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REVOACE GBC1793W Owner's Manual

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

OWNER'S MANUAL

Outdoor LP Gas Barbecue Cooker

Model No. GBC1793W

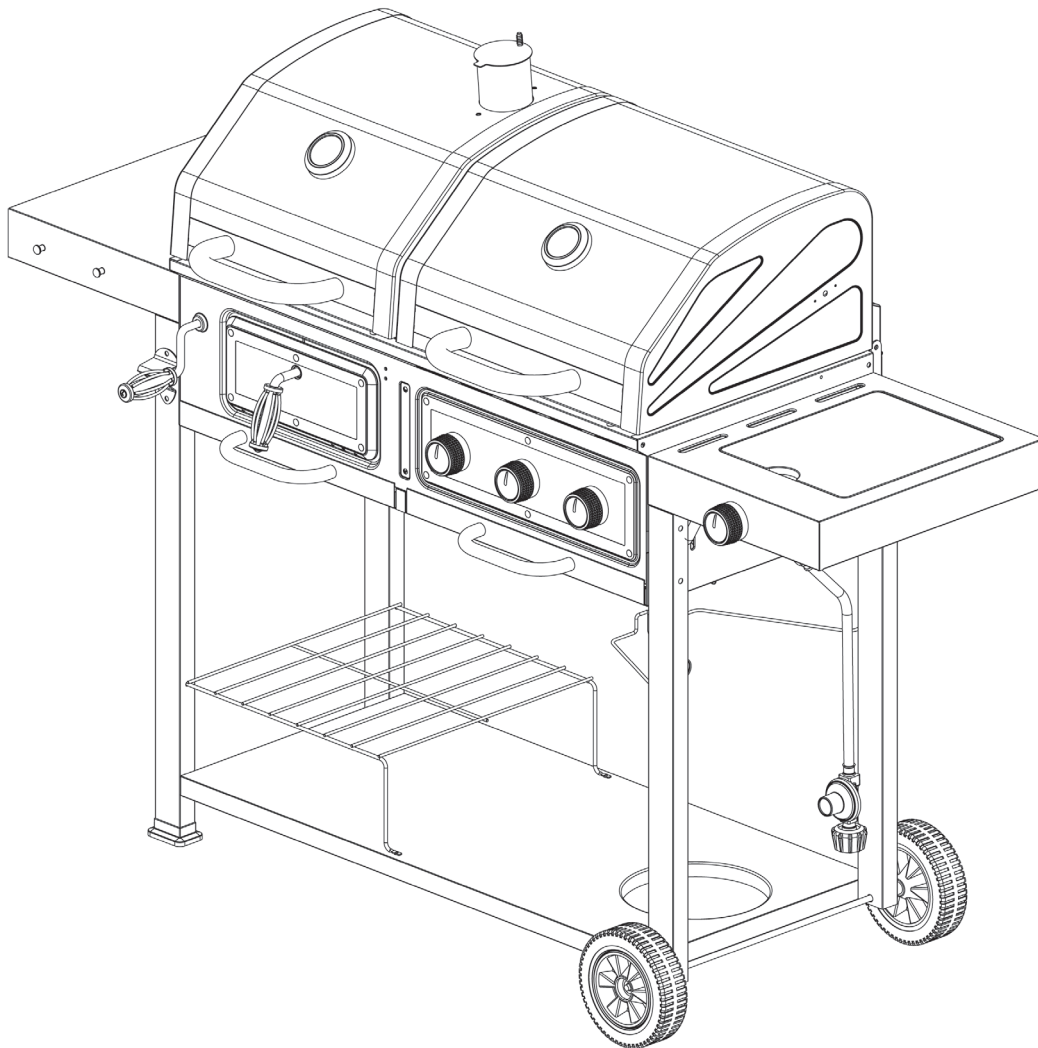


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FOR YOUR SAFETY

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 or gas leaks, which can cause property damage or death.
4. This instruction manual contains important information for safe assembly and operation.
5. Read and follow all instructions and warnings on 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.
- ▲ Do NOT use grill for indoor cooking. TOXIC carbon monoxide fumes can accumulate and cause asphyxiation.
- ▲ **Propane:** The “gas” side of the grill, from the factory, is for use with liquid propane (LP) gas only. The conversion to other fuels in this LP gas grill is dangerous, may cause bodily harm and will void your warranty.
- ▲ **Charcoal:** Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal briquets or cooking wood. The conversion to or attempted use of any other fuel source in this charcoal grill is dangerous and will void your warranty.
- ▲ **Propane:** Never use charcoal, lighter fluid, lava rocks, gasoline, kerosene or alcohol in the “gas” side of the grill.
- ▲ 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 a 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 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 is not followed exactly.
- ▲ Never attempt to attach this grill to the self-contained LP gas system of a camper, trailer, motor home or house.

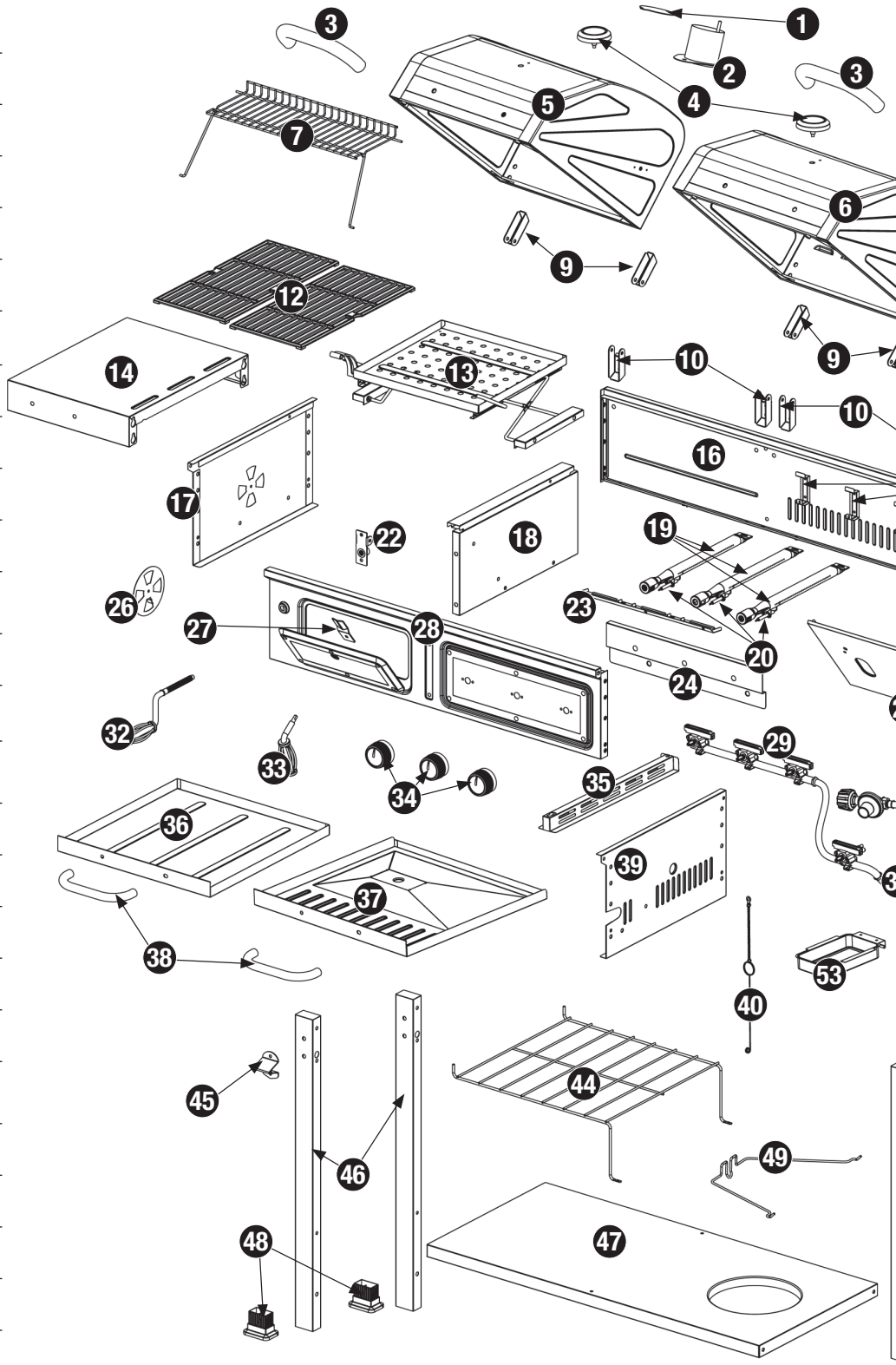


Important Safeguards Warning

- ▲ Do NOT alter grill in any manner. Any alteration will void your warranty.
- ▲ 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 on 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, 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 void your 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 mitts, 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.
- ▲ **Charcoal:** Position grill so wind cannot carry ashes to combustible surfaces.
- ▲ 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 could 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.
- ▲ **Charcoal:** Never add lighting fluid to hot or warm coals as a flashback may occur causing serious injury or damage.
- ▲ **Charcoal:** Do NOT remove the ashes until they are completely and fully extinguished.
- ▲ **Charcoal:** Live hot briquettes and coals can create a fire hazard.
- ▲ **Charcoal:** Always empty the bottom bowl and grill after each use.
- ▲ **Charcoal:** Do NOT place fuel (charcoal briquettes, wood or lump charcoal) directly into bottom of grill. Place fuel on grate.
- ▲ **Charcoal:** Do NOT allow charcoal to rest on the walls of grill. Doing so will greatly reduce the life of the metal and cause damage.
- ▲ **Charcoal:** Check to make sure the air vents are free of debris and ash before using the grill.
- ▲ **Charcoal:** Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- ▲ **Charcoal:** With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or grease during the cooking or cleaning process.
- ▲ 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.

Parts List

- 1** Smoke Stack Top
- 2** Smoke Stack
- 3** Lid Handle (2)
- 4** Temperature Gauge (2)
- 5** Charcoal Lid
- 6** LP Gas Lid
- 7** Charcoal Warming Rack
- 8** Gas Warming Rack
- 9** Top Hinge (4)
- 10** Bottom Hinge (4)
- 11** Heat Plate (3)
- 12** Charcoal Cooking Grid (2)
- 13** Charcoal Pan
- 14** Left Side Shelf
- 15** LP Gas Burner Support (3)*
- 16** Back Panel
- 17** Left Panel
- 18** Center Panel
- 19** LP Gas Burner (3)
- 20** Igniter Electrode (3)*
- 21** LP Gas Cooking Grid (2)
- 22** Charcoal Pan Handle Support
- 23** Front Heat Plate Support
- 24** LP Gas Heat Shield
- 25** LP Gas Panel
- 26** Side Air Vent
- 27** Charcoal Door Handle Support
- 28** Front Panel
- 29** LP Gas Manifold*
- 30** Regulator/Hose Assembly*
- 31** Side Burner Grid
- 32** Charcoal Pan Handle
- 33** Charcoal Door Handle
- 34** Control Knob (4)



- 35** LP Gas Panel
- 36** LP Gas Burner Support (3)*
- 37** LP Gas Cooking Grid (2)
- 38** Charcoal Pan Handle
- 39** LP Gas Panel
- 40** Igniter Electrode (3)*
- 41** LP Gas Burner Support (3)*
- 42** LP Gas Burner (3)
- 43** LP Gas Cooking Grid (2)
- 44** Charcoal Warming Rack
- 45** Right Leg (2)
- 46** Axle
- 47** Grease Cup
- 48** Wheel (2)

- 49** Spring
- 50** Right Leg (2)
- 51** Axle
- 52** Wheel (2)
- 53** Grease Cup

Hardware			
A	Screw	M4x10 Nickel Plated Phillips Truss Head	15 pcs
B	Screw	M6x15 Nickel Plated Phillips Truss Head	41 pcs
C	Screw	M6x35 Nickel Plated Phillips Truss Head	16 pcs
D	Screw	M6x65 Nickel Plated Phillips Truss Head	8 pcs
J	Nut		
K	Nut		
L	Washer		
M	Lock Washer		
N	Spring		

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:

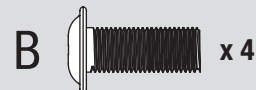
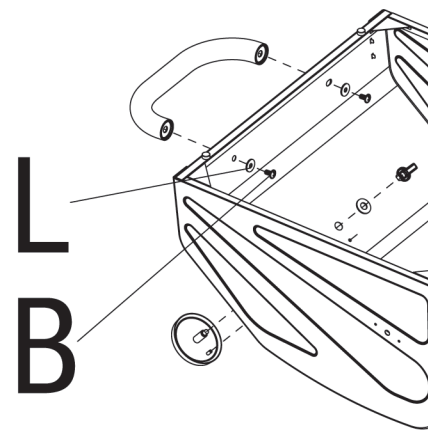
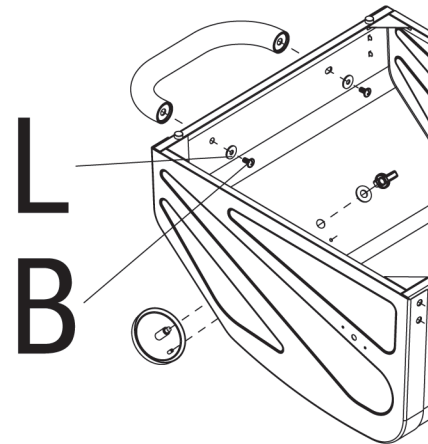
1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not 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:

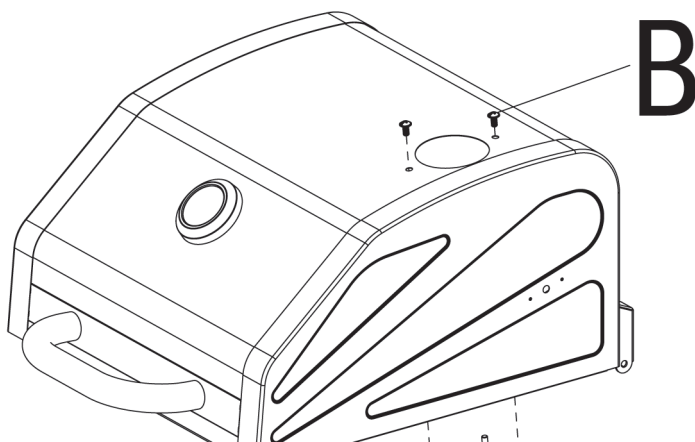
- **PROPANE:** (1) Leak detection solution (instructions on how to make the solution are included in the "Operating Instructions" section of this manual) (not included).
- **PROPANE:** (1) Precision-filled LP gas grill tank with Acme Type 1 external threaded valve connection (standard grill size) (not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

Typical assembly is approximately one hour.

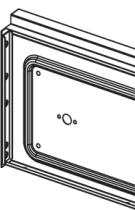
2 Attach Lid Handles, Temp



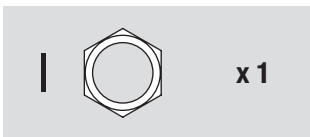
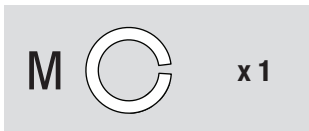
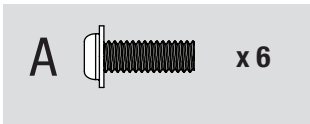
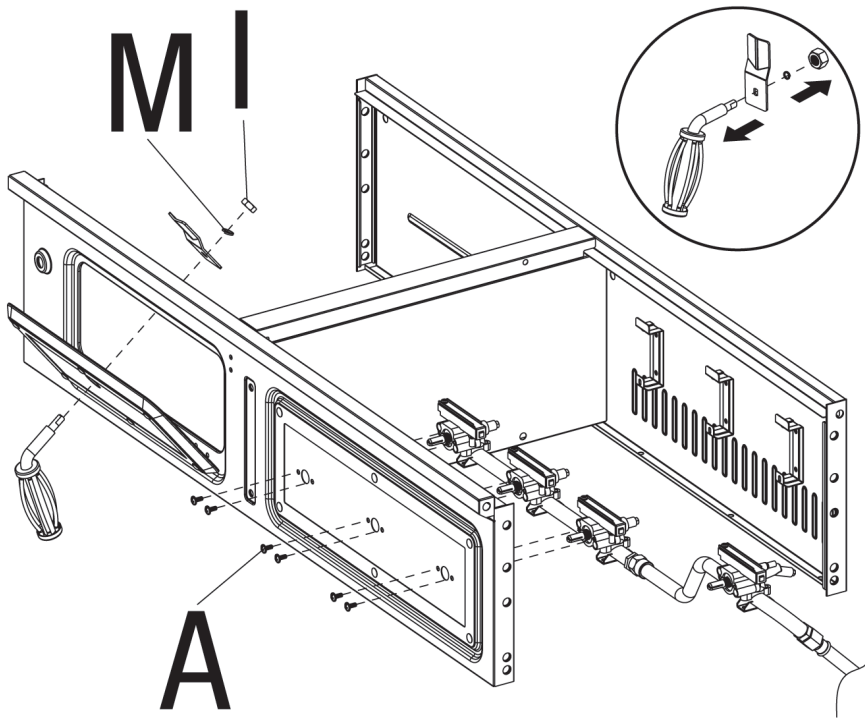
3 Attach Smoke Stack and Smoke Stack Top



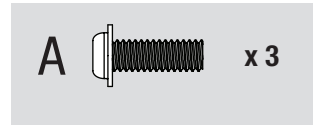
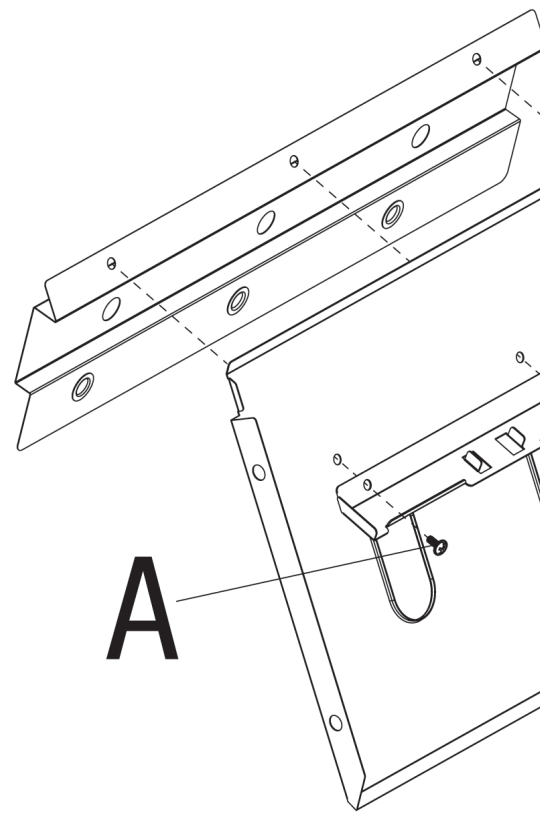
4 Assemble Front, Center and Charcoal Pan Handle Sup



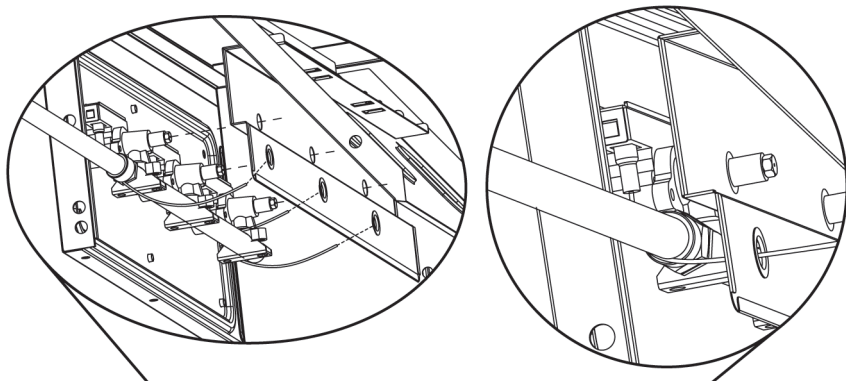
5 Attach LP Gas Manifold, Regulator/Hose Assembly, Charcoal Door Handle and Charcoal Door Handle Support



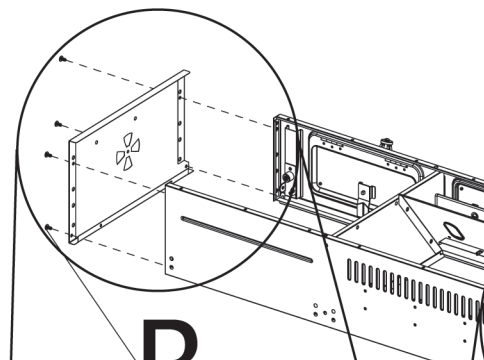
6 Assemble LP Gas Panel, LP Gas Heat Plate Support



7 Attach LP Gas Heat Shield

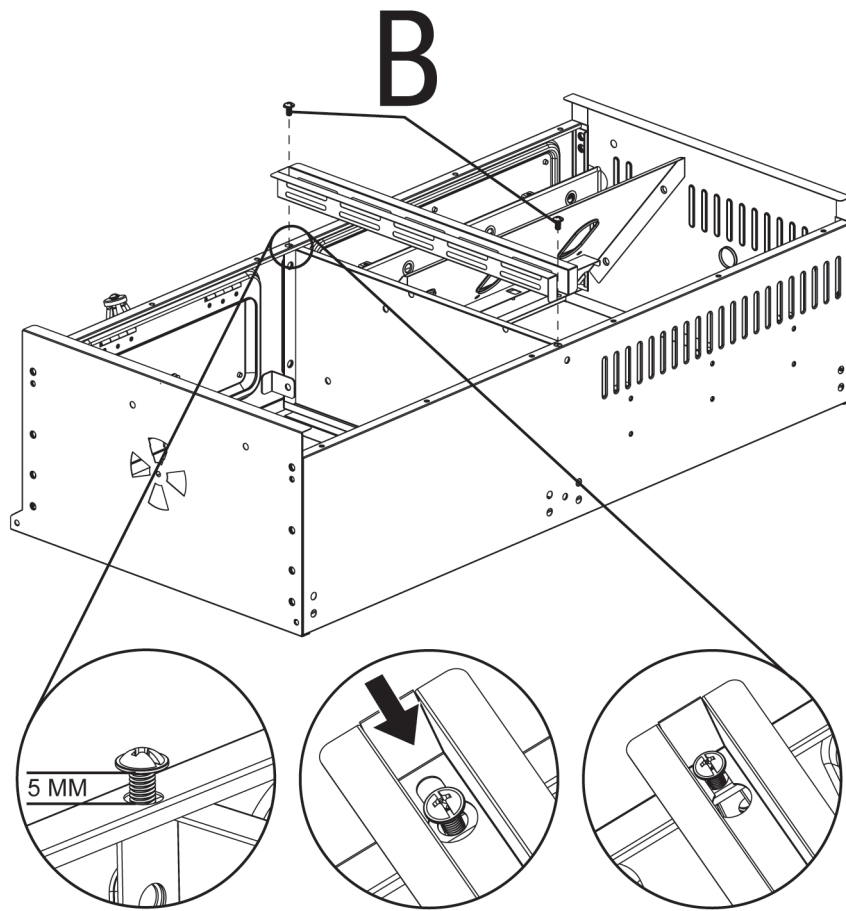


8 Attach Left Panel and Right Panel




9

Attach Receiver Tray Support

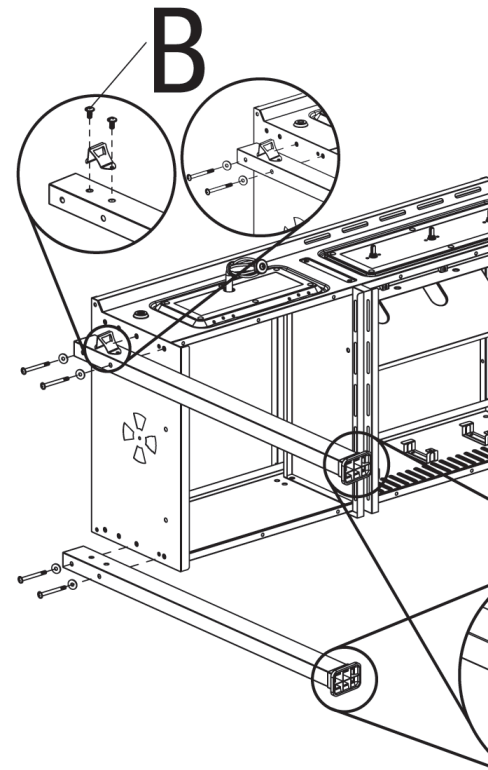



5 MM

B  x 2

10

Attach Feet, Legs and Bottom Shelf

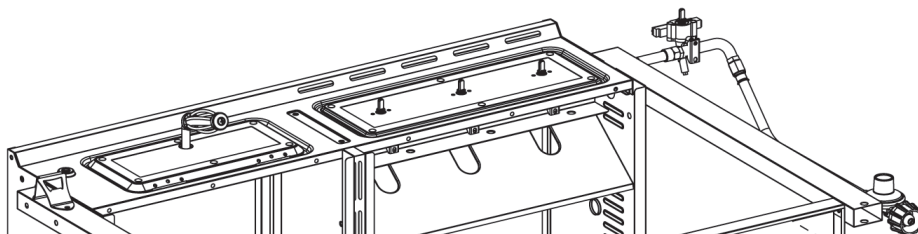


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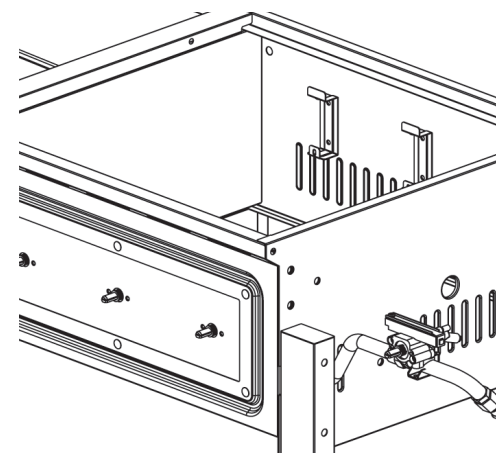
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Attach Bottom Shelf

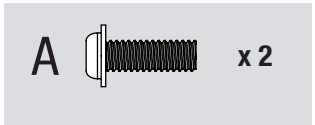
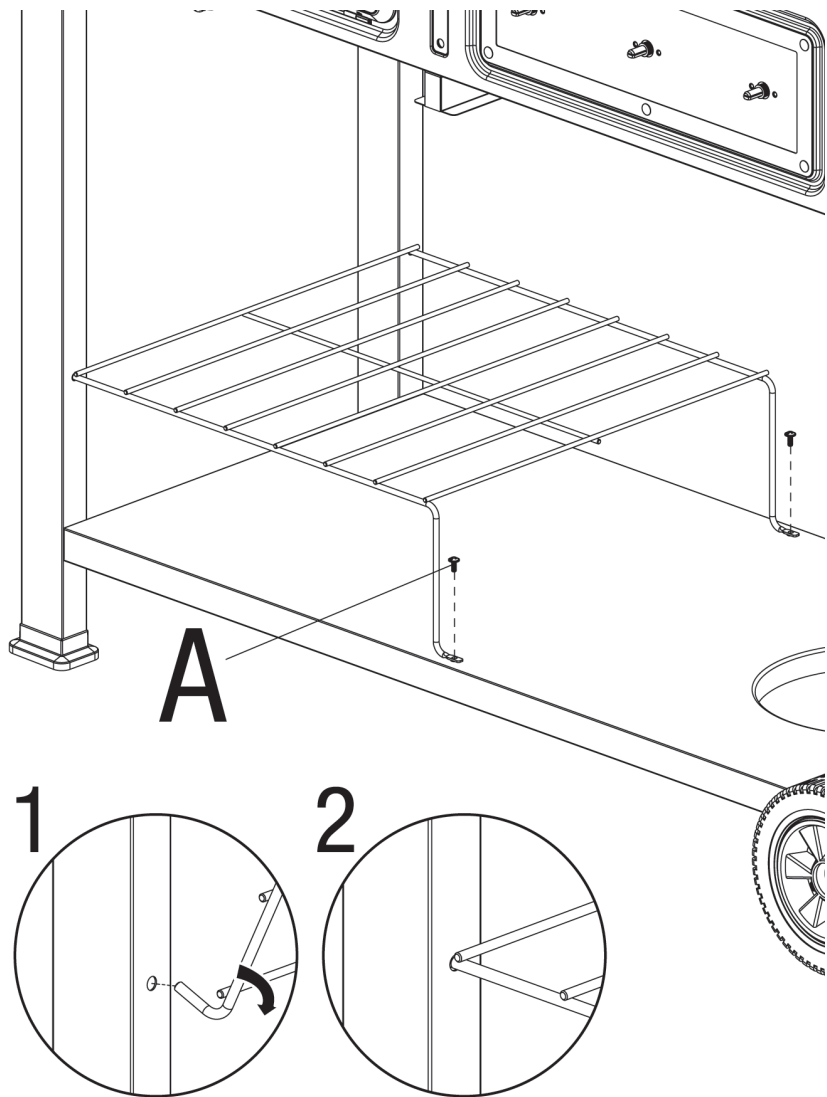


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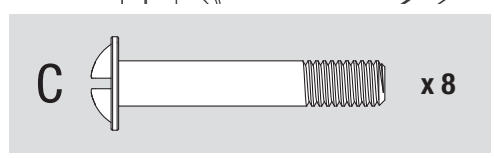
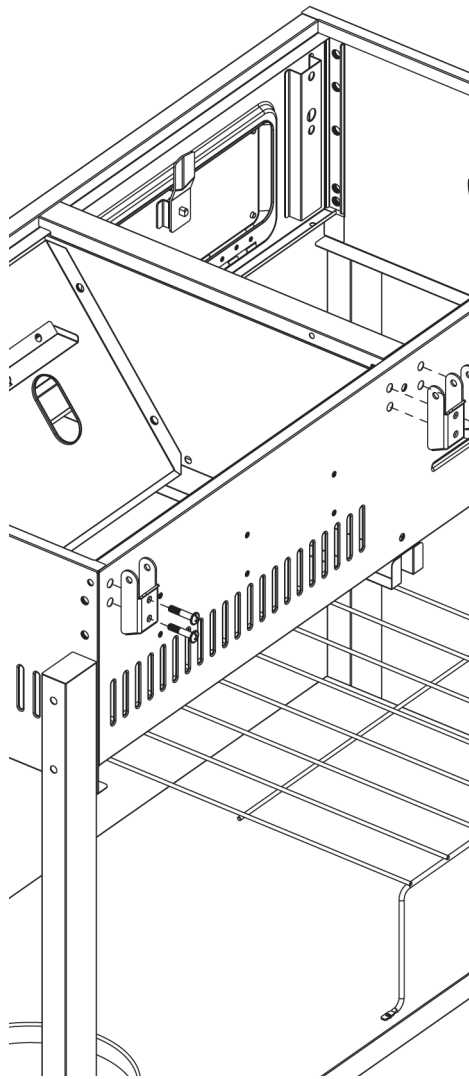
Insert Axle and Attach Wheel



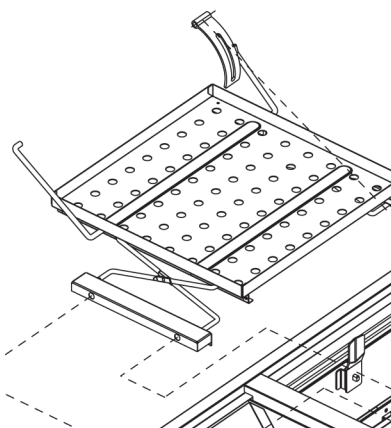
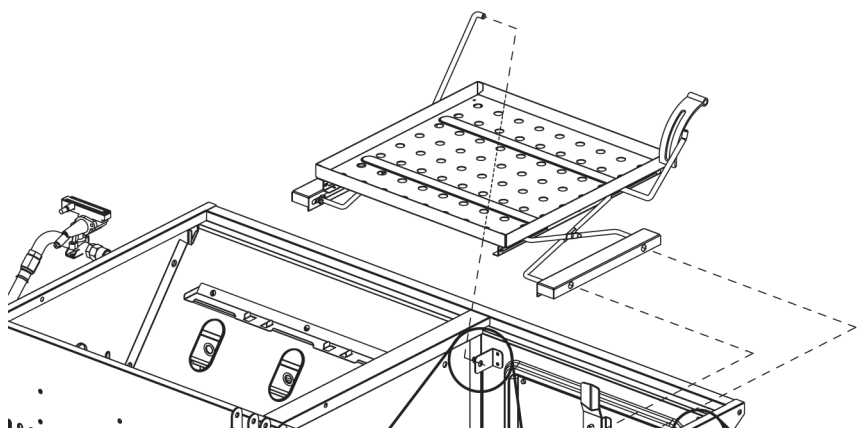
13 Attach Bottom Rack



14 Attach Bottom Hinges



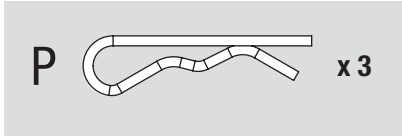
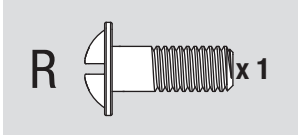
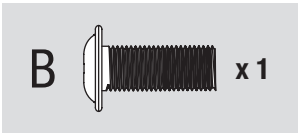
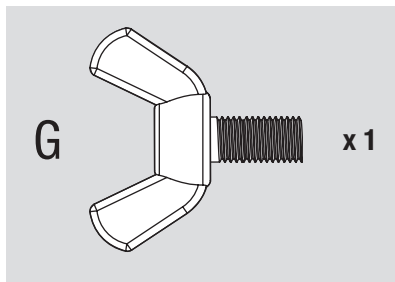
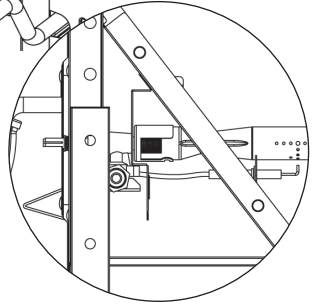
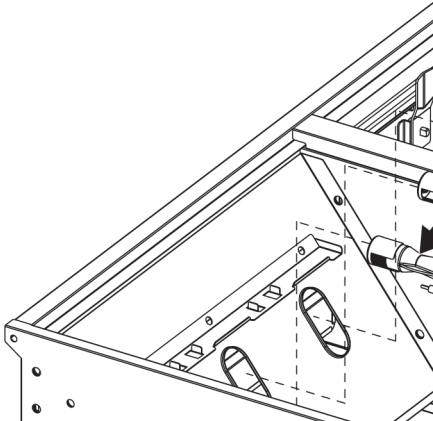
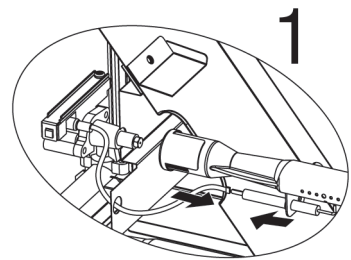
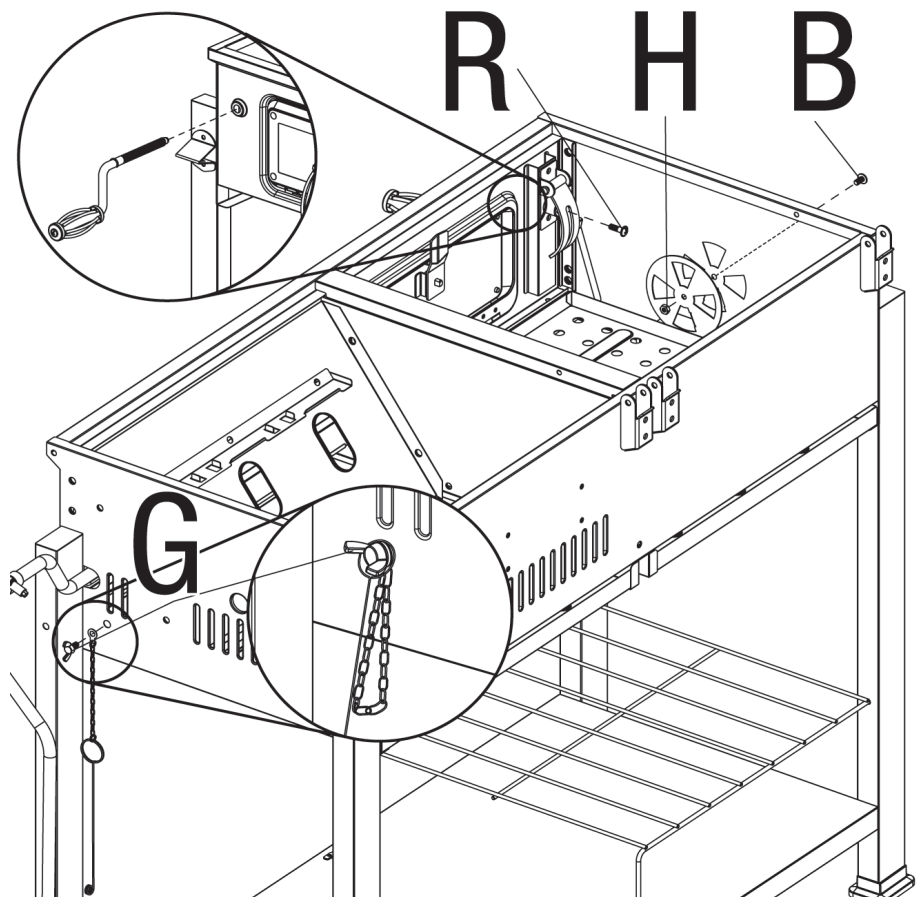
15 Attach Charcoal Pan



D

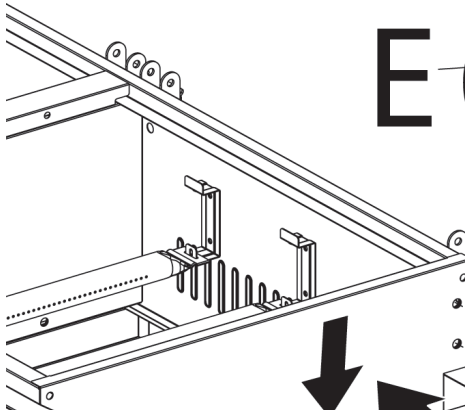
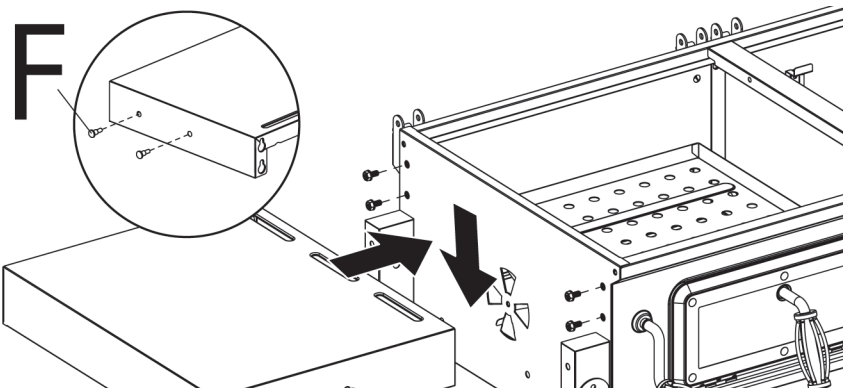
16 Attach Charcoal Pan Handle, Side Air Vent and Lighting Rod

17 Attach Igniter Wires and



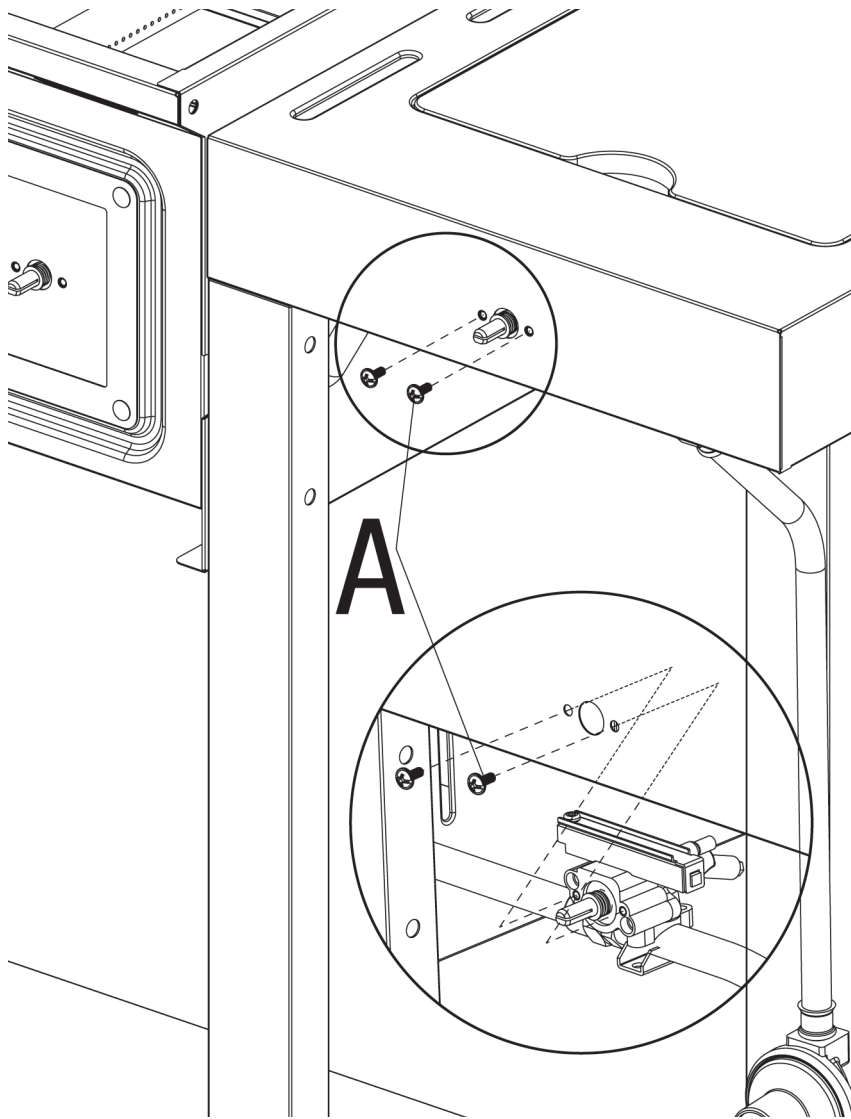
18 Attach Left Side Shelf and Tool Holders (Hardware F)

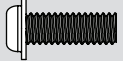
19 Attach Right Side Shelf



20

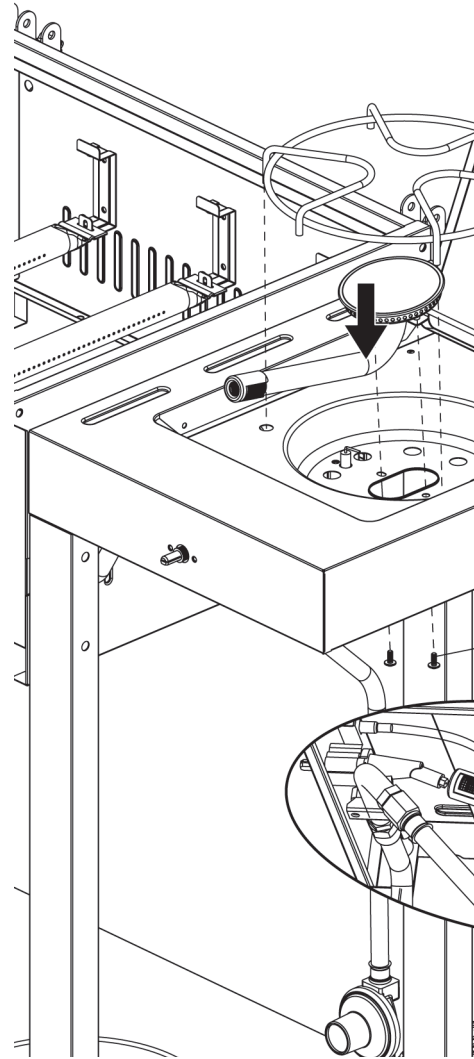
Attach Side Burner Gas Valve

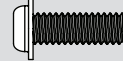


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21

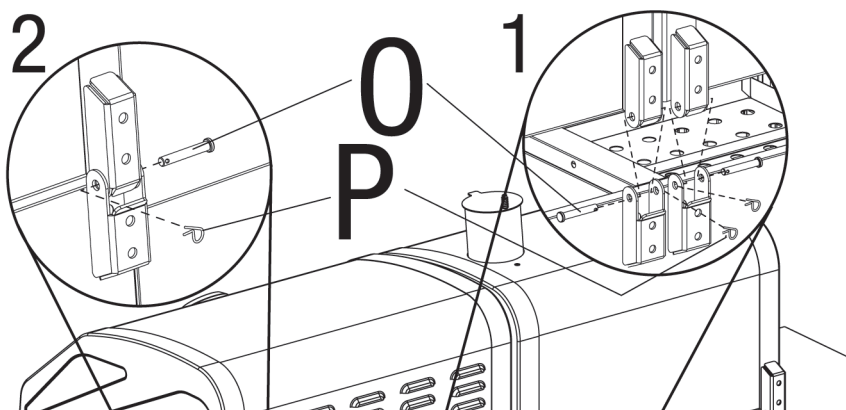
Insert Side Burner, Igniter W



A  x 2

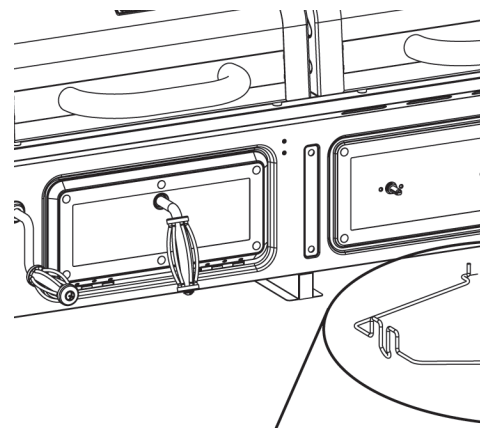
22

Attach Lids



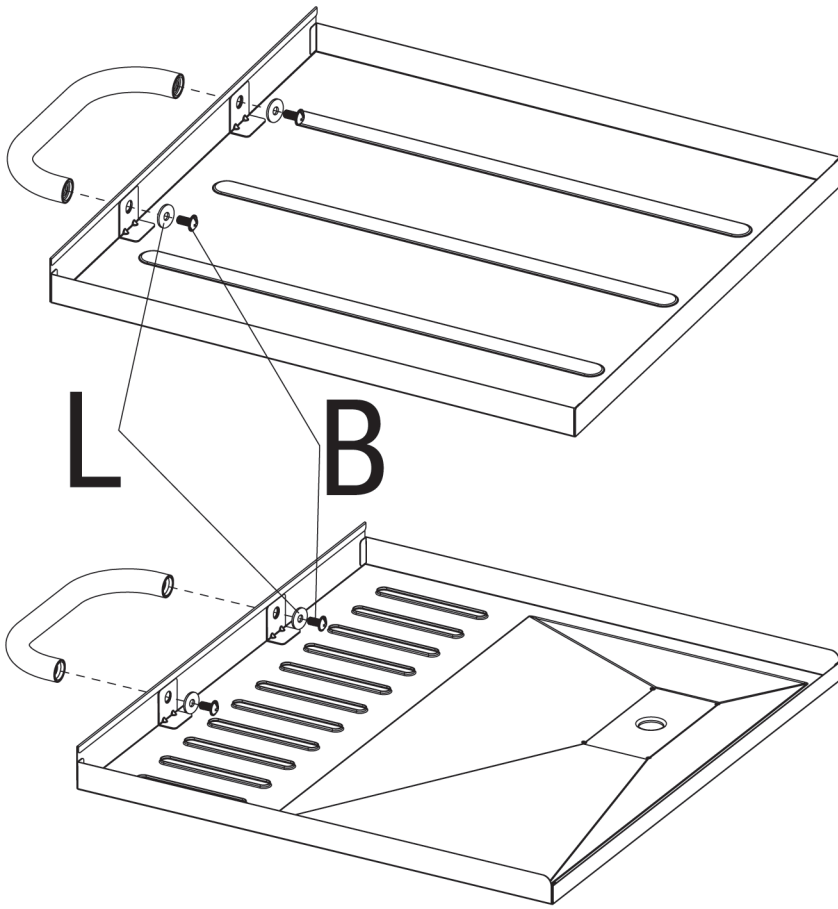
23

Attach LP Gas Tank Retainer



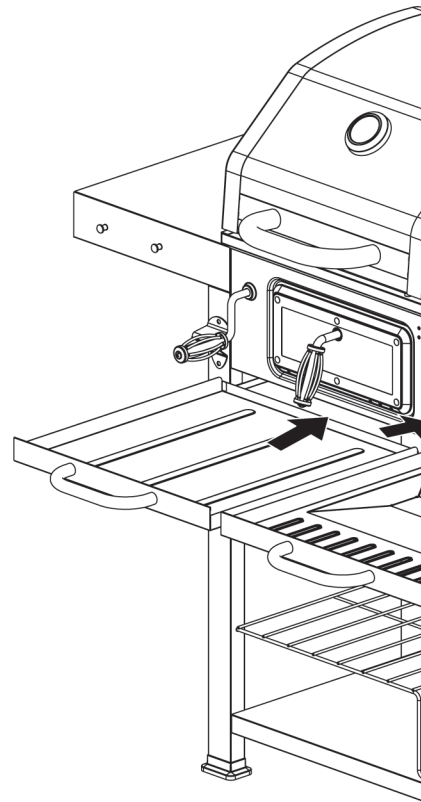
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Attach Tray Handles

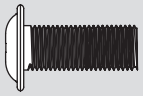


25

Insert Ash Receiver Tray, Control Knobs



B x 4

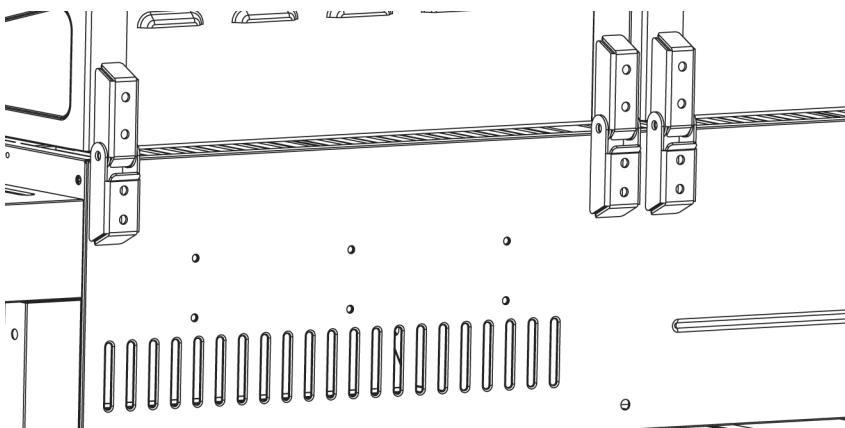


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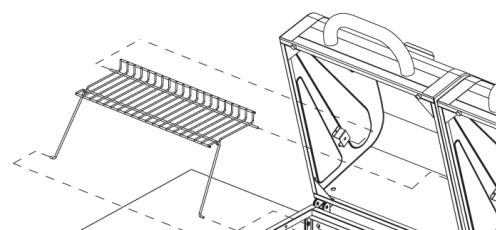
26

Insert Grease Cup



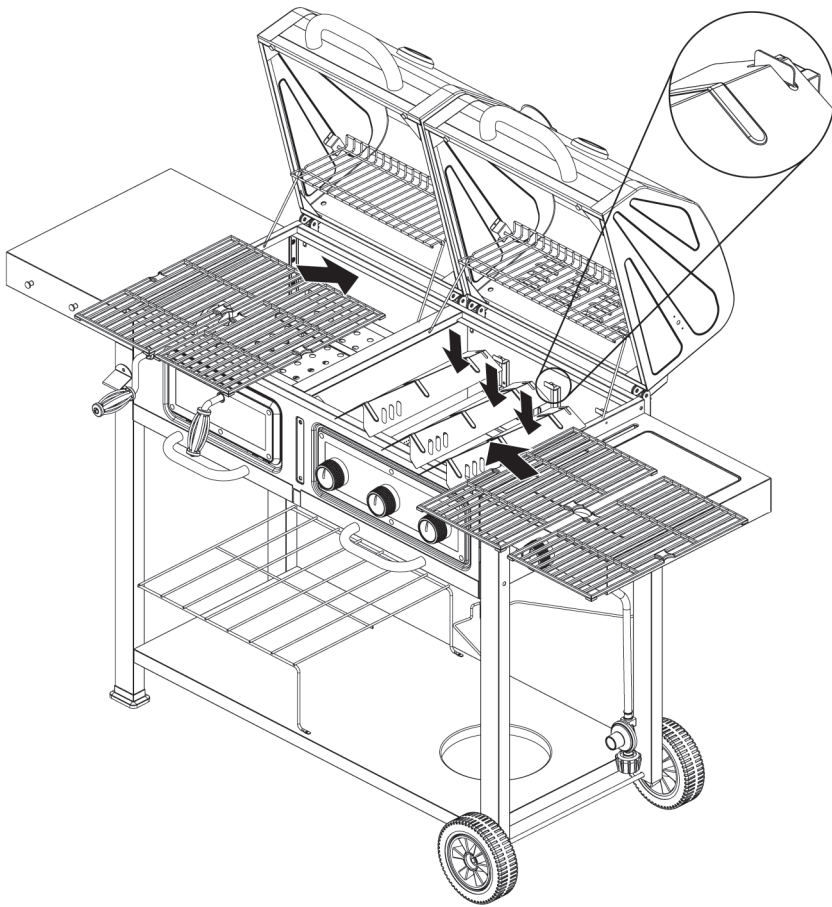
27

Insert Warming Racks



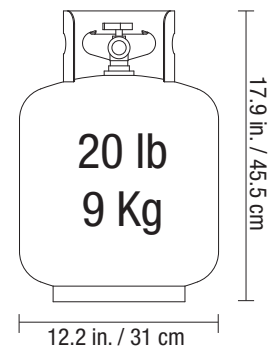
28

Insert Heat Plates and Cooking Grids



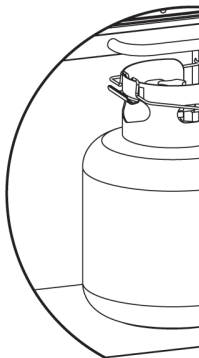
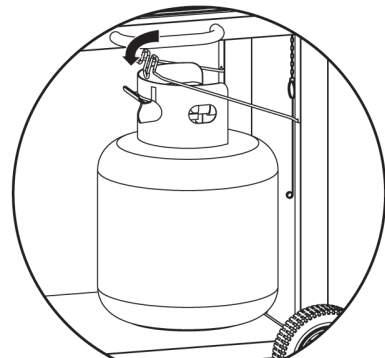
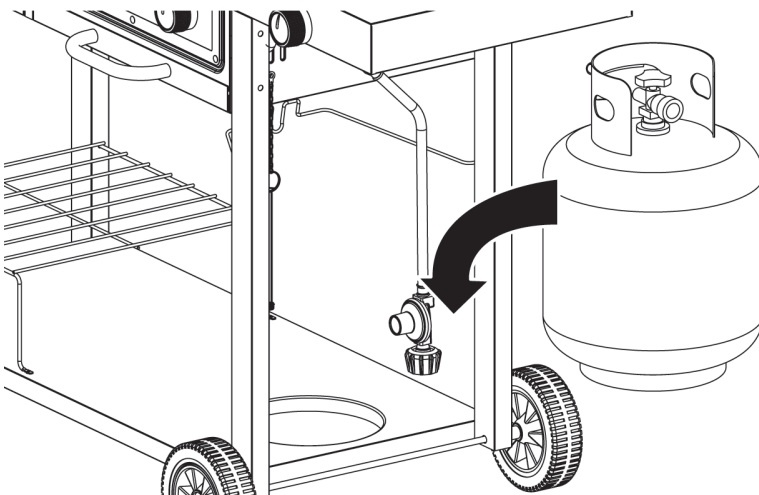
Installing LP Gas Tank

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



Operating Instructions

Checking for Leaks

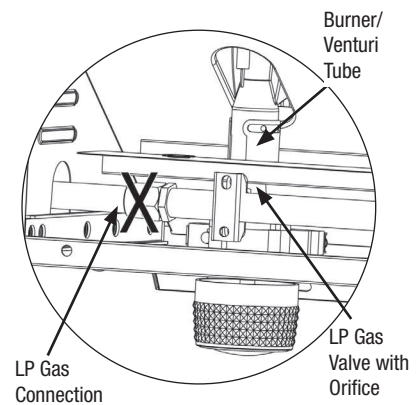
Burner Connections

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 damage to property.

4. Please refer to diagram for proper installation (Figure 1 and 2).
5. If the burner/venturi tube does not rest flush to the orifice, as shown, please contact 1.800.694.0013 for assistance.

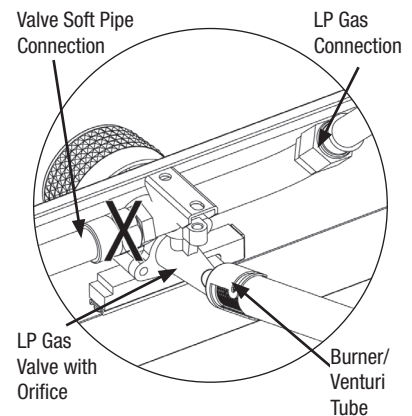
Figure 1: Main Burners



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 control knobs are in the "OFF" position (Figure 2).
3. Connect LP gas tank per "Installing LP Gas Tank" section.
4. Turn LP gas tank valve to "OPEN."
5. Spoon several drops of solution, or use a squirt bottle, at all "X" locations (Figures 1, 2 and 4).
 - a. If any bubbles appear, turn LP gas tank valve to "CLOSED," reconnect and re-test.
 - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank, per "Disconnecting LP Gas Tank" section.
 - c. If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED," wipe away solution and proceed.

Figure 2: Side Burner



Operating Main Burners

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

- ⚠ CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- ⚠ 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."



Operating Instructions (continued)

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 fire.**
- ▲ **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).
4. Connect LP gas tank per "Installing LP Gas Tank" section.
5. Turn LP gas tank valve to "OPEN."
6. Push and turn control knob to 🔥 (HIGH). The burner should light. If 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. Position the lit match near side of the burner (Figure 7).

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

9. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 6).
- ▲ **CAUTION: If burner flame goes out during operation, immediately turn the control knob to the "OFF" position and LID open lid to let the gas clear for 5 minutes before re-lighting.**

Turning Off

1. Turn LP gas tank valve to "CLOSED."
2. Turn control knob 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.

Cooking

1. Open lid and ignite the side burner per "Lighting" instructions.
2. Adjust control knob to desired flame height.
3. Place pan on center of grid.
4. Cook and adjust temperature as needed.
5. Turn grill off per "Turning Off" instructions.

Operating Charcoal Grill

- ▲ **CAUTION: Never use charcoal that has been pre-treated with lighter fluid. Use only a high grade plain charcoal, charcoal or cooking wood.**

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 with the lid closed. This will "heat" the grill and remove any odors.

Lighting Instructions

- ▲ **CAUTION: Keep outdoor cooking appliance area clear and free from combustible materials, gasoline and other flammable liquids.**
- ▲ **CAUTION: Check to make sure the air vents are free of debris and ash before using the grill.**
- ▲ **CAUTION: Attempting to light the grill with the lid closed may cause an explosion.**
- ▲ **CAUTION: When using a liquid starter, always check bottom bowl before lighting. Fluid can collect in the bottom bowl and cause a fire.**
- ▲ **CAUTION: Never add lighting fluid to hot or warm coals as flashback may occur, causing serious injury or damage to property.**

1. Open lid and vents

Minimize Flare-ups:

1. Trim excess fat from meats prior to cooking.
2. Cook high fat content meats indirectly.
3. Ensure that your grill is on a hard, level, non-combustible surface.

Cleaning and Care

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 6).
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). Check 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.
5. Remove burner by removing the screws that secure the burner to the side shelf.

**C**

1. All cleaning and maintenance should be done when grill is cold and disconnected.
2. Do NOT clean inside of oven. The exterior of the oven is not designed to be cleaned.
3. Do NOT enlarge holes when cleaning.



1. This grill should be inspected on a regular basis.
2. Abrasive cleaners should not be used on the grill.
3. Never use oven cleaner on the grill.

Use t

Troubleshooting

Problem	Possible Cause	Prevention/Resolution
Burner will not light using igniter	LP gas tank valve is closed	Make sure regulator is securely attached to the "Gas Tank," then turn LP gas tank valve
	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 "CLOSE" 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/broken - sparks at crack	Replacement part(s) may be needed - see page 10
	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 - see page 10
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 "Reduced 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 "CLOSE" Wait 5 minutes for gas to clear Follow "Checking for Leaks" section
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half turn to stop. Tighten by hand only - do NOT use a wrench.
	Obstruction of gas flow	<ol style="list-style-type: none"> Clear burner/venturi tube Check for bent or kinked hose
	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 the overfilling prevention device: <ol style="list-style-type: none"> Turn control knob(s) "OFF" Turn LP gas tank valve to "CLOSE" Disconnect regulator Turn control knobs to "HIGH" (HIGHER) Wait 1 minute Turn control knobs to "OFF" Reconnect regulator and leak check fully open valve Light grill per "Lighting" section
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 "HIGH" (HIGHER)
	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 per "Cleaning" section
	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"