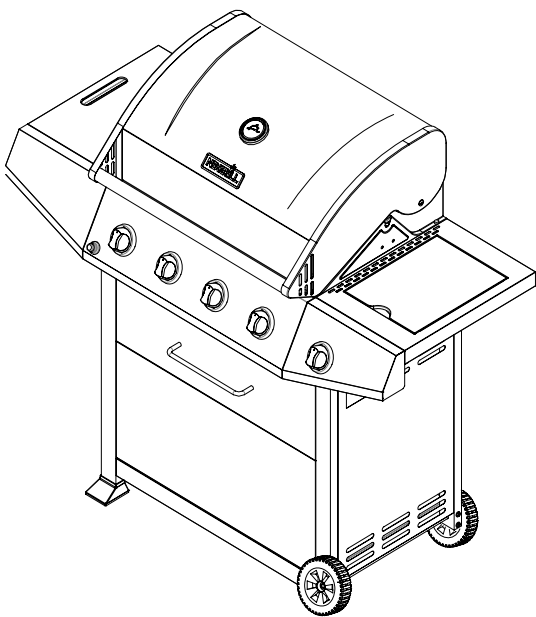


ASSEMBLY & OPERATING INSTRUCTIONS



Liquid Propane Gas Grill



- Parts
- Assembly
- Safety Rules
- Use and Care
- Troubleshooting



WARNING:

Read this Owner's manual carefully and be sure your gas grill is properly assembled, installed and maintained. Failure to follow these instructions could result in serious injury and/or property damage. This gas grill is intended for outdoor use only and is not intended to be installed in or on recreational vehicles or boats.

Note to Installer

Leave this Owner's Manual with the customer after delivery and/or installation.

Note to Consumer

Leave this Owner's Manual in a convenient place for future reference.

Customer Service Helpline:

For parts ordering, call:
1-800-913-8999

MFG No.: 720-0719BL

Please make sure the cylinder valve connection device shall properly and safely mate with the connection device attached to the inlet of the pressure regulator.

Nexgrill Industries, INC.
5270 Edison Ave. Chino, CA 91710

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Nexgrill Grill Warranty

One-Year Full Warranty on Nexgrill Grill

If this grill fails due to a defecting material or workmanship within one year from the date of purchase, call 1-800-913-8999 to arrange for replacement parts and to address any material defects.

Three-Year Limited Warranty on Stainless Steel Burners

For Three years from the date of purchase, any stainless steel burner that rusts through will be replaced free of charge. After the first year from the date of purchase, you pay for labor if you wish to have it installed.

All warranty coverage excludes ignitor batteries and grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may have other rights which vary from state to state.

Nexgrill Industries, INC.

5270 Edison Ave. Chino, CA 91710

Precautions

WARNING

Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

WARNING

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

Failure to comply with these instructions may result in serious bodily injury.

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.**

DANGER

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.**

Grill Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the national fuel gas code, ANSI Z 223.1/NFPA S4, Natural gas and propane installation code, CSA B149.1, or propane storage and handling code, B149.2, or the standard for Recreational vehicles, ANSI A 119.2, and CSA Z240 RV series recreational vehicle code, as applicable.

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. Never connect your gas grill to an LP gas tank that exceeds this capacity.

Precautions

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

This safety feature prevents the tank from being overfilled which can cause malfunction of the LP gas tank, regulator and/or grill.

The LP gas tank must be constructed and marked in accordance with specifications of the U.S. Dept. of Transportation (DOT). In Canada, the LP gas tank 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 tank must have a shutoff valve, terminating in an LP gas supply tank valve outlet, that is compatible with a Type 1 tank connection device.

The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.

2. The tank supply system must be arranged for vapor withdraw.

3. The LP gas tank used must have a collar to protect the tank 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 24 inches from the back and 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.

- Do not install this outdoor gas grill in or on recreational vehicles or boats.

- Keep outdoor gas grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

- Do not obstruct the flow of combustion and ventilation air. Check for this each time prior to using grill.

- **Never** connect an unregulated LP gas tank 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.) for connection to an LP gas tank.

- Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.

- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas tank under or near this appliance.
- Never fill the tank beyond 80 percent full. If this information is not followed exactly, a fire causing death or serious injury may occur.
- Always keep LP gas tanks 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 tank to excessive heat.
- Never store an LP gas tank indoors. If you store your gas grill in the garage or other indoor location, **always** disconnect the LP gas tank first and store it safely outside.



Always keep the LP cylinder at 90° (upright) orientation to provide vapor withdraw.

- 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 tanks must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks 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 tank.
- 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. Call 1-800-913-8999 for a 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 tank. 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 tank.
- 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 near the LP gas tank because your telephone is a form of electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill. For help with this procedure refer to page 18, or call the Grill Information Center at 1-800-913-8999.

CAUTION: Beware of Flash-Back

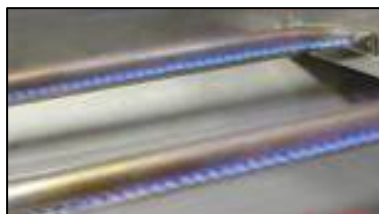
CAUTION: Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

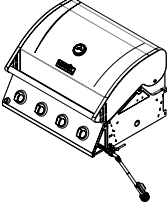


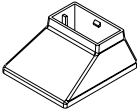
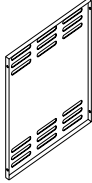
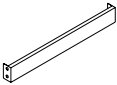


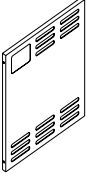

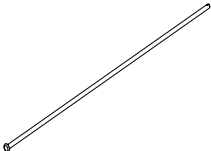
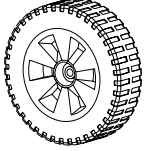
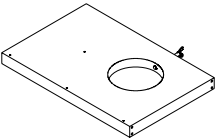

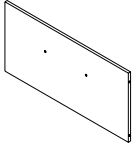
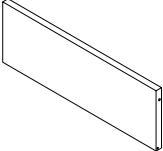
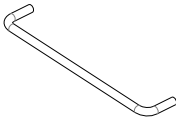

See Cleaning Burner Tubes and Ports on page # 17.

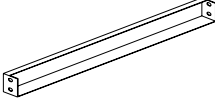
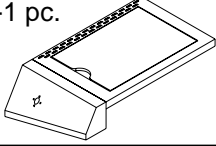
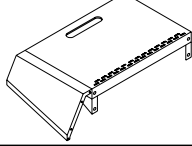
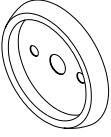
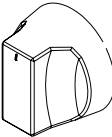

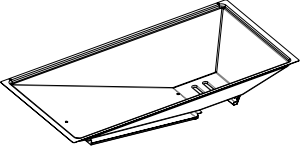
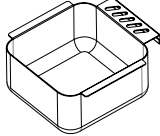
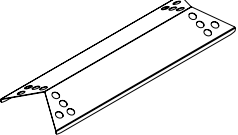
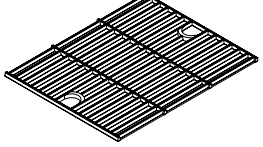
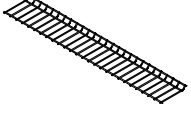

Burner Flame Check



Visually check the burner flames prior to each use. The flames should look like picture. If they do not, refer to the cleaning burner tubes and ports on page 17 of this manual.

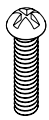
PACKAGE CONTENTS LIST

| | | |
|--|---|--|
| <p>A. Firebox-----1 pc.</p>  | <p>B. Cart Leg, Front Left-----1 pc.</p>  | <p>C. Cart Leg, Rear Left----1 pc.</p>  |
| <p>D, Cart Leg Foot-----2 pcs.</p>  | <p>E. Side Panel, Left----1 pc.</p>  | <p>F. Cart Brace, Left-----1 pc.</p>  |
| <p>G. Cart Leg, Front Right-----1 pc.</p>  | <p>H. Cart Leg, Rear Right----1 pc.</p>  | <p>I. Side Panel, Right----1 pc.</p>  |
| <p>J. Cart Brace, Right-----1 pc.</p>  | <p>K. Wheel Axle-----1 pc.</p>  | <p>L. Wheel-----2 pcs.</p>  |
| <p>M. Bottom Panel -----1 pc.</p>  | <p>N. Gas Tank Bar Barrier.---1 pc.</p>  | <p>O. Front Panel A-----1 pc.</p>  |
| <p>P. Front Panel B -----1 pc.</p>  | <p>Q. Towel Rack---1 pc.</p>  | <p>R. Axle Bushing-----1 pc.</p>  |

| | | |
|--|--|---|
| <p>S. Cart Frame, Rear-----1 pc.</p>  | <p>T. Side Burner bowl assembly frame with Side burner control panel-----1 pc.</p>  | <p>U. Left side shelf with side shelf front panel-----1 pc.</p>  |
| <p>V. Bezel-----1 pc.</p>  | <p>W.. Control Knob-----1 pc.</p>  | <p>X.. 1.5 Volt "AA" Size Alkaline Battery-----1 pc.</p>  |
| <p>Y. Grease Tray -1 pc.</p>  | <p>Z. Grease Box-----1 pc.</p>  | <p>ZA. Flame Tamer-----4 pcs.</p>  |
| <p>ZB. Cooking Grid-----2 pcs.</p>  | <p>ZC. Warming Rack-----1 pc.</p>  | <p>ZD. Manual Lighting Stick----1 pc.</p>  |

Hardware Pack Contents

| Pack | Description | Required for assembly (pcs) |
|------|----------------------------------|-----------------------------|
| AA | 5/32-in. x 8-mm Round Head Screw | 26 |
| BB | 5/32-in. Lock Washer | 26 |
| CC | 1/4-in. x 10-mm Round Head Screw | 18 |
| DD | 1/4-in. Lock Washer | 18 |
| EE | Allen Key | 1 |
| FF | 1/4-in. x 65-mm Round Head Screw | 8 |
| GG | 1/4-in. Flat Washer | 8 |



AA



BB



CC



DD



EE



FF



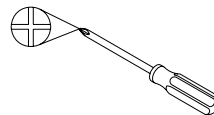
GG

Preparation

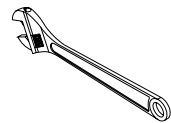
Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram above. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

•Tools Required for Assembly:

Phillips Screwdriver (not included) and Wrench (not included).



Phillips Screwdriver



Wrench

• Note: The left and right sides of the grill are on your left and right as you face the front of the grill.

Assembly Instructions

UNPACKING

CAUTION: Obtain the aid of an assistant when handling large or heavy grill components.

1. Remove all packing material from around grill exterior.
2. Open Firebox lid and remove packing materials and components from inside Firebox.
3. With the aid of an assistant, lift the Firebox out of the shipping box and place on protected flat surface. Be careful not to damage hose and regulator.
4. Refer to Parts Lists to check that all parts are present.
5. Inspect the grill for damage as you assemble it. Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts, call the Grill Information Center at 1-800-913-8999.

IMPORTANT: Refer to the package Contents and Hardware Contents on page 5, 6 and 7 when assembling Grill Cart.

1. Grill Cart Assembly

(a) Use 4 AA Round Head Screws and 4 BB Lock Washers to attach Side Panel, Left (E) to Cart Leg, Back Left (C) and Cart Leg, Front Left (B). Attach so that flat surface of Side Panel will be on Grill exterior. See (Fig. 1).

(b) Use 4 CC Round Head Screws and 4 DD Lock Washers to attach Cart Brace, Left (F) to Cart Leg, Front Left (B) and Cart Leg, Back Left (C). Attach Cart Brace so that flat side will face Cart Interior and wide lip faces down. See (Fig. 2).

(c) Using 4 AA Round Head Screws and 4 BB Lock Washers to attach Side Panel, Right (I) to Cart Leg, Back Right (H) and Cart Leg, Front Right (G). Attach so that flat surface of Side Panel will be on Grill Exterior. See (Fig. 3).

(d) Use 4 CC Round Head Screws and 4 DD Lock Washers to attach Cart Brace, Right (J) to Cart Leg, Front Right (G) and Cart Leg, Back Right (H). Attach Cart Brace, Right (J) so that flat side will face cart interior and wide lip faces down. See (Fig. 4).

Fig. 1

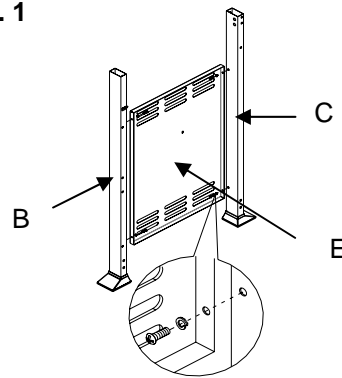


Fig. 2

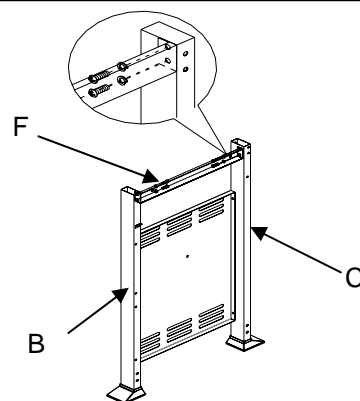


Fig. 3

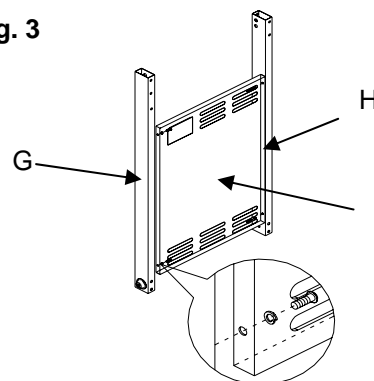
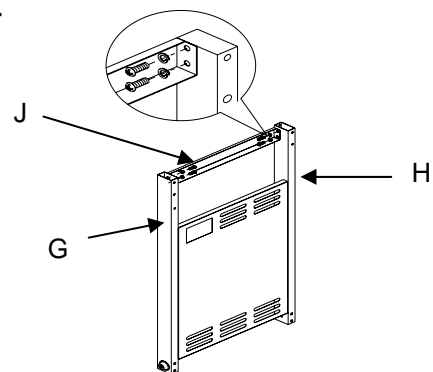


Fig. 4



2. Wheel Assembly

Remove Axle Bushing (R) and Screws from the ends of Wheel Axle (K). Insert Wheel Axle (K) through Cart Leg, Front Right (G) and Cart Leg, Back Right (H). Place Axle Bushing and Wheel (L), cone side facing Leg, on each end of Axle. Secure Wheels to Axle with previously removed Screws. See (Fig. 5).

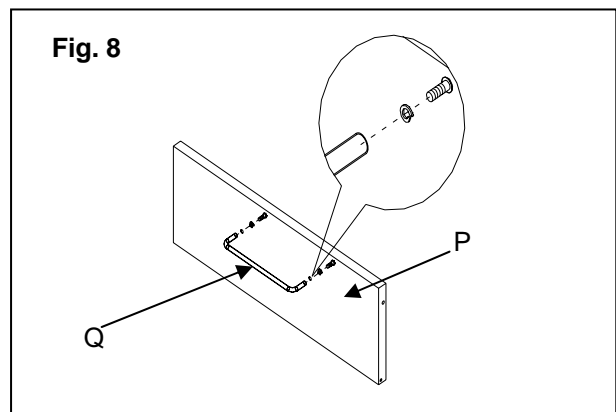
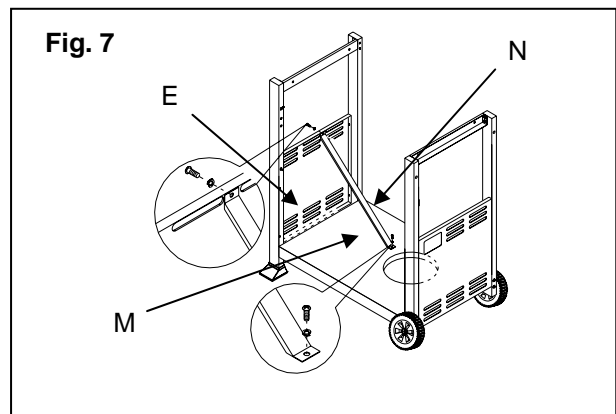
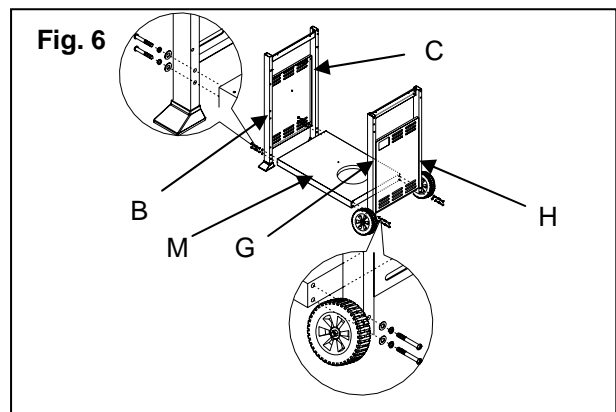
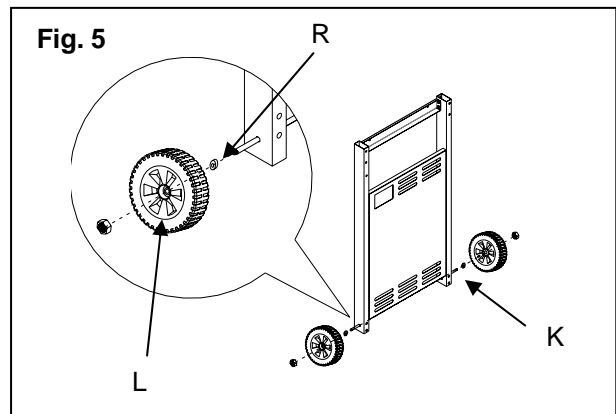
3. Bottom Panel Assembly

(a) Use 4 FF Round Head Screws, 4 DD Lock Washers and 4 GG Flat Washers to attach and securely tighten the bottom of the left cart legs (B & C) to the Bottom Panel (M). See (Fig. 6).

(b) Repeat step 3(a) to attach & securely tighten Bottom Panel (M) to Right Cart Legs (G & H).

4. Gas Tank Barrier Bar Assembly

Use 2 AA Round Head Screws and 2 BB Lock Washers to secure Gas Tank Barrier Bar (N) to the Left Side panel (E) and Bottom Panel (M). See (Fig. 7).



5. Front Panel Assembly

(a) Use 2 AA Round Head Screw and 2 BB Lock Washer to attach handle to Front Panel B (P) (Fig 8).

(b) Use 4 AA Round Head Screws and 4 BB Lock Washer to attach the Front panel A (O), to the Front Left Cart Leg (B) and Front Right Cart Leg (G),see (Fig. 9).

Note: Attach Side Panel so that flat surface is on grill exterior.

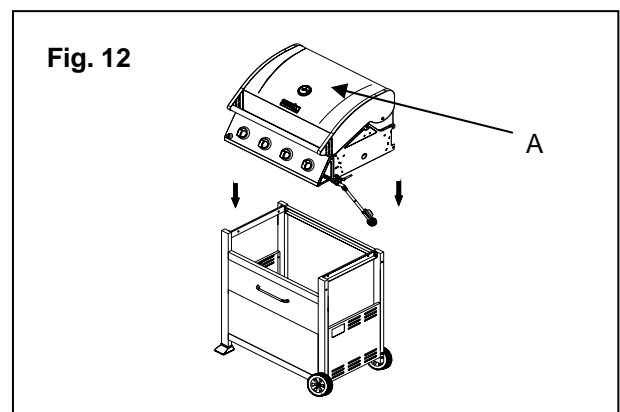
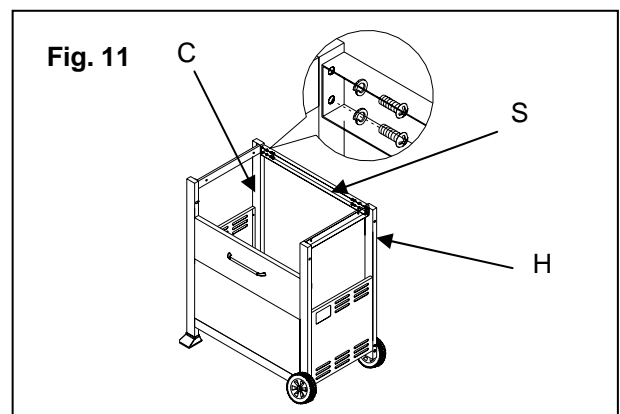
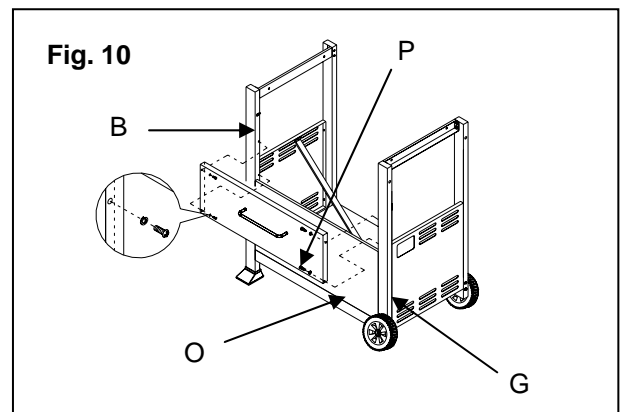
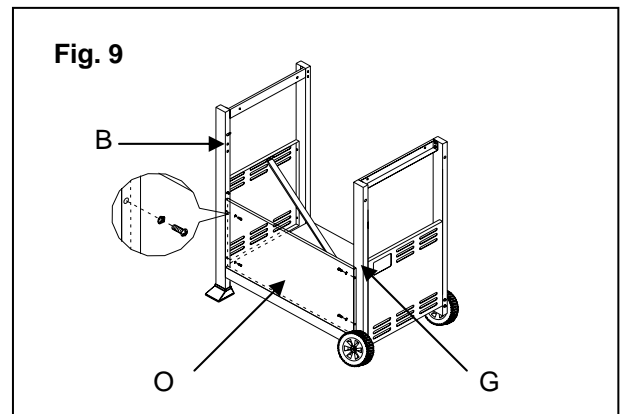
(c) Use 4 AA Round Head Screws and 4 BB Lock Washer to attach the Front panel B (P), to the Front Left Cart Leg (B) and Front Right Cart Leg (G) . See (Fig. 10)

(d) Use 4 AA Round Head Screws and 4 BB Lock Washers to attach Cart Frame, Rear (S) to Back Left, Cart Leg (C), And Back Right, Cart Leg (H). See (Fig. 11).

6. Firebox Assembly

NOTE: Obtain the aid of an assistant to lift the firebox. Be sure the hose and regulator hang outside the cart when placing Firebox.

(a) With the aid of an assistant, lift the Firebox (A) and carefully place it onto the grill cart see (Fig.12).



(b) Raise firebox lid and from inside the Firebox use 4 CC Round Head Screws to attach the sides of Firebox to Cart Brace, Left (F) and Cart Brace, Right (J). Raise Firebox slightly to align holes for inserting and tightening screws. See (Fig. 13).

(c) From the inside of the cart, use 2 CC Round Head Screws and 2 DD lock washers, attach Rear Right Cart Leg (H) and Rear Left Cart Leg (C) to the firebox.

7. Side Burner Shelf Assembly

(a) Attach Side Burner Shelf (T) with the side of Front Right Cart Leg (G) and Rear Right Cart Leg (H) on Loosen 4 pre-assembled AA Round Head Screws and 4 BB Lock Washers. See (Fig. 15). Note: Still do not fully tighten the four screws at this point.

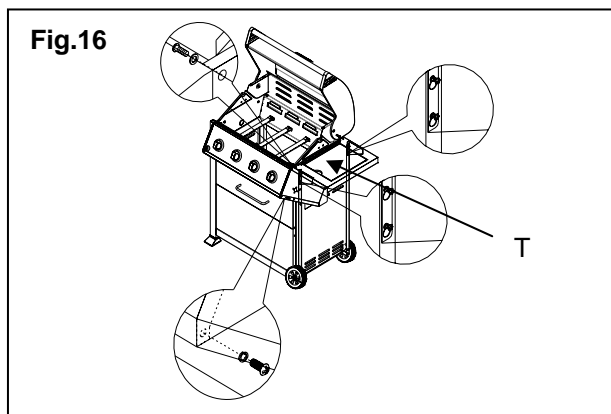
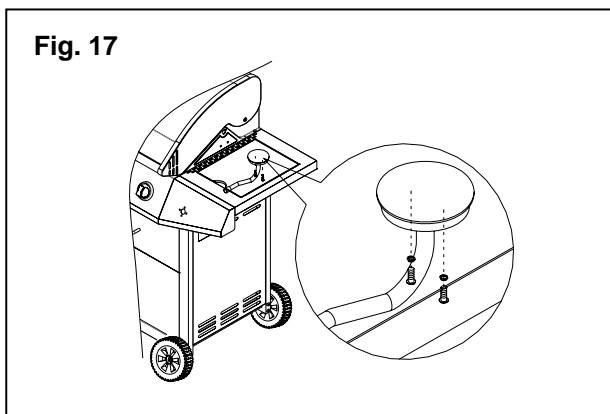
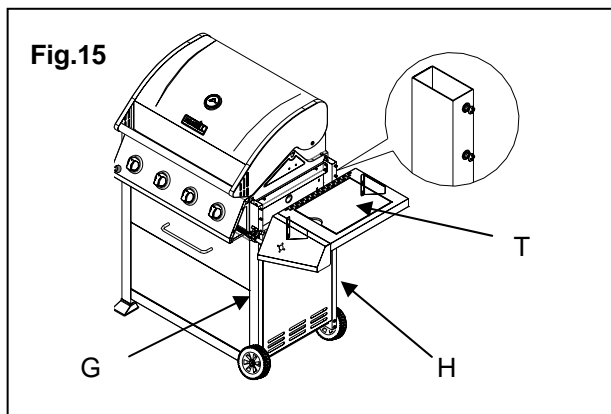
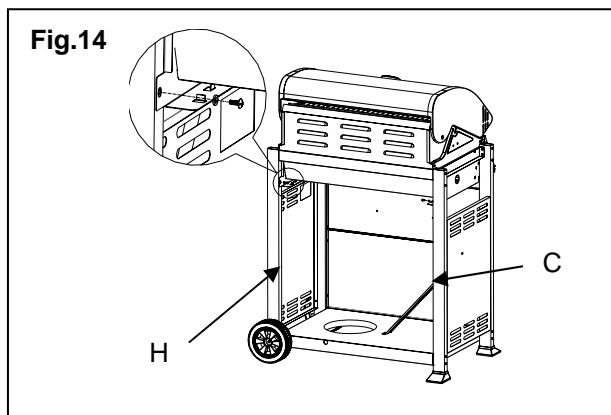
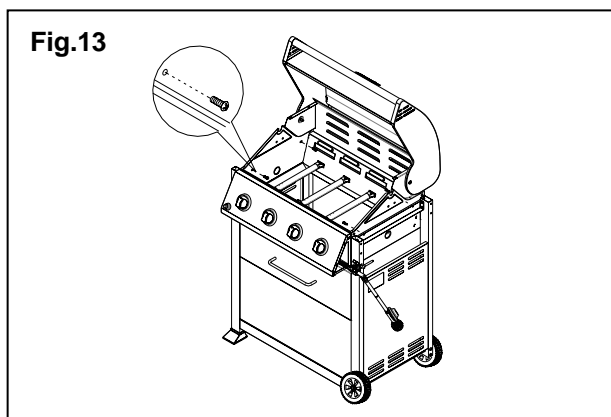
(b) Align the holes on Side Burner Shelf (T) with the holes on the side of firebox, and attach from inside of firebox using 2 CC Round Head Screws and 2 DD Lock Washers. See (Fig. 16).

(c) Connect Side Burner shelf front panel to Main control Panel with 1 AA Round Head Screw (AA) and 1 BB Lock Washer and 2 CC round Head Screw. Tighten all screws. See (Fig. 16).

(d) Repeat steps (a) through (c) to install side shelf.

8. Side Burner Valve Assembly

(a) Remove side burner grate from side burner shelf and set aside. Remove the two Phillips head screws attaching side burner to shelf to make room to install side burner valve. See (Fig.17)



(b) Remove two screws from side burner control valve face. Insert side burner valve control stem through hole in side burner control panel . Place side burner control knob bezel (V) over side burner valve control stem. Secure bezel to control panel and valve with 2 screws removed above. (Fig . 18A1).

(c) Insert side burner tube over side burner valve orifice (Fig. 18B1). Use the two previously removed side burner screws to reattach side burner to side burner shelf.

(d) Push control knob (W) onto valve control stem, and tighten use hex wrench. (Fig.19)

(e) Plug ignition wire into igniter wire hanging from electrode on underside of burner (Fig.20).

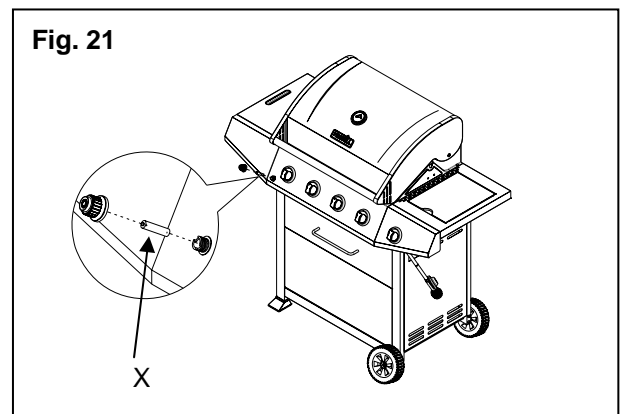
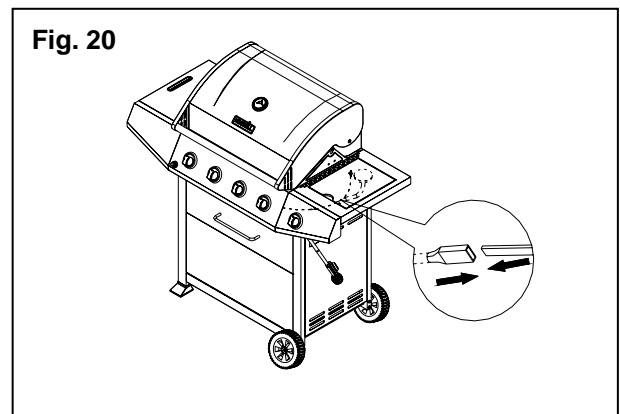
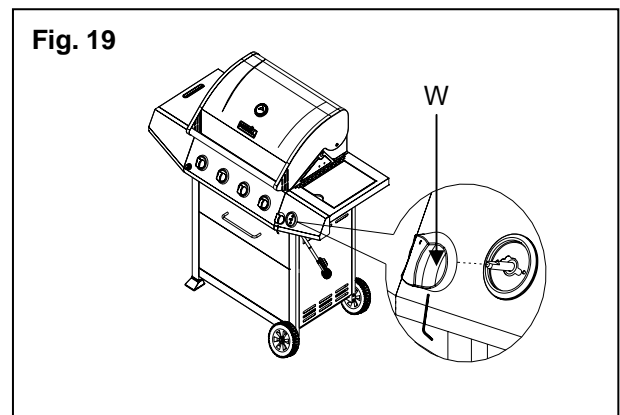
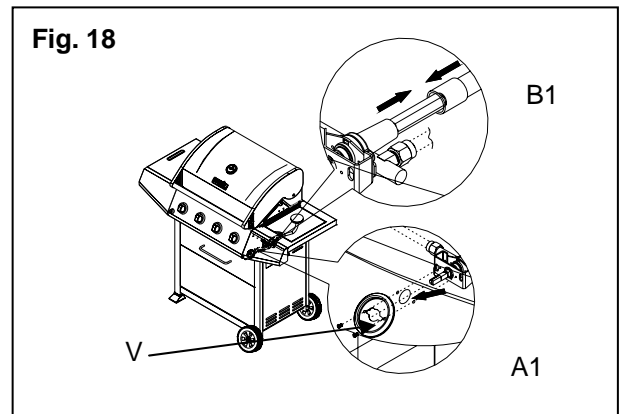
(f) Replace the side burner grate into the side burner shelf.

9. Battery Assembly

(a) Unscrew the ignition battery cap. (Found at far left of control panel.)

(b) Install battery (X) into ignition box with positive terminal facing outward.

(c) Replace the ignition battery cap after the battery has been installed. (Fig. 21)



10. Grease Cup Assembly

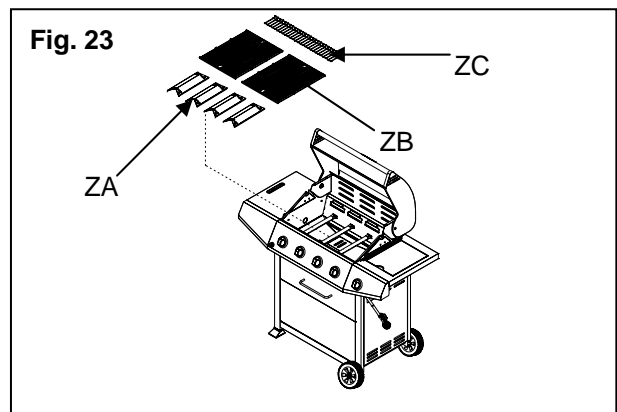
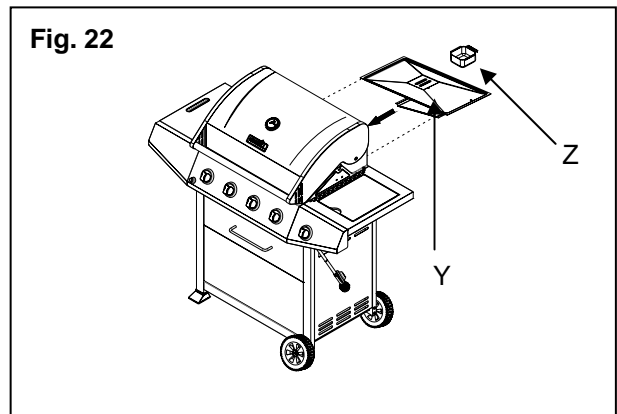
From the back, pull in grease tray (Y), remove any packaging materials from it, then insert grease cup (Z) into grease tray (Y) as shown in (Fig.22). Push grease tray back into grill.

11. Installing Cooking Components

(a) Place flame tamer (ZA) over burners as shown. Flame tamer ends insert into channels on front and back of firebox.(Fig. 23)

(b) Evenly space cooking grates (ZB) on the ledge above heat diffusers. (Fig.23)

(c) Insert legs of warming rack (ZC) into the holes in the top of firebox side panels. (Fig.23)



12. Connecting LP Gas Tank to LP Grill

(a) Loosen and take out the bolt pre-assembled on the inner side of bottom panel, and insert it from the back of the bottom panel, see (Fig. 24).

(b) From back of the cart, place foot ring of 20 lb tank into the hole in bottom panel. Make sure the tank valve is in OFF position. Use the tank bolt to secure the tank in a fixed position (Fig.24).

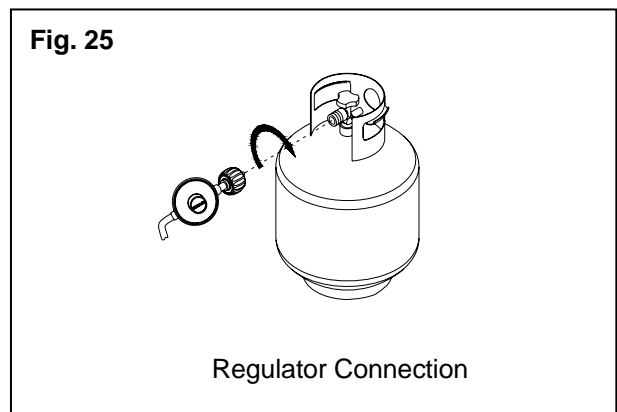
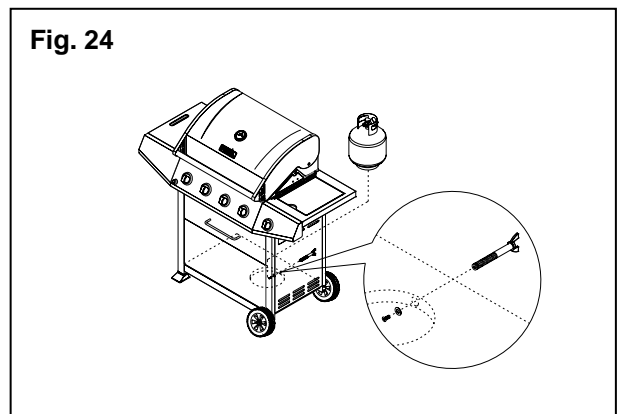
(c) Check the tank valve to ensure it has proper external mating threads to fit the hose and pressure regulator assembly provided.

(d) Make sure all burner valves are in OFF position.

(e) Inspect the valve connection port and pressure regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.

(f) When connecting pressure regulator and hose assembly to tank valve, hand tighten quick coupling nut clockwise to a full stop. (Fig.25) Do not use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.

(g) Slowly open tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill (see page 15 for gas leak check instructions). If a leak is found, turn tank valve off and do not use your grill until the leak is repaired.



CAUTION: When the appliance is not in use, gas must be turned off at the supply tank.

Important

Before cooking on your grill the first time, wash cooking grids and cooking rack with warm, soapy water. Rinse and dry thoroughly. Season with cooking oil regularly. After cooking is completed, turn grill to HIGH setting for 3 to 5 minutes to burn off excess grease or food residue.

Congratulations

Your gas grill is now ready for use. Before the first use and at the beginning of each season (and whenever the LP gas tank has been changed):

1. Read all safety, lighting and operating instructions.
2. Check gas valve orifices, burner tubes and burner ports for any obstructions.
3. Perform gas leak check according to instructions found on page 17 of the manual.

DISCONNECTING THE LIQUID PROPANE CYLINDER

Turn the grill burner valves "OFF" and make sure the grill is cool.

Turn the Liquid Propane Cylinder valve "OFF" by turning clockwise until it stops.

Detach the pressure regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.

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.

Checking for LP gas leaks

Never test for leaks with a flame. Prior to first use, at the beginning of each season, or every time your LP gas tank is changed, you must check for gas leaks.

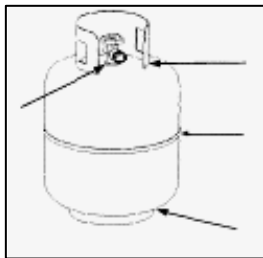
1. Make a 50/50 (soap/water) mild soap solution.
2. Turn the control knobs to full OFF position; then turn gas ON at supply tank.
3. Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

Gas Connection Leak Check



4. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-800-913-8999 or your gas supplier for repair assistance.
5. Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.

Gas Tank Leak Check



Grill Lighting Instruction

Grill Lighting Instructions for Main Burners

1. Do not smoke while lighting grill or checking gas supply connections.
2. Be sure that LP gas tank is sufficiently full.



WARNING

Failure to open grill lid during the lighting procedure could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

3. Be sure all gas connections are securely tightened.
4. Turn on gas supply.
5. Open the grill main lid.
6. Push and turn any main burner control knob to HI ⚡ position. Push Electronic Ignition button for 3 to 5 seconds to light burner.



7. If the burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 5
8. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light section on following page.
9. To light additional burners, turn burner knob(s) to HI ⚡. Push and hold electronic ignition button to light burner. Adjust knob(s) to desired setting.

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.

LIGHTING INSTRUCTIONS FOR SIDE BURNER

1. Open side burner lid fully.
2. Push and turn side burner knob to HI ⚡ position. Push and hold Electronic Ignition button for 3-5 seconds to light burner.
3. If the side burner does not light after 5 seconds, turn knob to OFF. Turn gas OFF at LP tank and wait 5 minutes for gas to clear. Then turn gas ON at tank and repeat step 2.
4. If burner still does not light, see Match Lighting section and If Grill Still Fails to Light Section on page 16.



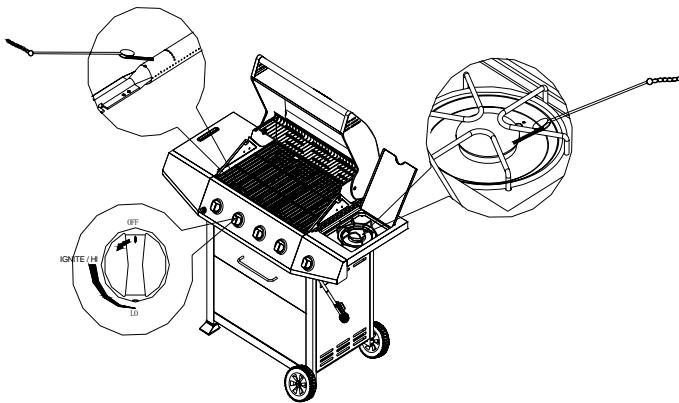


WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the cooking grid surface when lighting your grill by match.

Manually Lighting Your Grill by Match

1. Insert a match into the manual lighting stick.
2. Follow steps 1 through 5 of the Basic Lighting Procedure.
3. Light the match and extend the lighting stick to cooking grid surface.
4. Turn the desired control knob to the **HI** position setting to release gas. The burner should light immediately.



WARNING

Should a “FLASH-BACK” fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions 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.
- Once the grill has cooled down, clean the burner tubes and burners according to the cleaning instructions found on page 17.

If Grill Still Fails To Light

1. Check gas supply and connections for leaks. Check that all wire connections are secure.

2. Repeat basic lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the control knobs to OFF, then check the following:

- Misalignment of burner tubes over orifices
Correction: Reposition burner tubes over orifices.

- Plugged orifice

Correction: Remove burners from grill, carefully lift each burner up and away from gas valve orifice. Remove the orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all orifices, burners, and cooking components.

3. If an obstruction is suspected in grill burner valves, please call for repair service at 1-800-913-8999.

4. If the grill still does not light you may need to purge air from the gas line or reset the pressure regulator excess gas flow device. **Note:** This procedure should be done every time a new LP gas tank is connected to your grill.

To purge air from your gas line and/or reset the pressure regulator excess gas flow device:

- Turn all control knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect pressure regulator from LP gas tank.
- Let unit stand for 5 minutes.
- Reconnect pressure regulator to the LP gas tank.
- Turn the tank valve on slowly until ¼ to ½ open.
- Open the grill lid.
- Push and turn any control knob to HIGH.
- Turn control knobs to HIGH until all the burners are lit
- You may start to use the grill

5. If all checks or corrections have been made and you still have questions about operating your gas grill, call the **Grill Information Center at 1-800-913-8999**

Cleaning and Maintenance

To ensure a proper working unit the following proper care and maintenance is suggested.

Cleaning Cooking Grids

We suggest you wash your cooking grids in a mild soap and warm water solution. You can use a wash cloth or soft brush to clean your cooking grids.

Cleaning Heat Diffusers

Periodically you should wash the heat diffusers in a soap and warm water solution. Use a soft brush to remove stubborn burnt-on cooking residue. The heat diffusers should be dry before you reinstall them.

Cleaning Grease Tray

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.

Annual Cleaning of Grill Interior

Burning-off the grill after every use will keep it ready for your next use. However, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition. Follow these steps.

1. Turn all burner valves to full OFF position.
2. Turn LP gas tank valve to full OFF position.
3. Detach LP gas hose and pressure regulator assembly from your gas grill. Inspect for any damage and replace as necessary with manufacturer replacement part number found on parts list.
4. Remove and clean heat diffusers, cooking grids and grill burners.
5. Cover each gas valve orifice with aluminum foil.
6. Brush inside and bottom of grill with a nylon brush, and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
7. Remove the aluminum foil, then reinstall heat diffusers, and cooking grids.
8. Reconnect gas source and observe burner flame for correct operation.

Cleaning Exterior Surface

We suggest you wash your grill using a mild soap and warm water solution. You can use a wash cloth or sponge for this process. Do not use abrasives or a brush that might remove finish during the cleaning process.

Cleaning Exterior Stainless Steel Surfaces

Weathering and extreme heat can cause exterior stainless steel surfaces to turn tan in color. Machine oils used in manufacturing process of stainless steel can also cause this tanning color. Use a stainless steel cleaner to polish stainless steel surfaces of your grill. Never use abrasive cleaners or scrubbers because they will scratch and damage your grill.

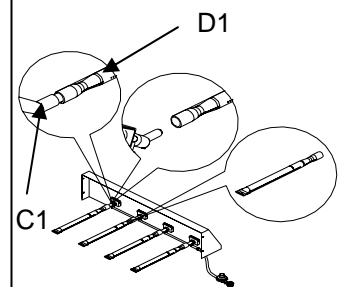
Cleaning Burner Tubes and Burner Ports

To reduce the chance of "FLASH-BACK" the procedure below should be followed at least once a month in late summer or early fall when spiders are most active or when your grill has not been used for a period of time.

1. Turn all burner valves and gas tank valve to off position.
 2. Detach the LP gas pressure regulator assembly from your gas grill.
 3. Remove cooking grids, heat diffusers, and grease tray from the grill.
 4. Remove the screws from the underside of each burner and lift the burners up and away from the gas valve orifice.
 5. Using a bent stiff wire in the shape of a hook, air hose or a bottle brush, run it through the burner tube and inside several times to remove any debris.
 6. Replace burners, see illustration below.
- Step 1. Remove screws which locks ignite wire.
Step 2. Take off R clip which fixes burner at the end side.
Step 3. Locate the new burner onto the orifice.
(a) Insert the burner over the main burner gas valve.
(b) Make sure the orifice stud (C1) is inside the burner venturi (D1) as shown in (Fig.26).
Step 4. Secure the main burner on the back wall use R clip, and fix on ignite wire.



Fig. 26



 **WARNING**

The location of the burner tube with respect to the orifice is vital for safe operation. Check to ensure the orifice is inside the burner tube before using the gas grill. If the burner tube does not fit over the valve orifice, lighting the burner may cause explosion and/or fire.

Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a fiber pad or nylon brush to clean the entire outer surface of each burner until free of food residue and dirt.

2. Clean any clogged ports with a stiff wire, such as an open paper clip.
3. Inspect each burner for damage (cracks or holes) and if such damage is found, order and install a new burner. After installation check to ensure that gas valve orifices are correctly placed inside the ends of the burner tubes.

 **WARNING**

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

Troubleshooting

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before calling for service.

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

| PROBLEMS | WHAT TO DO |
|--|--|
| Grill won't light when the control knob is rotated. | Check to see if LP tank is empty. Clean wires and/or electrode by rubbing with alcohol and clean swab. Wipe with dry cloth. Make sure the wire is connected to electrode assembly. Do other burners on the unit operate? Check to see if other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction. |
| Burner flame is yellow or orange, in combination with the odor of gas. | Refer to Clean Burner Tubes and Burner Ports on page 19. If problem still exists, please call 1-800-913-8999. |
| Low heat with knob in "HI" position. | Is the fuel hose bent or kinked? Is the grill in a dusty area? Is there adequate gas supply available? If it is only one burner that appears low, does the orifice or burner need cleaning? Is the gas supply or gas pressure low? |

Cooking Instructions



WARNING

Do not leave the grill unattended. Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, grill lid or any other grill parts while the grill is in operation, or until the grill has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

Burn-off

Before cooking on your gas grill for the first time, you will want to “burn off” the grill to eliminate any odor or foreign matter. Just ignite the burners, lower the Lid, and operate grill on the HIGH setting for 3 to 5 minutes.

Cooking Temperatures

High setting: Only use this setting for fast warm-up, searing steaks or chops and for burning food residue off the grill after cooking is complete. **Never** use the HIGH setting for extended cooking.

Medium to Low Settings: Most recipes specify medium to low settings, including all smoking, rotisserie cooking and for cooking lean cuts such as fish.

NOTE: Temperature settings will vary with the temperature and the amount of wind outside your home.

Direct Cooking

The direct cooking method can be used with the supplied cooking grids and food placed directly over the lit grill Burners. The method is ideal for searing and whenever you want meat, poultry or fish to have and open-flame barbecued taste. Deep frying and smoking are also best cooked in this manner because they require direct heat.



WARNING

Do not line the bottom of the grill housing with aluminum foil, sand or any substance that will restrict the flow of grease into the grease tray. Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death, or property damage.

Indirect Cooking

To cook **indirectly**, the food should be placed on the left or right side of your grill with the burner lit on the opposite side.

Flare-ups

The fats and juices dripping from grilled food can cause flare-ups. Since flare-ups impart a favorably, distinctive taste and color to food cooked over an open flame, they should be accepted up to a point. Nevertheless, uncontrolled flaring can result in a ruined meal.

Cooking Chart

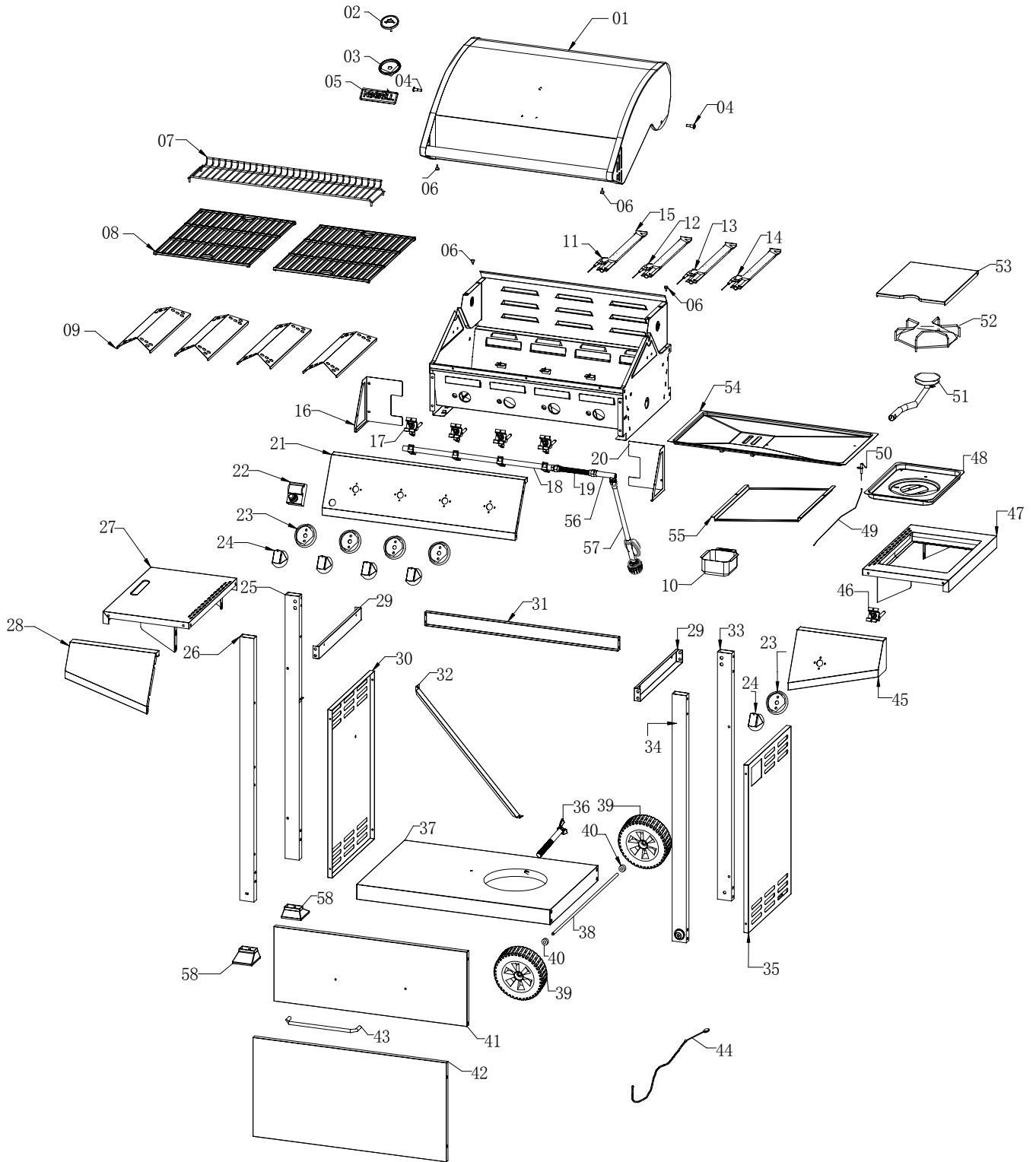
WARNING: To ensure that it is safe to eat, food must be cooked to the minimum internal temperatures listed in the table below.

| USDA* Safe Minimum Internal Temperatures | |
|--|---------------|
| Fish | 145° F |
| Pork | 160° F |
| Egg Dishes | 160° F |
| Steaks and Roasts of Beef, Veal or Lamb | 145° F |
| Ground Beef, Veal or Lamb | 160° F |
| Whole Poultry (Turkey, Chicken, Duck, etc.) | 165° F |
| Ground or Pieces Poultry (Chicken Breast, etc.) | 165° F |

* United States Department of Agriculture

| FOOD | Weight or thickness | Temperature | Time | Special instructions and tips |
|---------------|---------------------|---------------|------------------|--|
| Vegetables | NA | Medium | 8 to 20 minutes | Slice or chop vegetables and dot with butter or margarine. Wrap tightly in heavy duty foil. Grill turning occasionally. |
| Potatoes | Whole | Medium | 40 to 60 minutes | Wrap individually in heavy duty foil. Cook rotating occasionally. |
| Meat/Steaks | 1/2 to 3/4 inches | High-Medium | 4 to 15 minutes | Pre heat grill for 15-20 minutes then sear steaks on each side for two minutes. Next grill 3 to 5 minutes on each side or until desired doneness. |
| Ground Meats | 1/2 to 3/4 inches | Medium | 8 to 15 minutes | Grill turning once when juices rise to the surface or until desired amount of doneness. Do not leave hamburgers unattended since a flare-up could occur quickly. |
| Ribs | 1/2 or full rack | Medium | 20 to 40 minutes | Grill turning occasionally. During last few minutes brush with barbecue sauce, turn several times. |
| Hot dogs | NA | Medium | 5 to 10 minutes | Grill turning four times. 2-4 minutes on each of four sides. |
| Poultry-Cut | 1/4 to 1/2 pounds | Low or Medium | 20 to 40 minutes | Grill turning occasionally. During last few minutes brush with barbecue sauce if desired, turn several times. |
| Poultry Whole | 2 to 3 pounds | Low or | 1 to 1-1/2 hours | Use poultry stand and brush frequently as desired |
| | | Medium | 40 to 60 minutes | Use poultry stand and brush frequently as desired |
| Fish | 3/4 to 1 inch | Medium | 8 to 15 minutes | Grill turning once to desired doneness. Brush with melted butter, margarine or oil. |

Model 720-0719BL Parts diagram



Model 720-0719BL Parts List

| KEY# | PARTS | DESCRIPTION | QUANTITY | KEY# | PARTS | DESCRIPTION | QUANTITY |
|------|------------|-------------------------------------|----------|------|------------|------------------------------------|----------|
| 1 | 0719BL-001 | Main lid | 1 | 30 | 0719BL-030 | Side Panel,Left | 1 |
| 2 | 0719BL-002 | Temperature Gauge | 1 | 31 | 0719BL-031 | Cart Frame, Rear | 1 |
| 3 | 0719BL-003 | Temperature Gauge Housing | 1 | 32 | 0719BL-032 | Gas Tank Barrier Bar | 1 |
| 4 | 0719BL-004 | Main lid screw | 1 | 33 | 0719BL-033 | Cart Leg Rear, Right | 1 |
| 5 | 0719BL-005 | Logo | 1 | 34 | 0719BL-034 | Cart Leg Front,Right | 1 |
| 6 | 0719BL-006 | Hood Buffer | 4 | 35 | 0719BL-035 | Side Panel,Right | 1 |
| 7 | 0719BL-007 | Warming Rack | 1 | 36 | 0719BL-036 | Tank Bolt | 1 |
| 8 | 0719BL-008 | Cooking Grid with Hole | 2 | 37 | 0719BL-037 | Bottom Panel,LP | 1 |
| 9 | 0719BL-009 | Flame Tamer | 4 | 38 | 0719BL-038 | Wheel Axle | 1 |
| 10 | 0719BL-010 | Grease Box | 1 | 39 | 0719BL-039 | Wheel | 2 |
| 11 | 0719BL-011 | Main Burner Igniter Wire A | 1 | 40 | 0719BL-040 | Axle Bushing | 2 |
| 12 | 0719BL-012 | Main Burner Igniter Wire B | 1 | 41 | 0719BL-041 | Front Panel A | 1 |
| 13 | 0719BL-013 | Main Burner Igniter Wire C | 1 | 42 | 0719BL-042 | Front Panel B | 1 |
| 14 | 0719BL-014 | Main Burner Igniter Wire D | 1 | 43 | 0719BL-043 | Towel rack | 1 |
| 15 | 0719BL-015 | Main Burner | 4 | 44 | 0719BL-044 | Lighting Rod | 1 |
| 16 | 0719BL-016 | Control Panel support bracket, Left | 1 | 45 | 0719BL-045 | Side Burner Control Panel | 1 |
| 17 | 0719BL-017 | Main Gas Valve | 4 | 46 | 0719BL-046 | Side burner gas valve | 1 |
| 18 | 0719BL-018 | Main manifold | 1 | 47 | 0719BL-047 | Side burner bowl assembly | 1 |
| 19 | 0719BL-019 | Side Burner Flex Gas Line | 1 | 48 | 0719BL-048 | Side Burner Bowl Assembly Fire Box | 1 |
| 20 | 0719BL-020 | Control Panel support bracket,right | 1 | 49 | 0719BL-049 | Side Burner Igniter Wire | 1 |
| 21 | 0719BL-021 | Main Control Panel | 1 | 50 | 0719BL-050 | Side Burner Igniter Pin | 1 |
| 22 | 0719BL-022 | Pulse Igniter Module | 1 | 51 | 0719BL-051 | Side Burner Pipe Assembly | 1 |
| 23 | 0719BL-023 | Bezel | 4 | 52 | 0719BL-052 | Side Burner Cooking Grid | 1 |
| 24 | 0719BL-024 | Control Knob | 4 | 53 | 0719BL-053 | Side Burner Lid | 1 |
| 25 | 0719BL-025 | Cart Leg Rear, Left | 1 | 54 | 0719BL-054 | Grease Tray | 1 |
| 26 | 0719BL-026 | Cat Leg Front, Left | 1 | 55 | 0719BL-055 | Heat Shield | 1 |
| 27 | 0719BL-027 | Side Shelf | 1 | 56 | 0719BL-056 | Side Manifold | 1 |
| 28 | 0719BL-028 | Side Shelf Front Panel | 1 | 57 | 0719BL-057 | Regulator, LP | 1 |
| 29 | 0719BL-029 | Cart Brace | 2 | 58 | 0719BL-058 | Cart Caster Inset | 2 |

If you are missing hardware or have damaged parts after unpacking grill, call 1-800-913-8999 for replacements.

To order replacement parts after using grill, call: 1-800-913-8999

To make sure you obtain the correct replacement parts for your Nexgrill gas grill, please refer to the part numbers on this page.

Important: Keep this Use & Care Guide for convenient reference and for part replacement.

Important: Use only parts listed above. When ordering parts, providing the following information:

1. Model #
2. Serial # (found inside the front panel of your grill)
3. Part Number (see PART# in chart)
4. Part Description
5. Quantity of parts needed