

# PRODUCT GUIDE GUIDE DES PRODUITS GUÍA DEL PRODUCTO

## MODEL | MODÈLE | MODELO 463270915

## Performance

Serial number | Numéro de série | Número de serie

See rating Label on grill for serial number.

Ce numéro se trouve sur l'étiquette signalétique sur i'appareil.

El número de serie se encuentra en la etiqueta de especificaciones de la parrilla.

Date purchased | Date d'chat | Fecha de compra

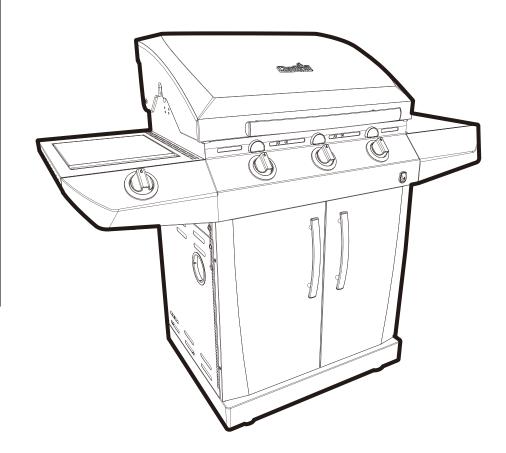
If you have questions or need assistance during assembly, please call 1-888-430-7870. Si vous avez des questions ou besoin d'aide pendant l'assemblage, S'il vous plaît appelez 1-888-430-7870

Si tiene alguna pregunta o si Necesita ayuda durante el Ensamblado, llámenos Al 1-888-430-7870



Easily converts from (LP) liquid propane to (NG) natural gas Convertit facilement de forme (LP) propane liquide (NG) de gaz naturel Se convierte fácilmente de propano líquido (LP) a gas natural (NG)

CONVERSION KIT | ENSEMBLE DE CONVERSION | KIT DE CONVERSIÓN #4584609



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## SAFETY SYMBOLS

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

## **INSTALLER/ASSEMBLER:**

Leave this manual with consumer.

### **CONSUMER:**

Keep this manual for future reference.



## CAUTION



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



## WARNING

**WARNING:** Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

DANGER



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



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

# THIS GRILL IS FOR OUTDOOR USE ONLY.



If you smell gas:

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

WARNING



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

WARNING

 $\triangle$ 

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.



If during operation the flames go out (You smell gas or cannot see the flame)

- 1. Turn the burner controls OFF
- 2. Open lid. 3. Wait 5 minutes and repeat the lighting procedure.

If the burner goes out, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

#### Tools needed for assembly:

Adjustable wrench (not provided) Screwdriver (not provided) 7/16" Combination wrench (not provided)



## WARNING

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



## CAUTION



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



## CAUTION



Some parts may contain sharp edges. Wear protective gloves if necessary.







## Grease Fires

- 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 LP tank off.
- If grill has not been regularly cleaned, a grease fire can occur that may damage the product. Pay close attention while preheating or burning off food residue to insure that a grease fire does not develop.
- The best way to prevent grease fires is regular cleaning of the grill following instructions on General Grill Cleaning and Cleaning The Burner Assembly.



## WARNING



#### **CALIFORNIA PROPOSITION 65**

1. Combustible by-products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

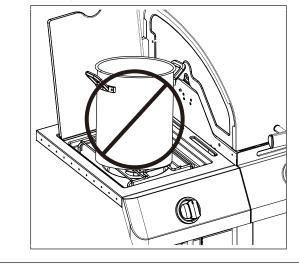
2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.





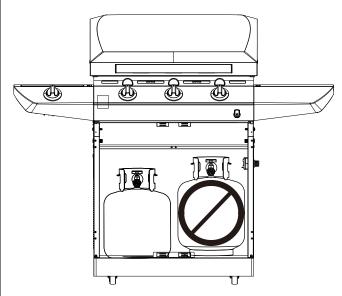
Using pots larger than 6 quarts in capacity could exceed weight limit of the side burner shelf or side shelf, resulting in failure of grill cart components.







• NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.



- Never fill a cylinder beyond 80% full.
- An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.
- If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.

### **Installation Safety Precautions**

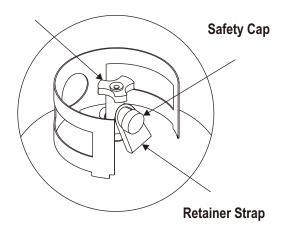
- •Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. If your grill is Dual Fuel ready, a conversion kit must be purchased for use with natural gas.
- •Grill installation must conform with local codes, or in their absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.
- •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 and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.

## **USE AND CARE**

### LP Cylinder Removal, Transport and Storage

- •Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf or disconnect other retention means, then lift LP cylinder up and and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- •A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.
- •Do not store an LP cylinder in an area where children play.

#### LP Cylinder Valve



## 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) or for Canada, CAN/CSA-B339, cylinders, spheres and tubes for transportation of dangerous goods, Transport Canada (TC). See LP cylinder collar for marking.
- •LP cylinder valve must have:
- •Type 1 outlet 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.

OPD Hand Wheel

•LP cylinder must be upright for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.



## LP (Liquefied Petroleum Gas)

•LP gas is nontoxic, odorless and colorless when produced. For Your Safety, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.

•LP gas is highly flammable and may ignite unexpectedly when mixed with air.

### LP Cylinder Filling

- •Use only licensed and experienced dealers.
- •LP dealer **must purge new cylinder** before filling.
- •Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- •A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- •Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- •To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

## LP Cylinder Exchange

•Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.

•Always keep new and exchanged LP cylinders in upright position during use, transit or storage.

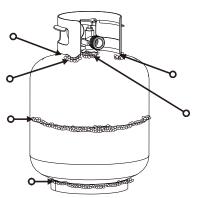
## •Leak test new and exchanged LP cylinders BEFORE connecting to grill.

•Place safety cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of safety cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

## LP Cylinder Leak Test

#### For your safety

- •Leak test must be repeated each time LP cylinder is exchanged or refilled.
- •Do not smoke during leak test.
- •Do not use an open flame to check for gas leaks.
- •Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- •Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.
- Do not use household cleaning agents. Damage to gas train components can result.



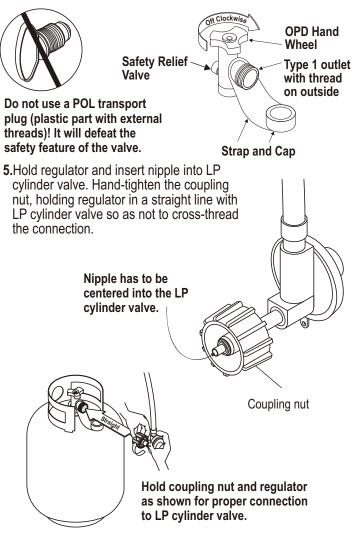




If *"growing"* bubbles appear, do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

### **Connecting Regulator to the LP Cylinder**

- 1.LP cylinder must be properly secured onto grill. (Refer to assembly section.)
- 2. Turn all control knobs to the OFF position.
- 3.Turn LP cylinder OFF by turning hand-wheel clockwise to a full stop.
- **4.**Remove the safety cap from LP cylinder valve. Always use cap and strap if supplied with valve.



6.Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.

#### NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!** 



 Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.



## WARNING

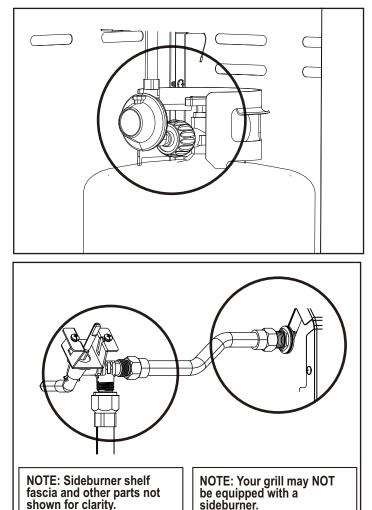


- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP! Turn off gas at source and correct leak.
- If you cannot stop a gas leak by closing the LP cylinder valve leave area and call your fire department!

## Leak Testing Valves, Hose and Regulator

#### 1.Turn all grill control knobs to OFF.

- 2.Be sure regulator is tightly connected to LP cylinder.
- **3.**Completely open LP cylinder valve by turning hand wheel counterclockwise. 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 areas circled below, or other similar fittings on your grill.



5.If "growing" bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. If leaks cannot be

- stopped do not try to repair. Call for replacement parts.
- 6.Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.



## WARNING



- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.

## Safety Tips

- Before opening LP cylinder valve, check the coupling nut for tightness.
- When grill is not in use, turn off all control knobs and LP cylinder valve.
- Never move grill while in operation or still hot.
- Some surfaces will be hot during use. Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- Maximum load for sideburner and side shelf is 10 lbs.
- The grease tray or cup **must** be installed during use and emptied after each use. Do not remove grease tray or cup until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply 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 cylinder enclosure (grill cart) free and clear of debris.
- Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the "Troubleshooting" Section.
- If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

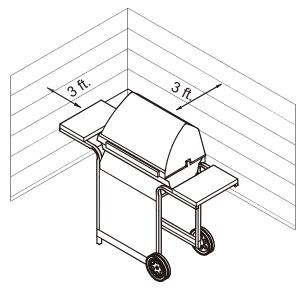


## WARNING



#### 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 sides 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.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury.
- Use grill at least 3 ft. from any wall or surface. Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



- NEVER attempt to light or re-light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- Never operate grill with LP cylinder out of correct position specified in assembly instructions.
- Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.
- Apartment Dwellers:

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

## **Ignitor Lighting**

- Do not lean over grill while lighting.
- 1. Turn gas burner control valves to O (off).
- 2. Open lid during lighting or re-lighting.
- 3. Turn ON gas at LP cylinder.
- 4. To ignite, push and turn burner knob to HIGH. Immediately, push and hold ELECTRONIC IGNITOR button until the burner lights.
- 5. If ignition does NOT occur in 5 seconds, turn the burner controls off O, wait 5 minutes and repeat the lighting procedure.
- 6. Repeat steps 4 and 5 to light other main burners.



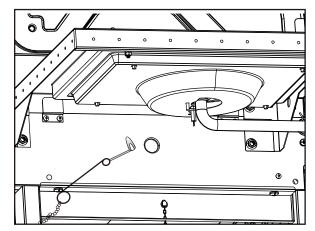
Turn controls and gas source or tank OFF when not in use.



controls O off, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

### **Match-Lighting**

- Do not lean over grill while lighting.
- 1. Turn gas burner control valves to O (off).
- 2. Open lid during lighting or re-lighting.
- 3. Turn ON gas at LP cylinder.
- 4. Place match into match holder (hanging from side panel of grill). Light match; then light burner by placing match through the match light hole on side of grill. Immediately push in and turn burner knob to the HIGH position. Be sure burner lights and stays lit.
- 5. Light adjacent burners in sequence by pushing knobs in and turning to the **⊌** HIGH position.



## NOTE: Your grill may NOT be equipped with a Sideburner!

### **Sideburner Ignitor Lighting**

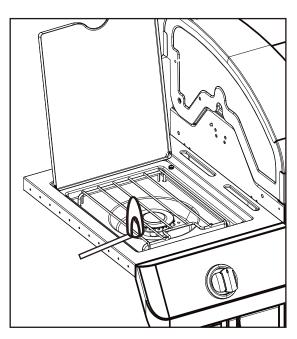
#### Do not lean over grill while lighting.

- 1. Turn gas burner control valves to O(off).
- 2. Open lid during lighting or re-lighting.
- 3. Turn ON gas at LP cylinder.
- 4. Turn sideburner knob to the **J** HIGH position, push and hold **ELECTRONIC IGNITOR** button.
- 5. If sideburner does NOT light within 5 seconds, turn knob to O off, wait 5 minutes, then repeat lighting procedure.

### **Sideburner Match Lighting**

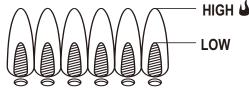
#### Do not lean over grill while lighting.

- 1. Turn gas burner control valves to O (off).
- 2. Open lid during lighting or re-lighting.
- 3. Turn ON gas at LP cylinder.



### **Burner Flame Check**

• Remove cooking grates and heat tents. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on side burner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting* Section.



### **Turning Grill Off**

• Turn all knobs to the O off position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

#### **Ignitor Check**

• Turn gas off at LP cylinder. Press and hold electronic ignitor button. "Click" should be heard and spark seen each time in each collector box or between burner and electrode. See "Troubleshooting" if no click or spark.

#### Valve Check

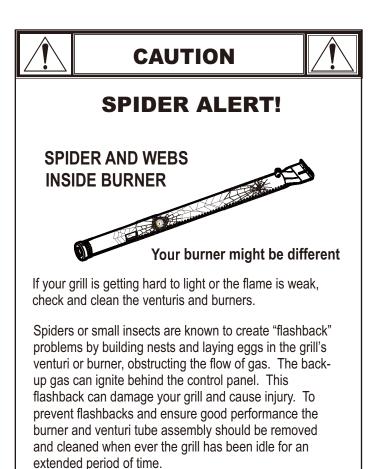
• Important: Make sure gas is off at LP cylinder before checking valves. Knobs lock in off position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to LOW position then turn back to off position.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

#### **Hose Check**

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

### **Storing Your Grill**

- · Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturers.
- Store grill indoors ONLY if LP cylinder 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.



#### **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. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.
- **Cooking surfaces:** If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is NOT recommended to clean cooking surfaces while grill is hot.

#### 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 LP cylinder.
- 2. Remove cooking grates and heat tents.
- 3. Remove carryover tubes and hardware securing burners.
- Detach electrode from burner. NOTE: Removal/Detachment method will depend on the burner configuration. See different configurations in illustrations below.
- 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 several times.

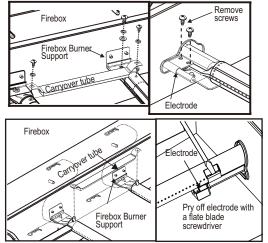


- (B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush). Run the brush through each burner tube several times.
- (C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.
- 6. Wire brush entire outer surface of burner to remove food residue and dirt.
- 7. Clean any blocked ports with a stiff wire such as an open paper clip.
- 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 at right.



- 9. Attach electrode to burner.
- 10. Carefully replace burners.
- 11. Attach burners to brackets on firebox.
- 12. Reposition carryover tubes and attach to burners. Replace heat tents and cooking grates.
- 13. Before cooking again on grill, perform a "Leak Test" and "Burner Flame Check".



#### LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase\*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

#### **SCOPE OF COVERAGE**

#### PERIOD OF COVERAGE

#### **TYPE OF FAILURE COVERAGE**

Stainless Burner	Limited Lifetime	PERFORATION, MANUFACTURING,
Firebox and Lid	2 years from date of purchase*	AND MATERIAL DEFECTS ONLY
All Other Parts	1 year from date of purchase*	

\*Note: A dated sales receipt WILL be required for warranty service.

#### The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Paint is not warranted and will require touch up. **RUST is not considered a manufacturing or materials defect.** 

#### This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

#### **ITEMS MANUFACTURER WILL NOT PAY FOR:**

- 1. Shipping cost, standard or expedited, for warranty and replacement parts
- 2. Service calls to your home.
- 3. Repairs when your product is used for other than normal, single-family household or residential use.
- 4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
- 5. Any food loss due to product failures or operating difficulties.
- 6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
- 7. Pickup and delivery of your product.
- 8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
- 9. The removal and/or reinstallation of your product.

#### DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's <u>maximum liability</u>, in any event, shall not exceed the purchase price of the product paid by the original consumer.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the 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 selling this product in order to obtain performance under this limited warranty.

#### If you wish to obtain performance of any obligation under this limited warranty, you should

write to:

**Consumer Relations** 

P. O. Box 1240 Columbus, GA 31902-1240

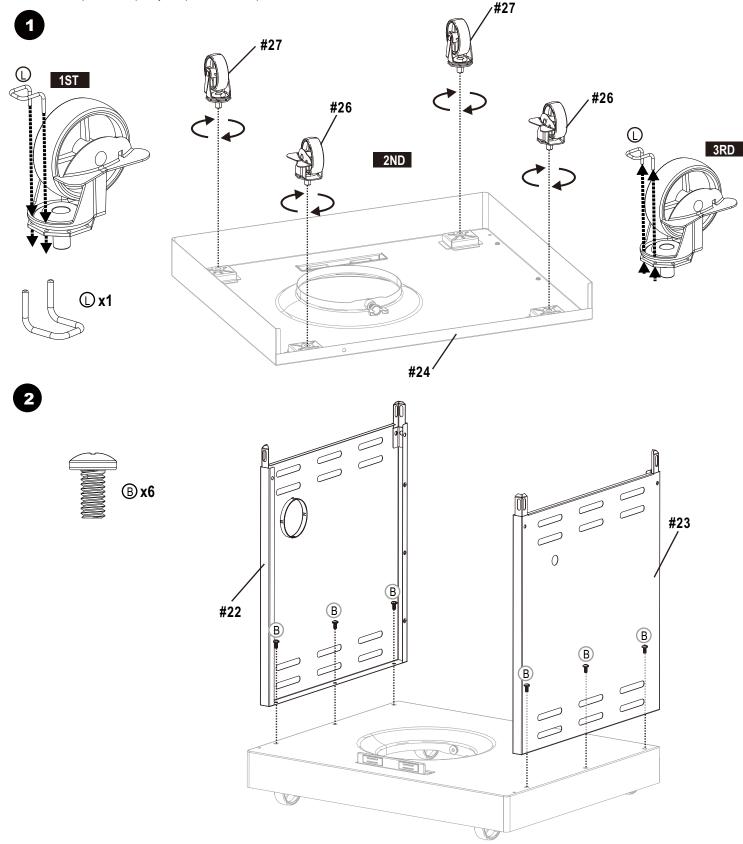
Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

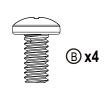
## ASSEMBLY/ASSEMBLAGE/ARMADO

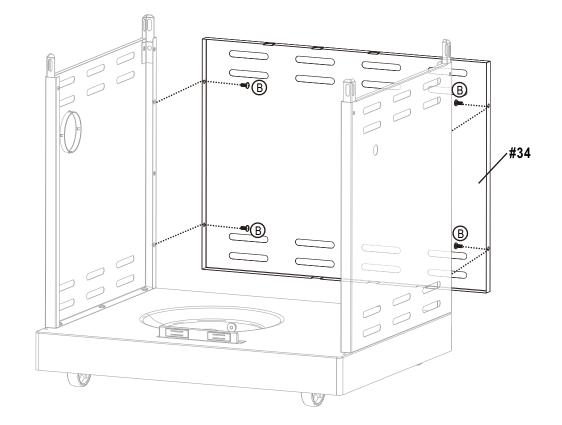
NOTE: DO NOT over tighten screws and washers that come into contact with porcelain coated surfaces. Over tightening may cause the porcelain coating to crack and break, resulting in exposed metal that will be prone to rust.

REMARQUE: NE serrez PAS excessivement les vis et les rondelles qui sont en contact avec les surfaces au revêtement en porcelaine. Un serrage excessif peut fissurer ou briser le revêtement en porcelaine, entraînant l'exposition du métal qui pourrait rouiller.

Nota: NO apriete demasiado los tornillos y arandelas que entren en contacto con las superficies revestidas de porcelana. Si los aprieta demasiado, se puede quebrar y romper el revestimiento de porcelana lo que dejará expuesto el metal al proceso de oxidación.



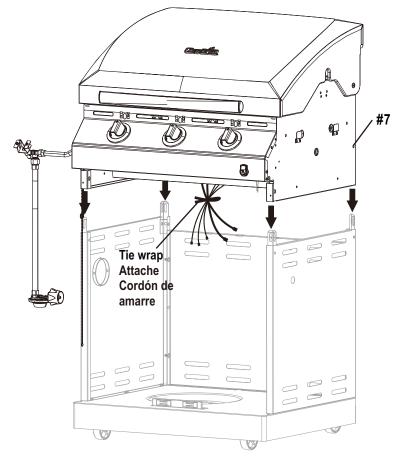


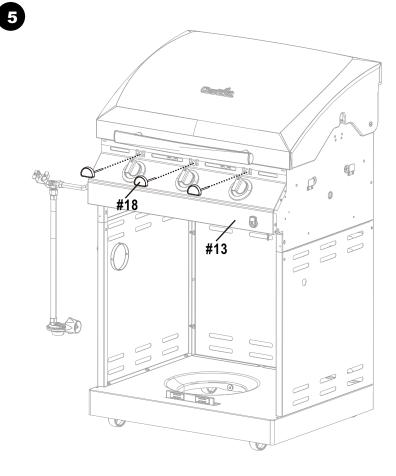


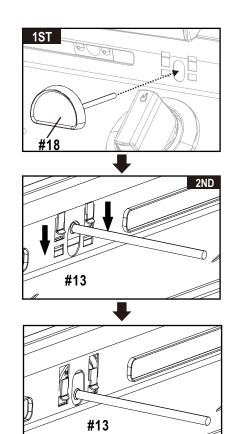
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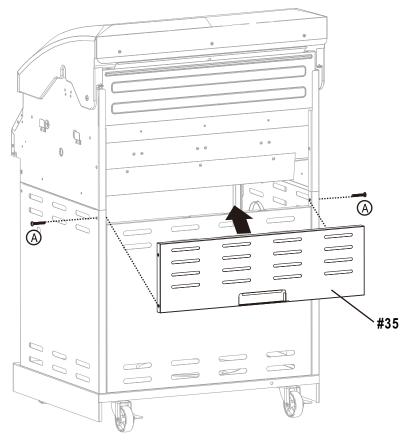


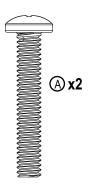
Note: remove the tie wraps Remarque: retirez l'attache de câble Nota: retire los cordones de amarre

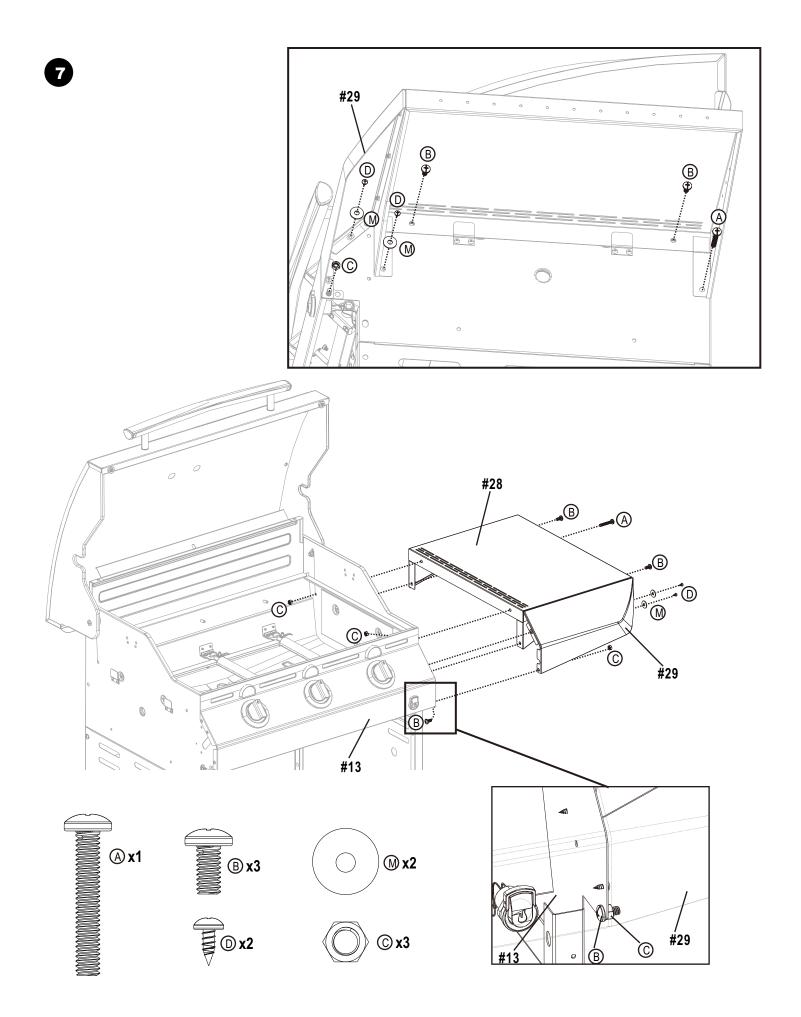


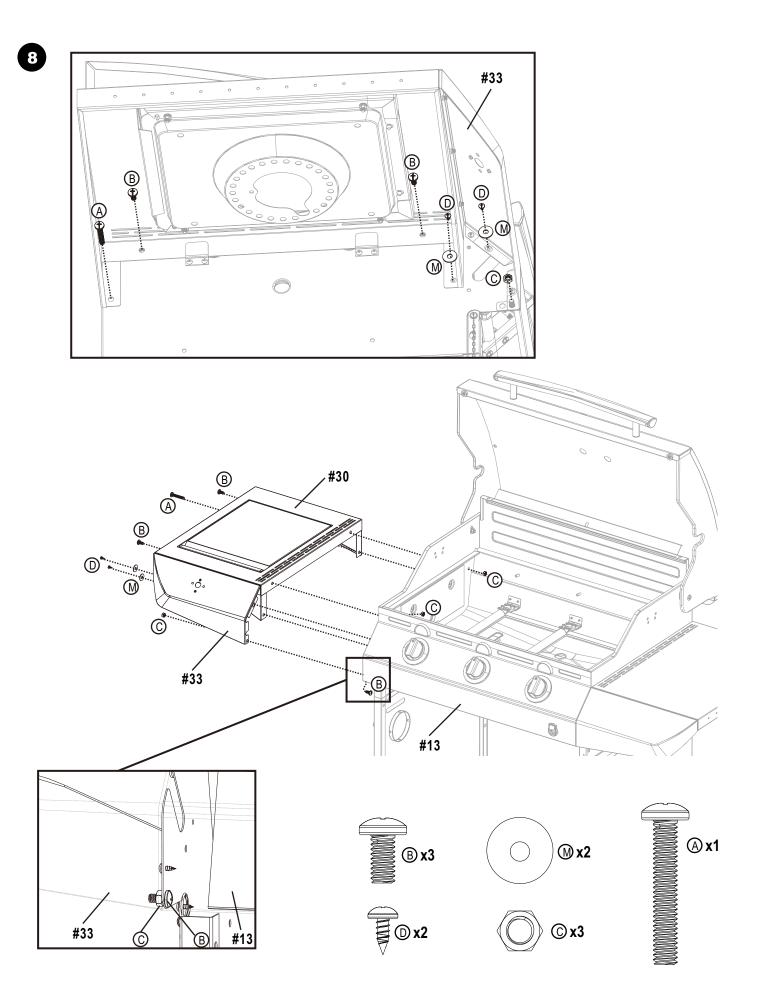


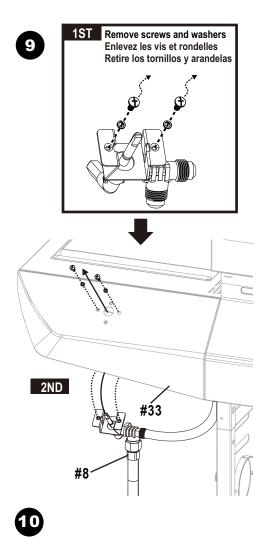


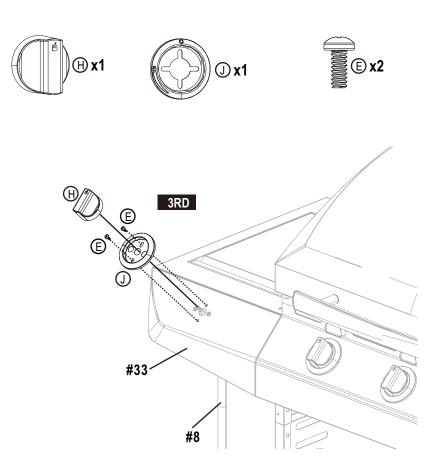


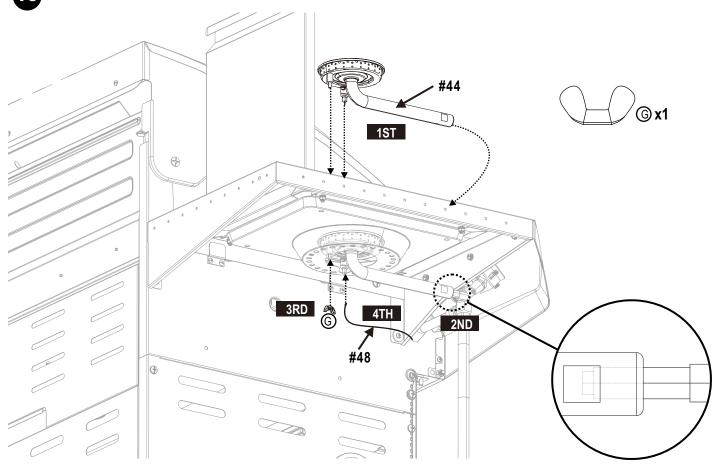


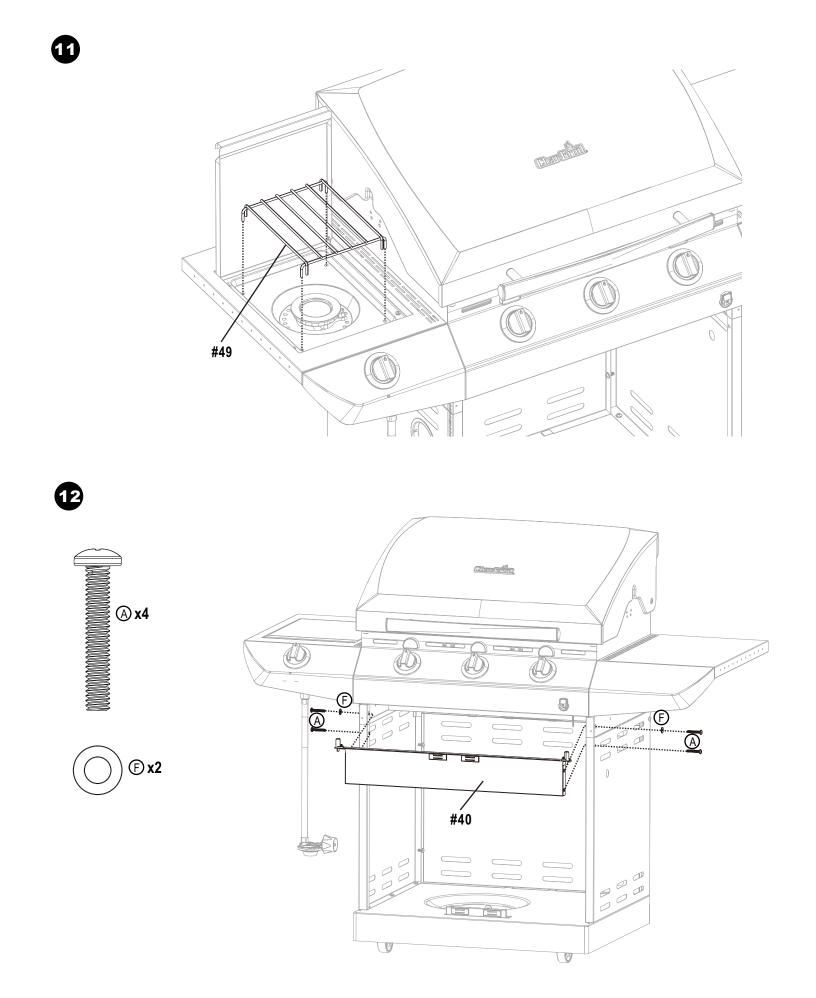






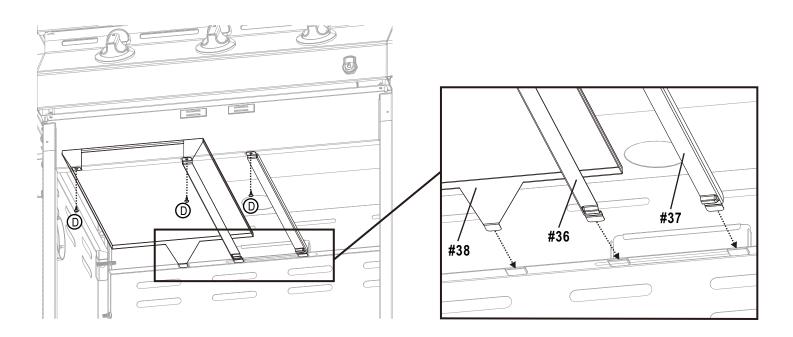


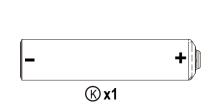


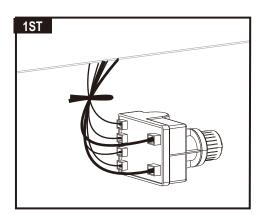


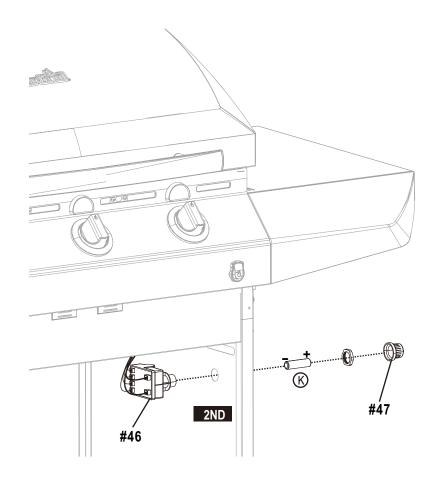


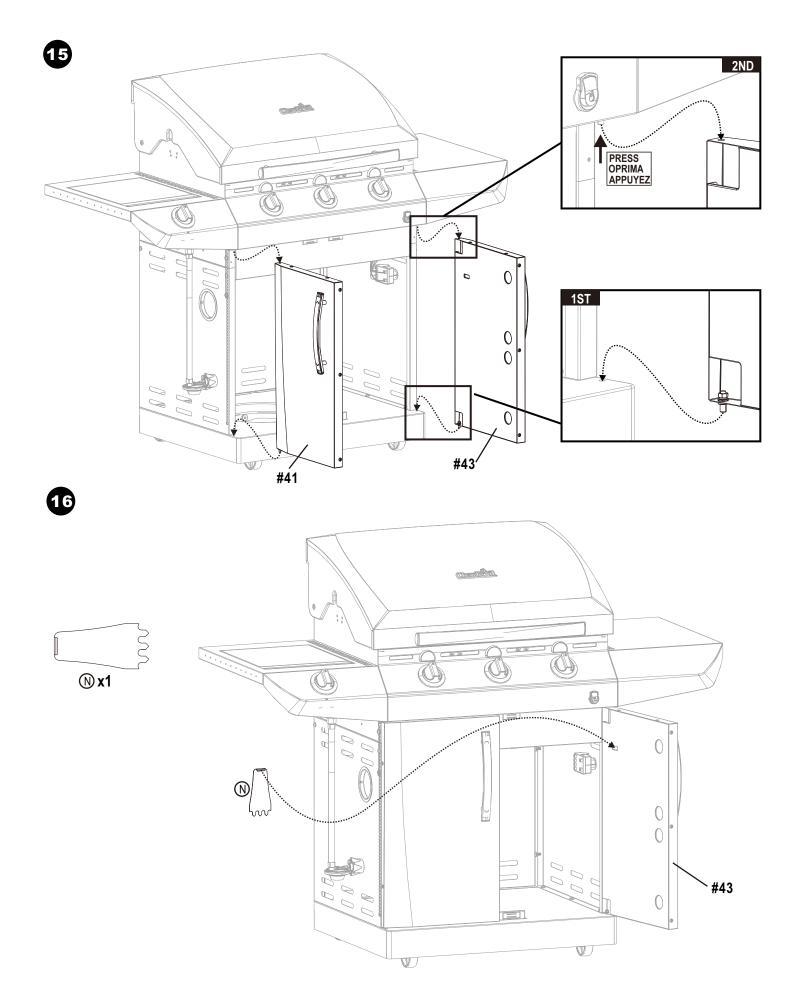
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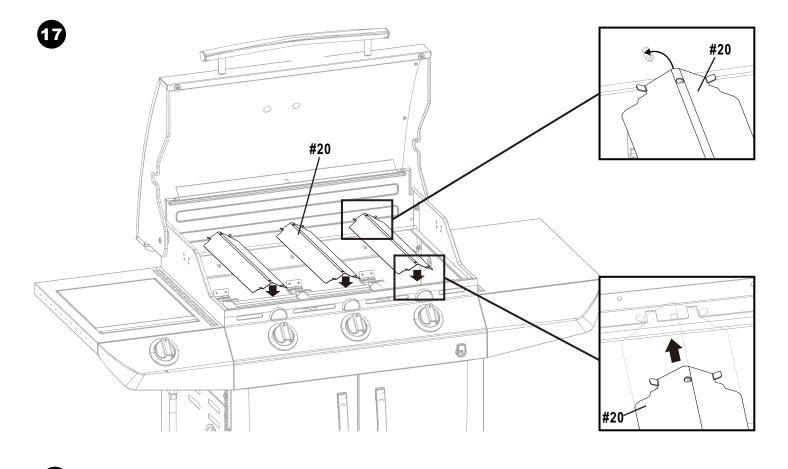


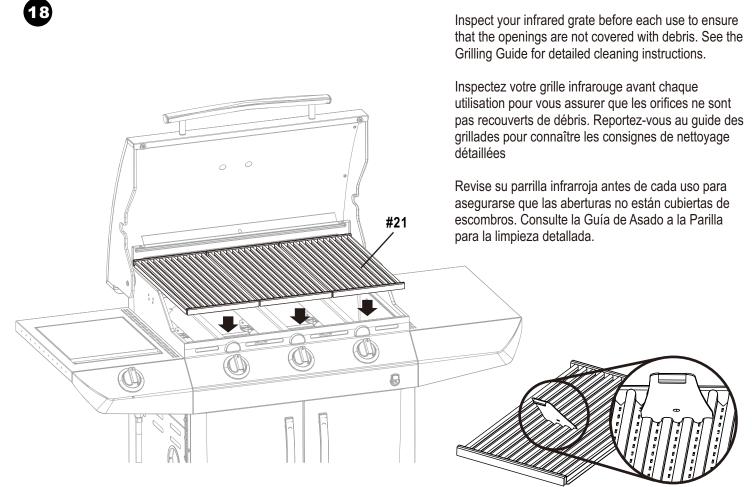


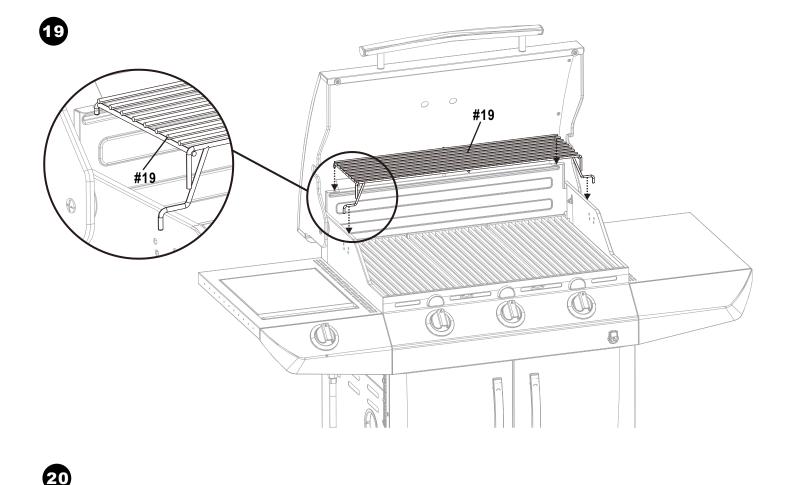


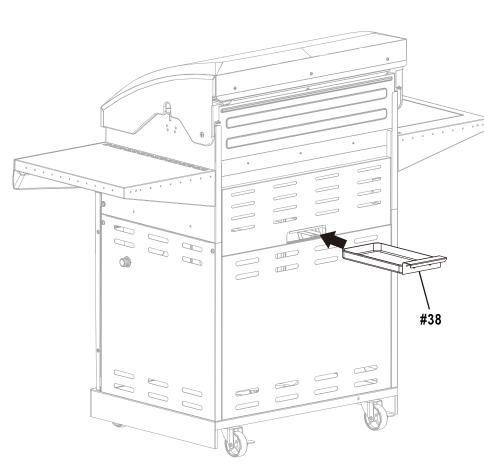












 CAUTION

 Failure to install grease tray will cause

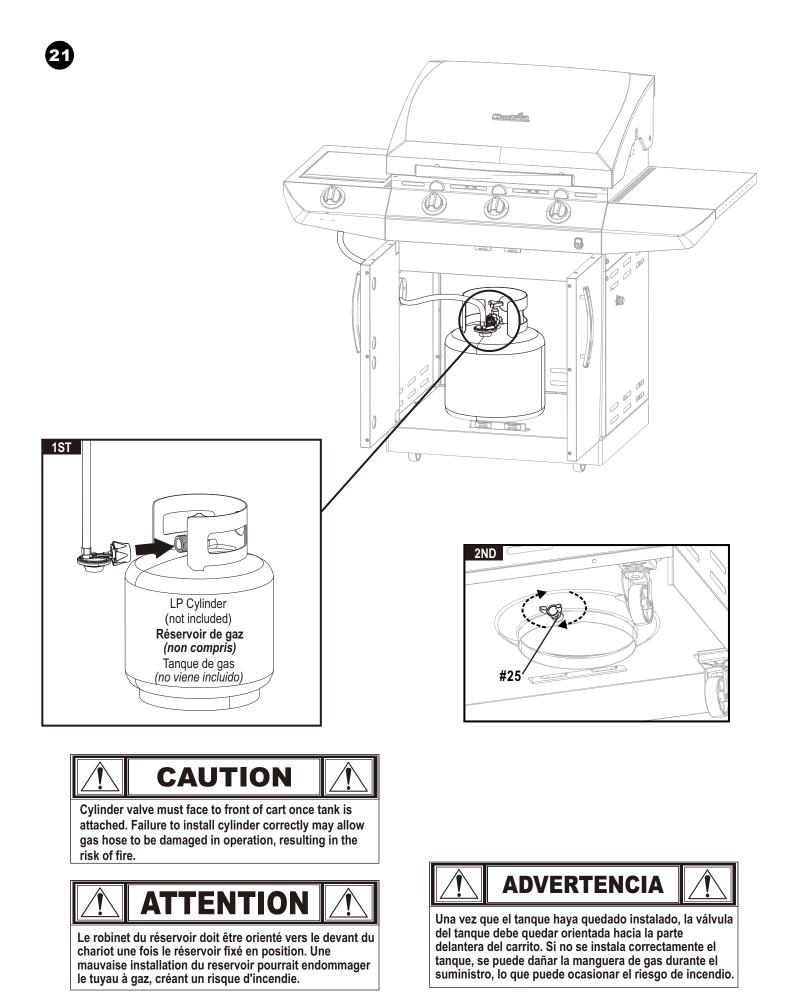
hot grease to drip from bottom of grill with risk of fire or property damage.

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Si le plateau d'écoulement de la graisse n'est pas installé, de la graisse chaude pourrait s'écouler de la partie inférieure du gril et provoquer un risque d'incendie ou des dommages matériels.



Si no instala la bandeja para la grasa goteará grasa caliente desde el fondo de la parrilla, lo que puede ocasionar el riesgo de incendio o de daños materiales.



## EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	Damaged hose.	<ul> <li>Turn off gas at LP cylinder or at source on natural gas systems. Discontinue use of product and replace valve/hose/regulator. Once valve/hose/regulator replaced conduct complete leak check per manual.</li> </ul>
Gas leaking from LP cylinder.	Mechanical failure due to rusting or mishandling.	Replace LP cylinder.
Gas leaking from LP cylinder valve.	<ul> <li>Failure of cylinder valve from mishandling or mechanical failure.</li> </ul>	Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	<ul> <li>Improper installation, connection not tight, and/or failure of rubber seal in clyinder valve.</li> </ul>	•Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal in cylinder valve for damage. If damage or cannot correct leak replace cylinder. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	<ul> <li>Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.</li> </ul>
Grease fire or continuous excessive flames above cooking surface.	Too much grease buildup in burner area.	<ul> <li>Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.</li> </ul>

## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light	GAS ISSUES:	
using ignitor.	<ul> <li>Trying to light wrong burner.</li> </ul>	<ul> <li>See instructions on control panel and in Use and Care section.</li> </ul>
(See Electronic Ignition Troubleshooting also)	<ul> <li>Burner not engaged with control valve.</li> </ul>	<ul> <li>Make sure valves are positioned inside of burner tubes.</li> </ul>
Continued on next page.	Obstruction in burner.	<ul> <li>Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.</li> </ul>
	• No gas flow.	<ul> <li>Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."</li> </ul>
	<ul> <li>Coupling nut and LP cylinder valve not fully connected.</li> </ul>	<ul> <li>Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.</li> </ul>
	ELECTRICAL ISSUES:	
	<ul> <li>Electrode cracked or broken; "sparks at crack."</li> </ul>	Replace electrode(s).
	<ul> <li>Electrode tip not in proper position. (Does not apply to SUREFIRE.)</li> </ul>	<ul> <li>Main Burners:</li> <li>Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.</li> <li>Sideburner:</li> </ul>
		<ul> <li>Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8" to 3/16". Adjust if necessary.</li> </ul>
	• Wire and/or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol and clean swab.
	Wires are loose or disconnected.	Reconnect wires or replace electrode/wire assembly.
	<ul> <li>Wires are shorting (sparking) between ignitor and electrode.</li> </ul>	Replace ignitor wire/electrode assembly.
	Dead battery.	<ul> <li>Replace with a new alkaline battery.</li> </ul>
	ELECTRONIC IGNITION:	
	<ul> <li>No spark, no ignition noise.</li> </ul>	See Section I of Electronic Ignition System.
	No spark, some ignition noise.	See Section II of Electronic Ignition System.
	Sparks, but not at electrode or at full strength.	See Section III of Electronic Ignition System.
Burner(s) will not match light.	• See "GAS ISSUES:" .	
	Match will not reach.	Use long-stem match (fireplace match).
	Improper method of match-lighting.	See "Match-Lighting" section of Use and Care.

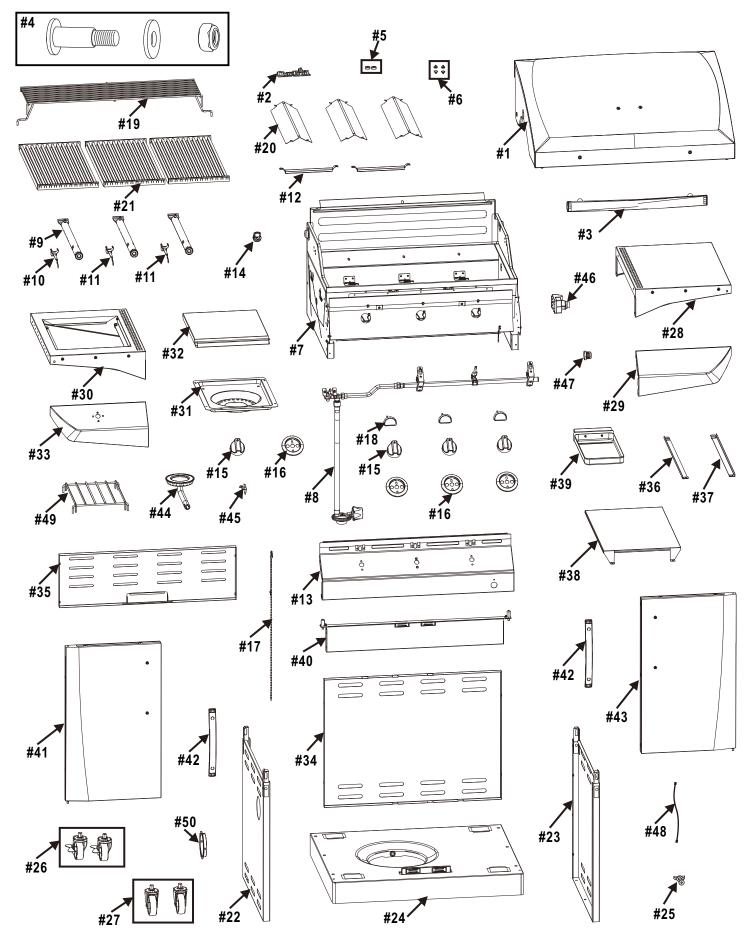
## Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution	
Sudden drop in gas flow or low flame.	• Out of gas.	Check for gas in LP cylinder.	
iow liame.	Excess flow valve tripped.	<ul> <li>Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill.</li> </ul>	
	Vapor lock at coupling nut/LP cylinder connection.	<ul> <li>Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.</li> </ul>	
Flames blow out.	High or gusting winds.	<ul> <li>Turn front of grill to face wind or increase flame height by turning gas valve to a higher postion.</li> </ul>	
	• Low on LP gas.	Refill LP cylinder.	
	Excess flow valve tripped.	Refer to "Sudden drop in gas flow" above.	
Flare-up.	Grease buildup.	Clean burners and inside of grill/firebox.	
	• Excessive fat in meat.	Trim fat from meat before grilling.	
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.	
Persistent grease fire.  • Grease trapped by food buildup around burner system.		<ul> <li>Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.</li> </ul>	
Flashback (fire in burner tube(s)).	Burner and/or burner tubes are blocked.	<ul> <li>Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.</li> </ul>	
One burner does not light from other burner(s).	<ul> <li>Grease buildup or food particles in end(s) of carryover tube(s).</li> </ul>	Clean carry-over tube(s) with wire brush.	

## Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I			
No sparks appear at any electrodes when Electronic	Battery not installed properly.	Check battery orientation.	<ul> <li>Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" on cap end.)</li> </ul>
Ignition Button is pressed; <b>no noise</b> can be heard from spark module.	• Dead battery.	Has battery been used previously?	Replace battery with new alkaline battery.
	<ul> <li>Button assembly not installed properly.</li> </ul>	Check to insure threads are properly engaged. Button should travel up and down without binding.	<ul> <li>Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.</li> </ul>
	Faulty spark module.	<ul> <li>If no sparks are generated with new battery and good wire connections, module is faulty.</li> </ul>	Replace spark module assembly.
SECTION II No sparks appear at any electrodes when Electronic Ignition Button is pressed; noise can be heard from spark module.	Output lead connections not connected.	Are output connections on and tight?	<ul> <li>Remove and reconnect all output connections at module and electrodes.</li> </ul>
SECTION III Sparks are present but not at	<ul> <li>Output lead connections not connected.</li> </ul>	Are output connections on and tight?	<ul> <li>Remove and reconnect all output connections at module and electrodes.</li> </ul>
all electrodes and/or not at full strength	Arcing to grill away from burner(s).	<ul> <li>If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.</li> </ul>	<ul> <li>If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.</li> </ul>
	• Weak battery.	<ul> <li>All sparks present but weak or at slow rate.</li> </ul>	Replace battery with a new alkaline battery.
	Electrodes are wet.	Has moisture accumulated on electrode and/or in burner ports?	Use paper towel to remove moisture.
	<ul> <li>Electrodes cracked or broken "sparks at crack".</li> </ul>	Inspect electrodes for cracks.	Replace cracked or broken electrodes.

### PARTS DIAGRAM/ SCHÉMA DES PIÈCES / VISTA ESQUEMÁTICA DE PIEZAS



## PARTS LIST

Key	Qty	Description		
1	1	TOP LID		
2	1	LOGO PLATE		
3	1	HANDLE, TOP LID		
4	1	HARDWARE F/ TOP LID ASSEMBLY		
5	2	RUBBER BUMPER, W/ HOLE, F/ TOP LID		
6	4	RUBBER BUMPER, ROUND		
7	1	FIREBOX		
8	1	HOSE VALVE REGULATOR		
9	3	MAIN BURNER		
10	1	ELECTRODE SET, F/ MAIN BURNER, 900MM		
		WIRE		
11	2	ELECTRODE SET, F/ MAIN BURNER, 600MM		
		WIRE		
12	2	CARRYOVER TUBE		
13	1			
14	1	IGNITER SWITCH MODULE		
15	4	CONTROL KNOB		
16	4	BEZEL F/ CONTROL KNOB		
17	1	MATCH HOLDER		
18	3	THERMOMETER		
19	1	WARMING RACK		
20	3	HEAT TENT		
21	3	COOKING GRATE		
22	1	LEFT CART PANEL		
23	1	RIGHT CART PANEL		
24	1	BOTTOM SHELF		
25	1	TANK SCREW		
26	2	CASTER, LOCKING		
27	2	CASTER, FIXED		
28	1	RIGHT SIDE SHELF		
29	1	CONTROL PANEL, RIGHT SIDE SHELF		
30	1	SIDEBURNER SHELF		
31	1	DRIP PAN INSERT		
32	1	LID, F/ SIDEBURNER		
33	1	CONTROL PANEL,SB SHELF		
34	1	LOWER REAR CART PANEL		
35	1	UPPER REAR CART PANEL		
36	1	LEFT RAIL, F/ GREASE TRAY		
37	1	RIGHT RAIL, F/ GREASE TRAY		
38	1	HEAT SHIELD, F/ TANK		
39	1	GREASE TRAY		

Key	Qty	Description
40	1	UPPER DOOR BRACE
41	1	DOOR, LEFT, NO HANDLE
42	2	HANDLE F/ DOOR
43	1	DOOR, RIGHT, NO HANDLE
44	1	SIDEBURNER
45	1	ELECTRODE, F/ SIDEBURNER
46	1	ELECTRONIC IGNITION MODULE
47	1	CAP, F/ ELECTRONIC IGNITION MODULE
48	1	IGNITOR WIRE, F/ SIDEBURNER
49	1	GRATE, F/ SIDEBURNER
50	1	GROMMET

#### **NOT Pictured**

 1	CASTER PIN
 2	DOOR MAGNET
 1	HARDWARE PACK
 1	ASSEMBLY MANUAL, ENGLISH, FRENCH, SPANISH
 1	CLEANING TOOL

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

## HARDWARE LIST/ LISTA DE HERRAJES/ LISTE DES FERRURES

Key/ Réf./ Clave	Description/ Description/ Descripción	Picture/ Illustré/ Ilustra	Qty/ Qté/ Cant
А	1/4-20x1-1/2" Screw Vis ¼-20×1½ po Tornillo de 1/4 -20 x 1-1/2"		8
В	1/4-20x1/2" Screw Vis ¼-20×½ po Tornillo de 1/4 -20 x 1/2"		16
С	1/4 Nut Écrou de ¼ Tuerca de 1/4		6
D	#8x3/8" Sheet Metal Screw Vis à tôle nº 8×3/8 po Tornillo para metale No. 8 de 3/8"		7
E	#8-32x3/8" Screw Vis nº 8-32×3/8 po Tornillo No. 8-32 de 3/8"		2
F	Fiber Washer Rondelle en fibre Arandela de fibra		2
G	Wing Nut Écrou à oreilles Tuerca de mariposa		1
Н	Control knob Bouton de réglage Perilla de control	e e e e e e e e e e e e e e e e e e e	1
J	Bezel f/ control knob Collerette d'encastrement du bouton de réglage Marco, perilla de control		1
К	Battery AA Pile AA Batería AA	- +	1
L	Caster pin Dispositif de blocage pour roulettes Clavija para la rueda		1
М	Large Flat Washer Grande rondelle plate Arandela plana grande	$\bigcirc$	4
Ν	Cleaning tool Nettoyage de l'instrument Herramienta de limpieza para el emisor IR		1

### **NOTES/ REMARQUES/ NOTAS**

## Three convenient ways to register your product: Trois façons pratiques d'enregistrer votre produit: Tres formas convenientes de registrar su producto:

 Online En ligne En línea

## www.charbroil.com/register



#### FOR US ONLY

Text "Register" to "GRILLS" (474557) Envíe un mensaje de texto con la palabra "Register" a "GRILLS" (474557)

## 3 By mail | Par la poste | Por correo

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE. LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE. VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE. <u>~ PLEASE PRINT ~ IMPRIMA POR FAVOR ~ S'IL VOUS PLAÎT IMPRIMER ~</u> \*Required | Necesario | Exigé \* 1. First Name | Nombre | Prénom Initial | Inicial | Initiale Last Name | Apellido | Nom de Famillie Address (number & street) | Dirección (número y calle) | Adresse (numéro et rue) Apt Number | Nº de apart | Nº d'appt. City | Cludad | Ville State | Estado | Province Zip Code | Código Zip | Code Postal \* 2. E-mail Address | Dirección de correo electrónico | Adresse électronique 3. Phone Number | Número telefónico | Numéro de téléphone \* **5.** Attach copy of your 4. Model Number | Número de modelo | Numéro de modèle sales receipt here. **STICKER ON PRODUCT** Serial Number | Número de serie | Numéro de série Adjunte aqui la copia de su recibo de compra 6. Date of Purchase | Fecha de compra | Date de l'achat 7. Store Name | Nombre de la tienda | Nom du magasin \$ Veuillez attacher une copie de votre reçu Purchase Price | Precio de compra | Prix d'achat 8. 9. Your Gender | Sexo | Sexe: ici. Male | Masculino | Masculin Female | Femenino | Féminin 10. Which product are you registering? ¿Qué producto está registrando? Mail to: / Enviar a: / Envoyer à : Quel produit enregistrez-vous? 1. Gas Grill | Parrilla a gas | Gril au gaz **Char-Broil Warranty Registration** 2. Electric Grill | Parrilla eléctrica | Gril électrique Smoker | Ahumador | Fumoir 3 P.O. Box 1240 Charcoal Grill | Parrilla a carbón | Barbecue au charbon Cooker/Fryer | Cocina/freidora | Cuiseur/Friteuse 4. Columbus, GA 31902-1240 5. 6. Other | Otro | Autre We respect your privacy. | Respetamos su privacidad. | Nous respectons votre vie privée.

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