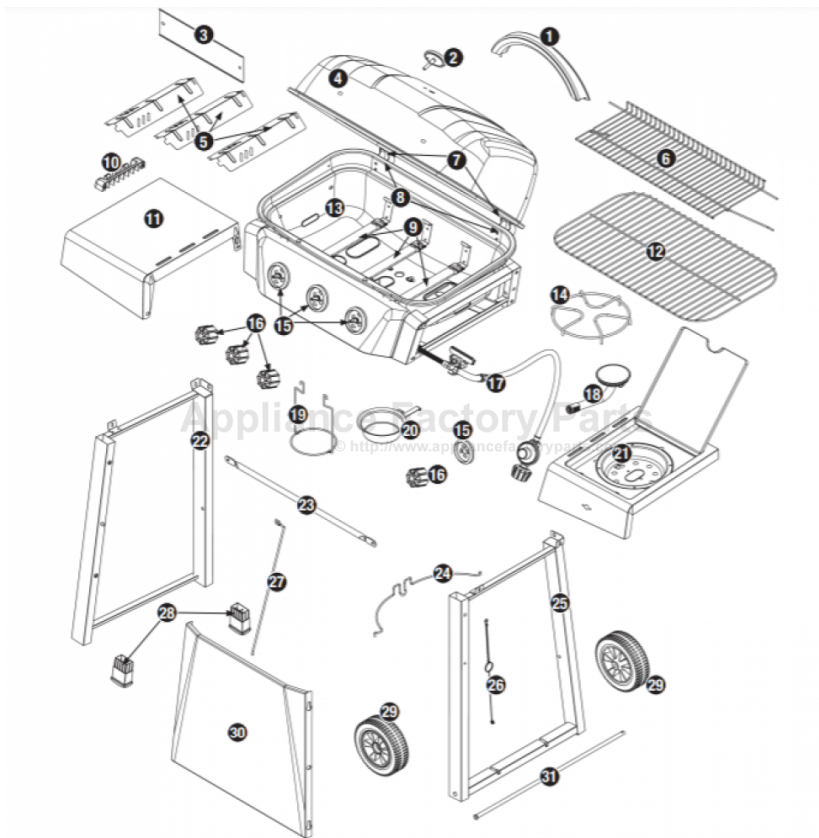


This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



REVOACE GBC1729WBS Owner's Manual

[Shop genuine replacement parts for REVOACE
GBC1729WBS](#)



[Find Your REVOACE Grill Parts - Select From 56 Models](#)

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

OWNER'S MANUAL

Outdoor LP Gas Barbecue Cooker

Model No. GBC1729W, GBC1729WRS, GBC1729WBS

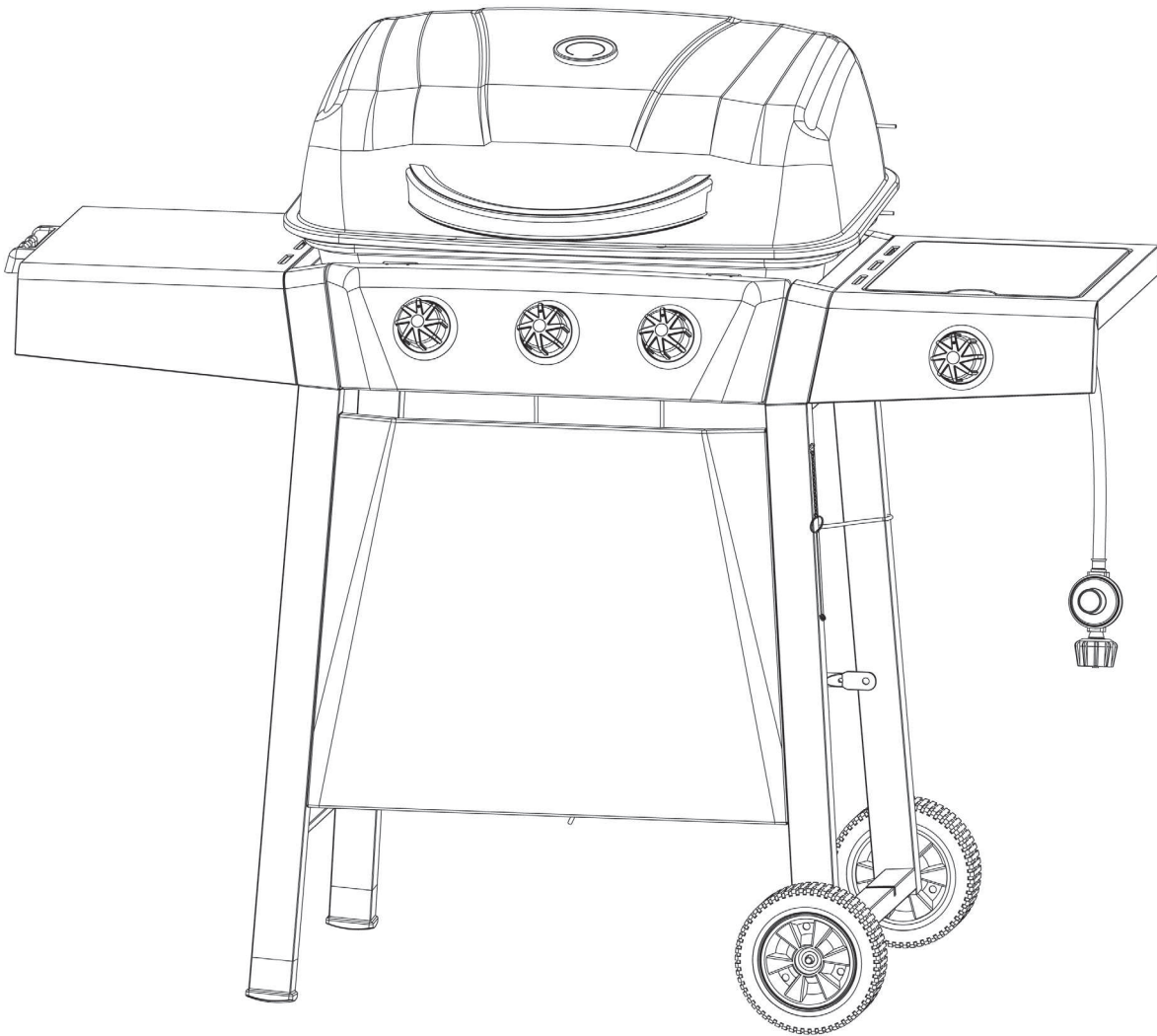


Table of Contents

Important Safeguards	Page 2
Limited Warranty	3
Expanded View & Hardware	4
Assembly Instructions	5
Installing LP Gas Tank	9
Operating Instructions	9
Cleaning and Care	11
Troubleshooting	12



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 for future reference.



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



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.



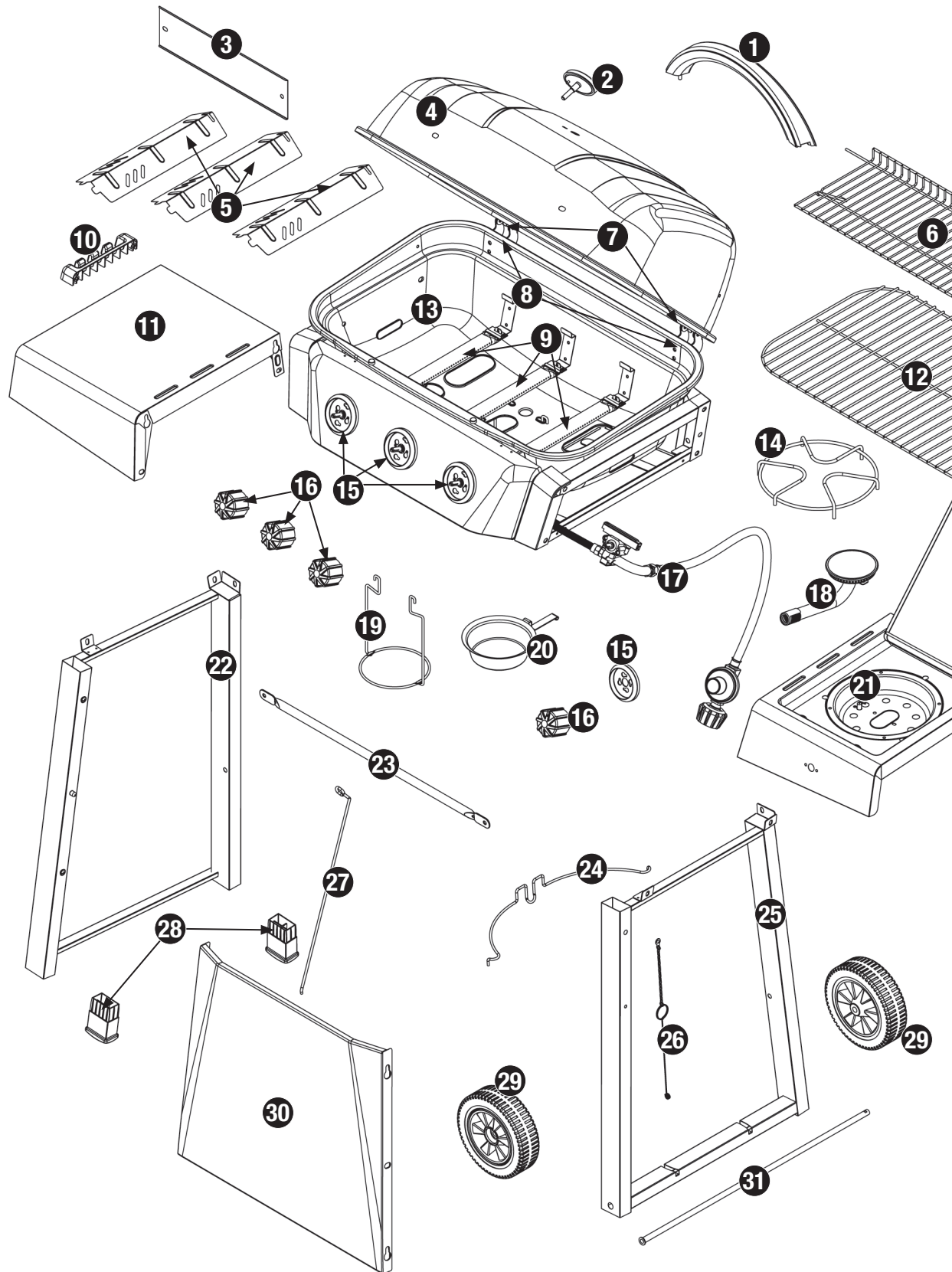
Important Safeguards Warning

- ▲ 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 the product is properly maintained, and operated in accordance with the printed instructions accompanying it, then for a period of five (5) years or (1) year for all remaining parts from the date of purchase, all parts in such product shall be free from defects in material or workmanship, provided that you require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited

Expanded View



Parts List

1 Handle G1205-020

2 Temperature Gauge B0104-JRE

3 Lid Handle Heat Plate G1329-110

4 Lid* G1429-010

5 Heat Plate (3) G1203-010

12 Cooking Grid G1329-010

13 Grill Body Assembly* G1329-030

14 Side Burner Grid B0404-C03

15 Control Knob Bezel (4)* G1429-020

16 Control Knob (4) G1429-030

23 Cart Frame

24 LP Gas Tank

25 Right Cart

26 Lighting Panel

27 Cart Frame

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.

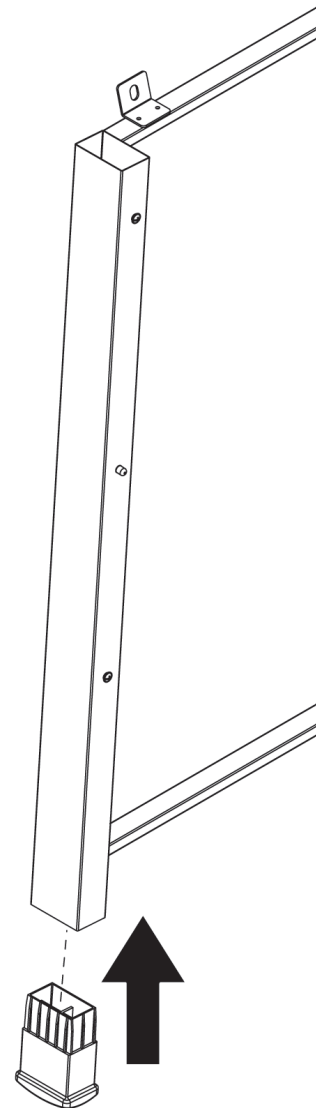
To complete assembly you will need:

- (1) Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section of this manual).
- (1) Precision-filled LP gas grill tank with Acme Type 1 external threaded valve connection (standard grill size) (not included).

Typical assembly is approximately one hour.

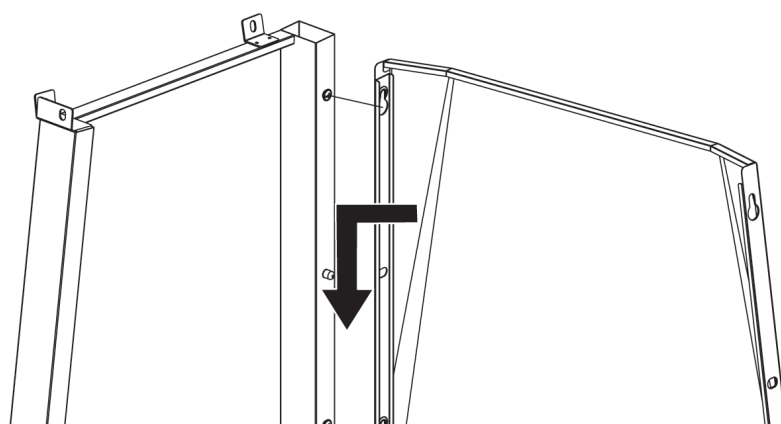
2

Attach Feet



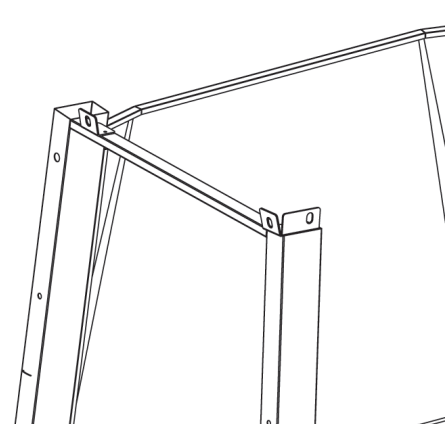
3

Attach Front Panel

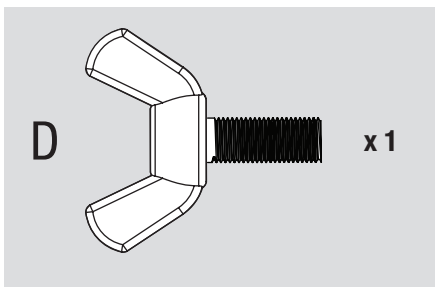
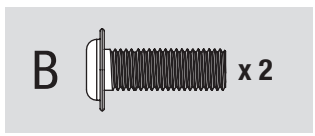
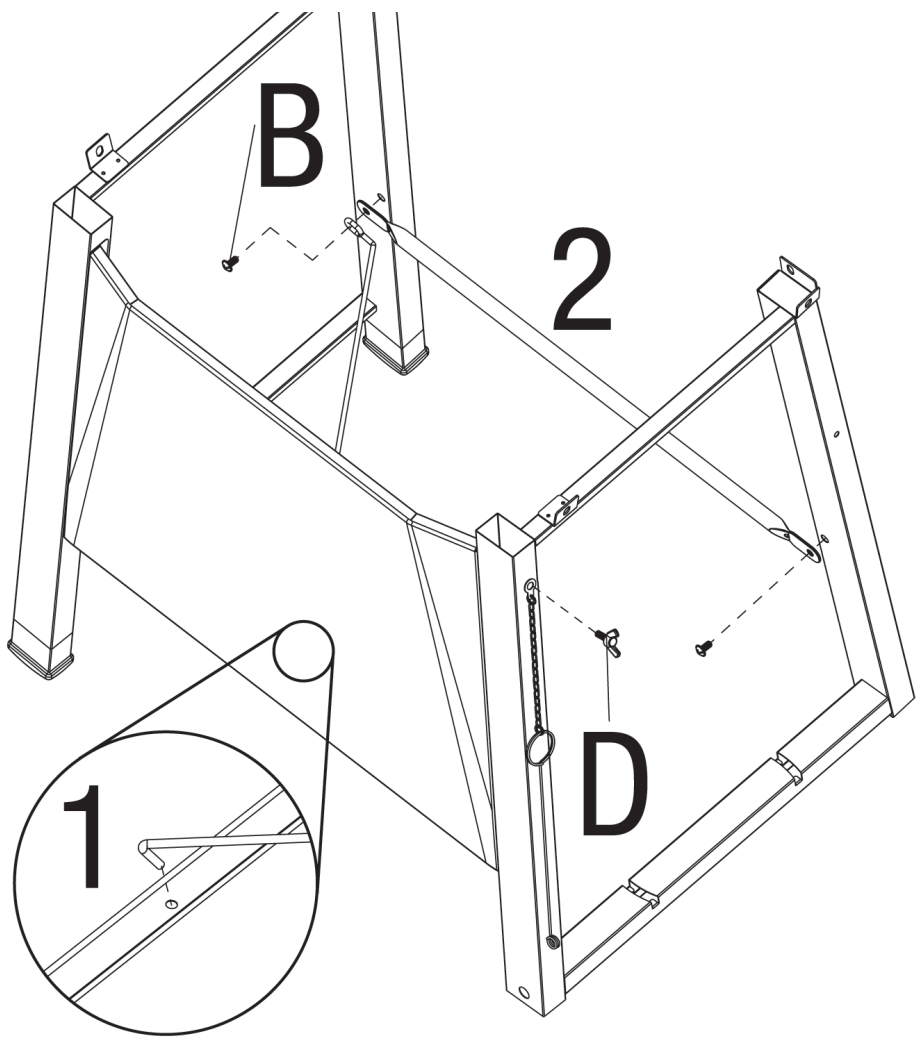


4

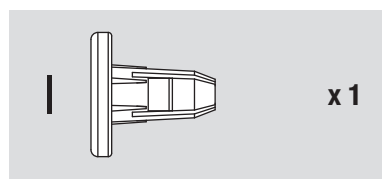
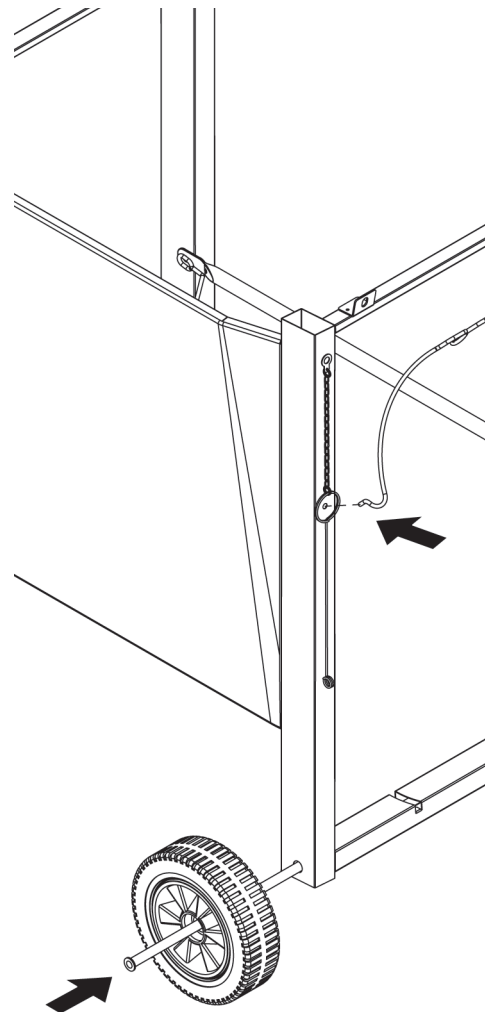
Attach Left Cart Frame



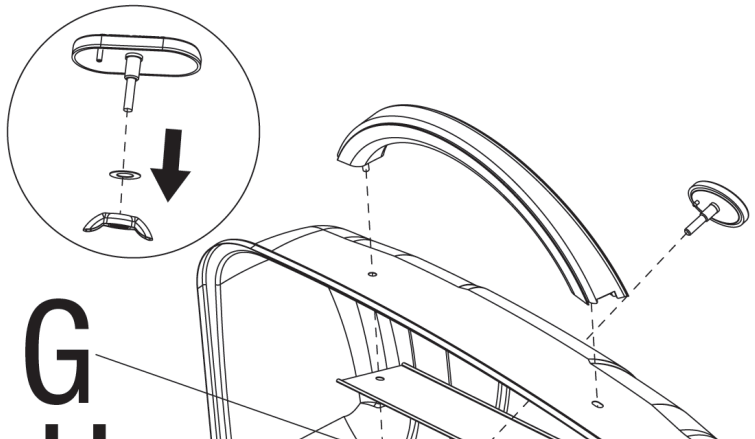
5 Attach Cart Frame Supports A & B



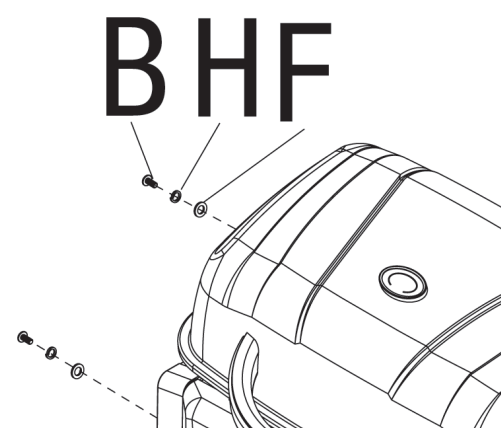
6 Attach Axle, Wheels and LP



7 Attach Lid Handle Heat Plate, Handle and Temperature Gauge

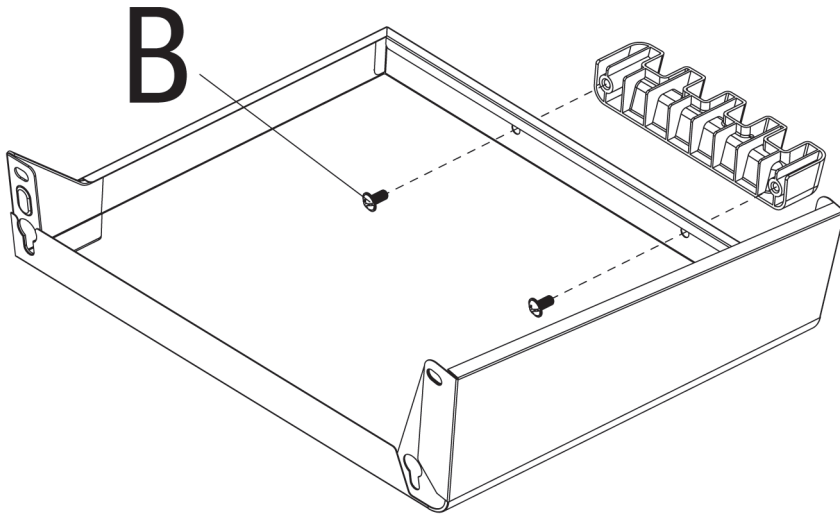


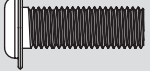
8 Attach Grill Body Assembly



9

Attach Tool Hook

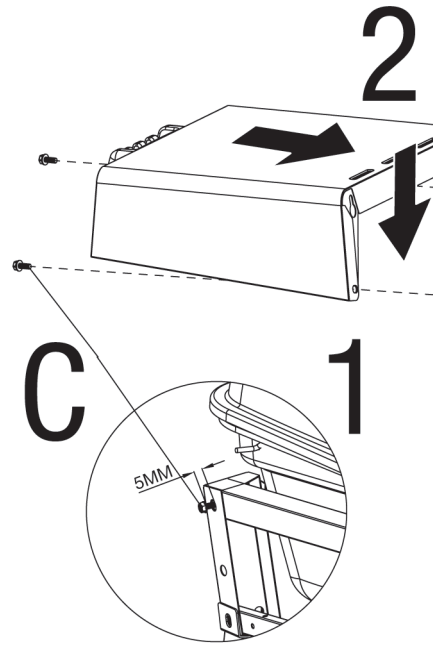



B  x 2

10

Attach Left Side Shelf

Note: Leave 5 mm of bolt threads exposed.

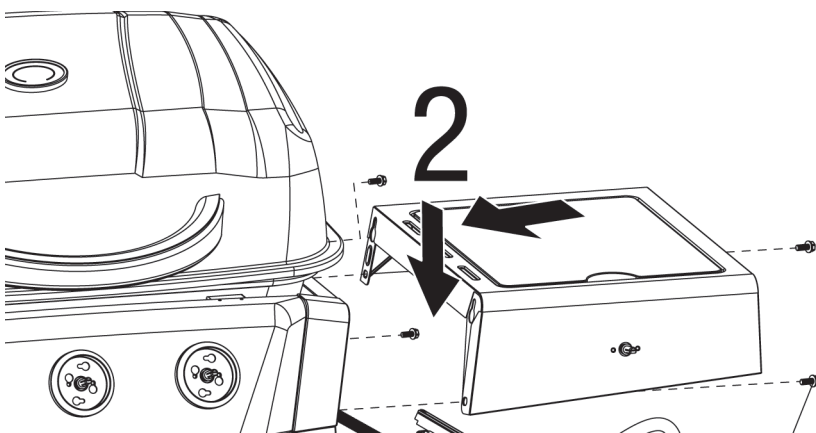


C  x 4

11

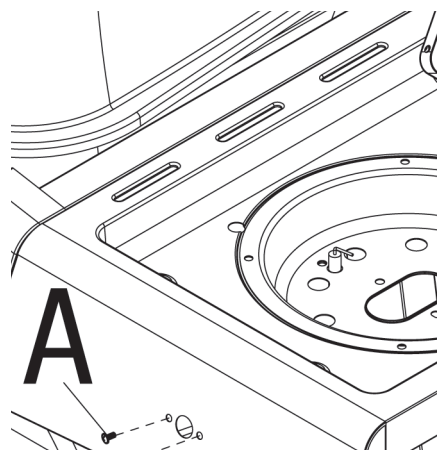
Attach Right Side Shelf

Note: Leave 5 mm of bolt threads exposed.



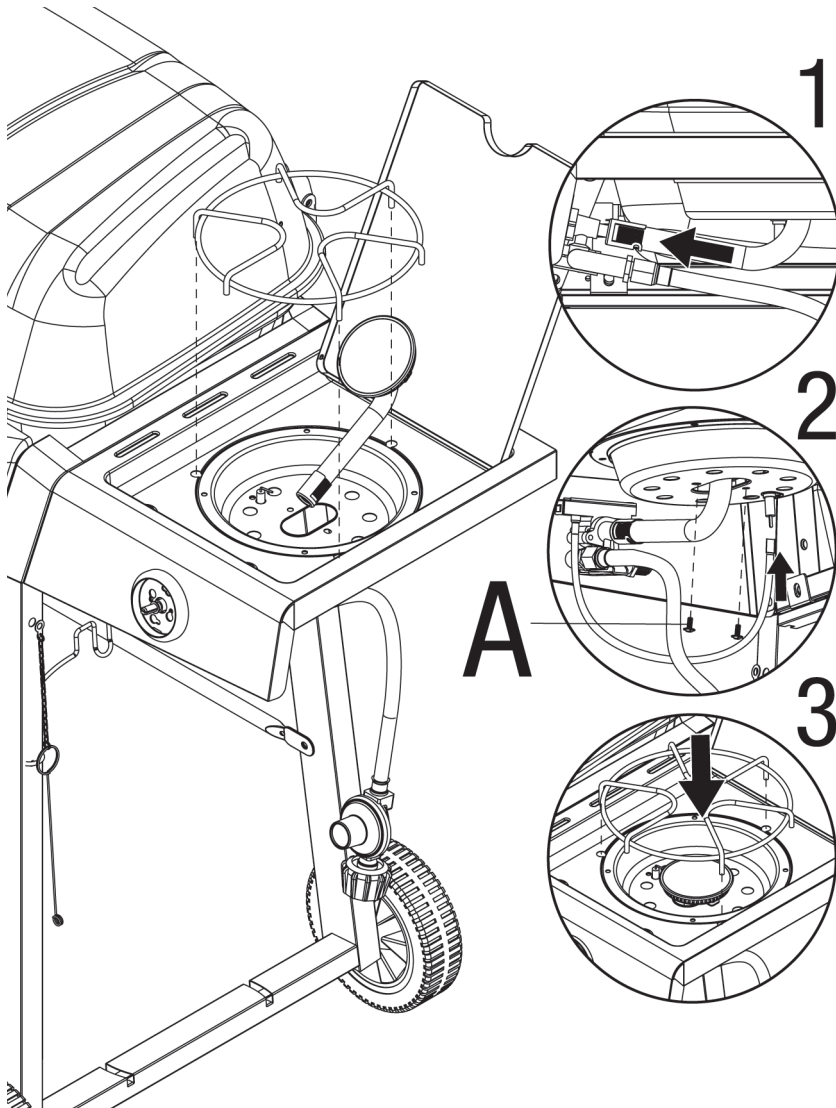
12

Attach Control Knob Bezel



13

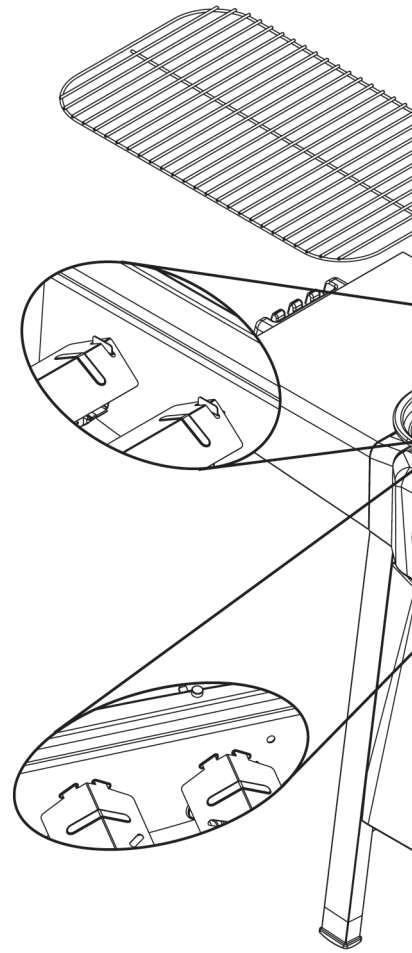
Insert Side Burner, Igniter Wire and Side Burner Grid



A  x 2

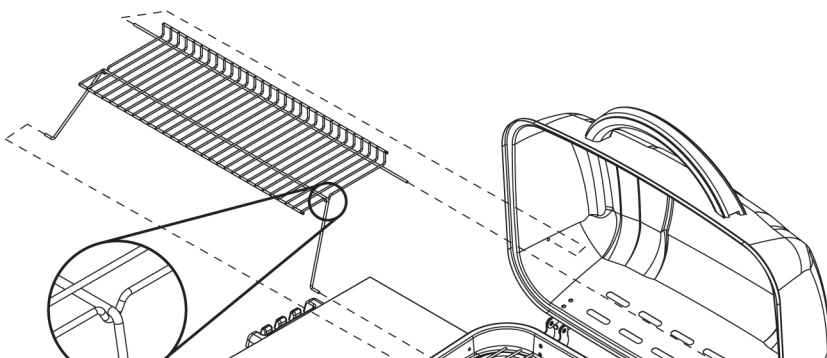
14

Insert Heat Plates and Co



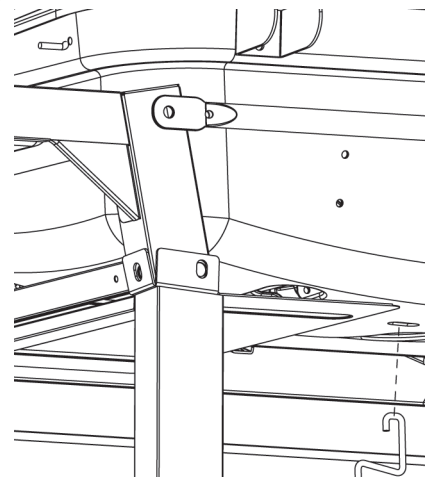
15

Attach Warming Rack and Control Knobs



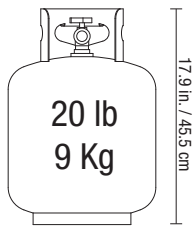
16

Insert Grease Cup Support



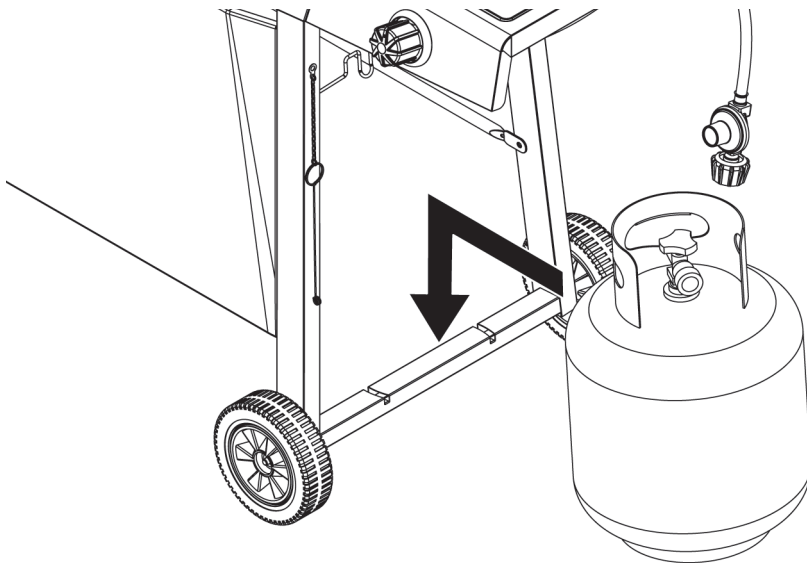
Installing LP Gas Tank

To operate, you will need one precision-filled standard grill LP gas tank with external valve threads.



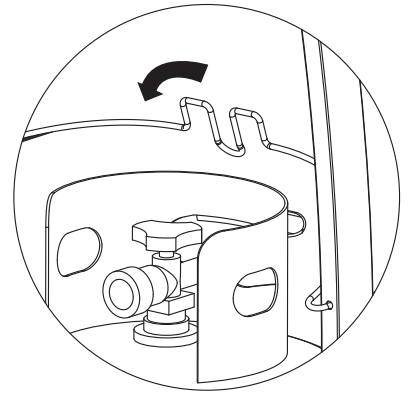
Inserting LP Gas Tank

Place precision-filled LP gas tank upright into the notches in the right cart frame so the tank valve is facing the gas line connection.



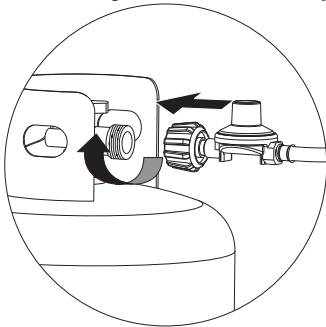
Securing LP Gas Tank

Secure tank by sliding the tank retainer wire over shoulder of tank.



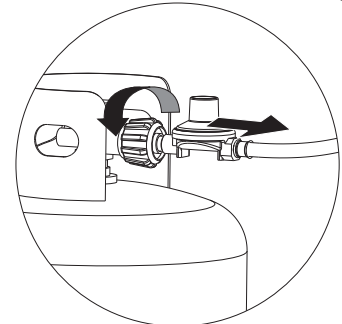
Connecting LP Gas Tank

1. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner or burner ports.
2. Connect regulator/hose assembly to tank by turning knob clockwise until it stops.



Disconnecting LP Gas Tank

1. Before disconnecting, make sure the LP gas tank is upright.
 2. Disconnect regulator/hose assembly from LP gas tank by turning knob counter-clockwise until it is loose.
- ⚠ **CAUTION: LP gas tank must be properly disconnected and removed prior to moving this grill.**
3. Place the protective cap cover on the LP tank and store in a well-ventilated area out of direct sunlight.



Operating Instructions

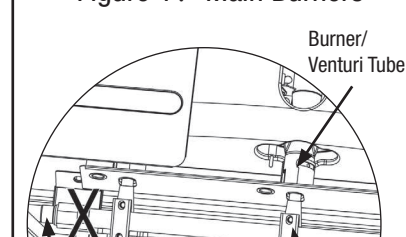
Checking for Leaks

Burner Connections

1. Make sure the regulator hose and valve connections are securely fastened to the burner and the tank.
2. Visually check the connection between the burner/venturi tube and orifice.
3. Make sure the burner/venturi tube fits over the orifice.

⚠ **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**




Figure 1: Main Burners



Operating Instructions (continued)

Lighting

- ⚠ CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors.**
- ⚠ CAUTION: Do NOT obstruct the flow of combustion and ventilation air.**
- ⚠ CAUTION: Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire.**
- ⚠ CAUTION: Attempting to light the burner with the lid closed may cause an explosion.**


1. Open lid.
2. 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.
3. All control knobs must be in the “ OFF” position (Figure 3).
4. Connect LP gas tank per “Installing LP Gas Tank” section.
5. Turn LP gas tank valve to “OPEN.”
6. Push and turn any control knob to  (HIGH). The burner should light. If it does not, repeat up to three times.
7. If ignition does not occur in 5 seconds, turn burner control knob “ OFF,” wait 5 minutes, and repeat lighting procedure.
8. If igniter does not light burner, use a lit match secured with the lighting rod (included with grill) to light burners. Access the burners through the cooking grid and heat plates. Position lit match near side of burner (Figure 5).

Important: Always use the lighting rod (included) when lighting burners with a match.



9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).

Note: Each burner lights independently - repeat steps 5-9 for the other burners.

Turning Off

1. Turn LP gas tank valve to “CLOSED.”
2. Turn all control knobs clockwise to the “ OFF” position.
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.


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.

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.

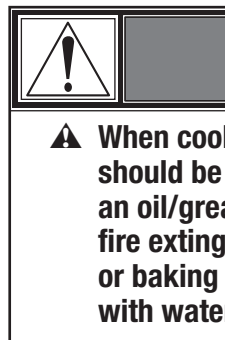
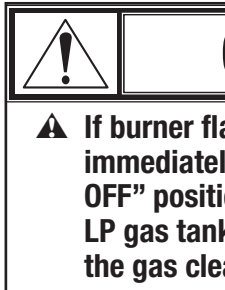
Operating Side Burner

NOTE: Side burner can be used while main burners are operating.
Never use side burner as a grill.



- ⚠ CAUTION: Maximum weight for side burner and side shelf is 33 lbs.**
- ⚠ CAUTION: Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf, resulting in damage to the side burner.**
- ⚠ CAUTION: Do NOT lean on the side burner shelf.**
- ⚠ CAUTION: Attempting to light the burner with the lid closed may cause an explosion.**



Lighting

1. Open lid.
2. 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.
3. Control knob must be in the “ OFF” position (Figure 3).



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. 		

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.
3. Rinse clean with water.
4. Allow to air dry.

Cleaning Main Burners

1. Turn LP gas tank valve to "CLOSED."
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Remove cooking grids and heat plates.
5. Remove burners by removing the fasteners, which secure the burners to the grill bottom.
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 electrode.
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.

Cleaning Side Burner

1. Turn LP gas tank valve to "CLOSED."
2. Turn all control knobs clockwise to the "OFF" position.
Note: A "poof" sound is normal as the last of the gas is burned.
3. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.
4. Remove side burner grid.

Troubleshooting

Problem	Possible Cause	Possible Solution
Burner will not light using igniter	LP gas tank valve is closed	Make sure regulator is securely attached to the "LP Gas Tank," then turn LP gas tank valve to "ON"
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank
	LP gas	<ol style="list-style-type: none"> Turn LP gas tank valve to "CLOSED" Wait 5 minutes for gas to clear Follow "Checking for Leaks"
	Wires or electrode covered with cooking residue	Clean wire and/or electrode with a damp cloth
	Electrode and burners are wet	Wipe dry with cloth
	Electrode cracked/broken - sparks at crack	Replacement part(s) may be needed
	Wire loose or disconnected	Reconnect wire or replacement part(s) at 1.800.694.0013
	Wire is shorting (sparking) between ignitor and electrode Bad igniter	Replacement part(s) may be needed
Burner will not light with match	No gas flow	Check if LP gas tank is empty A. If empty, exchange, refill or replace LP gas tank B. If LP gas tank is not empty, refer to "Checking for Leaks" and "Adjusting flame height" (see below)
	LP gas tank is low or empty	Exchange, refill or replace LP gas tank
	LP gas	<ol style="list-style-type: none"> Turn LP gas tank valve to "CLOSED" Wait 5 minutes for gas to clear Follow "Checking for Leaks"
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half turn. Tighten by hand only - do not use tools.
	Obstruction of gas flow	<ol style="list-style-type: none"> Clear burner/venturi tube Check for bent or kinked hoses
	Disengagement of burner to valve	Reengage burner and valve
	Spider webs or insect nest in venturi	Clean burner/venturi tube
	Burner ports clogged or blocked	Clean burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Exchange, refill or replace LP gas tank
	Overfilling prevention device may have been activated	<ol style="list-style-type: none"> Turn control knobs to "OFF" Wait 30 seconds and light grill If flames are still too low, reset overfilling prevention device: <ol style="list-style-type: none"> Turn control knob(s) to "OFF" Turn LP gas tank valve to "CLOSED" Disconnect regulator Turn control knobs to "OFF" Wait 1 minute Turn control knobs to "ON" Reconnect regulator and turn LP gas tank valve to "ON" Light grill per "Lighting"
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	Burn grill for 15 minutes on "HI" (High)
	Spider webs or insect nest in venturi	Clean venturi
	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	Exchange, refill or replace LP gas tank
	Overfilling prevention device may have been activated	Refer to "Sudden drop in gas flow or reduced flame height"
Flare-up	Grease buildup	Remove and clean all grill parts properly
	Excess fat in meat	Trim fat from meat before grilling
	Excessive cooking temperature	Adjust to lower cooking temperature
		<ol style="list-style-type: none"> Turn control knobs to "OFF"