

OUTDOOR 3 BURNER GAS GRILL

MODEL NO.:BG2503B-DG

VENDOR STOCK NO.: BH15-101-099-03

BH15-101-099-08

BH15-101-099-09

BH15-101-099-10

! WARNING

For Outdoor Use Only (outside any enclosure)

! WARNING

1. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
2. Read this instruction manual thoroughly before installing or servicing this equipment.
3. Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.
4. This instruction manual contains important information necessary for proper assembly and safe use this appliance.

! 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 tank not connected for use should not be stored in the vicinity of this or any other appliance.

! DANGER

If you smell gas:

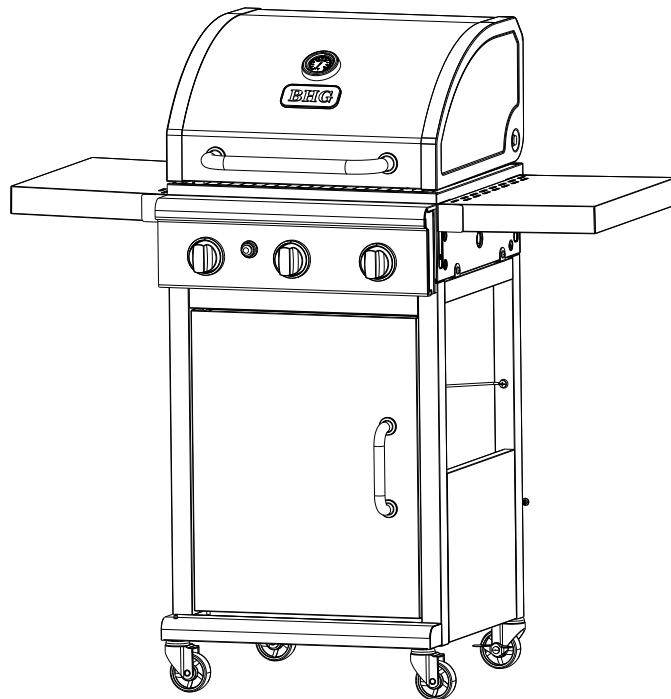
1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the lid.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

! DANGER

Never operate this appliance unattended.

Save these instructions for future reference.

If you are assembling this unit for someone else, give this manual to him or her to read save for future reference.



Call Customer Service Hotline

1-855-242-6887



DO NOT RETURN YOUR GRILL TO THE STORE

Question, problems, missing parts? Don't return the grill to stores, please call our customer service department at **1-855-CHANT-US (1-855-242-6887)** from 8:00am to 5:00pm Eastern time, Monday through Friday for assistance.



WARNING

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



DANGER

If you smell gas:

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

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

Always keep this manual for convenient future reference.

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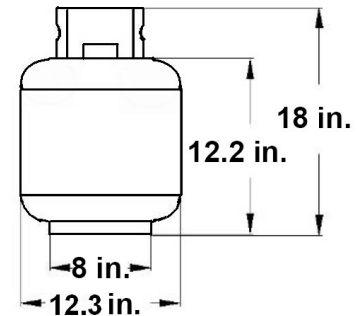
SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call our customer service at 1-855-CHANT-US(1-855-242-6887) from 8:00am to 5:00pm Eastern time, Monday through Friday for assistance.

- ▲ The installation and repairs of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA/CGA-B149.1.
- ▲ All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent qualified service technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, NFPA 54-2002/ANSI Z223.1-2002.
- ▲ This grill must be isolated from the gas supply piping system by closing its individual manual shut-off 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.).
- ▲ This grill is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
- ▲ A minimum clearance of 24 inches from combustible constructions to the sides of the grill and 24 inches from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
- ▲ Natural Gas (NG) Characteristics:
 - a. NG is flammable and hazardous if handled improperly. Become aware of the characteristics before using any NG products.
 - b. NG is explosive under pressure, heavier than air and settles and pools in low areas.
 - c. NG in its natural state has no odor. For your safety, an odorant is added than smells like rotten cabbage.
 - d. Contact with NG can cause freeze burns to skin.
- ▲ Do not block holes in sides or back of the grill.
- ▲ A fire causing, serious bodily injury or damage to property may occur if above is not followed exactly.
- ▲ The use of alcohol, prescription or non-prescription drugs may impair the consumers' ability to properly assemble or safely operate the appliance.
- ▲ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
- ▲ Check for leaks even if your unit was assembled for you by someone else.
- ▲ Do not operate if gas leak is present. Gas leaks may cause a fire or explosion.
- ▲ You must follow all leak-checking procedures before operating. To prevent fire or explosion hazard when testing for a leak:
 - a. Always perform leak test before lighting the grill and each time the tank is connected for us.
 - b. No smoking. Do not use or permit sources of ignition in the area while conducting a leak test.
 - c. Conduct the leak test outdoors in a well-ventilated area.
 - d. Do not use matches, lighters, or a flame to check for leaks.
 - e. Do not use grill until any and all leaks are corrected.If you can unable to stop a leak, turn off the main valve on the NG supply line. Call a gas appliance serviceman or your local NG supplier.
- ▲ Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.
- ▲ The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psig (3.5kpa).
- ▲ The appliance must be isolated form 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 psig (3.5kpa).
- ▲ Do not store or use gasoline or other flammable liquids or vapors within 25 feet (7.62 m) of this appliance.
- ▲ Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- ▲ It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- ▲ Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11.0 wc.
- ▲ The cylinder used must include a collar to protect the cylinder valve.
- ▲ Do not store a spare LP-gas cylinder under or near this appliance.
- ▲ Do not alter grill in any manner. Any alteration will void your warranty.
- ▲ Do not use grill in high winds.

SAFETY INFORMATION


- ▲ Do not use the grill unless it is COMPLETELY assembled and all parts are securely fastened and tightened.
- ▲ Do not build this model of grill in any built-in or slide in construction. Ignoring this warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death
- ▲ This grill should be thoroughly cleaned and inspected on a regular basis.
- ▲ Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts or leaks, hose must be replaced prior to the appliance being put into operation.
- ▲ Use only the regulator and hose assembly provided. The replacement regulator and hose assembly shall be that specified by the manufacturer.
- ▲ Use only Chant Kitchen Equipment (H.K.) Ltd. company authorized parts. The use of any part that is not company authorized can be dangerous. Doing so will also void your warranty.
- ▲ Never fill the cylinder beyond 80 percent full.
- ▲ Only a 20 lb. LP-gas cylinder is allowed. The 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 Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.
- ▲ A 20 lb. LP-Gas cylinder's dimensions are:
- ▲ Inspect grill before each use.
- ▲ Do not operate this appliance without reading "Operating Instructions" in this manual.
- ▲ This grill is designed with to operate at an inlet pressure of: LP gas: 11 inches water column; NG 7 inches water column.
- ▲ Never operate grill without heat plates installed.
- ▲ Do not leave a lit grill unattended, especially keep children and pets away from grill at all times.
- ▲ Always use a meat thermometer to ensure food is cooked to a safe temperature.
- ▲ Use protective gloves when assembling this product.
- ▲ Do not force parts together as this can result in personal injury or damage to the product.
- ▲ Never lean over the grill when lighting.
- ▲ Do not place empty cooking vessels on the appliance while in operation.
- ▲ Use caution when placing anything on the grill while the appliance is in operation.
- ▲ Do not touch metal parts of grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (pot holders, gloves, BBQ mittens, etc...).
- ▲ Do not attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can severely burn you.
- ▲ Do not attempt to disconnect the gas regulator from the tank or any gas fitting while the grill is in us.
- ▲ Always place your grill on a hard, on-combustible, level surface. An asphalt or blacktop surface may not be acceptable for this purpose.
- ▲ Move gas hoses as far away as possible from hot surfaces and dripping hot grease.
- ▲ Keep all electrical cords away from a hot grill
- ▲ After a period of storage and/or nonuse, check for leaks, burner obstructions and inspect for any abrasion, wear or cuts to the hose.
- ▲ Failure to open lid while igniting the grill's burners, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flam-up.
- ▲ All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- ▲ When cooking, fire extinguishing materials shall be readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Do not leave grill unattended while preheating or burning off food residue on high if grill has not been cleaned, a grease fire can occur that may damage the product.
- ▲ To protect against electric shock, do not immerse cord or plugs in water or other liquid.
- ▲ Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- ▲ Do not let the cord hang over the edge of a table or touch hot surface.
- ▲ Do not use an outdoor cooking gas appliance for purposes other than intended.
- ▲ When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.




SAFETY INFORMATION

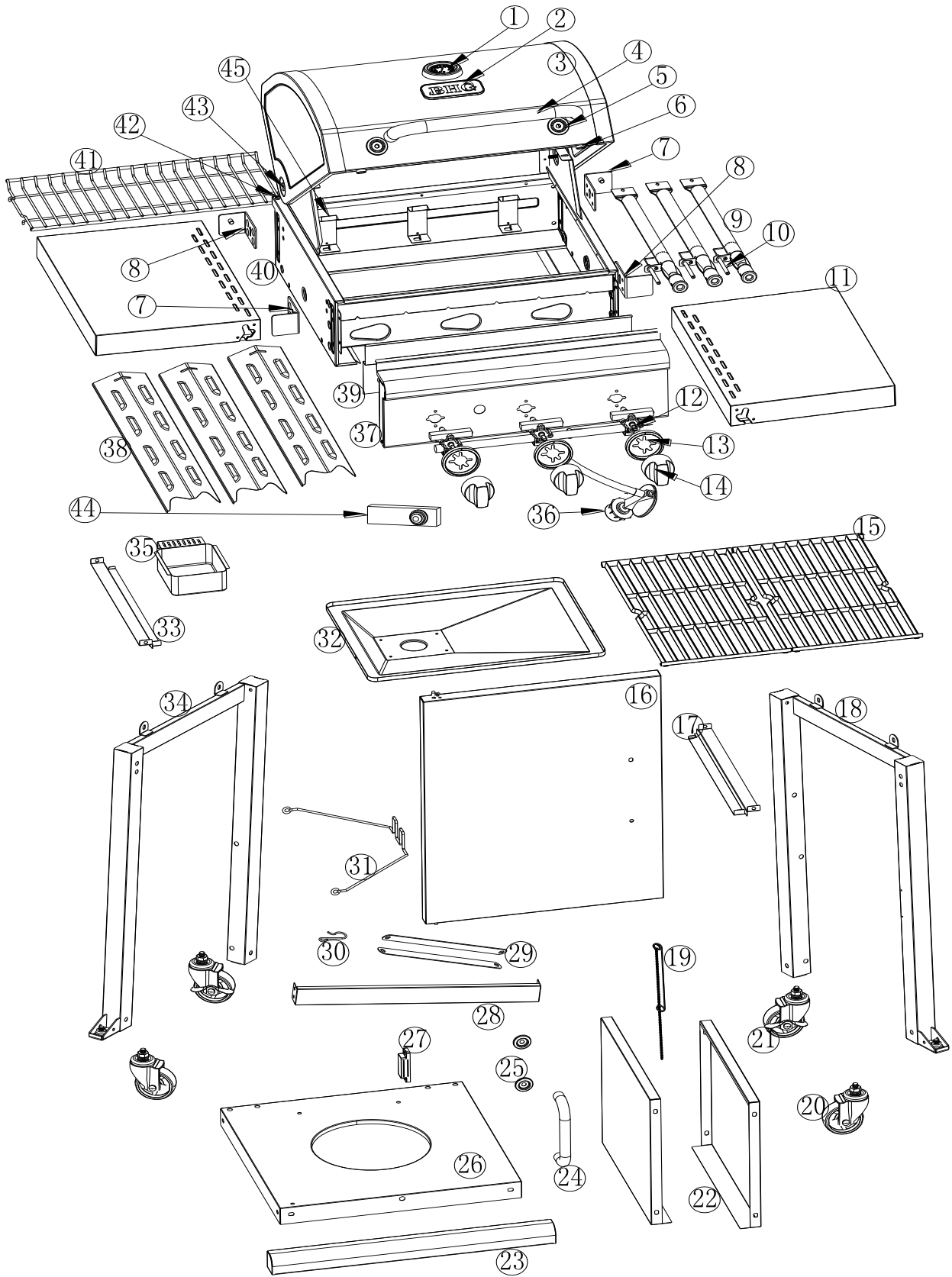
- ▲ Use only a ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
 - ▲ Never remove the grounding plug or use with an adapter of 2 prongs; and use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
 - ▲ **OUTDOOR USE ONLY. DO NOT EXPOSE TO RAIN.**
 - ▲ **CAUTION:** Risk of Electric Shock. Keep extension cord connection dry and off the ground.
 - ▲ Use only on properly grounded outlet.
 - ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.
 - ▲ Never cover entire cooking area with aluminum foil.
 - ▲ **CALIFORNIA PROPOSITION 65 WARNING:**
 - (a) The burning of gas cooking fuel generates some byproducts which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.
 - (b) Handling the brass material on this product exposes you to lead, a chemical known to the State of California to cause cancer and birth defects or other reproductive harm. Wash hands after handling.
 - (c) This product contains chemicals, including lead and lead compounds, known by the State of California to cause cancer, reproductive harm, or other birth defects.
 - (d) **Wash your hands after using this product.**
-

IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.

 WARNING: Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

 WARNING: Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner's Manual for more information concerning filling your LP tank.

EXPLODED VIEW



PARTS LIST

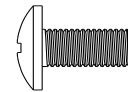
PART	DESCRIPTION	PART NO	QTY
1	※Temperature gauge	2406912	1
2	※Logo plate	2403888	1
3	※Lid assembly	2503B01	1
4	※Lid handle	5204364	1
5	※Lid handle bezel	5201176	2
6	※Lid spacer	2404055	2
7	※Side shelf support A	5204378	2
8	※Side shelf support B	5204377	2
9	※Tube burner	2409592	3
10	※Ignition Pin	2409585	3
11	Side shelf assembly	5204376	2
12	※Manifold & gas valve assembly	5207352	1
13	※Knob bezel	5003958	3
14	Knob	2404062	3
15	Cooking grate	2405330	2
16	Door assembly	2503B02	1
17	※Right grease tray Support	5202069	1
18	Right leg assembly	5204385	1
19	※Match-Light Extension	2307247	1
20	Unlockable Castor	2404362	2
21	Lockable castor	2100504	2
22	Side panel	5204384	2
23	Bottom bar	5204437	1
24	※Door handle	5204382	1
25	※Door handle bezel	5201175	2

※ : NO ASSEMBLY REQUIRED

PART	DESCRIPTION	PART NO	QTY
26	Bottom panel	5204383	1
27	※Magnet	2300824	1
28	Top front door brace	5204379	1
29	※Reinforcing bar	5207382	2
30	※Hose clip hook	2405337	1
31	※Gas cylinder hook	2406914	1
32	Grease tray assembly	5109447	1
33	※Left grease tray Support	5202068	1
34	Left leg assembly	5204386	1
35	Grease cup	5201953	1
36	※Regulator & hose assembly	5204132	1
37	※Control panel assembly	5207381	1
38	Heat tent	5204371	3
39	※Heat Shield	5204372	1
40	※Firebox assembly	2503B03	1
41	Warming rack	2406969	1
42	※Firebox spacer	2100158	2
43	Lid axis	2307067	2
44	※Electronic Igniter	2306323	1
45	※Burner Support	5204373	3
46	※NG conversion Kit	5207434	1

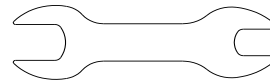
HARDWARE CONTENTS

AA M6X12 mm Screw



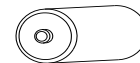
X17

BB Wrench



X1

CC AA Battery



X1

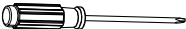

ASSEMBLY PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

NOTE: Some parts come with screws pre-installed. Loosen and tighten for final assembly.

Estimated Assembly Time: 30 mins by two people

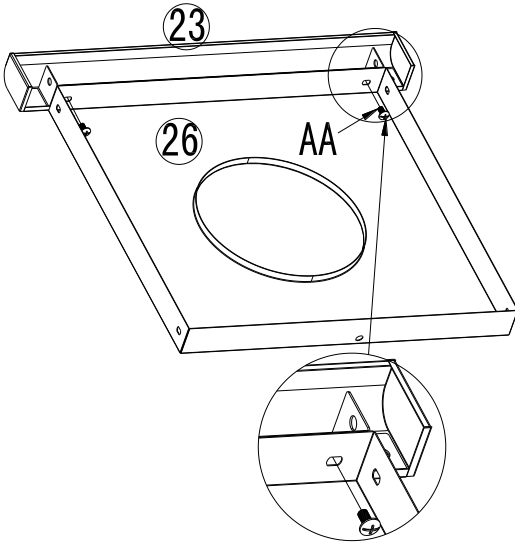
Tools required for assembly:


Phillips Head Screwdriver (Not included) QTY: 1pc	17X19 Wrench (Included) QTY:1pc
	

ASSEMBLY INSTRUCTIONS

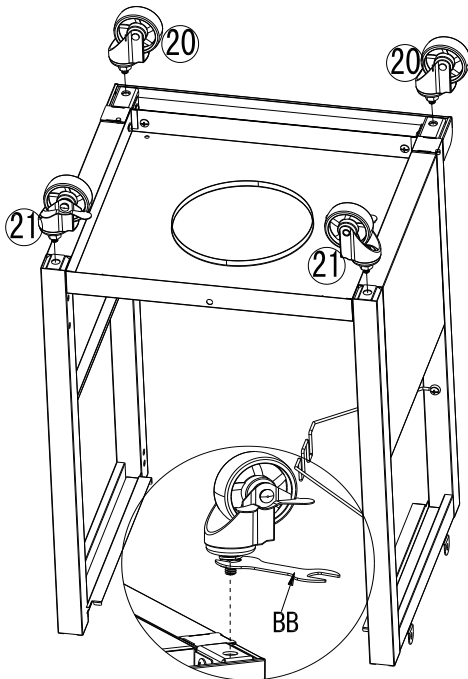
IMPORTANT: ASSEMBLE ON FLAT AND SOFT SURFACE TO AVOID SCRATCHING.

1. Attach Bottom Bar (23) at the front of Bottom Panel (26), on the opposite edge with only one hole as shown.



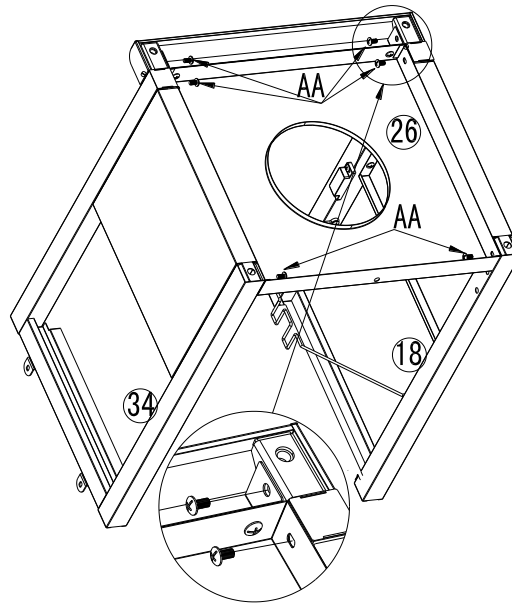
AA M6X12mm Screw  X2


3. Attach Unlockable Castors (20) and Lockable Castors (21).
Note: The Unlockable Castors should be at front.



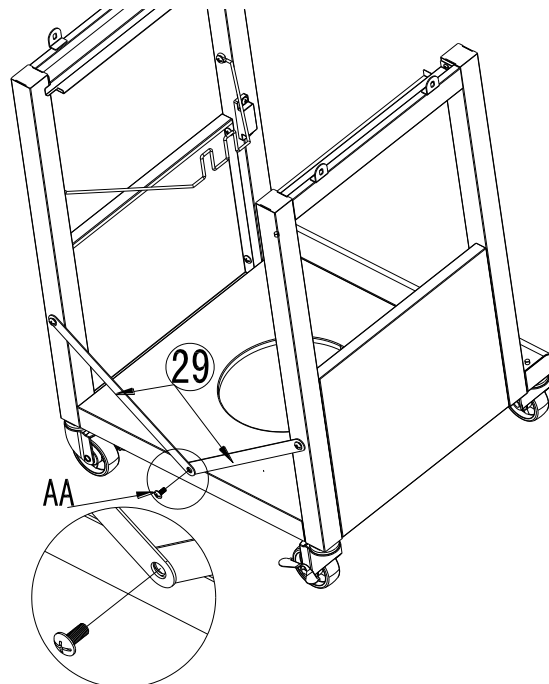
BB Wrench  X1


2. Attach Left side Panel Assembly and Right side Panel Assembly on Bottom Panel.



AA M6X12mm Screw  X6

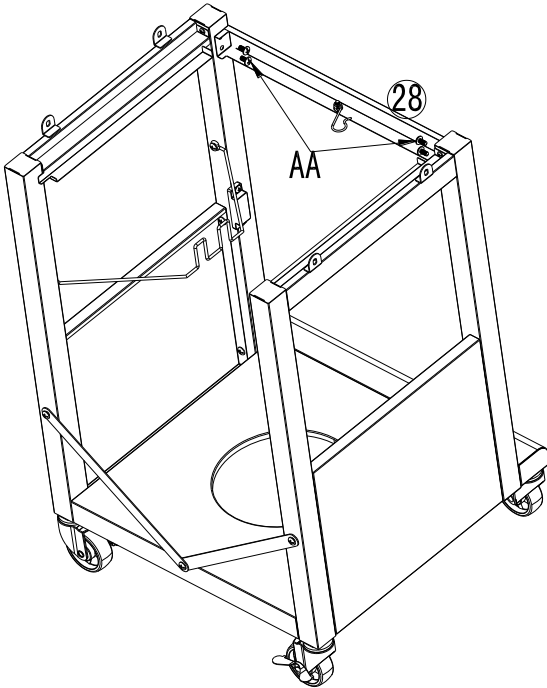
4. Untie the Reinforcing Bar (29) from the legs and fix them to bottom panel by using AA screw as shown.



AA M6X12mm Screw  X1

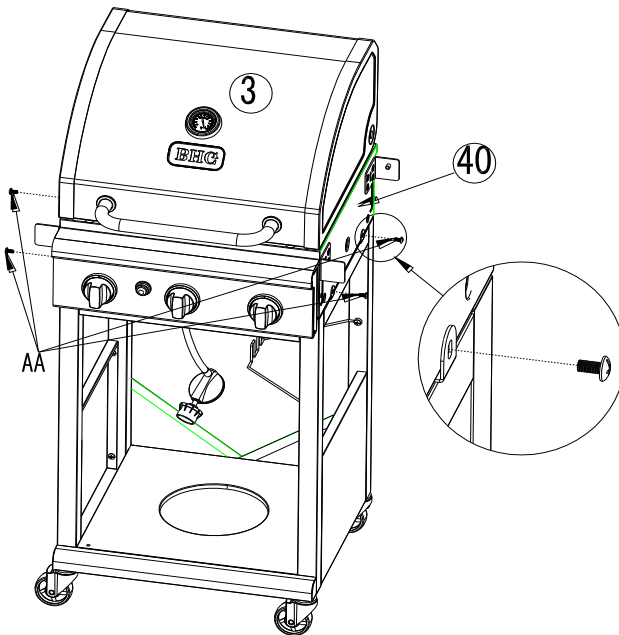
ASSEMBLY INSTRUCTIONS


5. Attach Top Front Door Brace (28).



AA M6X12mm Screw  X4

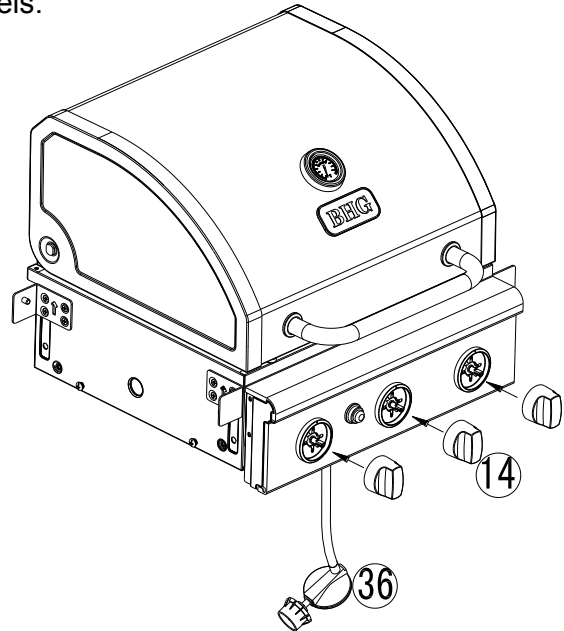
7. Attach Fire Box Assembly (40) onto the cart.



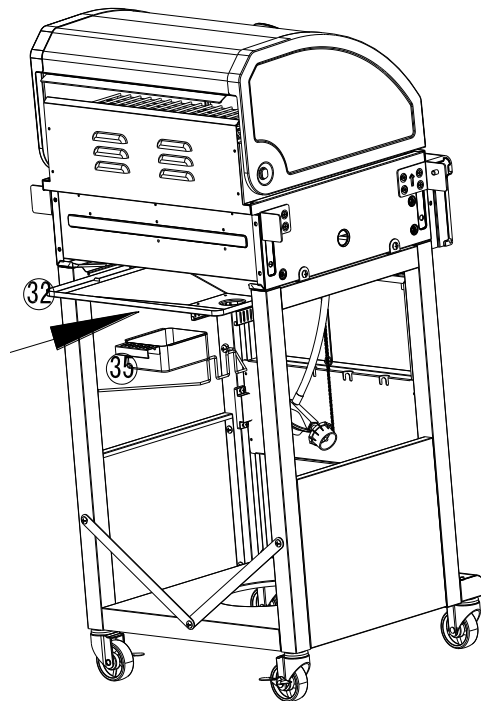
AA M6X12mm Screw  X4

6. The Regulator & Hose (36) is located inside of the control panel. Please untie it before you put the firebox onto the cart like the picture shown.

Then attach the Control Knobs (14) onto Bezels.

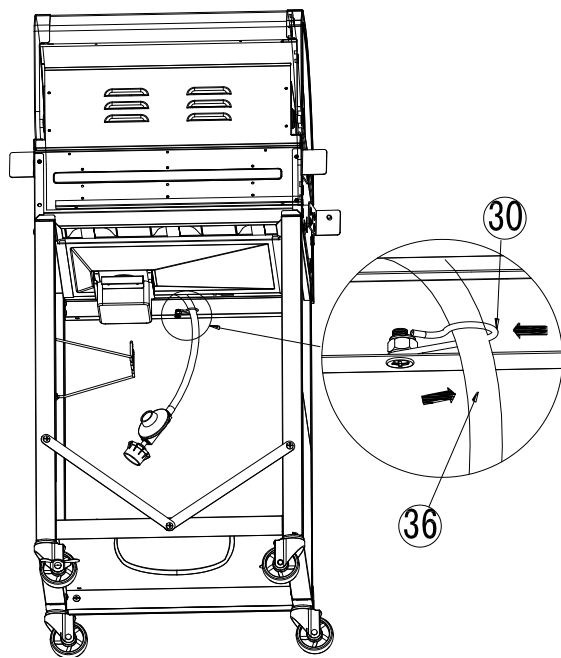


8. Slide the Grease Tray Assembly (32) and Grease Cup (35) from the back of the grill as shown.

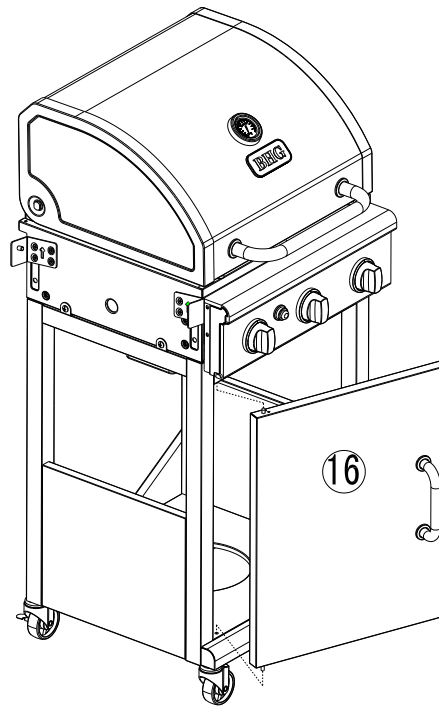


ASSEMBLY INSTRUCTIONS

9. Pull out the hose clip hook (30) and secure the hose into the hook.



10. Attach door (16) to the cart.



11. Hang Side Shelf Assembly (11) by aligning the slots into side table supports (See Fig. 1). Lift the side shelf and slide it into the right position as per Fig.2 shows. Press the side shelf down until it is fully fastened in place (See Fig.3).

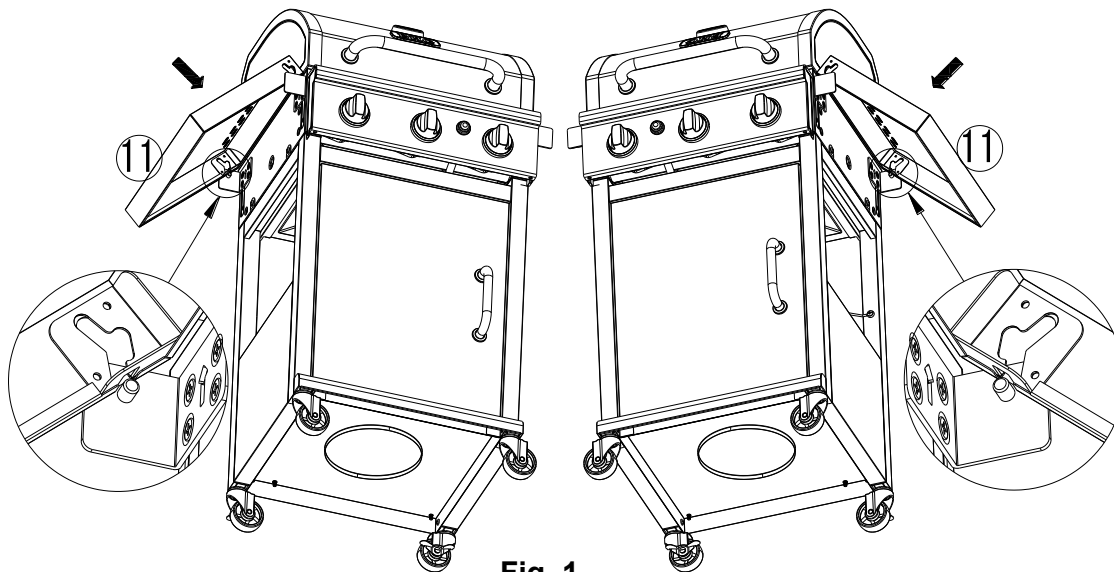


Fig. 1

ASSEMBLY INSTRUCTIONS

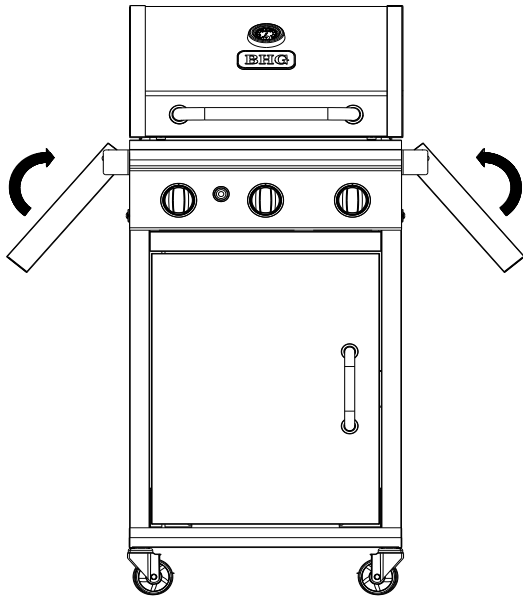


Fig. 2

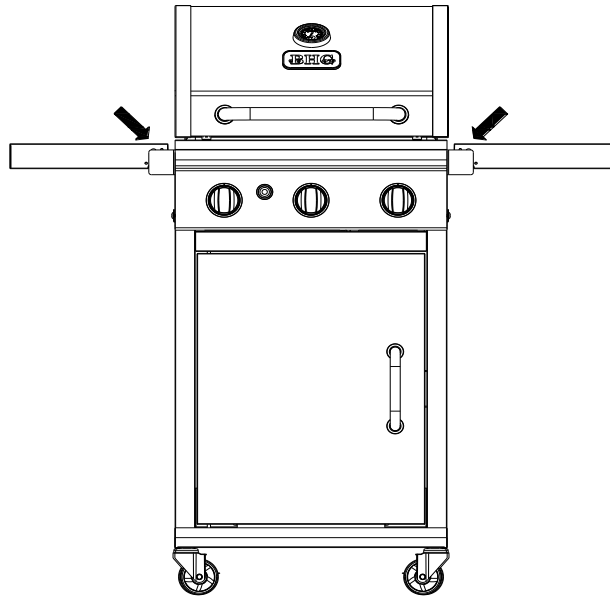
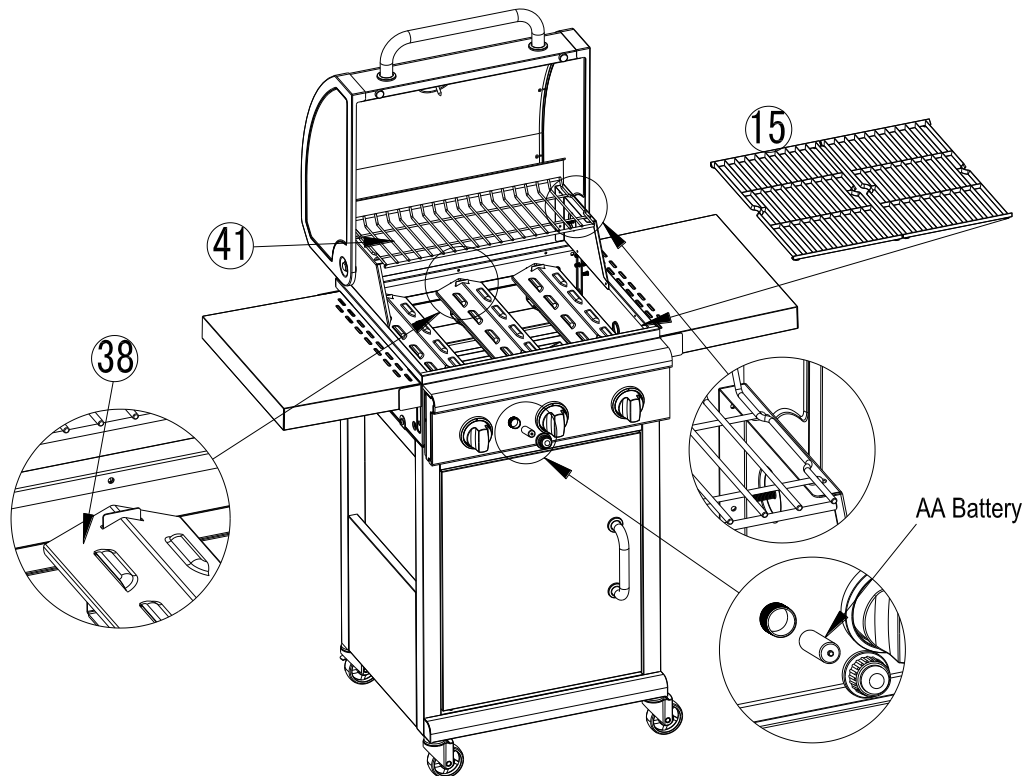


Fig. 3

12. Insert Heat Tents (38), Cooking Grates (15) and Warming Rack (41).
Place AA battery into the Igniter with the positive (+) end facing out.

Your grill is now assembled.



NATURAL GAS CONVERSION

PREPARATION:

Before beginning conversion, make sure all parts are present. Compare parts with package contents. If any part is missing or damaged, do not attempt to convert. Please have your owner's manual and part number available for reference, and contact customer service 1-855-242-6887 for replacement parts.

1. Turn off gas supply and then remove cap on gas supply side.
2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1).
4. Before inserting plug, turn on gas supply and leak test all connections including the stem of the shut-off valve and the opening of the socket. For best results, use an ammonia-free soap and water solution.

Leak Check

When checking for gas leaks, do not use an open flame. Use a soapy water solution and apply it to the pipe joints and fittings with a brush and check for bubbles. Check flexible hoses for cuts and wear that may affect the safe operation of the grill. Only use original equipment replacement hoses. Use only replacement hose assemblies specified by manufacturer.

Before operating your grill, after refueling, check carefully to be certain that all connections are tight and there are no gas leaks.

1. Make 2-3 ounces of leak solution by mixing liquid dishwashing soap with water.
2. Make certain all control knobs are in the "OFF" position.
3. Brush small amounts of the leak solution on all the fittings and turn the gas on.
4. If bubbles appear, there is a leak. Proceed to step 5.
5. Turn the gas off and tighten all connections.
6. Go back to step 1 to retest the fittings.
7. If bubbles continue to appear, turn the gas off. Contact customer service.

WARNING: Never use a match or open flame for leak detection. Use of an open flame could result in a fire, explosion and bodily harm.

IMPORTANT: When connecting or replacing any gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumber's tape.

IMPORTANT: When connecting or replacing gas pipe or fittings, all joints must be sealed with approved leak-proof sealing compound or plumber's tape. After making connections, check all joints for leaks using a soapy water solution and a brush.

WARNING: Never use an open flame to test for gas leaks. Use of an open flame could result in a fire, explosion and bodily harm.





NATURAL GAS CONVERSION

IMPORTANT:

After your grill is converted to natural gas, the working pressure for natural gas is 7 in. water column (WC). Gas pressure is affected by gas line size and the length of gas line run from house. Follow the recommendations in the chart below.

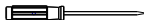
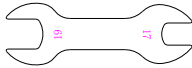

From House to Grill	
Distance	Tubing Size
Up to 25 ft.	3/8 in. DIA
26 – 50 ft.	1/2 in. DIA
51 – 100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
More than 101 ft.	3/4 in. DIA

NG Conversion Kit (Part No. 5207434) Package Content:

Orifice 1.45 mm QTY: 3pcs	Orifice removal tool QTY:1pc	NG Rating Label QTY: 1 pc	NG Conversion Instruction QTY: 1 pc
			

※ The Natural Gas Conversion Pack is located inside of the door.

Tools required for assembly (Not Included):

12X3mm Slotted Screwdriver QTY: 1pC	17X19mm Wrench QTY:1pc	NG Hose QTY: 1 pc
		

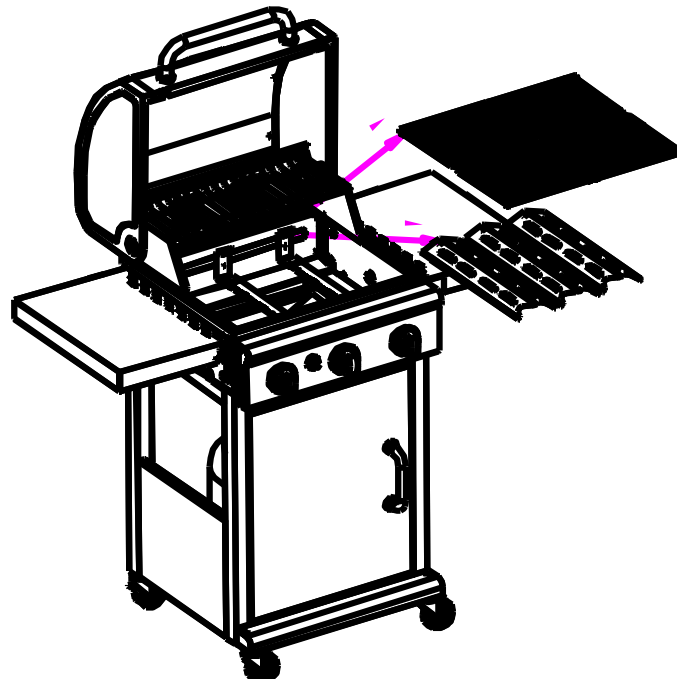
NATURAL GAS CONVERSION

⚠ WARNING:

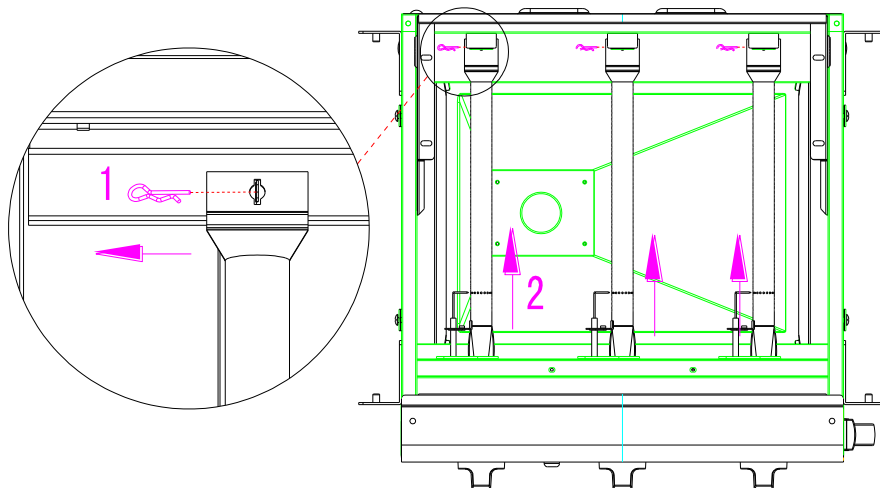
Place the grill on a flat, level surface.

Before the conversion, make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.

1, Open the lid and remove cooking grates and flame tamer.

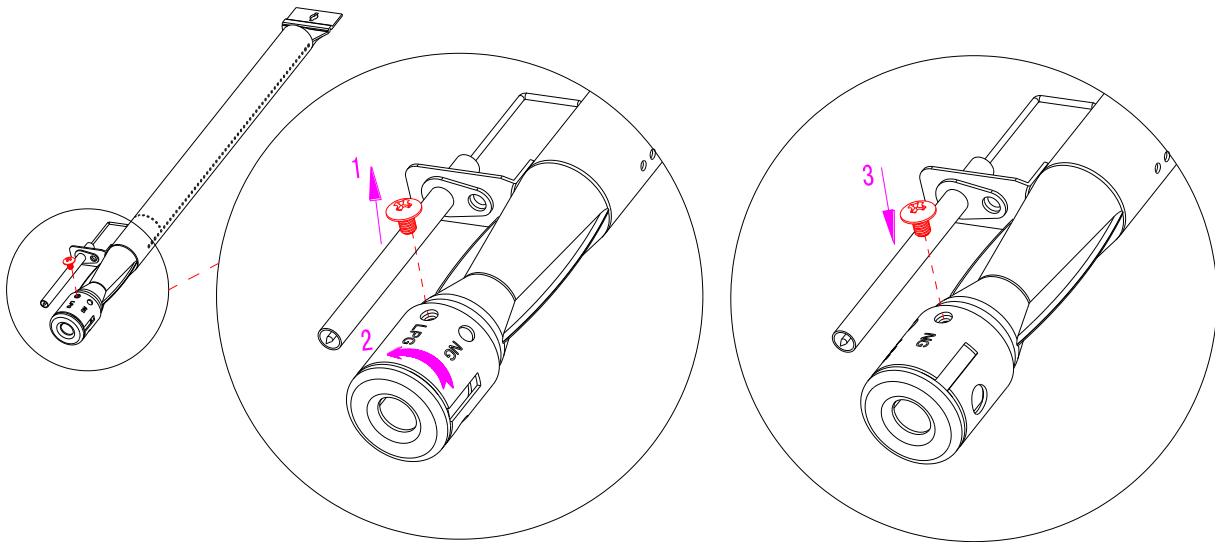


2. Removed the R- pins at the back of main burners to detach burners from bracket. Lift back of burners while sliding burners out of firebox, disengaging burners from gas valves as shown

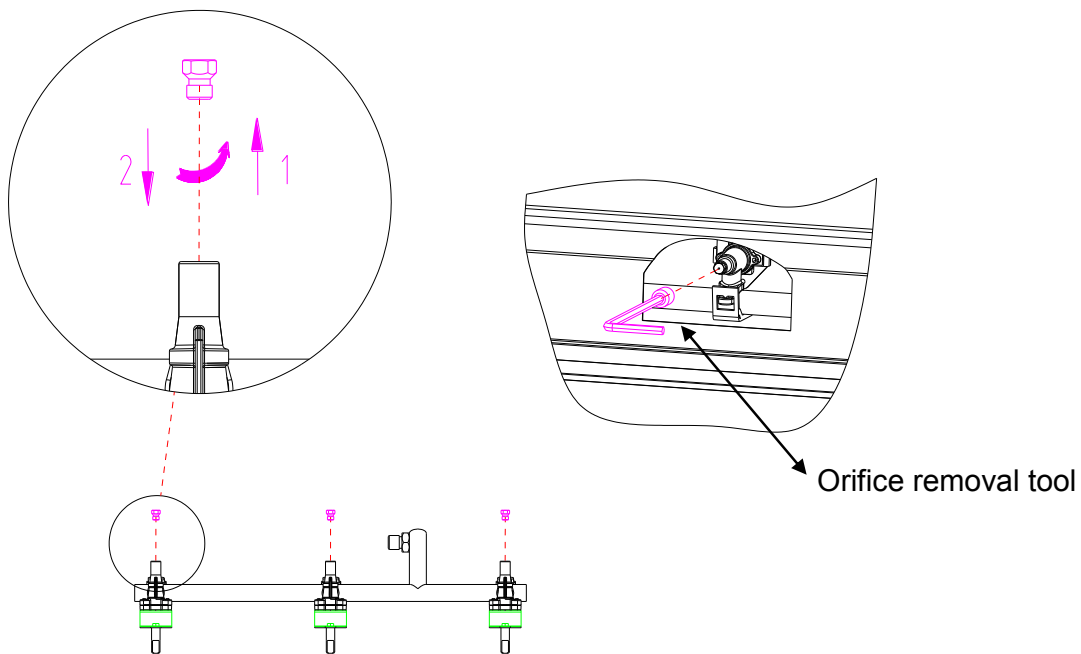


NATURAL GAS CONVERSION

3, Loosen the screw from LPG setting, rotate the shutter opening counterclockwise, adjusting it from LP setting to NG setting. Re-tighten the screw into NG setting for securing the air shutter opening.

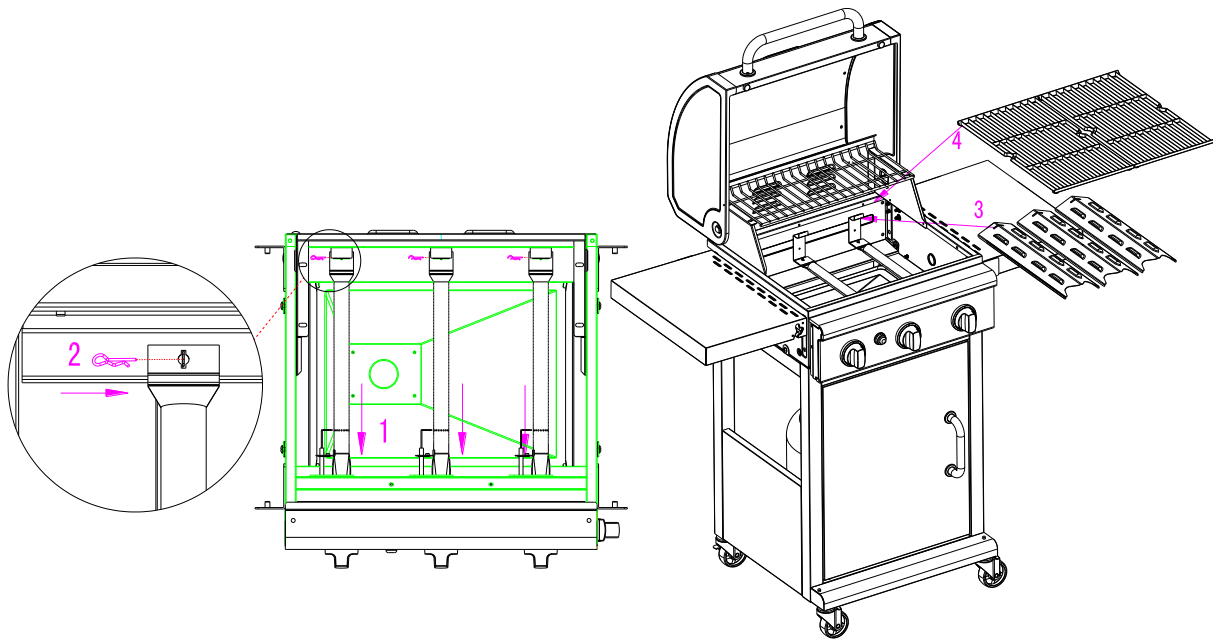


4, Unscrew the old LP orifice from each gas valve with the orifice removal tool. Put a new NG orifice into the valves and tighten with tool. Repeat this step for all five main burners.

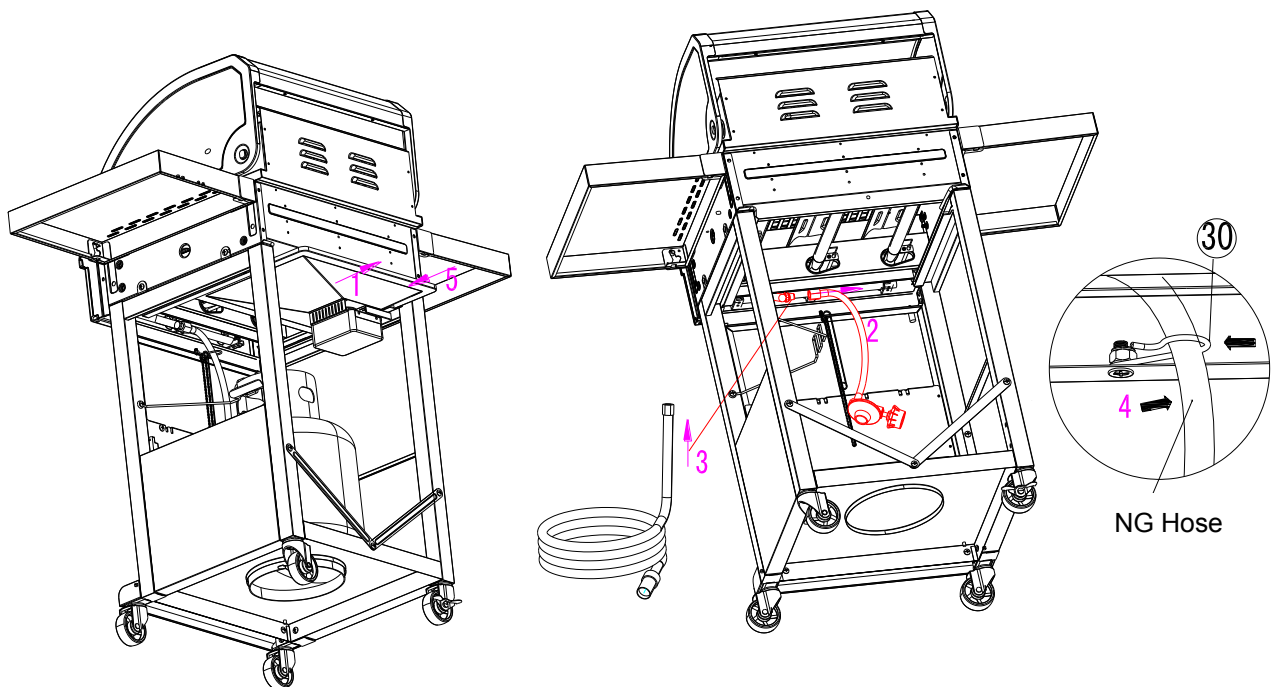


NATURAL GAS CONVERSION

5. Reinstall the main burners and R pin. Make sure to engage the burner valves.
Then Put the flame tamer, cooking grates back to grill.



- 6, Step 1. Remove the Grease Tray out of the grill .
Step 2. Use a wrench to detach the LP regulator and hose from fitting as shown.
Step 3. Replace with the NG hose and
Step 4. Pull out the hose clip hook (30) to secure the NG hose into the hook.
Step 5. Re-attach the Grease tray back into the grill.



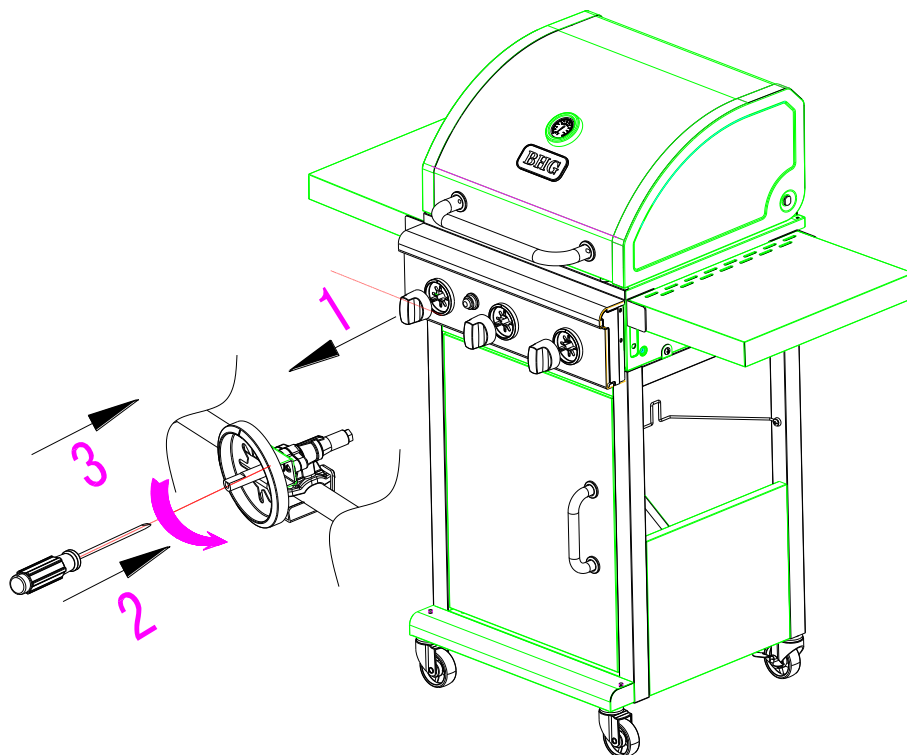
NATURAL GAS CONVERSION

7, Remove the 3 main burner control knobs by grasping and pulling out.

Insert slotted screwdriver (Not included) into the hole of each control valve shaft as shown. Rotate the shaft counterclockwise (to the left) as far as it will go (about 2 complete turns) until it stops. The shaft will now be set in the NG position.

Re-attach the control knobs. Paste the new rating label for NG under the original LP rating label on the cart door inner panel.

NG Conversion is now completed.



⚠ CAUTION:

If low flames or burner problems are observed after converting from LPG to NG, the natural gas lines may not be large enough. Refer to the “From House to Grill” chart on page 16 for natural gas supply line specifications. Please contact a plumber to assure proper pressure at 7 in. water column.

DO NOT RETURN YOUR GRILL TO THE STORE.

LIQUID PROPANE GAS INSTALLATION

Gas grills that are set to operate with Liquid Propane Gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assembly specified by the manufacturer).** This assembly is designed to connect directly to a standard 20 lb. L.P. Tank. L.P. tanks are not included with the grill. L.P. tanks can be purchased separately at an independent dealer.

Connecting a Liquid Propane Gas Tank to the Grill:

1. Open the door, place a 20 lb. tank into the tank tray and put down gas cylinder hook onto the tank. See Fig. 1.

Make sure the tank valve is in the OFF position.

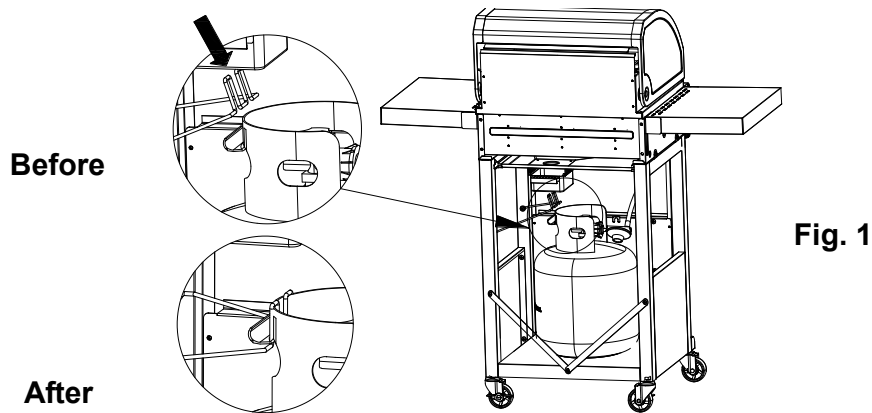


Fig. 1

2. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANSI Z21.58b-2002).
3. Inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.
4. Make sure all burner knobs are in the OFF position.
5. Connect the hose and regulator assembly to the tank valve (See Fig. 2) Hand tighten the quick coupling nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.

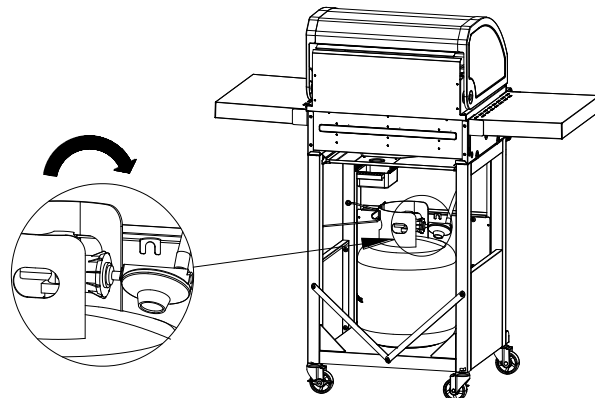
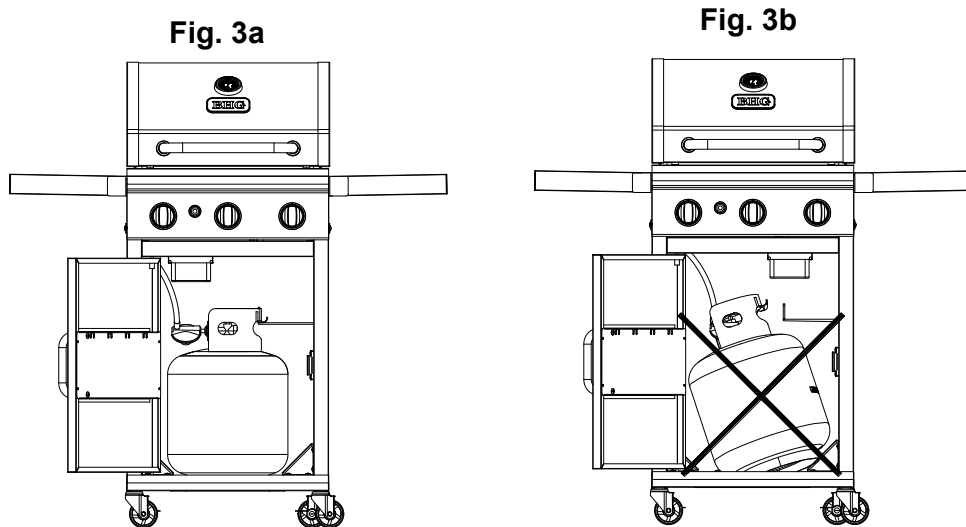


Fig. 2

LIQUID PROPANE GAS INSTALLATION

6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Leakage Testing" on page 24. If a leak is found, turn the Tank Valve off and do not use your grill until the leak is repaired.

As shown in Fig. 3a gas tank must be placed vertically. It is unsafe to operate the grill if the gas tank is not vertical as show in Fig. 3b.



⚠ WARNING: The Type I connective coupling (see Fig. 4) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

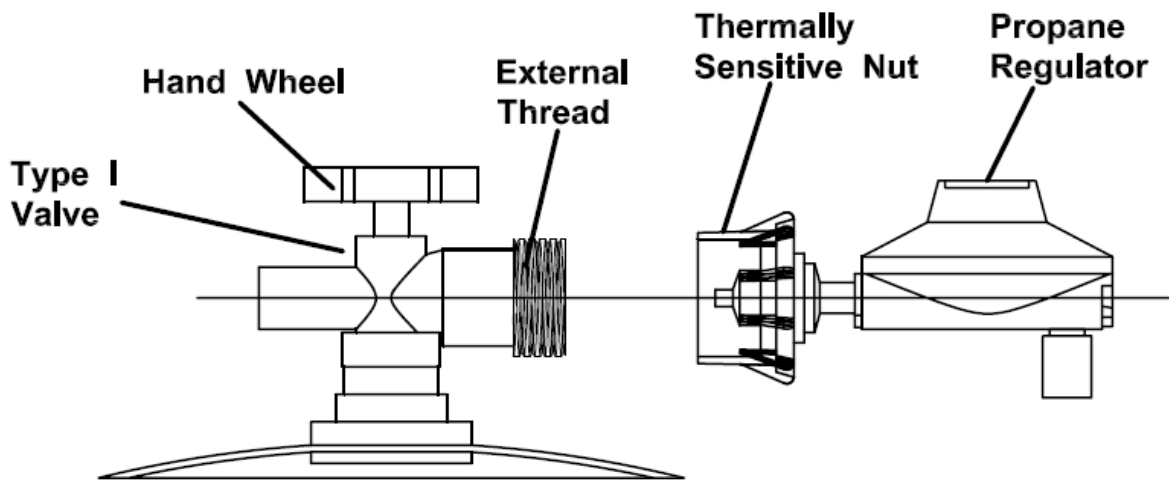


Fig. 4

LIQUID PROPANE GAS INSTALLATION

Disconnecting A Liquid Propane Gas (LP Gas) Tank From Your Grill:

1. Turn the burner knobs and LP gas tank valve to the full OFF position. (Turn clockwise to close.)

2. Detach the hose and regulator assembly from the LP gas tank valve by turning the quick coupling nut counterclockwise. See Fig. 5.

CAUTION: When the appliance is not in use, the gas must be turned off at the supply tank.

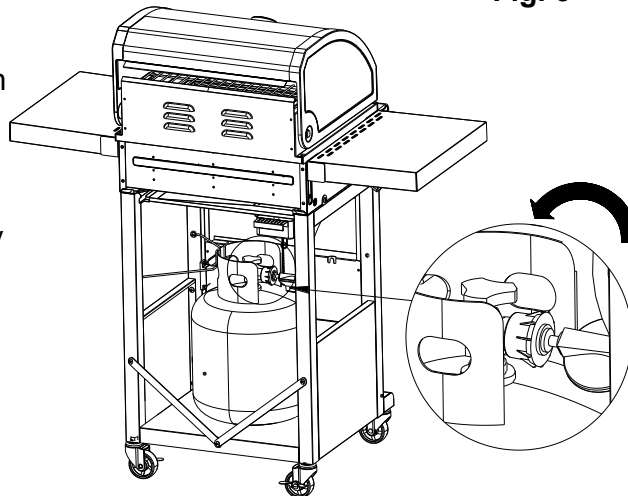


Fig. 5

L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D. (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device and a collar to protect the cylinder valve.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission."

L.P. TANK USE

- **When turning the L.P. tank on, make sure to open the valve SLOWLY two (2) complete turns to ensure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, restricting gas flow causing low flames. Opening the valve slowly will ensure this safety feature is not falsely triggered.**
- When not in use, gas supply cylinder valve is to be in the "OFF" position.
- The tank supply system must be stored upright to allow for vapor withdrawal.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.

OPERATING INSTRUCTIONS

- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Only a qualified gas supplier should refill the L.P. tank.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



WARNING

DO NOT store a spare L.P. gas cylinder under or near the grill. Never fill the cylinder beyond 80% full.

If this information is not followed exactly, a fire causing death or serious injury may occur.

LEAKAGE CHECK

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

1. Do not smoke while leak testing.
2. Extinguish all open flames.
3. Never leak test with an open flame.
4. Mix a solution of equal parts mild detergent or liquid soap and water.
5. Turn off the burner control knobs. (see Fig. 6)
6. Turn the top knob of the fuel supply cylinder counterclockwise two (2) rotations to open.
7. Apply the soap solution to connections of the fuel supply assembly. Spoon leak check solution at all: "X" locations (see Fig. 7).
If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 5-6.
8. Turn off the knob on the fuel supply cylinder.
9. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
10. Wash off soapy solution with cold water and towel dry.

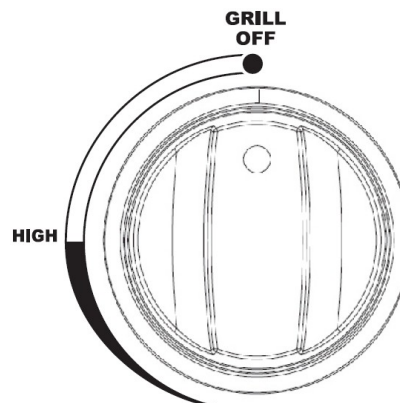


Fig. 6

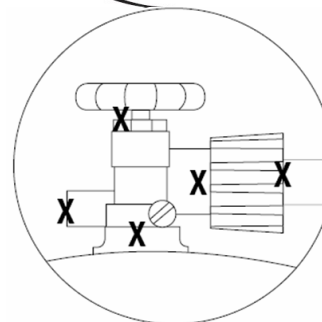


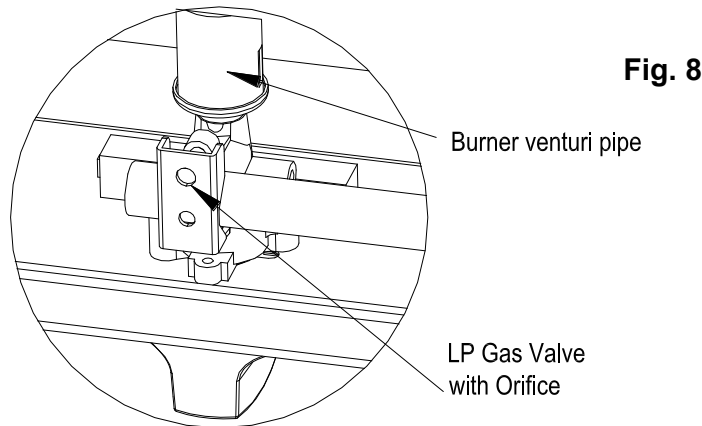
Fig. 7

Check all gas supply fittings before each use and each time, make sure the gas supply cylinder is connected to the regulator. Have a qualified service technician to replace the grill leak parts if any time need.

Also it is recommended to perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.

OPERATING INSTRUCTIONS

Please refer to diagram for proper installation (see Fig. 8). Visually check the connection between the burner venturi pipe and orifice. Make sure the burner venturi pipe fits over the orifice.



Main Burners



WARNING When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

If you cannot stop a gas leak, turn off the gas supply and call your local gas company. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.

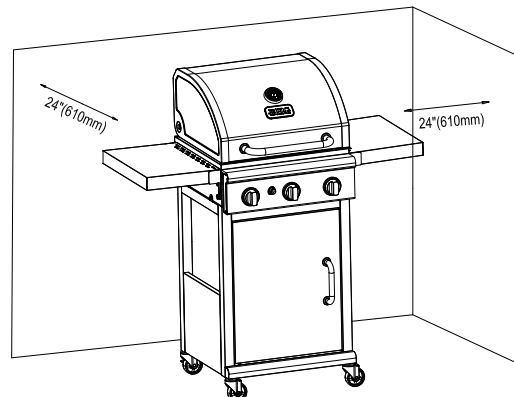


WARNING Do not use the grill in garages, breezeways, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup, which could result in injury or death. Place the grill on a level surface. Avoid moving the grill while it is in operation.

NOTE: The grill will operate best if it is not facing directly into the wind.

Clearance to combustible construction:
A minimum of 24 in. from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction:
A minimum of 24 in. clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

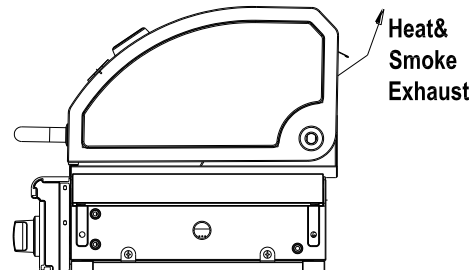


OPERATING INSTRUCTIONS

Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.



WARNING Heat and smoke exhaust out of the back of the grill hood opening. Make sure not to have the grill back facing your home or anything that could be damaged by heat or smoke.



GENERAL RULES

Do not leave the grill unattended while cooking!

1. Make sure the grill has been leak tested and is properly located.
2. Light the grill burners using the instructions provided in this manual.
3. Turn the control knobs to desired temperature - High or Low - and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
6. Do not put a cover on the grill while it is still hot as it could start a fire.

Do not attempt to “light” the grill if the odor of gas present!!

BEFORE AND AFTER LIGHTING

1. Ensure your grill is located on a level surface.
2. Keep the gas grill area clean and free from combustible materials, gasoline, and other flammable vapors and liquids.
3. Ensure nothing is obstructing the flow of combustion and ventilation air.
4. Ensure the ventilation of the cylinder enclosure is free and clear of debris.
5. Visually check burner flames.



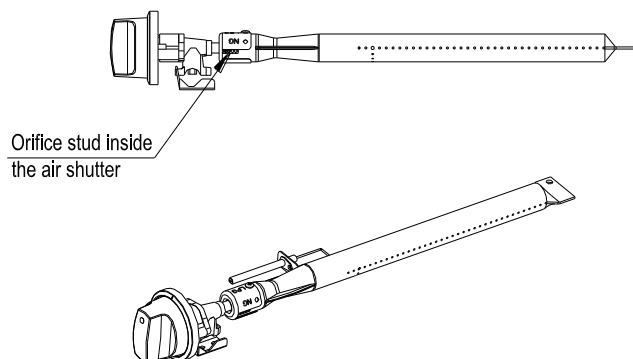
WARNING Check the gas supply line for cuts, wear or abrasion.

Always keep your face and body as far away from the grill as possible when lighting.

LIGHTING INSTRUCTIONS

Checking orifices alignment with burners

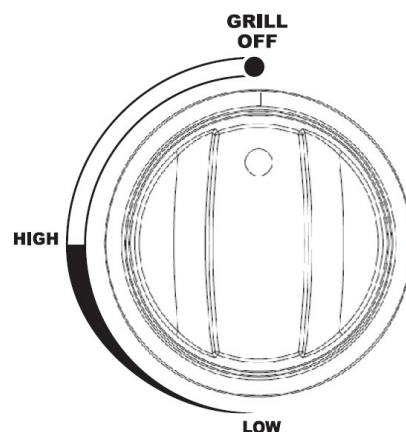
Orifices may shift during assembly and movement. Check the orifices alignment with the burners according to the following illustrations before lighting.



LIGHTING INSTRUCTIONS:

Warning: Do not lean over grill when lighting.

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. Open lid during lighting.
4. Press the Electronic Igniter 3 to 4 seconds while turning the control knob to the **HIGH** position. The burner should ignite.
5. If the burner fails to ignite, turn the knob to **OFF**, and wait for 5 minutes before attempting to re-ignite.



The first time you light the grill you may have to turn the control knob to the HIGH position for up to 30 seconds to purge the gas lines of any air.

If by chance the electronic igniter does not light the burner, the burner may be lit with a match attached to the match extender, located on the inside of the cart door.

Remove the main cooking grate and flame tamers. Keep your face as far away from the grill surface as possible and pass the match extender to the ports of the main burner tubes. Position the match near the burner ports and push and turn the control knob counter-clockwise to the "HIGH" position. After the burner has lit, turn the knob to the "LP LOW" position and carefully place the flame tamers and grates back in position. Then turn the control knob to the desired setting.

NOTE: If the grill will not light after several attempts see the Troubleshooting section of this manual. Turn the control knobs to the OFF position when not in use.



Keep any electrical supply cords and the fuel supply away from any heated surfaces.

CARE AND MAINTENANCE

WARNING

HOOD SHOULD NOT BE CLOSED FOR LONG PERIODS WHEN INFRARED BURNER IS IN USE.

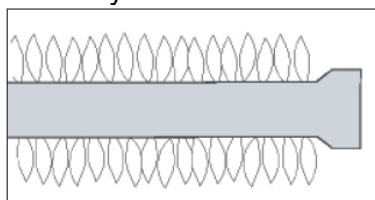
However, there are steps you must take to prevent cracking of the burner's ceramic surfaces, which will cause the burners to malfunction. The following are the most common causes of cracks and the steps you must take to avoid them. **Damage caused by failure to follow these steps is not covered by your grill warranty.**

IMPACT WITH HARD OBJECTS - Never allow hard objects to strike the ceramic. You should take particular care when inserting or removing cooking grids and accessories into or from the grill. If objects such as these fall onto ceramic, it is likely to crack the ceramic.

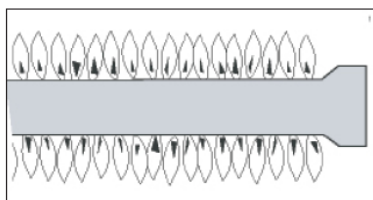
IMPAIRED VENTILATION OF HOT AIR FROM GRILL - In order for the burners to function properly, hot air created by the burners must have a way to escape. The burners may become deprived of oxygen, causing them to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burners may crack. This is the reason your grill was designed with ventilation louvers. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the cooking grids provide sufficient space). Also, never cover the ventilation louvers with foil or other materials that prevent air flow. Specifically, do not cover the entire surface with foil, a large pan, etc.

GENERAL MAINTENANCE

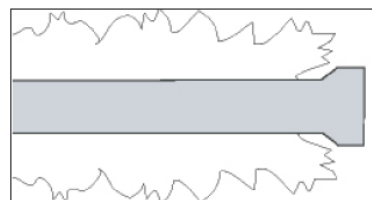
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.



Normal: Soft blue flames



Out of Adjustment: Hard blue flames- too much air



Poor Combustion: wavy, yellow flames- too little air

GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

Use a vinyl grill cover to protect finish from weather.

CARE AND MAINTENANCE

DRIP TRAY

The drip tray should be cleaned periodically to prevent heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

Important: Do not leave the grill outside during inclement weather unless it is covered. Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal.

Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

PORCELAIN PARTS

Certain parts of your grill have a porcelain coating. Porcelain is a glass-based product and is highly durable to standard wear and tear. However, porcelain is sensitive to concussive blows, which can create interlaced micro-fractures or “spider-webs.” Please take care not to strike any porcelain covered parts with solid objects, drop them, or create any other concussive blows. These interlaced micro-fractures are common and may lead to minor chipping. Neither the chipping nor the interlaced micro-fractures will adversely affect the performance of your grill and are not covered under the warranty for porcelain parts.

TROUBLESHOOTING

Many solutions given here can make your grilling experience safer and more enjoyable. You can also call customer service department at **1-855-CHANT-US(1-855-242-6887)** from 8:00am to 5:00pm Eastern time, Monday through Friday for assistance.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Grill will not light.	<ol style="list-style-type: none"> 1. The ignition wire came off the igniter/valve. 2. The distance between the ignition pin and the burner is greater than 5/32 in. - 3/16 in. 3. The ignition wire is broken. 4. The electrode tip does not produce sparks at the burner port. 5. No gas supplied. 6. Air shutter opening is too big. 	<ol style="list-style-type: none"> 1. Reconnect the ignition wire to the electrical igniter/valve. 2. Loosen the ignition pin and adjust the distance, then fasten it again. 3. Call customer service for a replacement ignition wire. 4. Reinstall the electrode. 5. Turn on the regulator valve. 6. Loosen the air shutter and adjust the opening to a smaller size.
Burner flame is yellow and gas odor can be smelled.	<ol style="list-style-type: none"> 1. The air shutter opening is not properly set. 2. Spiders or insects block the air shutter. 3. Possible gas leaks. 	<ol style="list-style-type: none"> 1. Loosen the air shutter and adjust the opening to have blue flames. 1/4 in. opening for LPG. 2. Clean blockages. 3. Check for the source of gas leaks.
Excessive flare-up.	<ol style="list-style-type: none"> 1. Grilling fatty meats. 2. Knobs on "HIGH". 3. Spray water on gas flames. 4. Hood closed when grilling. 	<ol style="list-style-type: none"> 1. Move the meats to the warming rack if flare up continues until flame settles down. 2. Grill fatty meats when the grids are cold while the knobs are on the "LP LOW" (when using LP Gas) 3. Never spray water on gas flames. 4. Hood up when grilling.
Burner blows out.	<ol style="list-style-type: none"> 1. LP tank is empty. 2. Burner is not aligned with the control valve. 3. Gas supply is not sufficient. 	<ol style="list-style-type: none"> 1. Refill the LP Tank. 2. Install the burner correctly. 3. Check the gas supply hose and make sure there are no leaks and no knots.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION												
<p>Low heat with the knob in "HIGH" position.</p>	<ol style="list-style-type: none"> Low heat is found in natural gas models. Ports are blocked. LP tank has run out. 	<ol style="list-style-type: none"> This model is set for 7 in. natural gas usage. Please check your natural gas supply system to have correct gas pressure. Regulator is not needed for NG model. Check the orifice if you installed NG nozzles. Conversion kit provides the following nozzles: <table border="1" data-bbox="915 582 1398 665"> <thead> <tr> <th>Burner</th> <th>Orifice Size</th> </tr> </thead> <tbody> <tr> <td>Main Burner</td> <td>Φ 1.45mm</td> </tr> </tbody> </table> Clear ports of any obstructions. Refill the LP tank. 	Burner	Orifice Size	Main Burner	Φ 1.45mm								
Burner	Orifice Size													
Main Burner	Φ 1.45mm													
<p>Low heat, LP gas.</p>	<p>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.</p>	<p>Please follow these instructions:</p> <ol style="list-style-type: none"> Make sure all burners are "OFF". Open the tank valve and wait 5 minutes. Light the burner one at a time following the lighting instructions listed on the door liner and Page 27. 												
<p>Low heat, natural gas.</p>	<p>Gas pressure is significantly affected by gas line and length of gas line from house gas line.</p>	<p>Check your gas line and make corrections by following the chart below:</p> <table border="1" data-bbox="886 1332 1386 1614"> <thead> <tr> <th colspan="2">From House to Grill</th> </tr> <tr> <th>Distance</th> <th>Tubing Size</th> </tr> </thead> <tbody> <tr> <td>Up to 25 ft.</td> <td>3/8 in. DIA</td> </tr> <tr> <td>26 – 50 ft.</td> <td>1/2 in. DIA</td> </tr> <tr> <td>51 – 100 ft.</td> <td>2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.</td> </tr> <tr> <td>Over 101 ft.</td> <td>3/4 in. DIA</td> </tr> </tbody> </table>	From House to Grill		Distance	Tubing Size	Up to 25 ft.	3/8 in. DIA	26 – 50 ft.	1/2 in. DIA	51 – 100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.	Over 101 ft.	3/4 in. DIA
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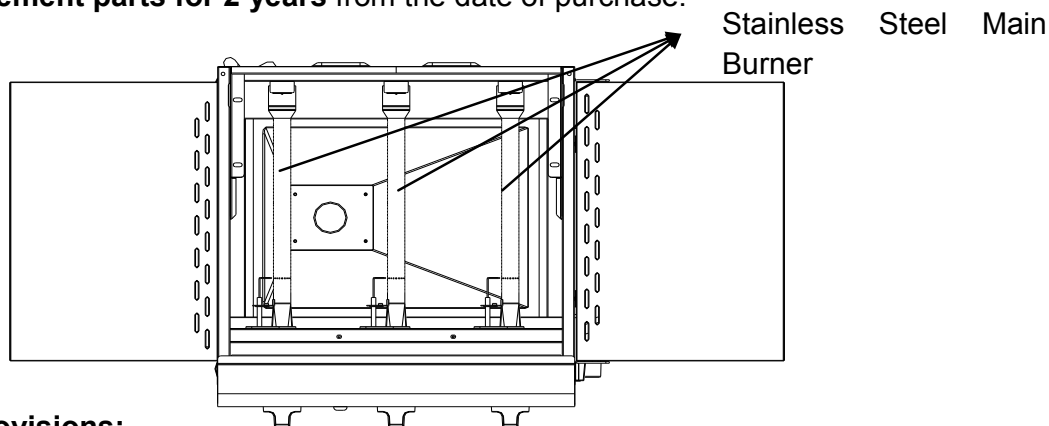
WARRANTY

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at 1-855-CHANT-US(1-855-242-6887) from 8:00am to 5:00pm Eastern time, Monday through Friday for assistance.

Limited Warranty

Manufacturer warrants this product for the **Stainless Steel Main Burner for 10 years** and **all other replacement parts for 2 years** from the date of purchase.



Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

Paint is not warranted and may require touch-up. Items considered to be consumable such as batteries are not covered under this warranty.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

For replacement parts, call our customer service department at 1-855-CHANT-US (1-855-242-6887) from 8:00am to 5:00pm Eastern time, Monday through Friday for assistance.