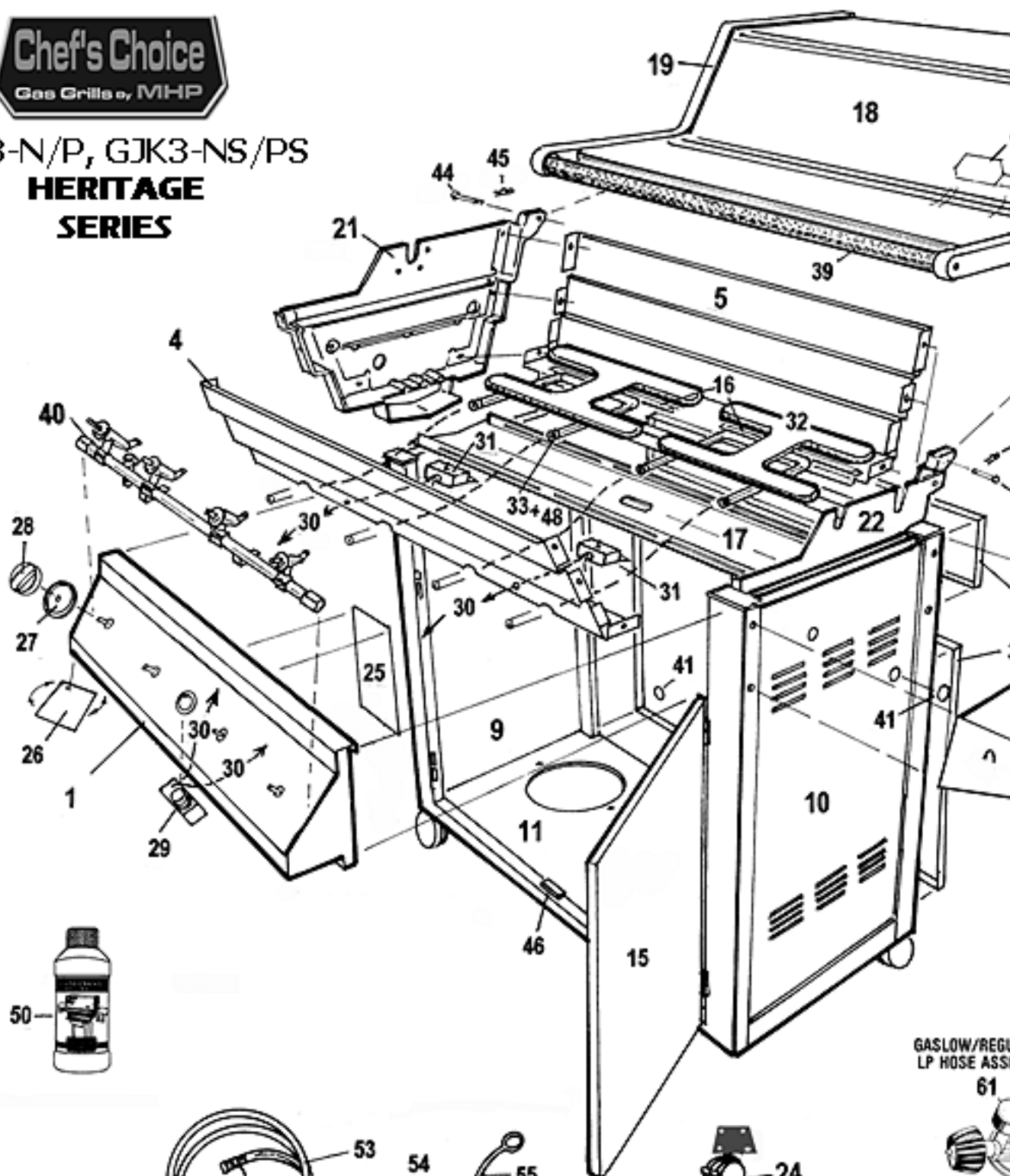
**WARNING!** Always check the orifice and the venturi when the burner is moved. Make sure that the venturi tube 1/4" to 1/2". See the manual for details. Failure to make this connection properly will result in serious damage to the grill.



**WARN**



GJK3-N/P, GJK3-NS/PS  
**HERITAGE  
SERIES**



**GJK3-NS and PS Hy**

Item	Qty	Part No.	Description
1	1	KK-CP	Control Panel
2	1	KK-UBP	Upper Back Panel
3	1	KK-LBP	Lower Back Panel
4	1	KK-FP3	Front Pit
5	1	KK-BP3	Back Pit
6	1	KK-SSR3	Right Side Shelf
7	1	KK-SSL3	Left Side Shelf
9	1	KK-EPL3	End Panel (Left)
10	1	KK-EPR3	End Panel (Right)
11	1	KK-BAS3	Lower Base
13	2	KK-BRC3	Braces (Not Visible)
14	1	KK-DL3	Left Door (Not Shown)
15	1	KK-DR3	Right Door
16	2	KK-BS	Burner Support
16A	1	KKHBC	Hybrid Stainless Steel Burner Support
18	1	KK-TS13	Stainless Hood
18A	1	KK-TSIL	Hood Liner (Not Shown)
19	1	KK-TECL	Top Left End Casting
20	1	KK-TECR	Top Right End Casting
21	1	KK-BECL	Bottom Left End Casting
22	1	KK-BECL	Bottom Right End Casting
24	4	KK-WL3	Locking Casters Bottom
25	1	KK-DEF	Ignitor Shield
26	1	KK-IP	Instruction Panel
27	4	KK-SSBZ	Stainless Steel Bezel
28	4	KK-K10	Control Knob
29	1	KK-EIB	Electronic Module
29A	1	KKEIB4	Hybrid Electronic Module
30	2	KK-IW	Ignitor Wire
30A	2	GGW306	Hybrid Ignitor Short Wire (not shown)
30B	2	GGW206	Hybrid Ignitor Long Wire (not shown)
31	2	GG-IB	Spark Collector Box
31A	2	GGHIB	Hybrid Burner Collector Box
31B	2	GGIIP	Hybrid Infrared Burner Probes
31C	2	GGIPS	Infrared Burner Probe Shield
32	2	HH-DSB	Stainless Steel Burner
32A	2	GGHCSSB	Hybrid Stainless Steel Burner
32B	2	GGIRB	Hybrid Infrared Burner
32C	2	KKIBC	Infrared Burner Clip
33	2	KK-DV13	Venturi
34	2	HH-Grate P	Rock Grate
34A	1	HH-Grate P	Hybrid Rock Grate
35	112	GG-BQ3R	Briquettes
35A	56	GG-BQ3R	Briquettes for Hybrid
39	1	KK-GSH	Perforated Stainless Steel Handle
40	1	KK-MANP	Propane Manifold Assembly

Item	Qty	Part No.	De
------	-----	----------	----

### GJK3-N ONLY

51	3	GG-SS-GRID	Sta
52	1	KK-TS	Sta
53	1	ASCPL-2	12
54	1	ASCPL-3	Qu
55	1	ASCPL-4	Du
56	1	ASCPL-5	Du

### GJK3-NS, GHJK3-NS ONLY

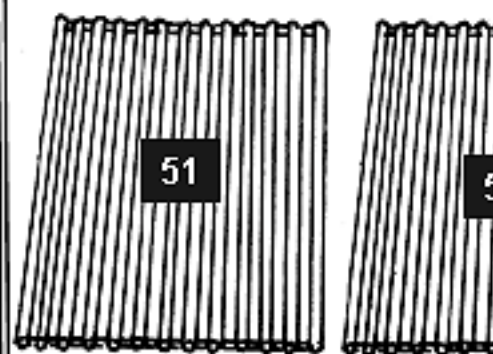
57	2	GG-GRID-S	Se
58	2	HH-GRID-S	Se
52	1	KK-TS	Sta
53	1	ASCPL-2	12
54	1	ASCPL-3	Qu
55	1	ASCPL-4	Du
56	1	ASCPL-5	Du

### GJK3-P ONLY

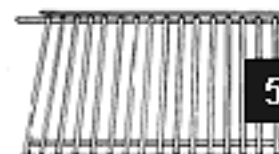
51	3	GG-SS-GRID	Sta
52	1	KK-TS	Sta
61	1	HIL	Re
61	1	GSQCC	Ga

### GJK3-PS, GHJK3-PS ONLY

57	2	GG-GRID-S	Se
58	2	HH-GRID-S	Se
52	1	KK-TS	Sta
61	1	HIL	Re
61	1	GSQCC	Ga



STAINLESS S

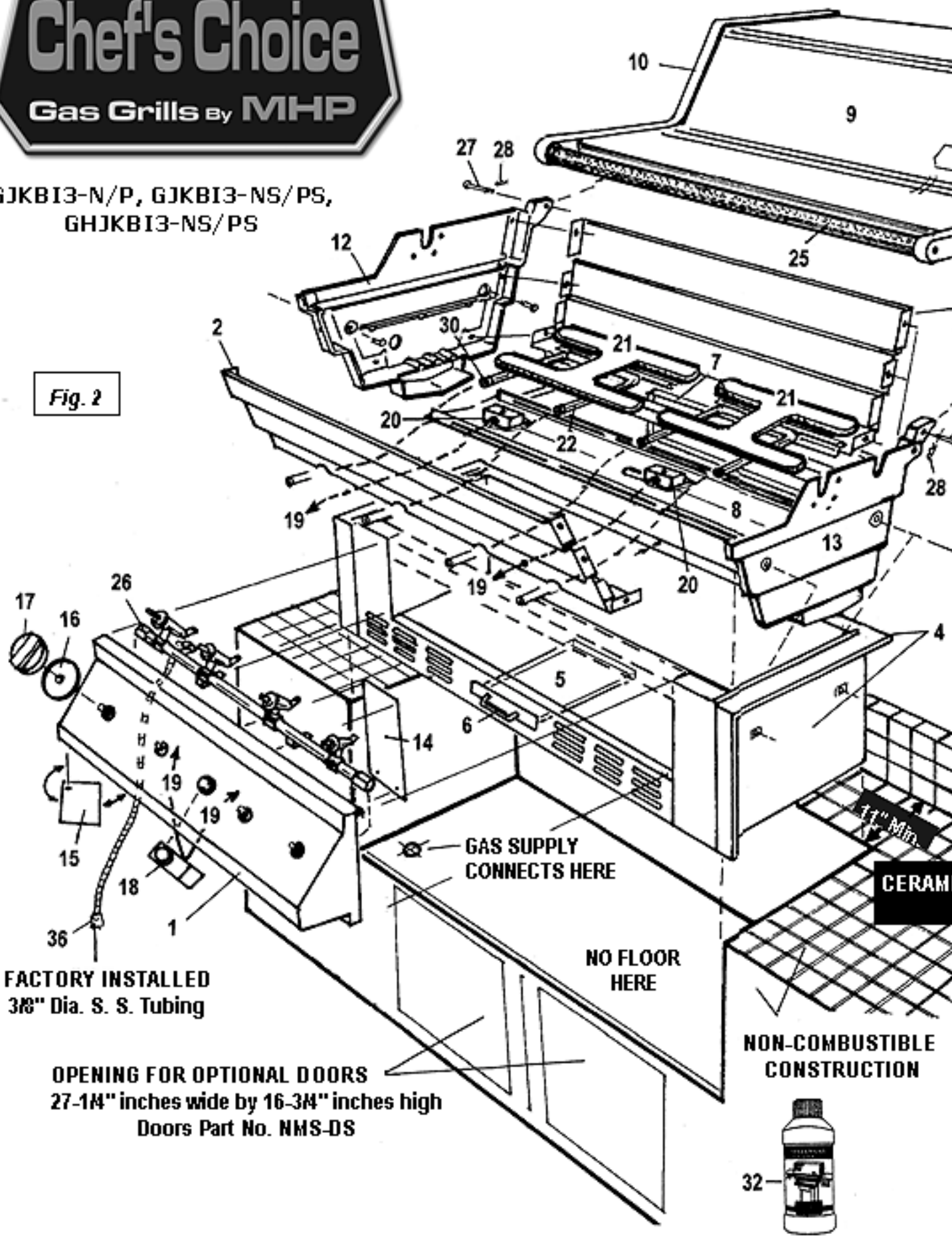


# Chef's Choice

Gas Grills by MHP

GJKBI3-N/P, GJKBI3-NS/PS,  
GHJKBI3-NS/PS

Fig. 2



FACTORY INSTALLED  
3/8" Dia. S. S. Tubing

OPENING FOR OPTIONAL DOORS  
27-14" inches wide by 16-34" inches high  
Doors Part No. NMS-DS

GAS SUPPLY  
CONNECTS HERE

NO FLOOR  
HERE

NON-COMBUSTIBLE  
CONSTRUCTION

CERAM



21B

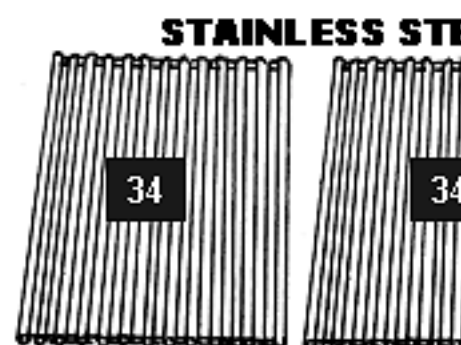
21C

7A

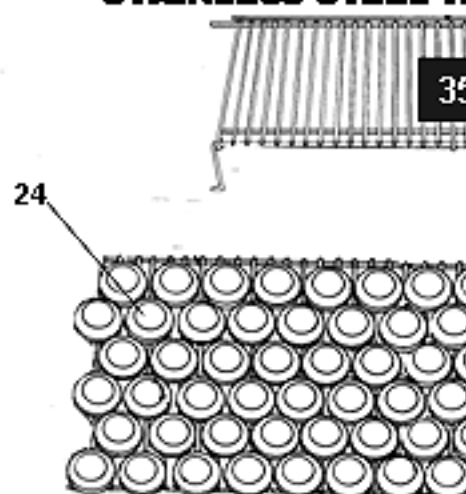


Item	Qty.	Part No.	Description
1	1	KK-CP	Control Panel
2	1	KK-FP3	Front Pit
3	1	KK-BP3	Back Pit
4	1	KK-BIS	Built-In Stainless Steel Grill Sleeve
5	1	KK-BIGT	Grease Tray
6	1	KK-BIGTH	Grease Tray Handle
7	2	KK-BS	Burner Support
7A	1	KKHBC	Hybrid Stainless Steel Burner Support
8	1	KK-GT	Grease Tray (Full Width)
9	1	KK-TS13	Stainless Hood
9A	1	KK-TSIL	Hood Inter Liner (not shown)
10	1	KK-TECL	Top Left End Casting
11	1	KK-TECR	Top Right End Casting
12	1	KK-BECL	Bottom Left End Casting
13	1	KK-BECR	Bottom Right End Casting
14	1	KK-DEF	Ignitor Heat Shield
15	1	KK-IP	Swing Out Instruction Panel
16	4	KK-SSBZ	Stainless Steel Knob Bezel
17	4	KK-K10	Control Knob
18	1	KK-EIB	Electronic Ignitor Module
18A	1	KK-EIB4	Hybrid Electronic Module
19	2	KK-IW	Ignitor Wire
19A	2	GGW306	Hybrid Ignitor Short Wire (not shown)
19B	2	GGW206	Hybrid Ignitor Long Wire (not shown)
20	2	GG-IB	Spark Collector Box
20A	2	GGHIB	Hybrid Burner Collector Box
20B	2	GGIIP	Infrared Burner Probes
20C	2	GGIPS	Infrared Burner Probe Shield
21	2	HH-DSB	Stainless Steel Burner
21A	2	GGHCSSB	Hybrid Cast Stainless Steel Burner
21B	2	GGIRB	Hybrid Infrared Burner
21C	2	KKIBC	Infrared Burner Clip
22	2	KK-DV13	Dual Venturi
23	2	HH-Grate P	Rock Grate
23A	1	HH-Grate P	Hybrid Rock Grate
24	112	GG-BQ3R	Briquettes
24A	56	GG-BQ3R	Briquettes for Hybrid
25	1	KK-GSH	Perforated Stainless Steel Handle
26	1	KK-MANP	Propane Gas Manifold Assembly
	1	KK-MANN	Natural gas Manifold Assembly
27	2	LPP	Lid Hinge pin
28	2	LPPI	Hinge Pin Clip
29	1	GG-LGH	Chef's Choice Name Plate
30	4	BR-SG	Spider Guard (on each venturi)
31	1	BR-CC	Brushed Steel Cleaner (MUD)

Item	Qty.	Part No.	Description
<b>GJKBI3-PS and GHJKBI3-PS</b>			
36	1	GG-CTSS	Stainless Steel
37	2	GG-GRID-S	SearMagic
38	2	HH-GRID-S	SearMagic
39	1	KK-TS	Stainless Steel
<b>GJKBI3-P</b>			
34	3	GG-SS-GRID	Stainless Steel
35	1	KK-TS	Stainless Steel
36	1	GG-CTSS	Stainless Steel



#### STAINLESS STEEL W



#### FOLLOW THIS PATTERN BRIQUETTES

#### OPTIONAL UPGRADE CO

GJK3 includes 2- 10" x 15 3/4" and  
SearMagic cook



## HYBRID GRILL LIGHTING INSTRUCTIONS

1. Always open the hood before lighting.
2. Keep your head and body at least 1 foot away when lighting the grill. Do not lean over an open grill.
3. Turn one burner on the "HIGH" position, and depress the electronic igniter until the burner lights.
4. Proceed to light the next burner in the same fashion.

***Each burner needs to be lit independently. They will not light off of each other.***

5. If the burners fail to light, turn control knobs off, wait 5 minutes for gas to clear and try lighting again.
6. If the igniter doesn't spark, check the gap between the wire probe burner screen. It should be approximately 3/16 inches wide. If it is too small, the spark may be inefficient. Gently readjust the wire probe as needed. If the gap is normal, check the wire connections at the spark module and igniter probes, located underneath the control panel.

7. If the igniter still doesn't work, try a battery collar around the igniter button by turning the collar around the igniter button by turning the AAA battery, "+" side first.
8. If ignition does not occur after replacing the battery, turn the burner control knob OFF, wait 5 minutes, and try lighting again. If the ignition system is not working, the grill may be ignited manually. **FOR MANUAL LIGHTING** (supplied with grill) may be used to light the grill. Light the match(es) through the lower opening on the RIGHT burner control knob to light the left and center burners, the lighted match(es) through the upper opening on the cooking grid and held in place by the grill. **FOR MANUAL LIGHTING**
9. After grilling, turn each burner control knob OFF LP supply at cylinder when applicable. Store extra cylinders under grill.

## INFRARED COOKING TIPS

1. Infrared gas grills get very hot. **Do not leave food unattended on the grill for any length of time.**
2. Estimate cooking times to be 30% to 50% less than a conventional grill.
3. Always thaw food thoroughly before cooking to achieve better, more predictable results.
4. Always use long handled grill tools for grilling. A grilling mitt may be useful for handling hot items.
5. The use of a fork is not recommended for grilling on your new MHP grill. A fork may mar the surface of the cooking grid. Cooking with the lid open will allow the juices to escape, causing the finished product to be drier than may be desired.
6. To minimize flare-up, trim fat from meats or remove skin from poultry.
7. If a flare-up occurs, don't try to control it with water. Water can cause burner damage. Instead, move the food to the Secondary Cooking Surface or turn the heat setting or place food on the Secondary Cooking Surface.

### **Burner Failure Caused By Water Damage Is Not Covered Under Warranty**

8. Cooking can be done with the hood opened or closed. With the hood open, the heat will be less intense with less smoke flavor. With the hood closed, the heat will be more intense with an increase in the smoke flavor.
9. Allow the grill to heat up for 5 minutes on high before cooking.
10. Place the food on the SearMagic® cooking grids - while the grill is on high—to sear the food thoroughly. Searing locks in the juices for that delicious grilled flavor.
11. After searing for 2-3 minutes per side, lower the temperature to finish cooking the food as desired.
12. The SearMagic® cooking grids allow for greater versatility when grilling. Chicken breasts, steaks, pork chops, and hamburgers can be seared over the ribbed side at a higher temperature. Delicate foods like seafood and vegetables can be cooked over a lower temperature with the smooth side up. This can be done over each of the 3 burners independently, so be as creative as you want to be!
13. The Secondary Cooking Surface is more than just a warming rack. Very delicate items, such as stuffed vegetables, sausages and delicate fish can be grilled, even with the intense heat that infrared burners provide.
14. Never cook over an unlit infrared burner. The drippings could cause the burner to crack when relit. Always use a pan to protect the unlit burner when cooking indirectly.

### **Burner Failure Caused By Cooking Over An Unlit, Unprotected Burner Is Not Covered Under Warranty**

15. To clean the grill after cooking, burn all 4 burners on high for at least 5 minutes with the hood closed. With the hood on high, clean the grids with a long-handled brass bristle brush. Then use the supplied "Forked Grid Tool" to clean the valley areas between the main rungs. Regular cleaning will ensure optimum performance of your MHP Infrared Gas Grill.

## INFRARED CARE AND MAINTENANCE