

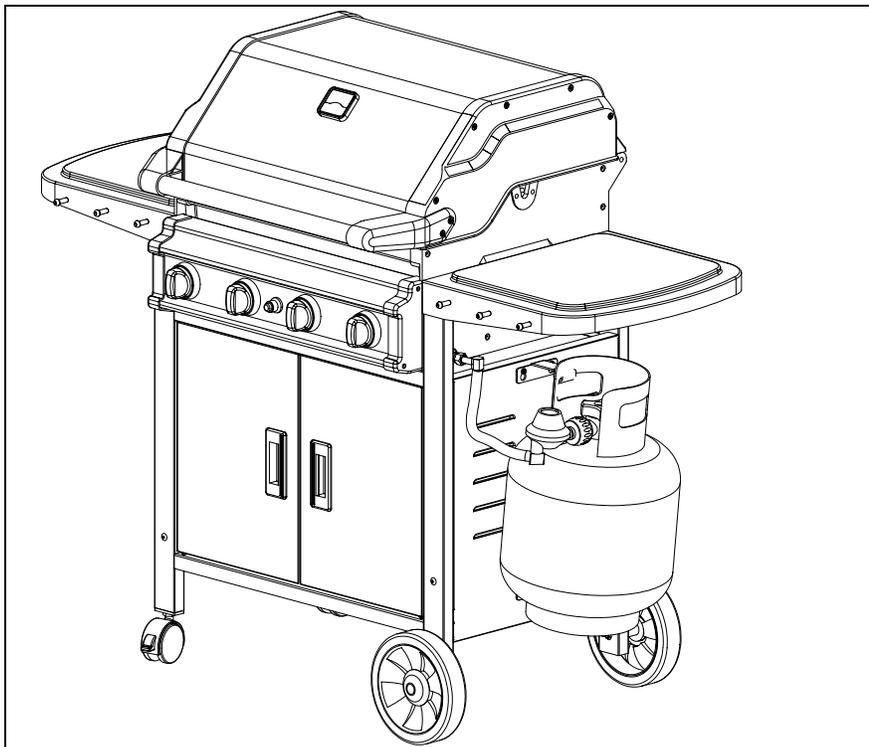


PATIO CHEF

GAS BARBECUES



FOR OUTDOOR USE ONLY



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

FOR YOUR SAFETY

If you smell gas:

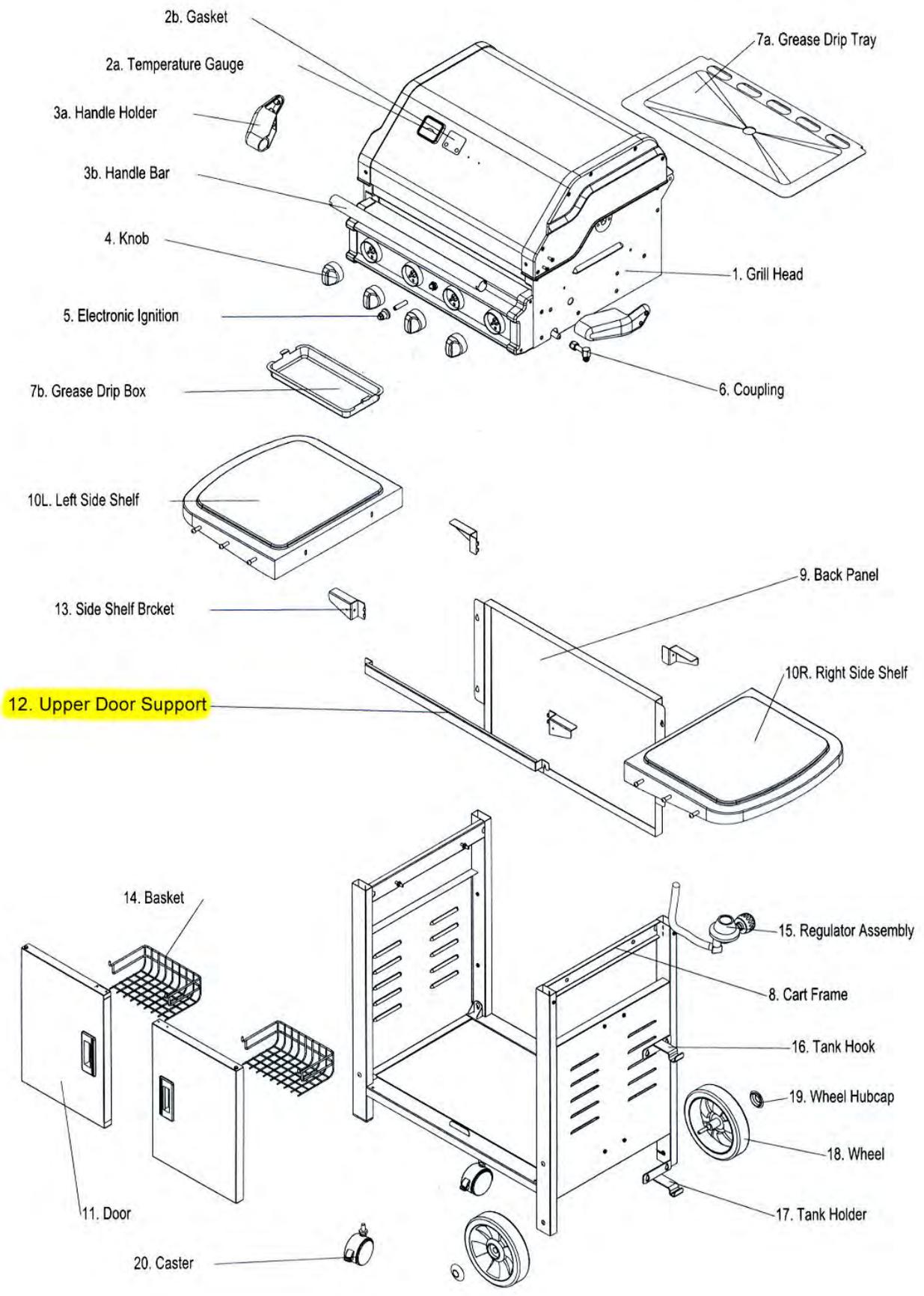
1. Shut off knob control to "CLOSE" and close propane cylinder valve.
2. Extinguish any open flames.
3. Open grill lid.
4. If odor continues, immediately contact your gas supplier or fire department.

FOR YOUR SAFETY

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

READ AND FOLLOW ALL INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY OR OPERATION YOUR GAS BARBECUE AND KEEP THEM IN A SAFE PLACE FOR FUTURE REFERENCE. FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN SERIOUS BODILY INJURY AND/OR PROPERTY DAMAGE.

PARTS LIST A



PARTS LIST B		
REF.	DESCRIPTION	Q'TY
1	Grill Head	1
2a	Temperature Gauge	1
2b	Gasket	1
3a	Handle Holder	2
3b	Handle Bar	1
4	Knob	4
5	Electronic Ignition	1
6	Coupling	1
7a	Grease Drip Tray	1
7b	Grease Drip Box	1
8	Cart Frame	1
9	Back Panel	1
10L	Left Side Shelf	1
10R	Right Side Shelf	1
11	Door	2
12	Upper Door Support	1
13	Side Shelf Bracket	4
14	Basket	2
15	Regulator Assembly	1
16	Tank Hook	1
17	Tank Holder	1
18	Wheel	2
19	Wheel Hubcap	2
20	Caster	2

HARDWARE PACKING		
1	Male/Female Rivet	4
2	Large Socket Screw	8
3	Small Socket Screw	6
4	Nut	16
5	Washer	4
6	Utensil Holder	6
7	Cotter Pin	2
8	Wrench	1
9	Hexagon Key	1
10	AAA Battery	1

COOKING TEMPERATURES

Burn-off:

Before cooking on your barbecue for the first time, burn-off any residual oils or foreign matter by igniting the burners. Ensure the lid is opened, and operate at "HIGH" setting for approximately 10 minutes. Wipe with cloth to remove all residue. Allow to cool before washing parts thoroughly with soap suds and scrubbing brush. Wipe clean with cloth. Your grill is ready to use.

Preheating:

It is necessary to preheat the barbecue 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 only a period of 2-3 minutes preheating.

INSTALLATION: This gas grill must be installed in accordance with the 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-B149.1 and/or .2 (Installation Code for Gas Burning Appliances and Equipment) and any local codes.

DANGER

- * **OUTDOOR USE ONLY!** Toxic fumes will accumulate and cause serious bodily injury or death if used indoors, including in the garage, breezeways, sheds or enclosed areas.
- * **DO NOT** add charcoal starter fluid or charcoal to the gas grill.
- * **DO NOT** leave barbecue unattended.
- * **DO NOT** allow infants, children or pets near or around the grill at any time.
- * **DO NOT** attempt to move the grill while hot at any time.
- * **DO NOT** cook on grill while wearing loose clothing or flowing sleeves.
- * **DO NOT** cook on decks, covered patios or areas of dry grass.
- * **DO NOT** leave fuel cylinder attached to grill when not in use.
- * **DO NOT** attempt to clean the grill until it has completely cooled.
- * **DO NOT** store a spare LP cylinder under or near this grill.
- * **Check the Drip Box for grease buildup. Remove excess grease to avoid a grease fire.**
- * **Never use the grill without Drip Box in place.**

WARNINGS

- * Always maintain a minimum clearance of 3 feet or 1 meter from all sides of grill to any combustible construction.
- * Keep any electrical supply cord away from any heated surface. During assembly of grill and when attaching or replacing the L.P. gas cylinder, insure that the gas supply hose is free of kinks and is at least 3" away from hot surfaces such as the grill casting.
- * DO NOT use Natural Gas in a unit designed for Liquid Propane Gas.
- * Your new barbecue grill is equipped with a type 1 coupling nut. DO NOT attempt to connect to any other L.P. cylinder not equipped with a mating type 1 cylinder valve. This grill is not to be used with any other cylinder connection device.
- * YOU MUST USE AN "OPD" GAS TANK WHICH OFFERS AN OVERFILL PREVENTION DEVICE.
- * Always open lid before and during lighting the grill. DO NOT turn gas supply on without having the lid in the open position.
- * Never touch the barbecue body, cooking grill, or gas grate to see if they are hot.
- * DO NOT hold your face over the grill while lighting. Stand off to the side of the grill.
- * Always use barbecue mitts or hot pads while barbecuing or adjusting the gas control.
- * Always use barbecue tools with long, heat-resistant handles.
- * DO NOT line the grill with aluminum foil. This will block off air vents and the grill will not operate properly.
- * DO NOT use sharp or abrasive cleaners on the grill surface.
- * Discard used and empty fuel tanks in a safe manner. See fuel tank manufacturer's instructions.
- * DO NOT store fuel tanks in the house. Always store fuel tanks in well ventilated areas, away from the barbecue grill. See fuel tank manufacturer's instructions.
- * DO NOT puncture or burn fuel tanks.
- * DO NOT operate the grill if you suspect there is a gas leak.
- * DO NOT use a match or flame to check for gas leaks.
- * DO NOT disconnect the gas tank from the gas fitting while the unit is in operation.
- * DO NOT operate an LP gas grill if you have knowledge of or suspect a gas leak.
- * Grill is residential use only. Do not use for commercial cooking.
- * LP gas is not natural gas. The conversion or attempted use of natural gas in an LP unit or LP gas in a natural gas unit is dangerous and will void your warranty.
- * Never use the grill with water when its surfaces are hot because it may cause grease to splatter or the porcelain cooking grid and grill body to break.
- * The LP gas cylinder should never be filled more than 80% of cylinder volume. (20 lb. Maximum). DO NOT ask the propane supplier to over-fill the cylinder.
- * If you notice grease or other hot material dripping from the grill onto the valve, hose, or regulator, turn off the gas supply immediately. After the grill has cooled, determine the cause and correct it. After cleaning the valve and hose and regulator assembly, perform a leak test before continuing use.

CHECKING FOR GAS LEAKS

NOTE: 1. NEVER TEST FOR LEAKS WITH A FLAME.

2. PRIOR TO FIRST USE AND AT THE BEGINNING OF EACH NEW SEASON OR WHENEVER LP GAS CYLINDER IS CHANGED, YOU MUST CHECK FOR GAS LEAKS.

Follow these steps:

1. Make soap solution by mixing one part liquid detergent and one part water.
2. Turn off heat control valves, 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 or gas supplier for professional assistance.

CHECK BURNER MANIFOLD TUBES

NOTE: BURNER TUBES MUST BE INSPECTED AND CLEANED BEFORE EACH 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.

TO DISCONNECT LP GAS CYLINDER

- Turn the burner valve off.
- Turn the tank valve off fully. (Turn clockwise to stop.)
- Detach the regulator assembly from tank valve by turning the quick coupling nut counter-clockwise.

IF YOUR GRILL CATCHES ON FIRE

- **If the fire is in the grill portion and you can safely reach the control knobs, then turn them off by turning knobs clockwise. If you cannot safely reach the control knobs, call the fire department.**
- **If the fire involves the hose, and you can safely reach the propane cylinder valve, shut the valve off by turning LP cylinder valve handle clockwise to a full stop.**
- **If the fire involves the cylinder, leave it alone, evacuate the area and call the fire department.**
- **If there is any type of fire that threatens either personal safety or endangers property, call the fire department.**

COOKING TEMPERATURES

- Operating your grill on the HIGH setting for longer than five minutes may damage certain parts of your grill. **Do not** leave your grill unattended.
- Only use "HIGH" setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

TROUBLESHOOTING**Problem**

Burner will not light using ignition.

Possible Cause

Electrode and Burner are wet

Solution

Wipe dry with cloth.

Wire loose or disconnected

Reconnect wire or replace ignition/wire assembly

Bad igniter

Replace igniter

Burner will not light
With match

LP gas cylinder is empty

Take LP gas cylinder to licensed LP gas supplier to be refilled.

Coupling nut and regulator
Not fully connected.

Turn the coupling nut about one-half
To three-quarters additional turn until
Solid stop. Tighten by hand only.
Do not use tools.

Obstruction of gas flow.

Clear burner tubes.
Check for bent or kinked hose.

Flames blow out

High or gusting winds.

Turn front of grill to face wind or
increase flame height.

Gas in LP cylinder is low

Check LP gas cylinder.
Refill if necessary.

Flare up

Grease build up

Clean grill

Excessive fat in meat

Trim fat from meat before grilling

Excessive cooking temperature.

Adjust (lower) temperature accordingly

Persistent grease fire

Grease trapped by food buildup
around burner system.

Turn knobs to OFF. Turn gas off at
LP tank. Open lid carefully and let
fire burn out. After grill cools,
remove and clean all parts.

Flashback
(fire in burner tubes)

Burner and/or burner tubes are
blocked.

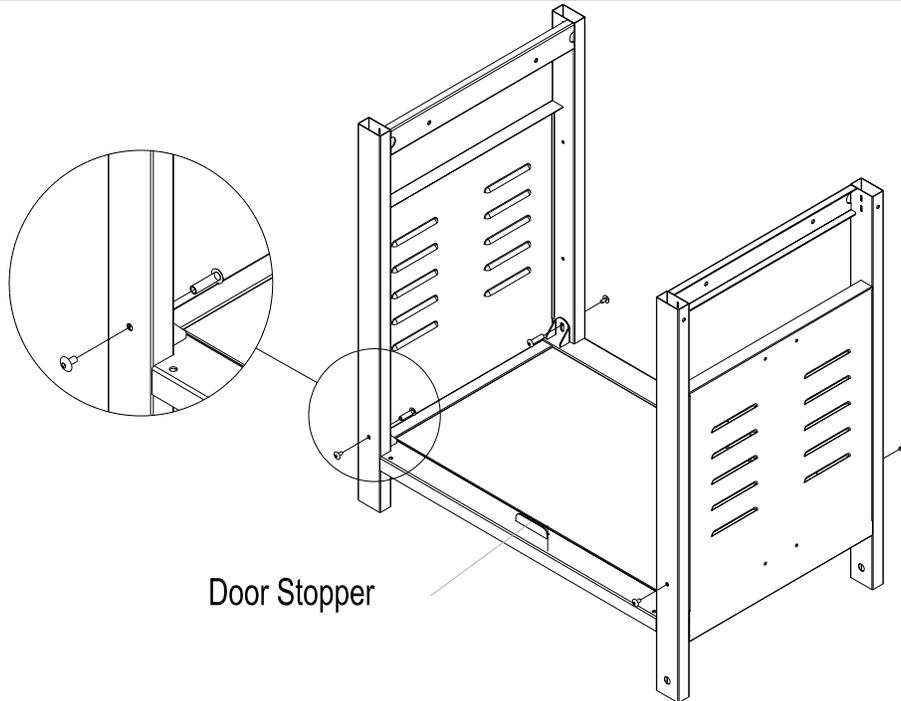
Clean burner and/or burner tubes.

STEP 1

Parts: 2 side frames, 1 bottom shelf and 4 male/female rivets

Screw 2 side frames into bottom shelf with male/female rivets as shown. Press down the bottom shelf so that all rivets will be positioned at the upper narrow holes. Tighten all rivets.

Ensure the door stopper are facing the front.

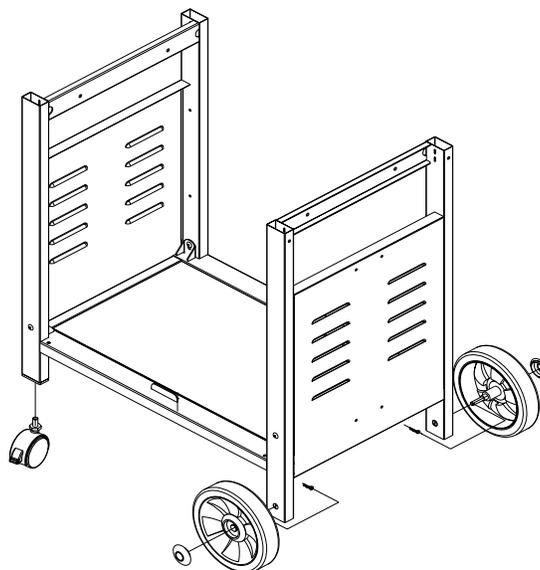


STEP 2

Parts: 2 Casters, 2 wheels, 2 wheel bolts and 2 cotter pins and 2 wheel hubcaps

Screw caster into the left side of the cart frame.

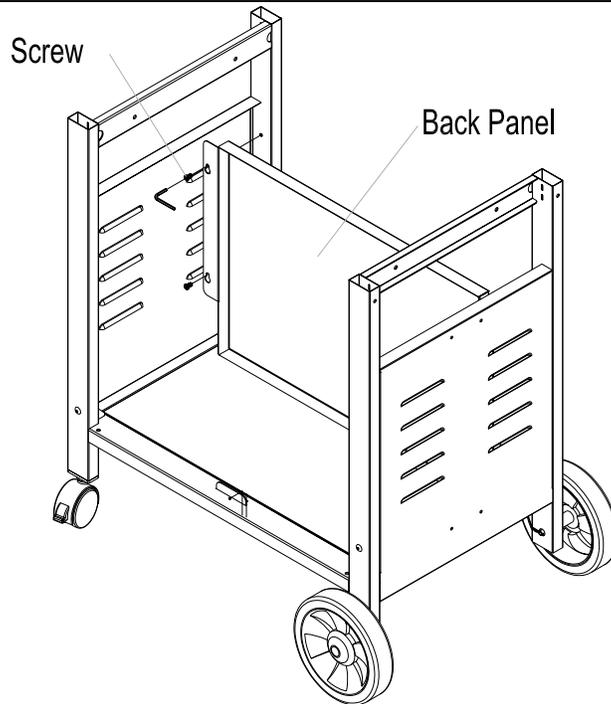
Install wheel to the right side of the cart frame by inserting wheel bolt through the wheel and axle hole on the cart frame. Insert cotter pin through the hole of the end of the wheel bolt. Snap wheel hubcap onto wheel.



STEP 3

Parts: 1 back panel

Install the back panel as shown. Place the slots of 2 sides of the back panel on the screws first and then slide the back panel down and tighten screws

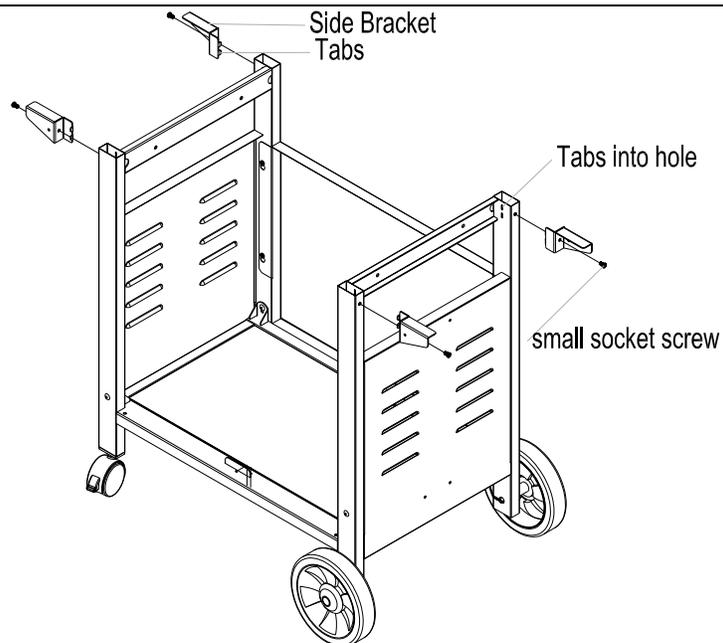


STEP 4

Parts: 4 side brackets and 4 small socket screws.

Attach 2 side bracket tabs into the holes in the cart frame as shown and then secure with small socket screw.

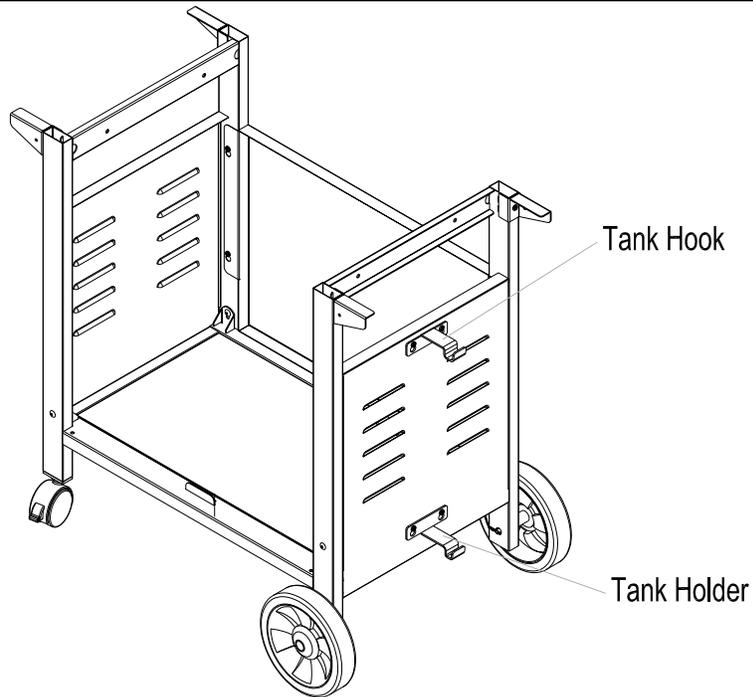
Repeat on other sides.



STEP 5

Parts: 1 tank hook and 1 tank holder

Install the slots of the tank holder and tank hook on the side panel and tighten screws.



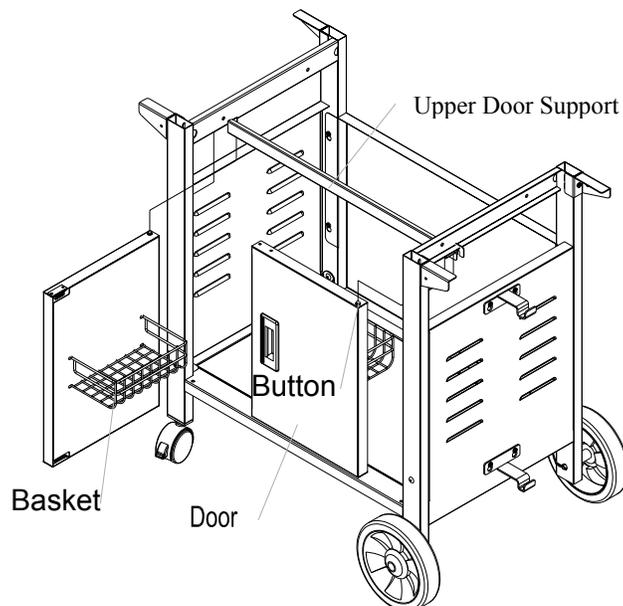
STEP 6

Parts: 1 upper door support, 2 doors and 2 baskets

Insert the button on the bottom of the door into place as shown. Repeat on other side.

Place the slots of the upper door support on the screws of the cart frame and then tighten screws. The button on the top of the door must be inserted into the hole on the upper door support.

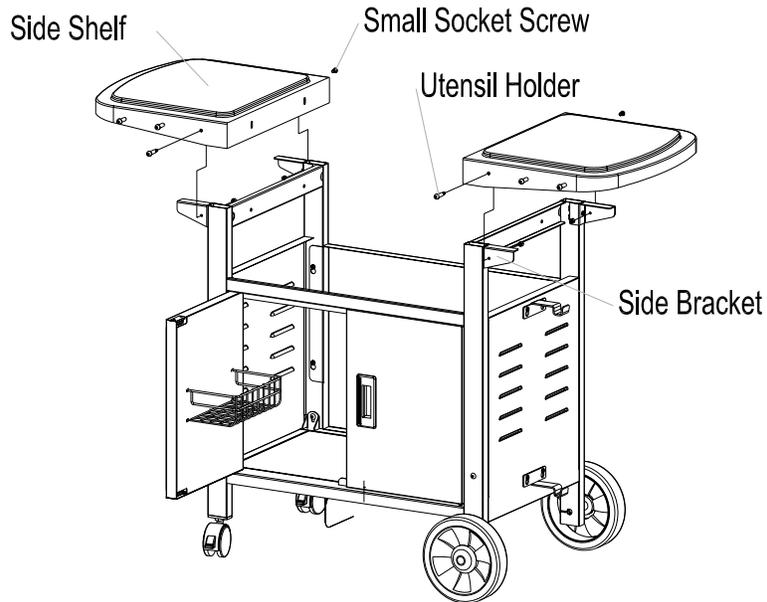
Install basket on interior of the door.



STEP 7

Parts: 2 side shelves, 6 utensil holders, 2 small socket screw and 8 nuts

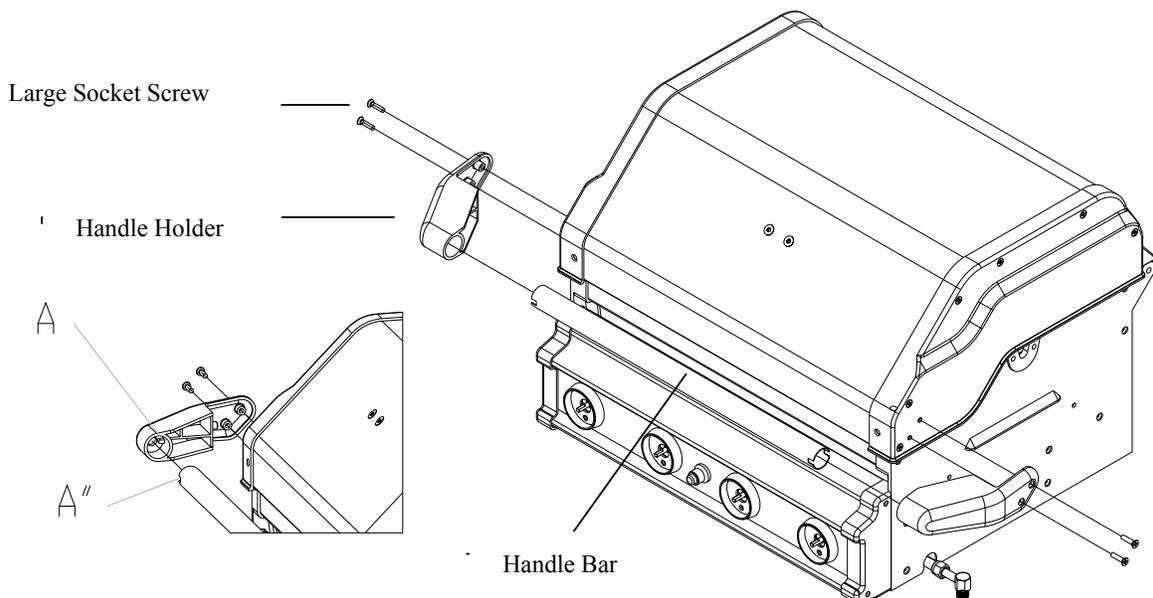
Attach side shelf on the cart frame. At the front side of the side shelf, the first utensil holder must be screwed through side shelf and the side bracket. Using 1 small socket screw through the 1st hole of the rear side and the side bracket.



STEP 8

Parts: 2 handle holders, 1 handle bar, 4 large socket screws, 4 washers and 4 nuts.

Screw one side handle holder on one side of the end of the lid. Rotate handle bar into 2 handle holders with a snap-on fit. Secure the other handle holder with screws, washers and nuts.

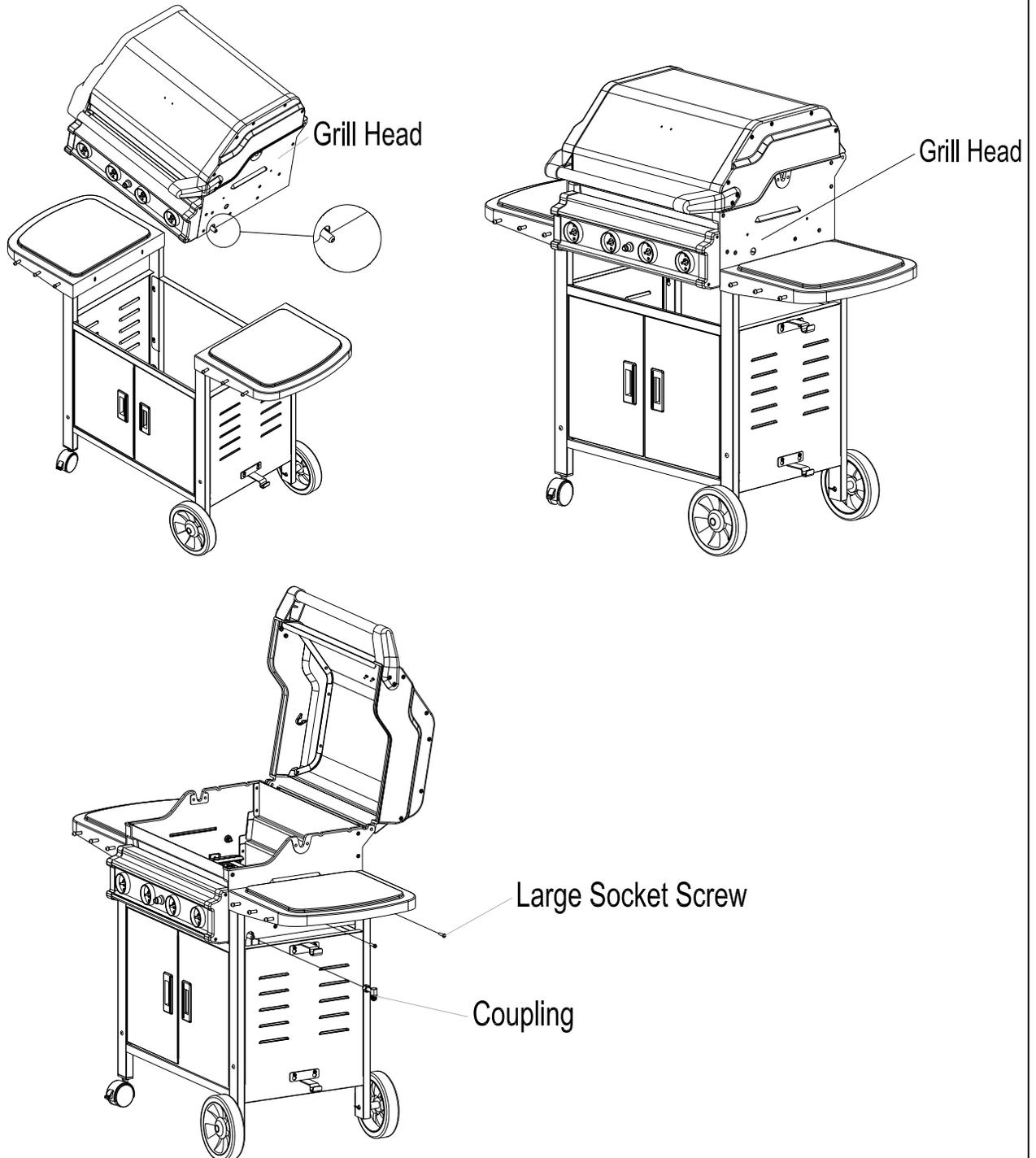


STEP 9

Parts: Grill Head, 1 coupling, 4 large socket screws and 4 nuts

Tilt the grill head and position it on the cart frame as shown. Take care not to bend the main barbecue manifold inlet. Secure with large socket screw and nut.

Note: Do leak test on the main barbecue manifold inlet and coupling before using the Grill.



STEP 10

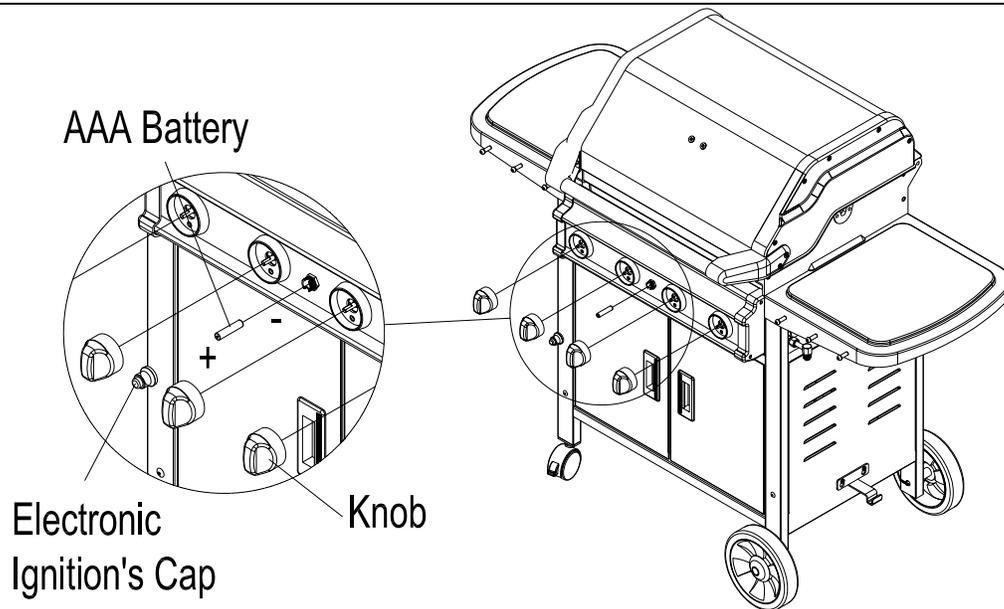
Parts: 4 control knobs and 1 AAA battery

Install the knob into the stem of the valve on control panel.

Unscrew the chromed-cap on the ignition button, insert one AAA battery, assuring the positive end of the battery faces outward as shown, and screw cap back on

Note: Check that the cylinder valve is closed by turning the cylinder knob clockwise to a full stop.

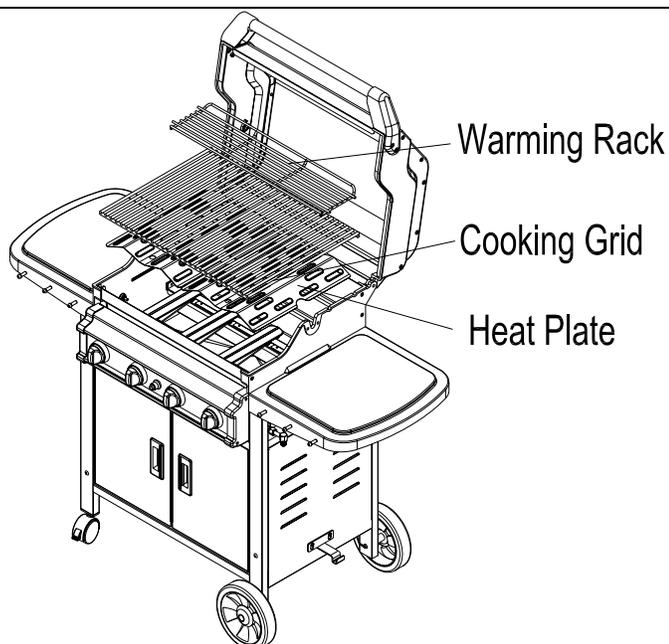
Check that all the grill burner knobs are in the OFF position.



STEP 11

Parts: 1 warming rack, 2 cooking grids and 2 heat plates

Place 2 heat plates, 2 cooking grids and 1 warming rack into the grill head as shown.

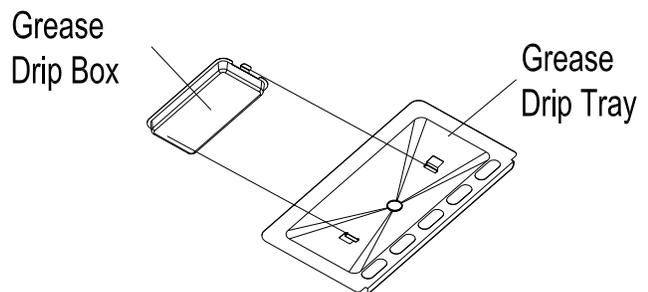
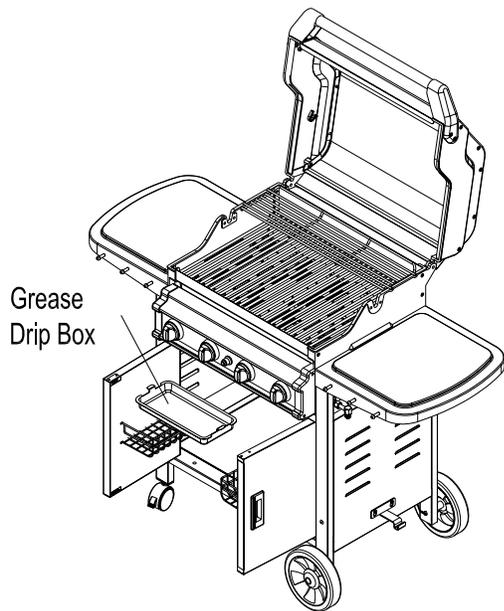
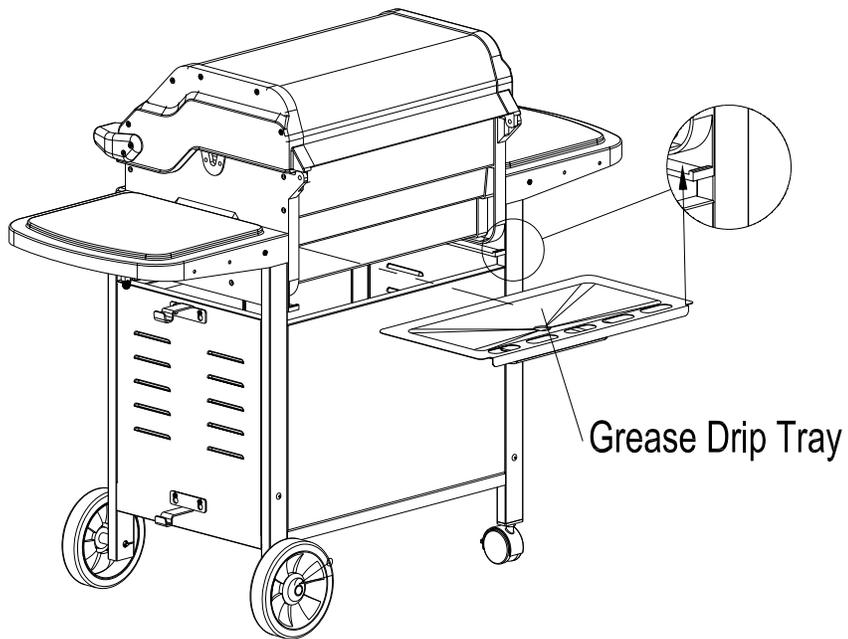


STEP 12

Parts: grease drip tray and grease drip box

Slide the grease drip tray in position over the ledges under the grill head from the rear of the Grill

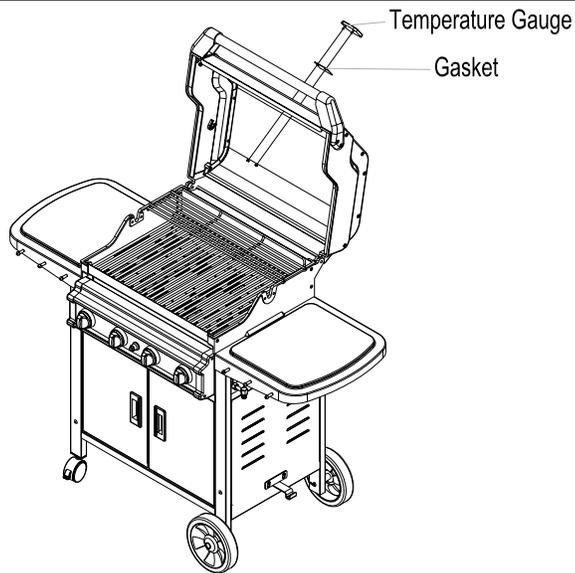
Attach the grease drip box underneath of the grease drip tray from the front of the Grill as shown.



STEP 13

Parts: 1 temperature gauge and 1 gasket

Attach gasket and temperature gauge on the top of the lid as shown.



STEP 14

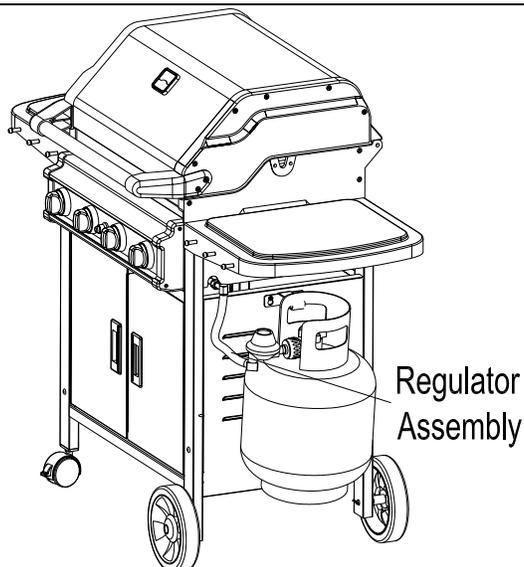
Parts: regulator assembly

Hang your gas tank on the tank hook. The ring foot of the gas tank will rest on the tank holder.

Attach the regulator assembly to the coupling and gas tank as shown. The coupling nut connects to the large outside threads on the valve outlet. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet, hand tighten nut clockwise to positive stop. Do not use a wrench to tighten. Use of a wrench may damage quick coupling nut and result in a hazardous condition. If you cannot complete connection, disconnect regulator and connect again. If you are still unable to complete the connection,

DO NOT USE THIS REGULATOR.

When grill is not in use, turn off all control knobs and LP tank valve.



REPAIR OR REPLACE PARTS OF THE CONTROL PANEL

- Turn the burner valve OFF.
- Turn the tank valve off fully. (Turn clockwise to stop.)
- Detach the regulator assembly from tank valve by turning the quick coupling nut counter-clockwise.
- Disconnect the coupling and regulator assembly from the inlet of the barbecue main burner manifold.
- Unscrew 2 screws on each side of the bottom of the grill.
- Disconnect 2 ignition wires from the grill body and then take out the whole control panel carefully.

