



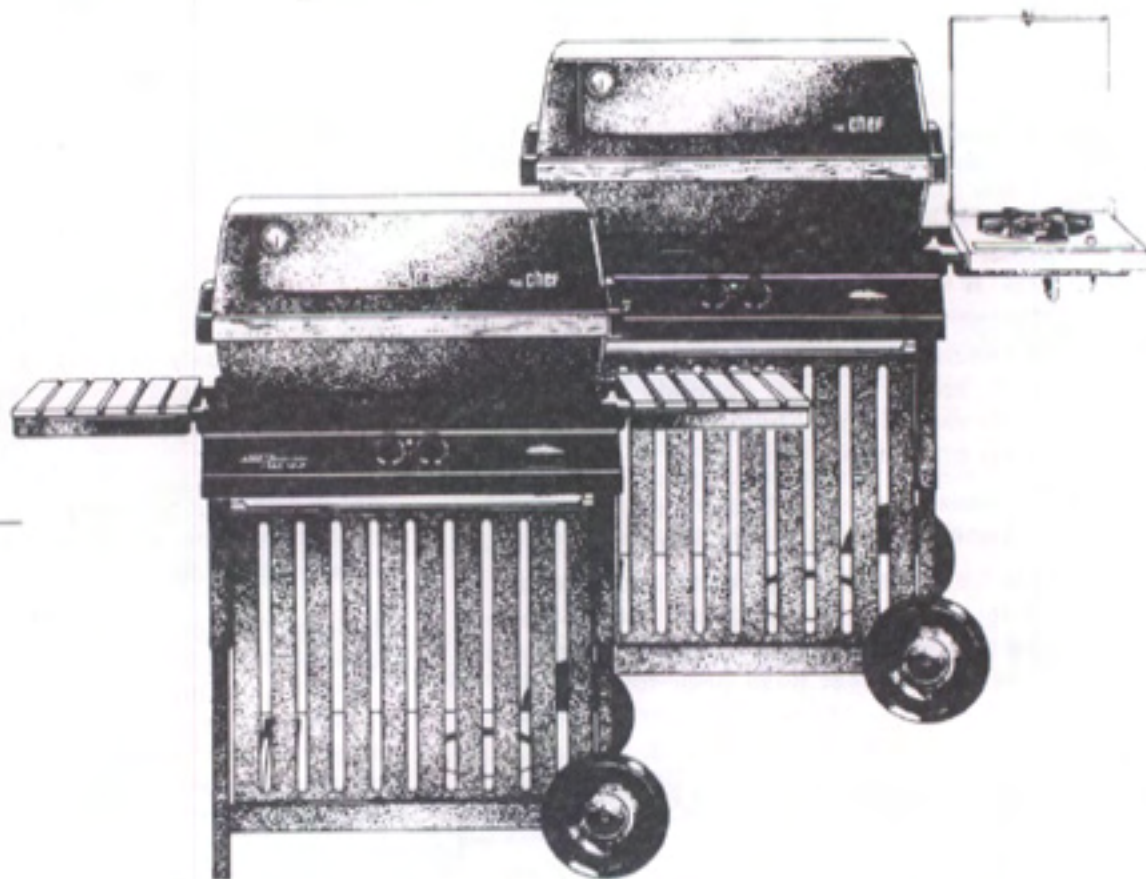
ASSEMBLY & OPERATING INSTRUCTIONS

Gas Grills

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MODEL 8125-B
LP GAS
MODEL 6125-B
NATURAL GAS

MODEL 8123-B
LP GAS
MODEL 6123-B
NATURAL



READ THE FOLLOWING INSTRUCTIONS CAREFULLY AND BE SURE YOUR GRILL IS PROPERLY INSTALLED, ASSEMBLED AND CARED FOR. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE. IF YOU HAVE QUESTIONS CONCERNING ASSEMBLY OR OPERATION, CONSULT YOUR DEALER, GAS APPLIANCE SERVICE MAN OR YOUR GAS COMPANY.

NOTE TO INSTALLER:
LEAVE THESE INSTRUCTIONS WITH THE CONSUMER AFTER INSTALLATION.

NOTE TO THE CONSUMER: RETAIN FOR FUTURE REFERENCE.

THIS OUTDOOR COOKING GAS APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

SAFETY INSTRUCTIONS

Read carefully before assembling and operating your gas grill.

INSTALLATION

This gas grill must be installed in accordance with local codes or, if in an area without local codes, with the latest edition of the National Fuel Gas Code ANSI Z223.1. In Canada, installation must conform to the standard CAN/CGA 1-b149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes.

THE LOCATION FOR YOUR GRILL

DO NOT use your gas grill in garages, porches, breezeways, sheds or other enclosed areas. Your gas grill is to be used **OUTDOORS ONLY**, at least 21" from the back and side to any combustible surface. The grill should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the grill housing.

This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.

PROTECT CHILDREN: keep them away from grill during use and until grill has cooled after you are finished. Do not allow children to operate grill.

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

DO NOT store empty or full spare gas cylinders under or near this or any other appliance

Keep the fuel hose and any electrical cord away from hot surfaces. Protect fuel hose from dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. Replace hose, if necessary.

NEVER test for gas leaks with a lighted match or open flame.

NEVER light grill with lid closed or before checking to insure burner tubes are fully seated over gas valve orifices.

NEVER lean over cooking surface while lighting grill. Use barbecue tools with wood handles and good quality insulated oven mitts when operating grill.

IF YOU SMELL GAS...

1. Shut off gas to the appliance at its source
2. Extinguish any open flame
3. Open grill lid to release any accumulation of fumes
4. If gas odor persists, immediately contact your gas supplier

CHECKING FOR GAS LEAKS

NEVER TEST FOR GAS LEAKS WITH A FLAME... prior to first use and at the beginning of each new season (or, if using LP, whenever gas cylinder is changed), it is a must for you to check for gas leaks. Follow these steps:

1. Make a soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valve(s), then turn on gas at source.
3. Apply the soap solution to all gas connections: bubbles will appear in the soap solution if connections are not properly sealed. Tighten or repair as necessary.
4. If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect fuel line from grill and immediately call your grill dealer and gas supplier for professional assistance.

NATURAL GAS SAFETY

Your natural gas grill is designed to operate on natural gas **ONLY**, at a pressure of 7" water column (W.C.) (1/4 psig or 1.75 kPa), regulated at the residential meter. Check with your gas utility for local gas pressure and with your local municipality for building code requirements. If your residential gas utility line pressure has not been regulated to 7" W.C., contact your local gas utility or gas grill dealer for assistance.

Check with your gas utility or with local building codes for instructions to install gas supply line, or call a licensed and knowledgeable installer.

It is recommended that an "ON-OFF" shutoff valve be installed at the gas supply source:

- outdoors after gas line piping exits outside wall and before quick-disconnect or before gas line piping enters ground.
- indoors in the branch fuel line in an accessible location near the supply line.

Pipe sealing compound or pipe thread tape of the type resistant to the action of natural gas must be used on all male pipe thread. Apply compound or tape to at least the first three threads when making the connection.

Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This 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 (3.5 kPa).

Turn off your gas grill when the gas supply is being tested at low pressures. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 psig (3.5 dPa).

WARNING: Gas valves are preset at the factory to operate on LP or natural gas. **Do not convert yourself.** Conversion should be done by a factory trained technician only.

LP GAS CYLINDER SAFETY

Your gas grill is designed for use with a standard 20 lb. LP gas cylinder. **DO NOT CONNECT YOUR GRILL TO AN LP GAS CYLINDER EXCEEDING THIS CAPACITY** A tank of approximately 12 inches in diameter by 18-1/2 inches high should be the maximum size tank used.

The LP gas cylinder must be constructed and marked in accordance with specifications of the U.S. Department of Transportation (DOT). In Canada, gas cylinders must meet Canadian Transportation and Communications (CTC) specifications.

NEVER CONNECT AN UNREGULATED LP GAS CYLINDER TO YOUR GRILL. A gas regulator adjusted to have an outlet pressure of 11" water column (W.C.) is supplied for connection to the LP gas cylinder and **IT MUST BE USED!**

Have the LP gas cylinder filled by a reputable LP gas dealer, and visually inspected and re-qualified at each filling.

Have your LP gas dealer check the release valve after every filling to assure that it remains free of defects.

Always keep cylinder in an upright position. Always close the cylinder valve when the grill is not in use.

Do not subject LP gas cylinder to excessive heat.

Never store your LP gas cylinder indoors. If you store your grill indoors, **ALWAYS** disconnect LP gas cylinder **FIRST**, and store LP gas cylinder safely outside

WARNING: Gas valves are preset at the factory to operate on LP or natural gas. **Do not convert yourself.** Conversion should be done by a factory trained technician only.

DANGER: If you smell or hear the hiss of escaping gas from the LP gas cylinder:
> Get away from LP tank.
> Do not attempt to correct the problem yourself.
> Call your fire department (do not make the call from near the tank - your telephone is an electrical device).

SAFETY!

BEWARE OF SPIDERS



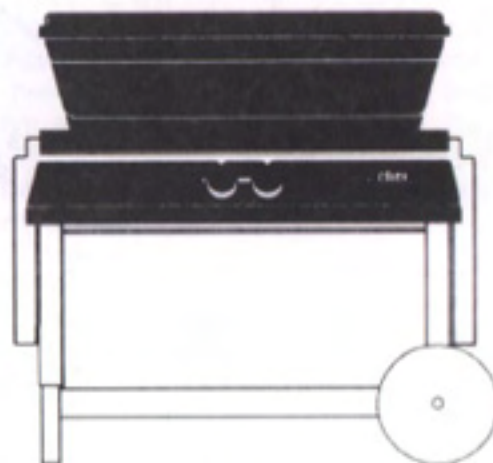
CAUTION: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE FIRST USE.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "FLASH-BACK" it is the most common cause, and frequent inspection and cleaning of the burner tubes is necessary. REFER TO PAGE 8 FOR PROPER BURNER TUBE AND PORT CLEANING PROCEDURES.

ASSEMBLY INSTRUCTIONS

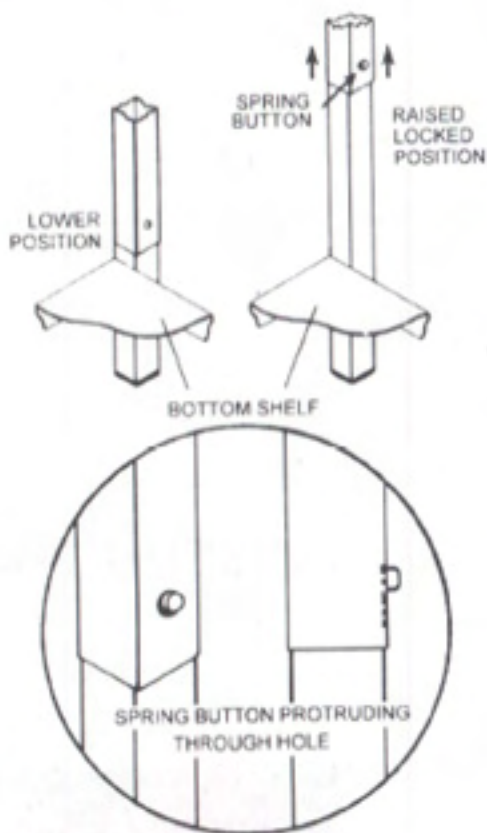
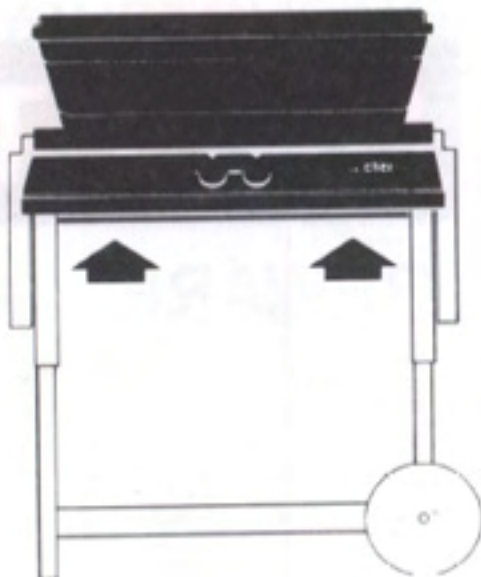
PLEASE READ THESE INSTRUCTIONS BEFORE REMOVING YOUR GAS GRILL FROM CARTON.

1. The grill unit is shipped in its lowest position (see illustration). **Do not raise side shelves until grill is in raised locked position.**



2. With one person at each end of the grill (or one person standing directly

behind grill), place one foot on the bottom of the cart frame to hold the unit down while pulling upward until the four spring buttons have snapped into their locked position (see illustration below). **Keep the unit level as it is being pulled upward.**



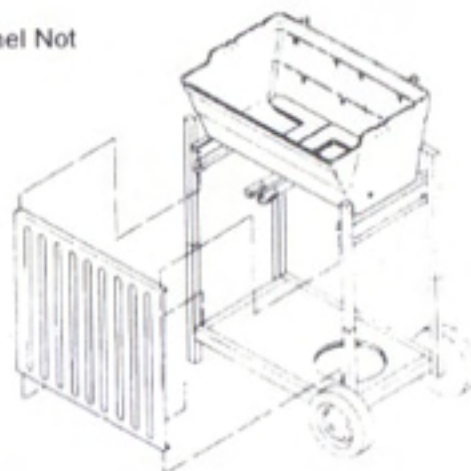
3. It is important that the spring buttons protrude through the holes to assure positive locking (see detail below).

NOTE: ONCE THE UNIT HAS BEEN RAISED TO ITS TOP POSITION AND SECURELY LOCKED IN PLACE, DO NOT ATTEMPT TO RELEASE THE SPRING BUTTONS TO LOWER THE UNIT AGAIN - POWDER COATING ON CART LEGS CAN BE SCRATCHED AND DAMAGED.

INSTALLATION OF FRONT PANEL

1. Remove front panel from protective package and locate hardware: four (4) 1/4" X 1/2" screws.

Control Panel Not Showing



2. Set panel in place between upper bracket and cart frame base and, aligning holes, insert all screws as shown above. Screws do not need to be secured.

COOKING COMPONENT INSTALLATION

IMPORTANT: Before first use, wash flame tamer, cooking grids and warming rack with warm, soapy water. Rinse and dry thoroughly.

Refer to exploded view on page 10.

1. Place stainless steel flame tamer on the lower ledge of grill bowl, centered in the bowl.
2. Place porcelain cooking grids on the upper ledge of the grill bowl
3. Install heat indicator into hole at upper left of grill lid front, and secure from inside with washer and nut provided with heat indicator.



CONNECTING TO GAS SOURCE

LP Models (8125, 8123):

Attach regulator hose to gas valve assembly, then connect regulator to LP gas cylinder.

Natural Gas Models (6125, 6123):

Attach quick-disconnect hose (purchased separately) to gas valve assembly (elbow adaptor may be necessary), then connect opposite end to regulated natural gas line.

CAUTION: When grill is not in use, disconnect and protect all fuel line fittings.

Now your gas grill is ready to use. Before first use and at the beginning of each barbecue season, and with LP gas cylinders whenever cylinder is filled or changed.

1. Please read safety, lighting and operating instructions carefully.
2. Check gas valve orifices, venturi tubes and burner ports for any obstructions.
3. Perform gas leak check (see page 1).

LIGHTING & OPERATING INSTRUCTIONS

LIGHTING PROCEDURES

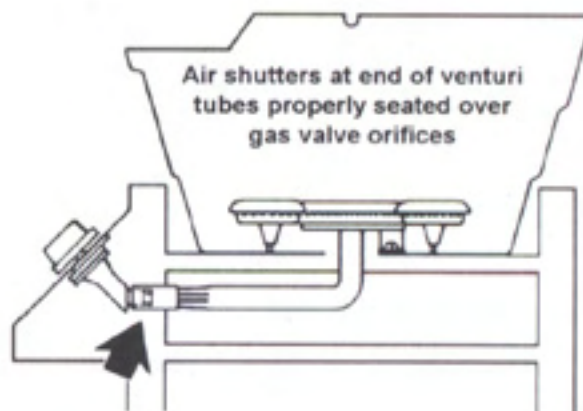
1. Become familiar with safety guidelines at front of manual. **DO NOT SMOKE WHILE LIGHTING GRILL OR CHECKING GAS SUPPLY CONNECTIONS!**
2. If your grill fuel source is LP gas cylinder, check to see that cylinder is filled.
3. Check that the air shutters at the end of the venturi tubes are properly located over the gas valve orifices.
4. Make sure all gas connections are securely tightened. Check that aluminum pilot tube is securely tightened. **TEST FOR LEAKS WITH A SOAP SOLUTION, NEVER WITH A FLAME.**
5. Always open lid before lighting.
6. Set control knobs to "OFF" and open gas supply (LP cylinder: open valve; Natural Gas: connect quick-disconnect hose to fitting at gas line).
7. Push in the right control knob and turn slowly counterclockwise to "HI". Burner should ignite within five seconds. (It may be necessary to repeat this action to light burner).
8. After the right burner is lit, light the left burner by pushing in the left-hand control knob and turn counter clockwise to "HI". Left burner will light automatically.

NOTE: To light gas grill with a match, follow steps 1 through 6 above. Then, insert lighted match through lighting hole located on right side of grill bowl, push in right control knob and turn to "HI". Burner should light immediately. Complete Step 8.

If the burner does not ignite:

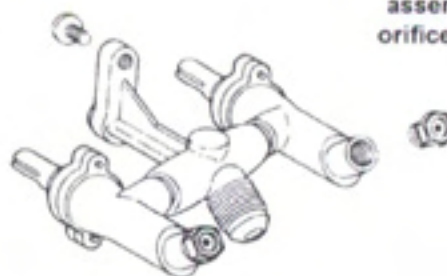
1. Push in the right control knob and turn it to "OFF". Wait five minutes, then try again.
2. Check gas supply/connections.
3. If burner still fails to light, turn right control knob to "OFF" and check the following:

- a. Misalignment of burner/venturi on orifice
CORRECTION: Reposition venturi opening to properly seat over orifice.



- b. Obstruction in gas line
CORRECTION: Close off gas supply at source. Remove fuel line from grill. Open gas supply for one second to blow any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.

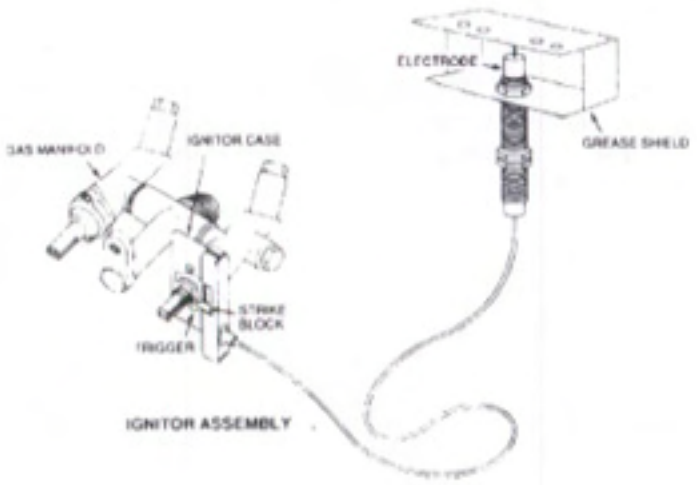
Typical gas valve assembly with orifice removed



- c. Plugged orifice
CORRECTION: Close off gas supply at source, disconnect fuel hose from gas valve assembly and remove valve assembly from control panel. Remove each orifice from valve and check for obstruction, using a small wire to carefully clear if plugged. Before replacing orifices, re-install valve assembly to control panel, re-connect fuel hose, turn on gas at source and turn control knobs to "HI" for one second each, to blow any obstruction out of gas valve. Again, close off gas supply at source, disconnect fuel hose from valve assembly and remove valve assembly from control panel. Re-install each orifice, re-assemble gas valve to rear of control panel, first placing orifices within air shutters of venturi tubes, and then secure with bolt. Re-attach fuel line.
- d. Misalignment of ignitor on burner
CORRECTION: Observe location of electrode assembly. Adjust position of electrode assembly if not parallel to and snug against burner. Top of electrode assembly should be over top of burner, with 3/16" between electrode tip and top of pilot. After any adjustment has been made, with gas

- d. Misalignment of igniter on burner
CORRECTION: Observe location of electrode assembly. Adjust position of electrode assembly. Top of electrode assembly grease shield should be over top of burner, with approximately a 3/16" gap between electrode tip and top of grease shield. After any adjustment has been made, with gas closed off at source, test igniter and watch for best spark. You can view electrode function from view hole located on side of bottom bowl. Re-install flame tamer and cooking grids.

ELECTRODE ASSEMBLY



- e. No Spark
 With gas supply turned off at source slowly turn right control knob counterclockwise and observe spark. If there is no spark check the electrode for damage. If damaged replace electrode and ignitor assembly. Also check connection of wire to the strike block, be sure that it is firmly connected.

4. If all checks have been made and burner still fails to light, consult your grill dealer or gas appliance service person.

YELLOW FLAME

Once the entire burner is operating, check the flame color to be sure it is mostly blue (some yellow color will be present because of impurities in the fuel). If the flame is golden, the reasons could be as follows:

1. Air shutter(s) improperly set
CORRECTION: Loosen the small screw at the bottom of the air shutter at end of venturi tube. Gently rotate air shutter until yellow color diminishes. Tighten air shutter screw. Repeat this step on the other air shutter if necessary.
2. Obstruction in venturi tubes
CORRECTION: See instructions for cleaning venturi tubes on page 10.
3. Seasoning salts, oil film or other foreign matter on burner
CORRECTION: Either wash burner with mild detergent, or operate burner at "HI" setting with lid closed for about 10 minutes.

FLASH-BACK:

When fire occurs in and around the venturi tubes, immediately turn the control knob(s) to "OFF" to cut off the gas supply. Wait until the grill has cooled, then clean the venturi tubes as described on page 10.

OPERATING PROCEDURE

Burn-Off: Before cooking on your gas grill for the first time, burn off the grill to rid it of any odors or foreign matter by igniting the burner, closing the lid, and operating grill at "HI" setting for about ten minutes. You may then either set the controls to "OFF" or cook on your grill immediately by turning the control knobs to a lower setting.

Preheating: It is necessary to preheat the grill for a short time before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a preheat period of six to ten minutes; food that requires a lower cooking temperature needs only a period of two to five minutes. There is no need to preheat for casseroles or other foods that require slow cooking.

COOKING TEMPERATURES:

HIGH Setting - Use this setting only for fast warm-up, for searing steaks and chops, and for burning food residue from the cooking grids after the cookout is over. Rarely, if ever, do you use the HIGH setting for extended cooking.

MEDIUM Setting - Use this setting for most grilling, roasting or baking, and for cooking hamburgers and vegetables.

LOW Setting - Use this setting for all smoke cooking, rotisserie cooking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

roisserie cooking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking With Indirect Heat: The dual burner allows you to cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the opposite side. The heat from the lighted side of the dual burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to ignite the fats and juices that drip down during cooking. Place a drip pan slightly smaller than the cut of meat on the flame tamer surface under the meat being cooked. This will allow you to catch meat juices for making gravy.

Flare-Ups: The fats and juices that drip from the meat cause flare-ups. Since flare-ups impart the distinctive taste and color for food cooked over an open flame, they should be expected and encouraged within reason. Nevertheless, uncontrolled flaring can result in a ruined meal.

CAUTION: If burners go out during operation, turn all gas valves off. Open lid and wait five minutes before attempting to re-light.

CAUTION: Should a grease fire occur, turn off all burners and leave lid closed until fire is out.

CAUTION: Do not attempt to disconnect any gas fitting while your barbecue is in operation.

CLEANING & MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas grill is no exception. By following these cleaning procedures on a timely basis, your grill will be kept clean and working properly with minimum effort.

CLEANING THE COOKING GRIDS

After cooking, turn control knobs to "OFF" and let grill cool before attempting to clean your cooking grids.

Before first use and periodically it is suggested that you wash the cooking grids in a mild soap and warm water solution. You can use a wash cloth, or vegetable brush, or a wire brush to clean your cooking grids if you desire. But take care not to chip the porcelain coating because it will void your warranty.

CLEANING THE FLAME TAMER

Washing the flame tamer after every use is not necessary but, periodically it is suggested you wash the tamer in a soap and warm water solution. Use a wire brush to

remove stubborn burnt on cooking residue. Dry the flame tamer thoroughly before you reinstall it in the cooking bowl

CLEANING THE BURNER TUBES AND BURNER PORTS (to prevent FLASH-BACK)

IMPORTANT: Gas control knobs should be in "OFF" position, and fuel line should be disconnected from gas valve assembly.

To reduce the chance of FLASH-BACK, the procedure below should be followed at least once a month in late summer or early fall when spiders are most active, or when your grill has not been used for an extended period of time.

We suggest three different methods for cleaning the venturi tubes. After removing the burner assembly from the bottom the grill bowl, use the procedure that is most convenient for you.

1. Bend a stiff wire (a light-weight coat hanger works well) into a small hook as shown below. Tie a small rag to the end and run the hook up through each venturi tube and into the burner several times.



2. Using a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush up through each venturi tube and into the burner several times.
3. Lay the burner down with the venturi tubes up, and force water through them. At this time, observe each burner port and make sure water comes out of every hole.

Burner Cleaning: Regardless of which venturi cleaning procedure you use, we recommend that you complete the following steps to help prolong burner life.

1. Wire brush entire outer surface of burner to remove loose corrosion.
2. Clean any clogged holes with a stiff wire (an open paper clip works well).
3. Inspect the burner assembly for any opening caused by corrosion and, if such damage is found, order and install a new burner. After installation, check to ensure that gas valve orifices are inside air shutters at end of venturi tubes. Also check position of electrode assembly: it should be parallel to and snug against burner. Top of electrode assembly should be over top of burner and electrode tip should be 3/16" from top of pilot.
4. Burner should be cleaned every 6 months, more often for extra heavy use.

CLEANING THE GREASE TRAY

The grease tray should be wiped down after each use, and washed in a mild detergent and warm water solution.

ANNUAL CLEANING OF GRILL HOUSING

Burning-off the grill after every cookout will keep it ready for instant use, however, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

Interior:

1. Shut off gas supply at source and disconnect fuel line from valve assembly. Protect fuel line fitting.
2. Remove (and clean as explained above) the cooking grids, flame tamer and burner assembly.
3. Remove warming rack and wash with mild detergent and warm water.
4. Gently pull electrode wire from valve assembly, remove aluminium tubing from gas valve assembly and remove electrode assembly from bottom of grill bowl.
5. Cover the gas orifices with a piece of aluminum foil.
6. Brush the inside and bottom of the grill with a stiff wire brush, and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove aluminum foil carefully from orifices and replace burner, making sure that the venturi tubes properly cover the orifices. Secure with bolts and nuts.
8. Replace electrode assembly and adjust, if necessary, to proper height.
9. Replace Flame Tamer, Cooking Grids and Warming Rack.
10. Reconnect to gas source and observe burner flame for correct operation (see Lighting Instructions, page 4).

IMPORTANT: You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip down into grease tray and a grease fire could occur.

IMPORTANT: Interior of grill housing IS NOT painted. Any "peeling" observed is grease/soil accumulation, and housing should be thoroughly cleaned (see preceding information).

Do not light up the grill while unit is still wet

Exterior:

Your gas grill is made of heavy, rust-free cast aluminum and should provide you with years of trouble-free service. The outside is painted using a special process which seals the paint to the housing. Occasionally, white spots will appear in the paint; this is caused by oxidation. To

help prevent oxidation, occasionally wipe the outer casting with cooking oil. A touch-up paint designed for use with high temperature is available in most hardware stores and from your grill dealer. Follow these steps for best results when applying touch-up paint:

1. Shut off gas supply at source and disconnect fuel line from valve assembly. Protect fuel line fitting.
2. Remove loose paint by sanding surface(s) with a medium grit emery cloth or a fine grit sandpaper.
3. Remove any dirt or grease by washing the surface(s) with a mild soap and warm water solution.
4. Rinse with clean water and allow surface to dry thoroughly.
5. Apply touch-up paint properly by following instructions on spray can.
6. Allow paint to air dry completely, and apply a second coat if necessary.

IMPORTANT: Allow paint to dry at least 24 hours before using your grill.

PARTS LIST

8125B Propane Grill & 6125B Natural Gas Grill

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your Prochef gas grill, please refer to the parts list on this page. The following information is required to assure getting the correct part:

1. Gas Grill Model Number (see data sticker on grill)
2. Part Number of replacement part needed.
3. Description of replacement part needed
4. Quantity of parts needed

IMPORTANT:

Use only Prochef factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

IMPORTANT:

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

CAUTION:

Gas valves are preset at the factory (valve assembly will be marked accordingly). If you wish to convert at some later date, be sure to contact your gas supplier or grill dealer before making the conversion.

CAUTION:

A different gas valve must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas is used by the grill.

REF#	DESCRIPTION	PART#	QTY	NOTE
	PROCHEF NAME PLATE	P0403A	1	
	SCREW SET	P4115A	1	
	DATA PLATE - 6125-B	P3106D	1	FOR 6125-B
	DATA PLATE - 8125-B	P9109E	1	FOR 8125-B
	PLASTIC LEG CAP	P4504A	2	
1	LID	P0105C	1	25"
2	BOWL	P0705C	1	25"
3	WOODEN HANDLE	P0205C	1	25"
4	LEFT HANDLE BRACKET	P0303A	1	
4	RIGHT HANDLE BRACKET	P0303B	1	
5	HEAT INDICATOR & SCREW	P0602B	1	
6	S/S WARMING RACK	P1504D	1	25"
7	COOKING GRID	P1605D	2	25"
8	FLAME TAMER	P08201A1	1	25"STAINLESS STEEL
9	CAST BRASS BURNER	P2004C	2	25"
9	S/S VENTURI	P2103C	1	STAINLESS STEEL
9	BURNER MOUNTING BRACKET	P2202C	1	STAINLESS STEEL
9	BURNER GASKET	P5508A	2	
11	IGNITOR ELECTRODE	P2510B	1	
12	GAS VALVE, N.G.	P3239A	1	FOR 6125-B
12	GAS VALVE, L.P.	P3236A	1	FOR 8125-B
13	CONTROL PANEL W/SCREEN PRINTIN	P2905C	1	25"
14	CONTROL KNOB	P3409A	2	25"
15	PDQ REGULATOR + 19" HOSE	14916	1	FOR 8125-B
17	LONG LEG	P0806B	1	
18	SHORT LEG	P0906B	1	
19	REAR BRACE	P5404C	1	25"
20	LOWER FRAME	P1007C	1	25"
21	FRONT PANEL	P4304F	1	25"BLACK SLATED
23	SIDE SHELF	P1105E	2	BLACK SLATED
24	WHEEL - BLACK	P5106C	2	
25	GREASE TRAY	P2704B	1	25"

14732 L.P. (LIQUIFIED PROPANE) SIDE BURNER KIT

14752 N.G. (NATURAL GAS) SIDE BURNER KIT

REF#	DESCRIPTION	PART#	QTY	NOTE
	BURNER	P1910A	1	
	CONTROL PANEL	P0304A	1	
	DATA PLATE, L.P.	P3136A	1	FOR 14732 L.P.
	DATA PLATE, N.G.	P3133A	1	FOR 14752 N.G.
	STOVE SUPPORT	P8002A	1	
28	SIDE BURNER HOUSING	P2304A	1	
	SIDE BURNER VALVE L.P.	P3248A	1	FOR 14732 L.P.
	SIDE BURNER VALVE N.G.	P3248B	1	FOR 14752 N.G.
30	FLEXIBLE HOSE	P3909A	1	
32	PUSH BUTTON IGNITOR	P2503A	1	
32	ELECTRODE W/WIRE	P2506A	1	
33	T FITTING	P3919A	1	

PARTS LIST

8123B Propane Grill & 6123B Natural Gas Grill

HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part(s) for your Prochef gas grill, please refer to the parts list on this page. The following information is required to assure getting the correct part.

1. Gas Grill Model Number (see data sticker on grill)
2. Part Number of replacement part needed.
3. Description of replacement part needed
4. Quantity of parts needed

IMPORTANT:

Use only Prochef factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.

IMPORTANT:

Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

CAUTION:

Gas valves are preset at the factory (valve assembly will be marked accordingly). If you wish to convert at some later date, be sure to contact your gas supplier or grill dealer before making the conversion.

CAUTION:

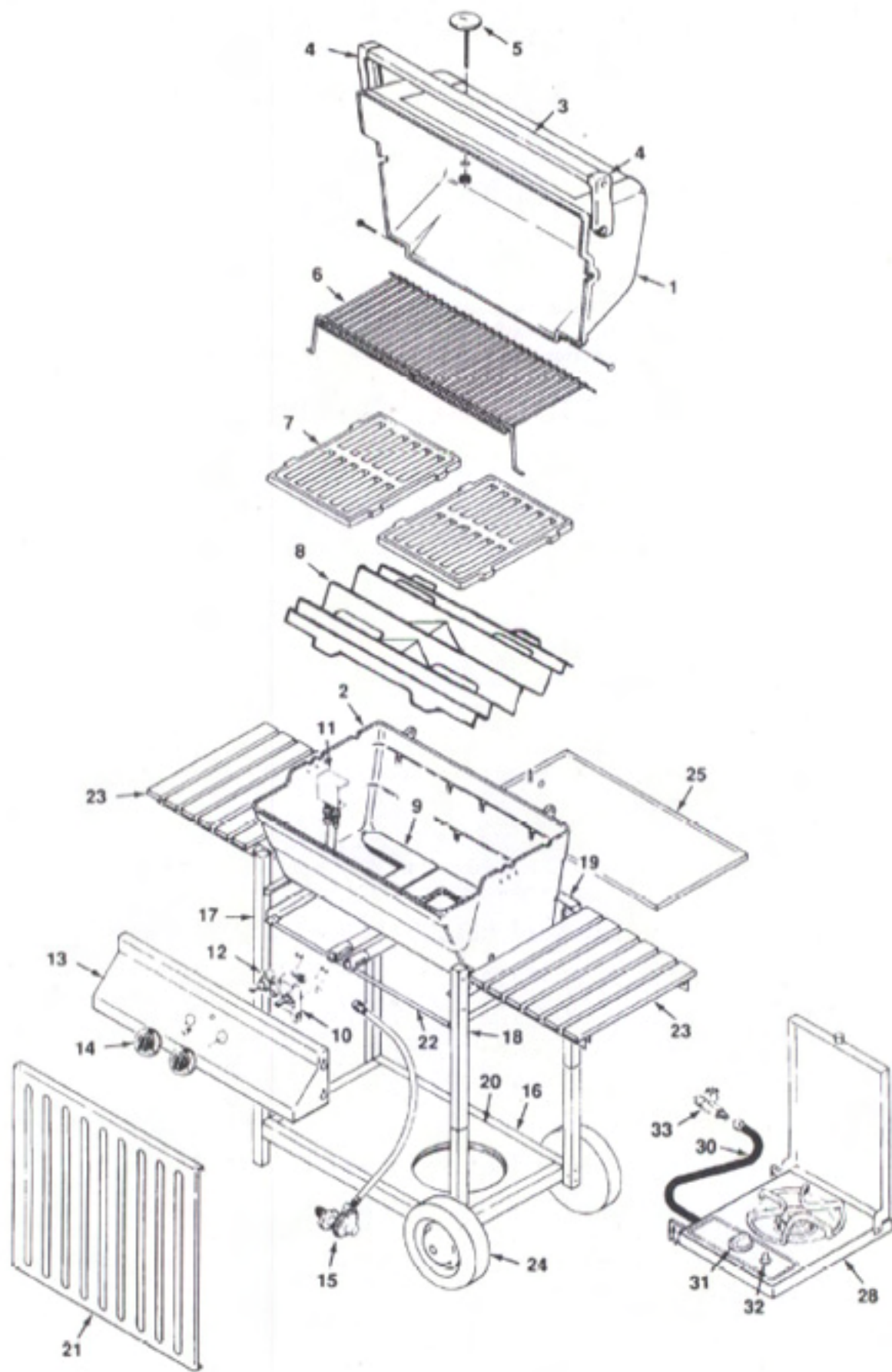
A different gas valve must be installed when converting from one type of gas to another. You will also need a data plate indicating what type of gas is used by the grill.

REF#	DESCRIPTION	PART#	QTY	NOTE
	PROCHEF NAME PLATE	P0403A	1	
	SCREW SET	P4115A	1	
	DATA PLATE - 6123-B		1	FOR 6123-B
	DATA PLATE - 8123-B		1	FOR 8123-B
	PLASTIC LEG CAP	P4504A	2	
1	LID	P0104C	1	23"
2	BOWL	P0704C	1	23"
3	WOODEN HANDLE	P0204C	1	23"
4	LEFT HANDLE BRACKET	P0303A	1	
4	RIGHT HANDLE BRACKET	P0303B	1	
5	HEAT INDICATOR & SCREW	P0602B	1	
6	S/S WARMING RACK	P1503D	1	23"
7	COOKING GRID	P1604D	2	23"
8	FLAME TAMER	P08201B1	1	23" STAINLESS STEEL
9	CAST BRASS BURNER	P2003D	2	23"
9	S/S VENTURI	P2103C	1	STAINLESS STEEL
9	BURNER MOUNTING BRACKET	P2202C	1	STAINLESS STEEL
9	BURNER GASKET	P5508A	2	
11	IGNITOR ELECTRODE	P2510B	1	
12	GAS VALVE, L.P.	P3237A	1	FOR 8123-B
12	GAS VALVE, N.G.	P3238A	1	FOR 6123-B
13	CONTROL PANEL W/SCREEN PRINTIN	P2904C	1	23"
14	CONTROL KNOB	P3409A	2	23"
15	PDQ REGULATOR + 19" HOSE	14916	1	FOR 8123-B
17	LONG LEG	P0806B	1	
18	SHORT LEG	P0906B	1	
19	REAR BRACE	P5403C	1	23"
20	LOWER FRAME	P1006C	1	23"
21	FRONT PANEL	P4303F	1	23" BLACK SLATED
23	SIDE SHELF	P1105E	2	BLACK SLATED
24	WHEEL - BLACK	P5106C	2	
25	GREASE TRAY	P2703B	1	23"

14732 L.P. (LIQUIFIED PROPANE) SIDE BURNER KIT

14752 N.G. (NATURAL GAS) SIDE BURNER KIT

REF#	DESCRIPTION	PART#	QTY	NOTE
	BURNER	P1901A	1	
	CONTROL PANEL	P3040A	1	
	DATA PLATE, L.P.	P3136A	1	FOR 14732 L.P.
	DATA PLATE, N.G.	P3133A	1	FOR 14752 N.G.
	STOVE SUPPORT	P8002A	1	
28	SIDE BURNER HOUSING	P2304A	1	
	SIDE BURNER VALVE L.P.	P3248A	1	FOR 14732 L.P.
	SIDE BURNER VALVE N.G.	P3248B	1	FOR 14752 N.G.
30	FLEXIBLE HOSE	P3909A	1	
32	PUSH BUTTON IGNITOR	P2503A	1	
32	ELECTRODE W/WIRE	P2506A	1	
33	T FITTING	P3919A	1	



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PROCHEF GAS GRILL LIMITED WARRANTY 5100 Series, 6100 Series, and 8100 Series.

Prochef Inc. warrants to the original purchaser of each Prochef Gas Grill that when subject to normal residential use of the following parts:

- A. **Main Burner, 5(five) years (60months)** from the date of original purchase. The Burner will be replaced free of charge (except for taxes, where applicable, plus shipping and handling charges)
- B. Gas valve, Porcelain Cast Iron Cooking Grids, Stainless Steel Flame Tamers, Steel Warming Rack, and Aluminum Castings. 2 (two) years (24 months) from the date of original purchase. These items will be replaced free of charge (except for taxes, where applicable, plus shipping and handling charges)
- C. All other component parts: 1 (one) year (12 months) from the date of original purchase. These items will be replaced free of charge (except for taxes, where applicable, plus shipping and handling charges)

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Prochef Inc. after expiration date under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, used contrary to operating instructions. The warranty periods is not extended by such repair or replacement.

Warranty claim procedure: If you require service or parts for your Prochef gas grill, please contact your dealer or retailer where the grill was purchased. If you cannot receive warranty administration from your dealer or distributor, you may contact our Administrator Office for direct assistance. Our hours of operation are 7.30 AM to 5.30 PM CST. Our Toll Free number is 1-800-771-2922. Our Toll Free Fax Number is 1-800-401-2433. Please direct all correspondence to: Dey Distributing, P.O. Box 10698, 1401 Willow Lake Blvd, Vadnais Heights, MN 55110-0698. ATTN: Administrator Office.

Product repair as provided under this warranty is your exclusive remedy. Prochef Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty or merchantability or fitness for a particular purpose on this product to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

IMPORTANT: KEEP THIS AND SALE RECEIPT FOR PROVE OF PURCHASE

Store where purchased: _____
Date Purchased: _____ Model No: _____ Serial No. DD _____

WARRANTY REGISTRATION CARD

Please complete and return your registration card to validate your purchase and to assist us with warranty claims. This also will enable us to place you on our mailing list in the event that we have additional information regarding the use and care of your gas grill.



P.O. BOX 10698
1401 willow Lake Blvd.
Vadnais Heights, MN 55110

LAST NAME: _____ FIRST NAME: _____ MI: _____
 ADDRESS: _____ CITY: _____
 STATE: _____ ZIP: _____
 PHONE: _____
 STORE PURCHASED: _____ DATE PURCHASED: _____
 MODEL: _____
 SERIAL NO: _____
 SIGNATURE: _____ DATE: _____