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# TWIN EAGLES TEBQ54R-C Owner's Manual

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# TWIN EAGLES

U S A

INNOVATION AND INSPIRATION ON FIRE™

## TWIN EAGLES GAS GRILL INSTALLATION, USE AND CARE MANUAL



MODELS:  
TEBQ30G-C  
TEBQ30R-C  
TEBQ36G-C  
TEBQ36R-C  
TEBQ42G-C  
TEBQ42R-C  
TEBQ54RS-C

## *A special message to our customers...*

Congratulations on the purchase of your Twin Eagles grill! Our products are engineered for precision and designed for style. Each Twin Eagles grill is manufactured in the USA at our own state of the art facility in California.

This manual will give you easy to follow instructions for installing, operating and maintaining your grill. We recommend reading this manual before your first use to ensure safety, proper care and operation.

At Twin Eagles, we want you to enjoy grilling and spending time together as much as we do – making memories that linger long after the grill cools down.

Thank you and welcome!

Dante Cantal

Owner and Founder

---

### FOR YOUR RECORDS

Please record the product information below and refer to it when contacting TWIN EAGLES. This information is found on the data nameplate, located on the bottom right hand side of the firebox near the regulator. A second label with model number and serial number is located under the right side of the control panel. Remove the drip tray to visually access the nameplate from the front of the grill.

Model #: \_\_\_\_\_

Serial #: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Place of Purchase: \_\_\_\_\_

Type of gas: \_\_\_\_NG \_\_\_\_LP



#### **WARNING: CALIFORNIA PROPOSITION 65**

This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause cancer and reproductive harm. To minimize exposure to the by-products of the burning fuel or from combustion, always operate this unit according to the use and care manual and provide good ventilation. California law requires businesses to warn customers of potential exposure to such substances. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

#### **AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE**

Cet appareil peut vous exposer aux produits chimiques et au gaz monoxyde de carbone reconnue dans l'Etat de la Californie pour causer le cancer et des problemes de fertilité. Pour minimiser l'exposition de ces sous produits combustibles ou de la combustion, utiliser toujours cet appareil en conformitee au manuel d'utilisation et d'entretien en s'assurant egalement d'une bonne ventilation. La loi de la Californie exige aux fabricants d'informer leurs clients aux risques d'exposition potentielle a de telles substances. Pour plus d'information, visiter le site [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING!** Read this manual carefully and completely before using your grill to ensure proper operation, proper installation, proper servicing and to reduce the risk of fire, burn hazard and/ or other injury.

**AVERTISSEMENT!** Lire ce manuel avec soin et en entier avant l'utilisation de votre barbecue afin d'en assurer un fonctionnement, une installation et un entretien adéquats et réduire le risque d'incendie, de brûlures et d'autres blessures.

<p><b>F O R Y O U R S A F E T Y</b></p> <p>If you smell gas:</p> <ol style="list-style-type: none"><li>1. Shut off gas to the appliance.</li><li>2. Extinguish any open flames.</li><li>3. Open lid.</li><li>4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.</li></ol>	<p><b>A V E R T I S S E M E N T</b></p> <p>S'il y a une odeur de gaz:</p> <ol style="list-style-type: none"><li>1. Coupez l'admission de gaz de l'appareil.</li><li>2. Éteindre toute flamme nue.</li><li>3. Ouvrir le couvercle.</li><li>4. Si l'odeur continue, évite l'appareil et appelle tout de suite votre fournisseur de gaz ou les pompiers.</li></ol>
<p><b>F O R Y O U R S A F E T Y</b></p> <ol style="list-style-type: none"><li>1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.</li><li>2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li></ol>	<p><b>A V E R T I S S E M E N T</b></p> <ol style="list-style-type: none"><li>1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.</li><li>2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entrposée dans le voisinage de cet appareil ou de tout autre appareil.</li></ol>
<p><b>B E F O R E L I G H T I N G</b></p> <ol style="list-style-type: none"><li>1. Read instructions before lighting.</li><li>2. Open lid during lighting.</li><li>3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.</li></ol>	<p><b>A V A N T D ' A L L U M E R L ' A P P A R E I L</b></p> <ol style="list-style-type: none"><li>1. Lisez les instructions avant d'allumer l'appareil.</li><li>2. Ouvrez le couvercle avant d'allumer l'appareil.</li><li>3. Si l'appareil ne s'allume pas en 5 secondes, fermez le robinet du brûleur, attendez 5 minutes, et procédez de nouveau à l'allumage.</li></ol>
<p><b>W A R N I N G</b></p> <p>Electrical Grounding Instructions: This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong from this plug.</p>	<p><b>A V E R T I S S E M E N T</b></p> <p>Instruction pour la mise à la terre électrique:</p> <p>Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.</p>

# GENERAL SAFETY REQUIREMENTS

- The installation of this appliance must conform with local codes or, in the absence of local codes, either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2*
- The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
- **Minimum clearance of 12 inches from the back and sides of the grill to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead-unprotected combustible constructions.** (Note: To minimize the possibility of discoloration on adjacent construction extending above the counter-top surface due to grease and hot vapors, it is highly recommended that a clearance of 18 inches be maintained from sides and back of the grill.)
- Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Check flexible hoses for cuts and wear that may affect the safety before each use.
- Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. (Reference page 7 for leak test procedure).
- Never use charcoal in the grill unless using with a Twin Eagles Charcoal Tray (TECT).
- Always use caution when operating the grill in a windy area (For reference, see Page 10 – Windy Condition)
- Never use the grill without the drip pan installed and push all the way to the back of the grill. Without the drip pan, hot grease and debris could leak downward and produce a fire hazard.
- The pressure regulator and hose assembly supplied with the Twin Eagles Gas Grill must be used. Replacement pressure regulators and hose assemblies must be those specified by Twin Eagles.

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 pound tank.

To the Installer:

Please read these instructions completely before installation and give this manual to the owner.

To the Owner:

Keep this manual in a safe place for future reference.

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# GETTING STARTED

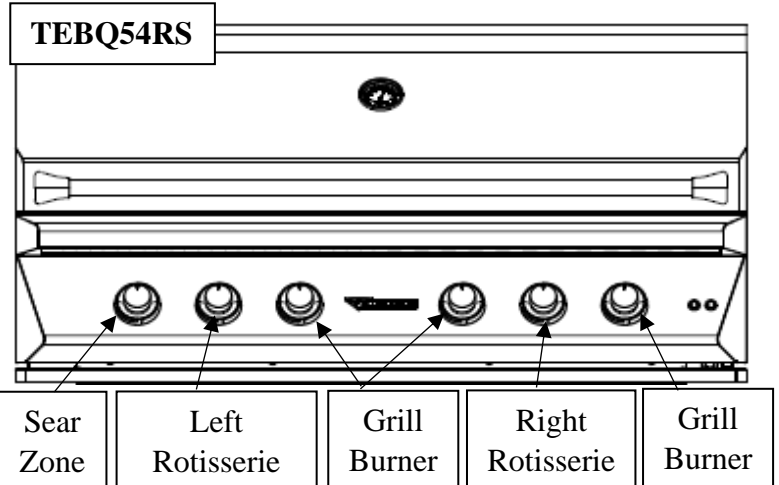
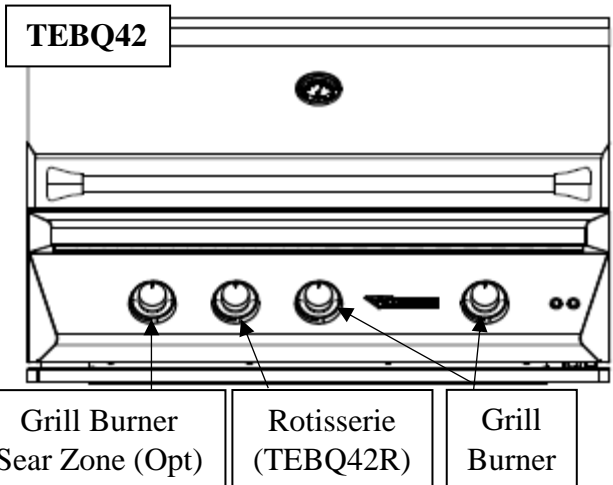
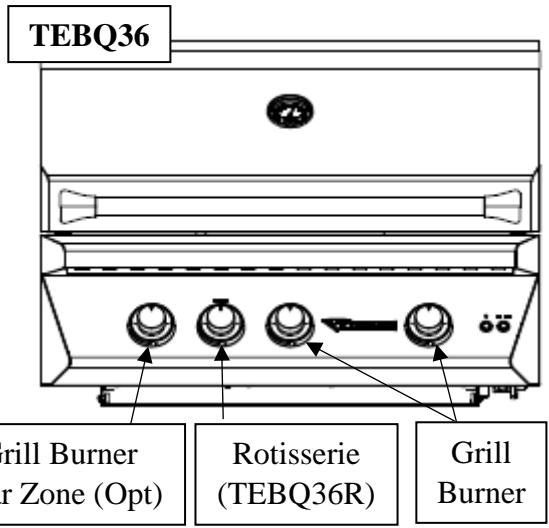
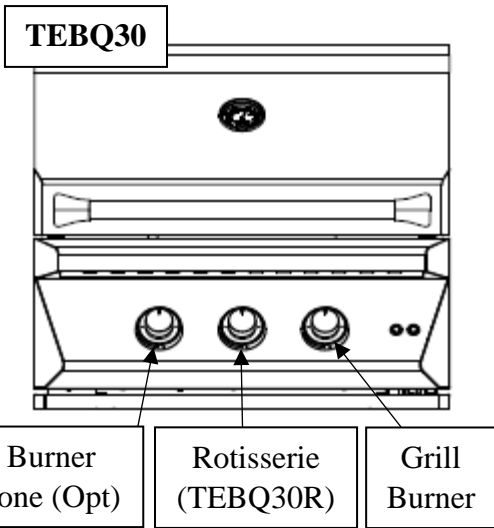
1. Remove all packaging materials, labels and protective plastic film. **DO NOT LEAVE UNIT IN THE SUN WITH PROTECTIVE PLASTIC FILM ON FOR A LONG PERIOD OF TIME AS IT WILL BECOME DIFFICULT TO REMOVE THE FILM.**
2. Check to ensure that all grill accessories listed below are included.

Grill Accessories	TEBQ 30G	TEBQ 30R	TEBQ 36G	TEBQ 36R	TEBQ 42G	TEBQ 42R	TEBQ 54RS
Basting Pan		1		1		1	1
Hex Grate, Stainless Steel	2	2	3	3	3	3	4
Large Briquette Tray Assy. (Standard Grill)	1	1	2	2	2	2	
Small Briquette Tray Assy. (Standard Grill)	2	2	2	2	2	2	
Large Briquette Tray Assy. (Grill w/ Sear Zone)			1	1	1	1	2
Small Briquette Tray Assy. (Grill w/ Sear Zone)	2	2	2	2	2	2	2
Regulator, NG (NG Grill ONLY)	PRE-INSTALLED						
Regulator, LP (LP Grill ONLY)	1	1	1	1	1	1	1
Warming Rack, (s/s)	1	1	1	1	1	1	1
Spit Rod, (s/s)		1		1		1	1
Meat Holder Forks (pair) (s/s)		1		1		1	2
Smoker Box Assy.	1	1	1	1	1	1	1

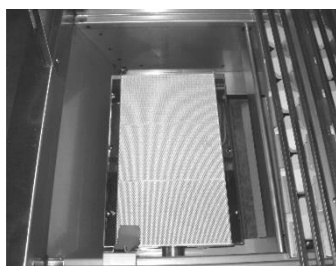
3. Assemble parts as per assembly instructions on page 13-14.
4. Fill out the Warranty Registration Card and mail it to the indicated address, or register online. See page 28.



5. Get familiar with the knobs and burners identification below.



Grill U-Burner (Standard) located underneath the briquette trays.



Optional Sear Zone Burner (Standard on TEBQ54RS Only) usually located on the left side.



Infrared Rotisserie Burner (One standard on TEBQ30R, TEBQ36R, TEBQ42R, and two are standard on TEBQ54RS) located on the rear panel above the hex-grates.



# GAS SAFETY REQUIREMENTS

Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either natural gas (NG) or Liquid Propane (LP) gas and make sure that the marking on the data plate (rating plate) matches the gas being supplied to the grill. This information is found on the data nameplate, located on the bottom right hand side of the firebox near the regulator. A second label with model number and serial number is located under the right side of the control panel on the fire box. Remove the drip pan to visually access the nameplate from the front of the grill.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2*

## WARNING:

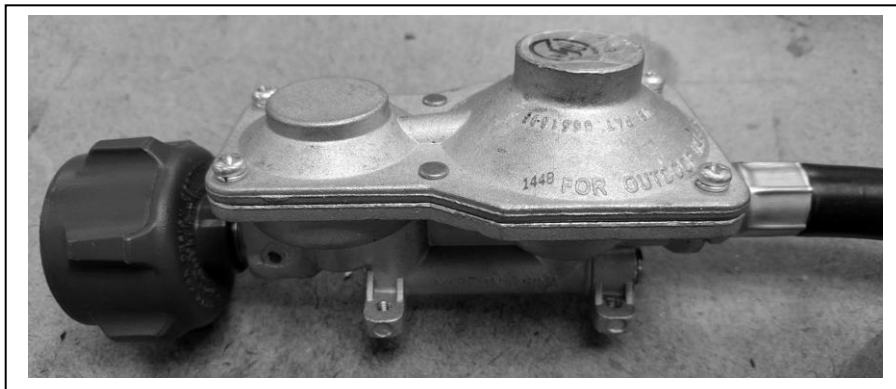
**ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE OF THE GRILL.**

**NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.**

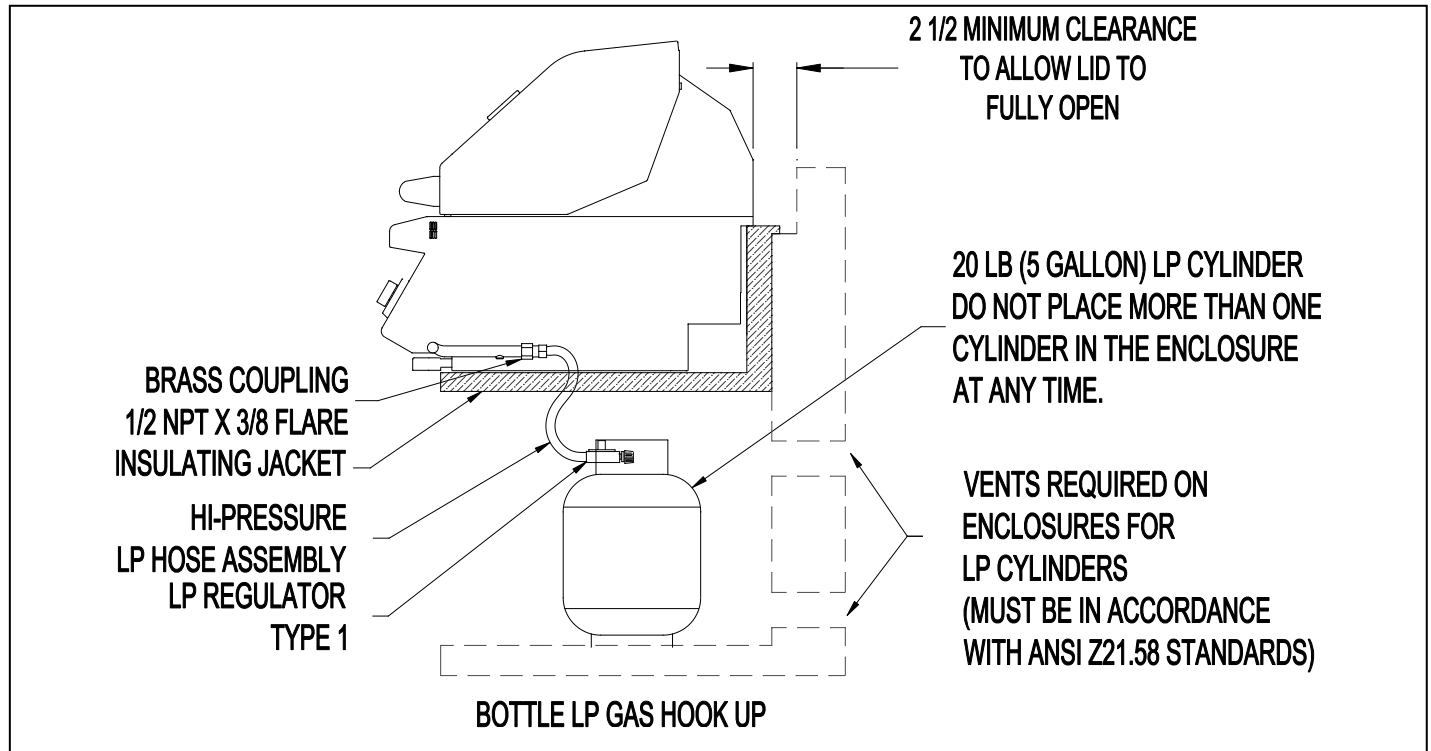
## L.P. GAS SAFETY REQUIREMENT

The LP-gas supply cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
  2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
- It must be provided with a shut-off valve terminating in gas tank valve outlet. It must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.
  - Do not operate the gas grill indoors or in any enclosed area. If the gas grill is not in use, the gas must be turned off at the supply cylinder. If the grill is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.



# LP GAS HOOK-UP



**CAUTION:** Provide adequate ventilation holes in the enclosure for safety purposes in the event of a gas leak.

Install the factory-supplied hose and regulator assembly as shown. Connect the  $\frac{3}{8}$ " flare end of the hose to the grill coupling using a  $\frac{3}{4}$ " open wrench. Do not apply pipe sealant to the  $\frac{3}{8}$ " flare connection. Connect the regulator to the LP cylinder hand tighten it, do not use a wrench. Check for leaks using soapy water solution. (Reference page 7 for leak test procedure).

*Note: An enclosure for LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:*

- a. *One side of the enclosure shall be fully open; or*
- b. *For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:*
  1. *At least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (1.27mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in<sup>2</sup>/lb (14.2 cm<sup>2</sup>/kg) of stored fuel capacity.*
  2. *At least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 in. (25.4 mm) or less from the floor level and shall have a total free area of not less than  $\frac{1}{2}$  in<sup>2</sup>/lb (7.1 cm<sup>2</sup>/kg) of stored fuel capacity. The upper edge shall be no more than 5 in (127 mm) above the floor level.*
  3. *Every opening shall have a minimum dimension so as to permit the entrance of 1/8 in (3.2 mm) rod.*

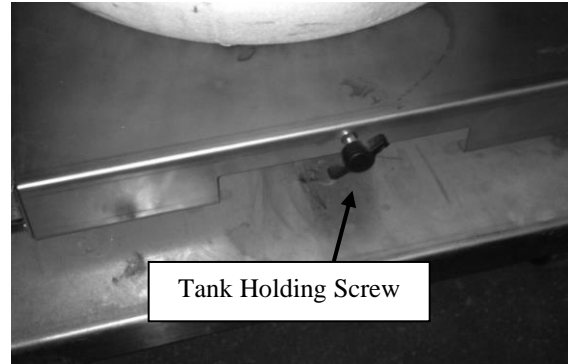


# PORTABLE LP CONNECTION

One of the many features of the **TWIN EAGLES** grill base is the pullout slide pan for easy access to the LP gas tank.

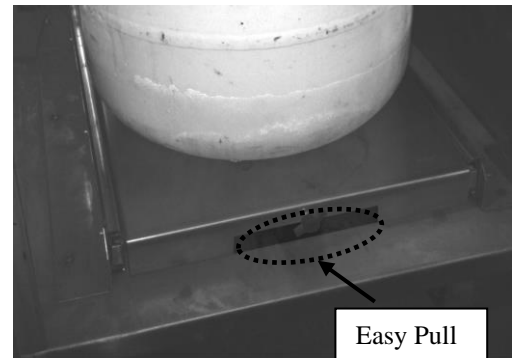
- 1) To install the gas cylinder, pull out the slide pan and place the cylinder onto the pan.
- 2) Tighten the tank holding screw to secure the gas cylinder in place.
- 3) Check to ensure that the tank's gas valve on top of the cylinder is closed.
- 4) Connect the LP regulator (included) to the cylinder and hand-tighten only. Open the tank valve and make sure all connections are leak tight using a soapy water solution.

(Reference page 7 for leak test procedure).



## WARNING

- DO NOT STORE SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.
- NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.
- FAILURE TO DO SO A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.



- NOTE: use only a 20-lbs (5 gallon capacity) gas cylinder,
- WARNING: DO NOT USE A DENTED OR RUSTED LP CYLINDER
- NEVER USE A CYLINDER WITH A DAMAGED VALVE.
- ALWAYS CHECK FOR LEAKS AFTER CHANGING THE LP CYLINDER.
- THE LP PRESSURE REGULATOR AND HOSE SUPPLIED WITH THIS UNIT MUST BE USED WITHOUT ALTERATION.

**CAUTION: USE EASY PULL.** Use the slot at the front of the pan to push in or pull out the gas cylinder. Do not place hand on top of the gas cylinder when pushing in or pulling out the slide pan.

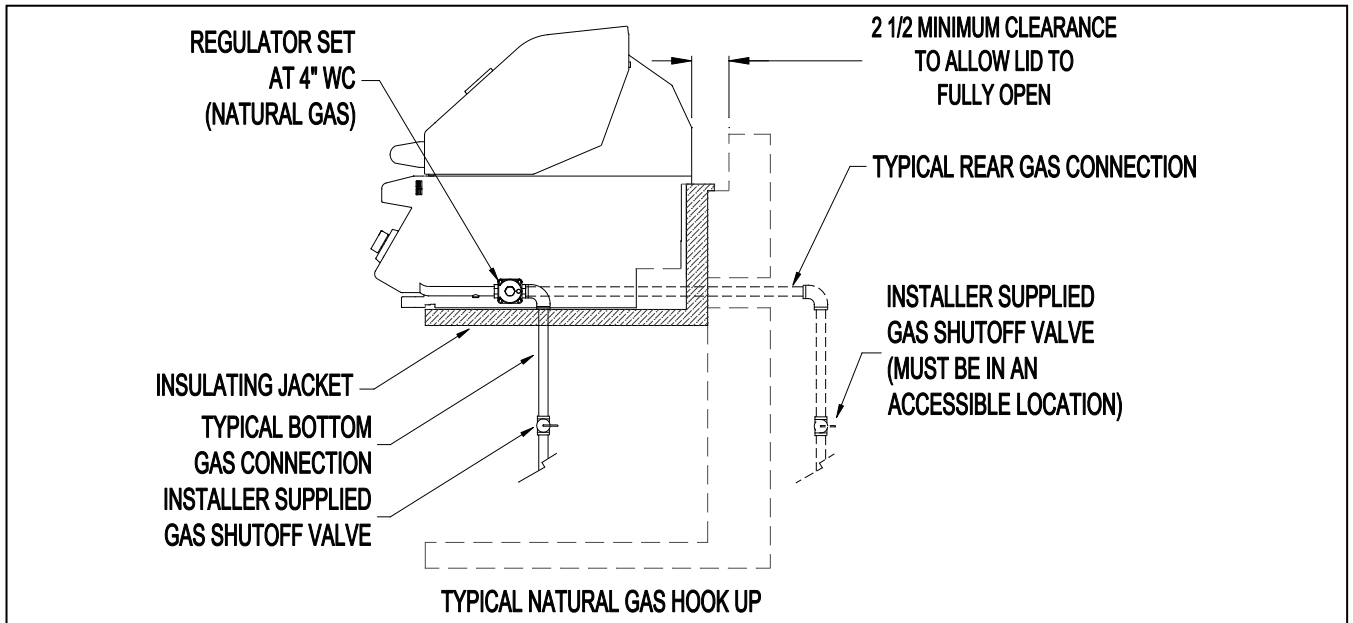


# NATURAL GAS INSTALLATION

A typical natural gas installation is shown below. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the gas grill. Use only pipe sealants that are approved for use with natural and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.

Please note, when pressure testing, the following statements must be adhered to:

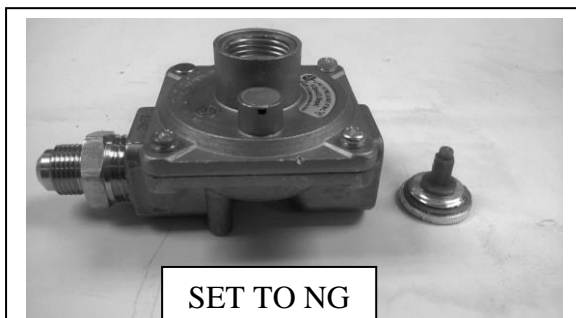
- This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
- This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).



**CAUTION:** Provide adequate ventilation holes in the enclosure for safety purposes in the event of a gas leak.

## GAS REGULATOR CHECK / CONVERSION

If the gas grill is factory built for natural gas, the regulator supplied is set for 4" water column. The regulator is convertible to 10 in wc (2.48 kPa) for system LP application. **Do not use with a 20-lb LP cylinder.** Make sure that the regulator is set for the correct gas type. To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in. diameter) of the pin is close to the cap, then the regulator is set for natural gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to natural gas, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both natural and LP, the maximum inlet pressure is 14 in wc (3.5 kPa).



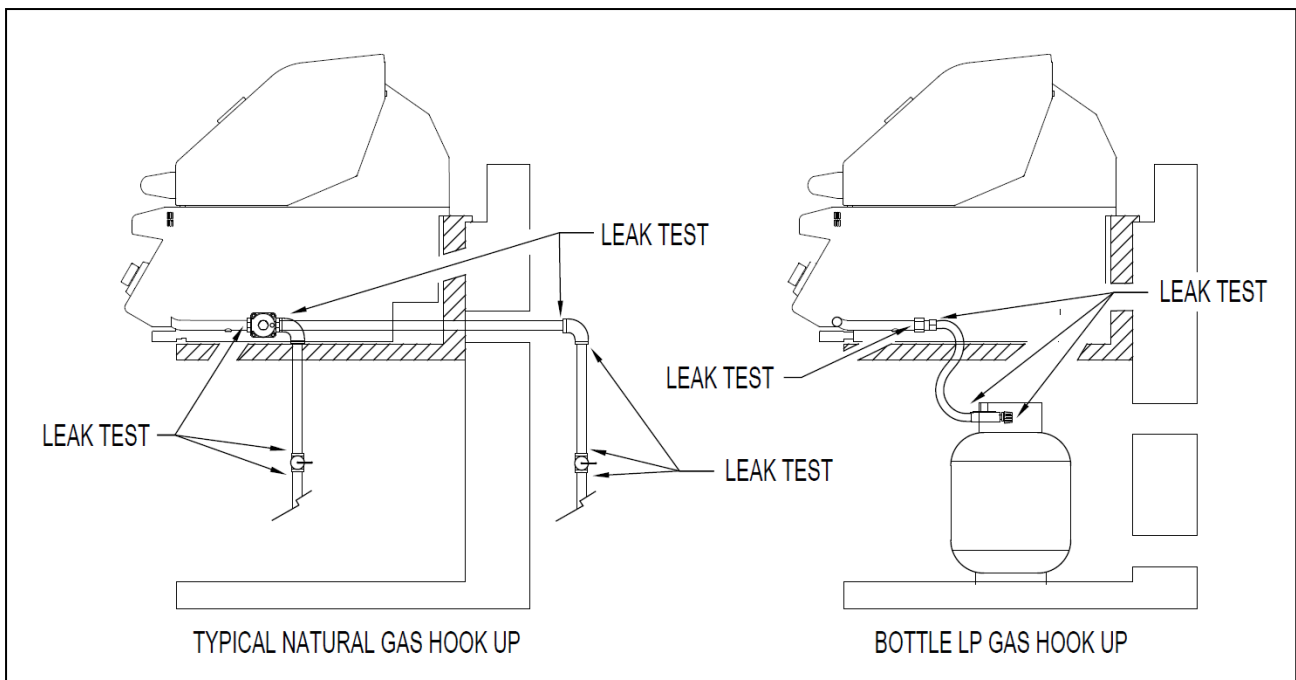
# LEAK TEST

## CAUTION BEFORE TESTING:

- NEVER USE THE GRILL WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.
- WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.
- DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!
- To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by Twin Eagles.

## LEAK TEST

- Prepare a leak testing solution of sudsy water by mixing in a spray bottle with half liquid soap and half water.
- Confirm that all control knobs are in the OFF position.
- Turn the main gas valve supply ON.
- Apply leak testing solution by spraying on the pipe joints, fittings, and hose.
- A gas leak is detected if;
  - There is a faint gas smell and/or...
  - ...growing bubbles appear on any of the connection points and/or hose, DO NOT attempt to ignite the grill and IMMEDIATELY turn off the gas supply valve.
- When there is a gas leak, call a qualified service technician. DO NOT use the grill until the leak is corrected.



# ELECTRICAL REQUIREMENTS

The appliance should only be taken apart by a qualified technician, or electrical shock may occur. It is rated at 120V, 60Hz, and 4A.

## REMINDER:

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

### **! WARNING !**

#### Electrical Grounding Instructions:

This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong from this plug.

Electrical equipment provided with the outdoor cooking appliance shall follow these guidelines:

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



# LOCATING THE GRILL

This gas appliance is designed and certified for outdoor use only. Do not locate this grill under overhead unprotected combustible surfaces. When installed under overhead combustible surfaces, a certified ventilating hood wider than the appliance shall be installed with a minimum distance of 36 inches above the cooking surface.

**CAUTION** should be taken when grills are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the grill to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details

Do not operate the grill inside a building, garage, recreation vehicle or any enclosed area. When choosing an area, consider exposure to wind, proximity to traffic paths and length of gas supply line. Keep gas supply lines as short as possible to reduce pressure drop. Keep the grill away from windy area but keep the grill in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the grill. The supporting edges of the grill must be located level and flat. The counter should also be leveled.

## **CLEARANCE TO COMBUSTIBLE CONSTRUCTION**

**A minimum clearance of 12" from the sides and 12" from the back of the grill** to adjacent vertical combustible construction must be maintained. (Note: To minimize the possibility of discoloration on adjacent construction extending above the counter-top surface due to grease and hot vapors, it is highly recommended that a clearance of 18 inches be maintained from sides and back of the grill.)

## **DÉGAGEMENT DE TOUTE CONSTRUCTION COMBUSTIBLE**

*Il faut maintenir une distance minimum de 12 po (30.48 cm) sur les côtés et de 12 po (30.48 cm) sur l'arrière du gril par rapport aux constructions combustibles verticales adjacentes. (Note: Pour minimiser la possibilité de décoloration sur la construction adjacente s'étendant au-dessus de la surface du comptoir en raison de la graisse et des vapeurs chaudes, il est fortement recommandé de maintenir un dégagement de 18 po (45.72 cm). sur les côtés et l'arrière du gril.)*

## **CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION**

**A minimum clearance of 2 ½" from the back of the grill** above cooking surface to non-combustible construction is required to allow the grill hood to open completely.

**A minimum of 6" clearance to the sides** of the grill above cooking surface to non-combustible construction is recommended. The grill can be installed directly next to non-combustible construction below the cooking surface.

## **DÉGAGEMENT DE TOUTE CONSTRUCTION INCOMBUSTIBLE**

*Une distance minimum de 2 ½ po (6.25 cm) de l'arrière du gril au-dessus de toute surface de cuisson à la construction incombustible est prescrite pour permettre à la hotte d'ouvrir complètement. Une distance minimum de 6 po (15.24 cm) des côtés du gril au-dessus de la surface de cuisson à la construction incombustible est recommandée pour prévoir de l'espace pour le moteur de la rôtissoire et la poignée des broches de cuisson. Le gril peut être installé directement à proximité d'une construction incombustible en-*



## Windy Conditions

Your TWIN EAGLES grill has been designed and engineered to produce intense heat that sears food quickly, locking in the foods natural moisture and flavor.

The grills burners require air for efficient burner combustion. This fresh air is pulled through a vent in the front of your grill and the intense hot air produced by the burners is expelled through a vent in the rear.

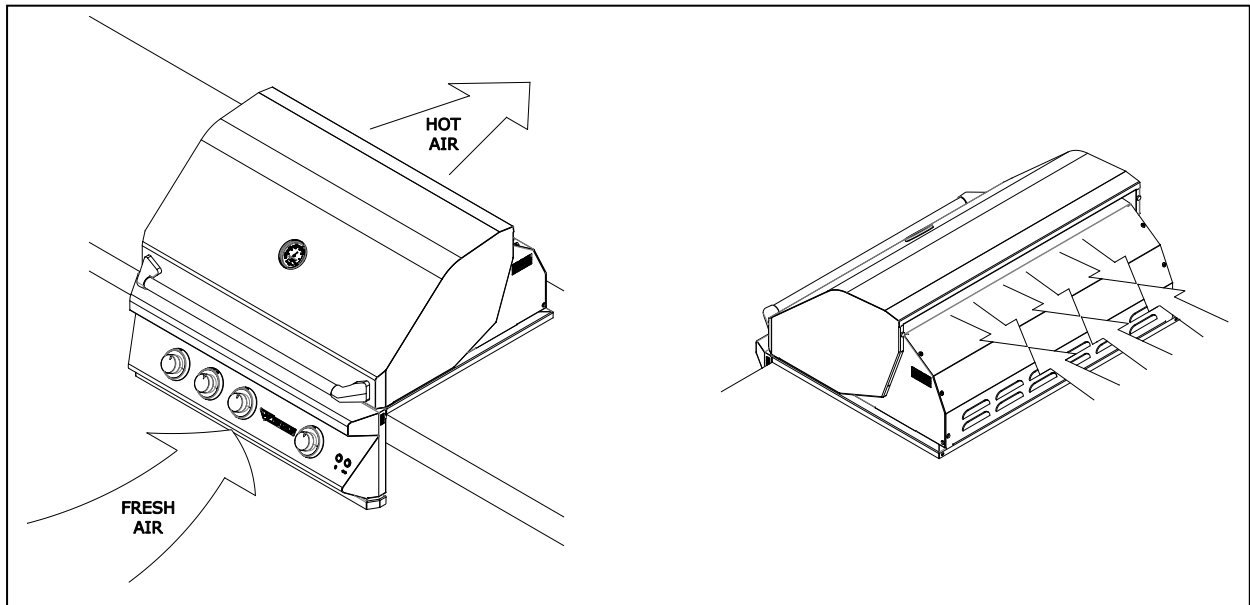
If you are using your grill in windy conditions, the wind can disrupt this important airflow.

If the grill burners are on high and the hood is closed, wind can prevent the hot air from being expelled through the rear vent – forcing heat to the control panel. This heat can make the hood handle and control knobs extremely hot. In some cases, this heat can damage important components.

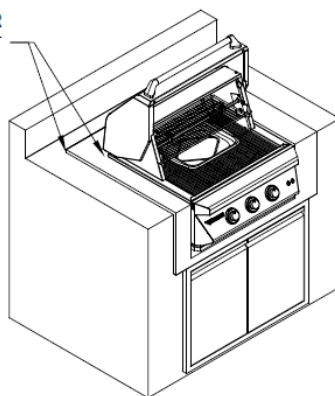
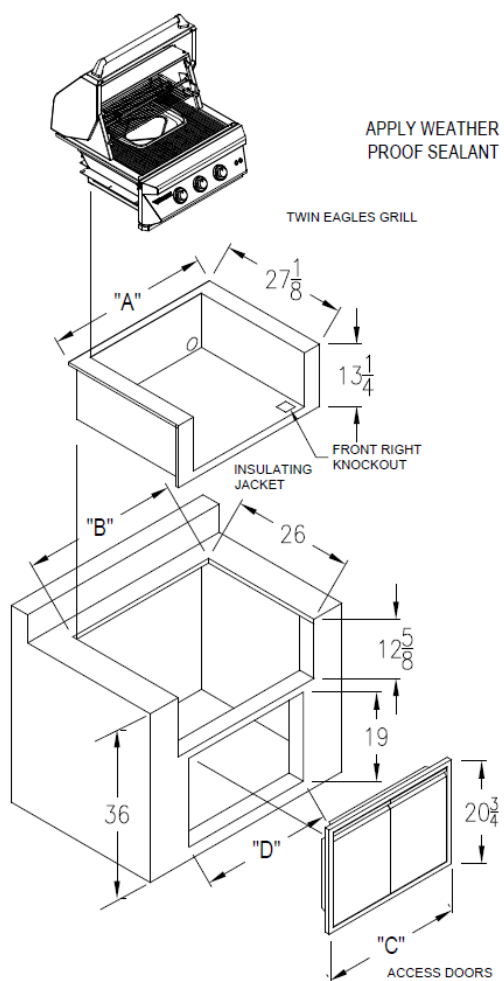
To prevent overheating:

- Do not leave the hood closed with the burners on high for more than 15 minutes.
- Install your grill in a location where a prevailing wind is less likely to hit the rear of the grill. If this is not possible, install a windbreak behind your grill.

Damaged components such as wiring, control knobs, gas valves, etc. and the discoloration of the stainless steel by using the grill in windy conditions is not covered under the product warranty.



# INSULATION JACKET CUT-OUT DIMENSIONS

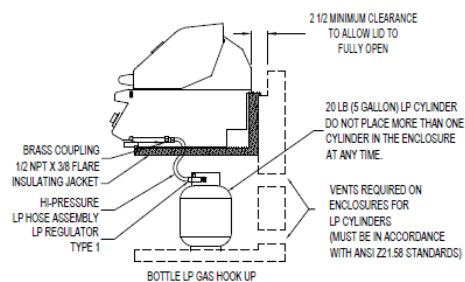
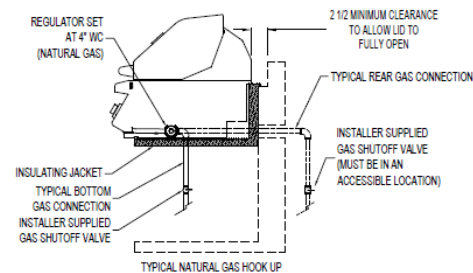


## INSULATING JACKETS

MODEL	"A"	"B"
TEIJ30	34 3/4	33 1/2
TEIJ36	40 3/4	39 1/2
TEIJ42	46 3/4	45 1/2
TEIJ54	58 3/4	57 1/2

## ACCESS DOORS

MODEL	"C"	"D"
TEAD18R/L-C	18	16 1/4
TEAD24R/L-C	24	22 1/4
TEAD30-C	30	28 1/4
TEAD36-C	36	34 1/4
TEAD42-C	42	40 1/4



## INSULATING JACKET

### WARNING:

Do not build the grill under overhead unprotected combustible construction. If the grill is to be placed into combustible enclosure, an approved insulating jacket is necessary to prevent fire, property damage and bodily injury. Use only Twin Eagles insulating jacket.

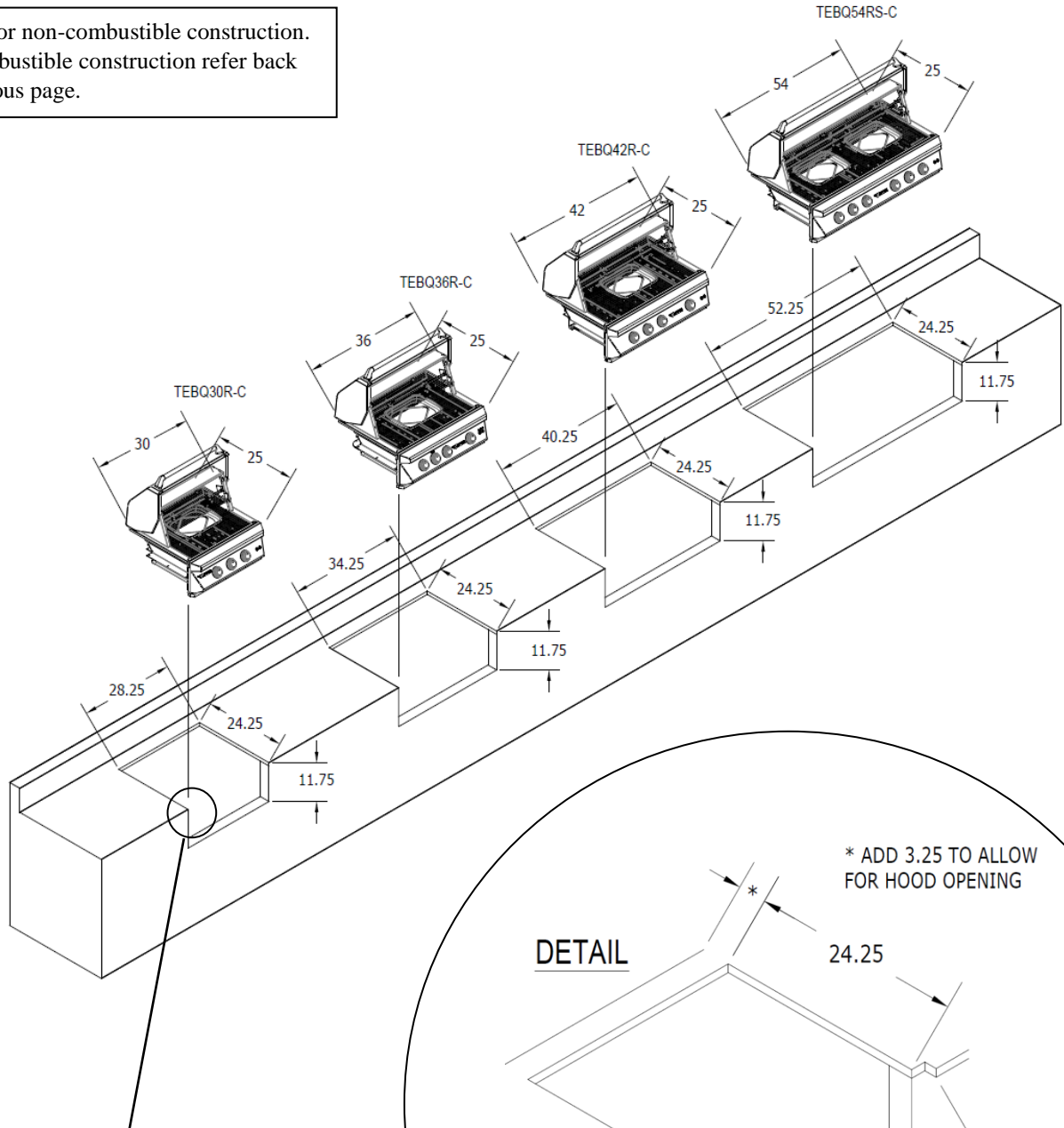
### IMPORTANT:

When installing use front right knockout to keep power cord cool. If using LP gas cylinder and insulation jacket (TEIJ), use aluminum flexible hose to connect LP gas cylinder to grill Regulator.

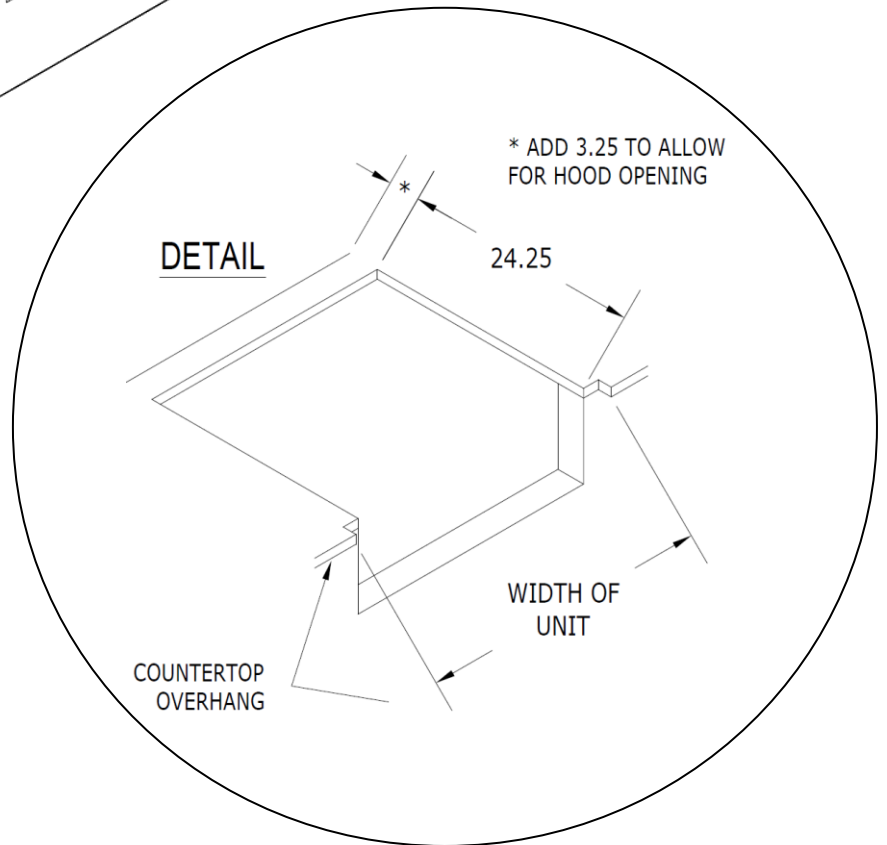


# GRILL CUT-OUT DIMENSIONS

This is for non-combustible construction.  
For combustible construction refer back  
to previous page.



**SEE DETAIL  
(TYPICAL TO ALL TOP UNITS)**



# ASSEMBLY INSTRUCTIONS

Your Twin Eagles Grill is fully assembled and tested in the factory and requires no major assembly in the field. For the purpose of safe shipping and transit, some parts such as the briquette trays and rotisserie components are wrapped inside the grill and require minor assembly.

## TO INSTALL BRIQUETTES TRAYS

1. Put briquette trays into the grill above the burner, as shown by placing the flash-tube-hole on the front.
2. Place the hexagonal grates directly above the briquette trays and make sure the square openings on the grates are at the front.



## TO INSTALL AND USE THE SMOKER BOX

1. Lift open smoker box lid and add soaked wood chips with water.
2. Remove a hex grate. Remove a ½ sized briquette tray where there is no flash tube.
3. Place the smoker box in place of the briquette tray and the smoker box will always line-up on top of the burner flame. Place hex grate back over the smoker box. Turn on grill to HIGH heat. Once smoking starts, turn the heat down to prevent wood flare-up. Smoker box is standard on all grills.
4. **Warning: Do not use smoker box over the sear burner.**



## WARMING RACK LEVEL POSITIONS:

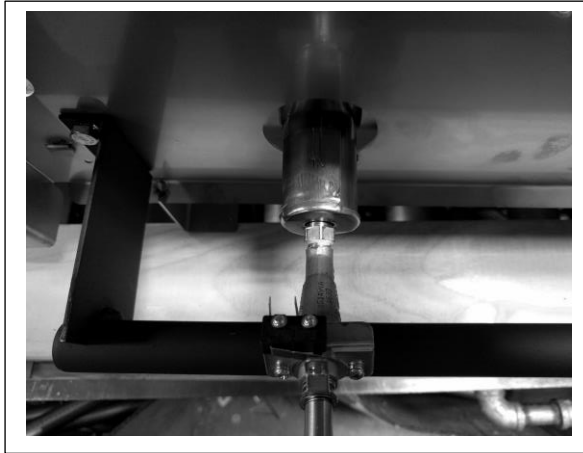
The warming rack may be used at a HI and LOW level position. The HI level is further away from the heat source while the lower level position is closer to the heat source.

When the warming rack is not in use, it may be moved out of the way by moving up to the top support hooks.



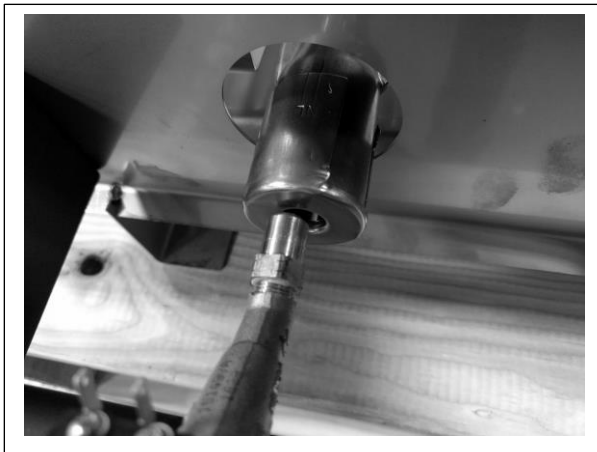
# ASSEMBLY INSTRUCTIONS - CONTINUED

## CORRECT BURNER INSTALLATION:

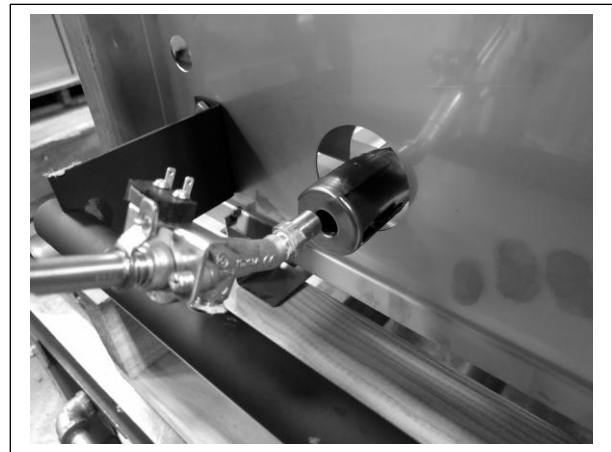


The gas valve orifice is completely inserted inside the venturi.

## INCORRECT BURNER INSTALLATION:



The gas valve orifice is out of position and is not inserted into the burner.



The orifice is out of position. The orifice is touching the tip of the burner venturi.



# BURNER FLAME / AIR SHUTTER ADJUSTMENT

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the U-burners should be visually checked. Flames should be blue and stable with little to no yellow tips, no excessive noise or lifting. If any of these conditions exist, remove the burner and check to see if any air shutter or burner ports are blocked by dirt, debris, spider webs, etc. if it is clear, the air shutter may need to be adjusted.



**ADJUSTING THE GRILL BURNER FLAME** - The amount of air is controlled by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment. The air shutter adjustment screws are accessible with a phillips screwdriver. Loosen the lock screw of the air shutter. Adjust according to the following directions. **Be careful as the burner may be very hot.**

- If the flame is yellow, indicating insufficient air, turn the air shutter counter-clockwise to allow more air to the burner.
- If the flame is noisy and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.

Remember to tighten the set screw prior to re-installing the burner.

**ENSURE THAT THE BURNERS ARE SITTING PROPERLY ON THE ORIFICES BEFORE LIGHTING THE BURNERS.**



Burner Set at LP



Burner Set at NG



# OPERATING INSTRUCTIONS

## BEFORE LIGHTING THE GRILL

### ! WARNING !

**DO NOT ATTEMPT TO LIGHT THE GRILL IF YOU SMELL GAS.**

- **WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS. If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your grill and bodily injury. (Please refer to Page 14 for correct burner installation)**
- Inspect the gas supply piping or hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. The pressure regulator and hose assembly supplied with the units must be used.
- If the unit is LP, screw the regulator and hand tighten to the valve of the cylinder and leak check the hose and regulator connections with a soap and water solution before operating the grill. (Reference page 7 for leak test procedure)
- Always keep your face and body as far away as possible when lighting.

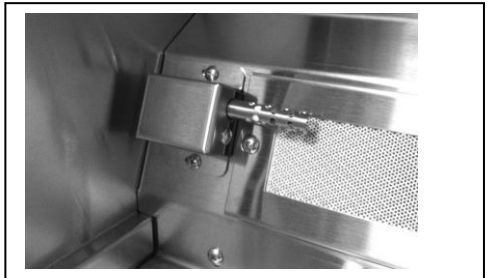
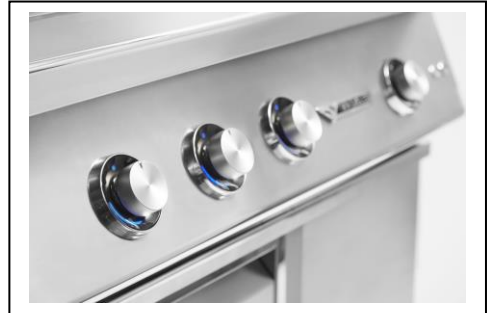
## TO LIGHT THE GRILL BURNER

### Lighting the Grill

1. Open the grill hood completely. Do not attempt to light the grill with the hood closed.
2. Open the gas supply shut-off valve.
3. Push in the knob and verify that the hot surface igniter glows. The hot surface igniters are located inside the flashtubes and on the rear panel next to the rotisserie burner, (if equipped). If the igniter does not glow, verify for proper power supply. (Reference page 8 for electrical requirements).
4. After the glowing is verified, hold the knob pushed-in for 5 seconds then turn the knob counter clockwise to the biggest flame marking on the bezel. Continue to hold the knob pushed in for 5 seconds until you see or hear a flame. Then release the knob.

**CAUTION:** If ignition does not take place within 5 seconds, turn knob to the OFF position, wait for five minutes and repeat step 4.

5. Once ignited close the hood to allow the grill to pre-heat until the hood thermometer displays the desired grilling temperature.



### ATTENTION:

On initial use, light the grill and let it run on high for 15-20 minutes to burn off any residue from the factory.



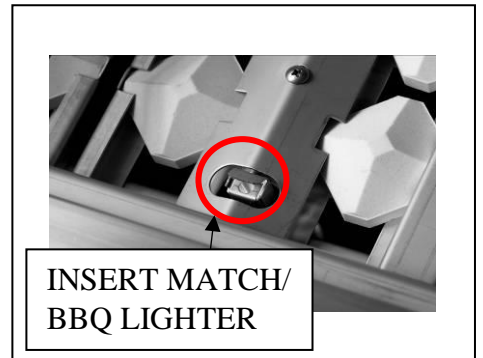
### Match/BBQ Lighter Lighting Instructions:

If there is no electrical power supply available or if hot surface igniter will not light the burners, the burners can be lit manually using a lighted long match, taper or BBQ lighter.

1. Push and turn the knob counter-clock-wise to the biggest flame marking on the bezel. Hold the knob pushed in for 5 seconds.
2. Insert a lit match or BBQ lighter through the grates and near the top of the flashtube. Once you see or hear a flame you can release the knob.

**Important:** If burner fails to light within 5 seconds, turn off gas and wait 5 minutes before repeating the process.

**Warning:** If you smell gas, shutoff the gas supply and immediately check for leaks using the soapy water technique (Pg 7).



### USING THE GRILL

1. Check to be certain that the drip pan is in place and pushed all the way back into the grill.
2. Light the grill burners using the instructions in use and care manual (Pg 16).
3. Turn the control knobs to HI and allow the grill to preheat for 15 minutes or until desired temperature is displayed on the thermometer. The hood is to be closed during the appliance preheat period.
4. Place the food on the grill and cook to the desired temperature doneness. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LO.
5. Allow grill to cool and clean the drip pan after each use.

### INTERIOR LIGHT OPERATION

The Twin Eagles grill is equipped with two interior halogen lights and decorative knob LED lights for late night grilling. The grill is equipped with a hood switch that allows the interior lights to shut-off automatically when closing the hood.

1. Push the switch located on the front panel to turn ON interior and knob lights.

**WARNING:** Do not touch the interior halogen lights. They may be hot and can cause serious burns.

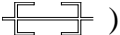

### REPLACING INTERIOR LIGHT BULBS

**WARNING!** Unplug the grill from the 120V power source before replacing the light bulb.

1. Gently pop the lens cover out.
2. Remove the old light bulb by pulling it straight out of the socket without twisting the light bulb. Wearing plastic gloves, insert the new light bulb into the socket. **DO NOT** touch bulb with bare hands as the oil and dirt will shorten bulb life. (Bulb is small with two prongs, 12V/10W, don't handle without gloves)



## USING THE ROTISSERIE

1. Insert the food on the middle of the spit rod and then secure it with the meat holders on both ends by tightening the thumb screws on the meat forks. If multiple pieces of food will be cooked at the same time, make sure the load is evenly balanced on the spit rod. Proper weight balancing will ensure evenness of cooking and prolong the life of the rotisserie motor.
2. Insert the spit rod in the rotisserie at desired cooking position. For large loads use lower position and for smaller loads use the upper position. You may need to remove the cooking grates to create clearance for bigger loads of foods.
3. Always use the basting pan beneath the food to catch drippings and prevent them from falling on the burners and briquette trays.
4. Locate switch marked with the fork symbol (  )
5. Press in switch to start the rotisserie.
6. Locate the rotisserie knob with the fork symbol (  )
7. Hold the knob pushed-in for 5 seconds then turn the knob counter clockwise to the biggest flame marking on the bezel. Once you see or hear a flame you can release the knob.
  - a. **NOTE:** The Rotisserie Igniter will remain lit during use.
8. Once lit, close the hood for pre-heat.

**CAUTION:** If ignition does not take place within 5 seconds, turn knob to the OFF position, wait for five minutes and repeat step 7.

9. Once cooking is completed, shut-off the rotisserie burner and main valve.

**WARNING:** When using the rotisserie always keep the front hood closed except when basting or checking the meat for cooking completion. It is recommended to use a meat thermometer to check if the food is completely cooked.

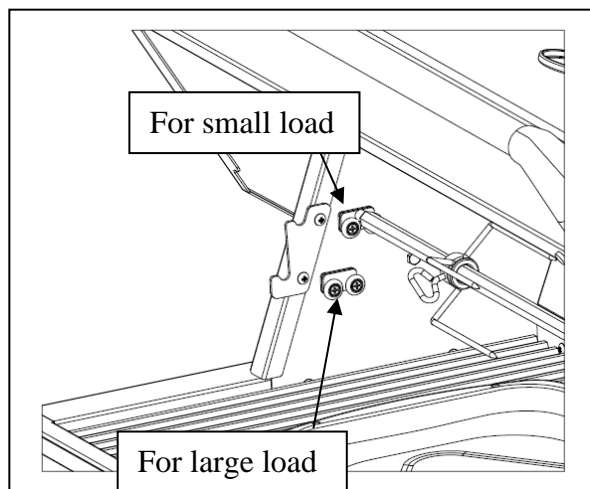
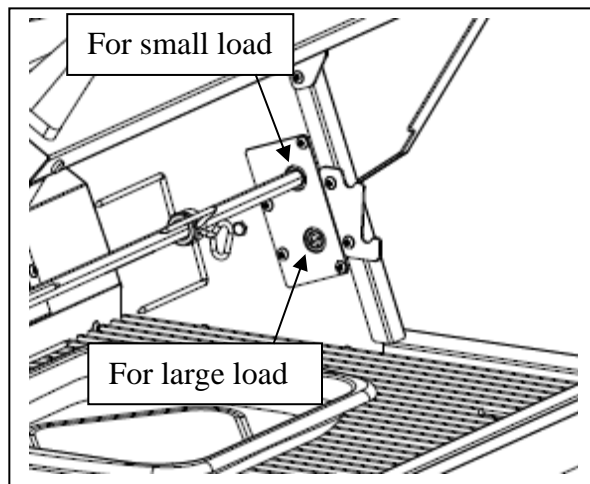
**CAUTION:** In sunny or heavy light environments, the flame from the infrared rotisserie burner may be difficult to see and verify complete ignition.

## USING THE SEAR BURNER

Searing steaks and other meats with infrared sear burner at the beginning of the grilling cycle helps lock in juices and flavor. Sear the meats quickly with the front hood open (2 min each side), followed by regular grilling over the Main Burner.

### CAUTION

Never allow liquids to come in contact with the Infrared Sear Zone burner since it could cause damage to the ceramic tiles. **DO NOT** place briquette tray or smoker box over the sear burner. This will block the infrared heat and will damage the tray.



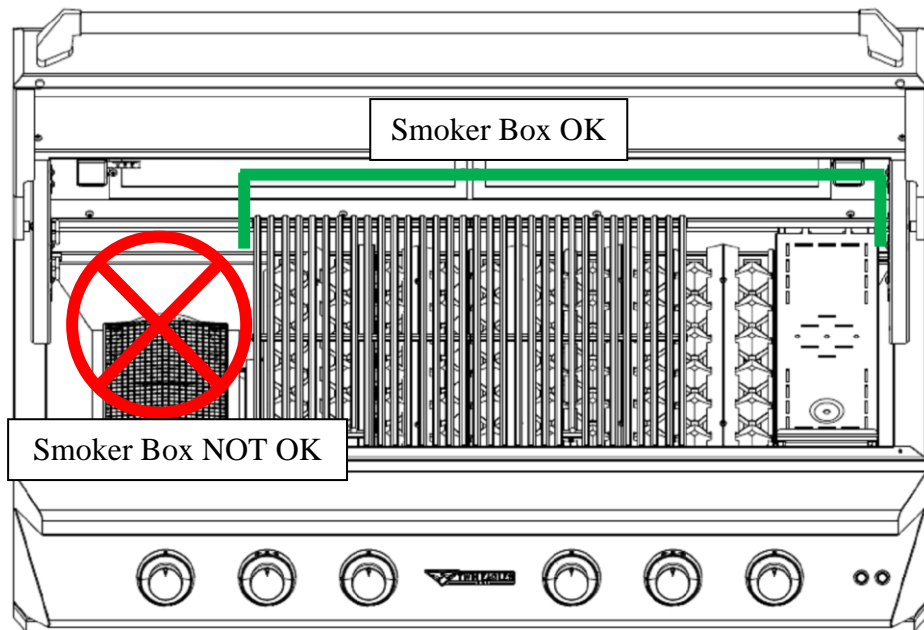
## USING THE SMOKER BOX

The Twin Eagles sealed smoker box can hold dry wood chips or liquids for hickory, mesquite or your favorite wood chips to give meat a smoky flavor.

- 1) Remove a grate.
- 2) Remove a half size briquette tray where there is no flashtube and replace it with the smoker box.
- 3) Add your favorite soaked wood chips.
- 4) Wait for the chips to start smoking and you are ready to start grilling.



**WARNING:** Never use the smoker box over the Sear Zone burner



# CLEANING & MAINTENANCE

## **IMPORTANT Stainless Steel & General Product Care**

To keep your TWIN EAGLES products free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your TWIN EAGLES products are located in corrosive conditions, such as:

- A coastal environment where corrosive salty air is present.
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water.
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry.
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements.

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

TWIN EAGLES products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.

It is recommended that your TWIN EAGLES products be kept dry and covered when not in use. This is even more important when long-term storage is intended.

Do not allow food particles or grease to be left inside your TWIN EAGLES products. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.

If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your TWIN EAGLES products covered when not in use.

When routine cleaning, maintenance and awareness of the conditions outlined above, you can enjoy many years of service from your TWIN EAGLES products.

In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

TWIN EAGLES grills are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial grilling use, certain areas of the grill may discolor. This is a normal discoloration caused by the intense heat given off by the burners.



Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the grill.

Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

### **GRATES**

The easiest way to clean the grates is to scrub them with a barbecue brush immediately after cooking is completed and the flame is turned off.

Wear a barbecue mitt to protect your hands from the heat and steam. Dip a barbecue brush in tap water and scrub the hot grill. Dip the brush frequently in tap water. Steam, created as water comes in contact with the hot grill, helps loosen food particles stuck in the grill. These food particles will either get burned by the briquettes or fall into the cleaning pan. Cleaning of the grill would be longer and more difficult if the grill racks are allowed to cool before cleaning. When cleaning the grates make sure not to hit the rotisserie burner.



### **CERAMIC BRIQUETTE TRAY**

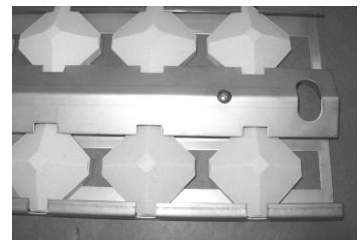
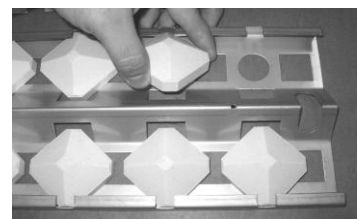
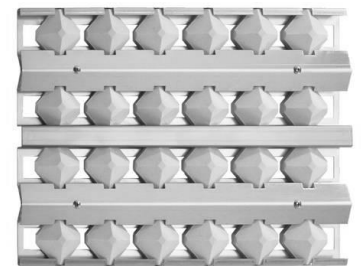
It is not necessary to remove and clean the briquettes from the tray after every grilling. They burn themselves clean during the next cooking operation. If desired, you can burn them clean by lighting the grill and letting it burn on high for about 30 minutes with the briquette tray upside down. Periodically, the briquette trays need to be cleaned. Remove them from the grill, shake loose the debris and wipe the trays clean. Do not handle a hot briquette tray.

#### **CAUTION**

DO NOT place briquette trays over the infrared sear zone burner. This will block the infrared heat and will cause damage to the tray.

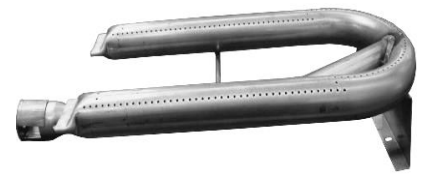
### **REPLACING THE BRIQUETTES**

- 1) Remove the screws that hold the trim.
- 2) Remove the old briquettes and place the new briquettes on the same location as the old ones.
- 3) Place the trim with the flash-tube-hole on the trim on the same side as the flash-tube-hole on the tray.
- 4) Replace screws and tighten.



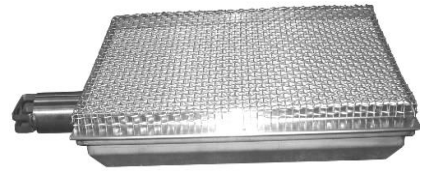
## BURNERS

Burners are made of heavy gauge stainless steel and can be soaked in water and cleaned with wire brush. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before installing it back to the grill.



## INFRARED SEAR BURNER

The infrared burner has stainless housing and a protective screen. The protective screen helps reflect heat up to the cooking surface and also catches any food particles from landing on the ceramic burner. At the searing temperatures that the burner reaches all food particles will be burned off so the only maintenance required is cleaning the protective screen and checking for any objects that may be trapped.



## DRIP PAN

The drip pan collects grease, liquid and fallen food particles. Allow the pan and its contents to cool before cleaning. Slide the pan out and wipe it clean. Make sure the drip pan is fully inserted back into the grill. It is **highly recommended to clean the pan after every use** to avoid any possibility of a grease fire. **DO NOT** use the grill without the drip pan pushed all the way to the back of the grill unit.



## SMOKER BOX

The smoker box is a component that can be easily removed from the grill for cleaning. The lid easily comes off for easy cleaning.



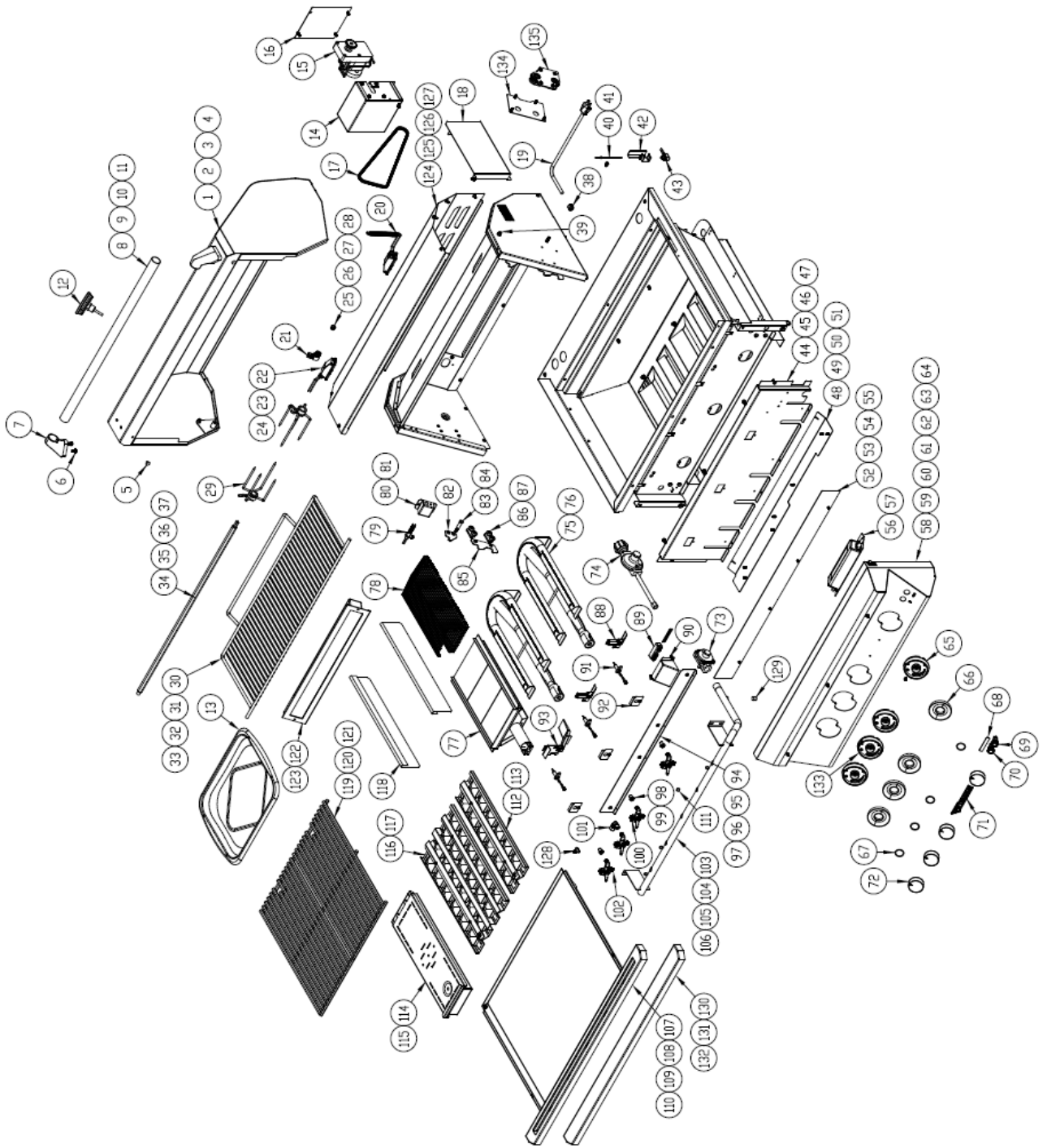
## SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burners of this and any other grills, which causes the gas to flow from the front of the burner. This dangerous “condition” can cause a fire behind the valve panel, damaging the grill and making the grill unsafe to operate. Inspect the burners once a year or if the grill has not been used for more than one month or if any of the following conditions occur:

- 1) The smell of gas in conjunction with the burner flames appearing yellow.
- 2) The grill does not reach temperature.
- 3) The grill heats unevenly.
- 4) The burners make popping noises.



# EXPLODED VIEW



# REPLACEMENT PARTS LIST

Item No.	TE Part Number	Description	TEBQ 30G	TEBQ 30R	TEBQ 36G	TEBQ 36R	TEBQ 42G	TEBQ 42R	TEBQ 54R
1	S26312-30WY	30" Front Hood Welded Assembly	1	1					
2	S26312-36WY	36" Front Hood Welded Assembly			1	1			
3	S26312-42WY	42" Front Hood Welded Assembly					1	1	
4	S26312-54WY	54" Front Hood Welded Assembly							1
5	S14128	Hood Bumper	4	4	4	4	4	4	4
6	S14304	Screw, Slotted, Hex Washer Head, .25-20 x .5, SS	4	4	4	4	4	4	4
7	S13258	Handle Endcap, Tri to Rod	2	2	2	2	2	2	2
8	S12315	Hood Handle (1.25D x 18 GA x 24)	1	1					
9	S12339	Hood Handle (1.25D x 18 GA x 30)			1	1			
10	S12316	Hood Handle (1.25D x 18 GA x 36)					1	1	
11	S12347	Hood Handle (1.25D x 18 GA x 48)							1
12	S15354	Thermometer	1	1	1	1	1	1	1
13	S14421	Basting Pan		1		1		1	1
14	S26349	Rotisserie Motor Housing		1		1		1	1
15	S16366Y	Rotisserie Motor with Sprocket		1		1		1	1
16	S26351	Cover, Rotis Motor Housing		1		1		1	1
17	S13932	Chain		1		1		1	1
18	S26311	Plate, Chain Cover		1		1		1	1
19	S16111	Electrical Cord	1	1	1	1	1	1	1
20	S14226	Hood Spring A-286	2	2	2	2	2	2	2
21	S12640	Elbow, 3/8 NPT x 3/8 MPT	1	1	1	1	1	1	2
22	S16240	Halogen Light Assembly	2	2	2	2	2	2	3
23	S16191	Bulb, Halogen Light	2	2	2	2	2	2	3
24	S16241	Cover Lens	2	2	2	2	2	2	3
25	S15108-50	Orifice #50 I.R. NG		1		1			2
26	S15108-57	Orifice #57 I.R. LP		1		1			2
27	S15108-48	Orifice #48 I.R. NG						1	2
28	S15108-56	Orifice #56 I.R. LP						1	
29	S13865	Meat Holder Forks (pair), 9/16" spit rod		1		1		1	2
30	S13929-30	Warming Rack (30") (s/s)	1	1					
31	S13929-36	Warming Rack (36") (s/s)			1	1			
32	S13929-42	Warming Rack (42") (s/s)					1	1	
33	S13929-54	Warming Rack (54") (s/s)							1
34	S13928-30	Spit Rod (30") (s/s)		1					
35	S13928-36	Spit Rod (36") (s/s)				1			
36	S13928-42	Spit Rod (42") (s/s)						1	
37	S13928-54	Spit Rod (54") (s/s)							1
38	21757	Strain Relief	1	1	1	1	1	1	1
39	S14194	Spring Stand Off	2	2	2	2	2	2	2
40	S12112	Hood Switch Striker	1	1	1	1	1	1	1
41	S14232	Self-locking Retaining Ring	3	3	3	3	3	3	3
42	S21756	Bracket, Hood Switch	1	1	1	1	1	1	1
43	S16194	Switch, Hood, Carling P2267T-ID-RD	1	1	1	1	1	1	1
44	S26325-30	Front Inner Air Baffle (30")	1	1					
45	S26325-36	Front Inner Air Baffle (36")			1	1			
46	S26325-42	Front Inner Air Baffle (42")					1	1	
47	S26325-54	Front Inner Air Baffle (54")							1
48	S26323-30	Lower Front Heat Shield (30")	1	1					
49	S26323-36	Lower Front Heat Shield (36")			1	1			
50	S26323-42	Lower Front Heat Shield (42")					1	1	
51	S26323-54	Lower Front Heat Shield (54")							1
52	S26336-30	Front Heat Shield (30")	1	1					
53	S26336-36	Front Heat Shield (36")			1	1			
54	S26336-42	Front Heat Shield (42")					1	1	
55	S26336-54	Front Heat Shield (54")							1
56	S26354Y	Transformer Bracket Assembly	1	1	1	1	1	1	1
57	S16385	Transformer	1	1	1	1	1	1	1
58	S26331-30WY	Front Panel Weld Assembly (30") G Model	1						
59	S26316-30WY	Front Panel Weld Assembly (30") R Model		1					
60	S26331-36WY	Front Panel Weld Assembly (36") G Model			1				
61	S26316-36WY	Front Panel Weld Assembly (36") R Model				1			
62	S26331-42WY	Front Panel Weld Assembly (42") G Model					1		
63	S26316-42WY	Front Panel Weld Assembly (42") R Model						1	
64	S26316-54WY	Front Panel Weld Assembly (54")							1
65	S13270	Light Bezel Housing Assembly	3	3	4	4	4	4	6
66	S13224	Lens, Light Bezel	3	3	4	4	4	4	6
67	S13226	Rubber Retention Ring, Light Bezel	3	3	4	4	4	4	6
68	S19146	Label, Switches, 110V-12V	1	1	1	1	1	1	1
69	S16365	Switch, 110V, Rotis		1		1		1	1
70	S16196	Switch, 12V, Lights	1	1	1	1	1	1	1
71	S13203	Emblem, Twin Eagles	1	1	1	1	1	1	1

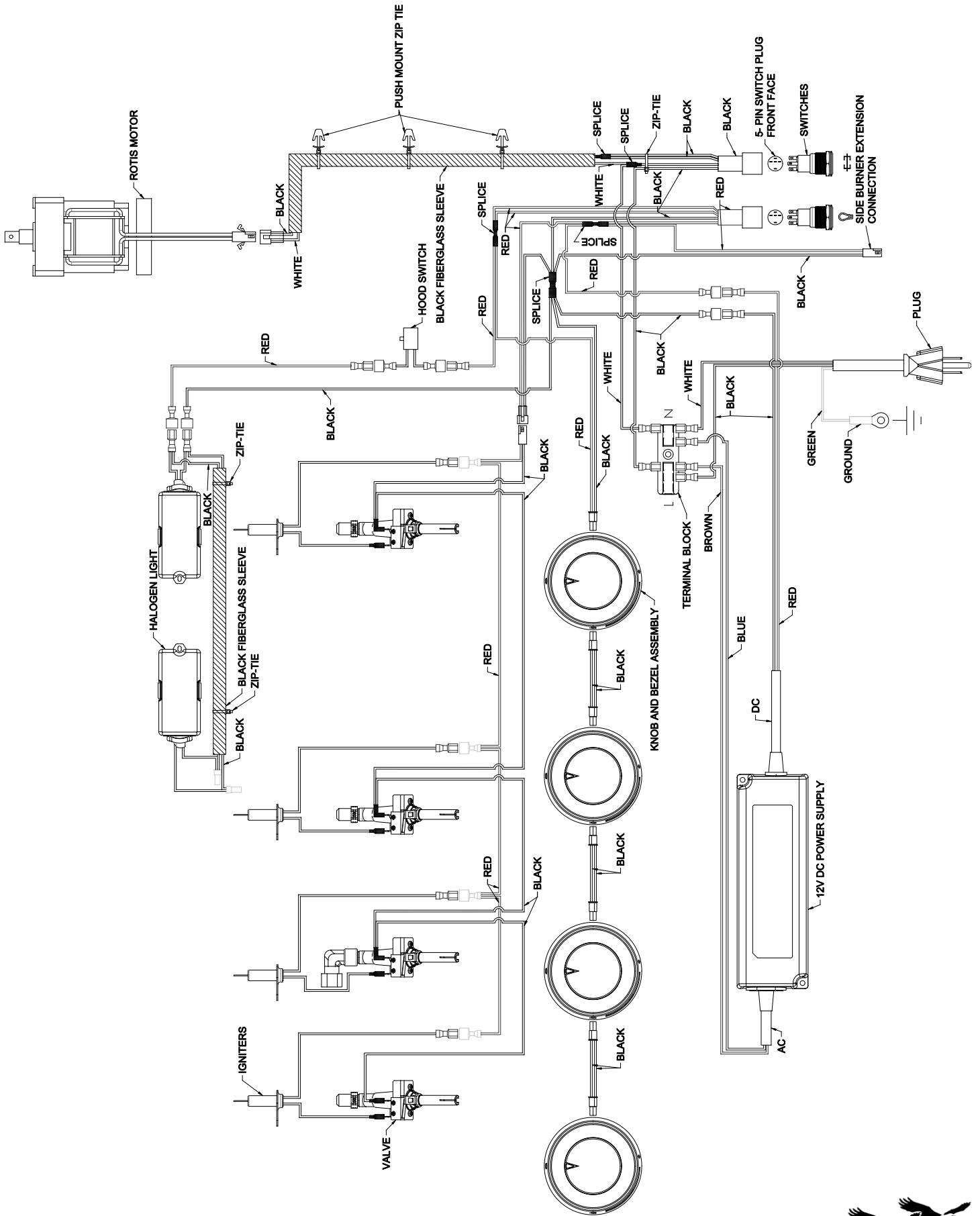


# REPLACEMENT PARTS LIST - CONTINUED

Item No.	TE Part Number	Description	TEBQ 30G	TEBQ 30R	TEBQ 36G	TEBQ 36R	TEBQ 42G	TEBQ 42R	TEBQ 54R	
72	S13235Y	Knob Assembly	3	3	3	3	4	4	6	
73	S15303	Regulator, NG	1	1	1	1	1	1	1	
74	S15302	Regulator, LP	1	1	1	1	1	1	1	
75	S13301	U6-Burner	2	2			3	3	3	
76	S13350	U5-Burner			3	3				
77	S13345	Sear Burner Assembly (Optional Addition)	1	1	1	1	1	1	1	
78	S13144	Mesh Screen for Sear Burner	1	1	1	1	1	1	1	
79	S16322	Hot Surface Igniter, Rotisserie		1		1		1	1	
80	S26334	I.R. Igniter Hood - LH		1		1		1	1	
81	S26377	I.R. Igniter Hood - RH							1	
82	S26306	Bracket, Warming Rack Stowed	2	2	2	2	2	2	2	
83	S14340	Hood Sleeve	2	2	2	2	2	2	2	
84	S14303	.250 X 1.750 SS Hex Head Screw	2	2	2	2	2	2	2	
85	S26307	Bracket, Warming Rack HI/LOW Position	2	2	2	2	2	2	2	
86	S26310	Spacer Plate, Rotis Rollers		4		4		4	4	
87	S14420	Roller Bearing		4		4		4	4	
88	S21750WY	Flash Tube Assembly	2	2	3	3	3	3	3	
89	S16386	Terminal Block	1	1	1	1	1	1	1	
90	S26372	Terminal Block Cover	1	1	1	1	1	1	1	
91	S16321	Igniter, Main Burners	2	2	3	3	3	3	4	
92	S26344	Ignition Cover	2	2	3	3	3	3	4	
93	S21765WY	Flash Tube Assembly (Optional Sear Burner Only)	1	1	1	1	1	1	1	
94	S26326-30	Lower Front Air Baffle (30")	1	1						
95	S26326-36	Lower Front Air Baffle (36")			1	1				
96	S26326-42	Lower Front Air Baffle (42")					1	1		
97	S26326-54	Lower Front Air Baffle (54")							1	
98	S15110-41	Orifice, #41 NG (Main Burner)	2	2	3	3	3	3	4	
99	S15110-53	Orifice, #53 LP (Main Burner)	2	2	3	3	3	3	4	
100	S15121	Microswitch, Valve Burner	2	2	3	3	3	3	4	
101	S12601	Elbow, 375CC x 125FIP		1		1		1	1	
102	S15149Y	Valve Burner	2	2	3	3	3	3	4	
103	S12734	Manifold (30")	1	1						
104	S12736	Manifold (36")			1	1				
105	S12735	Manifold (42")					1	1		
106	S12745	Manifold (54")							1	
107	S26319-30	Drip Pan Assembly (for Grills with Hidden Rotis)		1						
108	S26319-36	Drip Pan Assembly (for Grills with Hidden Rotis)				1				
109	S26319-42	Drip Pan Assembly (for Grills with Hidden Rotis)						1		
110	S26319-54	Drip Pan Assembly (for Grills with Hidden Rotis)							1	
111	S12606	Plug, 1/8	*	*	*	*	*	*	*	
112	S21761Y	5" Briquette Tray Assembly			2	2				
113	S21759Y	10" Briquette Tray Assembly			2	2				
114	S22735Y	Smoker Box Assembly (30", 42", 54")	1	1			1	1	1	
115	S22737Y	Smoker Box Assembly (36")			1	1				
116	S21752Y	6" Briquette Tray Assembly	2	2			2	2	2	
117	S21753Y	12" Briquette Tray Assembly	1	1			2	2	2	
118	S21743	Zone Divider	1	1	2	2	2	2	3	
119	S13875	10 9/16" SS Hex Grate			3	3				
120	S13802	12" SS Hex Grate					1	1	2	
121	S13801	13" SS Hex Grate	2	2			2	2	2	
122	S13330	I.R. Burner Small		1		1			2	
123	S13331	I.R. Burner Large						1		
124	S26300-30	Rear Hood Cover (30")	1	1						
125	S26300-36	Rear Hood Cover (36")			1	1				
126	S26300-42	Rear Hood Cover (42")					1	1		
127	S26300-54F	Rear Hood Cover (54")							1	
128	S15151Y	Rotis Valve Burner		1		1		1	2	
129	S12665	Plug, Hex Socket, 1/4 NPT	1	1	1	1	1	1	1	
130	S26332-30	Drip Pan Assembly (30") (for G Model)	1							
131	S26332-36	Drip Pan Assembly (36") (for G Model)			1					
132	S26332-42	Drip Pan Assembly (42") (for G Model)					1			
133	S13267	Rotis Bezel Housing Assembly		1		1		1	2	
134	S26311	Plate, Chain Cover		1		1		1	1	
135	26807Y	Sprocket Assembly		1		1		1	1	
<b>Non-Shown Parts</b>										
	S13129-12	Briquettes (12 pack)	(4)	(4)	(6)	(6)	(6)	(6)	(6)	
	S16391	12V Harness	1	1	1	1	1	1	1	
	S16392	110V Harness		1		1		1	1	
	S16006	8" Bezel Loop Harness		2		2		2	4	
	S16007	14" Bezel Loop Harness	1		2	1	2	1	1	



# WIRING DIAGRAM



# TROUBLESHOOTING GUIDE

## BEFORE CALLING FOR SERVICE:

If your Twin Eagles grill does not function properly, use the following troubleshooting guide before contacting your dealer for service. The troubleshooting guide may save the cost of a service call and the inconvenience of being without your grill.

PROBLEM	WHAT TO DO
Grill will not light.	<ol style="list-style-type: none"> <li>1. Push in the knob and verify that the igniter glows.</li> <li>2. If the igniter does not glow verify proper power supply. GFCI 120V.               <ol style="list-style-type: none"> <li>a. Purge the line of any trapped air.</li> <li>b. Check if you can match-light the burner.</li> <li>c. Check to see that the other burners operate.</li> </ol> </li> </ol> <p><b>NOTE: It is normal to hear a popping sound when the grill burners are first turned ON.</b></p>
Burner flame is yellow and gas odor can be smelled.	<ol style="list-style-type: none"> <li>1. Check the burner inlet for obstruction...ex. Spiders, insects, etc. (Pg 22)</li> <li>2. Check the air shutter for proper adjustment. (Pg 15)</li> <li>3. Check any source of gas leak. (Pg 7)</li> </ol>
Low heat generated with knob in HI position.	<ol style="list-style-type: none"> <li>1. Check if the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction.</li> <li>2. Check for any bent or kinked fuel hose.</li> <li>3. Check if the air shutter is properly adjusted. (Pg 15)</li> <li>4. Check for proper gas supply and pressure.</li> <li>5. Pre-heat grill for 15 minutes.</li> <li>6. If using LP gas, check for empty tank.</li> </ol>
Too much heat.	<ol style="list-style-type: none"> <li>1. Check for damaged orifice or no orifice.</li> <li>2. Check for unauthorized regulator adjustment.</li> </ol>
Excessive flare-up.	<ol style="list-style-type: none"> <li>1. Check if the cooking grates are dirty. Clean if necessary. (Pg 21)</li> <li>2. Check for overload from fatty meats or excessive cooking temperature.</li> </ol>
Burner blows out	<ol style="list-style-type: none"> <li>1. Check for any burner defect.</li> <li>2. Check for proper burner installation.</li> <li>3. Check if fuel mixture is too lean.</li> <li>4. Check if gas supply is sufficient.</li> <li>5. Check if LP tank is empty.</li> <li>6. Check if the grill location is subject to high winds. (Pg 10)</li> </ol>
Interior light will not turn ON.	<ol style="list-style-type: none"> <li>1. Check if the unit is plugged into proper voltage (GFCI 120V).</li> <li>2. Replacement of the light bulb may be required. (Pg 17)</li> </ol>
Glow igniter will not turn ON.	<ol style="list-style-type: none"> <li>1. Check if the unit is plugged into proper voltage (GFCI 120V).</li> <li>2. Check if microswitch makes contact.</li> <li>3. Check fuse in the transformer.</li> </ol>
Front panel lights will not turn ON.	<ol style="list-style-type: none"> <li>1. Check if the unit is plugged into proper voltage (GFCI 120V).</li> <li>2. Check if the power switch is illuminated when pushed in.</li> <li>3. Check if the transformer is connected to grill.</li> </ol>
Thermometer is not reaching high temperatures	<ol style="list-style-type: none"> <li>1. Allow the grill 15 minutes with hood closed at high setting in order to reach higher temperatures.</li> </ol>
Cog Assembly making noise	<ol style="list-style-type: none"> <li>1. Spray a penetrating oil lubricant into the holes of the cog assembly.</li> </ol>





# TWIN EAGLES

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## TWIN EAGLES GRILL WARRANTY

**LIMITED LIFETIME WARRANTY:** Twin Eagles warrants the stainless steel main burners, hexagonal grates and all fabricated stainless steel components, to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

**LIMITED FIVE YEAR WARRANTY:** Twin Eagles warrants the stainless steel briquette trays, sear zone burners, rotisserie burners and drip pans to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

**LIMITED TWO YEAR WARRANTY:** Twin Eagles warrants all other grill components to be free from defects in materials and workmanship under normal residential use for a period of two years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.

**ONE-YEAR FULL WARRANTY:** Twin Eagles warrants the outdoor gas grill and all other components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Twin Eagles will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Twin Eagles authorized representative during normal business hours.

**NINETY (90) DAY RESIDENTIAL PLUS WARRANTY:** This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

### WARRANTY LIMITATIONS & EXCLUSIONS

This warranty shall apply only to the products purchased and located in the continental United States and Canada. Service must be provided in the country where the product is purchased. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. To activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original purchaser and may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to commercial use, or to products with altered or removed serial numbers. Display models are generally sold "as is" and are subject to the following warranty exclusions: missing components, scratches, dents and other exterior or cosmetic damages, electrical, gas and ignition system. All other warranties (five year and lifetime) will remain in effect). Twin Eagles shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

**WARRANTY SERVICE & REPLACEMENT PARTS:** Call your authorized selling dealer or call Twin Eagles directly at **800-789-2206**. Be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. Twin Eagles will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.



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# HOW TO OBTAIN SERVICE

For service, please contact your TWIN EAGLES dealer or call TWIN EAGLES direct at (800) 789-2206 or (562) 802-3488 or fax (562) 802-3391

Mailing address:  
Twin Eagles, Inc.  
13259 East 166<sup>th</sup> Street  
Cerritos, CA 90703

Visit us at [www.twineaglesgrills.com](http://www.twineaglesgrills.com)

Please provide:

- Model number
- Serial Number (located on firebox and on bottom right side of the Front Panel)
- Gas Type
- Date of Purchase
- A description of the problem

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INNOVATION AND INSPIRATION ON FIRE™

## WARRANTY REGISTRATION

Customer Name

Model #

Address

Serial #

City, State

Date Purchased

Zip

Dealer's Name

Phone #

Dealer's Address

e-mail:

This Warranty Registration card must be returned within thirty days of purchase to properly activate your warranty. This information is for our internal use only.

Or you may register online at <https://www.twineaglesgrills.com/resources/warranty-registration>

Cut  
Here

Place  
Postage  
Here



Customer Service  
ATTN: Warranty Department  
13259 East 166<sup>th</sup> Street  
Cerritos, CA 90703  
Fax no. (562) 802-3391