



FRONT AVENUE

MODEL 466242504 PRODUCT GUIDE

THIS GRILL IS FOR OUTDOOR USE ONLY

⚠ CAUTION:

Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:

Leave these instructions with consumer.

CONSUMER:

Keep this manual for future reference.

⚠ WARNING:

Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:

Some parts may contain sharp edges - especially as noted in the manual! Wear protective gloves if necessary.

If you have any questions or need assistance during assembly, please call 1-800-387-6057.





WARNING



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 tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

Call Grill Service Center For Help And Parts

- If you need help or warranty parts call 1-800-241-7548 U.S. or 1-800-387-6057 CANADA.
Business hours: Open 24 hours – Seven days a week.
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____



CAUTION



For residential use only. Do not use for commercial cooking.



WARNING



Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

Installation Safety Precautions

- This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7 inch, contact a certified plumber for assistance. **Not for use with LP gas.**
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1** or **CAN/CGA-B149.2 Propane Installation Code**. 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.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70** or **Canadian Electrical Code, CSA C22.1**. Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.



DANGER



DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.



WARNING



WARNING: Be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.



CAUTION



CAUTION: Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

TABLE OF CONTENTS

For Your Safety	2
Grill Service Center.	2
Product Record Information	2
Installation Safety Precautions	2
Safety Symbols.	2
Warranty	3
Parts List.	4
Parts Diagram.	5
Assembly.	6-12
Use and Care	13-21

WARRANTY

Manufacturer warrants to the original consumer-purchaser that this product shall be free from defects in workmanship and materials under normal and reasonable use and correct assembly (if assembled by consumer-purchaser), from date of purchase.

Stainless steel and die cast parts - 99 years
Electronic ignition and cast iron burners - 10 years
Remaining parts - 2 years

Manufacturer will, at its option, refinish or replace any product or part found to be defective during the warranty period. Manufacturer will require you to return the part(s) claimed to be defective, for its inspection, freight or postage prepaid.

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

Manufacturer may require reasonable proof of purchase and we suggest you keep your receipt. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment from which it was purchased or to any retail establishment selling this product in order to obtain performance under this warranty.

This warranty does not include the cost on any inconvenience or property damage due to failure of the product and does not cover damage due to misuse, abuse, accident, damage arising out of transportation of the product, or damage incurred through commercial use of the product. This express warranty is the sole warranty given by the manufacturer and is in lieu of all other warranties, express or implied, including implied warranty of merchantability or fitness for a particular purpose. Neither Manufacturer dealers nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages. So the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and may also have other rights which vary from state to state.

PARTS LIST – Model No. 466242504

<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>
	1	Grill Lid Assembly	80000900
A	1	Lid.	80000901
B	1	Lid Handle	80000559
C	1	Thermometer	80000096
D	1	Thermometer Bezel	80000097
E	1	Logo Plate	80001212
	1	Grill Bottom Assembly.	80001380
F	1	Grill Bottom Frame	80000861
G	3	Main Burner	80001449
H	1	Burner Brace/Carryover	80001210
I	1	Manifold Heat Shield	80000882
J	1	Ignitor System Assembly	80001219
K	1	Control Panel	80001343
L	5	Control Knob	80000825
M	5	Control Knob Bezel	80000034
N	1	Smoker Tray	80001457
O	1	Manifold/Hose Assembly	80001381
P	1	Rotisserie Burner Assembly	80000871
Q	1	Rotisserie Electrode	80000885
R	4	Rotisserie Bracket	80001223
	1	Sideburner Shelf Assembly.	80001345
S	1	Sideburner Frame	80001458
T	1	Sideburner Lid	80000539
U	1	Sideburner Pan	80000051
V	1	Sideburner Electrode	80000055
W	1	Sideburner Control Panel.	80001346
X	2	Towel Bar	80001245
Y	1	Sideburner Assembly	80001385
	1	Side Shelf Assembly	80001347
Z	1	Side Shelf.	80000531
AA	1	Side Shelf Panel.	80001348

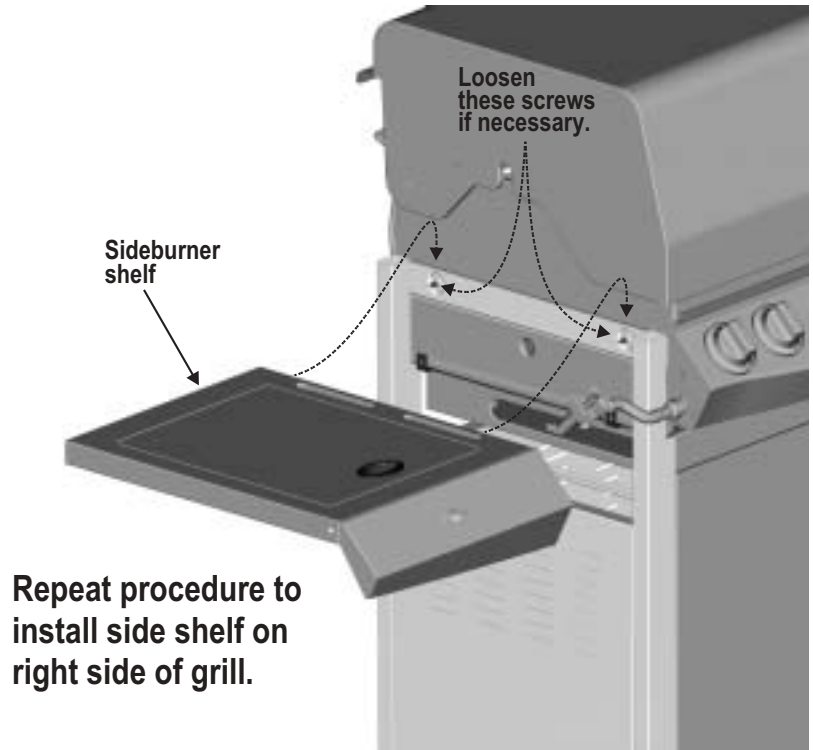
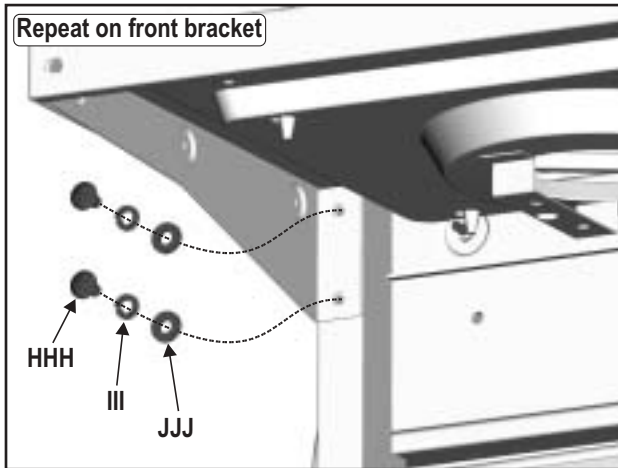
<u>Key</u>	<u>Qty</u>	<u>Description</u>	<u>Part #</u>
	1	Cart Assembly	80000911
BB	1	Leg Assembly with Panel, Left	80000912
CC	1	Leg Assembly with Panel, Right.	80000913
DD	1	Cart Back Panel	80000567
EE	4	Caster Socket.	80000377
FF	1	Bottom Shelf.	80000908
GG	1	Bottom Rail.	80000907
	1	Rotisserie Motor and Spit Assembly 80001326	
HH	1	Spit Rod	80001327
II	1	Spit Handle.	80001328
JJ	1	Collar	80001329
KK	2	Fork	80001330
LL	1	Rotisserie Motor.	80001331
MM	1	Rotisserie Mounting Bracket, Right . . .	80001332
NN	1	Rotisserie Mounting Bracket, Left . . .	80001333
OO	1	Door Assembly - Left	80000572
PP	1	Door Assembly - Right	80000576
QQ	1	Door Brace	80001238
RR	2	Condiment Basket	80000267
SS	2	Locking Caster	80000268
TT	2	Fixed Caster.	80000269
UU	1	Grease Tray	80000582
VV	1	Grease Receptacle.	80000834
WW	1	SwingAway Warming Rack	80000398
XX	1	Cooking Grate Set	80001453
YY	1	Sideburner Grate	80000282
ZZ	2	Match-Lighting Stick.	80000274
AAA	3	Flametamers	80000273
BBB	1	Sideburner Valve Clip.	80000058
CCC	1	AA Battery	80000284
DDD	1	12' Natural Gas Hose.	80001456
	1	Grill Cover	80001325
	1	Hardware Pack.	80001389
	1	Product Guide	80001159

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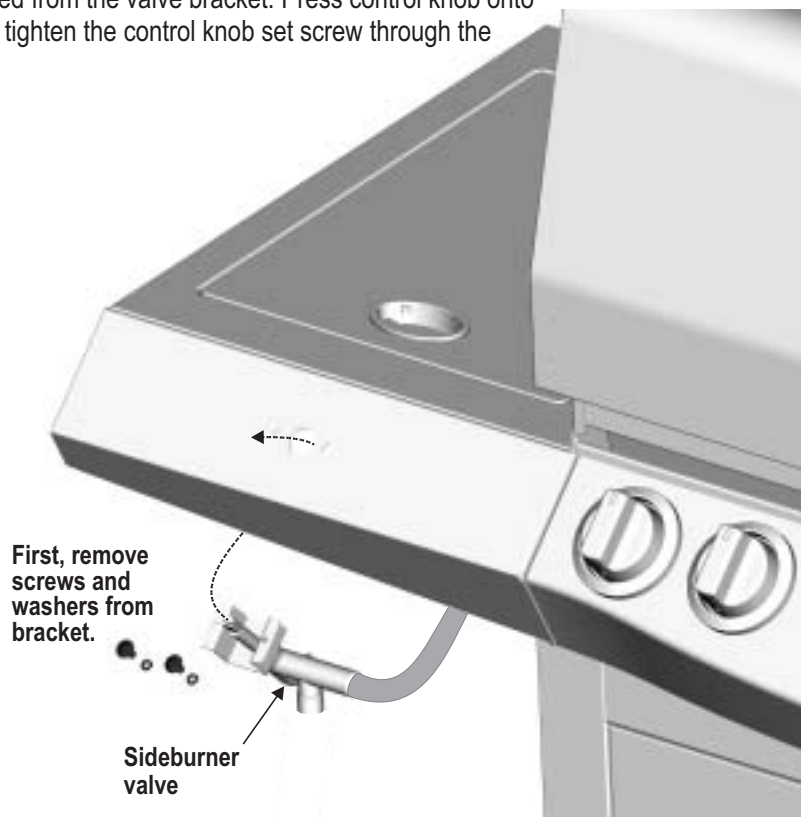
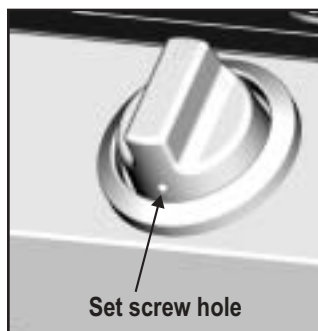
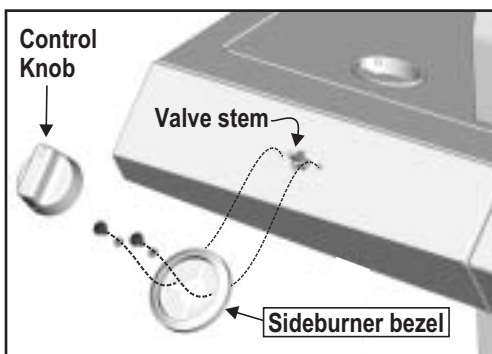
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ASSEMBLY – Model No. 466242504

- 1 Place sideburner shelf over left cart legs. Lip of shelf should fit between grill bottom and leg brace. *(It may be necessary to slightly loosen the two screws from inside the grill bottom, and tighten them again once shelf is attached.)* Secure shelf brackets to cart legs using two 1/4-20x1/2" screws (HHH), 7mm lock washers (III), and 7mm flat washers (JJJ) on each bracket. Repeat procedure to install side shelf on right side of grill.

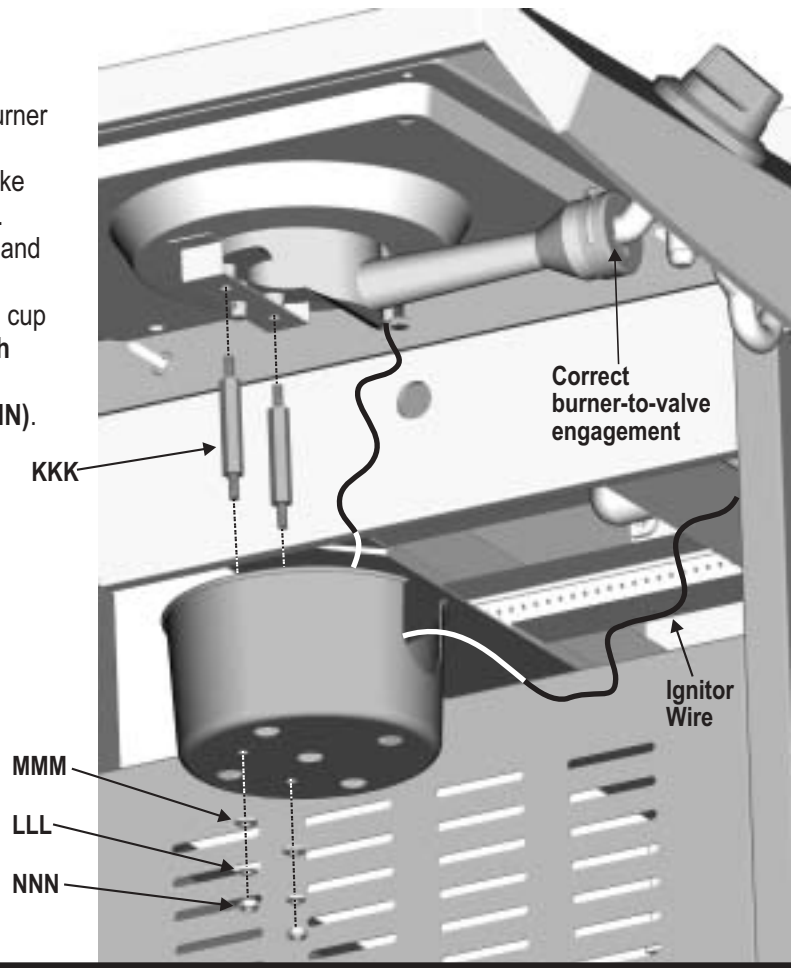
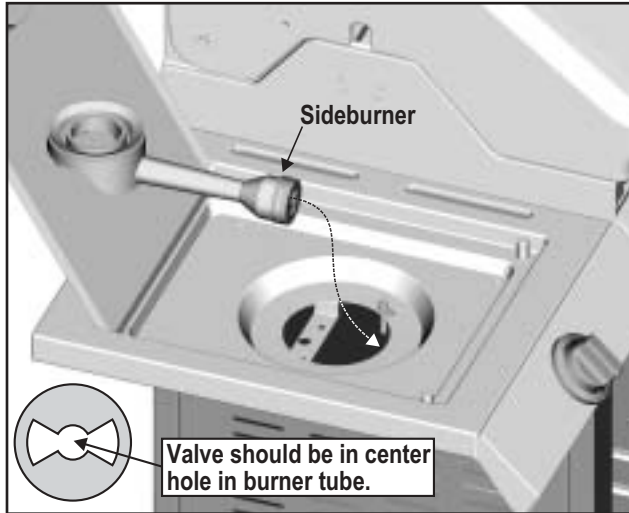


- 2 Remove the two screws (M4x10mm) and washers (4mm) from the sideburner valve bracket. Place sideburner valve under front of sideburner control panel so that valve stem comes through large hole. Place sideburner bezel over valve stem. Secure bezel to panel and valve bracket using the two screws and washers you removed from the valve bracket. Press control knob onto valve stem. Using a small slotted screwdriver, tighten the control knob set screw through the hole at the bottom edge of the knob.



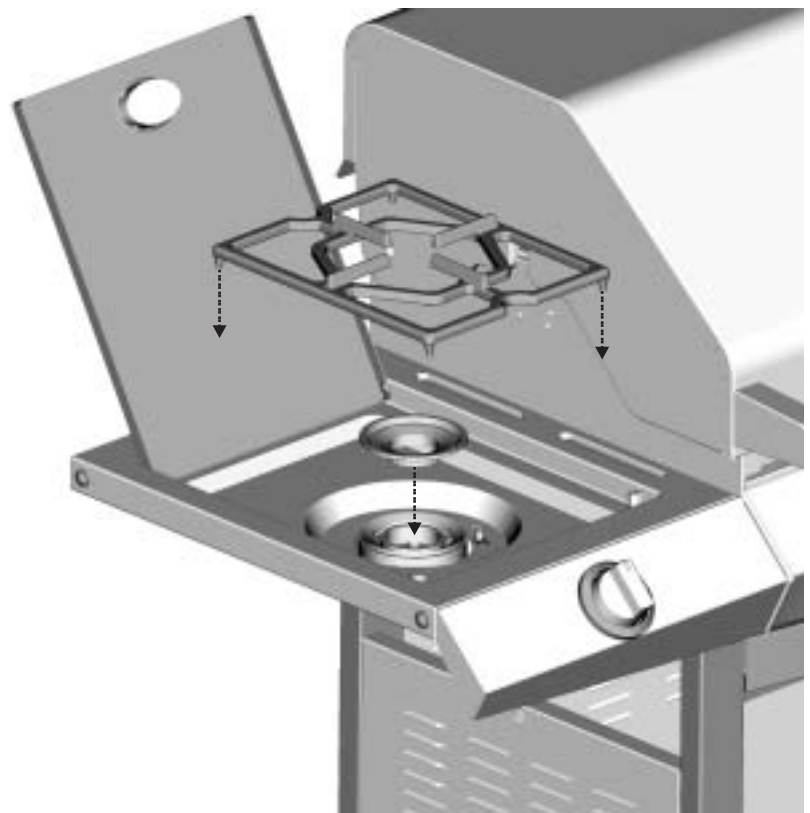
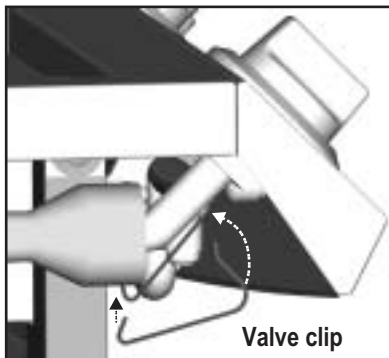
3

Insert sideburner into shelf, placing end of burner over sideburner valve. Valve should be in center hole of burner tube. See *illustration below for correct burner-to-valve engagement*. Make sure pin on bottom of burner is in center hole in shelf bracket. Insert **double-sided screws (KKK)** through holes in bracket and into burner. Wrench-tighten. Attach ignitor wire to sideburner electrode. Align cup cut-out with sideburner tube and holes in cup bottom with double-sided screws. **Place ignitor wire through burner tube cutout in cup.** Secure with **5mm flat washers (MMM)**, **5mm lock washers (LLL)** and **#10-24 hex nuts (NNN)**.



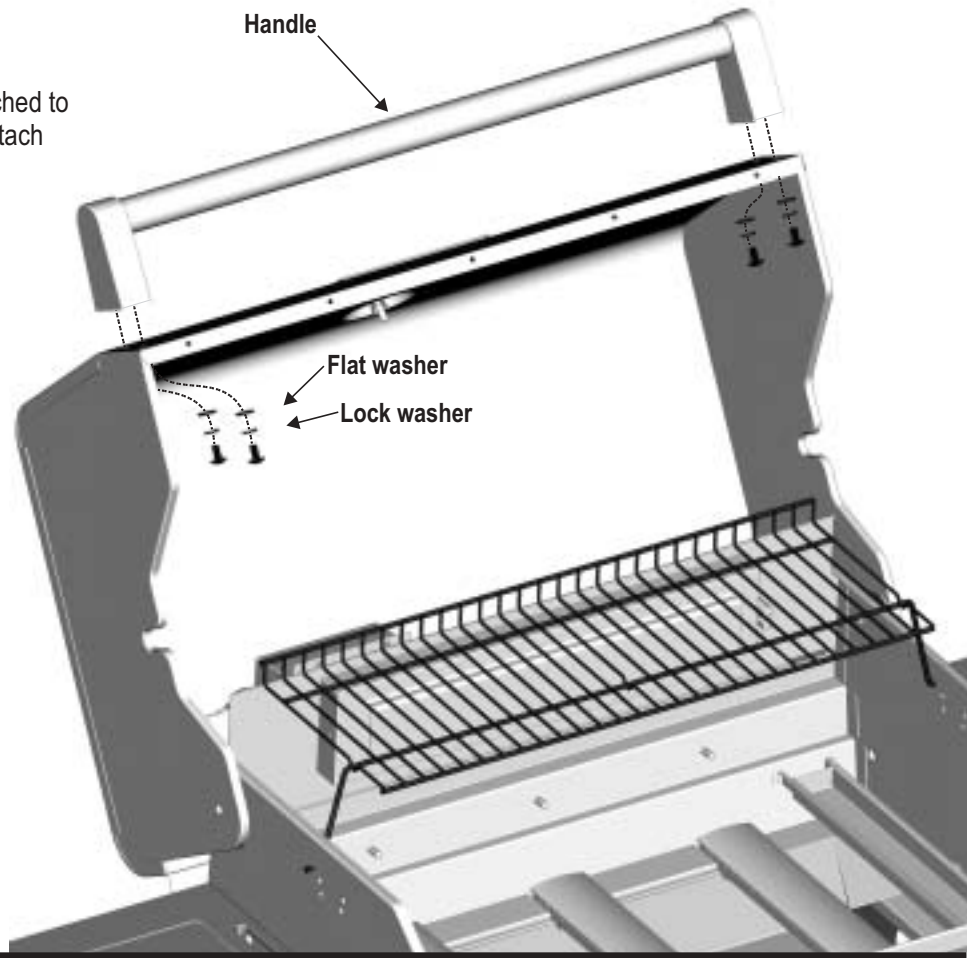
4

Insert valve clip into small hole in bottom of burner, then snap other end of clip over sideburner valve. Place brass top on sideburner, then place sideburner grate onto shelf.



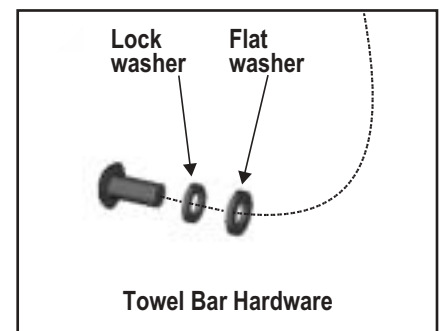
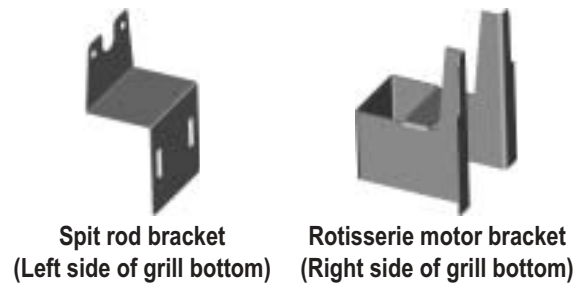
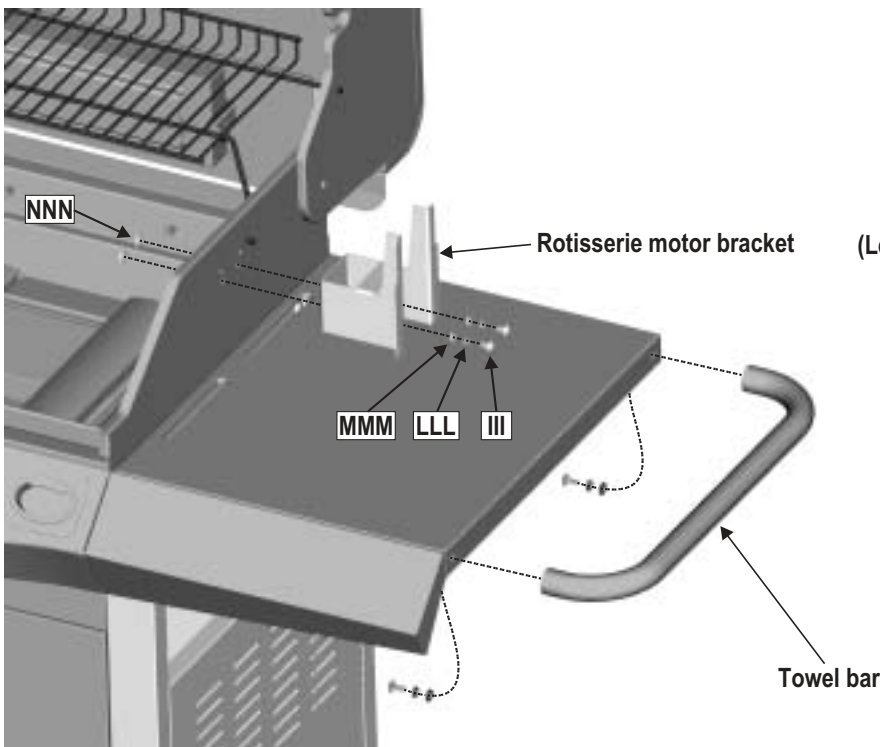
5

Open lid. Remove screws and washers attached to handle. Use these screws and washers to attach handle to lid.



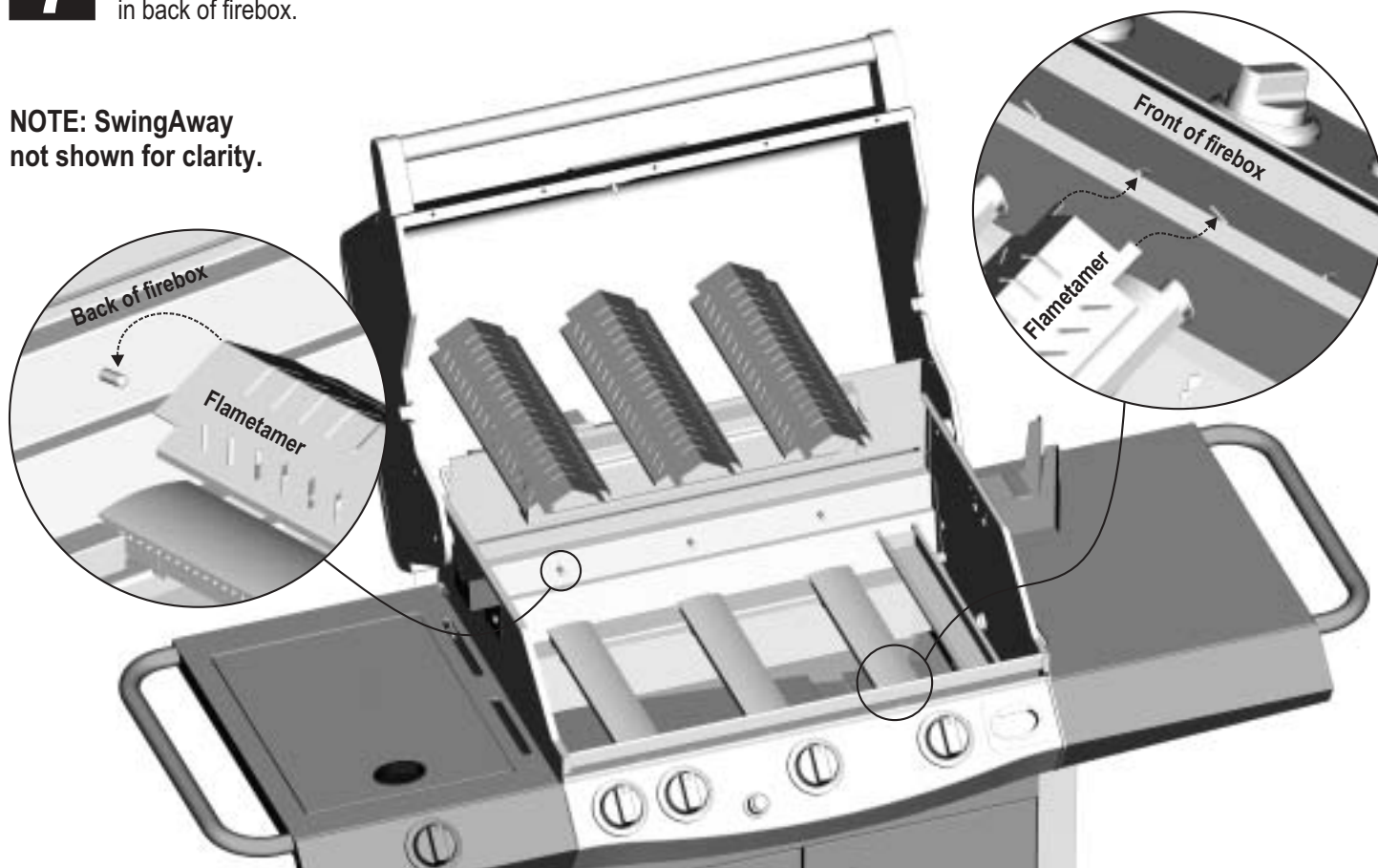
6

Remove screws and washers from ends of towel bars. Insert screws from beneath shelf, through shelf holes and into ends of towel bar. **Repeat procedure on sideburner shelf.** Attach the rotisserie motor bracket to the right side of the grill bottom using two #10-24x3/8" screws (III), 5mm lock washers (LLL), and 5mm flat washers (MMM) from the outside and two #10-24 hex nuts (NNN) on the inside of the grill bottom. **Attach the spit rod bracket to the left side of the grill bottom in the same manner.**



- 7** Place flametamers (3) over burners by inserting tabs into slots in front of firebox. Opposite ends of flametamers rest on pins in back of firebox.

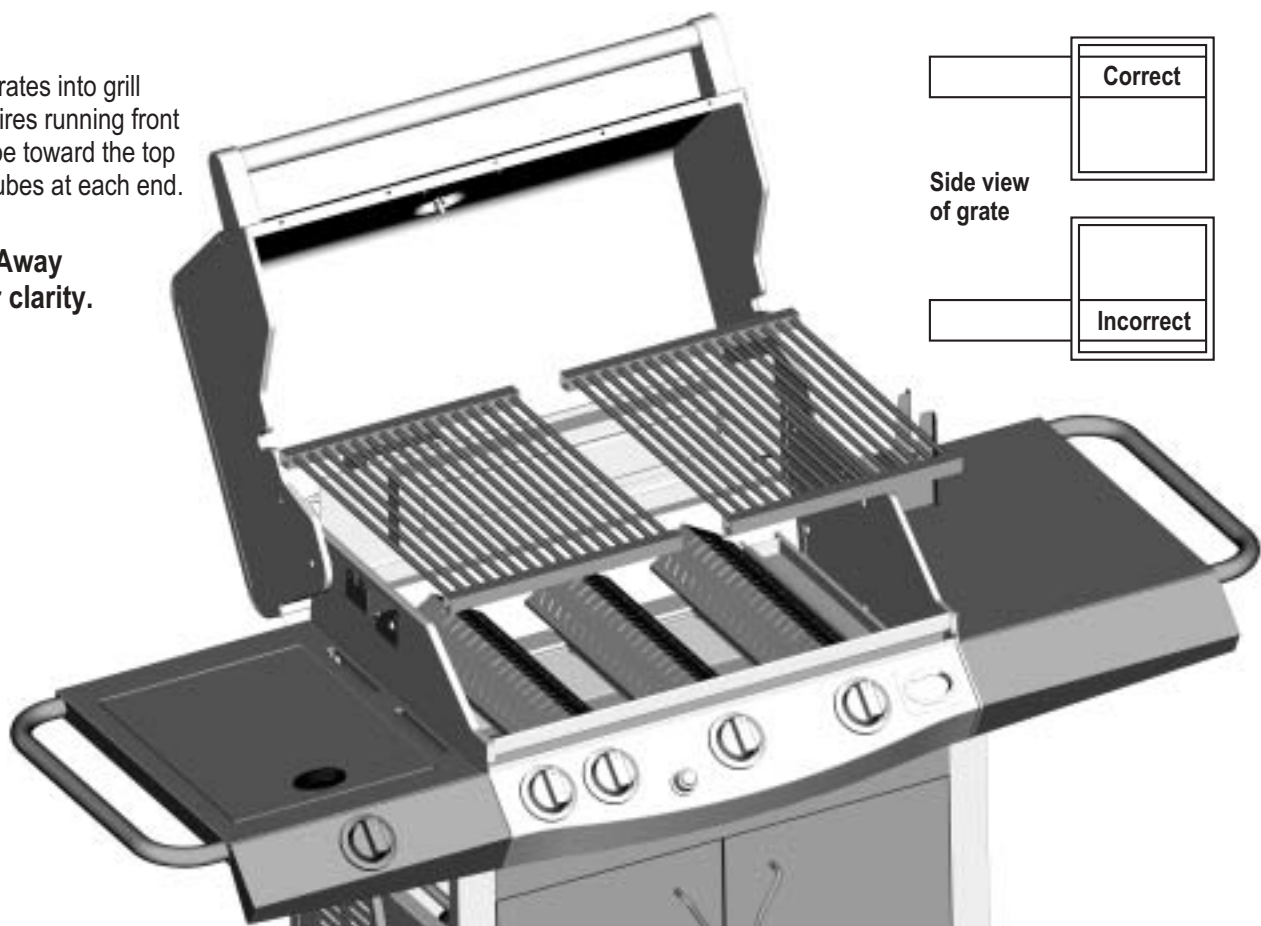
NOTE: SwingAway not shown for clarity.



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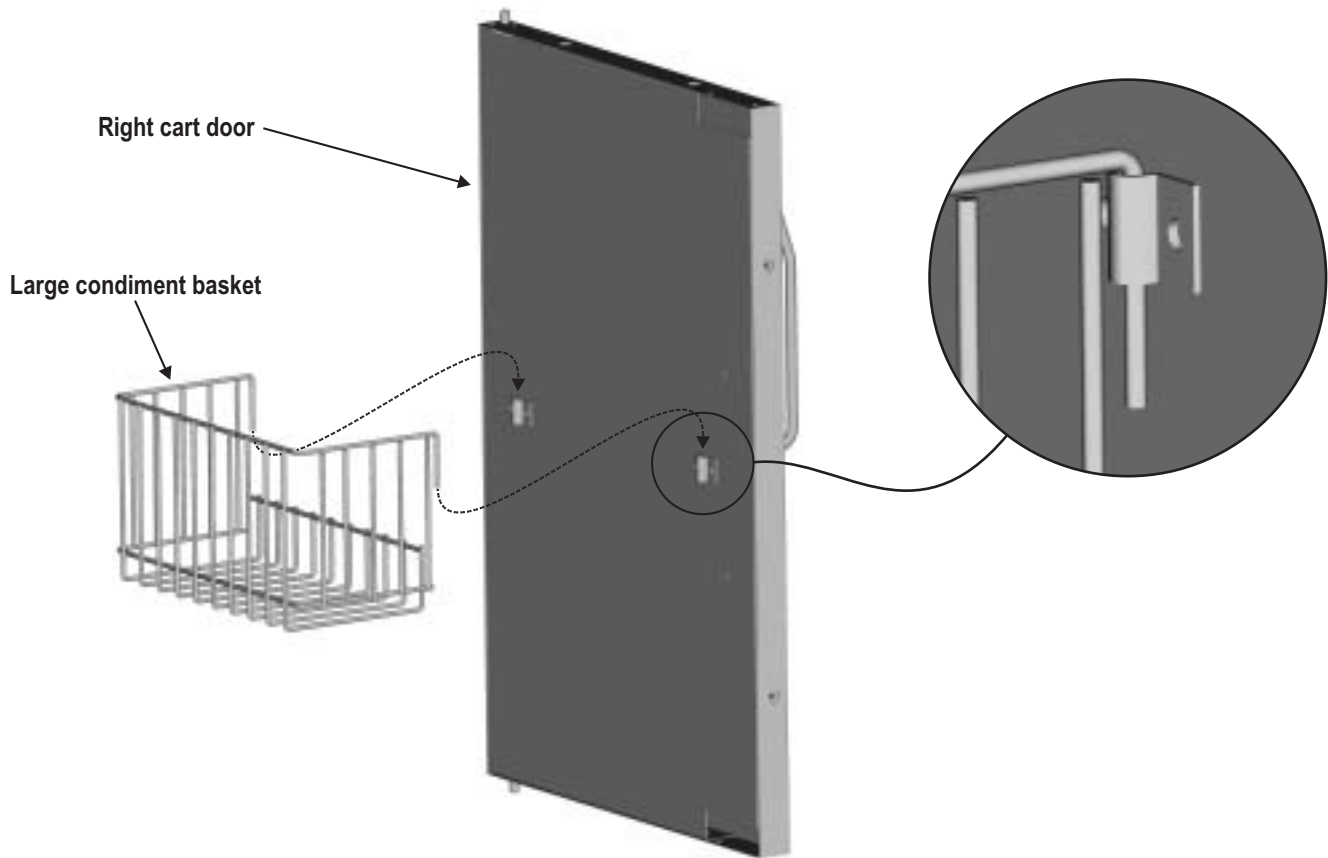
Place cooking grates into grill bottom. Grate wires running front to back should be toward the top side of square tubes at each end.

NOTE: SwingAway not shown for clarity.

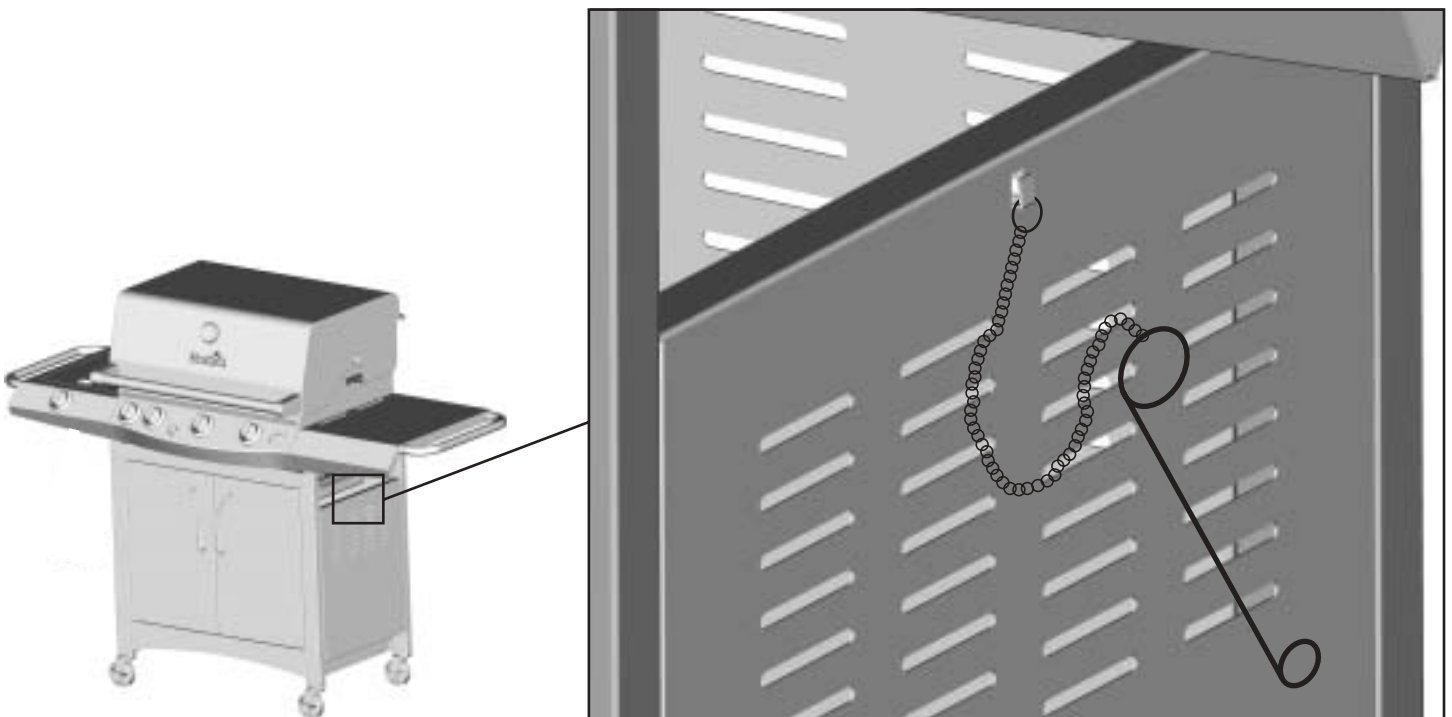


9

Open cart doors to attach condiment baskets. Large basket must attach to the right door, smaller basket to left door. Slide basket wires into brackets on doors.

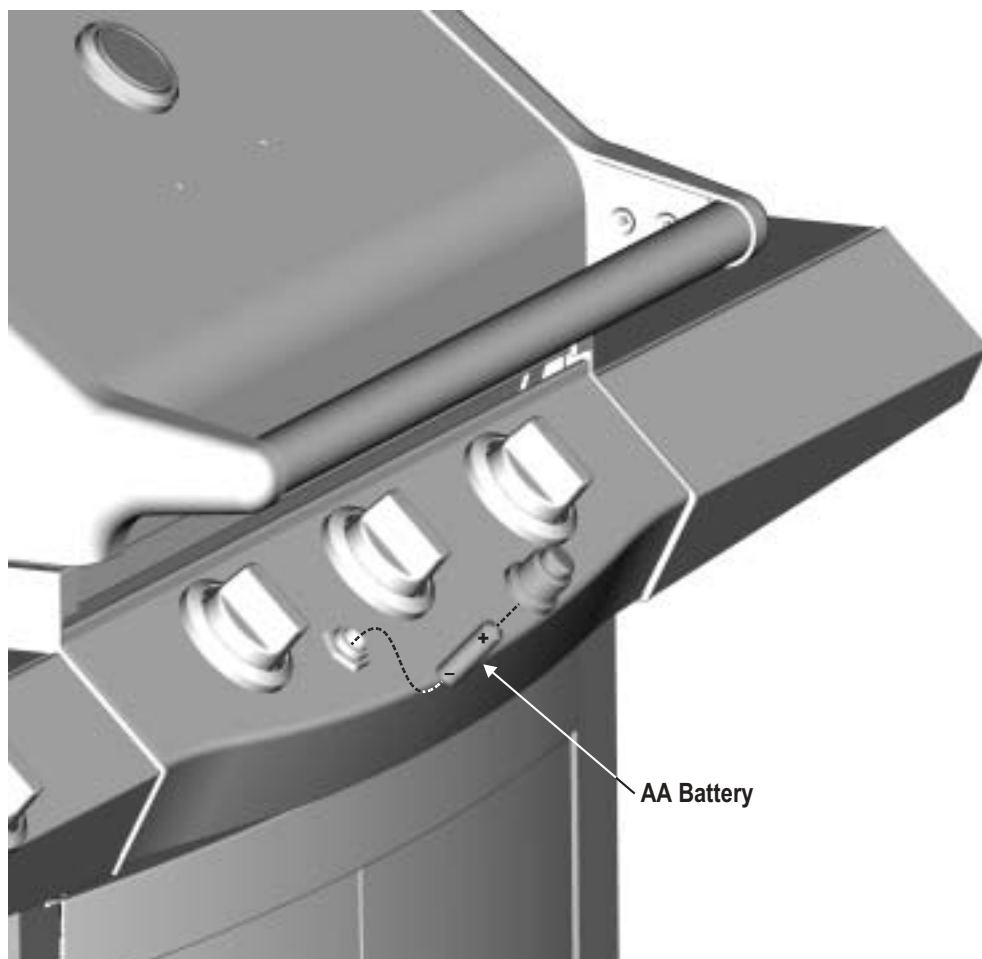
**10**

Hang the match-lighting sticks and chains from the small hooks on the right and left side panels.



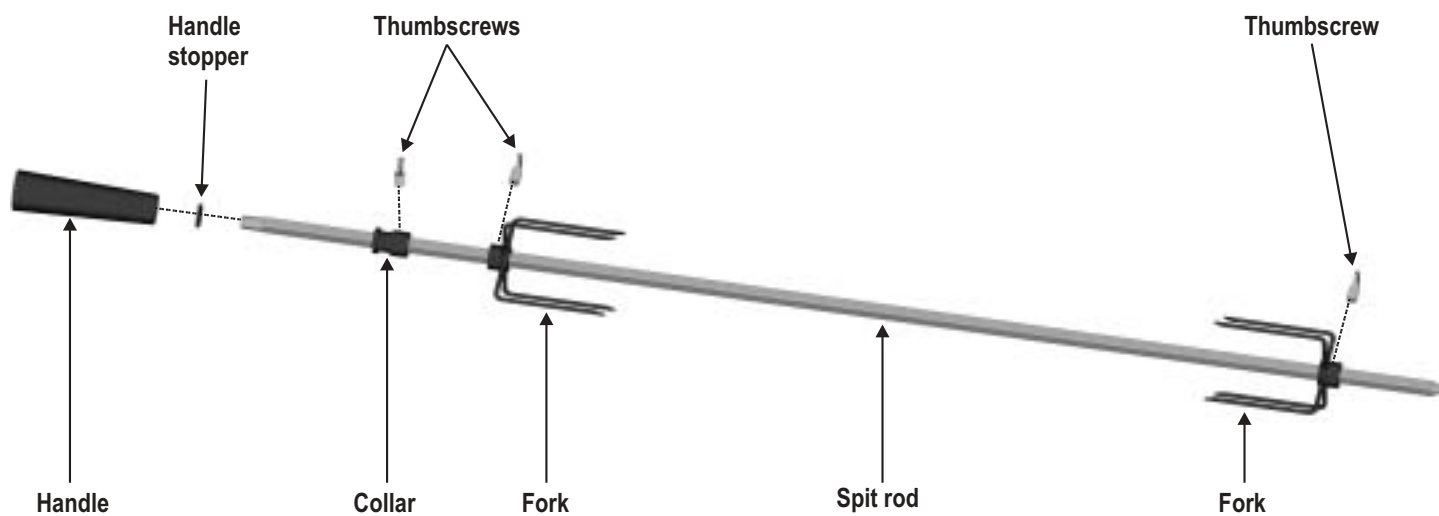
11

Unscrew ignitor cap and place AA battery into ignitor slot with positive end (+) facing outward. Screw ignitor cap onto ignitor.



12

Twist the handle stopper fully onto threaded end of spit rod, then twist handle onto rod. Next, slide the collar onto the rod followed by the two forks (forks should be pointing toward each other). Insert thumbscrews into collar and forks.

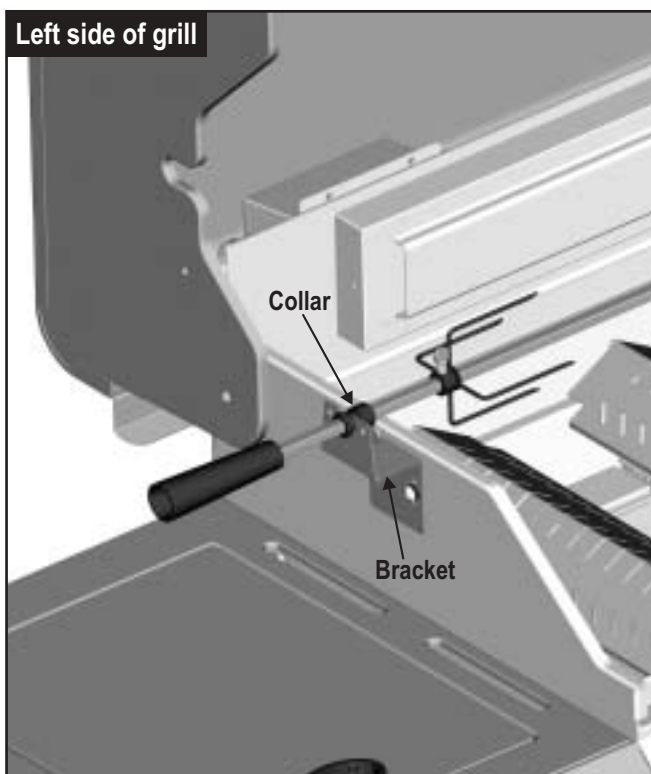


13

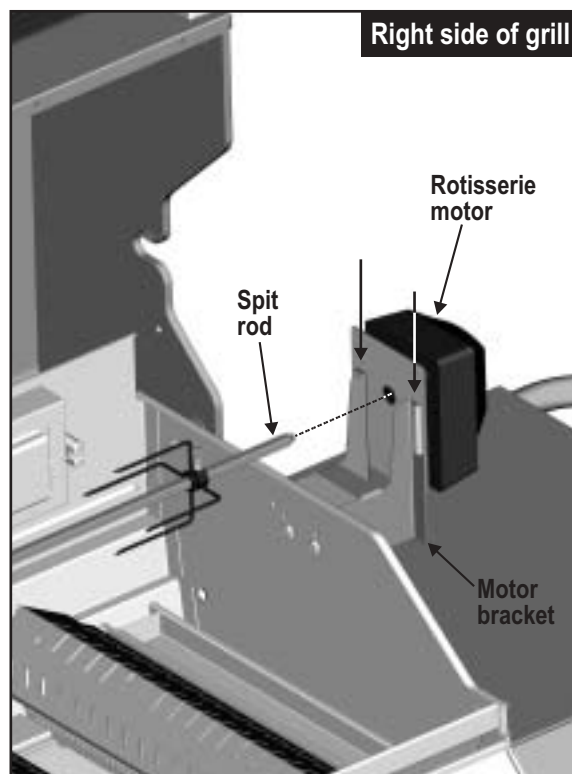
On right side of grill, slide rotisserie motor onto motor bracket. Switch should be oriented at top of motor. Insert spit rod fully into motor. On left side of grill, adjust position of collar to rest in bracket, then tighten collar thumbscrew.

NOTE: SwingAway must be removed when using rotisserie.

Left side of grill



Right side of grill

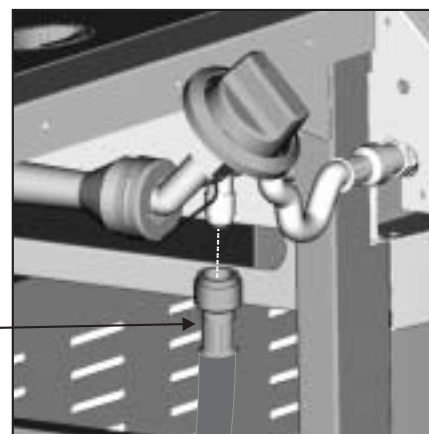
**14**

Beneath sideburner control panel, thread the natural gas hose onto the fitting near the sideburner valve and wrench-tighten the connection.



Natural Gas Hose

NOTE: Sideburner control panel not shown for clarity.



See Use & Care section for important safety instructions. Please read “Connecting Your Grill to the Natural Gas Source”, “Leak Test”, and “Burner Flame Check” before using grill.

USE AND CARE

Natural Gas Connections and Service Regulators Above 1/2 psi.

Prior to 1998, all residual gas service regulators were set with an outlet pressure of 7 inches water column.

In the 1998 edition of NFPA 54, the National Fuel Gas Code, a change was made allowing service regulators of 2 and 5 psi. Check CAN/CSA B149.1 for Canadian requirement.

With this change it was also required that an in line regulator be connected between the service regulator and the appliance regulator if the 2 or 5 psi system is used. This additional regulator is not supplied with the product.

It is possible for a consumer, making the connection themselves, or a plumber, not checking, to tap into a 2 or 5 psi line. If a pressure of 2 psi or greater is supplied to the appliance regulator on certain grills it will shut down and not deliver any gas to the grill. Other concerns are the quick disconnect socket and hose which are only rated to 1/2 psi.

If the quick disconnect socket, hose, and grill are properly connected and still not getting gas, delivery pressure needs to be verified. If pressure is greater than 1/2 psi, make sure that an in line regulator is present.

Once the grill has been over-pressured, the regulator may or may not have been damaged. The best practice is to replace the regulator.



WARNING



This grill is designed for natural gas use at 7 inch water column supply pressure. Verify supply pressure with your local gas company. If supply pressure is different than 7 inch, contact a certified plumber for assistance. **Not for use with LP gas.**



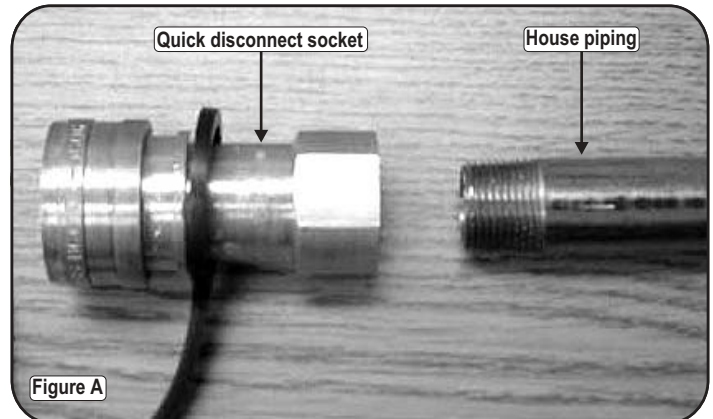
DANGER



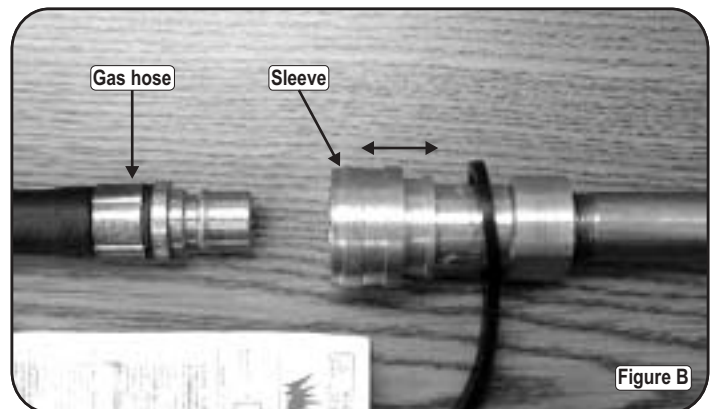
Connection should be made by a certified plumber. Supply the plumber with a copy of these instructions. Incorrect connection can result in a gas leak with possibility of fire.

Connecting Your Grill to the Natural Gas Source

1. A professionally-installed shut-off valve between the supply piping and the socket is recommended, but not required, by the National Fuel Gas Code. Socket connection must be made outdoors.
2. Coat the gas supply pipe nipple with gas resistant dope or teflon tape. Screw socket onto gas supply pipe (house gas source) as shown in **Figure A** below, and wrench-tighten.



3. Pull back the sleeve on the quick disconnect socket and insert the unattached end of the gas hose into the socket. Release the sleeve and continue pushing the hose into the socket until the sleeve snaps into the locked position. See **Figure B**.



4. When the quick disconnect socket and the gas hose are connected, a valve in the socket opens automatically to permit full gas flow. When the gas hose is disconnected, the valve in the socket instantly and positively shuts off the flow of gas. Because the valve in the socket positively shuts off the flow of gas, the grill can be disconnected from the gas source by disconnecting the gas hose from the quick disconnect socket. The socket should be left attached to the gas source (house piping). **Figure C**, on the following page, shows properly connected hose and socket.



Figure C

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing on that system at test pressures in excess of 1/2 psig (3.5kPa).

The 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 test pressures equal to or less than 1/2 psi (3.5kPa).

CAUTION

If a coupling is supplied with your gas hose, do not attach the coupling to the quick disconnect socket for connection to your house piping. Use of the coupling will alter the gas flow, which may be a safety concern under some circumstances. See Figure D.

The quick disconnect socket should never be connected to the grill. Direction of gas flow is indicated on the socket.

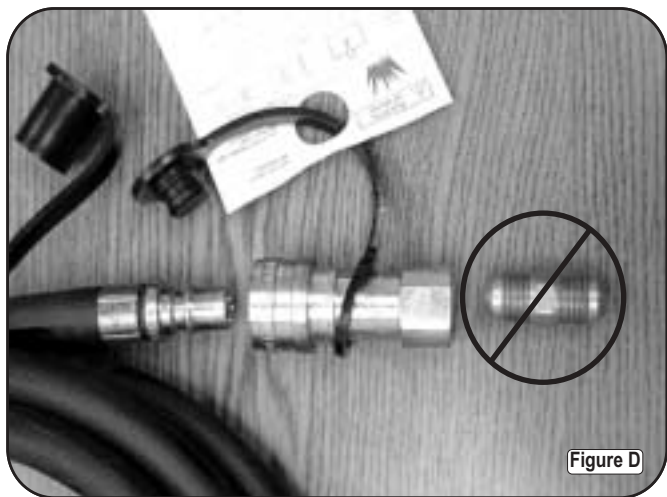


Figure D

With proper assembly, the gas hose cannot be removed without pushing the quick disconnect sleeve back. To disconnect, push sleeve back and pull plug out of sleeve (this automatically shuts off gas).

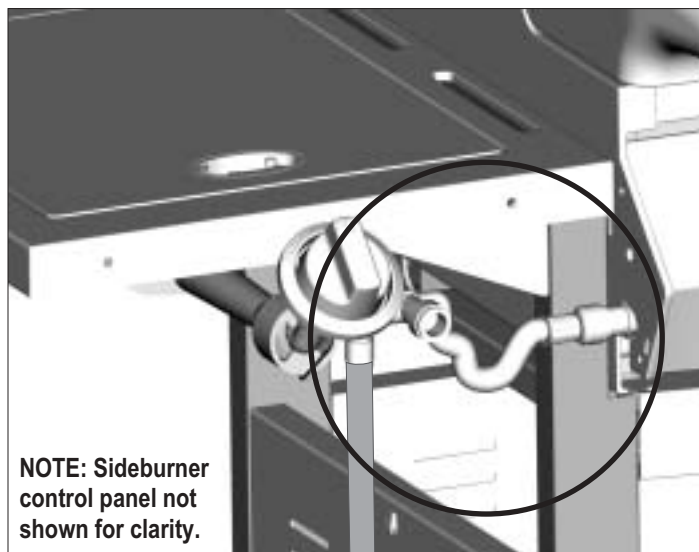
Please Note: Hose and assembly are C.S.A. listed for natural gas, manufactured gas, mixed gas and for liquefied petroleum and for LP Gas-Air mixtures on basis of 0.64 specific gravity for 1000 BTU's per cubic foot of gas at 0.3 in. water column pressure drop. Only ANSI Z21.54 approved hoses should be used with this grill.

WARNING

Do not use hard metal piping of any kind to connect this type of grill to natural gas source. Use only hose specified by manufacturer. Using hard metal piping or convoluted metal tubing is an unsafe practice. Movement of the grill can cause breakage of metal pipe.

Leak Testing

1. Turn all grill control knobs to OFF.
2. Be sure gas hose is tightly connected to gas source.
3. Completely open gas source. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto area circled below.



NOTE: Sideburner control panel not shown for clarity.

5. If “growing” bubbles appear, there is a leak. Close gas source immediately and retighten connection. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name of items needed to the Grill Service Center at 1-800-241-7548.
6. Always close gas source after performing leak test.

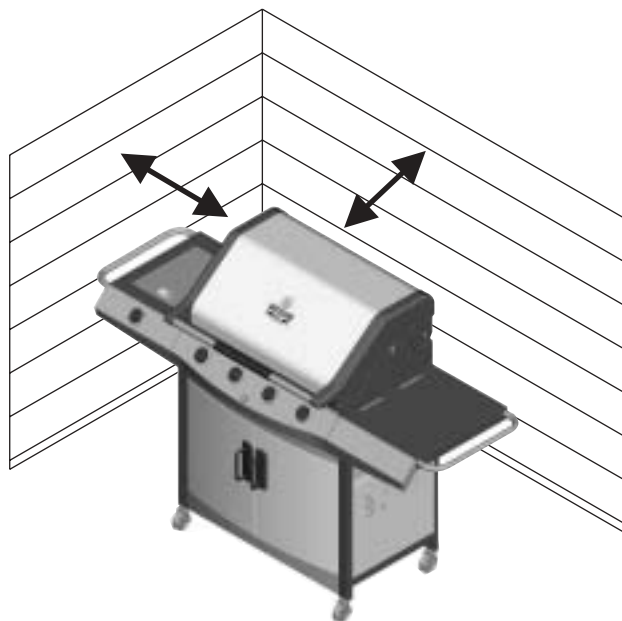


WARNING



For Safe Use Of Your Grill And To Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. *(Unless briquets are supplied with your grill.)*
- **Use grill at least 3 ft. (1 meter) from any wall or surface.** Maintain 10 ft. (3 meters) clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc..



• Apartment Dwellers:

Check with management to learn the requirements and fire codes for using a gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot (1 meter) clearance from walls or rails. Do not use on or under balconies.

- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**

Safety Tips

- ▲ When grill is not in use, turn off all control knobs and gas source.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs. (4.5kg).
- ▲ The grease receptacle **must** be attached to grease tray and emptied after each use. Do not remove grease receptacle until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve or hose, turn off gas source at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ Keep ventilation openings in grill cart free and clear of debris.
- ▲ If you have a grill problem see the "Troubleshooting Section".



CAUTION




- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and gas source off.
- Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.


Ignitor Lighting

- ▲ Do not lean over grill while lighting.
- 1. **Open lid.** Turn on gas at gas source.
- 2. To ignite, turn center burner knob to HI, push and hold ELECTRONIC IGNITOR button.
- 3. If ignition does NOT take place within 5 seconds, turn all burner valves to OFF, wait 5 minutes, then repeat lighting procedure.
- 4. To ignite left burner, turn left burner knob to HI.
- 5. To ignite right burner, turn right burner knob to HI.

Lighting instructions continued on next page.



CAUTION

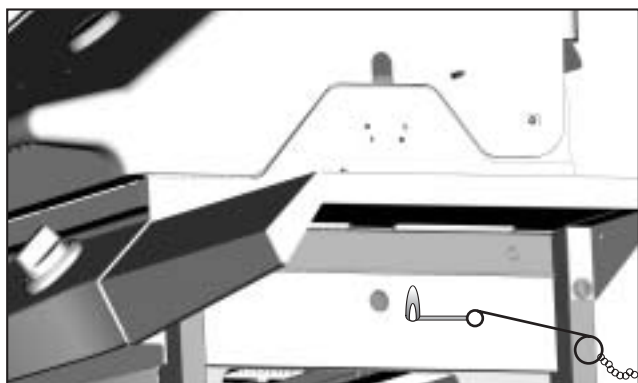


If burner does not light, turn knobs to OFF , wait 5 minutes, and try again. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidentally ignite with risk of injury.

Match-Lighting

▲ Do not lean over grill while lighting.

1. **Open lid.** Turn on gas at gas source.
2. Place lit match into match lighting stick, then into lighting hole on right side of grill.
3. Push in and turn far right burner knob to HI. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to HI.



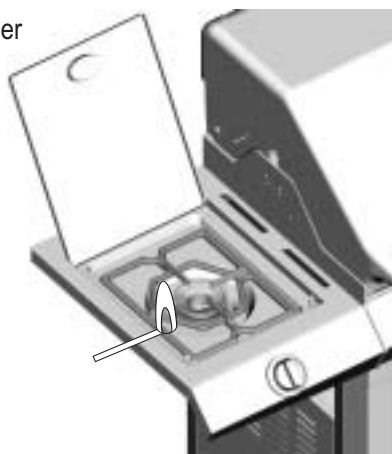
Ignitor Lighting The Sideburner

▲ Do not lean over grill while lighting.

1. To ignite sideburner, open sideburner cover.
2. Turn sideburner knob to HI, push and hold ELECTRONIC IGNITOR button.
3. If sideburner does NOT light, turn knob to OFF, wait 5 minutes, then repeat lighting procedure or use match.

Match Lighting

1. To match light sideburner, open sideburner cover.
2. Place lit match near burner.
3. Push in and turn sideburner knob counterclockwise. Be sure burner lights and stays lit.



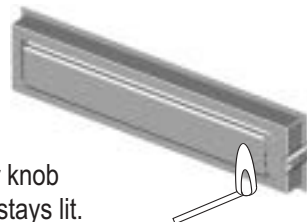
Ignitor Lighting The Rotisserie Burner

▲ Do not lean over grill while lighting.

1. Open lid during lighting.
2. To ignite rotisserie burner, turn rotisserie burner knob to ON, push and hold ELECTRONIC IGNITOR button for 5 seconds.
3. If rotisserie burner does NOT light, turn knob to OFF, wait 5 minutes, then repeat lighting procedure or use match.

Match Lighting

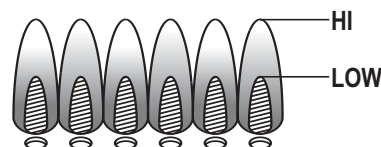
1. Open lid during lighting.
2. Place lit match near rotisserie spark electrode wire.
3. Push in and turn rotisserie burner knob to ON. Be sure burner lights and stays lit.



NOTE: Do not operate the rotisserie burner and the main burners at the same time.

Burner Flame Check

- Remove grates and flametamers. Light burner, rotate knobs from HI to LOW. You should see a smaller flame in LOW position than seen on HI. Always check flame prior to each use. Perform flame check on sideburner. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn gas OFF at gas source.

Ignitor Check

- **Turn gas off at gas source.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrodes. See "*Troubleshooting*" if no click or spark.

Valve Check

- **Important: Make sure gas is off at gas source before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose assembly specified by manufacturer.

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.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad.

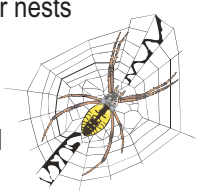
Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors **ONLY** if gas source is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.



Grease Tray and Receptacle

MAKE SURE GRILL IS COOL. To empty the grease receptacle, grasp the handle and slide it out of grease tray. To remove grease tray for cleaning, lift it from the back and slide entire tray out of cart.

	<h1>CAUTION</h1>	
<h2>NATURAL HAZARD • SPIDERS</h2>		
<p>FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.</p>		
<p>Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.</p>		
<h3>IF YOU EXPERIENCE THE FOLLOWING:</h3>		
<ol style="list-style-type: none">1. Smell gas.2. Burner(s) will not light.3. A small yellow flame from burner (should be blue).4. Fire coming from around or behind control knob.		
<h3>STOP!</h3>		
<p>Immediately turn off gas at gas source!</p>		
<h3>SOLUTION:</h3>		
<p>Wait for grill to cool.</p>		
<p>Follow the "<i>Cleaning The Burner Assembly</i>" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.</p>		

	<h1>CAUTION</h1>	
<ul style="list-style-type: none">• Failure to install receptacle on tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.		

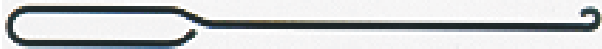
Cleaning The Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and gas source.**
2. Remove cooking grates, flametamers, grease tray and grease receptacle.
3. Remove cotter pins from beneath each burner "foot" using a screwdriver or needle nose pliers.
4. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



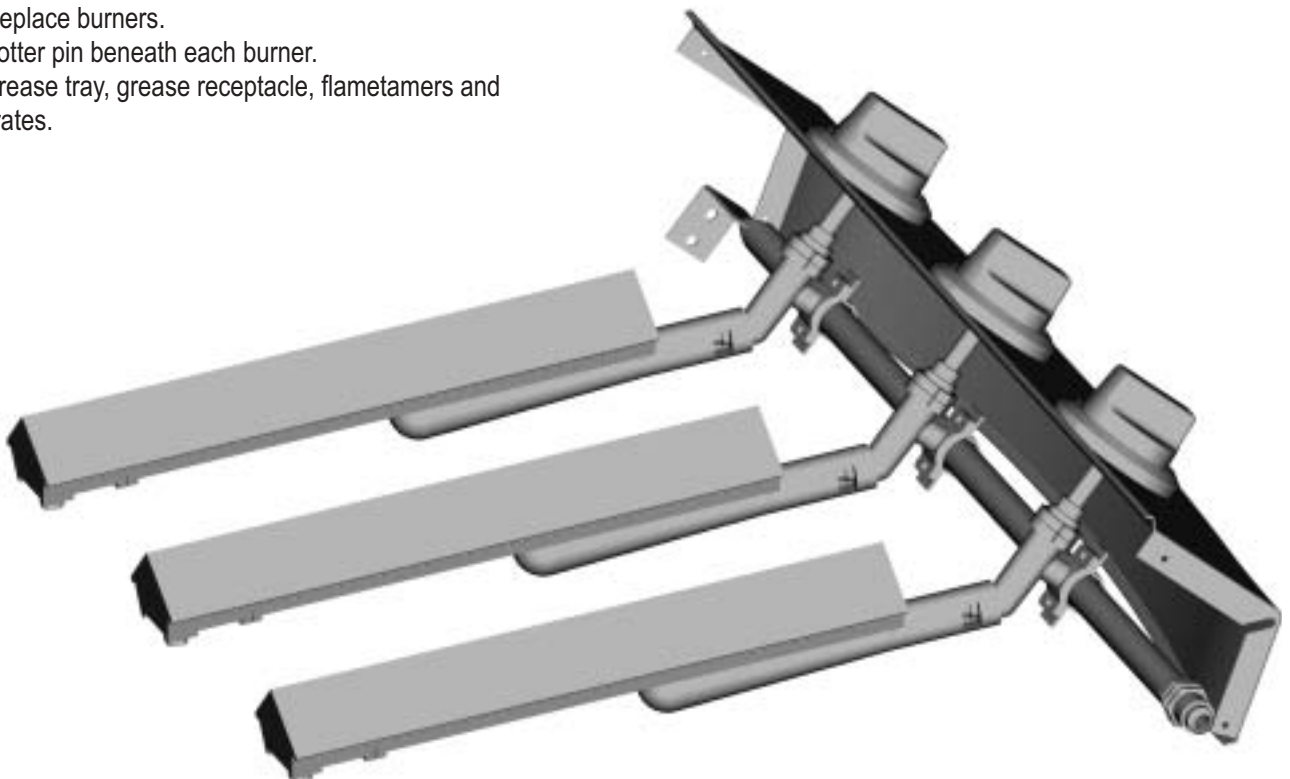
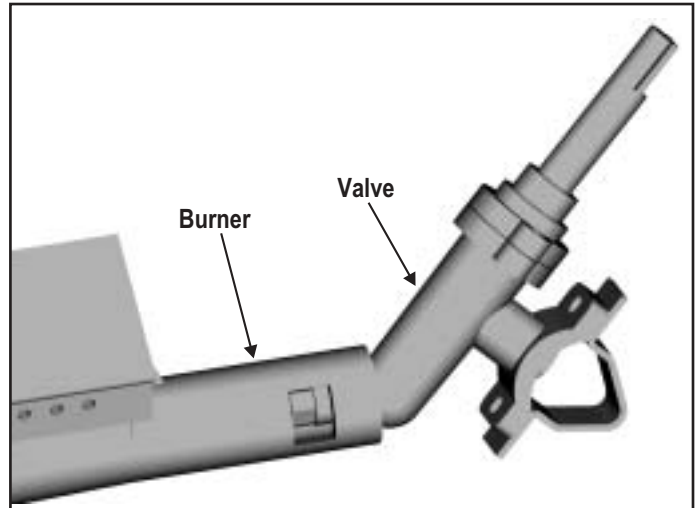
- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube and burner several times.

- (C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations below.

8. Carefully replace burners.
9. Replace cotter pin beneath each burner.
10. Replace grease tray, grease receptacle, flametamers and cooking grates.



Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. 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 during cooking.

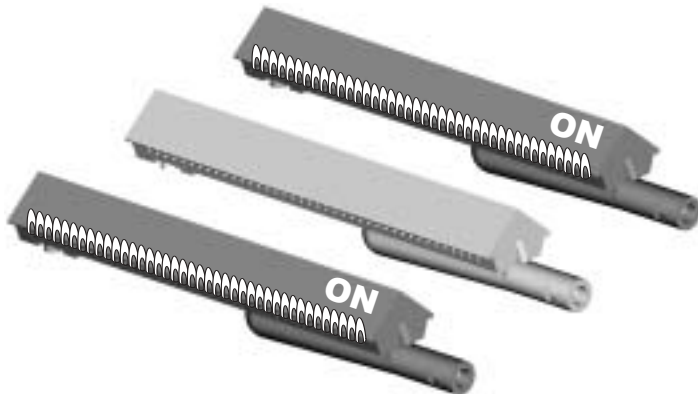
Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.



1 Burner Cooking

Cook with direct or indirect heat.
Best for smaller meals or foods.
Consumes less fuel.



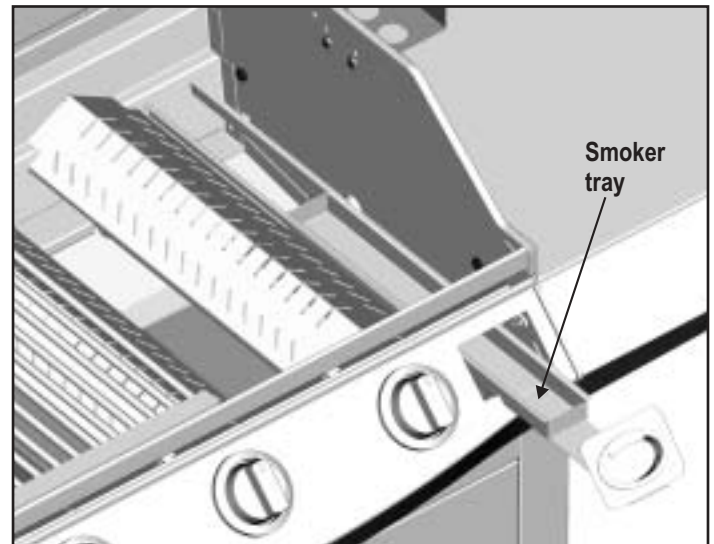
2 Burner Cooking

Great indirect cooking on low.
Produces slow, even heating.
Ideal for slow roasting and baking.

Using the Smoker Tray

1. **While the grill is cool**, remove the right cooking grate.
2. Add enough wood chips to completely fill the smoker tray.
3. Light the center main burner first, then the right burner, then turn the center burner off.
4. Place food on the left cooking grate. Wood chips should begin smoking within 15 minutes.

Make sure grill has completely cooled before emptying smoker tray. To empty the smoker tray, pull the tray completely out of the grill bottom through the control panel.



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 (82° C); breasts, 170° F (76° C). Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F (71° C), and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F (62° C). All cuts of pork should reach 160° F (71° C).
- 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 (73° C), or until steaming hot.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor.	<ul style="list-style-type: none"> • Wire and/or electrode covered with cooking residue. • Electrode cracked or broken "sparks at crack". • Electrode tip not in proper position. • Wires are loose or disconnected. • Wires are shorting (sparking) between ignitor and electrode. • Dead battery. 	<ul style="list-style-type: none"> • Clean wire and/or electrode with rubbing alcohol and clean swab. • Replace electrode(s). • Main Burners: Tip of electrode should be pointing toward tip of collector box. The distance should be 1/8" to 1/4", adjust if necessary. • Sideburner: Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 3/16", adjust if necessary. • Reconnect wires or replace electrode/wire assembly. • Replace ignitor wire/electrode assembly. • Replace with a new AA battery.
Burner(s) will not match light.	<ul style="list-style-type: none"> • No gas flow. • Obstruction of gas flow. • Disengagement of burner to valve. • Is grill assembled correctly? 	<ul style="list-style-type: none"> • Turn gas on at gas source. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at gas source. Leave lid in position and let fire burn out. <i>After grill cools, remove and clean all parts.</i>
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes.

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Troubleshooting - Electronic Ignition

Problem	Possible Cause	Check Procedure	Prevention/Solution
No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	<ul style="list-style-type: none"> Battery not installed properly. Dead battery. Button assembly not installed properly. Faulty spark module. 	<ul style="list-style-type: none"> Check battery orientation. Has battery been used previously? Check to insure threads are properly engaged. Button should travel up and down without binding. If no sparks are generated with new battery and good wire connections, module is faulty. 	<ul style="list-style-type: none"> Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.) Replace battery with new AA-size alkaline battery. Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully. Replace spark module assembly.
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	<ul style="list-style-type: none"> Output lead connections not complete. 	<ul style="list-style-type: none"> Are output connections on and tight? 	<ul style="list-style-type: none"> Remove and reconnect all output connections at module and electrodes.
Sparks are present but not at all electrodes and/or not at full strength	<ul style="list-style-type: none"> Output lead connections not complete. Arcing to grill away from burner(s). Weak battery. Electrodes are wet. Electrodes cracked or broken "sparks at crack". 	<ul style="list-style-type: none"> Are output connections on and tight? If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame. All sparks present but weak or at slow rate. Has moisture accumulated on electrode and/or in burner ports? Inspect electrodes for cracks. 	<ul style="list-style-type: none"> Remove and reconnect all output connections at module and electrodes. If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires. Replace battery with a new AA-size alkaline battery. Use paper towel to remove moisture. Replace cracked or broken electrodes.

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.

