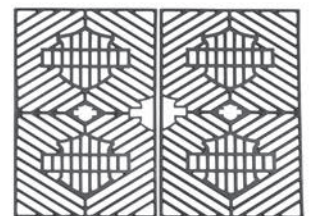
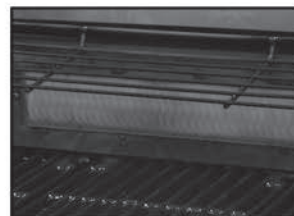
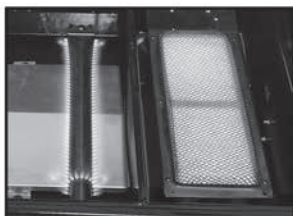




H-D® GAS GRILL ASSEMBLY INSTRUCTIONS & USER MANUAL

HDL-10061
HDL-10062
HDL-10063



Consumer: Retain this manual for future reference.
Installer: Leave this manual with consumer.

FOR OUTDOOR USE ONLY



SAFETY INSTRUCTIONS



WARNING

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.

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Read this User Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

WARNING

Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTIONS" section of this manual.

DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM. This can severely upset combustion airflow or trap excessive heat in the control area.

INSECT WARNING!!! Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow improperly. This is a very dangerous condition, which can cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill twice a year.

Gas Installation Codes

The installation must conform with local codes or, in the absence of local codes, with the national fuel gas code, ANSIZ223.1/NFPA 54, natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, as applicable.

LP Gas Cylinder must be fitted with Overfill Protection Device (OPD).

**WARNING:**

- a) **DO NOT** store a spare LP-gas cylinder under or near this appliance.
- b) **NEVER** fill the cylinder beyond 80% full.
- c) **If the information in "a" and "b" is not followed exactly, a fire causing death or serious injury may occur.**

CAUTION: REMOVE THE WARMING RACK WHEN USING THE ROTISSERIE BURNER. THE HIGH HEAT COMING FROM THE BURNER MAY CAUSE THE WARMING RACK TO BEND.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

SAFETY INSTRUCTIONS

RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

 **WARNING:** Always keep your face and body as far away from the burner as possible when lighting.

 **WARNING: IMPORTANT!**

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement hose assembly shall be that specified by the manufacture.

Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill.

If a replacement is necessary, contact the factory for proper replacement.

Screw the regulator onto the cylinder. Check the hose and regulator connections with a soap and water solution before operating the grill.

Keep a spray bottle of soap water near the gas supply valve and check the connections before each use. [See leak testing section](#)

Do not attempt to light the grill if odor of gas is present. Call for customer service [of your retailer.](#)

SAFETY INSTRUCTIONS

TESTED IN ACCORDANCE WITH ANS Z21.58-2007/ CSA1.6-2007&ANS Z21.58a-2008/ CSA 1.6a-2008 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. THIS GRILL IS FOR OUTDOOR USE ONLY.

Check your local building codes for the proper method of installation. In the absence of local codes, you must conform with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or CAN/CSA-B149.1, Natural Gas and propane Installation Code.

CALIFORNIA PROPOSITION 65-WARNING

The burning of gas fuel generates some byproducts, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

SAFETY PRACTICES TO AVOID

PERSONAL INJURY

When properly cared for, your grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat and that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

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

CHILDREN SHOULD NOT BE LEFT ALONE OR UNATTENDED IN AN AREA WHERE THE GRILL IS BEING USED. NEVER ALLOW THEM TO SIT, STAND OR PLAY ON OR AROUND THE GRILL AT ANY TIME.

DO NOT STORE ITEMS OF INTEREST TO CHILDREN AROUND OR BELOW THE GRILL OR IN THE CART. NEVER ALLOW CHILDREN TO CRAWL INSIDE OF THE CART.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

WHEN LIGHTING A BURNER, ALWAYS PAY CLOSE ATTENTION TO WHAT YOU ARE DOING. BE CERTAIN YOU ARE TURNING THE IGNITER LABELED FOR THE BURNER YOU INTEND ON USING.

SAFETY INSTRUCTIONS

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting excess grease deposits collect in the grease slide panel bottom at the bottom of the grill's firebox. Clean often.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.

Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas. **THIS UNIT IS FOR OUTDOOR USE ONLY.**

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of the reach of children.

DO NOT USE BRIQUETTES OF ANY KIND IN THE GRILL.

The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.

Keep the back of the cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.

NEVER USE A DENTED OR RUSTY PROPANE CYLINDER.

PLACEMENT OF THE GRILL

MINIMUM CLEARANCE:

2' clearance from both sides of combustible material, and 3' clearance from the back.

LOCATION

When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke. Lock the wheels after the grill is placed in a suitable position.

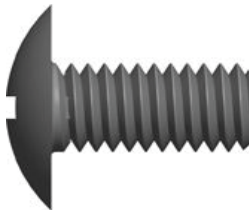
EXPLODED VIEW



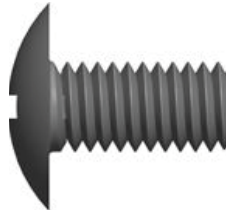
PARTS LIST

| | | | |
|--------------------------------|-------|------------------------------------|-------|
| 1. Lid | 1 pc | 19. Battery compartment | 1 pc |
| 2. Warming rack | 1 pc | 20. Match extension lighter | 1 pc |
| 3. Baffle plate | 1 pc | 21. Right door | 1 pc |
| 4. Infrared burner | 1 pc | 22. Rear locking caster | 2 pcs |
| 5. Side burner cooking grate | 1 pc | 23. Front non-locking caster | 2 pcs |
| 6. Side burner assembly | 1 pc | 24. Cart bottom base | 1 pc |
| 7. Ignition electrode | 1 pc | 25. Door magnet | 1 pc |
| 8. Right side shelf | 1 pc | 26. Left door | 1 pc |
| 9. Grill body | 1 pc | 27. Cylinder wire retainer | 1 pc |
| 10. Side burner valve | 1 pc | 28. Handle | 2 pcs |
| 11. Regulator & hose assembly | 1 pc | 29. Cart left panel | 1 pc |
| 12. Control knob bezel | 5 pcs | 30. Pulse igniter | 1 pc |
| 13. Control knob | 5 pcs | 31. Left side shelf front panel | 1 pc |
| 14. Grease tray | 1 pc | 32. Left side shelf tabletop panel | 1 pc |
| 15. Underside horizontal panel | 1 pc | 33. Main burner | 3 pcs |
| 16. Cart rear panel | 1 pc | 34. Heat diffuser | 3 pcs |
| 17. Cart right panel | 1 pc | 35. Cast iron cooking grid | 2 pcs |
| 18. Grill body support | 4 pcs | | |

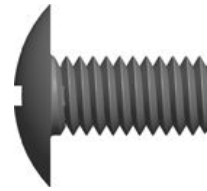
HARDWARE LIST



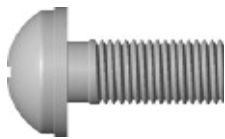
M6X12 BOLT 18 pcs



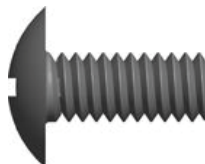
M6X10 BOLT 16 pcs



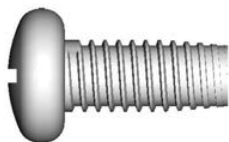
M5X10 BOLT 41 pcs



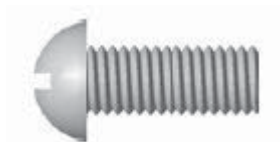
M5X12 BOLT 4 pcs



M4X10 BOLT 2 pcs



ST5.5X12 BOLT 3 pcs



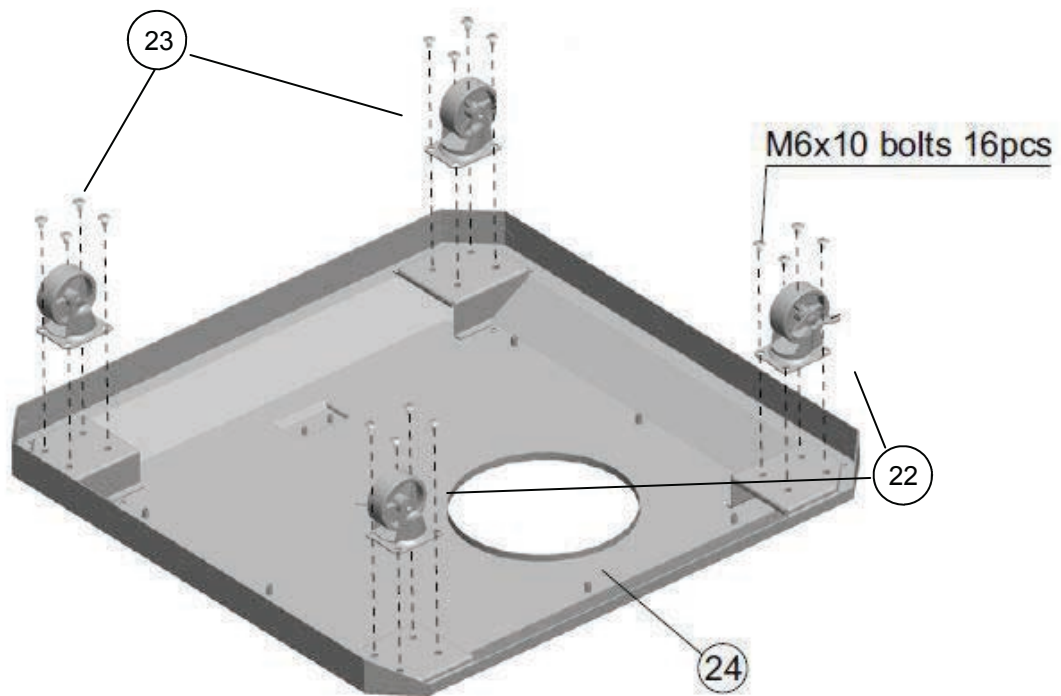
M4X10 Cylinder head screw 2 pcs

ASSEMBLING THE GRILL

Attention: The regulator & hose assembly are not included in grill model **HDL-10063**. Image for reference only.
Lay a sheet of cardboard on the ground to protect your grill from abrasion while assembling it.

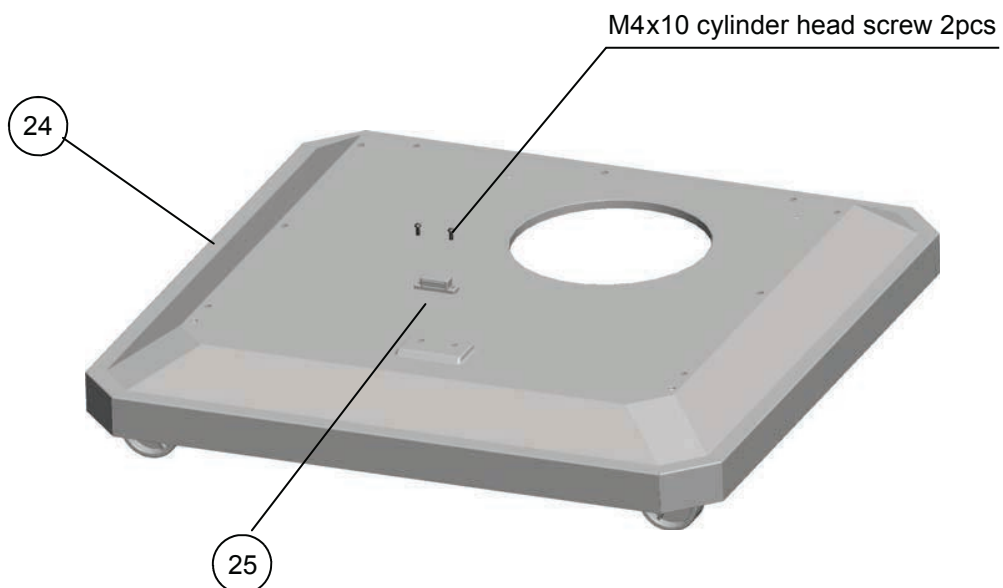
STEP 1

Turn over bottom cart base and install rear locking casters (22) and front non locking caster (23).



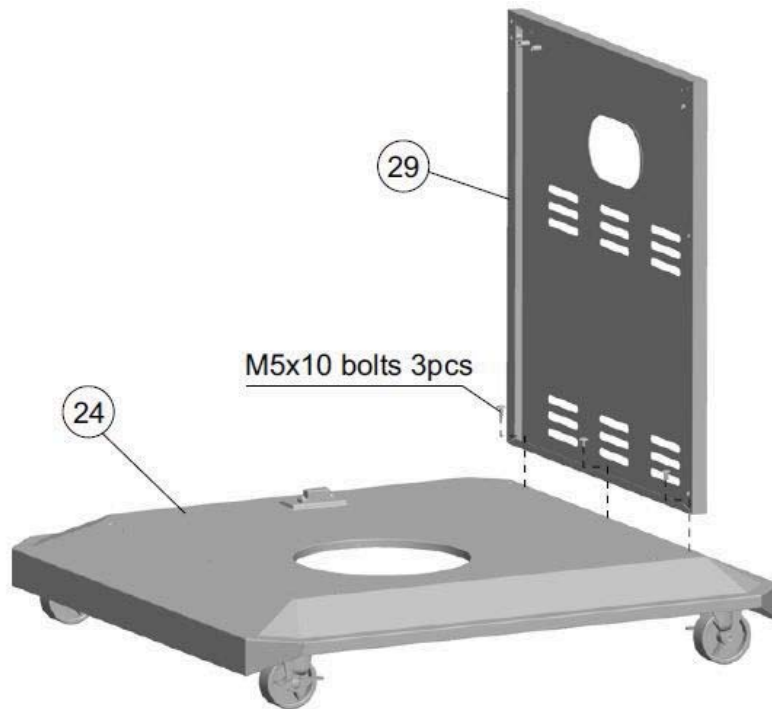
STEP 2

Secure door magnet (25) to cart bottom (24), make sure magnet facing doors.



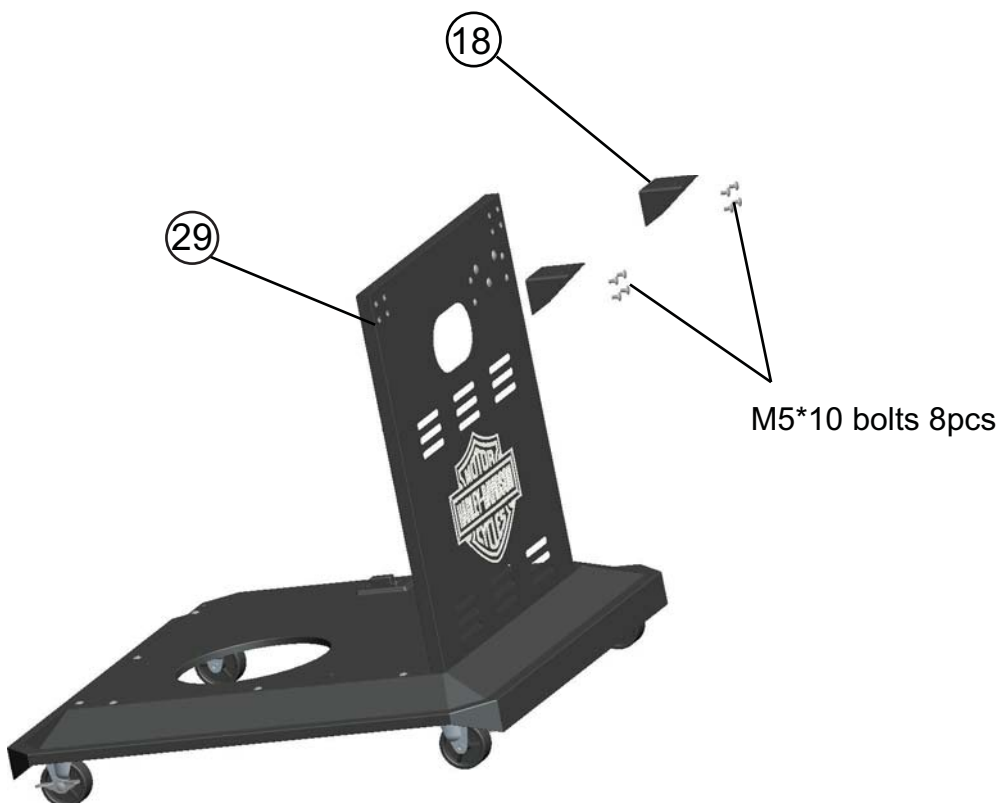
STEP3

Attach left cart panel (29) to bottom cart base (24).



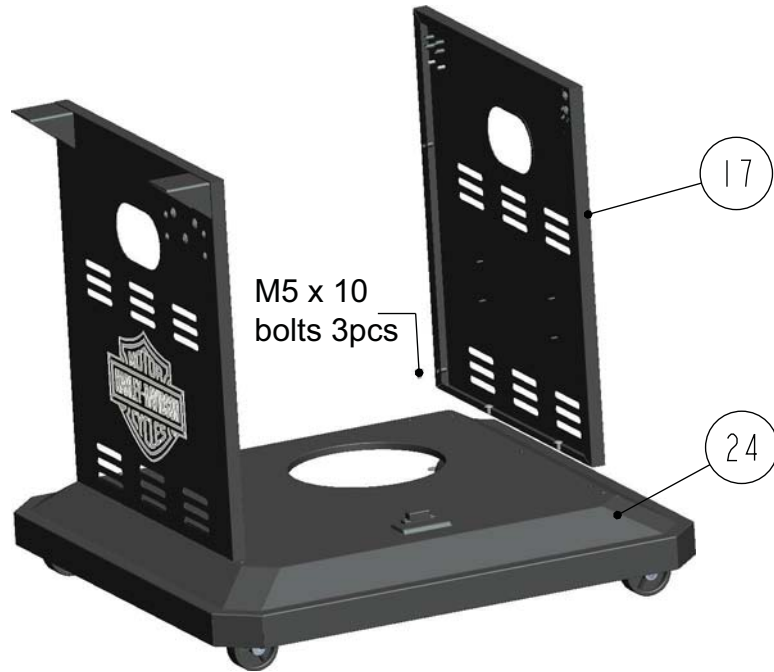
STEP4

Attach grill body support #1 (19) and support #2 (18) to cart left panel with eight bolts M5x10.



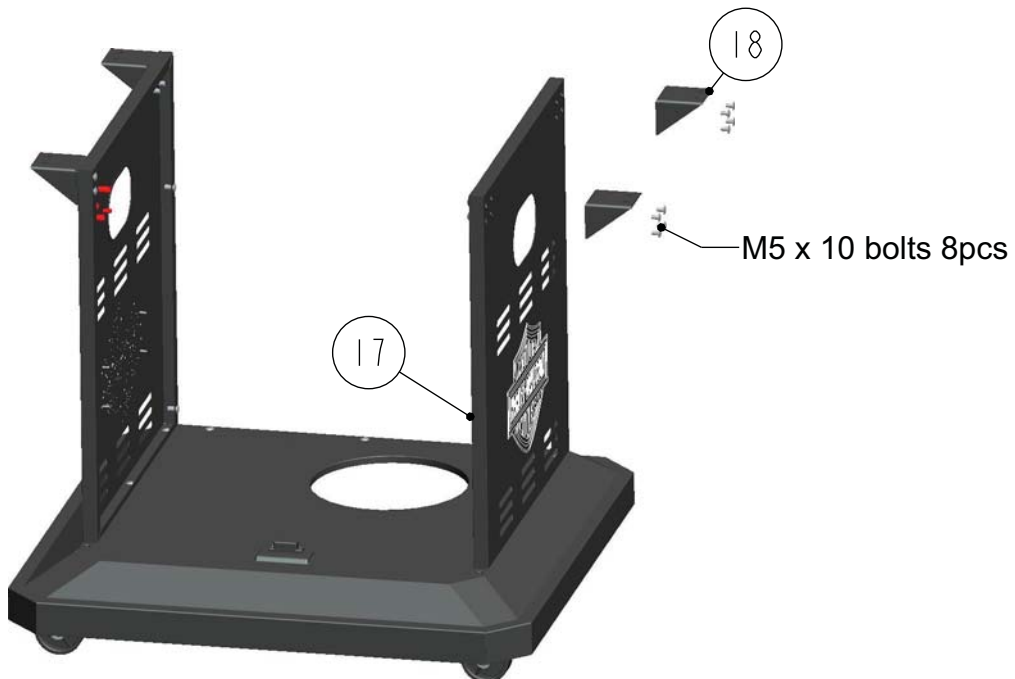
STEP5

Attach right cart panel (17) to bottom cart base (24) with three M5 x 10 bolts.



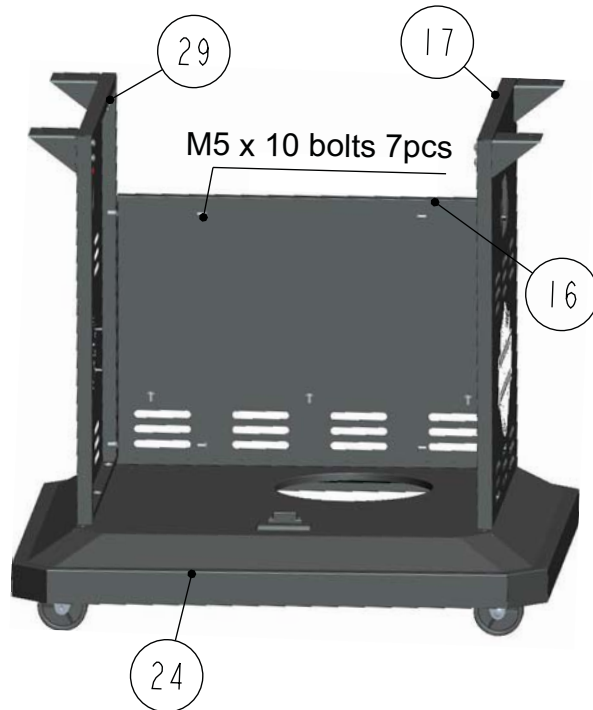
STEP6

Attach grill body support to cart right panel (17) with eight bolts M5x10.



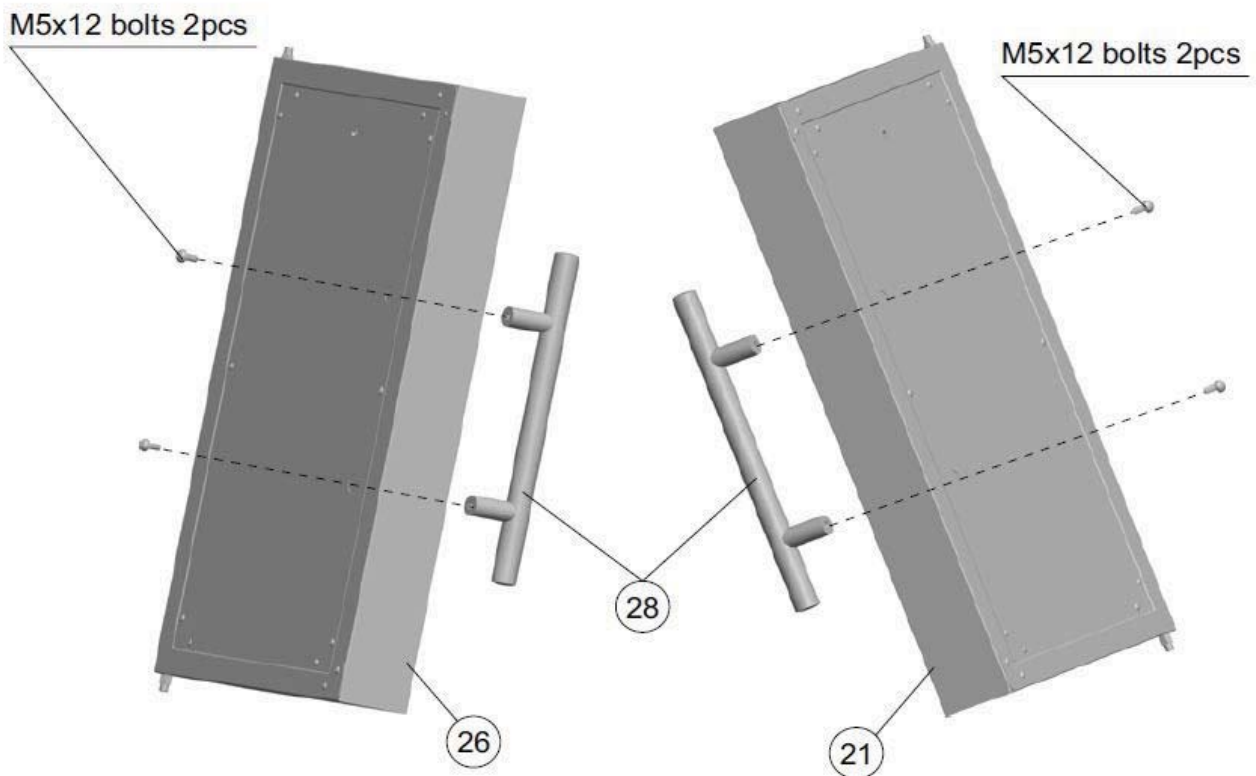
STEP7

Attach cart rear panel (16) to bottom (24) and two side panels (17 & 29) with seven bolts M5x10.



STEP8

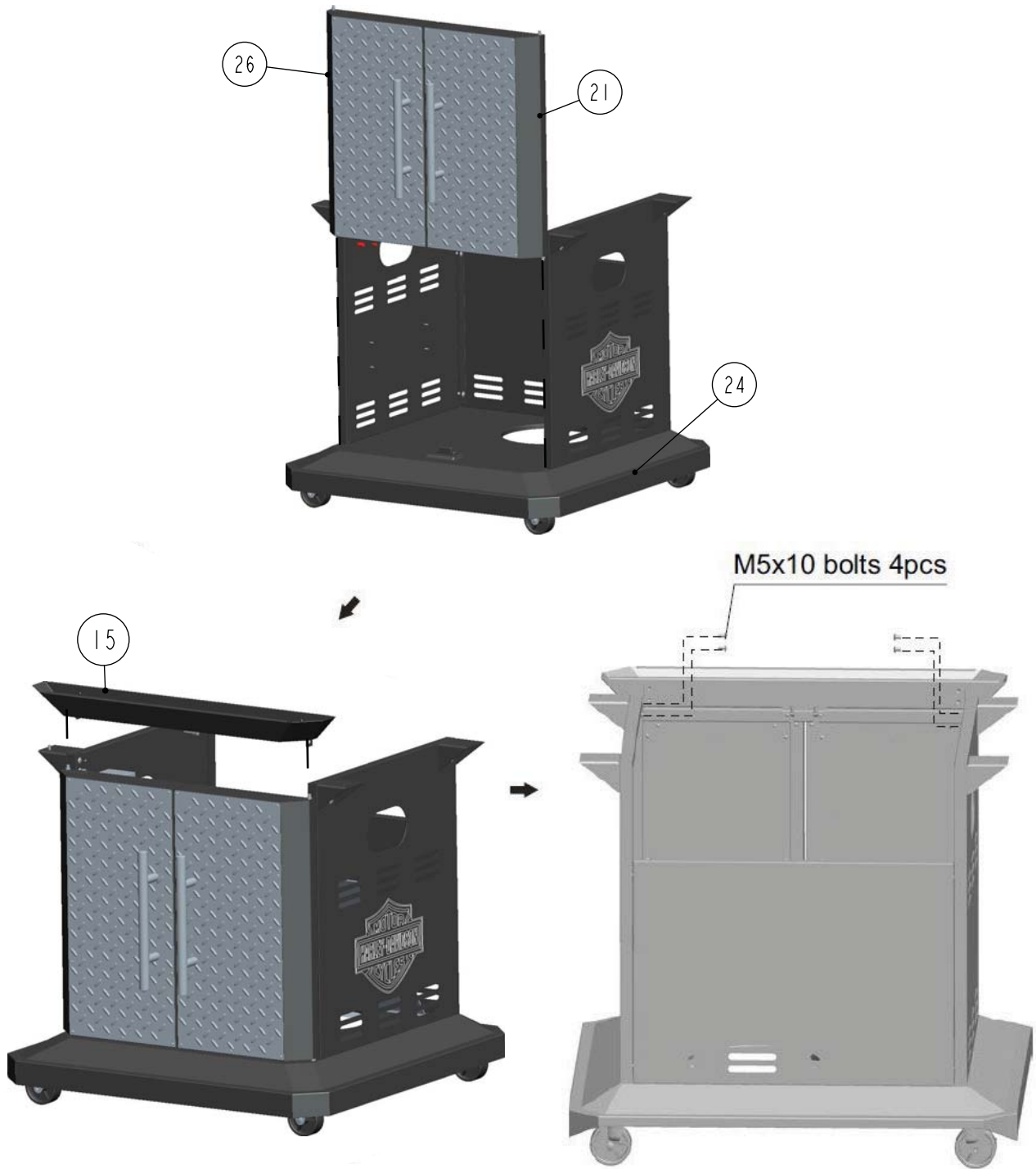
Install handles (28) to right and left doors (21 & 26) with four Bolts M5 x 12.



STEP 9

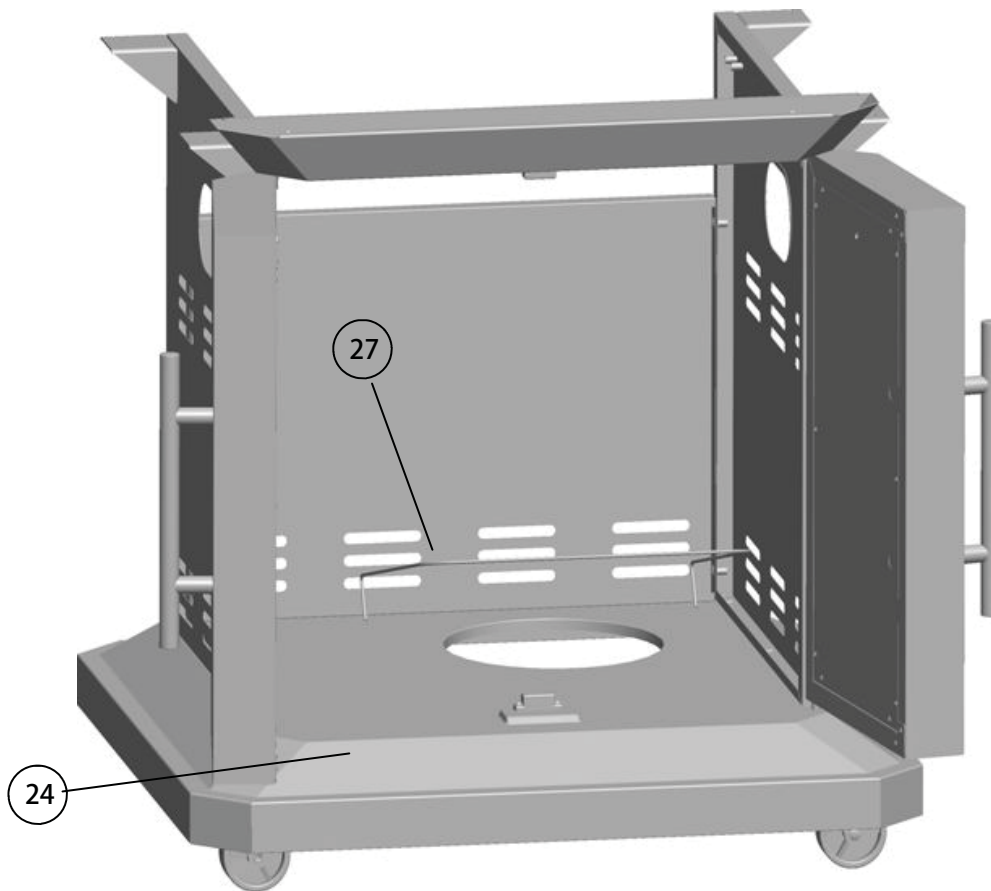
Install doors by inserting bottom door hinge pins in bottom cart (24), place horizontal panel (15) on top while ensuring top hinge pins are in position in panel openings.

Then secure horizontal panel (15) to left and right cart panels with four bolts M5x10.



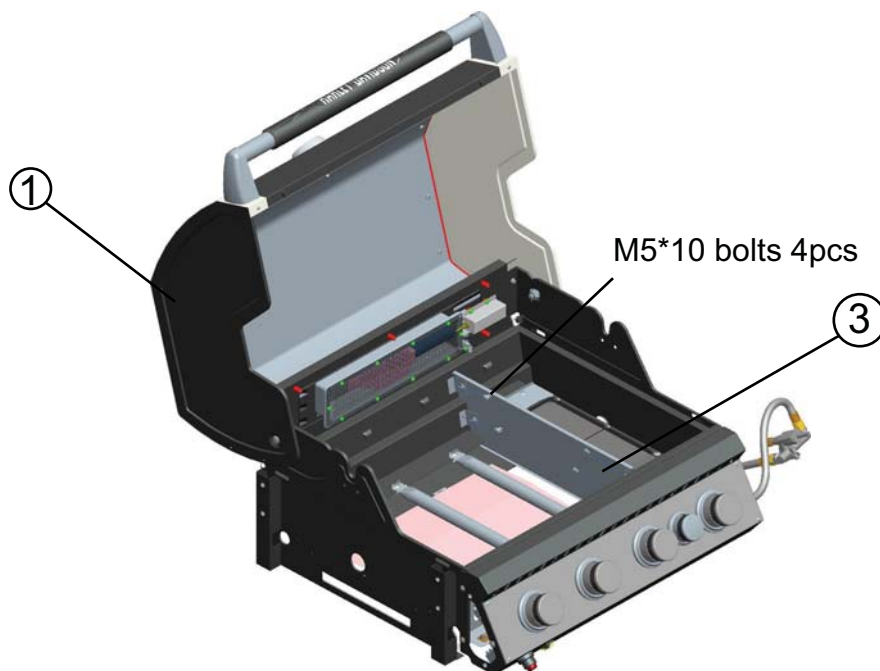
STEP 10

Insert into place the cylinder wire retainer (27) on bottom base of cart (24).



STEP 11

Install the baffle-plate (3) with four bolts M5x10.

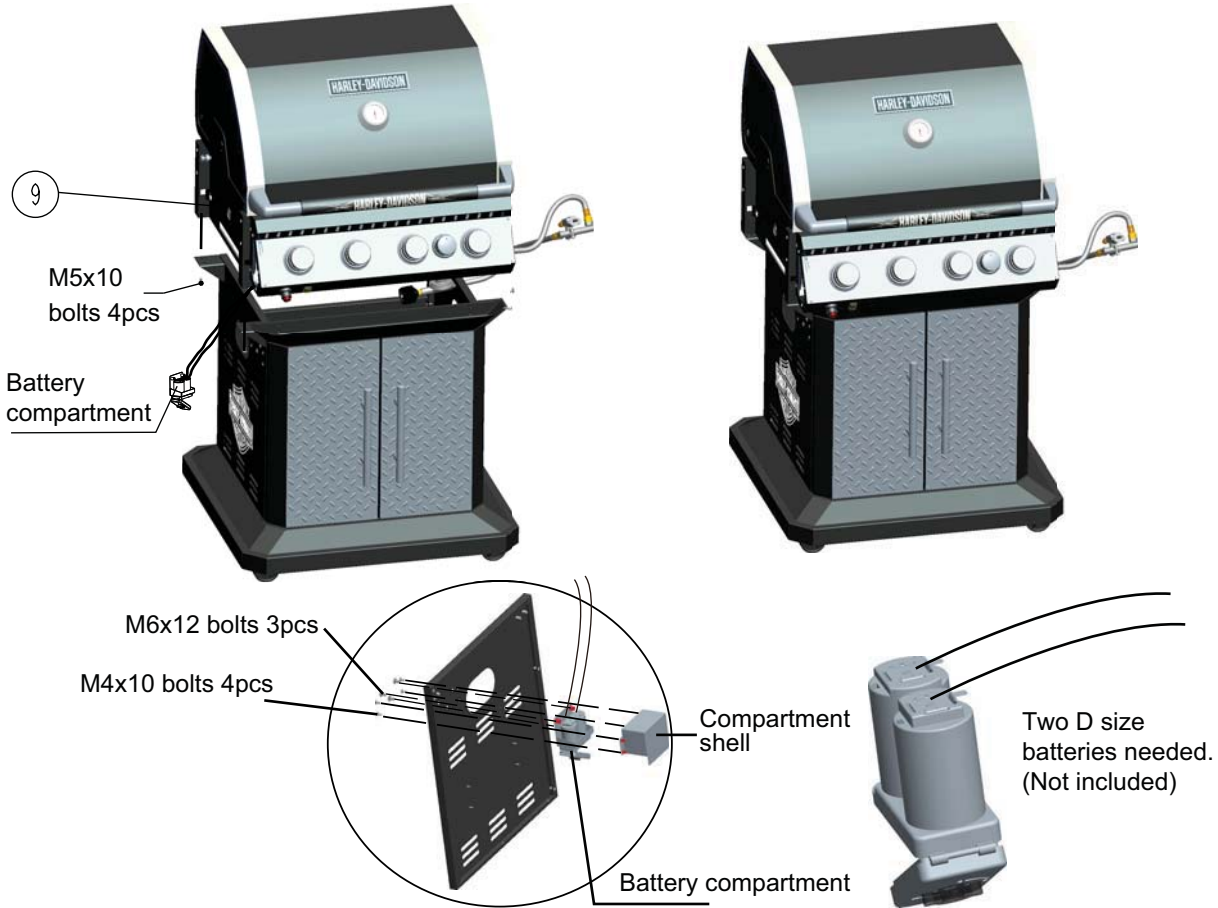


STEP 12

IT IS RECOMMENDED TWO PERSONS TO PROCEED WITH THIS STEP.

Place grill body (9) onto cart assembly and secure with four M5x10 bolts.

Note: Before place the grill body into position, please make sure to put the pre-connected battery compartment into the cabinet.

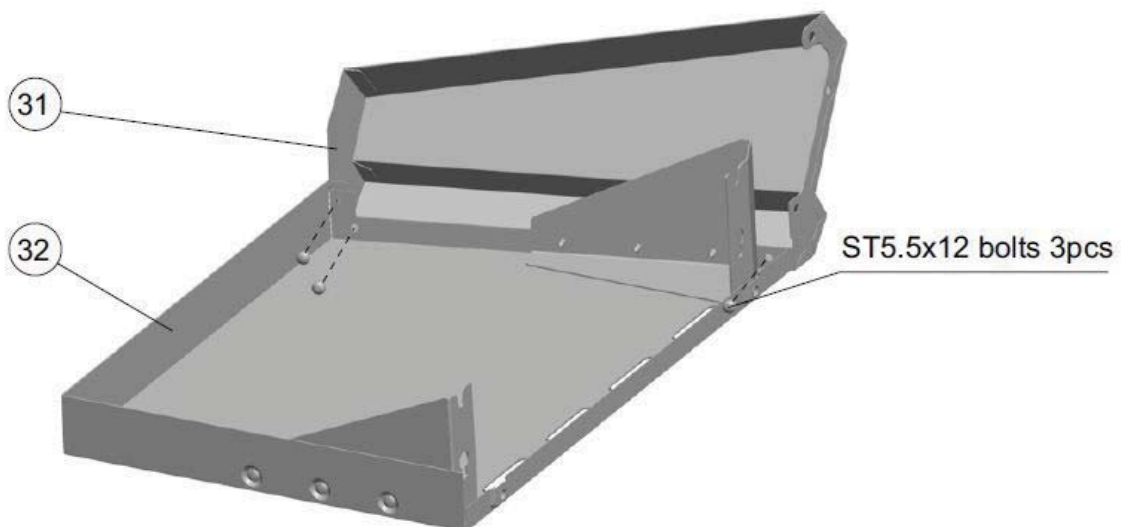


Attach the bracket of battery compartment to left side panel with three M6 x 12 bolts.
Attach the compartment shell to left side panel with four M4 x 10 bolts.

LED light wiring: Red wire connects to anode "+" and the black wire connects to cathode "-".
The connection has been done by manufacturer.

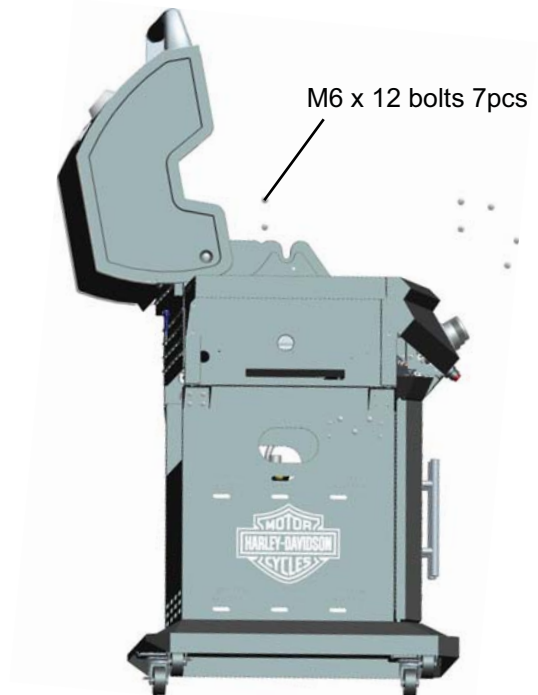
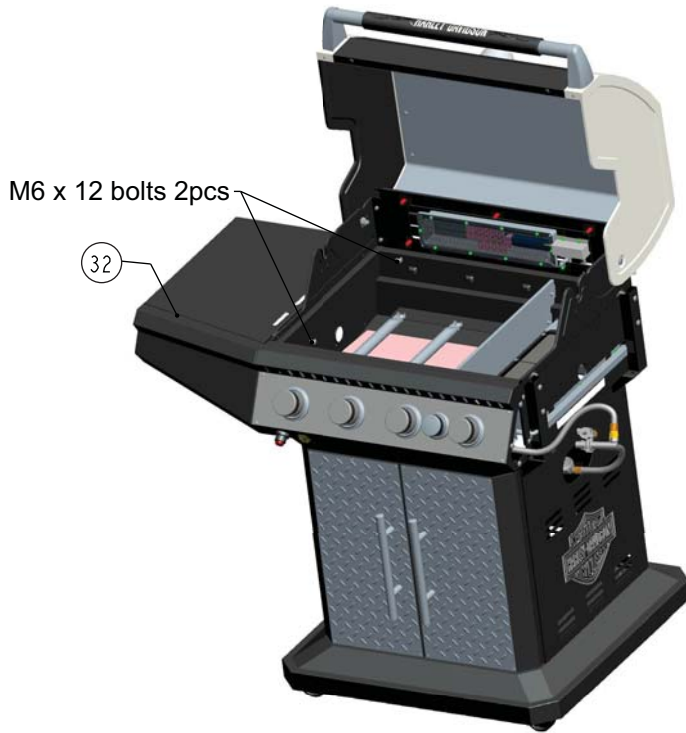
STEP 13

Install left side shelf front panel (31) to tabletop panel (32) with three ST5.5 x 12 bolts.



STEP 14

Screw in two M6 x 12 bolts from inside of grill as shown, and attach left side shelf to grill body. Then secure the shelf to grill body with seven bolts from underside of shelf.



STEP 15

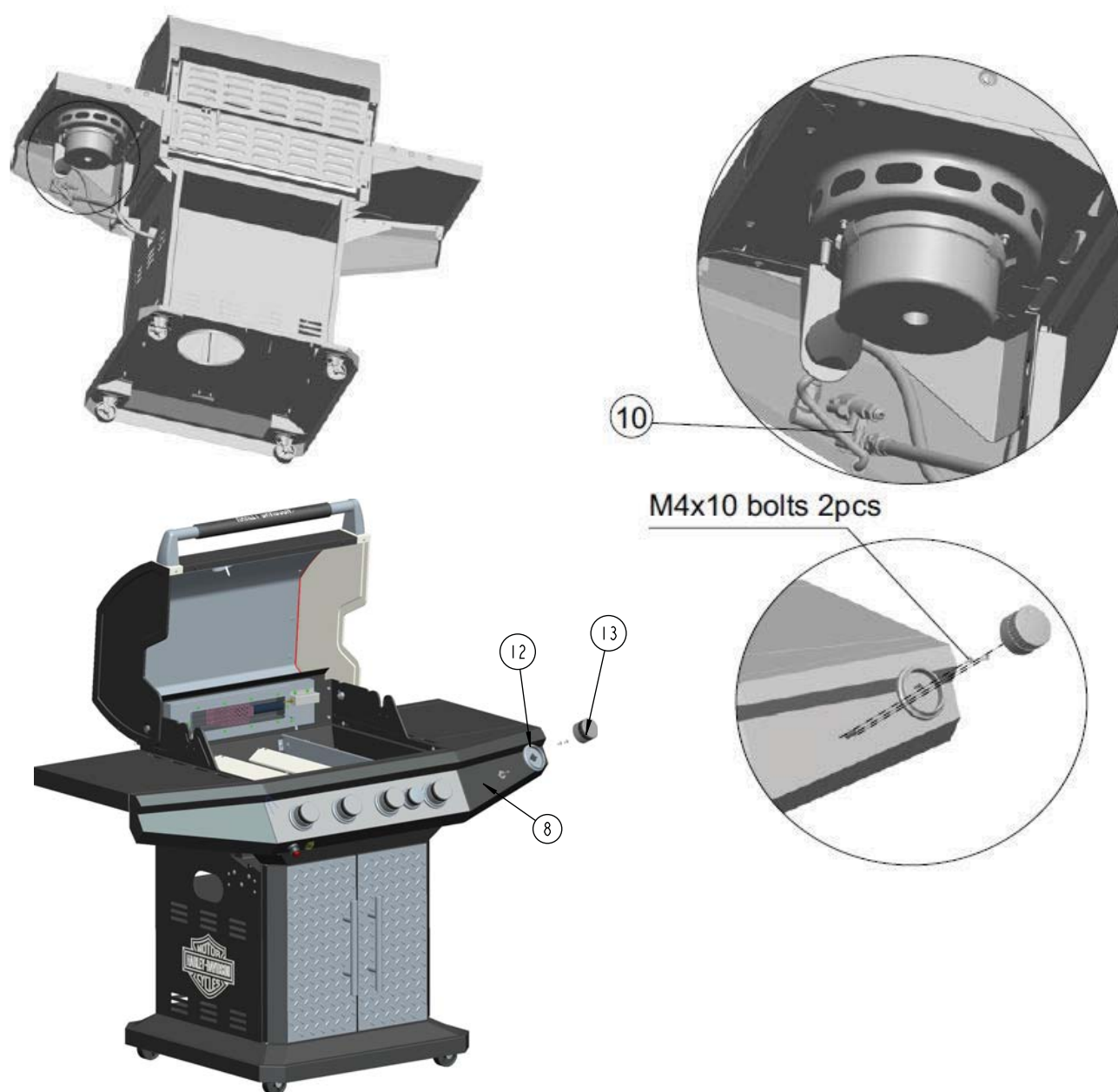
Repeat the procedure for the other shelf.



STEP 16

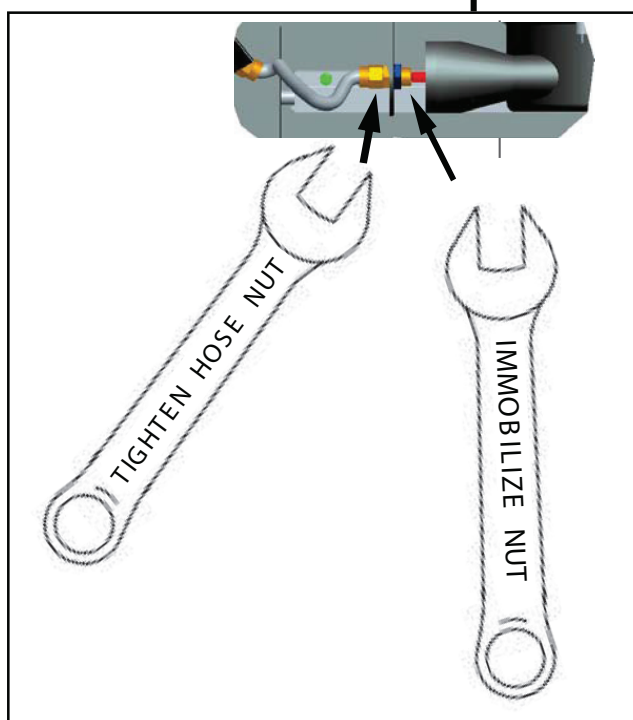
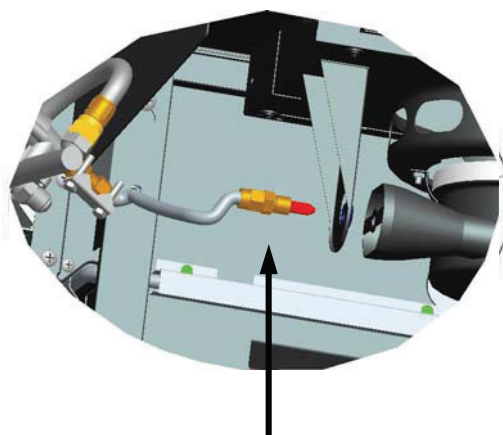
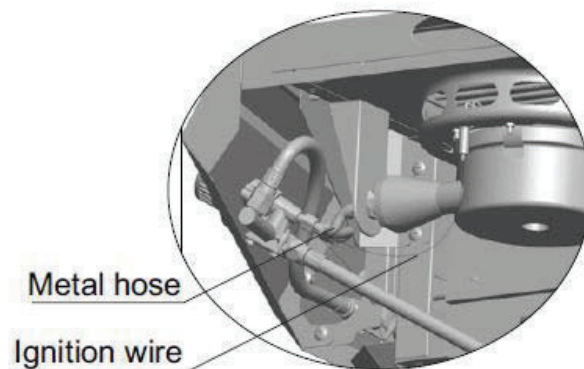
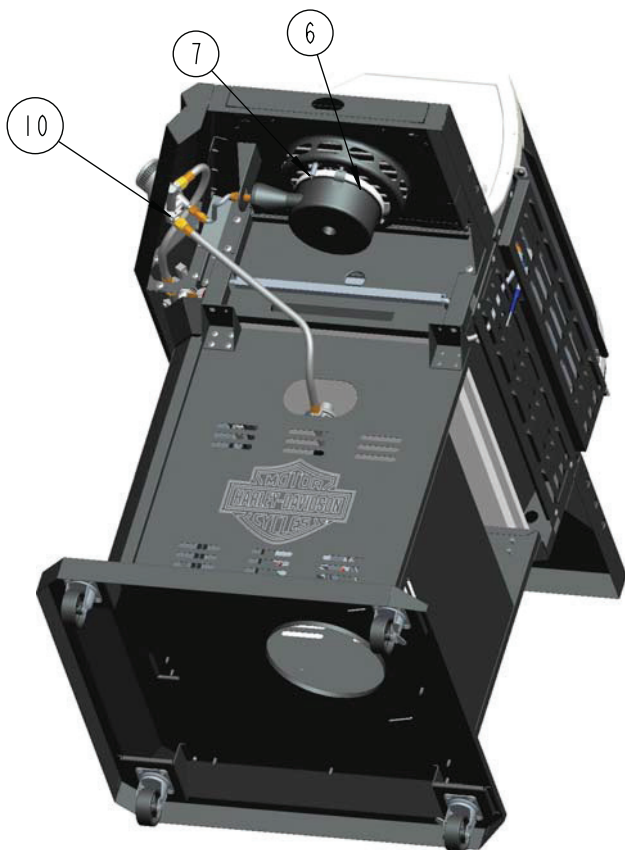
Place knob bezel (12) on front panel of right side shelf (8) and install side burner valve assembly (10) from underside and secure knob bezel with two bolts M4x10.

Push control knob (13) onto valve stem.



STEP 17a

Attach the metal side burner gas hose to side burner inlet. Use 2 wrenches to tighten. One wrench to hold and immobilize the nut at burner inlet, while tightening the gas hose nut (see below).



⚠ WARNING ⚠
AVOID ANY TWISTING AND KINKING OF THE STEEL HOSE WHEN YOU'RE TIGHTENING, THIS COULD DAMAGE THE HOSE AND CAUSE A GAS LEAK RESULTING IN A RISK OF FIRE OR EXPLOSION.

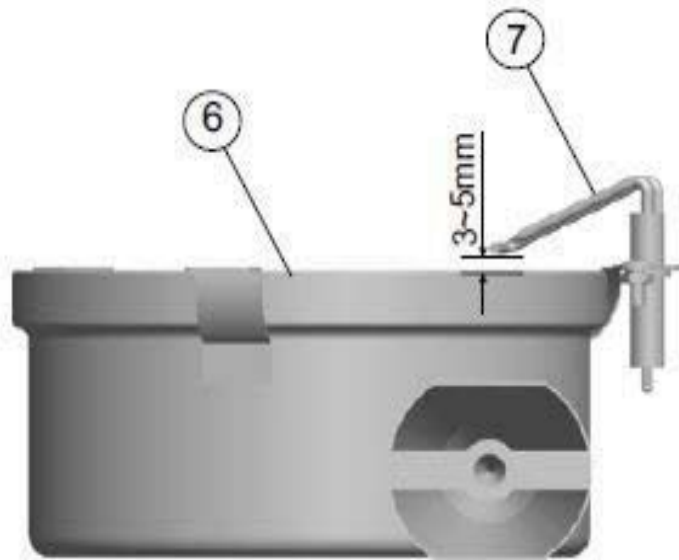
Remember to proceed to a leak test to all connections to side burner, BEFORE lighting the grill, refer to LEAK TESTING on page 27.

STEP 17b

Adjusting the side burner ignition spark electrode :

The distance between tip of electrode (7) to side burner should be approximately 3~5 mm.

Electrode tip should not come in contact with burner or be too far away, or else the ignition spark will not occur.

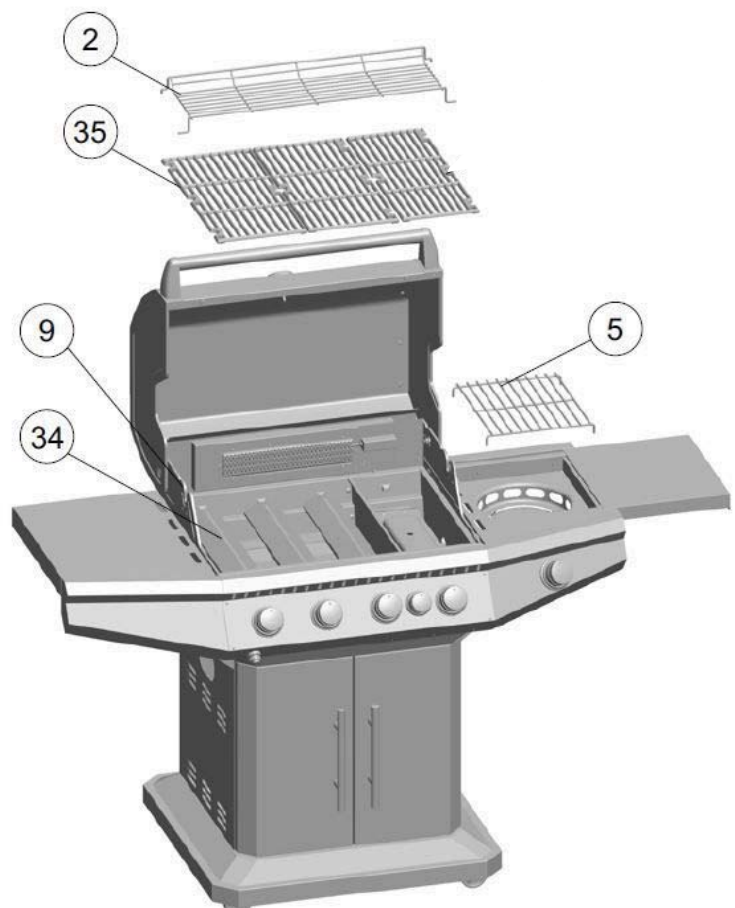


STEP 18

Place the three heat diffusers (34) over the steel tubular burners.

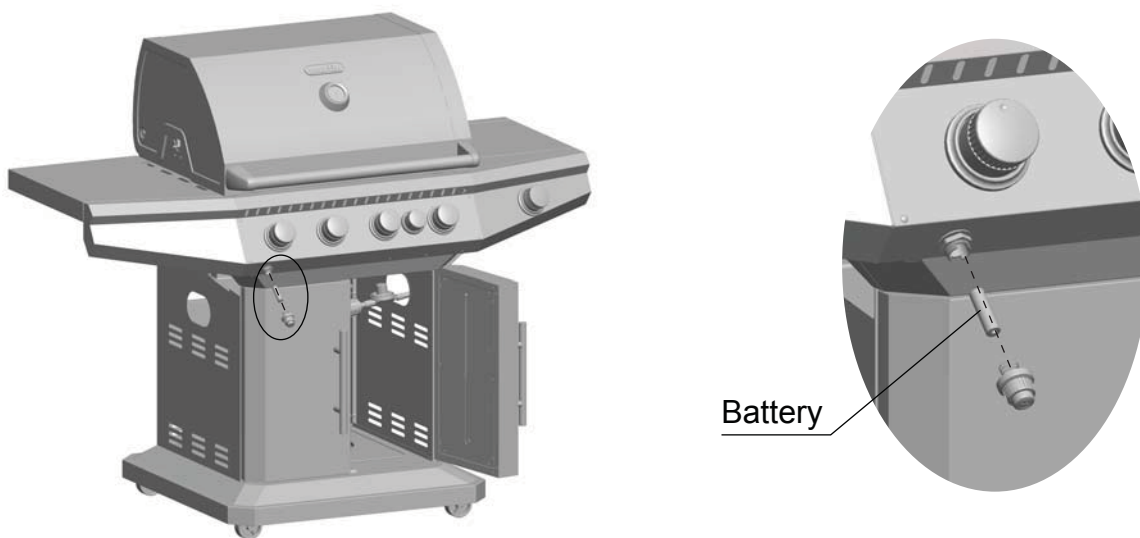
There is no heat diffuser for the infrared burner, DO NOT ADD ONE. This could cause overheating.

Place the castiron cooking grid (35) the warming rack (2) and side burner cooking grate (5) as shown.



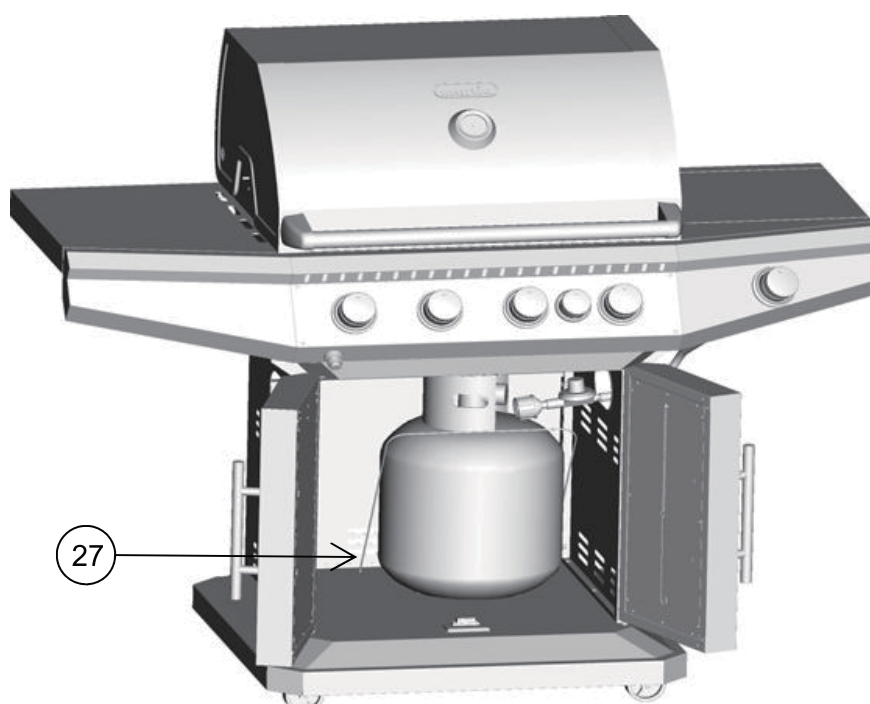
STEP 19

Install one AA battery (NOT INCLUDED) in the pulse igniter as illustrated.



STEP 20

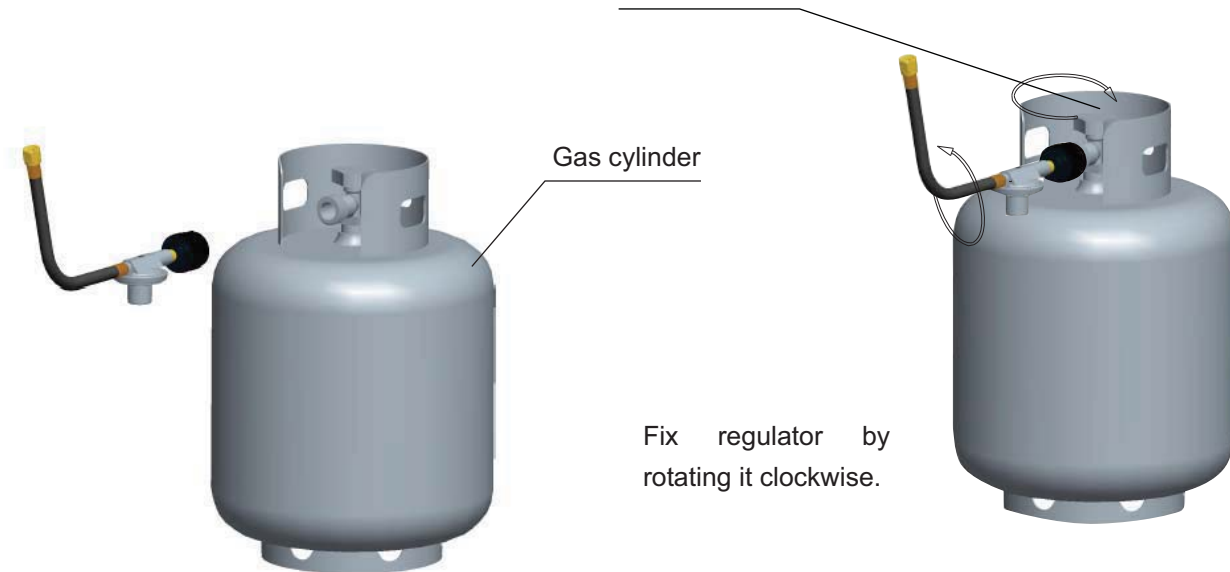
Place gas cylinder into base in the opening, turn cylinder so the valve is easily accessible, and lift the cylinder wire retainer (27) to secure cylinder in place.



Gas cylinder Placement

- 1) Check to ensure that the valve of gas cylinder is securely shut off prior to the connection. If not, turn the valve clockwise to tighten it.
- 2) Connect the hose and regulator assembly to the gas cylinder. Turn the regulator clockwise to make sure it's securely tightened.

Shut off gas supply by rotating valve of gas cylinder clockwise.



Fix regulator by rotating it clockwise.

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure, regulator and hose assembly must be specified by the grill manufacturer.

This is a liquid propane configured grill.

Do not attempt to use a natural gas supply

Total gas consumption (per hour) of this grill with all burners on "IGNITE/HI":

| | |
|-------------|----------------|
| Main burner | 39,000 Btu/hr. |
| Side burner | 10,000 Btu/hr. |
| Back burner | 9,000 Btu/hr. |
| Total | 58,000 Btu/hr. |

The installation of this appliance in Canada must be in accordance with the Standard CAN/CSA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

LP Gas Cylinder Requirements (20lb.Cylinder)

A dented or rusty LP Gas Cylinder may be hazardous and should be checked by your LP supplier. Never use a cylinder with a damaged valve. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S Department of transportation (D.O.T) the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.

The 20lb. cylinder must be provided with a shut off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 is the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CSA-V-1.

The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Other cylinder may be acceptable for use with the appliance provided they are compatible with the appliance retention means.

Main Manifold pressure: (operating): 11" water column (W.C.)/2.74KPA.

LP Gas Cylinder must be fitted with Overfill Protection Device (OPD).

LP GAS HOOK-UP:

Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

CONNECTION:

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. LP cylinder (18-1/4" high, 12-1/4" diameter).

To connect the L.P. gas supply cylinder:

1. Make sure cylinder valve is in its full off position (turn clockwise to stop).
2. Check cylinder valve to ensure it has proper external male threads (type 1 connection per ANSIZ21.81).
3. Make sure all burner valves are in the off position.
4. Inspect valve connections, port and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local LP gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the cylinder valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light the grill. See below. If a leak is found, turn the cylinder valve off and do not use the grill until a local LP gas dealer can make repairs.

GAS HOOK-UP

To disconnect LP gas cylinder:

1. Turn the burner valves off.
2. Turn the cylinder valve off fully (turn clockwise to stop). Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise

A cylinder of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP gas cylinder to use. **You must use an OPD gas cylinder which offers an Overfill Prevention Device.**

This safety feature prevents the cylinder from being overfilled which can cause malfunction of the LP gas cylinder, regulator and/or grill. In Canada, the LP gas cylinder must meet the National Standard of Canada, Can CSA –B339, Cylinders, spheres and Tubes for Transportation of Dangerous Goods and Commission.

1. The LP gas cylinder must have a shutoff valve, terminating in an LP gas supply cylinder valve outlet that is compatible with a Type 1 tank connection device. The LP gas cylinder must also have a safety relief device that has a direct connection with the vapor space of the cylinder.
2. The cylinder supply system must be arranged for vapor withdraws.
3. The LP gas cylinder used must have a collar to protect the cylinder valve.

Proper Placement and Clearance of Grill

Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used **outdoors only**, at least 3 feet from the back and 2 feet from side of any combustible surface. Your gas grill should not be used under overhead combustible construction. Do not obstruct the flow of ventilation air around the gas grill housing. This outdoor gas grill is not intended to be installed in or on recreational vehicles and/or boats.

- **Never** connect an unregulated LP gas cylinder to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.)/2.74KPA for connection to an LP gas cylinder.
- Replacement regulators and hose assemblies must be those specified in this manual.
- Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- a) Do not store a spare LP gas cylinder under or near this appliance.
- b) Never fill the cylinder beyond 80 percent full.
- c) If the information in a) and b) is not followed exactly a fire causing death or serious injury may occur.
- Always keep LP gas cylinders in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this gas grill.
- Do not subject the LP gas cylinder to excessive heat.
- Never store an LP gas cylinder indoors. If you store your gas grill in the garage or other indoor location, always disconnect the LP gas cylinder first and store it safely outside.



- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust 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 gas cylinder must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas cylinder must not be stored in a building, garage or any other enclosed area.
- When your gas grill is not in use the gas must be turned off at the LP gas cylinder.

GAS HOOK-UP

- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Keep the gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Contact your retailer for an authorized replacement hose.
- **Never** light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **Never** allow children to operate your grill.

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas grill or the LP gas cylinder. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas grill.
- Turn the control knobs to OFF position.
- Put out any flame with a proper fire extinguisher.
- Open Grill Lid.
- Get away from the LP gas cylinder.
- Do not try to fix the problem yourself.
- If odor continues or you have a fire you can not extinguish, call your fire department. Do not call from near the LP gas cylinder because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

DO NOT SMOKE WHILE LEAK TESTING.

NEVER LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the L.P. cylinder up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Use the soap solution and spray or brush it onto all of these connections. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and recheck. Should the gas continue to leak from any or all of the fittings, turn off the gas supply, and contact your customer service for help.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

Gas flow check:

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners, the flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service .

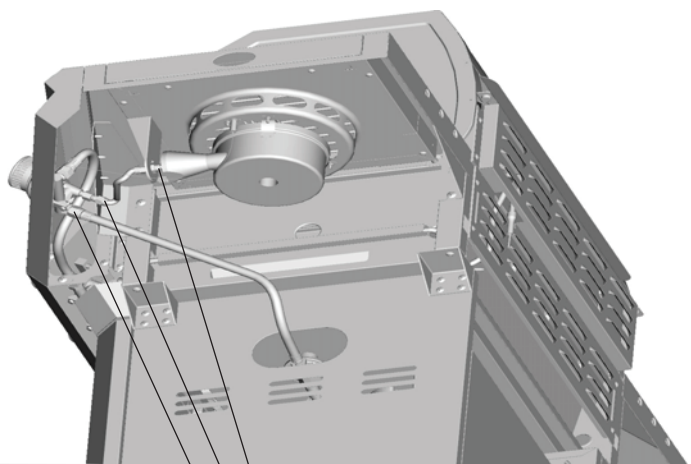
ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

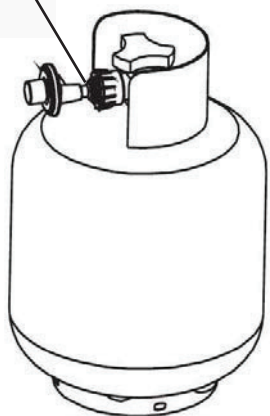
Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.



Use soap solution to check the leakage on the connection.



INSTALLER FINAL CHECK

- Specified clearance maintained 2 feet from sides of combustibles, and 3 feet from the back.
- All internal packaging removed.
- Knobs turn freely.
- Burners are tight and sitting properly on orifices.
- Pressure regulator connected and set for 11.0" W.C. LP gas. Gas connections to grill using hose & regulator assembly provided (pre-set for 11.0" water column).
- Unit tested and free of leaks.
- User informed of gas supply shut off valve location.

OPERATING INSTRUCTIONS

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "IGNITE/HI" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

To begin:

1. Make sure the grill has been leak tested and is properly located.
2. Remove any remaining packing material.
3. Light the grill burners using the instructions.
4. Turn the control knob(s) to "IGNITE/HI" and preheat the grill for 15 minutes. The grill lid is to be closed during the appliance preheat period.
5. Place the food on the grill and cook to the desired doneness. Adjust heat setting, if necessary. The control knob may be set to any position between "IGNITE/HI" and "LO".

NOTE: The grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The longer the preheat, the faster the meat browns and the darker the grill marks.

DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.

LIGHTING INSTRUCTIONS

WARNING: IMPORTANT!

BEFORE LIGHTING...

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement.

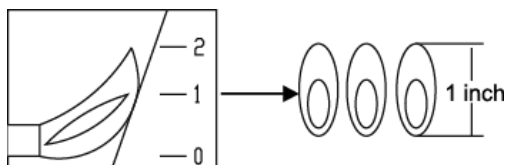
Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill

TO LIGHT THE GRILL BURNER:

Make sure all knobs are "OFF" then turn on the gas supply from the LP tank. Always keep your face and body as far from the grill as possible when lighting. The igniter is built in to the valve. To ignite each burner simply push and turn the control knobs to the **IGNITE/HI** setting, you will hear the valve click as it sends a spark to the pilot flame. If the burner does not light, wait 5 minutes for any excess gas to dissipate and then retry.

Flame Characteristics

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist, call our customer service line. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.



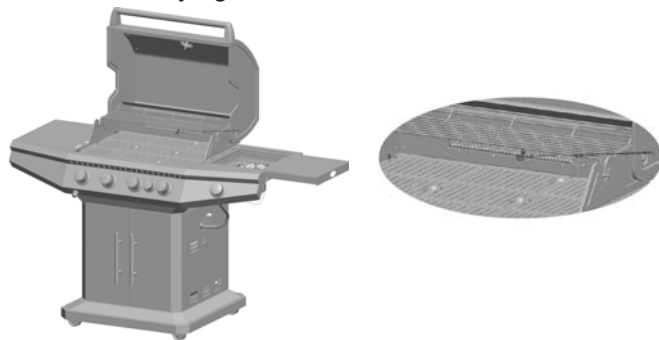
Visually check the burner flames prior to each use, the flames should look like this picture, if flame do not, refer to the CARE & MAINTENANCE of this manual these conditions exist call our customer service line. If the flame is yellow, it indicates insufficient air. If the

flame is noisy and tends to lift away from the burner, it indicates too much air.

TO MATCH LIGHT THE GRILL:

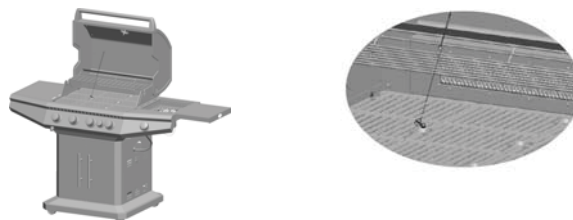
If the burner will not light after several attempts then the burner can be match lit.

Allow 5 minutes for any accumulated gas to dissipate. Keep your face and hands as far away from the grill as possible. Insert a lit extended match or lighter through the cooking grids to the burner. Press the control knob and rotate left to the **IGNITE/HI** setting, continue to press the knob until the burner ignites. Burner should light immediately. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again.



TO LIGHT THE ROTISSERIE BURNER:

Open the lid; push and turn the knob to the **IGNITE/ON** position while hold in the knob, push electronic igniter to light the rotisserie burner. Once the burner is lit, continue to hold in for another 15 seconds to be sure the burner stays lit. If the burner does not lit, turn the control knob to "OFF". If the igniter does not function, follow the instruction above for match lighting.



Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

Do not attempt to light the grill if odor of gas is present. Call for customer service of your retailer.

USING THE SIDE BURNER

WARNING: IMPORTANT!

USING THE SIDE BURNER:

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

WARNING: Always keep your face and body as far away from the burner as possible when lighting.

LIGHT INSTRUCTION

To light the side burner, remove any cooking utensils from the burner grate. Push and turn the control knob counterclockwise to the "IGNITE/HI" position. If the burner does not light, turn the control knob to "OFF". If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob "OFF". Allow 5 minutes for any accumulated gas to dissipate. If the side burner igniter is not functioning, see the following section for match lighting.

CARE & MAINTENANCE

STAINLESS STEEL

The grill is made from non-rusting and non-magnetic stainless steel. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use an abrasive pad in conjunction with a stainless steel cleaner.

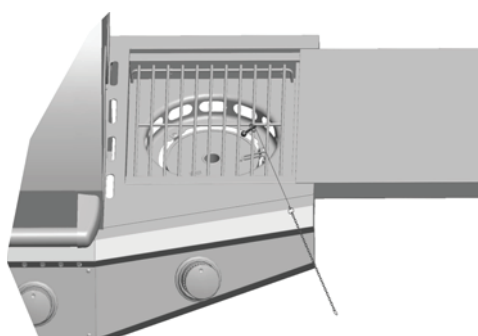
GRILL RACK

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in

tap water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

MATCH LIGHTING

Hold a lit extended match or lighter near the side burner ports, turn the control knob counterclockwise to "INGITE/HI". Move your hand immediately once the burner is lit. Rotate the control knob to the desired setting.



GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

GRILL BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "OFF" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to contact your retailer for help.

GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution. A small amount of sand or cat litter may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, don't allow excess grease to accumulate and overflow out of the grease tray.

CARE & MAINTENANCE

SIDE BURNER CLEANING:

Clean the exterior of the burner with a brush. Clear any clogged burner ports with a straightened steel wire.

Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

STAINLESS STEEL:

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool, as it will scratch the surface.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

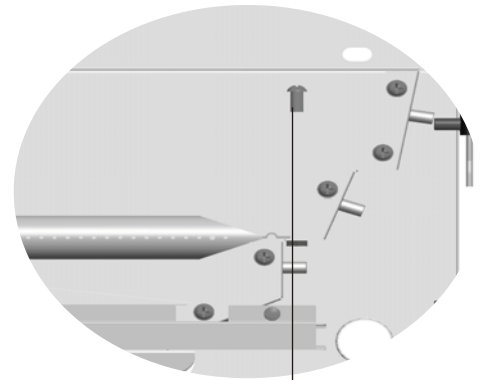
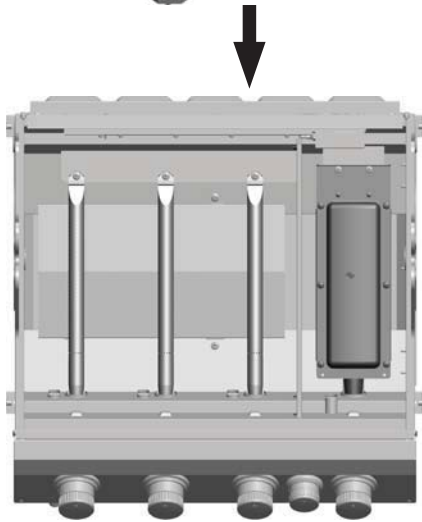
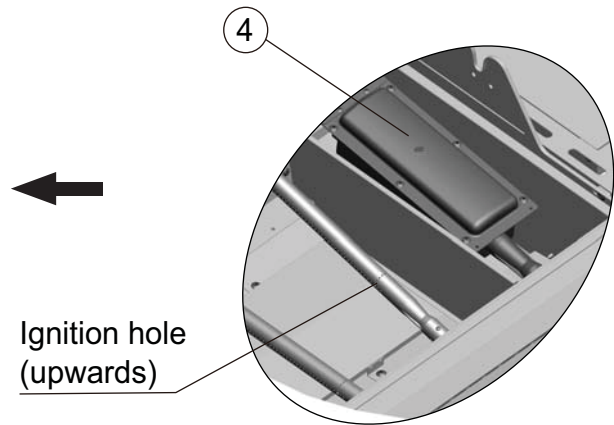
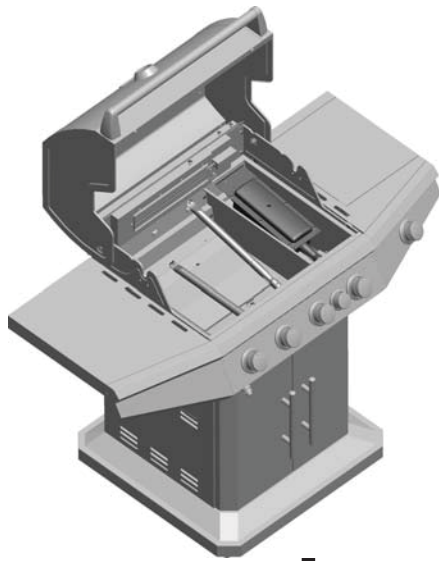
Side Burner Bowl Assembly Firebox:

The top burner grate is [Q235](#). To avoid burns do not clean a hot grate. They may be wiped while in place with hot, soapy water, rinsed and wiped dry. Never immerse a hot grate in water.

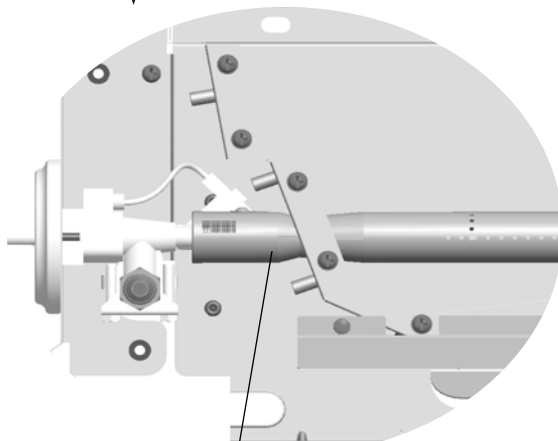
Check your grill for the following items every six months

1. Make sure the area around the grill free and clear of combustible materials.
2. Make sure the combustion and ventilation openings are not obstructed.
3. Make sure the ventilation openings of the cart are not obstructed.
4. Visually check the burner flames.
5. Clean your grill as described above.
6. Check your grill for spider as described below.

HOW TO REPLACE MAIN BURNER



3. Line up burner and burner supporter and secure both parts by using M6x10 bolts.



1. Line up burner and nozzle.
2. Assembly ignition hole of the burner upwards.

TROUBLE SHOOTING

SPIDER AND INSECT WARNING!!!

Spiders and insects can nest in the burners of the grill and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save the cost of a service call.

TROUBLE SHOOTING

| PROBLEM | SOLUTION |
|---|---|
| When I light the grill it does not flame immediately. | <ul style="list-style-type: none">-- Make sure you have turned on the gas.-- Make sure it has spark while you are trying to ignite the burner.-- Push in control knob for approximately 5 seconds before you turn and ignite the grill.-- Make sure your burner is clean. |
| Regulator makes noise. | <ul style="list-style-type: none">-- Vent hose on the regulator may be plugged or regulator may be faulty.-- Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the LP cylinder and gas control valves. Wait ten minutes and re-start.-- When turning the LP cylinder valve on, do not cover vent hole on the regulator.-- Check your flames for proper performance if the flames are not correct replace regulator. |

TROUBLE SHOOTING

| | |
|---|---|
| Full size cover does not fit the grill. | <ul style="list-style-type: none">-- Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover correct length for your grill. Measure it left to right. Compare to the grill's measurement.-- Compare the location and size of the hood portion of the cover to your grill.-- Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. |
| Grill only heats to 200-300 degrees. | <ul style="list-style-type: none">-- Ensure the temperature gauge is functioning properly. Hold a flame to the probe or compare the grill gauge to an oven thermometer place in the grill.-- Ensure correct start procedure. Prior to lighting grill, the gas control knobs should be off. The propane bottle should be off. If not, wait 15 minutes. Turn cylinder all the way on.. Turn left burner to ignite, wait 5 seconds ignite. Repeat for additional burners.-- Check all gas connections for leaks with bubble test. If leaks are found, replace the part or tighten the fitting. |
| Grill takes a long time to preheat. | <ul style="list-style-type: none">-- Normal preheat 500-600 degrees, cylinder is about 10-15 min. Cold weather and wind may effect your preheat time. |
| Burner flames are not light blue. | <ul style="list-style-type: none">-- Too much or not enough air mixes for the flame.-- Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Refer to manual for adjustment procedures.-- Grill is in a windy location. |

ONE-YEAR LIMITED WARRANTY

Free replacement of any part that fails within 90 days from date of purchase, excluding shipping costs. Void if damaged by misuse, accidents, alterations, failure to follow instructions, fire, flood, and acts of God.

If you require service, please first see the “**Troubleshooting**” section of the Owner’s Manual.

If you have any questions or comments, please contact us at: **BrandedProducts.com**

NOTES:



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