

SERIAL #:

# THERMOS<sup>®</sup> SELECT

## Propane Barbecue

SAFE USE, CARE AND ASSEMBLY MANUAL

### CONGRATULATIONS

You've purchased a fine gas grill from Target



### 1-YEAR LIMITED WARRANTY

461669906

(G30401)

Read and save this manual for future reference.

If pre-assembled, leave this manual with unit for consumer's future reference.

For product inquiries, parts, warranty and troubleshooting support, please call

**1-888-473-1051**

### DANGER

#### If You Smell Gas

1. Immediately turn off the flow of gas to the unit.
2. Extinguish any open flame.
3. Open the lid of the unit.
4. If the odour does not stop quickly, immediately call your gas supplier or Fire Department for assistance.

### WARNING

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

### WARNING

Failure to follow all of the manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

### WARNING

Follow all leak check procedures carefully prior to operation of barbecue, even if barbecue was stored assembled. Do not try to light this barbecue without reading the Lighting Instructions section of this manual.

**THIS BARBECUE IS FOR  
OUTDOOR USE ONLY**

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## WARRANTY

### 1 Year Limited Warranty

This Thermos Select® Barbecue carries a one year limited warranty against defects in manufacturing workmanship. This Limited Warranty is nontransferable and becomes void if used for commercial or rental purposes. The bill of sale or a copy will be required together with the serial number and model number when making any warranty claims from Manufacturer. Manufacturer reserves the right to have its representatives inspect any product or part prior to honouring any warranty claim. Manufacturer shall not be liable for any transportation charges, or labour cost. This warranty is for replacement of defective parts only. The Manufacturer will not be responsible for incidental or consequential damages or any labour cost. Inability to provide proof of purchase, or if warranty coverage has expired, any request for parts will be subject to parts, shipping and handling fees.

This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces, nor does it cover corrosion or discolouration due to misuse, lack of maintenance, grease fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. This limited warranty does not cover any damage sustained during removal or storage of this Barbecue. This limited warranty does not cover any scratches or dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners. Parts installed from other manufactures will nullify this warranty.

### 1 Year Limited Warranty

Should deterioration of parts occur to the degree of non-performance within the duration of the warranty coverage a replacement part will be provided. The following functional parts are included under this warranty: Burners, cooking grates, flame tamers, ignitor, manifold assembly, and carry-over assembly.

### 1 Year Limited Warranty

For one year from the date of original retail purchase Manufacturer will replace any grill part that fails or is found to be defective in manufacturing workmanship under normal household use, during the limited warranty period. Unless otherwise noted all components are covered for a period of one year.

**IMPORTANT: Should this product become defective within the stated warranty period, DO NOT RETURN TO STORE. PLEASE CALL 1-888-473-1051. Have your Proof of purchase, serial number and model number available so that the customer support agent can be of assistance.**

**Purchaser: By accepting delivery of this Barbecue the purchaser, hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.**

**If you wish to obtain performance of any obligation under this limited warranty, you should write to:**

**Consumer Warranty / P.O. Box 1240  
Columbus, GA 31902-1240**

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## INSTALLATION

The installation of this appliance must be in accordance with all local codes, or in the absence of local codes:

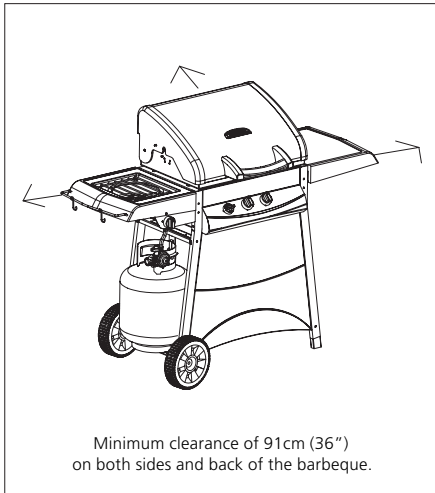
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54/ ANSI Z223.1**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58**. Grill is not for use in or on recreational vehicles and/or boats

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## ADDITIONAL WARNINGS

Minimum clearance to adjacent combustible materials:

- 91cm (36") from furthest protruding edge on side of barbecue.
- 91cm (36") from furthest protruding edge on back of barbecue.



Drawing A

### See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other flammable liquids, paper or oily rags.
- **Do not** operate this barbecue under any overhanging or unprotected construction.
- Remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- Use this barbecue outdoors in a well-ventilated area and at least 3 m (10') from any dwelling or other building.
- **Do not** use in garages, or any other enclosed area.
- **Do not** leave your barbecue unattended while in operation.
- **Do not** obstruct the flow of combustion and ventilation air to the barbecue.
- **Do not** use while under the influence of drugs or alcohol.
- **Do not** store any spare L.P. (propane) cylinders, full or empty, under or near your barbecue.
- **Do not** allow children or pets to play anywhere near the barbecue.

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## L.P. GAS CYLINDER

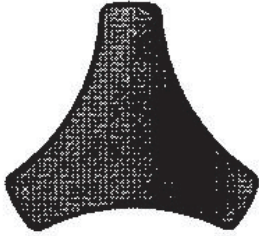
### Self-contained Propane Gas System

The self-contained (propane) gas system barbecue is designed to be used with only a 9.1 kg (20lb) propane cylinder equipped with a Type-1 cylinder valve. This barbecue **cannot** be connected to an existing #510 P.O.L. type valve cylinder (which has left-handed threads).

**Do not connect to a propane gas cylinder exceeding 9.1kg (20lb.) capacity or use a cylinder with any other type of cylinder valve connection device.**

The Type-1 valve can easily be recognized by the large external thread on the outside of the valve. Older existing valves **do not** have this outer external thread. Any attempt to connect a regulator to any connector other than the mating Type-1 connector (which comes with a large, black coupling nut) such as the #510 P.O.L., could result in fires, injuries or property damage, and could reduce the effectiveness of the important safety features built into the Type-1 system. Also connecting the #510 P.O.L. fitting to the cylinder will negate the flow control and the temperature shut-off features built into the new Type-1 connection system.

- The cylinder should not exceed 472 mm (18 1/2") in height and 317 mm (12 1/2") in diameter.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT). See LP cylinder collar for marking.



OPD Hand Wheel

### LP Cylinder

- **The LP cylinder used with your grill must meet the following requirements.**
- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT). See LP cylinder collar for marking.
- LP cylinder valve must have:
  - Type-1 connector compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**
- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.
- Always turn off the cylinder valve completely when the barbecue is not in use.
- Always handle the tank valve with utmost care.
- Never connect an unregulated L.P. gas cylinder to the barbecue.
- Always keep the cylinder, in use, securely fastened in an upright position.
- Never store a spare cylinder, empty or full, near or under the barbecue when in operation.
- Never expose the cylinders to direct sunlight or excessive heat.
- Never insert any kind of object into the valve outlet as this may damage the backcheck; a backcheck that is damaged can leak, and a leaking propane cylinder can result in fires or explosions, property damage, severe injuries or death.

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### TRANSPORTATION AND STORAGE OF CYLINDER

The propane cylinder is totally safe when handled properly, but if misused, the result could be an explosion or fire resulting in serious personal injury and/or property damage.

#### To Avoid Unnecessary Risks

- Always recap the cylinder with the cap provided when not connected to the barbecue.
- **Do not** store the cylinder in any enclosed area such as a garage, and make sure the storage area has lots of ventilation.
- **Do not** store the cylinder near any appliances, or in any areas that may become hot, such as the trunk of a vehicle.
- Make sure the cylinder is out of reach of children.
- When transporting or storing the cylinder, make sure it is in an upright position and not on its side.
- **Do not** smoke around the cylinder, especially when transporting it in a vehicle.

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### FILLING THE CYLINDER

The cylinder must be filled prior to use and must have the air purged. For safety, follow these instructions when having your cylinder filled:

- Have only your local qualified LP gas dealer fill or repair a cylinder.
- **Do not** overfill the cylinder beyond the safe 80% fill level.
- Make sure the dealer tests and checks the cylinder for leaks after filling.

### WARNING

If the above instructions are not completely adhered to,  
it could cause a fire/explosion, resulting in death or serious injury,  
or property damage.

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## HOSE AND REGULATOR

**Propane Gas Models:** Your barbecue is designed to operate on L.P. (Propane) gas at a pressure 0.40 psi (11" water column). A regulator preset to this pressure is supplied with the barbecue and must be used.

This regulator is equipped with the Type-1 quick-closing connecting system, which incorporates these safety features:

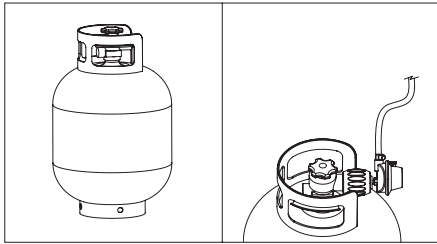
- Will not allow gas to flow until a positive seal has been made.
- Has a thermal component that will automatically shut off the flow of gas between (240-300°F) 115-150°C.
- Has a flow limiting feature, which will restrict the flow of gas to 10 cubic feet/hour.

Should the large, black thermal-sensitive coupling nut be exposed to any extreme temperatures above 240°C it will soften and allow the regulator probe to disengage from the valve, and will shut off the gas. Should this occur, **do not** try to reconnect the nut; instead replace the whole regulator assembly with a new one (see the attached parts listing for details). The regulator probe also contains a flow-sensitive feature, which limits the flow of gas to 10 cubic feet/hour, in the event of a regulator malfunction or hose leak. If the flow control feature is activated, the cause of this excessive gas flow should be investigated and corrected before using the barbecue again.

**Note: Improperly lighting the barbecue can activate the flow control feature, resulting in lower heat output. If this occurs, the re-flow feature must be reset by turning all the burner controls and the cylinder valve off. Wait at least 30 seconds before slowly turning on the cylinder valve, and then after another 5 seconds turn the burner valve on and light the barbecue.**

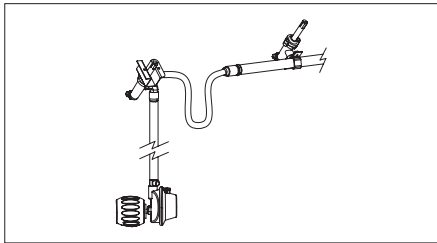
- Never connect this barbecue to an unregulated propane gas supply, or to another kind of gas. **Do not** alter or change the hose or regulator in any way.
- Visually inspect the whole hose assembly before each use for evidence of wear or damage such as cracks, burns, or cuts. If any damage is found, replace the assembly before using the barbecue. Use only the recommended replacement hose.
- To avoid possible damage to the hose, **do not** allow any grease or other hot materials to fall on the hose, and make sure the hose does not contact any hot surfaces of the barbecue.
- The connection fitting must be protected when it's disconnected from the cylinder. **Do not** allow the fitting to bump or drag on the ground as nicks and scratches could help create a leak when connecting back to the cylinder.
- It is important to do the "Leak Test" procedure every time a cylinder is refilled or any of the components are changed, and especially at the beginning of a new season.

## LEAK TESTING



Drawing B

Drawing C



Drawing D

### Perform a "Leak Test"

- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.

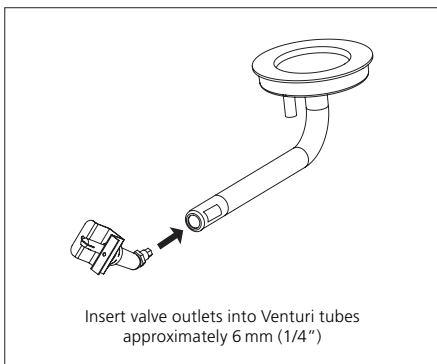
The "Leak Test" must be done outdoors, away from heat, open flames and flammable liquids.

**Do not** smoke while performing the test. Use only a mixture of 50/50 liquid soap and water for leak testing. Never use a match or open flame.

### The Following Must Be Checked

- The tank valve including the threads into the tank (Drawing C).
- All tank welds (Drawing B).
- Regulator fittings and tank connections (Drawing C).
- All hose connections (Drawing D).
- **With a newly filled and tested propane tank attached to the barbecue and all the barbecue controls turned "OFF", slowly open the cylinder valve one full turn.**
- **Using a brush and soap, soak all the connections and components listed above and shown in drawings B, C, D.**
- **Look carefully for bubbles forming, which is an indication of leaking gas.**
- **Tighten the connections at the bubbled areas until re-testing shows no indication of any leaks (shut off cylinder while correcting any leaks).**
- Shut off the cylinder valve and ensure all control valves are off.
- **Do not** use the barbecue if any leaks cannot be stopped. Turn off the gas cylinder valve, remove the gas cylinder and seek assistance from a qualified gas appliance service mechanic or gas dealer.

## PRIOR TO USING



Drawing E

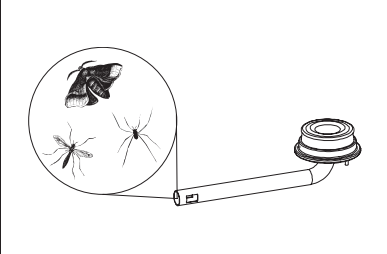
**Do not** use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

- Your barbecue is properly assembled.
- There are no leaks in the system (see "Leak Test").
- The burner is properly assembled, with the Venturi tubes seated over the valve outlets (Drawing E) and that there is nothing blocking the Venturi tubes (Drawing F).
- Ensure that all power cords and/or gas supply hoses will not touch or be near surfaces that will get hot.
- The barbecue is in a safe location (see Installation).

Ensure that the valve outlets (orifices) are assembled into the Venturi tubes approximately 6 mm (1/4") and that the valve outlets and Venturi tubes are approximately parallel to the bottom of the lower body.

## WARNING

### Natural Hazards Insects and Spiders



Drawing F

During shipment or storage, it's possible that small insects like spiders could find their way into the Venturi tubes and nest or make webs. This could block the flow of gas through the Venturi tube causing a smoky yellowish flame, or prevent a burner from lighting. It could even cause the gas to burn outside the Venturi tube, which could seriously damage your barbecue. If these occur, turn off the gas flow and wait for the barbecue to cool down. When the barbecue has cooled, remove the burner and clean out the Venturi tubes with a brush or pipe cleaner. Replace the burner and ensure that the Venturi tubes are seated over the orifice located on the gas valves. Cleaning the Venturi tubes should be conducted periodically, especially at the start of the season.

**Note:** Damage resulting from blocked Venturi tubes is not covered under the warranty.

**Orifice Size:** The orifice, in conjunction with the control valve, acts to regulate and restrict the amount of gas delivered to the burner. The hole size in the orifice varies by the gas supply pressure and by the BTU rating of the burner. Grills equipped for LP gas operate at a much higher gas pressure and therefore have a smaller size orifice.

#### Hose and Regulator Inspection

**Adjustment:** The regulator is factory set at a specified outlet pressure of 11" of water column and is generally factory sealed and not adjustable. Do not try to adjust. The regulator can be checked by measuring the pressure with a manometer.

**Vent Hole:** There is a vent hole on top of the regulator. Check that it is clear of dirt and debris. If the hole is plugged, erratic and dangerous burning may result.

**Chew Marks:** The hose should be kept clean of grease and food drippings which attract squirrels and other animals. The animals will often eat the drippings on the hose and chew into the hose lining trying to get the last taste. Try cleaning the hose with an ammonia cleaner solution to minimize the attraction.



#### Test For Leaks

1. Mix a 50/50 solution of liquid dish soap and water.
2. Connect the LP cylinder.
3. Make sure the control valves are OFF.
4. Brush the soap solution over the cylinder valve and all piping and hose connections.
5. Turn on the cylinder valve and listen for leaks, and look carefully for soap bubbles being formed at the connections which indicates leaks.

### To Reset The Gas Regulator Safety Device

1. Close the LP (propane) tank valve.
2. Turn all burner control knobs to the OFF position.
3. Disconnect the regulator from the LP tank.
4. Open the grill lid.
5. Open all of the control knobs to the high position.
6. Wait 2 minutes.
7. Close all of the control knobs.
8. Re-connect the regulator to the LP tank. Test for leaks.
9. With lid open, turn the left burner control knob to the "HIGH" position and then ignite the grill by turning Rotary ignitor clockwise.
10. Once lit, close the grill lid.
11. Wait for 10 to 15 minutes for the Barbecue to preheat.

**ATTENTION: Proper start up and shut down procedures should be Followed to avoid regulator safety device activation.**

### WARNING

**If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the "Leak Test". If there aren't any leaks, re-light the burner.**

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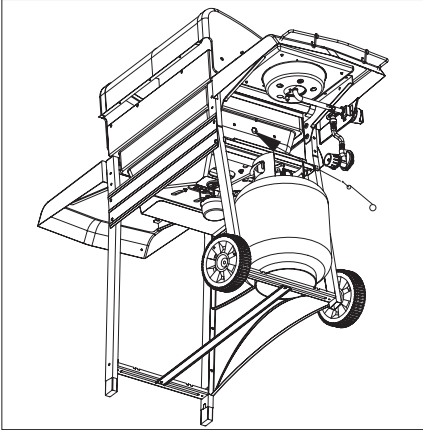
## LIGHTING THE GRILL

- Make sure you have followed all the checks, procedures and instructions indicated in the prior sections before attempting to light the grill.
- Always raise the barbecue lid before lighting the burner.
- **Do not** bend directly over the barbecue while lighting in case of back flash.
- Making sure all the control knobs are off, slowly and carefully open the propane gas cylinder valve. Wait about five seconds before opening the burner valve and lighting the barbecue. This procedure allows the pressure to stabilize, and prevents the flow control feature from activating. **Note:** If the flow control feature does activate, turn off the burner control valve and the cylinder valve, wait about 30 seconds then turn on the cylinder valve slowly. Wait 5 seconds and turn on the burner valve and light the barbecue.

### Using the Igniter to Light the Burner

- Raise the lid of the barbecue.
- Turn on tank.
- Push in and turn the control knob to "HIGH" position.
- Turn rotary ignitor knob (up to 3 times) to light. Be sure burner lights and stays lit.
- If the burner does not light after three attempts, turn the control knob to the "OFF" position and wait for the gas to clear (about 5 minutes). Repeat the previous lighting procedure.
- If the burner still does not light, refer to the troubleshooting guide for help, or light with a long match.





Drawing G

### Manual Lighting Procedure

The barbecue has a small hole on the lower left side of the housing. This hole is towards the front of the barbecue and is used to manually light the barbecue (Drawing G).

- Raise the lid of the barbecue.
- Place a lighted match through the hole to the burner.
- Turn on tank.
- Push in and turn the left burner knob to the "HIGH" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "OFF" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual light procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.

### To Reset the Gas Regulator Safety Device

- Close the LP (propane) tank valve.
- Turn all burner control knobs to the "OFF" position.
- Disconnect the regulator from the LP tank.
- Open grill lid. **Wait five minutes for gas to clear.**
- Re-connect the regulator to the LP tank. Test for leaks.
- With lid open, turn the burner control knob to the "HIGH" position and then ignite the grill by turning rotary igniter knob.
- Close the grill lid.
- Wait for 10 to 15 minutes. The barbecue should become hot.

### WARNING

**If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the "Leak Test". If there aren't any leaks, re-light the burner.**

### Lighting the Second Burner

- After lighting the first burner, Turn the second control knob on the main control panel to the "HIGH" position. The unlit burner will automatically ignite.

### Lighting the Side Burner

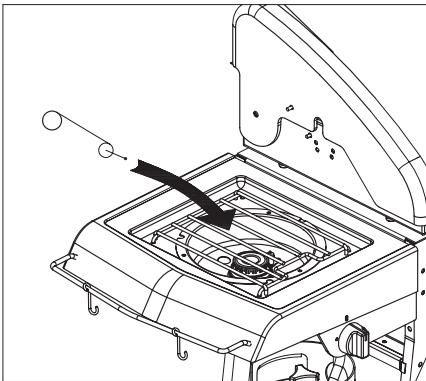
Use the Rotary igniter on the main control panel and the control knob on the side burner panel.

- Push in and turn the control knob to the "HIGH" position.
- Turn the Rotary igniter knob (up to 3 times ) to light burner.
- If the burner does not light after three attempts, turn the control knob off and wait 5 minutes for the gas to clear.
- Repeat the above instructions. If the side burner still does not light, refer to the troubleshooting section for help or light the burner manually.

**Note:** The side burner is designed to accept a maximum weight of 10 lb. **Do not** overload the side burner.

### Lighting the Side Burner with a Match

- Place match in front ring of provided match holder.
- Place a lighted match to of the side burner (Drawing H).
- Push in and turn the burner knob to the "HIGH" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "OFF" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual lighting procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.



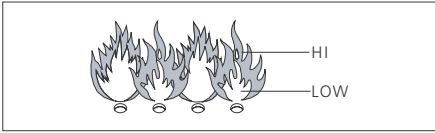
Drawing H

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### Shutting Down the Barbecue After Use

- Turn off the gas cylinder valve.
- Turn the burner control valve to the "OFF" position.

This sequence is important as it prevents residual gas from being left in the system under pressure and will make the next use easier.



### Visually Check Burner Flame

Take off the grates and heat shield. Light burners. Adjust the flame by turning the knobs from "HIGH" to "LOW". The flames will be smaller when the knobs are in the "LOW" position. Always check flame prior to each use. Perform flame check for side burner.

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## GENERAL

### GRILLING TIPS

#### General Grill Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (**and should never be painted**). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.
- Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

#### Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

**Separate:** Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly.

**For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.**

#### How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

### CAUTION

Never spray into the grills while burners are on.

### WARNING

Do not leave your barbecue unattended, and watch out for children around the barbecue. Make sure the barbecue is functioning safely at all times. Do not move the barbecue while cooking.

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## BARBEQUE COOKING METHODS

Your barbecue is more than just a place to grill your burgers and hot dogs – the possibilities are endless. But, before you start experimenting, here are some frequently used terms that will help:

- **Direct Cooking** is also known as grilling. This is the most popular cooking method and involves cooking food directly over the flame, such as searing a steak. Other good candidates for this cooking method are thin cuts of meat, vegetables, kabobs and fillets.
- **Indirect Cooking** means the food is cooked away from the direct flame by placing it on the opposite side of the lit burner and allowing the heat to tumble within the closed confines of the closed barbecue, very similar to a convection oven. Much like your oven, you can roast and even bake, provided your barbecue lid is closed.

### Flare Ups

Flare-ups sometimes occur when food drippings fall onto the hot flame tamers or burners and ignite. Some flaring is normal and desirable, as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is also desirable, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of an accidental fire

**ALWAYS MONITOR THE GRILL CAREFULLY WHILE COOKING AND TURN THE FLAME LEVEL DOWN TO LOW OR OFF IF FLARE-UPS INTENSIFY.**

To keep flare-ups to the desired level, do the following:

1. Trim fat from meats before grilling
2. Cook chicken and pork on lower settings
3. Ensure that the bottom of the firebox is cleaned regularly to eliminate extreme grease build up.
4. Always cook with the lid down, and cook at the lowest most efficient heat setting.

**Flare-ups can increase the temperature of the grill and add to the buildup of grease, increasing the risk of a grease fire.**

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## STORAGE

When the outdoor cooking season is over and you're going to store the unit for the winter, perform the following maintenance:

- After removing and cleaning the burner and cooking grates, apply a light amount of cooking oil, Wrap them in paper and store indoors.
- The barbecue, after being covered, can be stored outdoors.
- **Do not** store the L.P. cylinder in an enclosed area.

When the barbecue is not in use, the gas must be turned off at the cylinder valve. The barbecue and cylinder need to be stored outdoors, in a well-ventilated area. **Do not** store the barbecue in a garage or near heat. If there is a need for the barbecue to be stored indoors, remove the cylinder. Continue to store the cylinder outside in the well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

**ATTENTION: When moving your Barbecue please ensure that it is supported from the firebox on both sides, and NOT by the side shelves.**

**DO NOT roll Barbecue on uneven surfaces as it could damage wheels, which could lead to damaging other parts. Manufacturer is not liable for any damage sustained during removal or storage of this Barbecue.**

## TROUBLESHOOTING GUIDE

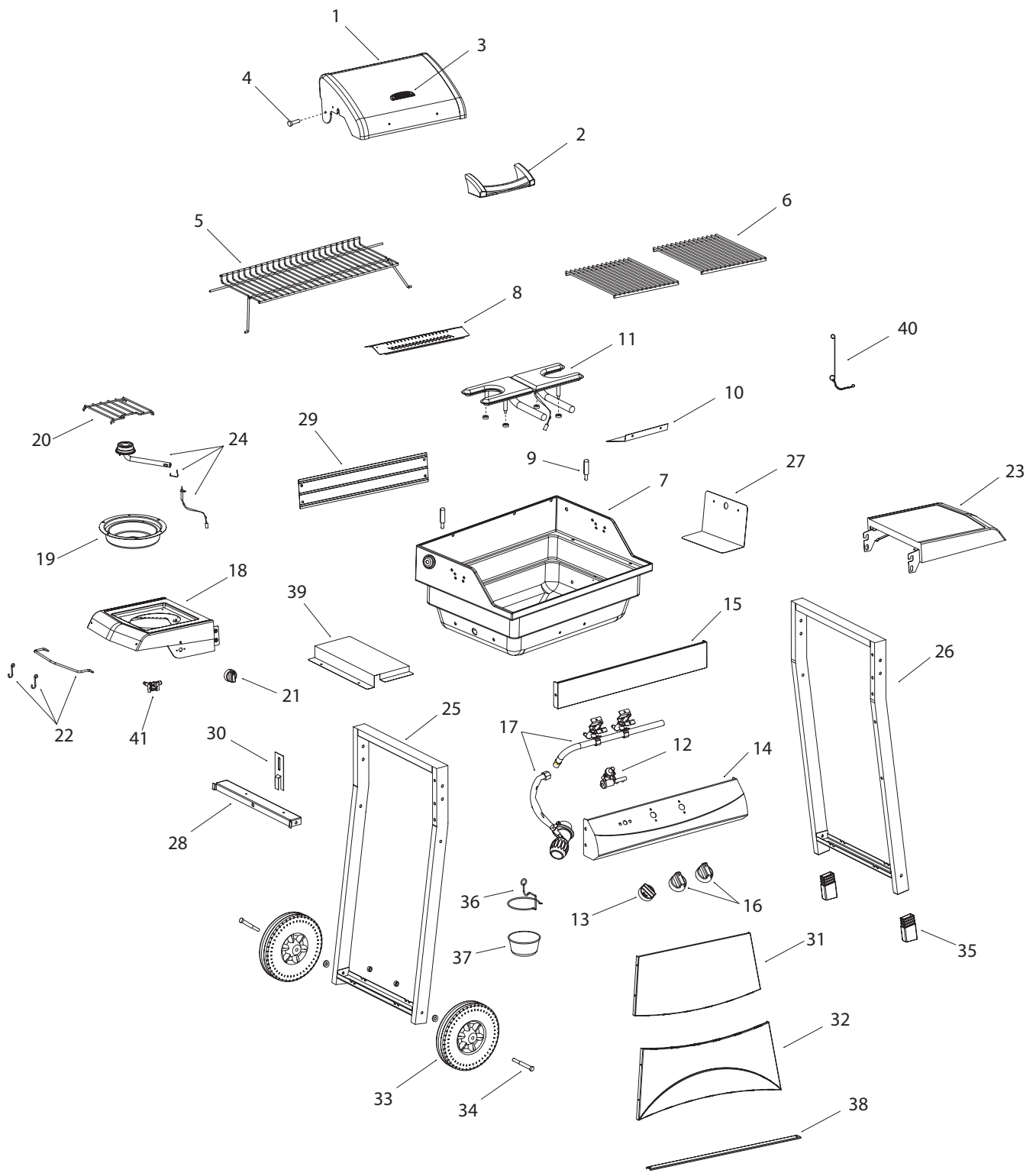
Problem	Possible Causes	Corrective Action
Burner will not light (match or igniter)	<ul style="list-style-type: none"> <li>Blocked Venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>Clean out blockage</li> </ul>
Burners not hot enough	<ul style="list-style-type: none"> <li>Cylinder or gas supply valve turned off</li> </ul>	<ul style="list-style-type: none"> <li>Open cylinder or gas supply valve</li> </ul>
	<ul style="list-style-type: none"> <li>Venturi tubes not properly sealed over orifices</li> </ul>	<ul style="list-style-type: none"> <li>Ensure proper Venturi assembly</li> </ul>
	<ul style="list-style-type: none"> <li>Burner ports blocked</li> </ul>	<ul style="list-style-type: none"> <li>Clean/replace burner</li> </ul>
	<ul style="list-style-type: none"> <li>Low or out of propane</li> </ul>	<ul style="list-style-type: none"> <li>Refill cylinder</li> </ul>
	<ul style="list-style-type: none"> <li>Regulator safety device must be reset</li> </ul>	<ul style="list-style-type: none"> <li>Follow How to Reset the Gas Regulator Safety Device (page 5)</li> </ul>
	<ul style="list-style-type: none"> <li>Regulator not fully tightened into cylinder</li> </ul>	<ul style="list-style-type: none"> <li>Tighten regulator fully (hand tighten) onto cylinder</li> <li>Straighten fuel hose</li> </ul>
Flames are smoky and yellow	<ul style="list-style-type: none"> <li>Partially blocked Venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>Clean out blockage</li> </ul>
	<ul style="list-style-type: none"> <li>Excess cooking salts on burner</li> </ul>	<ul style="list-style-type: none"> <li>Clean burner</li> </ul>
	<ul style="list-style-type: none"> <li>Air shutter closed (side and rear rotisserie burner only)</li> </ul>	<ul style="list-style-type: none"> <li>Open air shutter</li> </ul>
Burner lights with match but not with igniter	<ul style="list-style-type: none"> <li>Loose wire connection</li> </ul>	<ul style="list-style-type: none"> <li>Check all connections are tight</li> </ul>
	<ul style="list-style-type: none"> <li>Broken electrode</li> <li>Poor ground</li> </ul>	<ul style="list-style-type: none"> <li>Ensure collector box, burner and igniter are assembled properly</li> </ul>
	<ul style="list-style-type: none"> <li>Faulty igniter</li> </ul>	<ul style="list-style-type: none"> <li>Replace igniter</li> </ul>
Flame blows out/down through base	<ul style="list-style-type: none"> <li>High wind conditions</li> </ul>	<ul style="list-style-type: none"> <li>Relocate barbecue with the back towards wind</li> </ul>
	<ul style="list-style-type: none"> <li>Propane low</li> </ul>	<ul style="list-style-type: none"> <li>Refill cylinder</li> </ul>
Too much heat/excessive flare-up	<ul style="list-style-type: none"> <li>Excessive fat in meat</li> </ul>	<ul style="list-style-type: none"> <li>Trim meat, turn down burner controls and/or fuel supply</li> </ul>
	<ul style="list-style-type: none"> <li>Grease drain plugged</li> </ul>	<ul style="list-style-type: none"> <li>Clean Firebox base and burner</li> </ul>
	<ul style="list-style-type: none"> <li>Cooking system not positioned correctly</li> </ul>	<ul style="list-style-type: none"> <li>Position cooking system correctly</li> </ul>
Flames under heat control console	<ul style="list-style-type: none"> <li>Blocked Venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>Immediately shut off gas at source, allow grill to cool and clean out Venturi tubes</li> </ul>
Regulator humming	<ul style="list-style-type: none"> <li>This is not a defect or a hazard</li> </ul>	<ul style="list-style-type: none"> <li>Temporary condition caused by high outside temperatures and a full propane cylinder</li> </ul>
Incomplete flame	<ul style="list-style-type: none"> <li>Plugged, rusted or leaking burner</li> </ul>	<ul style="list-style-type: none"> <li>Clean/replace burner</li> </ul>
Warming rack will not fit	<ul style="list-style-type: none"> <li>Legs are angled too narrowly, or widely</li> </ul>	<ul style="list-style-type: none"> <li>The warming rack legs are adjustable</li> <li>Bend to fit into the warming rack holes</li> </ul>

For more troubleshooting support or parts ordering, please call toll free **1-888-473-1051**.

**PARTS LISTING FOR  
461669906(G30401)**

<b>Item No.</b>	<b>Quantity</b>	<b>Specification</b>	<b>Part No.</b>
1	1	Top Assembly	80006248
2	1	Handle Lid	80006252
3	1	Logo Plate	80006249
4	2	Screw F/ Hood	80005831
5	1	Warming Rack	80003689
6	2	Cooking Grate, BurnerBox	80006250
7	1	Burner Box Assembly	80006240
8	1	Flame Tamer	80003692
9	2	Clip, Flame Tamer	80005831
10	1	Grease Plate	80006241
11	1	Main Burner Assembly	80003697
12	1	Rotary Igniter	80006243
13	1	Knob, Igniter	80003712
14	1	Control Panel	80006242
15	1	Upper Brace	80006263
16	1	Control Knob	80000035
17	1	Manifold Assembly	80006244
18	1	Sideburner Frame Assy	80006245
19	1	Firebox, Sideburner	80006246
20	1	Grate, Sideburner	80003734
21	1	Control Knob, Sideburner	80003786
22	1	Bar and Hook Assembly	80006257
23	1	Side Shelf Assembly	80006247
24	1	Side Burner Assembly	80006251
25	1	Cart Side Assy, Left	80003749
26	1	Cart Side Assy, Right	80003755
27	1	Wind Shield	80006253
28	1	Brace, Cart	80006254
29	1	Back Brace	80006255
30	1	Tank Retainer	80006256
31	1	Upper Front Panel	80006258
32	1	Lower Front Panel	80006259
33	2	Wheel	8000627
34	2	Wheel Axle	80005831
35	2	End Caps, Cart Legs	80003767
36	1	Hook, Grease Tray	80000271
37	1	Grease Cup	80000270
38	1	Bottom Plate, Cart	80006260
39	1	Heat Shield	80006261
40	1	Match Holder	80000274
41	1	Sideburner Valve	80006244
NOT SHOWN	1	Hardware Pack	80005831

461669906(G30401)



**ASSEMBLY  
INSTRUCTIONS**

**Tools Needed for Assembly**

- #2 ⊕ screwdriver
- 1/4" ⊖ screwdriver
- Adjustable wrench
- Pliers
- Rubber mallet

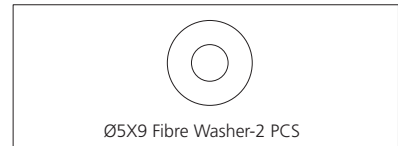
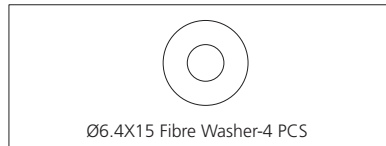
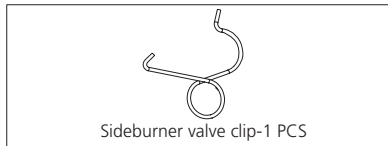
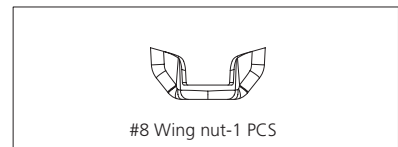
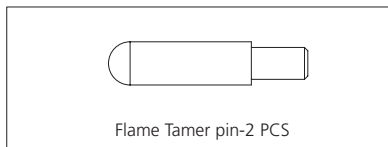
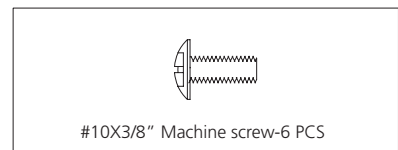
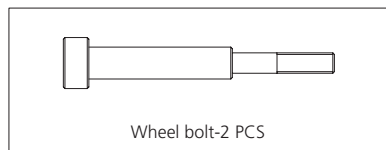
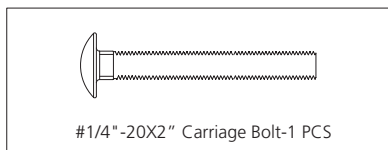
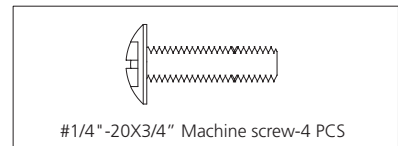
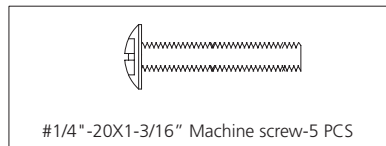
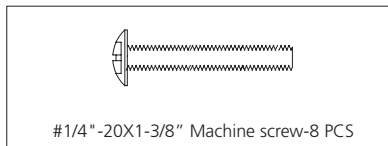
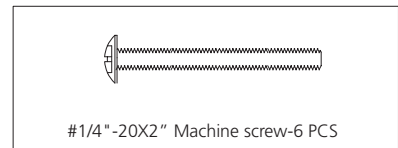
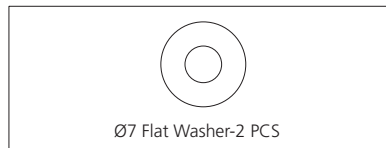
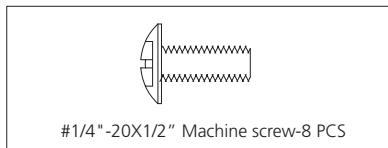
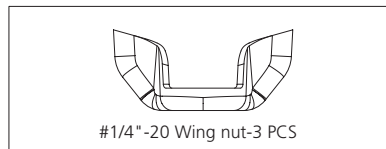
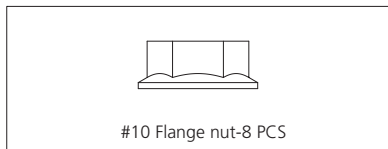
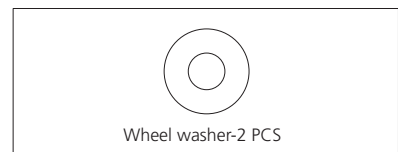
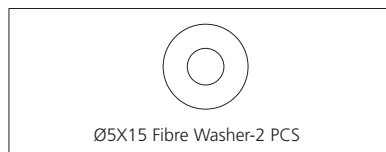
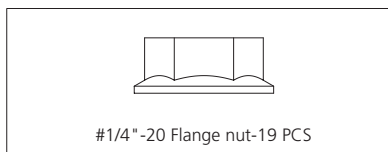
Before assembling the barbecue, read these instructions carefully.  
Assemble the barbecue on a flat, clean surface.

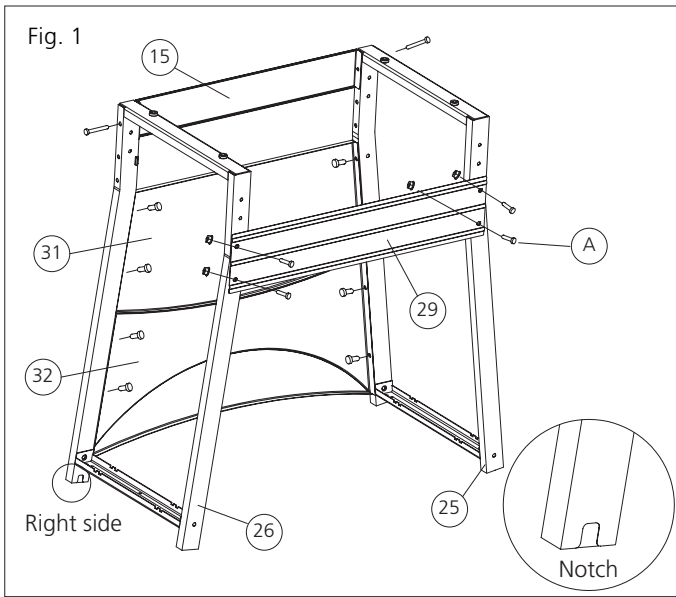
**NOTES: DO NOT FULLY TIGHTEN ALL THE NUTS DURING THIS INITIAL STAGE.**

**Caution:** Sheet metal can cause injury. Wear gloves when installing the grill.  
Use care when assembling.

You may have extra hardware after assembly is complete.

**Size not to scale**





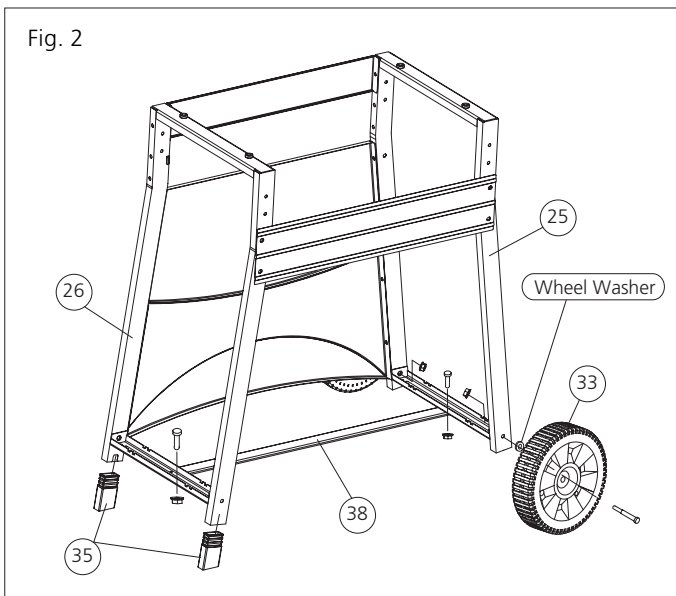
# 1

After removing the unit from Carton please make sure that all hardware is present (See page 13). Before starting to assemble the unit, read these instructions carefully. Assemble the unit on a flat, clean surface.

Assemble the Upper Brace (15) to the Left (25) and Right (26) Cart Side Assy. with 1/4"x2" machine screw (x2). Assemble Upper Front Panel (31) and Lower Front Panel (32) to both cart Legs with 1/4"x 0.5" machine screw (x8). Assemble the Back Brace (29) to both cart side Assy. With 1/4"x1.18" machine screw (x4) and 1/4" flange nut (x4).

Note: Leave screw "A" and nut of the Back Brace (29) for assembly later (in step 7) .

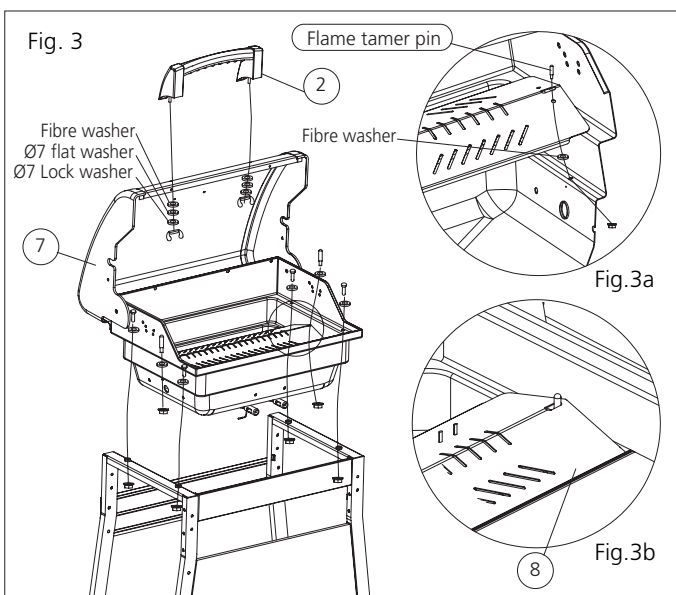
Notch on right Cart Side Assy (26) for identification.



# 2

Assemble the Wheel (33) to the Left Cart Side Assy. (25) with Wheel Bolt (x2), Wheel washer (x2) and 1/4" flange nut (x2). Force in the End Cap (35) to the Right Cart Side leg(26). Assemble the Bottom Plate (38) to the Cart Assy. with #10x0.38" machine screw (x2) and #10 flange nut (x2).

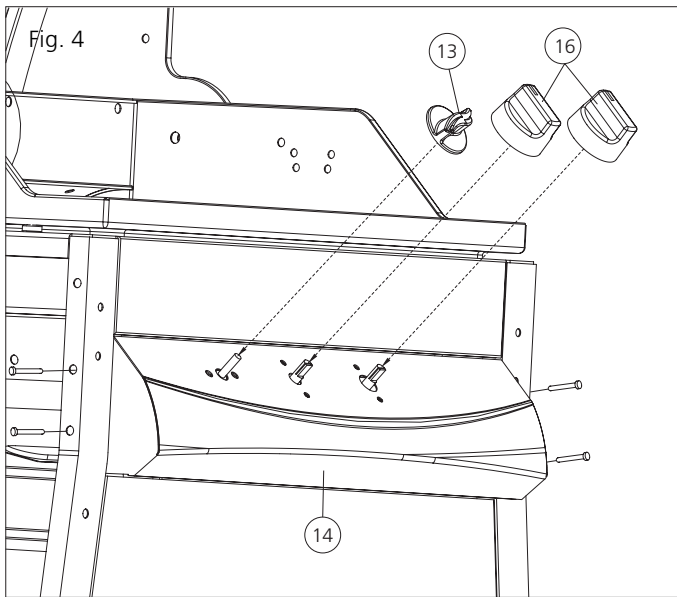
**Note:** Make sure the Wheel washers are located between the Cart and the Wheels. Rubber mallet may use for force the End Cap into the Right Cart Side leg.



# 3

Assemble the Burner Box Assy. (7) to the Cart Assy. With 1/4"x0.75" machine screw (x4), Ø6.4x15 fibre washer (x4) and 1/4" flange nut (x4). Assemble the Handle and Handle Lid (2) to the top lid with Ø6.5x17.5 fibre washer (x2) Ø7 flat washer (x2), Ø7 lock washer (x2) and 1/4" wing nut (x2). Assemble the Flame tamer pin(x2) into the Burner Box with Ø5x9 fibre washer (x2) and #10 flange nut (x2). Place the Flame Tamer (8) into the Burner Box.

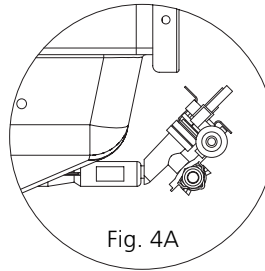




# 4

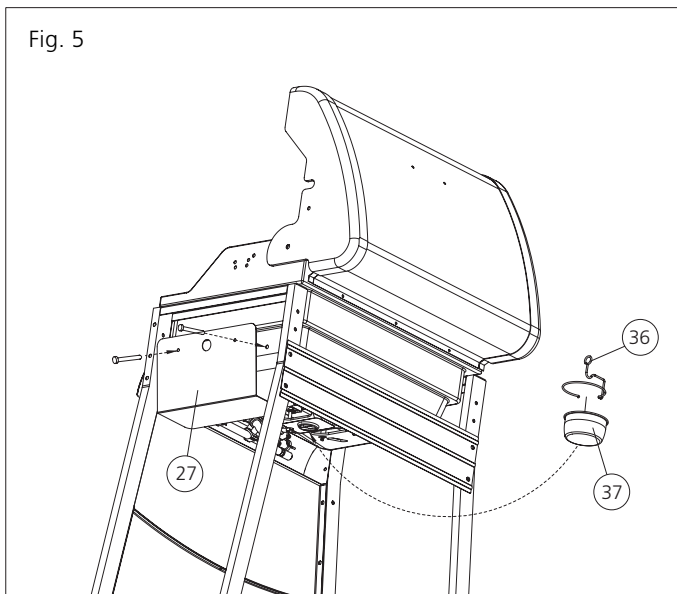
Assemble the Control Panel (14) to the Cart Assy, with 1/4"x2" machine screw (x4). Attach the Igniter Knob (13) and Control Knob (16) accordingly.

**Note:** Use the main valves attached screws (#8x0.38" machine screw) for assemble the main valves under the Control Panel (14)



### Very Important!

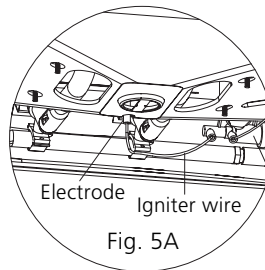
Burner tubes must engage valve openings. Make sure the valves are aligned with the burner tubes (Fig.4A).



# 5

Assemble the Wind Shield (27) to the Burner Box with #10x0.38" machine screw (x2), Ø5x15 fibre washer (x2) and #10 flange nut (x2). Hang the Grease Cup (37) with the Grease Cup Hook (36) and hook the Grease Cup under the Burner Box.

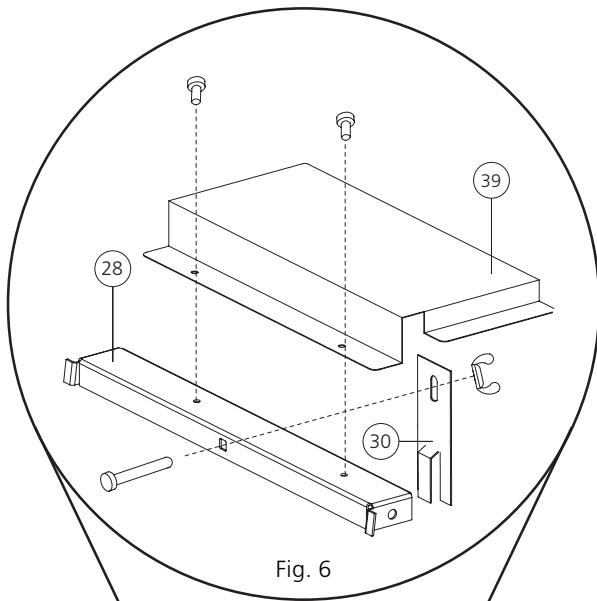
**Note:** Ø5x15 fibre washers and #10 flange nuts must be placed inside the Burner Box.



Connect the igniter wire to the electrode (Fig.5A).

Fig. 5A

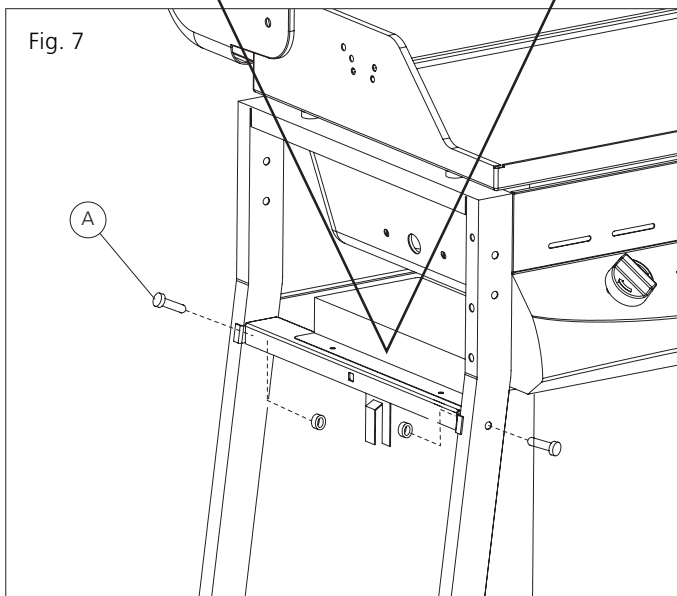
# 6



Assemble the Heat Shield (39) to the Side Brace (28) with #10x0.38" machine screw (x2).

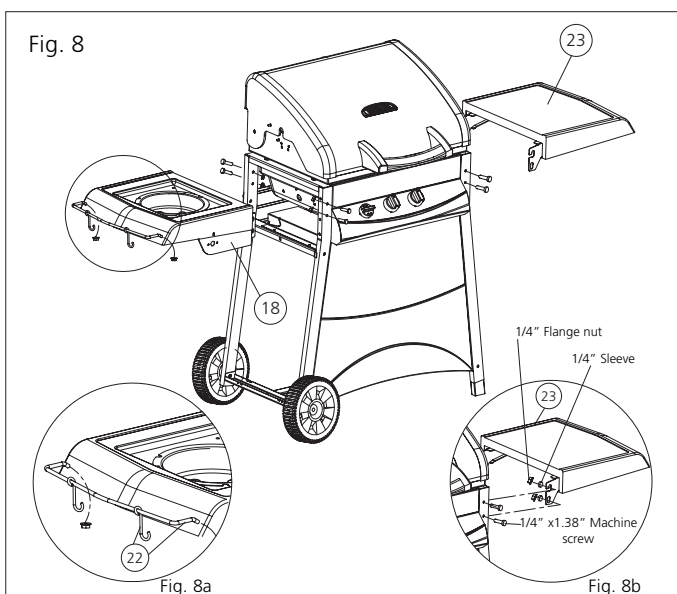
Assemble the Tank Retainer (30) to the Side Brace (28) with 1/4"x2" carriage bolt and 1/4" wing nut.

# 7



Assemble the Heat Shield Assy. to the Left Cart Legs with 1/4"x1.18" machine screw (x2) and 1/4" flange nut (x2).

# 8



Assemble the "Foldable" right side shelf Assy. (23) to the Right Cart Legs with 1/4"x1.38" machine screw (x4), 1/4" Sleeve (x4) and 1/4" flange nut (x4).

**Note:** The 1/4" sleeves and flange nuts are used on the right cart leg only. For easy assembly, install both upper sleeves and flange nuts. Then place side shelf on upper sleeves and install both lower screws, sleeves, and flange nuts through bracket holes of side shelf (Fig. 8b).

Assemble the Sideburner Frame Assy. (18) to the Left Cart Legs with 1/4"x1.38" machine screw (x4) and 1/4" Flange nut (x4). Assemble the Bar and Hook Assy. (22) to the Sideburner Frame Assy. (18) with #10 flange nut (x2).

### Very Important!

When assembling the Bar and Hook Assy. (22), make sure the hooks are facing inside (Fig. 8a).

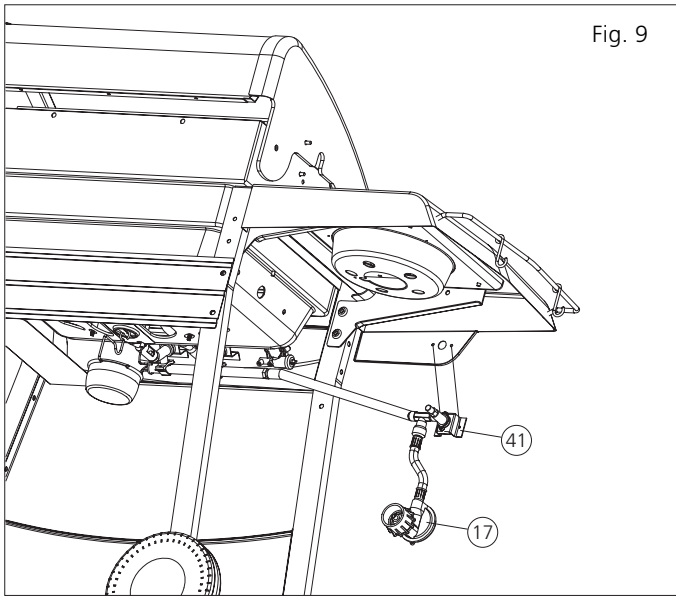


Fig. 9

# 9

Assemble the Side Burner Valve (41) and Manifold Assy. (17) to the Sideburner Frame Assy with the attached screws (#8 x 0.38" machine screw).

Connect the igniter wire to the electrode (Fig. 9A).

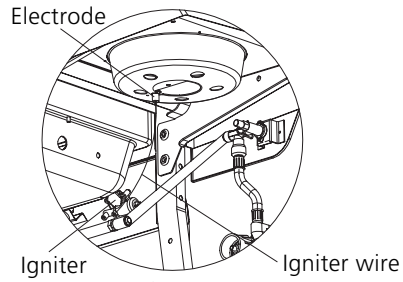


Fig. 9A

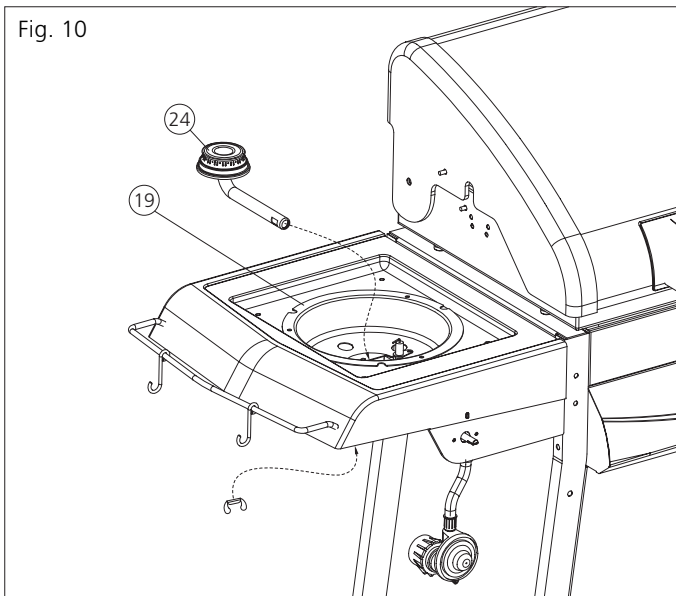


Fig. 10

# 10

Assemble the Side Burner (24) to the Sideburner Pan (19) with #8 wing nut.

**Important!** Burner tube must engage valve opening, and burner tube must be aligned with the Sideburner Valve as shown (See Fig.11)

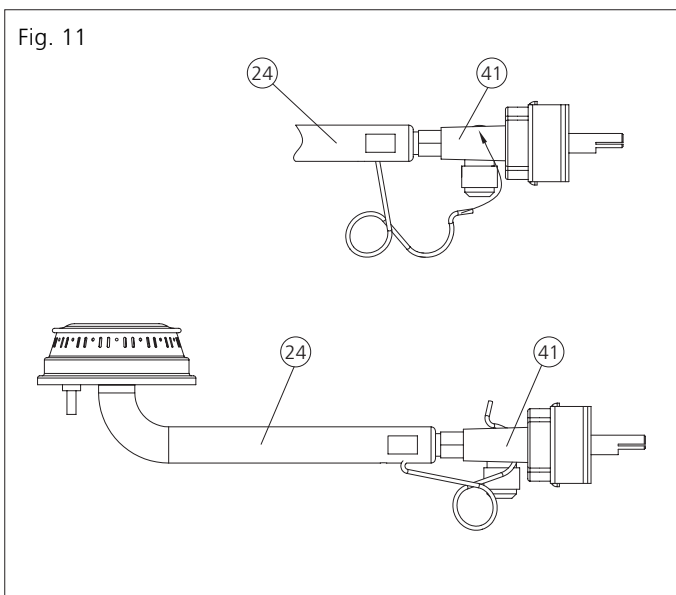


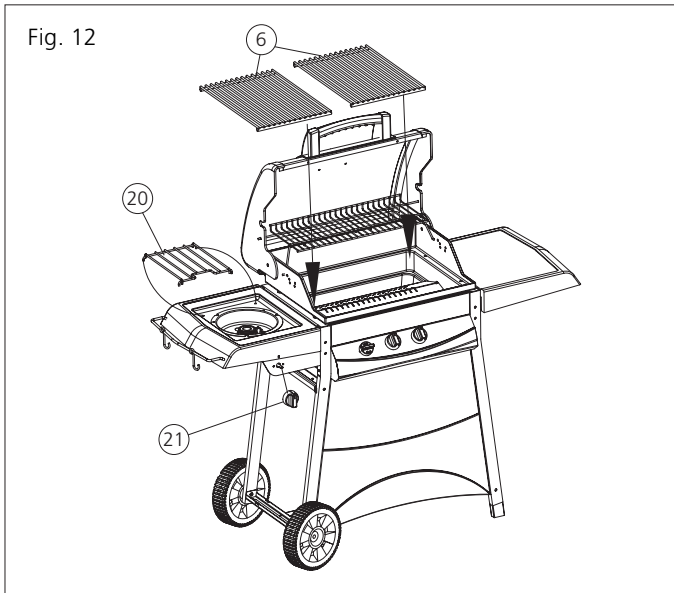
Fig. 11

# 11

Attach the Side Burner Valve Clip to the Side Burner Assy. (24) and Side Burner Value (41).

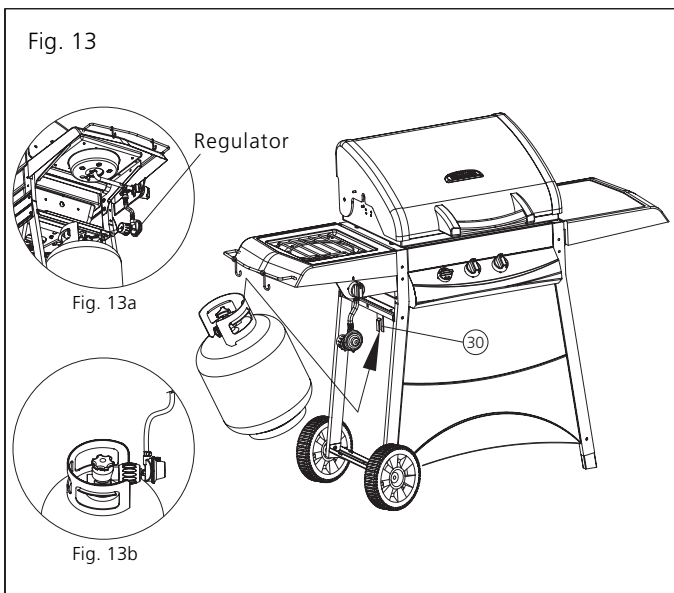
# 12

Place the Cooking Grates (6) into the Burner Box.  
Place the Side Cooking Grate (20) onto the Sideburner Shelf.  
Attach the Sideburner Control Knob (21) to the Sideburner valve stem.



# 13

Use the Tank Retainer (30) to secure the propane tank to the bottom brace.  
Install the regulator to tank valve accordingly (Fig. 13a & 13b).



# 14

Assembly of the barbecue is complete. Please read cautions and warnings before using your barbecue.



# Please register your product online at:

# WWW.GRILLREGISTRATION.COM

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN 10 DAYS OF PURCHASE. FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.*  
 LLENE ESTA TARJETA Y DEVUÉLVALA DENTRO DE LOS 10 DÍAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTÍA.*  
 VEUILLEZ COMPLÉTER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT.  
 LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ÊTRE AFFECTÉE SI VOUS NE LE FAITES PAS.

**1** First Name/Nombre/Prénom \_\_\_\_\_ Initial/Inicial/Initiale \_\_\_\_\_ Last Name/Apellido/Nom de famille \_\_\_\_\_  
 Address (number and street)/Dirección (número y calle)/Adresse (numéro et rue) \_\_\_\_\_ Apt Number/Nº de apart./Nº d'appt. \_\_\_\_\_  
 City/Ciudad/Ville \_\_\_\_\_ State/Estado/Province \_\_\_\_\_ Zip Code/Código zip/Code postal \_\_\_\_\_

**2** E-mail Address/Dirección de correo electrónico/Adresse électronique  
 If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.  
 Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.  
 Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.  
 \_\_\_\_\_  
 (Example: your name@your host.com) (Ejemplo: su nombre@su host.com) (Exemple : votre nom@votre hôte.com)

**3** Phone Number/Número telefónico/Numéro de téléphone \_\_\_\_\_ **6** Date of Purchase/Fecha de compra/Date de l'achat \_\_\_\_\_

**4** **IMPORTANT!/¡IMPORTANTE!/IMPORTANT!**  
 Write Serial Number and Model Number in spaces below.  
 Escriba en los espacios de abajo el número de serie y el número de modelo.  
 Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.  
 \_\_\_\_\_

**7** Store Name/Nombre de la tienda/Nom du magasin \_\_\_\_\_

**8** Purchase Price/Precio de compra/Prix d'achat  
 \$ \_\_\_\_\_ .00

**5** Your Gender/Su sexo/Sexe: 1.  Male/Masculino/Masculin 2.  Female/Femenino/Féminin

**9** Which product are your registering?  
 ¿Qué producto está registrando?  
 Quel produit enregistrez-vous?  
 1.  Gas Grill/Parrilla de gas/Gril au gaz  
 2.  Electric Grill/Parrilla eléctrica/Gril électrique  
 3.  Smoker/Ahumadora/Fumoir  
 4.  Charcoal Grill/Parrilla de carbón/Barbecue au charbon  
 5.  Charcoal Smoker/Ahumadora de carbón/Fumoir au charbon  
 6.  Outdoor Fireplace/Hogar para exteriores/Foyer extérieur  
 7.  Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse  
 8.  Other/Otro/Autre

**10** Which of these sources influenced your decision to buy this product? (check all that apply)  
 ¿Cuál de estas fuentes influyó a su decisión de comprar este producto? (Marque todas las que correspondan)  
 Parmi les éléments ci-dessous, qu'est-ce qui a influencé votre décision d'acheter ce produit? (Cochez tous les éléments s'appliquant)  
 1.  Magazine/newspaper advertisement / Propaganda en revista/periódico / Publicité dans un magazine ou dans un journal  
 2.  Television commercial/Comercial televisivo/Publicité à la télévision  
 3.  Grill was assembled/Parrilla ensamblada/Le gril était déjà assemblé  
 4.  In-store display/Exhibidor en la tienda/Promotion sur le lieu de vente  
 5.  Store circular/Circular de la tienda/Prospectus de magasin  
 6.  Brand name/Marca/Marque  
 7.  Product style/Estilo del producto/Style du produit  
 8.  Price/value / Precio/valor / Rapport prix/valeur  
 9.  Product quality/Calidad del producto/Qualité du produit  
 10.  Friend/Relative recommendation / Recomendación de amigo o pariente / Recommendation d'un(e) ami(e)/parent(e)  
 11.  Salesperson recommendation/Recomendación del vendedor/ Recommendation d'un(e) préposé(e) à la vente  
 12.  Grill size/Tamaño de la parrilla/Taille du gril  
 13.  Product warranty/Garantía del producto/Garantie du produit  
 14.  Store demonstration/Demostración en la tienda/Démonstration en magasin  
 15.  Point of purchase/Punto de compra/Lieu de vente  
 16.  Other/Otras/Autre: \_\_\_\_\_

**Mail to:**  
**Product Registration Dept.**  
**PO BOX 1240**  
**Columbus, Georgia 31902-1240**

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here  .  
 Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a ustedes con ofertas que puedan resultarles de interés. Si prefiere no recibir estas ofertas, por favor marque aquí  .  
 Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici  .





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