

## Connecting Gas Cylinder:

The propane gas supply cylinder to be used must be constructed and marked in accordance with the Specifications for propane gas Cylinders of the U.S. Department of Transportation (DOT), or the National Standard of Canada, CAN/CSA B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Only cylinders with a listed overfill prevention device (OPD) and marked "propane" may be used. Cylinders with an OPD will have valve handles with three "lobes" (prongs). Only use 20-pound cylinders equipped with a Type 1 cylinder connection device for outdoor cooking appliances. The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the gas cylinder must be disconnected. Storage of an appliance indoors is permissible ONLY if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125 F. Before connection, be sure that there is no debris caught in the head of the gas cylinder, head of the regulator valve or in the head of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Disconnect the propane cylinder from the regulator valve when the grill is not in use. DO NOT obstruct the flow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. For proper vapor withdrawal, the cylinder should be used in the proper upright position (refer to illustration under step 22 of page 17).

### **DANGER:**

**Never store a spare propane cylinder near this grill.**

**A fire causing death or serious injury may occur if the above is not followed exactly.**



# **Cleaning and Care**

## **Caution:**

All cleaning and maintenance should be done when grill is cool and with the gas supply turned off at the propane cylinder.

**DO NOT** clean any grill part in a self cleaning oven. The extreme heat will damage the finish.

## **Cleaning**

Burning-off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up. Clean grease tray and cup after EVERY use.

## **Recommended cleaning materials:**

- Mild dishwashing liquid detergent
- Hot water
- Nylon cleaning pad
- Brass wire brush (brush lightly)

**DO NOT** use cleaners that contain acid, mineral spirits or xylene.

## **Outside surfaces –**

Use a mild dishwashing detergent and hot water solution to clean, then rinse with water.

If the inside surface of the grill lid has the appearance of peeling paint, baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly with strong solution of detergent and hot water.

Rinse with water and allow to completely dry.

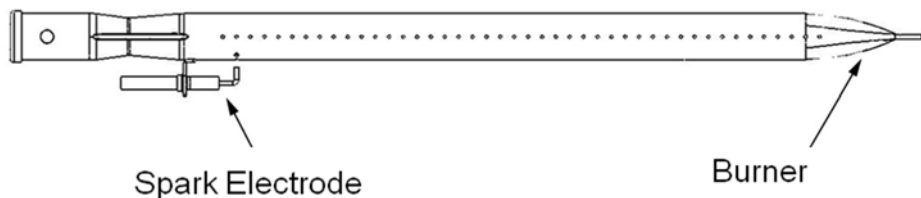
Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad, then wash with dishwashing detergent and hot water solution. Rinse with water and let thoroughly dry.

**Cooking Grids – The porcelain grates have a glass-like composition that should be handled with care not to chip. Use mild dishwashing detergent or baking soda and hot water solution. Non abrasive scouring powder can be used on stubborn stains, then rinse with water.**

**Heat Shield – Clean residue with wire brush and wash with soapy water. Then rinse with water.**

## **Cleaning the Burner Assembly**

- Remove grease collector.
- Remove cooking grates and heat shield.
- Remove burner by unscrewing nut from beneath burner “foot” using a screwdriver and pliers.
- Lift burner up and away from gas valve orifice.
- Clean inlet (venturi) of burner with small bottle brush or compressed air.
- Remove all food residue and dirt on outside of burner surface.
- Clean any clogged ports with a stiff wire (such as an opened paper clip)
- Inspect burner for any damage (cracks or holes). If damage is found, replace with new burner. Reinstall burner; check to insure that gas valve orifices are correctly positioned inside burner inlet (venturi). Also check position of spark electrode.





**Stand in front of the grill to operate the controls.**

**Note: Before starting the grill, check for leaks. Make sure the regulator valve is securely fastened to the burner and the cylinder.**

**To prevent fire or explosion hazard when testing for a leak:**

1. Always perform the “leak test” as described below before lighting the grill or each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until any and all leaks are corrected. If you are unable to stop a leak, disconnect the propane supply. Call a gas appliance serviceman or your local propane gas supplier.

### **To Perform a Leak Test:**

Make a 2-3 oz (0-90ml.) of leak solution by mixing one part liquid dishwashing soap with three parts water in a spray bottle.

**Note:** Make sure control knobs are off.

Spray solution on the tank valve to regulator connection, the “Y” joint in the hose, the connection to the manifold behind the main control panel, and the connection to the side burner valve.

**Inspect the solution at the connection looking for bubbles. If NO bubbles appear, the connection is secure. If bubbles appear, you have a leak. Check the regulator connection as follows: Disconnect regulator from the tank and reconnect, making sure the connection is secure. Retest with solution. If you continue to see bubbles, replace the cylinder.**

## Lighting Your Grill

**Danger:** Failure to open hood while igniting the grill or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.

Before cooking on this grill for the first time, operate the grill for about 15 minutes with the lid closed and the gas turned on “high”. This will “heat clean” the internal parts and dissipate odor from the manufacturing processes and painted finish.

### Main Burners:

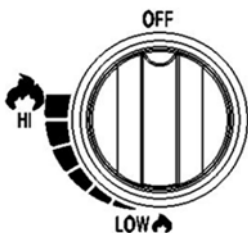
1. Always open the lid before lighting the grill.

Attempting to light the burner with the lid closed may cause an explosion!

2. Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
3. Make sure all burner knobs are in the OFF position.
4. Open the valve on the LP gas cylinder.
5. Ignite only the burners you desire to use, using the same method for each burner: Push in and rotate knob to “HIGH” then push and hold Electronic Ignition button until the burner lights. **If the burner does not light in 5 seconds**, return the knob to **OFF**, wait **5 minutes** for the gas to clear and repeat the procedure. After the burner ignites, repeat the same procedure with any other burner desired. Adjust knob(s) to desired cooking setting.

**After lighting**, observe the burner flame, make sure all burner ports are lit.

**If burner flame goes out during operation**, immediately turn the gas “off” at the control panel and at the gas cylinder and open hood/lid to let the gas clear for about 5 minutes before re-lighting. **Clean your grill after each use**, DO NOT use abrasive or flammable cleaners, as it will damage the parts of this product and may start a fire.



## Side Burner

1. Open lid during lighting. Lid must be open when burner is on.
2. Burner valves must be in the “off” position.
3. Open cylinder valve.
4. Push in side burner valve knob fully and rotate slowly about  $\frac{1}{4}$  turn counter-clockwise until a click is heard. **If the burner does not light**, immediately turn the valve knob to OFF. **Wait 5 minutes** for the gas to clear and repeat the procedure.

After burner ignites, adjust valve knob to desired cooking setting.

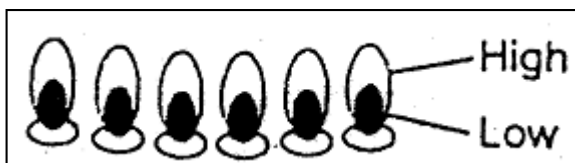
## Shutting Off Burners:

1. Always turn the valve knob(s) clockwise to the HI position, then push in and turn to OFF. Never force the knob without depressing it as this can damage the valve. For Side Burner, push in and turn to OFF from any location that it is at.
2. Promptly turn the gas supply OFF at the propane cylinder.
3. Close the lid of the grill.

## Observe Flame Height When Lit:

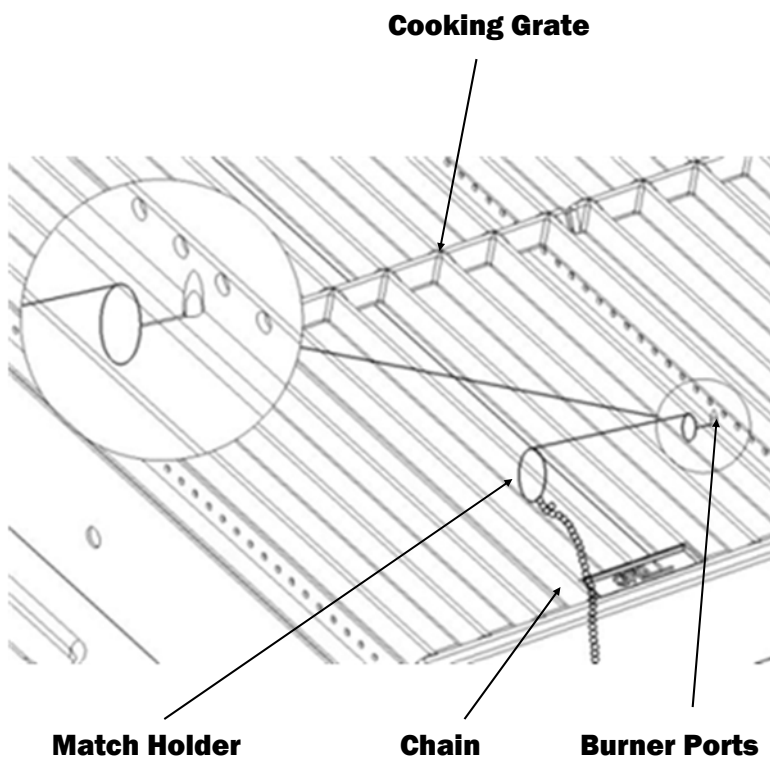
Flame should be a Blue / Yellow color.

To visually check that the burner is operating, look at the burner flame through the flame viewing hole. The flame should be approximately  $1\frac{1}{2}$ - $3\frac{1}{4}$  inch long with the high setting.



## Lighting Burner With a Match:

1. Place a match in the end of the match holder that is installed on the side of Grill Housing. Once lit, immediately place the flame through the cooking grates as shown near the burner ports.
2. Press in knob and rotate counter-clockwise to the High setting and burner should light immediately.
3. Adjust burners to desired cooking settings



## Gas Grill Trouble Shooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using knobs	Wires/or electrode covered with cooking residue.	Clean wire and/or electrode, with rubbing alcohol
	Electrode and burners are wet.	Wipe dry with cloth
	Electrode cracked or broken -sparks at crack	Replace electrode
	Wire loose or disconnected	Reconnect wire or replace electrode/wire assembly.
Burner will not light with match.	No gas flow.	Check if propane tank is empty. If propane tank is not empty. Refer to "Sudden drop in gas flow or reduced flame height". If empty, replace or refill.
	Coupling nut and regulator not connected.	Turn the coupling nut about one-half full connected to three quarters additional turn until solid stop. Tighten by hand only -do not use tools.
	Obstruction of gas Flow.	Clear burner tubes. Check for bent or kinked hose.
	Disengagement of burner to valve.	Re-engage burner and valve.
	Insect nests in venturi (burner insert).	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Sudden drop in gas flow or reduced flame height.	Out of gas	Change Propane Tank
	Excess flow safety device may have been activated.	Turn off knobs, wait 30 seconds and light grill. If flames are still too low. Reset the excessive flow safety device by turning off knobs and propane tank valve. Disconnect regulator. Turn burner control knobs off. Reconnect regulator and leak check connections. Turn propane tank valve on slowly, wait 30 seconds and then light the grill.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean Burner ports



## Gas Grill Troubleshooting, continued

Problem	Possible Cause	Prevention/Cure
Flame is yellow or orange.	New burner may have residual Manufacturing oils.	Burn Grill for 15 minutes with the lid closed.
	Insect nests in venturi.	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Assure burner venturi is properly engaged with valve.
Flame blows out	High or gusting winds	Turn front of grill to face wind or increase flame height. (We recommend not using grill during high winds)
	Low gas pressure	Change Propane Tank
	Excess flow valve tripped	Refer to "Sudden drop in gas flow or reduced flame height"
Flare-Up	Grease buildup	Clean Grill
	Excessive fat in meat	Trim fat before grilling
	Excessive cooking Temperature	Adjust (lower) temperature accordingly
Persistent grease fire	Grease trapped by food buildup around burner system.	Turn knobs to OFF. Turn gas off.
Flashback (fire in burner tube(s))	Burner and/or burner tubes dirty.	Clean burner and/or burner tubes.
Inside of lid appears to be peeling - like paint peeling	Baked on grease buildup has turned to carbon and is flaking off.	Clean inside of lid thoroughly. The lid is not painted on the inside

## **GRILL PREPARATION & OPERATING INSTRUCTIONS**

### **PLEASE NOTE: NO RETURNS ON USED GRILLS**

**Read all safety warnings and instructions carefully before assembling and operating your grill.**

1. Note: The interior of the grills are not painted, they are coated with vegetable oil. **DO NOT** remove this coating. Cure grills prior to cooking to protect the interior and exterior finishes and prevent adding unnatural flavors to your food. (A) Lightly coat **ALL INTERIOR SURFACES** (including **INSIDE OF BARREL, AND COOKING GRATES**) with additional vegetable oil (spray vegetable oil is easiest but **KEEP AWAY FROM HOT COALS, FIRE OR FLAME**). Light burners and set on Medium-Low heat. (D) Gas Grills: Close lid and maintain heat at approximately 250 ° F (120 ° C) for two hours. You can lightly coat the exterior the GRILL body (while warm) with vegetable oil and wipe off excess with a rag. This will extend the life of the finish, much like waxing a car. Your GRILL will then be ready for use. Note: Oil will drip from the GRILL for several uses, but will slow over time.

**NEVER EXCEED 450 ° F (230 ° C) BECAUSE THIS WILL DAMAGE THE FINISH AND CONTRIBUTE TO RUST. PAINT IS NOT WARRANTED AND WILL REQUIRE TOUCH-UP. THIS UNIT IS NOT WARRANTED AGAINST RUST.**

2. This grill is made of steel and cast iron, which **WILL RUST, ESPECIALLY IF NOT PROPERLY CARED FOR.**

3. You may fill unwanted holes with Nuts & Bolts (Not Provided).

**NOTE: Smoke will escape from areas other than the smokestacks. This will not affect your cooking .**

## GRILLING RECIPES

### DIRECT METHOD

**STEAK (& ALL MEATS):** Cook food directly above coals/heat. Generally speaking, to grill meats, raise fire grate to high position (hot) and sear for one minute on each side with the lid open to seal in flavor and juices. Then lower fire grate to medium position with lid closed and cook to desire doneness.

Control heat with dual dampers and adjustable fire grate.

**BETTER BARBECUE:** Place grilled meat back in the marinade for several minutes before serving – it will become tastier and juicier. CAUTION: Boil extra marinade first to kill bacteria remaining from the raw meat.

**Tip:** Cooking with a MEAT THERMOMETER ensures food is fully cooked. Insert into thickest part not touching bone & allow five minutes to register. Internal temperatures for BIRDS should be 170F to 180F and meat should be 140F for rare, 160F medium and 170F for well done.

**MARINATED FLANK STEAK:** Mix marinade ingredients in nonmetal dish. Let steak stand in marinade for no less than 4 hours in refrigerator. Brown each side for 5 minutes, but center should remain rare. Cut steak diagonally across the grain into thin slices before serving. Grill with fire grate in high (hot) position with lid open or closed.

**MARINADE:** 1/2 cup vegetable or olive oil, 1/3 cup soy sauce, 1/4 cup red wine vinegar, 2 tbs. Lemon juice, 1 tsp. Dry mustard, 1 minced clove garlic, 1 small minced onion, 1/4 tsp pepper.

**QUAIL OR DOVES:** Cover birds in Italian dressing (Good Seasons or Kraft Zesty), marinate overnight, pour off dressing and cover with Texas Pete Hot Sauce for 6 hours. Wrap birds in thick bacon secured by a toothpick. \*Place on grill – keep turning until bacon is black. Grill for 20 minutes. Sear with lid open and fire grate in high (hot) position for 1 min each side before lowering grate and closing lid. \*OR SMOKE by placing birds in center of GRID with fire in both ends of FIRE BOX.

**KABOBS:** Alternating on skewers any combination of meat, onions, tomatoes, green peppers, mushrooms, zucchini, circular slice of corn-on-the-cob, or pineapple. Meat could consist of chunks of shrimp, scallops, lobster, chicken, sausage, pork, beef, etc. Marinate the meat in refrigerator for several hours. Grill each side approximately 7 minutes turning occasionally while basting with marinade. Leave a small amount of room between pieces in order to cook faster. Grill with lid up and the fire grate in the lowest position. See marinade recipe on last page.

**KABOB MARINADE:** Mix 1 cup soy sauce, 1/2 cup brown sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 teaspoons salt, 1/2 teaspoon garlic powder and bring to a boil. Marinate beef in mixture a minimum of 4 hours.

**HOT DOGS:** Grill with lid up and fire grate in high (hot) position for approximately 6 minutes, turn every few minutes.

**HAMBURGERS:** Mix in chopped onions, green peppers, salt, sear 3/4 inch patties on each side with fire grate in high position for a few minutes. Lower fire grate to medium position and grill with lid down to avoid flare-ups. Cook each side 3 to 7 minutes according to desired doneness. Cook ground meat to 150 internally or until juice runs clear (free of blood) for prevention of E-coli.

Burgers can be basted with marinade when turning and/or other ingredients can be mixed in with the ground beef such as chili sauce or powder; or you may marinate by allowing to stand in marinade for 1 or 2 hours at room temperature before cooking; or let stand in covered dish in refrigerator up to 24 hours. Bring to room temperature before cooking.

See meat marinade on page 9.

**SHRIMP (Peeled) & Crayfish:** Place on skewers, coat with melted butter and garlic salt. Grill 4 minutes on each side or until pink. Cocktail sauce optional.

**BAKED POTATOES:** Rub with butter and wrap in foil and cook on grill with lid down for 50 minutes. Turn after 25 minutes (no need to turn if smoked). Squeeze to check for doneness.

**SWEET CORN IN HUSKS:** Trim excess silk from end and soak in cold salted water 1 hour before grilling. Grill 25 minutes – turning several times.