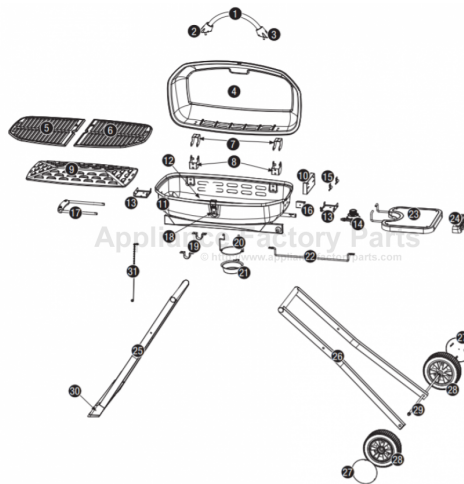


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REVOACE GTC1705WHL Owner's Manual

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OWNER'S MANUAL

Outdoor LP Gas Barbecue Cooker

Model No. GTC1705WHL



FOR YOUR SAFETY

1. Improper installation, alteration, or use may cause injury or death.
2. Read the instructions and maintenance information before installing the equipment.
3. Failure to follow instructions may result in fire, explosion, or death.
4. This instruction manual contains important information for safe assembly and operation.
5. Read and follow all instructions for the appliance.
6. Follow all warnings when using the appliance.
7. Keep this manual in a safe place.



FOR YOUR SAFETY

1. Do NOT store flammable liquids or gases in this or any other appliance.
2. An LP cylinder should NOT be stored in this or any other appliance.



Never operate the

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Important Safeguards Warning

- ▲ This grill is for outdoor use only, and should not be used in a building, garage or any other enclosed area.
- ▲ Do NOT operate, light or use this appliance within ten feet (3.05 m) of walls, structures or buildings.
- ▲ For residential use only. This grill is NOT for commercial use.
- ▲ This grill is not intended for and should never be used as a heater. TOXIC fumes can accumulate and cause asphyxiation.
- ▲ This grill is safety certified for use in the United States and/or Canada only. Do NOT modify for use in any other location. Modification is a safety hazard and will void your warranty.
- ▲ This grill is for use with liquid propane (LP) gas only. The conversion to or attempted use of natural gas in this LP gas grill is a safety hazard and will void your warranty.
- ▲ LP gas characteristics:
 - a. LP gas is flammable and hazardous if handled improperly. Become aware of the characteristics before using any LP gas.
 - b. LP gas is explosive under pressure, heavier than air, and settles/pools in low areas.
 - c. LP gas in its natural state has no odor. For your safety, an odorant is added that smells like rotten cabbage.
 - d. Contact with LP gas can cause freeze burns to skin.
- ▲ Apartment dwellers: Check with management to learn the requirements and fire codes for using a LP gas grill in your apartment. Do NOT use outside on the ground floor with a ten foot (3.05 m) clearance from any structure. Do NOT use on or under balconies.
- ▲ LP gas cylinder needed to operate. Only cylinders marked "propane" may be used.
- ▲ The LP gas cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders of the Department of Transportation (D.O.T.)* or the National Standard of Canada, *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation and Commission*.
- ▲ LP gas cylinder must be arranged for vapor withdrawal.
- ▲ The LP gas cylinder must have a listed overfilling prevention device (OPD).
- ▲ Only use LP gas cylinders equipped with a cylinder connection device compatible with the connection for outdoor cooking.
- ▲ The LP gas cylinder must have a cylinder collar to protect the cylinder valve.
- ▲ Never use an LP gas cylinder with a damaged body, valve, collar or footing.
- ▲ Dented or rusted LP gas cylinders may be hazardous and should be checked by your LP gas supplier prior to use.
- ▲ The LP gas cylinder should not be dropped or handled roughly.
- ▲ LP gas cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or other enclosed area. A cylinder must never be stored where temperatures can reach over 125°F.
- ▲ Do NOT insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a gas leak which may result in an explosion, fire, severe personal injury or death.
- ▲ Do NOT block holes in sides or back of grill.
- ▲ Never keep an LP gas cylinder in a hot car or trunk. Heat will cause the gas pressure to increase, which may open the valve and cause a gas leak.
- ▲ 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 with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- ▲ If grill is not in use, the gas must be turned off at the supply cylinder and disconnected.
- ▲ Do NOT store a spare LP gas cylinder under or near this appliance.
- ▲ Never fill the cylinder beyond 80 percent full. A fire causing serious injury or damage to property may occur if the above instructions are not followed.
- ▲ Never attempt to attach this grill to the self-contained LP gas system of a camper trailer, motor home or house.
- ▲ Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol with this product.
- ▲ Your grill has been checked at all factory connections for leaks. Re-check all connections as described in the "Operation and Maintenance" section of the shipping can loosen connections.
- ▲ Check for leaks even if your unit was assembled for you by someone else.



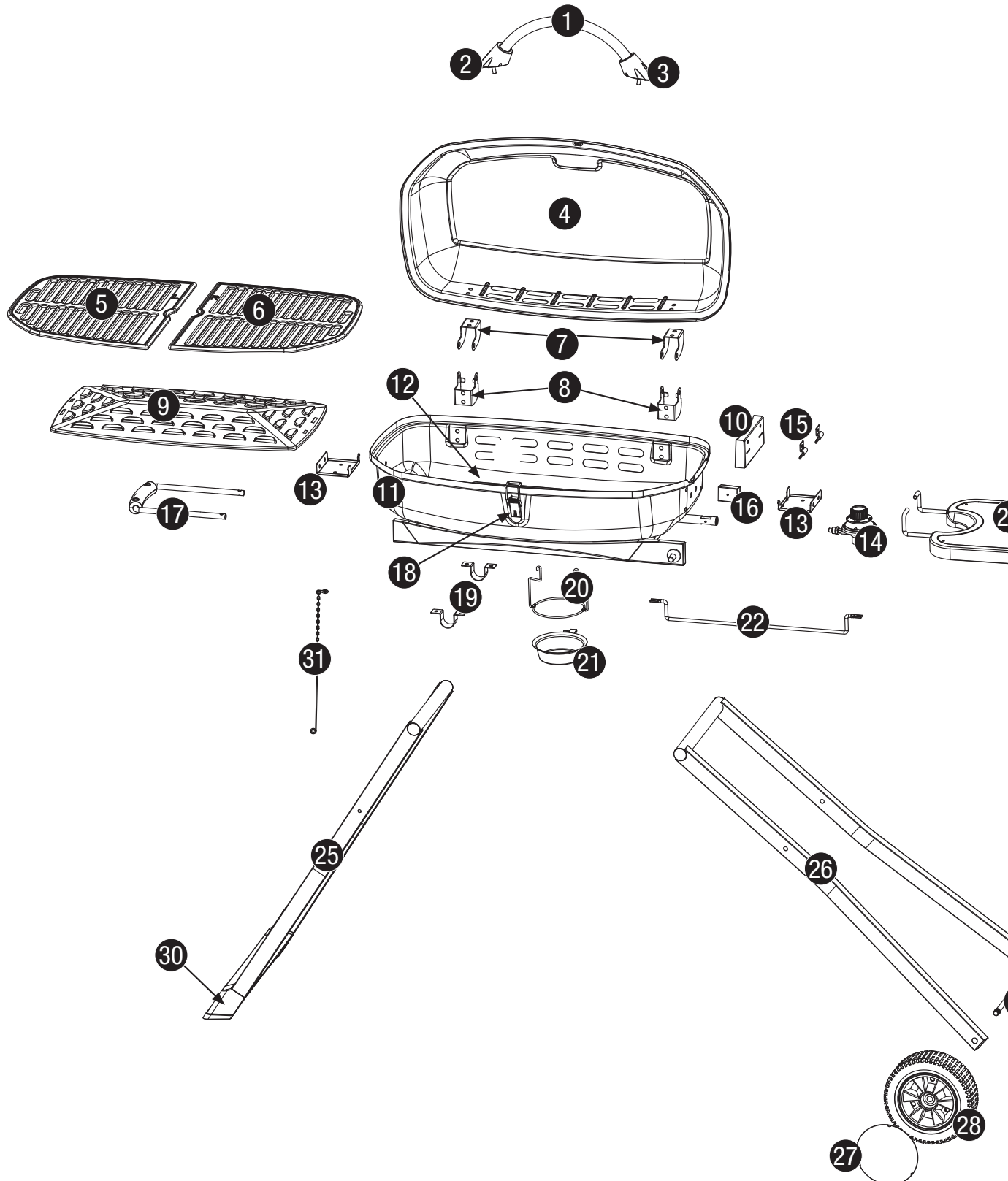
Important Safeguards Warning

- ▲ 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, stop operation.
- ▲ Use only the regulator and hose assembly provided. Use only the replacement regulator and hose assembly specified in the manual.
- ▲ Use only RevoAce Inc. Limited factory-authorized parts. The use of any part that is not factory-authorized can be void of warranty.
- ▲ Do NOT operate this appliance without reading “Operating Instructions” in this manual.
- ▲ Do NOT touch metal parts of grill until they have completely cooled to avoid burns, unless you are wearing protective mittens, etc.).
- ▲ Do NOT install or use in or on boats or recreational vehicles.
- ▲ When cooking, fire extinguishing materials should be readily accessible. In the event of an oil/grease fire, do NOT use water. Use type BC dry chemical fire extinguisher or smother with dirt, sand or baking soda.
- ▲ Do NOT use grill in high winds.
- ▲ Never lean over the grill when lighting.
- ▲ Do NOT leave a lit grill unattended. Keep children and pets away from grill at all times.
- ▲ Do NOT leave grill unattended while preheating or burning off food residue on high. If grill has not been cleaned, a fire may damage the product.
- ▲ 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 attempt to move grill when in use. Allow the grill to cool before moving or storing.
- ▲ LP gas cylinder must be properly disconnected and removed prior to moving this grill.
- ▲ Storage of grill indoors is permissible only if the cylinder is disconnected, removed from the grill and properly stored.
- ▲ Always open grill lid carefully and slowly as heat and steam trapped within grill can cause severe burns.
- ▲ Do NOT attempt to disconnect the gas regulator from the cylinder or any gas fitting while the grill is in use.
- ▲ Always place your grill on a hard, non-combustible, level surface. An asphalt or blacktop surface may not be acceptable.
- ▲ 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 damage.
- ▲ 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, can cause an explosive flame-up.
- ▲ Never operate grill without its heat plates installed.
- ▲ 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 cover entire cooking area with aluminum foil.
- ▲ Deaths, serious injury or damage to property may occur if the above is not followed exactly.

Limited Warranty

RevoAce Inc. Limited (“RA”) warrants to the original retail purchaser of this product, and to no other person, that if this product is operated in accordance with the printed instructions accompanying it, then for a period of one (1) year for all remaining parts. All parts in such product shall be free from defects in material and workmanship. RA may require reasonable proof of your date of purchase. Retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts which prove defective.

Expanded View



Parts List

1 Lid Handle	T1102-010	12 Burner*	T1205-020	23 Side Shelf*
2 Left Lid Handle Support*	T1102-020	13 Heat Plate Support (2)	T1000-050	24 Tool Holder
3 Right Lid Handle Support*	T1102-030	14 Regulator/Control Knob*	B0308-C03	25 Left Leg*
4 Lid	T1705-016	15 Side Shelf Support Bracket (2)*	T1205-030	26 Right Leg*
5 Left Cooking Grid	T1000-010	16 Wind Guard*	B0225-B08	27 Hub Cap (2)
6 Right Cooking Grid	T1000-020	17 Side Handle	T1102-040	28 Wheel (2)

Assembly Instructions

1

DO NOT RETURN TO PLACE OF PURCHASE.

For assistance, call **1-800-694-0013** toll-free. Please have your owner's manual and model number available for reference.

Note: The model number is printed on a label which can be found on the inside door, back or side of the cart assembly.

Assembly Tips:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

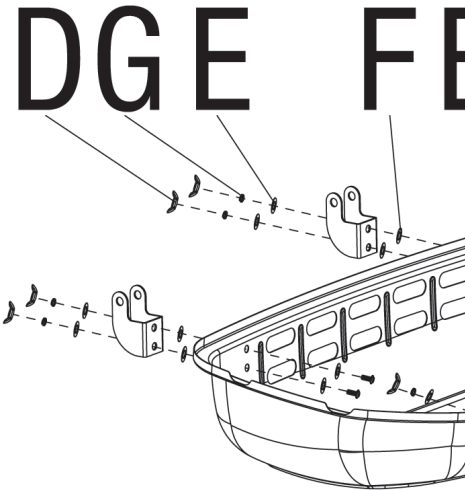
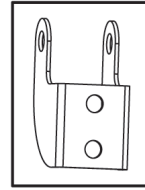
To complete assembly you will need:

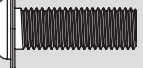
- (1) Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section).
- (1) 14.1 oz or (1) 16.4 oz LP gas tank (not included).

Typical assembly is approximately 30 Minutes.

2

Attach Lid Handle and To



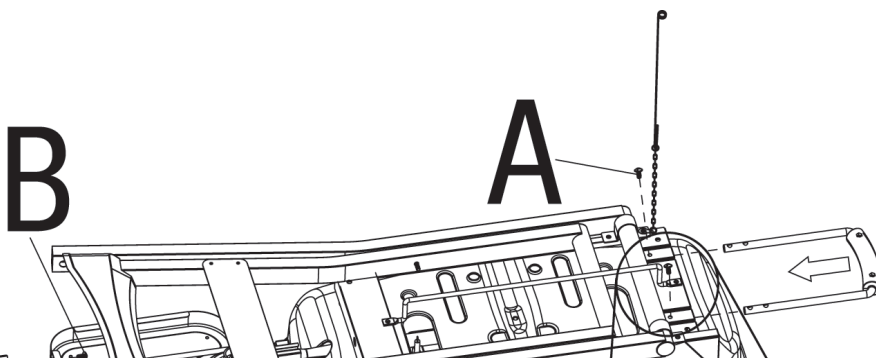
B  x 4

D  x 6

E  x 10

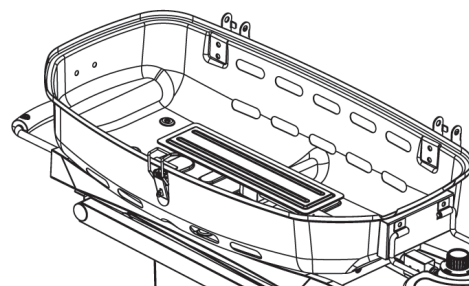
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Attach Tool Holder and Side Handle

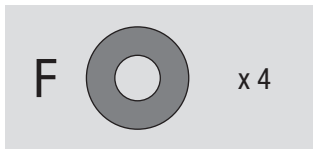
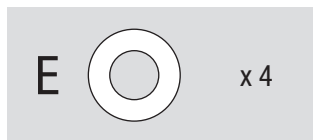
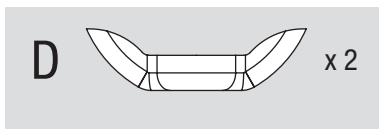
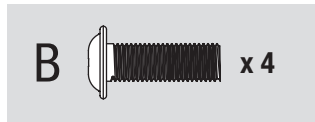
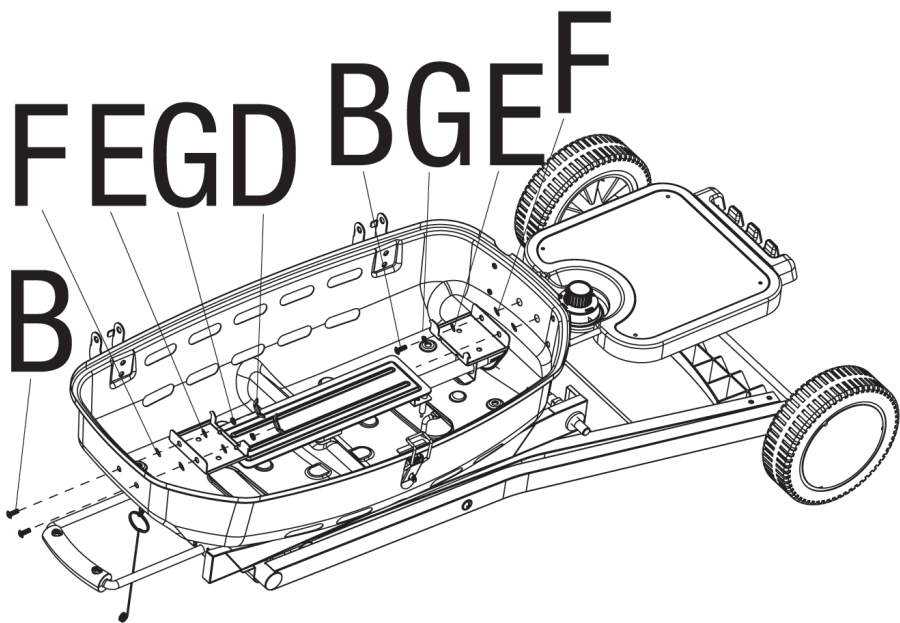


4

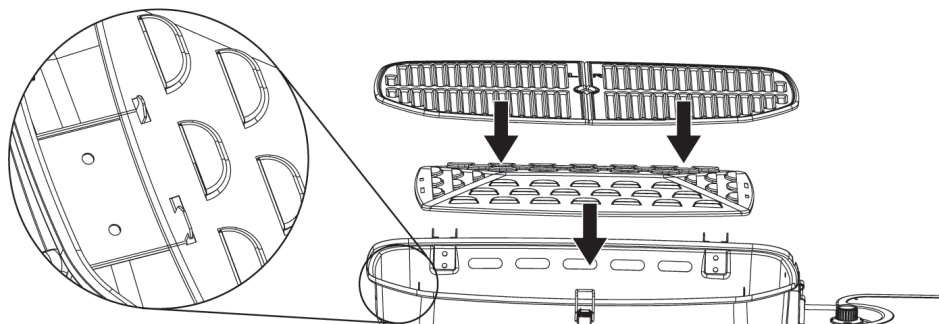
Attach Axle, Wheels and To



5 Attach Heat Plate Supports

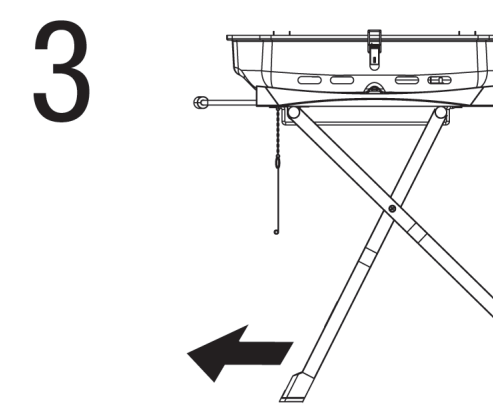
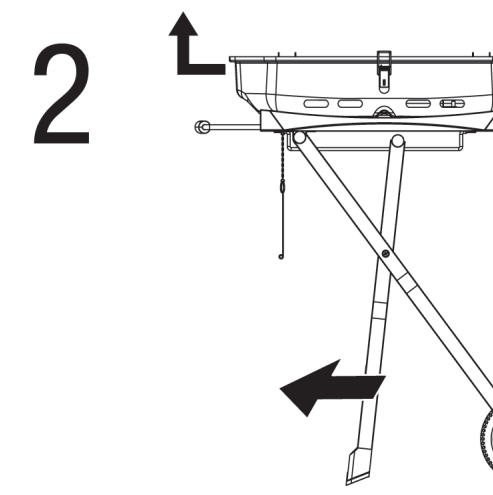
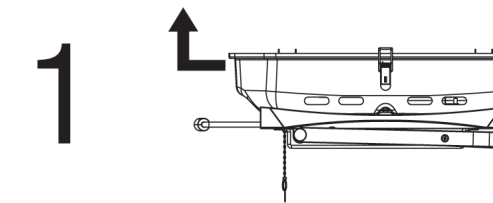


7 Insert Heat Plate and Cooking Grids

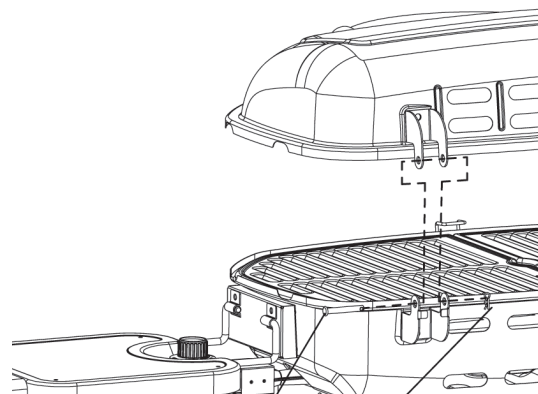


6 Unfold Grill

Note: Always open legs completely and secure.

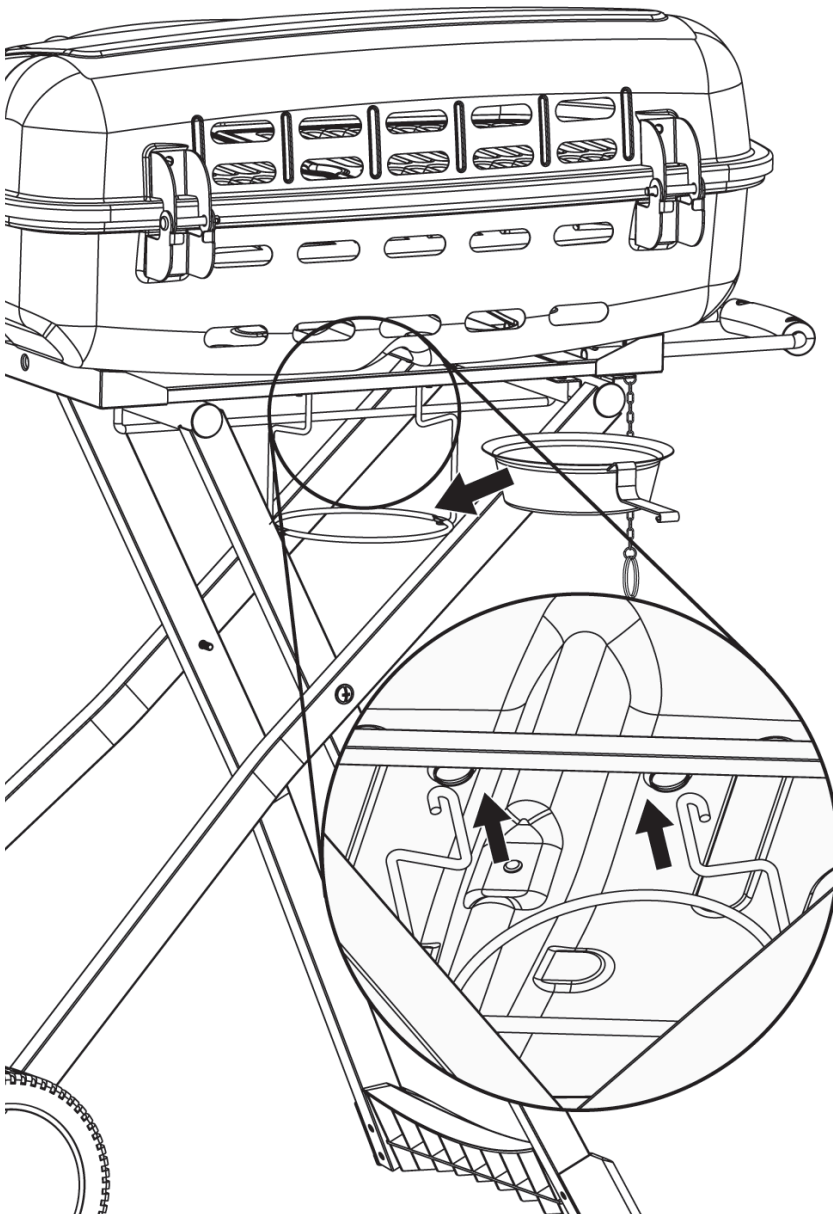


8 Attach Lid



9

Insert Grease Cup Support and Grease Cup



10

Fold Side Shelf & Unfold

⚠ WARNING: Never fold side shelf until grill is completely cool.

Fold Side Shelf



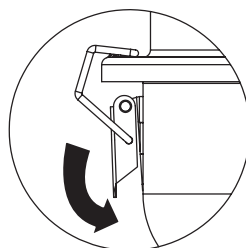
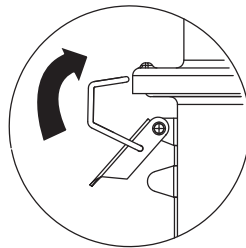
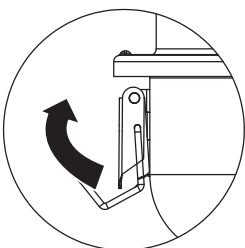
Unfold Side Shelf



11

Lock Lid

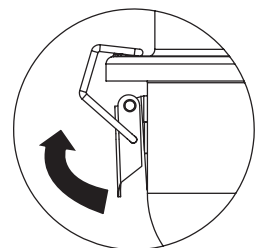
Note: Lid must be locked before transporting.



12

Unlock Lid

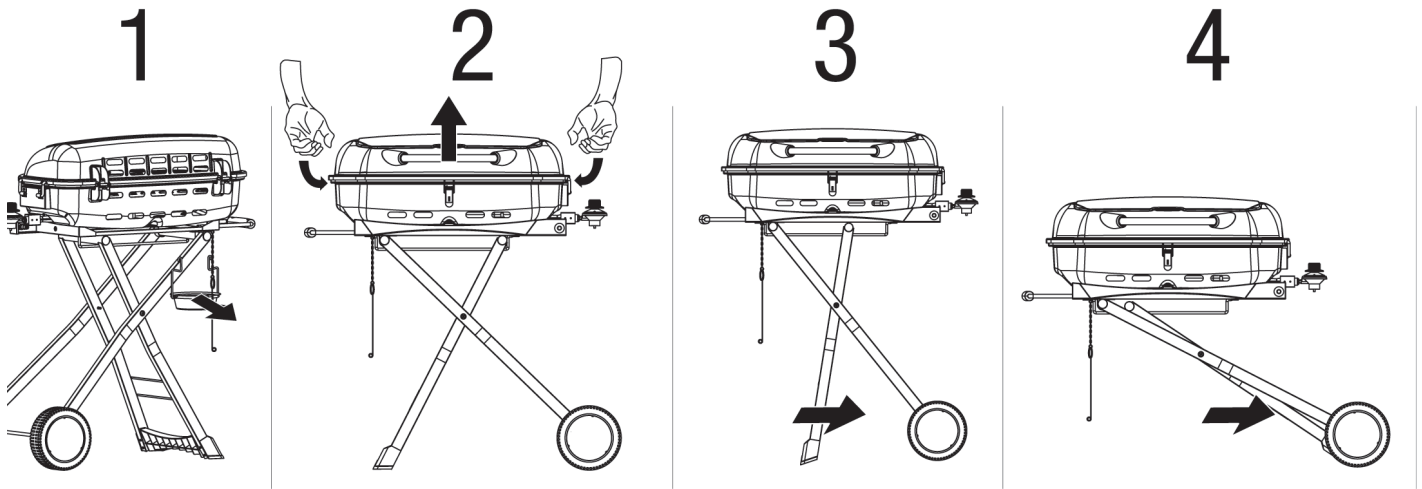
Note: Always unlock and open lid before



13

Fold Grill

Note: Always fold side shelf and lock lid before folding cart.

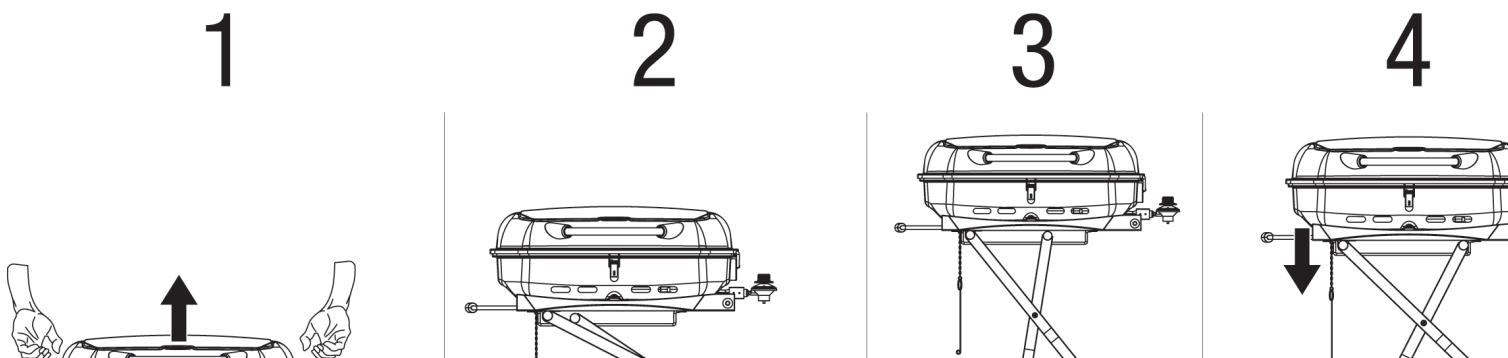


14

Unfold Grill

Note: Always lock lid before unfolding cart.

Note: Always open legs completely and secure in place before lighting grill.



Installing LP Gas Tank

This grill is designed to operate with a 1 lb.

7.75 in. or 10.6 in. high disposable / 16.4 oz. or 14.1 oz. propane gas tank (DOT 39 Cylinder) (Figure 1).



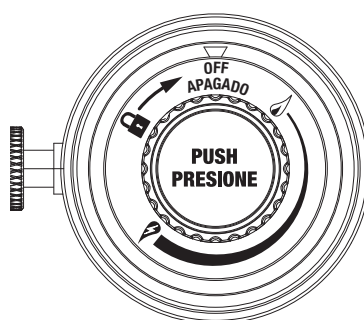
Connecting LP Gas Tank

Only cylinders marked “propane” may be used.

Note: 1 lb cylinders may form frost when near empty.

1. Make sure the regulator/control knob is in the “OFF” position (Figure 2).
2. Lubricate the threads of the regulator/control knob with petroleum jelly. Line up threads on LP gas tank with regulator/control knob.
3. Insert and rotate LP gas tank clockwise until they fit snugly together. **HAND TIGHTEN ONLY.** Be careful not to crossthread when screwing in tank (Figure 3).
4. Perform leak test per “Checking for Leaks” section.

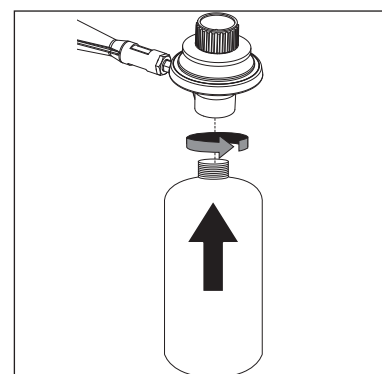
Figure 2



Disconnecting LP Gas Tank

1. Turn the regulator/control knob to the “OFF” position.
2. Rotate LP gas tank counterclockwise until it is loose.
3. Store the LP gas tank in a proper location, per local codes.

Figure 3



Operating Instructions

Checking for Leaks

Burner Connections

1. Make sure the regulator/control knob is securely fastened to the burner.
Note: The brass nut should be $\frac{1}{4}$ to $\frac{1}{2}$ turn past tight. The regulator will rotate 360° even when the brass nut is tightened. If your unit was assembled for you, visually check the connection between the burner and regulator/control knob (Figure 5).

⚠ WARNING: Failure to inspect this connection or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.

2. If the burner and regulator/control knob do not fit properly or if you have any questions, please contact 1.800.694.0013 for assistance.

Tank/Gas Line Connection

1. Make 2-3 oz. of leak detection solution by mixing one part liquid dishwashing soap with three parts water.
2. Make sure regulator/control knob is in the “OFF” position (Figure 2).
3. Spoon the leak detection check solution on all “X” locations (Figure 5).
 - a. If any bubbles appear, remove the LP gas tank and reconnect, making sure the connection is secure.
 - b. If you continue to see bubbles after several attempts, remove the LP gas tank per “Disconnecting LP Gas Tank” section, and contact 1.800.694.0013 for assistance.
 - c. If no bubbles appear after one minute, turn regulator/control knob to the “OFF” position, wipe away solution and proceed.

First Use

1. Make sure all labels, packaging and protective films have been removed from the grill.
2. Remove manufacturing oils before cooking on this grill for the first time by operating the grill for at least 15 minutes on 🔥 (HIGH) with the lid closed. This will “heat clean” the internal parts and dissipate odors.

Lighting Instructions

Operating Instructions (continued)

Cooking

1. Open lid and ignite the side burner per “Lighting Instructions” section.
2. Close lid and preheat grill on 🔥 (HIGH).
3. Adjust regulator/control knob to desired flame height.
4. Wear protective gloves and use long handle tongs to place food onto cooking grids above the lit burner.
5. With lid open or closed, cook until desired internal food temperatures are achieved.
6. Turn grill off per “Turning Off” section.

	CAUTION
<p>⚠ CAUTION: Do NOT preheat or burn on HIGH. If grill has not been cleaned, a grease fire can occur.</p>	

Controlling Flare-ups

1. **If a grease fire develops, turn control knobs to the “OFF” position and LP gas tank valve “CLOSED.” Do NOT use water on a grease fire. This can cause the grease to splatter and could result in serious burns, bodily harm or other damage.**
2. **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.**


Flare-ups are a part of cooking meats on a grill and add to the unique flavor of grilling.

Excessive flare-ups can over-cook your food and be dangerous.

Important: Excessive flare-ups result from the build-up of grease in the bottom of your grill.

If a grease fire occurs, close the lid **AND** turn the control knob(s) to “OFF” until the grease burns out. Be careful when opening the lid as sudden flare-ups may occur.



If excessive flare-ups occur, **do NOT** pour water onto the flames.



	WARNING
<p>⚠ When cooking, the grill should be ready to use. Do not use an oil/grease fire extinguisher or baking soda on the grill with water.</p>	

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats on 🔥 (LOW) setting or indirectly.
3. Ensure that your grill is on a hard, level, non-combustible surface and the grease is allowed to drain into grease receptacle.

Cleaning and Care

	CAUTION	
<ol style="list-style-type: none"> 1. All cleaning and maintenance should be done when grill is cool and with the fuel supply disconnected. 2. Do NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish. 3. Do NOT enlarge valve orifices or burner ports when cleaning the valves or burners. 		

	NOTICE	
<ol style="list-style-type: none"> 1. This grill should be thoroughly cleaned and inspected on a regular basis. 2. Abrasive cleaners will damage this product. 3. Never use oven cleaner to clean any part of grill. 		

Use this

Before Each Use:

1. Keep the grill area clean and free from any combustible materials, gasoline, and other flammable vapors and liquids.
2. Do NOT obstruct the flow of the combustion of LP gas and the ventilation of air.
3. Keep the ventilation opening(s) of the LP gas tank area free and clear from debris.
4. Visually check the burner flames to make sure your grill is working properly (Figure 8).
5. See sections below for proper cleaning instructions.
6. Check for obstructions of airflow to the burners. Spiders, insects and webs can clog the burner/venturi tube. A clogged burner tube can lead to a fire.


Cleaning Surfaces

1. Wipe surfaces clean with mild dishwashing detergent or baking soda mixed with water.
2. For stubborn surfaces, use a citrus-based degreaser and a nylon scrubbing brush.

Cleaning and Care (continued)

6. Lift burners up and away from gas valve orifice.
7. Disconnect wire from spark electrode.
8. Clean venturi of each burner with small bottle brush or compressed air.
9. Remove all food residue and dirt from burner surface.
10. Clean any clogged ports with a stiff wire (such as an opened paper clip).
11. Inspect burners for any damage (cracks or holes). If damage is found, replace with new burner(s) from manufacturer.
12. Re-install burner(s). Checking to insure that gas valve orifice is correctly positioned inside each burner/venturi tube. Also, check position of spark
13. Replace heat plate(s) and cooking grid(s).
14. Connect LP gas tank per “Installing LP Gas Tank” section.
15. Perform leak test per “Checking for Leaks” section.

Before Storing

1. Turn LP gas tank valve to “CLOSED.”
2. Turn regulator/control knob to “ OFF.”
Note: A “poof” sound is normal as the last of the LP gas is burned.
3. Disconnect LP gas tank per “Disconnecting LP Gas Tank” section.
4. Clean all surfaces.
5. Lightly coat the burner(s) and cooking grid with cooking oil to prevent excess rusting.
6. If storing the grill indoors, disconnect the LP tank per “Disconnecting LP Gas Tank” section.
7. Place the protective cap cover on the LP tank and store the tank outdoors in a well-ventilated area out of direct sunlight.
8. If storing the grill indoors, cover the grill and store in a cool dry place.
9. If storing the grill outdoors, cover the grill with a grill cover for protection from the weather.

Troubleshooting

Problem	Possible Cause	Prevention
Burner will not light using igniter (if included)	LP gas tank is low or empty	Replace LP gas tank
	LP gas leak	<ol style="list-style-type: none"> Turn LP gas tank valve to “ OFF” Wait 5 minutes for gas to clear Follow “Checking for Leaks” section
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with rubbing alcohol
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked or broken - sparks at crack	Replacement part(s) may be needed - refer to “Parts and Accessories” section
	Wire loose or disconnected	Reconnect wire or replacement part(s) at 1.800.694.0013
	Wire is shorting (sparking) between igniter and electrode	Replacement part(s) may be needed - refer to “Parts and Accessories” section
Burner will not light with match	Bad igniter	Replacement part(s) may be needed - refer to “Parts and Accessories” section
	No gas flow	Check if LP gas tank is empty A. If empty, replace B. If LP gas tank is not empty, refer to “Checking for Leaks” section and “Adjusting flame height” below
	LP gas tank is low or empty	Replace LP gas tank
	LP gas leak	<ol style="list-style-type: none"> Turn LP gas tank valve to “ OFF” Wait 5 minutes for gas to clear Follow “Checking for Leaks” section
	Coupling nut and regulator not fully connected	Turning the coupling nut about one-half turn until it reaches a solid stop. Tighten by hand only – do not use tools.
	Obstruction of gas flow	Clear burner/venturi tube
	Spider webs or insect nest in venturi	Clean burner/venturi tube
Sudden drop in gas flow or reduced flame height	Burner ports clogged or blocked	Clean burner ports
	Out of gas	Replace LP gas tank
Irregular flame pattern – flame does not run the full length of burner	Burner ports are clogged or blocked	Clean burner ports
Flame is yellow or orange	New burner may have residual manufacturing oils	Operate grill for 15 minutes on (HIGH) setting
	Spider webs or insect nest in burner/venturi tube	Clean burner/venturi tube
	Food residue, grease, etc. on burners	Clean burner
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly aligned
Flame goes out	High or gusting winds	Do not use grill in high winds
	Low on LP gas	Replace LP gas tank
	Overflow valve tripped	Refer to “Sudden drop in gas flow or reduced flame height” section
Flare-up	Grease buildup	Remove and clean all grill parts per “Cleaning and Maintenance” section
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust (lower) cooking temperature
Persistent grease fire	Grease trapped by food buildup around burner system	<ol style="list-style-type: none"> Turn control knob to “ OFF” Leave lid in closed position and let grill cool After grill cools, remove and clean all grill parts per “Cleaning and Maintenance” section
Flashback (fire in burner tube(s))	Burner and/or burner tubes are blocked	Clean burner and/or burner/venturi tube
Inside of lid is peeling (like paint peeling)	Baked on grease buildup has turned to carbon and is flaking off.	Clean all grill parts per “Cleaning and Maintenance” section