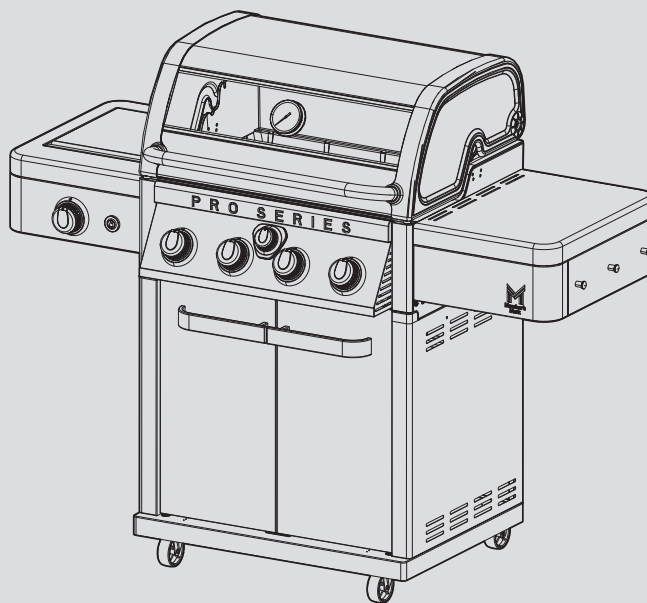




PRO SERIES

4-BURNER NATURAL GAS GRILL WITH THERMOSTATIC CONTROL



Assembly Instructions & User Manual

Model G54505

Scan for easy 3D instructions

Tap. Zoom. Rotate with official interactive instructions on the BILT app.



BILT.

Download on the App Store

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Do not return this product to the store. If you need help or require parts, call the Customer Care Hotline:

1-833-454-0864

This manual must remain with the product at all times.

FOR OUTDOOR USE ONLY.

IMPORTANT SAFETY **WARNINGS**



**THIS MANUAL MUST REMAIN WITH
THIS PRODUCT AT ALL TIMES**



CAUTION

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

INSTALLER OR ASSEMBLER/CONSUMER

This manual should be kept with the grill at all times.

WARNING

Failure to follow all of the Manufacturer's instructions could result in hazardous fires, explosions, property damage, or serious personal injury or even death.

Follow all leak check procedures carefully prior to operation of grill, even if grill was dealer assembled. Do not try to light this grill without reading the Lighting Instructions section of this manual.

DANGER

1. If you smell gas:
 - a. Shut off gas to the appliance.
 - b. Extinguish any open flame.
 - c. Open lid.
 - d. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
2. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

CAUTION

IN DIRECT SUN, AND IN OPERATION, YOUR GRILL'S STAINLESS STEEL AND PAINTED STEEL PARTS CAN BECOME VERY HOT.



THIS GRILL IS FOR OUTDOOR USE ONLY



CAUTION

Some parts may contain sharp edges, especially as noted in the manual. Wear protective gloves during assembly and usage of this appliance.

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

WARNING

Do not attempt to repair or alter the hose and regulator or valve assembly for any assumed defect or for any type of retro fit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer, for your model.

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

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

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

CALIFORNIA PROPOSITION 65 WARNING

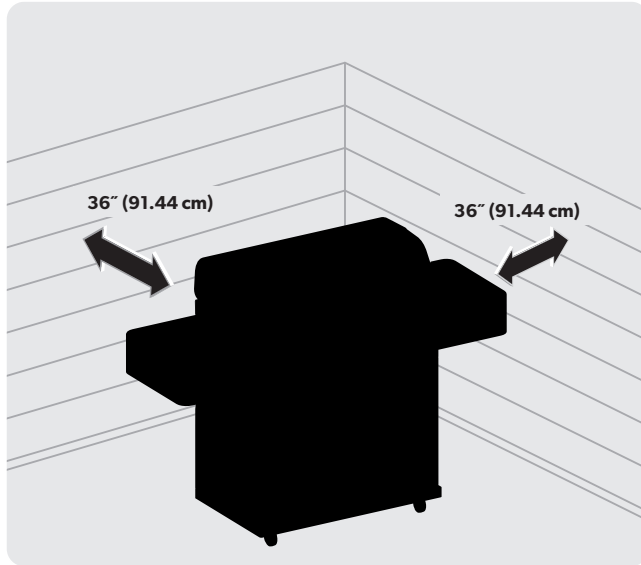
⚠ WARNING: This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

⚠ WARNING: CONTAINS LEAD. MAY BE HARMFUL IF EATEN OR CHEWED. COMPLIES WITH FEDERAL STANDARDS. KEEP OUT OF REACH OF CHILDREN.

INSTALLATION

Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

ADDITIONAL WARNINGS



MINIMUM CLEARANCE TO ADJACENT
COMBUSTIBLE MATERIALS:

MINIMUM OF **36" (91.44 CM)** FROM FURTHEST PROTRUDING EDGE
ON ALL SIDES OF THE GRILL.



**DO ENSURE GRILL IS POSITIONED ON
LEVEL SURFACE.**

**MINIMUM CLEARANCE OF 36" ON
BOTH SIDES AND REAR OF THE GRILL.**

- **DO NOT** operate this grill under or near any overhanging or unprotected construction, aluminum siding, windows, or fencing.
- **DO NOT** use in enclosed spaces such as carport, garage, porch or covered patio.
- **DO NOT** obstruct the flow of combustion and ventilation air to the grill.
- **DO NOT** place grill against a wall or other solid structure.
- **DO** always keep the area around this grill clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- **DO** remember this grill is for **OUTDOOR USE ONLY** and is **NOT** for use on any boat or recreational vehicle.
- **DO** use this grill outdoors in a well-ventilated area, at least **36" (91.44 cm)** from any dwelling or building.
- **DO** check burner flames regularly.
- **DO NOT** attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
- **DO NOT** leave your grill unattended while in operation.
- **DO NOT** use while under the influence of drugs or alcohol.
- **DO NOT** store any spare LP gas cylinder, full or empty, under or near your grill.
- **DO NOT** allow children or pets to play anywhere near the grill.
- **DO NOT** block ventilation holes in the sides or back of grill.
- **DO NOT** use charcoal or ceramic briquettes in this gas grill.
- **DO NOT** use propane in a unit designed for natural gas.
- **DO NOT** allow grease or hot drippings to fall on the natural gas hose. If this occurs, turn off the gas supply, clean the natural gas hose, and inspect for damage before using.
- **DO NOT USE GRILL UNTIL A LEAK-TEST AND A SAFETY CHECK IS COMPLETED.**

NATURAL GAS WARNINGS

WARNING

- This Member's Mark Pro-Series Natural Gas Grill comes equipped with a 10' Natural Gas hose with a quick connect socket connection, designed for natural gas and certified for outdoor use. This allows you to attach your grill to your residential gas line.
- These connections must be made by a licensed gas fitter. The gas grill is designed to operate at an inlet pressure of 7 inches of water column. Piping and valves upstream of the quick disconnect are not supplied, and the installation must comply with the National Fuel Gas Code, ANSI Z223.1 in the United States. The gas supply pipe must be sufficiently sized to supply up to 85,000 BTU/h specified on the rating and based on the length of the piping run.
- The quick disconnect must not be installed in an upward direction and a readily accessible manual shut-off valve must be installed upstream of, and as close to, the quick disconnect as is feasible.

ATTENTION

- If it is evident there is abrasion or wear, or the hose is cut, it must be replaced prior to operation. The replacement hose assembly shall be that specified by the manufacturer.
- Do not route hose underneath the drip pan.
- Do not route hose between bottom shelf space and back panel.
- Do not route hose over top of rear panel.
- Ensure all hose connections are tightened using two wrenches.
- Ensure the hose does not contact any high-temperature surfaces, or it may melt and leak, causing a fire.

NATURAL GAS HOOK-UP'S

! ATTENTION

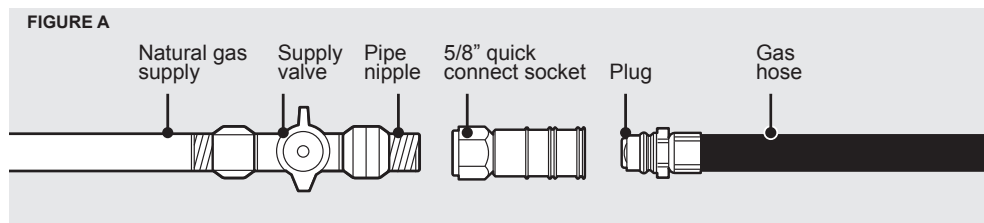
In order to complete installation of your Natural Gas Grill a 1/2" or 3/8" adapter may be required to connect your grill's Natural Gas hose to your home gas supply. Contact your Natural Gas supplier to purchase the necessary part.

! WARNING

For all new, at-home, natural gas connections, please contact a certified gas technician to install your natural gas grill.

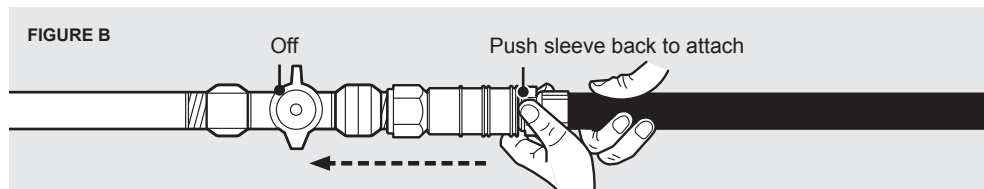
CONNECTING YOUR GRILL TO THE NATURAL GAS SOURCE

1. Coat pipe nipple with gas resistant Teflon tape or pipe dope. Tighten quick-disconnect coupling onto pipe nipple that leads to natural gas supply (FIGURE A).
2. With the natural gas supply valve "OFF", connect the natural gas hose to the quick connect socket. Push the sleeve back on the quick connect socket (FIGURE B) and insert the plug until the sleeve snaps forward, locking the plug into the quick connect socket. Remember to perform a leak test on these connections before using the grill.



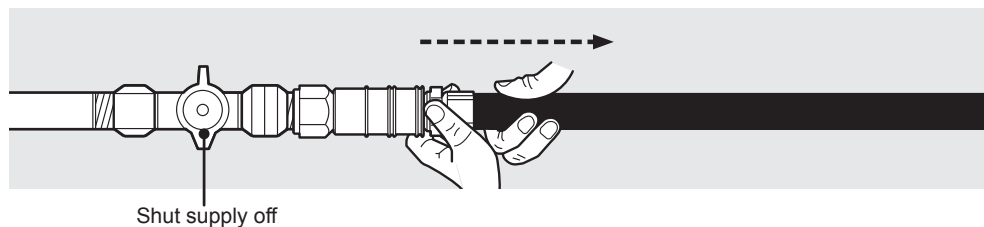
! ATTENTION

Gas must be turned off at the natural gas supply valve when the gas grill is not in use.



DISCONNECTING YOUR GRILL FROM THE NATURAL GAS SOURCE

1. Turn natural gas supply valve "OFF".
2. To disconnect, push sleeve back and pull plug out of sleeve. CAUTION: The natural gas source should always be in the "OFF" or in closed position when the grill is not in use.



! ATTENTION

The installation must be performed by a licensed gas fitter, and all connections must be leak tested before operating the grill.

LEAK TEST PROCEDURE

WHEN TO PERFORM A LEAK TEST:

- After assembling your grill and before lighting for the first time, even if purchased fully assembled.
- Every time any of the natural gas components are disconnected or replaced.
- Any time your grill has been moved.
- At least once per year or if your grill has not been used for more than 60 days.

CHECKING FOR LEAKS:

1. Create a mixture of 50% water and 50% liquid dishwashing soap.
2. Open lid.

NOTE: The leak test must be performed in an area that has adequate lighting in order to see if bubbles are developing and not in a windy or noisy area so larger leaks can be detected by smell or sound.

3. Ensure all control knobs are set to "OFF".
4. Brush or spray soapy water solution onto all connections shown.
5. Slowly open the gas shut-off valve by turning the hand wheel counter-clockwise.
6. Check each location for growing bubbles, which indicates a leak. Large leaks may not be detected by bubbles but should produce a rushing sound or gas smell.
7. Turn off gas shut-off valve.
8. Tighten any leaking connections.
9. Repeat soapy water test until no leaks are detected.

WARNING

If you hear a rushing sound or smell gas, turn gas off. Tighten any leaking connections. If leak is detected at connection nut and tightening does not stop leak, reinspect the natural gas hose.

10. Turn off gas shut-off valve until you are ready to use your grill.
11. Wash off soapy residue with cold water and towel dry.
12. Wait 5 minutes to allow all gas to evacuate area before lighting grill.



Leaking Test Video
Scan this QR code.



WARNING

DO NOT use grill if leaks cannot be stopped. Contact customer hotline at 1-833-454-0864.

PRE-START CHECK LIST

DANGER

Property damage, bodily harm, severe burns, and death could result from failure to follow these safety steps. These steps should be performed after the grill has been assembled and prior to each use. **DO NOT** operate this grill until you have read and understand **ALL** of the warnings and instructions in this manual.

- Ensure that the grill is properly assembled.
- Inspect gas supply hose for burns, chaffing, kinks, and proper routing before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to grill being used. Contact Customer Care at 1-833-454-0864 for a replacement.
- Leak check all gas connections and hoses. See section on "Leak Test Procedure" page 7.
- Position your grill on a level surface in a well ventilated location, a safe distance 3 ft. (0.91m) from combustible materials, buildings and overhangs.
- Properly place empty grease cup under grease drain hole in bottom of grill to catch grease during use.
- DO NOT** block ventilation areas on sides, back or cart compartment of grill.

LIGHTING INSTRUCTIONS

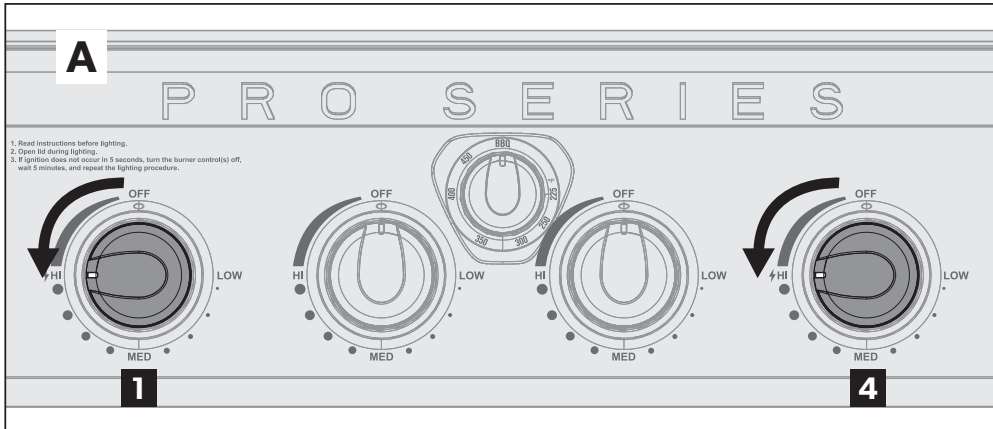
LIGHTING THE MAIN BURNERS: BBQ MODE

All burners will function in BBQ Mode. The thermostatic control knob must be set to BBQ.

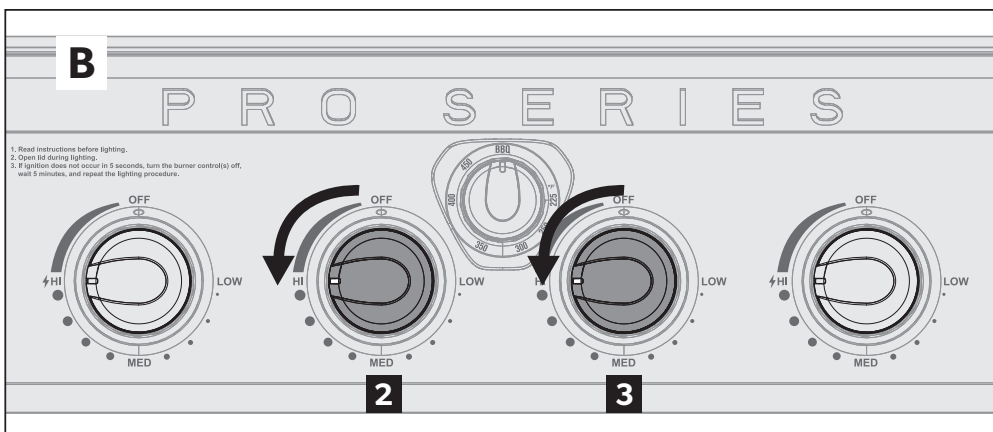
1. Open the lid before attempting to light the burners.
2. Make sure all control knobs and the gas shut-off valve are "OFF."
3. SLOWLY turn the gas shut-off valve counter-clockwise to open. Wait 30 seconds for the pressure to stabilize.
4. Push in and turn control knobs #1 and #4 counter-clockwise to the "HI" position (⚡). Press the igniter for 3 to 5 seconds. You will hear a clicking sound (Figure A).



Lighting Instruction
Video Scan this QR code.



5. If ignition does NOT occur within 5 seconds, turn the control knobs to "OFF," wait 5 minutes to allow gas to dissipate, and repeat the lighting procedure.
6. If the burner does not ignite, refer to the "Match Lighting the Main Burners" section.
7. To light burners #2 and #3, you must push in and turn the control knobs to "HI" and hold for 5 seconds to allow the thermocouple time to heat up (Figure B).



ATTENTION: IF YOU RELEASE THE CONTROL KNOB TOO SOON, THE BURNER FLAME FOR BOTH BURNER #2 AND BURNER #3 WILL EXTINGUISH.

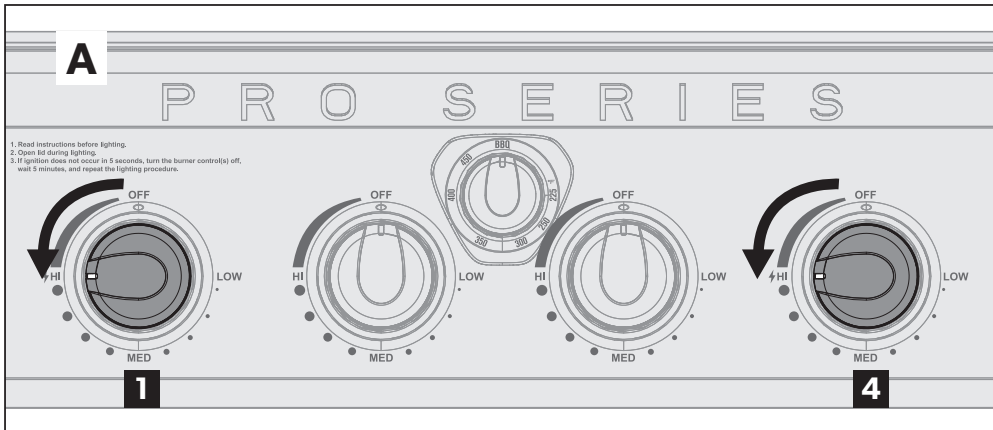
8. To turn the burners "OFF," turn each control knob clockwise until it locks in the "OFF" position. Please note that this does not turn off the gas flow.

NOTE: If the burner does not light or the flame is too low, refer to the "Troubleshooting" section of the owner's manual on pages 22-23.

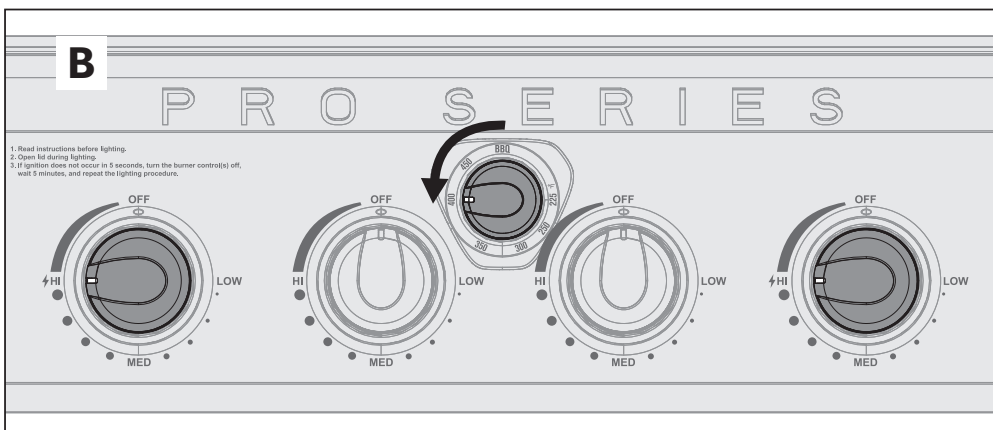
LIGHTING INSTRUCTIONS

LIGHTING THE MAIN BURNERS: THERMOSTATIC CONTROL

1. Open the lid before attempting to light the burners.
2. Make sure all control knobs and the gas shut-off valve are "OFF."
3. SLOWLY turn the gas shut-off valve counter-clockwise to open. Wait 30 seconds for the pressure to stabilize.
4. Push in and turn control knobs #1 and #4 counter-clockwise to "HI" (Figure A). Press the igniter for 3 to 5 seconds. You will hear a clicking sound.



5. If ignition does NOT occur within 5 seconds, turn control knobs to "OFF," wait 5 minutes to allow gas to dissipate, and repeat the lighting procedure.
6. If the burner does not ignite, see the "Match Lighting the Main Burners" section.
7. Turn the thermostatic control knob counter-clockwise to the desired oven temperature and close the lid. Preheat for 10 minutes (depending on ambient temperature) before positioning food on the grill (Figure B).



⚠ ATTENTION

To change the preset setting, you will need to push in and turn the thermostatic control knob each time to set the desired temperature. When the knob is released, the temperature is locked.

⚠ IMPORTANT

When using the preset temperature, burner #2 and burner #3 will not function. Burners must remain in the "OFF" position.

LIGHTING INSTRUCTIONS

WHEN SWITCHING FROM THERMOSTATIC CONTROL TO BBQ MODE

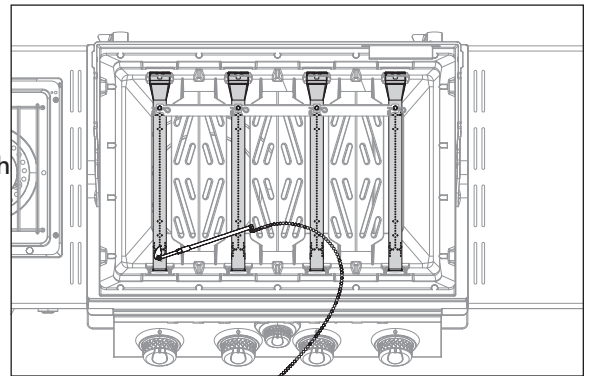
⚠ ATTENTION

Burner #2 and burner #3 include a thermocouple and safety shut-off valve that will restrict the use of both burners when the thermostatic control knob has been turned on.

1. Push in and turn the thermostatic control knob, clockwise to BBQ mode.
2. To light burner #2 and #3, push in and turn both knobs, counter-clockwise to "HI" and hold for 5-10 seconds, allowing the thermocouple to heat up, before releasing the knobs.

MATCH LIGHTING THE MAIN BURNER:

1. Open the lid before lighting the burner.
2. Make sure all control knobs and the gas shut-off valve are "OFF".
3. SLOWLY, turn the gas shut-off valve counter-clockwise to open. Wait 30 seconds for pressure to stabilize.
4. Place a paper match in the end of the match lighting tool. Strike match and place through the cooking grate and opening on the heat tent approximately 1/2" (1 to 2 cm) from the burner to be lit.
5. Push in and turn burner control knob #1 to "HI". The burner should light within 5 seconds.
6. If burner does not light, turn control knob to "OFF" and wait 5 minutes for gas to dissipate. Repeat the lighting procedure.
7. Once lit, light remaining burners by following steps 4-6.
8. If burner does not light within first few attempts of match lighting, there may be a problem with the gas supply. Close all control knobs and the gas shut-off valve. DO NOT attempt to operate grill until the problem is found and corrected.

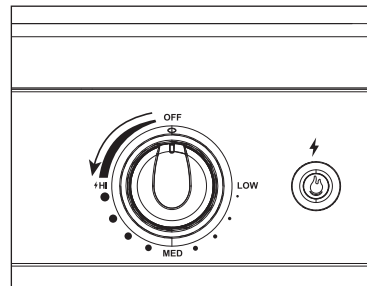


NOTE: If the burner does not light or flame goes out, retry these steps. For any issues related to low flames, see the "Troubleshooting" section of this manual on pages 22-23.

LIGHTING INSTRUCTIONS:

LIGHTING THE SIDE BURNER/SEAR BURNER (IF APPLICABLE)

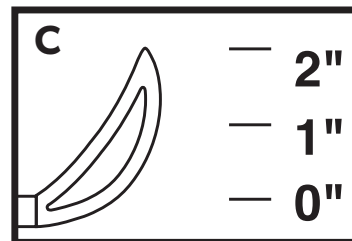
1. Open lid before lighting side burner.
2. Make sure control knob is "OFF".
3. With the gas shut-off valve open, push and turn control knob to "HI". Press igniter for 3-5 seconds.
4. If ignition does NOT occur in 5 seconds, turn control knob to "OFF", wait 5 minutes to allow gas to dissipate and repeat lighting procedure.
5. If burner does not ignite using the igniter, see "Match Lighting the Side Burner" section below.
6. To turn off, turn control knob clockwise until it locks in the "OFF" position.



NOTE: If burner does not light or flame is too low, see "Troubleshooting" section of the owner's manual.

MATCH LIGHTING THE SIDE BURNER/SEAR BURNER (IF APPLICABLE)

1. Open lid to the side burner before lighting.
2. Make sure control knob is "OFF".
3. Place a paper match in end of the match lighter. Strike match and hold it approximately 1/2" (1 to 2 cm) from burner (Figure B).
4. With the gas shut-off valve open, push and turn the side burner control knob counter-clockwise to the "HI" position. Turn side burner control knob to "HI" position. The burner should light within 5 seconds.
5. If burner does not light, turn control knob to "OFF" and wait 5 minutes for gas to dissipate and repeat lighting procedure.
6. If the burner does not light within the first few attempts of match lighting, it indicates a gas supply issue. Turn off the gas at the burner and cylinder. DO NOT attempt to operate the grill until the problem is identified and corrected.



NOTE: If burner does not light or flame is too low, see "Troubleshooting" section of the owner's manual pages 22-23.

NOTE: Observe flame height when lit: Flame should be a blue/yellow color between 1"-2" when burner is on "HI".

⚠ CAUTION

The sear burner flame is difficult to see in daylight. The sear burner lid is for storage, close only after the sear burner has cooled.

⚠ ATTENTION

Not following correct lighting and shut down procedure can activate the flow limiting device in the regulator.

LIGHTING INSTRUCTIONS:

USING THE SIDE BURNERS

- The side burner can be used to prepare side dishes such as beans, potatoes, corn, or to warm sauces.
- The burner valve can be adjusted from high to low depending upon your cooking demands.

WARNING

- Never close the side burner cover when the burner is lit.
- Use a 10" diameter pot or smaller that does NOT have an extended handle when cooking on the side burner. Center pot over the burner.
- Never place more than 15 pounds on the side burner. The side burner is not constructed to hold weight exceeding 15 pounds.
- Use caution to avoid bumping the grill or side burner.
- DO NOT use side burner to deep fry food in oil to avoid dangers associated with oil igniting, creating a very dangerous situation.

SHUT DOWN PROCEDURE

1. Push in and turn each control knob clockwise to the "OFF" position.
2. Turn gas shut-off valve clockwise to close.

CAUTION

The gas shut-off valve should always be in the closed position when grill is not in use.

START GRILLING

⚠ WARNING:

Read and follow all warnings and instructions contained in the preceding sections of this manual.

- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and damage to grill or result in personal injury.
- DO NOT leave your grill unattended while it is "ON" or in use.
- DO NOT move grill when it is hot, or in use.
- DO NOT use water on a grease fire. If safe to do so, close the grill lid to extinguish the fire or smother with dirt, sand or baking soda. If closing the lid to extinguish the fire is not possible, use a fire extinguisher or smother the fire with dirt, sand, or baking soda.
- Never cook on the grill without the grease cup/tray in place.

BREAKING IN YOUR GRILL:

- In the process of manufacturing and preserving the components of your grill, oil residue may be present on burners and cooking surfaces.
- Before cooking for the first time you should preheat for 15 minutes on "HI" to burn off these residual oils.

THERMOSTATIC CONTROL

The Member's Mark Pro Series Gas Grills, with Patented Thermostatic Control offer users the versatility to cook in traditional BBQ MODE with variable temperatures, or switch to full THERMOSTATIC CONTROL, achieving precise preset temperatures from 225°F to 450° F for recipes that require greater accuracy and control.

BBQ MODE= User has manual control of all burners with variable temperatures.

THERMOSTATIC CONTROL= User will set a preset temperature on the thermostatic control. ONLY the thermostatic control knob will manage the temperature and burner operation. Adjustments made to the main burner control knobs will not have any effect. For manual control, you must switch back to BBQ Mode.

PREHEATING WHEN USING THE THERMOSTATIC CONTROL SYSTEM

Much like your grill and indoor oven, preheating is required to ready the grill for cooking.

- Do not preheat on high temperatures. Your Pro Series grill is equipped with porcelain cast iron cooking grates that excel at retaining heat. Preheating on higher temperatures will require an extended period of time for the cooking grates to cool down and reach the target temperature.
- Always preheat at the target temperature for 10-15 minutes before positioning food on the cooking grates.
- In cold and windy conditions, longer preheat times may be required. Ensure your grill is positioned away from direct wind and other elements.

START GRILLING

TIPS FOR TEMPERATURE MAINTENANCE AND COOKING TIMES

When using the Thermostatic Control system, the temperatures inside the grill are constantly monitored and burner flames adjusted to maintain set temperature. However, to maintain stable cooking temperatures and retain heat inside your grill, do the following:

1. Keep your grill lid closed during cooking.
2. Use the window and lid mounted temperature gauge, when possible, to check progress.
3. The Lid mounted temperature gauge is a reference for temperature only. It will not read the exact internal grill temperatures but will give a good indication of temperature range.
4. If you are using any toppers or roast pans during cooking, remember to turn halfway through the cook to ensure even cooking and to avoid the effects of hot spots or inconsistent temperatures.
5. ALWAYS use a meat thermometer to track internal temperatures for doneness. See Internal Temperature Chart on page 16.
6. No one gas grill is like the other. Finding the correct mix of FOOD, TIME and TEMPERATURE will take some experimenting. The key is to always monitor your food closely and make adjustments as you track progress

USING RUBS AND SAUCES

Always apply dry rubs to meat in advance of cooking and let it sit, covered at room temperature for a minimum of 20 minutes. Dry rubs contribute to the delicious, bold flavors and crunchy “bark” or crust that builds up during low and slow cooking.

- Always apply sauces towards the end of the cook to create a caramelized crust. Applying sauce too early can cause the sauce to burn or dry out leaving a bitter burnt char on the surface.

ROTISSERIE COOKING:

- Your grill is pre-drilled with mounting holes for a universal rotisserie (sold separately Item #990133827).
- Read and follow all instructions provided with the rotisserie kit. Save instructions for future reference.

START GRILLING

GRILL COOKING TIPS:



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 (63° C)
Pork	160° F (71° C)
Egg Dishes	160° F (71° C)
Steaks and Roasts of Beef, Veal or Lamb	145° F (63° C)
Ground Beef, Veal or Lamb	160° F (71° C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F (74° C)
Ground or Pieces Poultry (Chicken Breast, etc.)	165° F (74° C)

USDA Food Safety and Inspection Service





WARNING: TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE ABOVE. USDA SAFE MINIMUM INTERNAL TEMPERATURES FISH 145° F (63° C), PORK 160° F (71° C), EGG DISHES 160° F (71° C), STEAKS AND ROASTS OF BEEF, VEAL OR LAMB 145° F (63° C), GROUND BEEF, VEAL OR LAMB 160° F (71° C), WHOLE POULTRY (TURKEY, CHICKEN, DUCK, ETC.) 165° F (74° C), GROUND OR PIECES POULTRY (CHICKEN BREAST, ETC.) 165° F (74° C).

PREVENTION

CONTROLLING FLARE-UPS/GREASE FIRES:

- Flare-ups are a common occurrence when cooking meats on a gas grill. Use caution when opening lid, as sudden flare-ups may occur. Excessive flare-ups can overcook your food and create a dangerous situation for you and your grill. Excessive flare-ups result from the build-up of grease in your grill. If this should occur, **DO NOT** pour water onto the flames. This can cause grease to splatter and may result in serious burns or bodily harm.
- If safe to do so, remove food from grill surface, close the lid, shut off all grill control knobs, close gas shut-off valve and allow the fire to burn-out.
- If grease fire does not quickly burn out, or if the fire is growing/spreading: Use fire extinguisher or smother the fire with baking soda.

TO MINIMIZE FLARE-UPS:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on "LOW" settings or indirectly.
- Ensure that your grill is on level ground and grease is allowed to evacuate grill the drain hole in the bottom and into the grease cup/tray.
- Clean the grill frequently to minimize grease build-up.

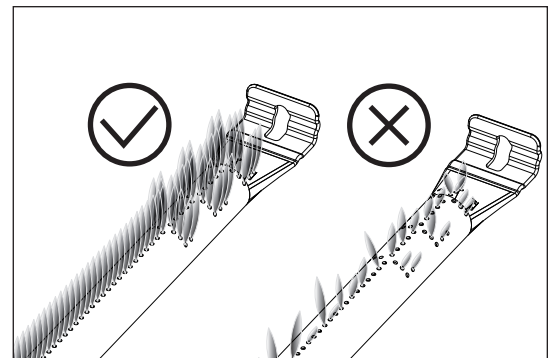
PROPER BURNER FLAME PATTERN

The burner flame pattern is the key indicator of proper or improper function within the cook system. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5 cm/ 1" flame on "HI" with orange tips, light blue center, with a darker blue flame at the base of the burner port. Refer to the Troubleshooting section on pages 22–23 if you experience any of the following issues:

- Large, unruly, or irregular orange burner flames.
- The smell of gas in conjunction with irregular flames.
- Low temperatures or uneven heat.

⚠ ATTENTION:

After lighting, ensure the burner is lit correctly and the flame pattern is as expected. If the flame pattern is not normal, check the troubleshooting guide for solutions.

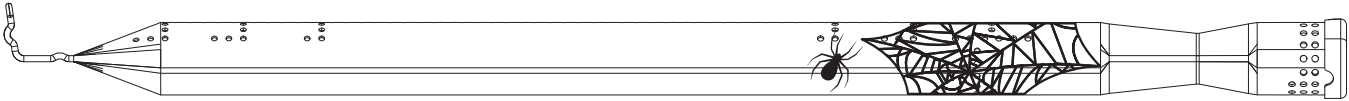


PREVENTION

BLOCKED BURNER VENTURI

Blockages in the burner venturi caused by spiders, insects or nests can cause a FLASHBACK FIRE. A flashback fire occurs when a blockage in the venturi tubes caused by spiders, insects and nests blocks the flow of gas, forcing it back towards the control panel and control knob. The ignited gas, if not detected, can cause a fire to burn in this area.

IF YOU EXPERIENCE ANY OF THE CHARACTERISTICS OF A FLASHBACK FIRE. CLOSE THE GAS SHUT-OFF VALVE IMMEDIATELY. FOLLOW THE BURNER CLEANING PROCEDURE OUTLINED IN THE MAINTENANCE SECTION OF THIS MANUAL.



CHARACTERISTICS OF A FLASHBACK FIRE

- A fire burning outside of the firebox, usually visible behind or under the control panel.
- Hot or melting control knobs.
- Large yellow, unruly flames accompanied by the smell of gas.
- Burners not lighting correctly, or partially lighting.

⚠ WARNING

At first sight of yellow, unruly flames, poorly lit burners accompanied by the smell of gas, shut down your grill, and perform burner cleaning maintenance, outlined in the maintenance section of this manual, page 20.

MAINTENANCE

PROPER CARE & MAINTENANCE

⚠ ATTENTION:

If you are experiencing any of the following performance or safety issues: 1) grill not reaching temperature potential, 2) yellow burner flames, 3) the smell gas, 4) popping noises, 5) delayed burner ignition, 6) uneven heat, 7) flash fires, or 8) grease fires, **TURN OFF YOUR GRILL** immediately and perform the following maintenance regime. Perform these steps when your grill is off and cool. A thorough cleaning is recommended at least twice a year, or more if your grill is used consistently.

⚠ CLEANING THE FIREBOX ⚠

EXCESSIVE BUILD-UP inside the firebox can **LEAD TO GREASE FIRES AND OVERHEATING**.

1. Use a plastic scraper to scrape debris off the interior surfaces of the firebox, and into the grease tray liner.

IF A MORE THOROUGH CLEANING IS REQUIRED:

2. For stubborn build-up, use a grill degreaser to loosen up debris and then repeat step 1.

CLEANING THE GREASE COLLECTION TRAY AND GREASE CUP

The grease management system consists of an angled pull-out grease collection tray and a grease cup. These components were designed to be easily removed, cleaned and replaced. Remove the pull-out grease collection tray by pulling the tray out of the cabinet. Remove excess grease with a plastic scraper or if a deeper clean is required, clean with a garden hose, soap and water. Remove the grease cup and liner and scrape grease into the garbage. If a deeper clean is required, wash with soap and water or replace the disposable grease cup liner. Contact customer support at 1-833-454-0864 to order replacement liners.

CLEANING PORCELAIN CAST IRON COOKING GRATES (IF APPLICABLE)

During preheat, brush cooking grates with a grill brush to remove debris.

IF A MORE THOROUGH CLEANING IS REQUIRED:

1. Wash cooking grates with soap and water only.

2. Rinse and dry thoroughly with a towel. If cleaning on a very hot day, allow grates to dry in the sun.

⚠ CAUTION:

Always handle Porcelain-Coated Cast Iron grates with care to avoid damaging the porcelain enamel finish.

CLEANING THE HEAT PLATES

1. Remove heat plates.

2. Holding your heat plate over a large garbage receptacle, use a plastic paint scraper or a grill brush to remove debris

IF A MORE THOROUGH CLEANING IS REQUIRED:

3. Clean away all remaining debris with mild soap and warm water.

4. Dry thoroughly.

5. Re-install.

MAINTENANCE

CLEANING THE BURNERS

Keeping burners free of blockages including spiders, insects, nests and other debris that can block the burner ports is essential for safe operation.

1. Use a clean grill brush to clean the outside of the burner.
2. Remove the hitch pins used to secure the burners to the firebox. Use pliers if necessary.
3. Lift burners out slightly, exposing the burner venturi. Be careful not to damage or disconnect the electrode connector.
4. Use a pipe cleaner or flexible Venturi Brush to clean the interior of all burners. Shake any loose debris out of the burner.
5. Use a wire or paper clip to clean burner port holes. Do not use anything that can damage or enlarge port holes.
6. Use a clean soft bristle brush to clean spider/ insect screens.
7. Reinstall, ensuring that the burner orifice is placed over the gas jet correctly.

CLEANING STAINLESS STEEL COOKING GRATES (IF APPLICABLE)

The stainless-steel cooking grates are very low maintenance. Regular cleaning should include a burn-off of excess grease and brushing away debris with a grill brush.

If a more thorough cleaning is required, grates can be removed and cleaned with warm soapy water and a fine scouring pad, to avoid scratching or damage the surface. Once clean, rinse and dry thoroughly. It is possible to coat the grates with vegetable or canola oil for added protection, but this is best done when the grates are not in the firebox and using a paper towel.

NOTE: IF SEASONING IS REQUIRED, ADD OIL TO YOUR FOOD.

CLEANING THE INSIDE OF THE LID

Over time you may notice "paint-like" peeling on the inside of the grill lid. During use, grease and smoke vapors turn into carbon deposits, which eventually begin to peel. These deposits are non-toxic but should be cleaned off to avoid flakes falling onto food.

Use a grill brush to brush off the carbon build-up from inside the lid to prevent this accumulation.

CLEANING THE EXTERIOR STAINLESS-STEEL SURFACES (IF APPLICABLE)

- Always use a non-abrasive, non-toxic stainless-steel cleaner designed for outdoor products and grills.
- Always use a micro-fiber cloth to clean in the direction of the stainless-steel grain.
- Do not use paper towels as they can scratch the stainless-steel finish.
- If you notice a film or leftover residue from your cleaner, rinse thoroughly with water and dry with a micro-fiber cloth.
- Do not allow any spills from sauces to remain on stainless steel parts.
- Always wipe surfaces immediately following cooking.

CLEANING THE WINDOW

The window can become dirty with build-up of grease and smoke as well as darken over time.

- To remove baked on grease and smoke, combine 1/2 cup of baking soda in a bowl with enough water to form a paste.
- Before applying the paste to the window, wipe off any loose grease and debris with a soft microfiber cloth. Spread the paste on the inside of the grill window and let stand for 15-20 minutes.
- Wet a clean microfiber cloth and wipe the paste away. Repeat steps as needed.
- Use a dry microfiber cloth to buff out any streaks on the glass.

DO NOT USE ANY ABRASIVE CLEANSER OR METAL SCOURING PAD AS THESE WILL SCRATCH THE WINDOW SURFACE

MAINTENANCE

CLEANING THE EXTERIOR PAINTED, PORCELAIN ENAMEL SURFACES (IF APPLICABLE)

1. Clean painted and porcelain-coated surfaces with warm soapy water.
2. After wiping down all surfaces, rinse thoroughly with water.
3. Dry with a soft microfiber cloth.

DO NOT USE ANY CHEMICAL CLEANERS ON PAINTED SURFACES AS THEY COULD STRIP THE PAINT AND PERMANENTLY DAMAGE THE SURFACE, LEAVING IT UNPROTECTED.

Cleaning the Outside of Grills that are in Unique Environments if your grill is subject to a particularly harsh environment, you will want to clean the outside more often. Acid rain, pool chemicals, and salt water can cause surface rusting to appear. Wipe down the outside of your grill with warm soapy water. Follow up with a rinse and thorough drying. Additionally, you may want to apply a stainless-steel cleaner weekly to prevent surface rust.

STORING YOUR GRILL

Before storing your grill ensure that the gas shut-off valve is fully closed.

- Clean all surfaces. Lightly coat burners with cooking oil to prevent excess rusting.
- Check and clean burner prior to use after storing, at the beginning of grilling season or after a period of not being used. Spiders and insects like to build nests in burner tubes (especially during colder months). Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath grill.
- If storing grill outdoors, cover grill with a grill cover for protection from the weather.
- Remove and clean all components. Season cooking grates with vegetable shortening and wrap in a towel before storing.
- If storing for a prolonged period, remove the igniter battery to avoid corrosion.

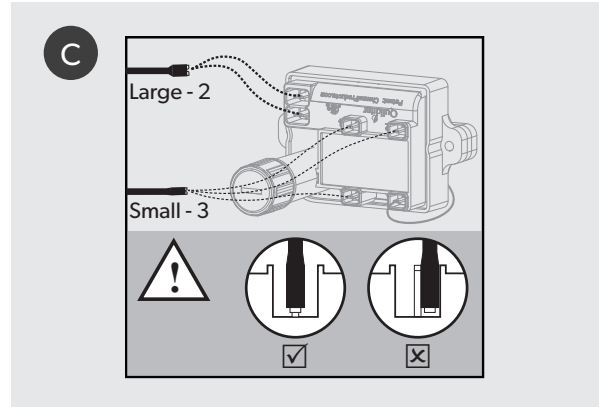
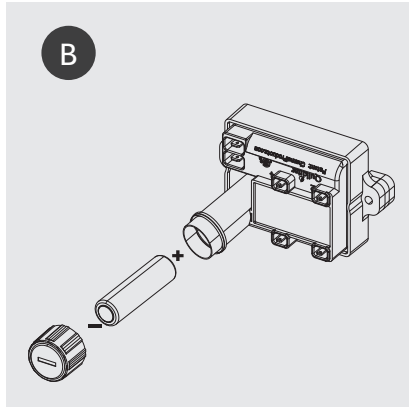
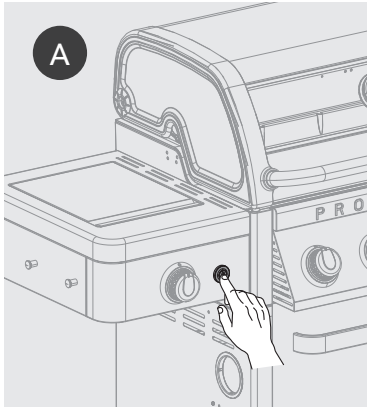
TROUBLESHOOTING

RESOLVING IGNITION ISSUES, QUICK CHECK:

Press the ignition button located on the left shelf fascia (see image A). You should hear a continuous clicking sound when the button is pressed. If you hear no sound, 1) replace the battery (see image B), 2) check that all wires are firmly pushed in (see image C).

TIP: When checking the wires there are two common trouble spots to pay attention to:

1. The two lead wires connected to the ignition button and the electronic ignition module.
2. Check that all wires connected to the electronic ignition module are firmly pushed in.



⚠ Battery care, use and disposal ⚠

- DO start by positioning a brand new battery in your electronic ignition module.
- DO remove the battery from the electronic ignition module during storage periods.
- DO recycle or dispose of batteries properly, as per the requirements of your local municipality.

- DO NOT submerge the electronic ignition module in water.
- DO NOT leave the batteries where a child or pet could play with or swallow them.

PROBLEM	IDENTIFYING THE CAUSE:
Burners will not light (with igniter or match)	Leak or poor connection between the grill and natural gas safety shut-off valve.
	Installation issues. Consult with the gas fitter who performed installation. The gas supply pipe must be sized according to the installation code.
	Natural gas safety shut-off valve is closed.
	Burners are not properly seated over valve orifices.
Burners will not light with the igniter, but can match-light (no spark)	Ignition module battery needs to be replaced. Replace the battery. Ensure positive side out towards battery cap.
	Loose ignition button lead wires - check lead wires on the back of the ignition button. Push in until you feel a click
	Loose wires at electronic ignition module (see inside cabinet). Push in until you feel a click.
	Faulty electronic ignition module. Contact customer support to order a replacement.
Fire at control knob/control panel flashback fire	Burner and/or burner tubes have a blockage, forcing flames back towards the user. Burners must be removed and cleaned to resolve this issue. Follow the steps on page 20.
	Burner is improperly seated over gas jet. The gas valve must sit inside of the burner venturi. Disassemble the burner and fix the assembly.
Yellow smokey flames/gas odor can be smelled	Burner and/or burner venturi is obstructed and needs to be cleaned. Burners must be removed and cleaned, to resolve this issue. Follow the steps on page 20.
	Possible spider web or other debris.

TROUBLESHOOTING

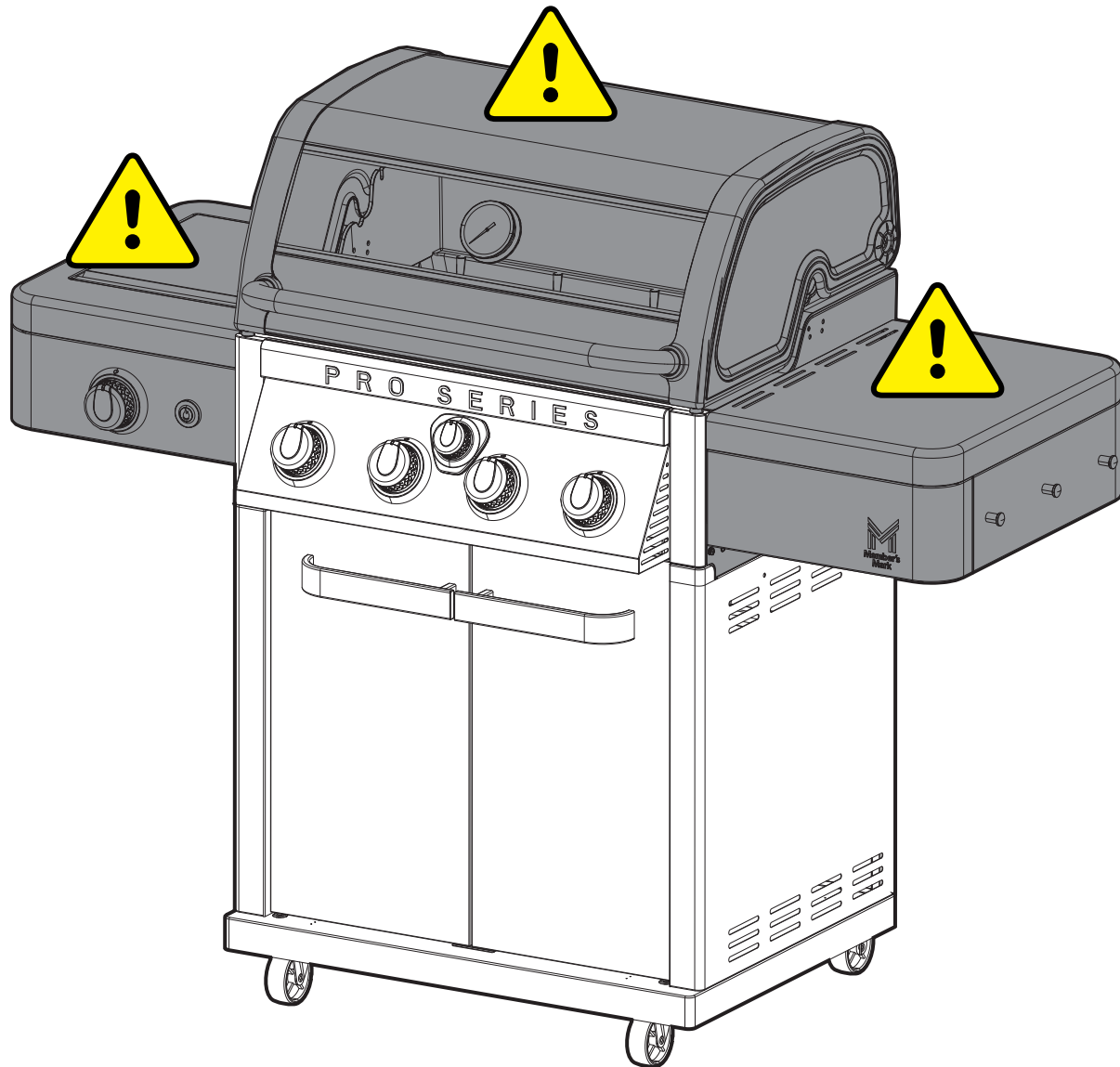
PROBLEM	IDENTIFYING THE CAUSE:								
Flame blows out	Installation issues. Consult with the gas fitter who performed installation. The gas supply pipe must be sized according to the installation code.								
	Not using the natural gas hose supplied with this grill.								
	High wind condition. Adjust your grill to shield from wind.								
	Leak or poor connection between the grill and natural gas safety shut-off valve.								
Preset temperatures are unable to reach higher temperature levels	Ensure that the lighting burner control knobs are set to "HI" when using the thermostatic control system.								
Low heat or incomplete flame (assuming burners and venturi tubes are free and clear of blockages)	Installation issues. Consult with the gas fitter who performed installation. The pipe must be sized according to installation code.								
	Gas pressure is affected by the length and piping size of the gas line from the home to the grill.								
	<table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="2">HOME TO GRILL</th> </tr> </thead> <tbody> <tr> <td>Up to 25'</td> <td>3/8" diameter</td> </tr> <tr> <td>26-50'</td> <td>1/2" diameter</td> </tr> <tr> <td>51-100'</td> <td>2/3" of run 3/4" or 1/3" of run 1/2"</td> </tr> </tbody> </table>	HOME TO GRILL		Up to 25'	3/8" diameter	26-50'	1/2" diameter	51-100'	2/3" of run 3/4" or 1/3" of run 1/2"
	HOME TO GRILL								
	Up to 25'	3/8" diameter							
26-50'	1/2" diameter								
51-100'	2/3" of run 3/4" or 1/3" of run 1/2"								
Not using the natural gas hose supplied with this grill. Undersized supply line. Pipe must be sized according to the installation code.									
Supply hose may be pinched, have crack or abrasion. Perform leak test of entire hose.									
Too much heat/ Excessive flare-ups	Excessive grease and build-up on heat tents, in grease cup and within firebox. Follow cleaning steps on pages 19.								
	Cooking on the "HI" position: Only use "HI" for preheating and searing. Always adjust the temperature to avoid too much heat.								
	Covering more than 70% of the cooking surface may cause overheating.								
	Excessive fat on meat. Always cut fat where possible to limit excess grease drippings.								
"Paint" appears to be peeling inside lid	The interior lid is aluminum and not painted. Carbon from baked on grease can accumulate on the lid's interior, resembling flaking paint. Follow cleaning steps on page 20.								
	To remove, you will need to brush or scrape the buildup away.								
Burner #2 and #3 will not light	Burner #2 and burner #3 will not function while using preset temperatures. Both burners have a thermocouple and safety shut-off valve that will restrict the use of both burners when the thermostatic control knob is in this position. To light burner #2 and burner #3 in BBQ Mode, push in and turn both control knobs to "HI" and HOLD for 5 seconds. The burner flame will extinguish if the 5 second hold is not followed.								

⚠ WARNING:

HEED THE WARNINGS IN THIS MANUAL. ALWAYS PERFORM A LEAK TEST, EVERY TIME YOU MOVE YOUR GRILL FROM STORAGE OR CHANGE PARTS. CHECK YOUR NATURAL GAS HOSE REGULARLY FOR DAMAGES AND ABRASIONS. NEVER LEAVE YOUR GAS SHUT-OFF VALVE OPEN WHILE NOT IN USE. NEVER LEAVE THE CONTROL KNOBS OPEN WHILE NOT IN USE. ALWAYS OPEN YOUR GRILL LID BEFORE ATTEMPTING TO LIGHT YOUR GRILL. OPEN WHILE NOT IN USE. NEVER LEAVE THE CONTROL KNOBS OPEN WHILE NOT IN USE. ALWAYS OPEN YOUR GRILL LID BEFORE ATTEMPTING TO LIGHT YOUR GRILL.



WARNING: HOT SURFACES



WARNING: EXTERIOR SURFACES WILL BECOME VERY HOT. TO PREVENT BURNS, ALWAYS WEAR INSULATED PROTECTIVE GRILL MITTS WHEN WORKING AT THE GRILL.

- **KEEP AWAY FROM COMBUSTIBLE MATERIALS.**
- **KEEP CHILDREN AND PETS AWAY FROM THIS GAS-FIRED GRILL.**
- **AVOID DANGEROUS FIRES: DO NOT LEAVE YOUR GRILL UNATTENDED WHILE IN OPERATION.**

Scan for easy 3D instructions










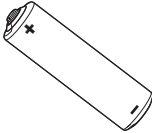





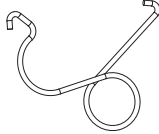


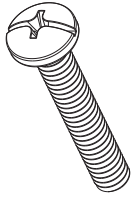
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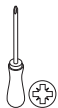
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HARDWARE PACK

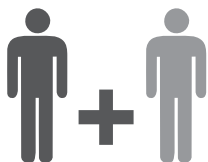
Key	Description	Picture	Qty
A	1/4"-20UNC x18 Screw		6
B	1/4"-20UNC x 13 Screw		24
C	NO.10-24UNC x13 Screw		35
D	NO.8-32UNC X10 Screw		2
E	ST4.8X10 Tapping Screw		2
F	NO.5-40 X 10 Screw		6
G	M4-Wingnut		1
H	Bezel, Knob		1
I	Knob		1
J	AA Battery		1
K	Caster Pin		1
L	Spacer, Door Handle		4

Key	Description	Picture	Qty
M	6.5 Washer		2
N	Sideburner Valve Clip		1
O	Fiber Washer		2
P	5 Washer		2
Q	1/4"-20UNC x38 Screw		2
R	Extra Hardware		

TOOLS REQUIRED

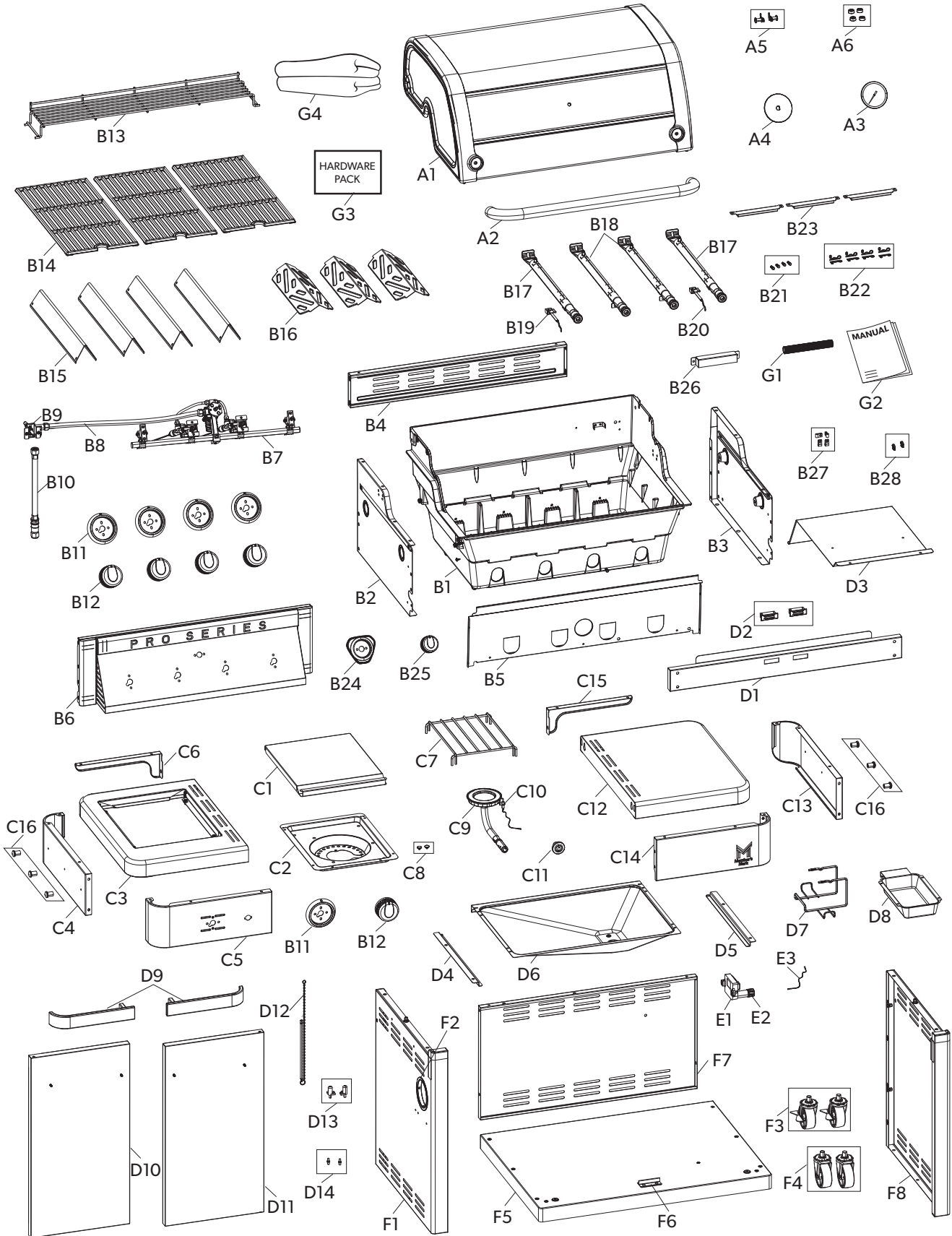


Screwdriver
(Not Included)



2 people

EXPLODED DIAGRAM



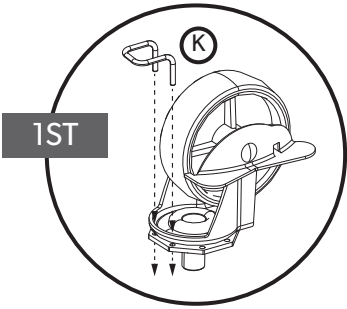
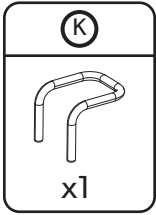
ASSEMBLY INSTRUCTIONS

Key	Qty	Description	Part No.
A1	1	TOP LID	G545-0018-C1
A2	1	TOP LID HANDLE	G545-0021-C2
A3	1	TEMPERATURE GAUGE	G545-0079-C1
A4	1	TEMPERATURE GAUGE PLATE	G545-0078-C1
A5	1	TOP LID HARDWARE	G545-0025-C1
A6	4	LID BUMPER F/TOP LID	G527-0002-C1
B1	1	FIREBOX	G545-0061-C1
B2	1	LEFT END CAP, FIREBOX	G545-0300-C1
B3	1	RIGHT END CAP , FIREBOX	G545-0400-C2
B4	1	UPPER BACK PANEL	G545-0010-C1
B5	1	HEAT SHIELD, CONTROL PANEL	G545-0062-C1
B6	1	CONTROL PANEL	G545-5800-C1
B7	1	MANIFOLD ASSEMBLY	G545-7600-C1
B8	1	METAL HOSE	G208-0023-C1
B9	1	SIDE BURNER VALVE_ LP	G545-0052-C1
B10	1	REGULATOR	G501-0099-C1
B11	5	CONTROL KNOB BEZEL	G623-0033-C1
B12	5	CONTROL KNOB	G545-6200-C1
B13	1	WARMING RACK	G545-0029-C1
B14	3	COOKING GRATE	G545-0028-C1
B15	4	HEAT TENTS	G545-0048-C1
B16	3	BAFFLE, F/FIREBOX	G545-0026-C1
B17	2	LIGHTING BURNER	G545-7800-C1
B18	2	THERMOSTATIC BURNER	G545-7900-C1
B19	1	ELECTRODE W/WIRE 25.59"	G545-0015-C1
B20	1	ELECTRODE W/WIRE 37.4"	G545-0016-C1
B21	4	BURNER BRACE	G366-0045-C1
B22	8	HITCH PIN	G545-0017-C1
B23	3	CARRYOVER ASSEMBLY	G545-0066-C1
B24	1	THERMOSTATIC CONTROL KNOB BEZEL	G545-5900-C1
B25	1	THERMOSTATIC CONTROL KNOB	G545-6300-C1
B26	1	PROBE COVER	G545-0084-C1
B27	4	HOSE CLIP	G367-0059-C1
B28	2	RETENTION CLIP, ELECTRODE WIRE	F801-0023-C1
C1	1	LID, SIDE BURNER	G532-0029-C1
C2	1	SIDE BURNER DRIP PAN	G515-0083-C1
C3	1	SIDE BURNER SHELF	G545-0900-C1
C4	1	SHELF SIDE SUPPORT, LEFT	G623-3700-C1
C5	1	SHELF FASCIA, LEFT	G545-1000-C2
C6	1	REAR SHELF BRACE, LEFT	G545-0037-C1
C7	1	COOKING GRATE, SIDE BURNER	G501-0077-C1
C8	1	RUBBER BUMPER, F/ SIDE BURNER	G508-0033-C1

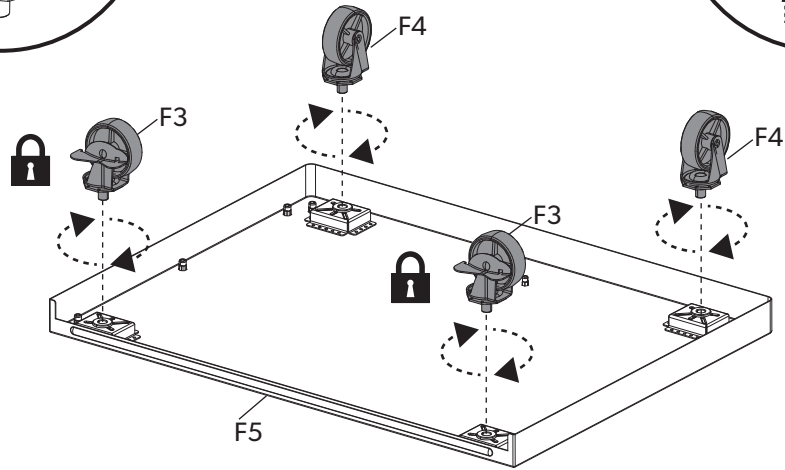
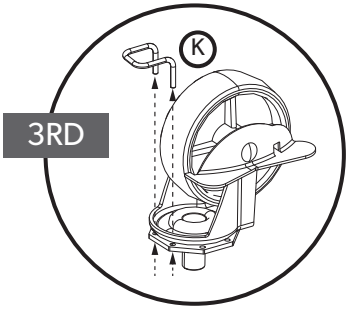
Key	Qty	Description	Part No.
C9	1	SIDE BURNER	G532-5200-C1
C10	1	ELECTRODE, F/SIDE BURNER, W/WIRE	G515-0039-C1
C11	1	IGNITION BUTTON	G532-0082-C1
C12	1	SIDE SHELF, RIGHT	G545-0038-C1
C13	1	SHELF SIDE SUPPORT, RIGHT	G623-4100-C1
C14	1	SHELF FASCIA, RIGHT	G545-7100-C1
C15	1	REAR SHELF BRACE, RIGHT	G545-0039-C1
C16	6	TOOL HOOK	G474-0029-C1
D1	1	UPPER DOOR BRACE	G545-2300-C1
D2	2	MAGNET, DOOR	G527-0037-C1
D3	1	TANK HEAT SHIELD	G545-0035-C1
D4	1	GREASE TRAY RAIL, LEFT	G545-0030-C1
D5	1	GREASE TRAY RAIL, RIGHT	G545-0031-C1
D6	1	GREASE TRAY	G545-0032-C1
D7	1	HOLDER, GREASE CUP	G545-0033-C1
D8	1	GREASE CUP	G545-0034-C1
D9	2	DOOR HANDLE	G532-0026-C1
D10	1	LEFT DOOR	G545-7200-C1
D11	1	RIGHT DOOR	G545-7300-C1
D12	1	MATCH HOLDER	G545-0042-C1
D13	1	PIN (SPRING), DOOR	G362-0052-C1
D14	1	FIXED PIN, DOOR	G411-0053-C1
E1	1	ELECTRONIC IGNITION MODULE	G545-0060-C1
E2	1	CAP, F/ IGNITION MODULE	G545-0049-C2
E3	1	ELECTRODE WIRE, GROUND	G602-0024-C1
F1	1	CART SIDE PANEL, LEFT	G545-2100-C1
F2	1	GROMMET	G501-0039-C1
F3	2	CASTER, LOCKING	G545-0002-C1
F4	2	CASTER, FIXED	G545-0003-C1
F5	1	BOTTOM PANEL	G545-2600-C1
F6	1	DOOR STOPPER	G545-0001-C1
F7	1	BACK PANEL	G545-0004-C1
F8	1	CART SIDE PANEL, RIGHT	G545-2200-C1
G1	1	WIRE SLEEVE	G545-0050-C1
G2	1	ASSEMBLY AND USER MANUAL	G545-050801-C1
G3	1	HARDWARE PACK	G545-B004-C1
G4	1	COVER	G545-0080-C1

ASSEMBLY INSTRUCTIONS

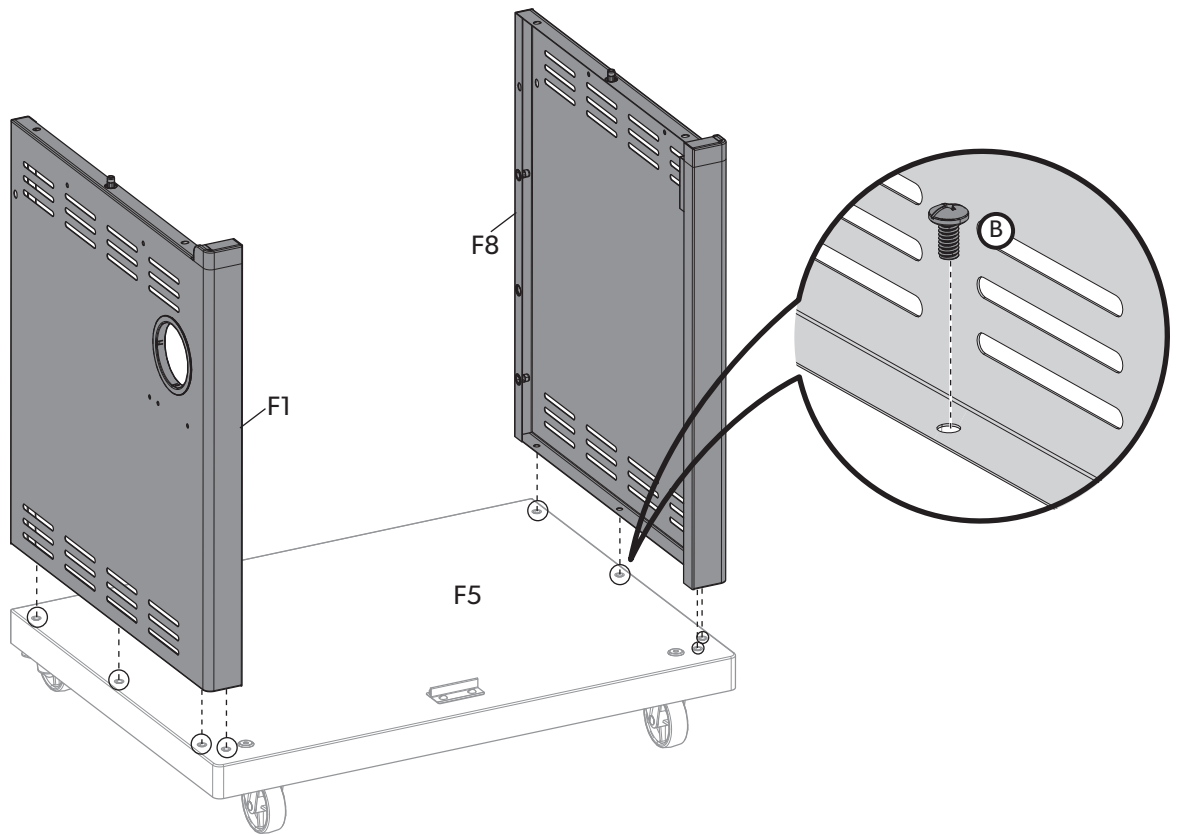
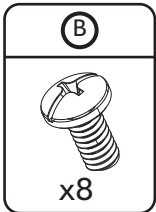
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2ND

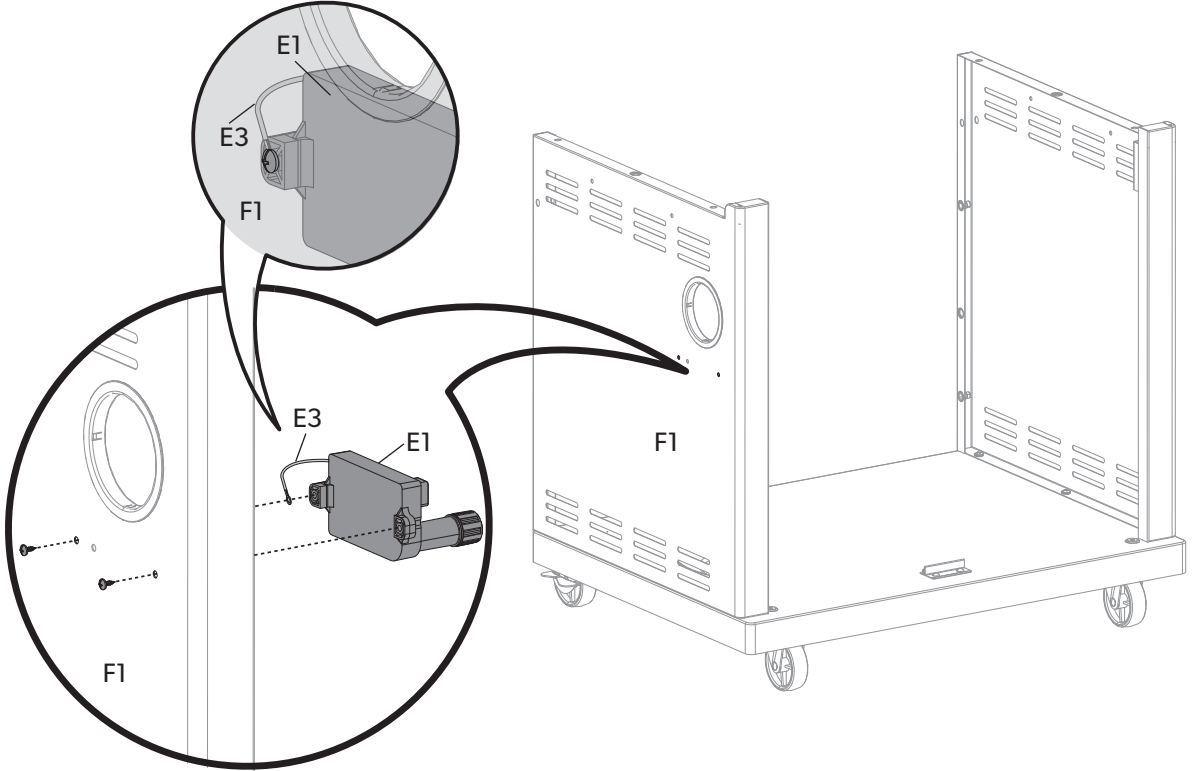
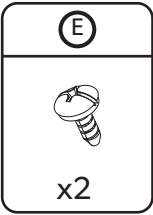


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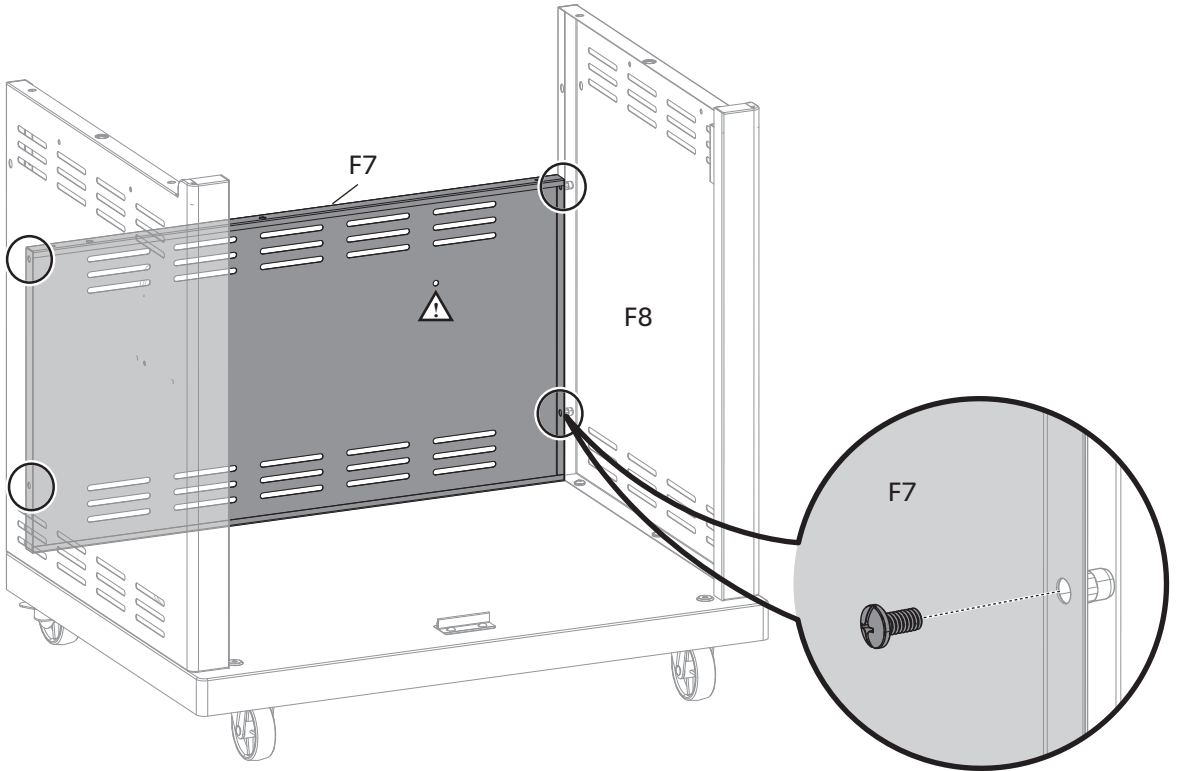
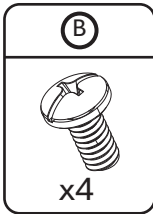


ASSEMBLY INSTRUCTIONS

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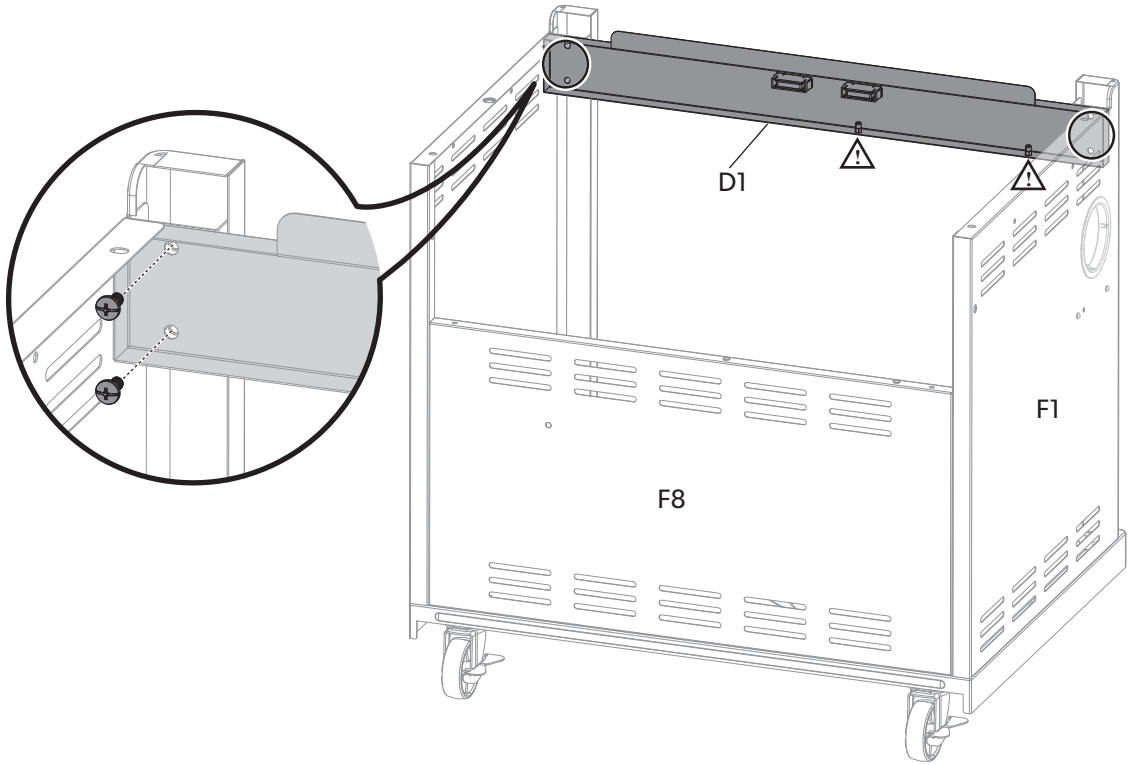
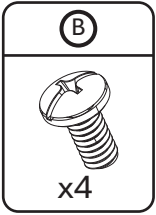


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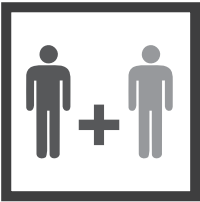


ASSEMBLY INSTRUCTIONS

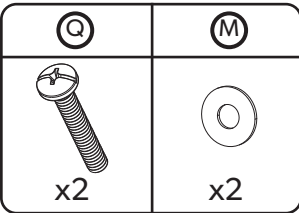
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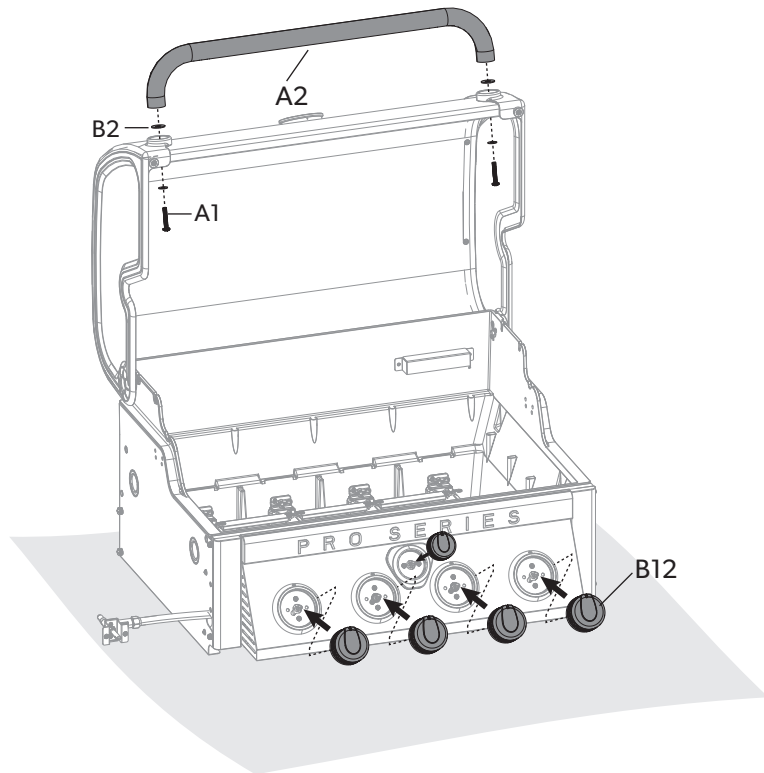
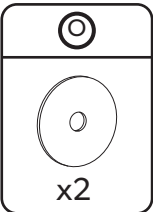
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A1



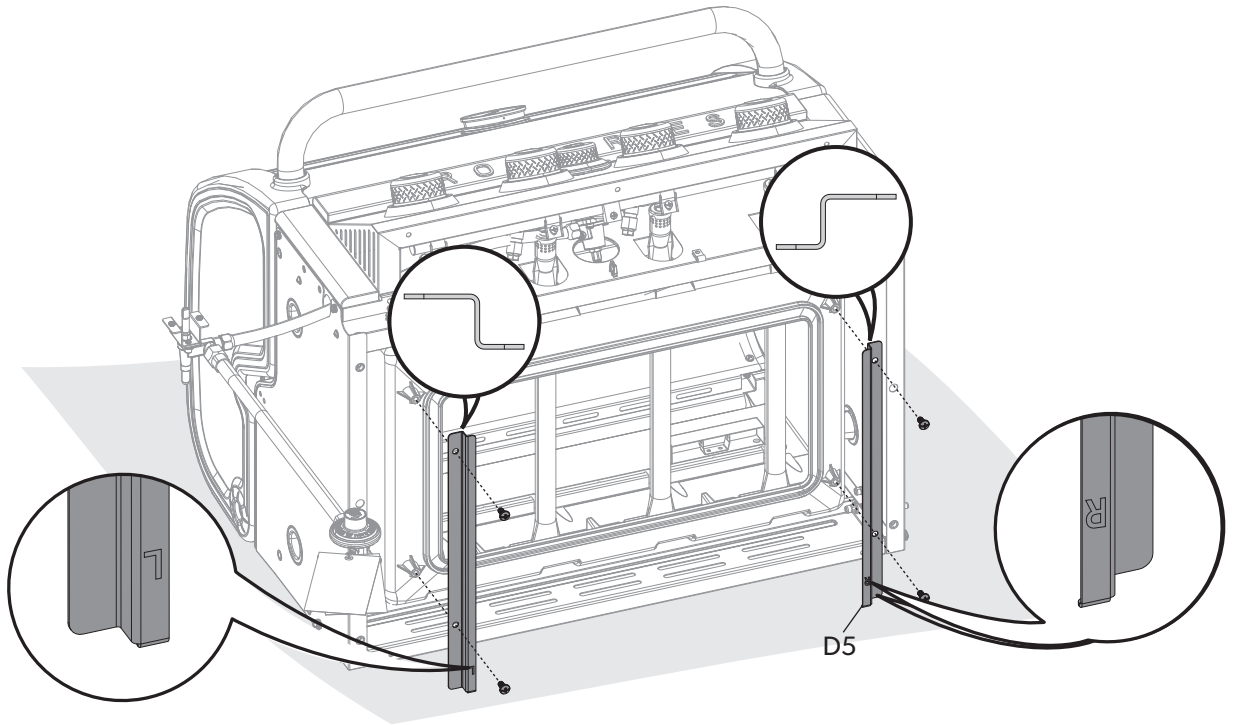
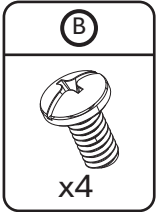
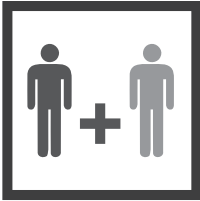
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ASSEMBLY INSTRUCTIONS

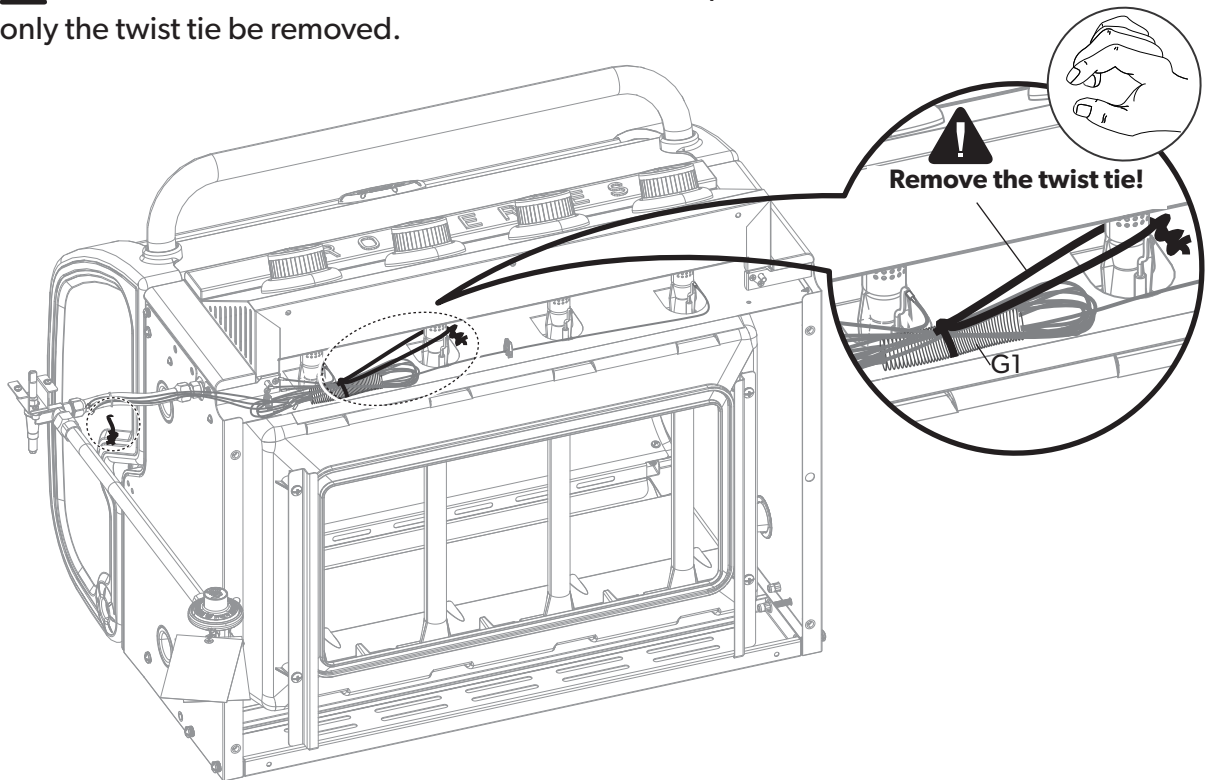
7

⚠ ATTENTION: Use of a tarp is recommended to avoid damage to parts.



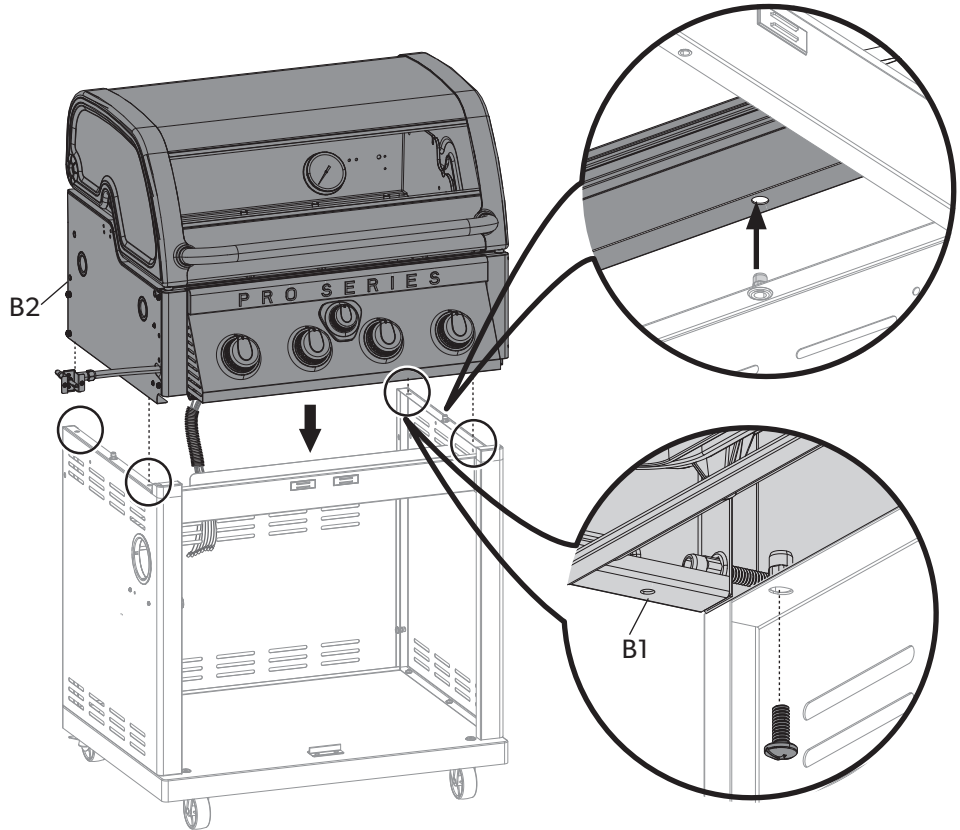
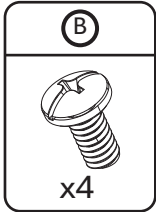
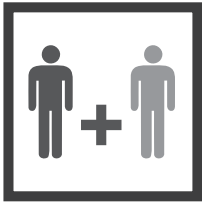
8

⚠ ATTENTION: The wire sleeve should remain in place and only the twist tie be removed.

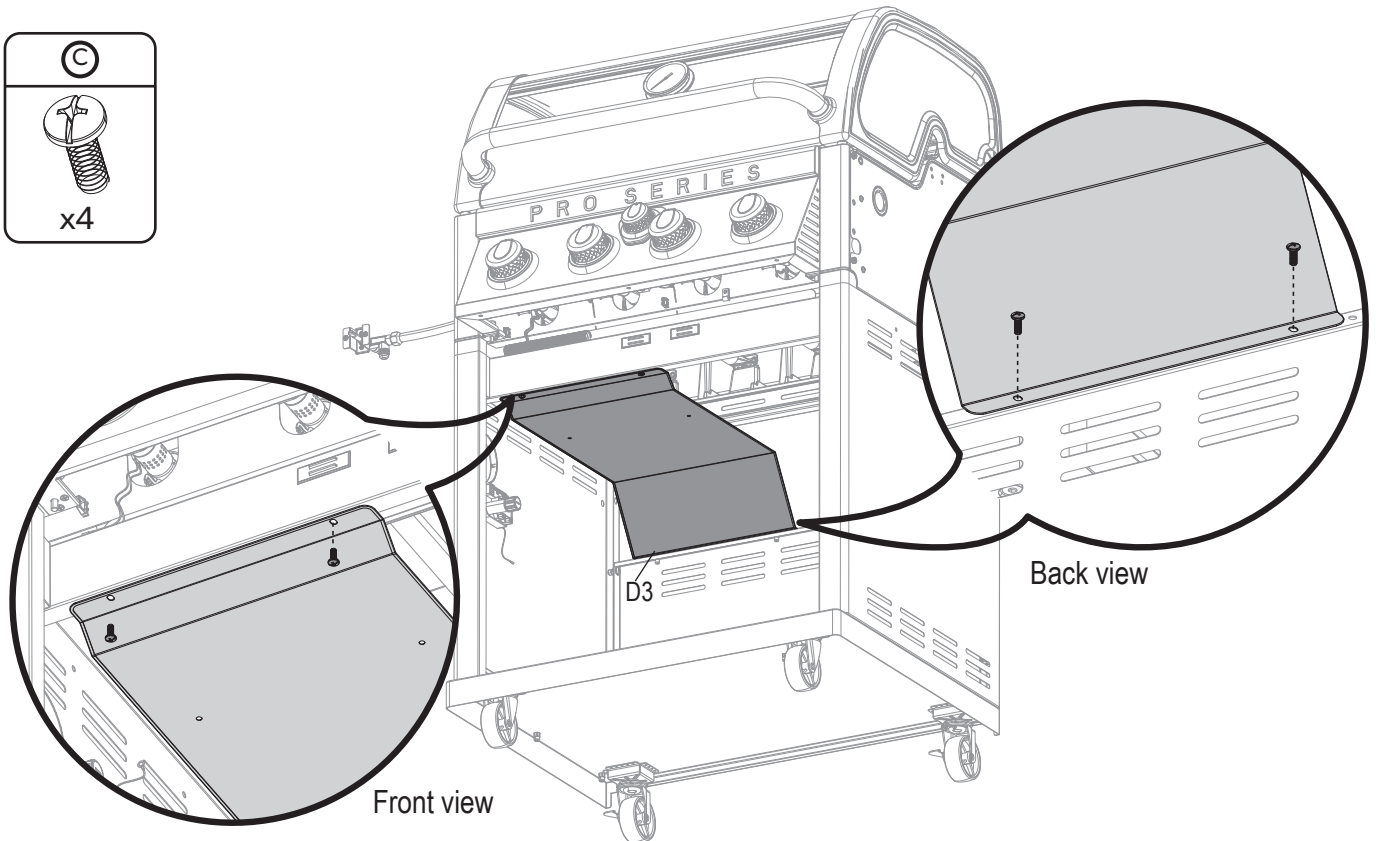
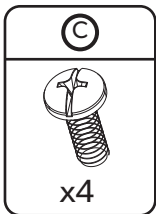


ASSEMBLY INSTRUCTIONS

9

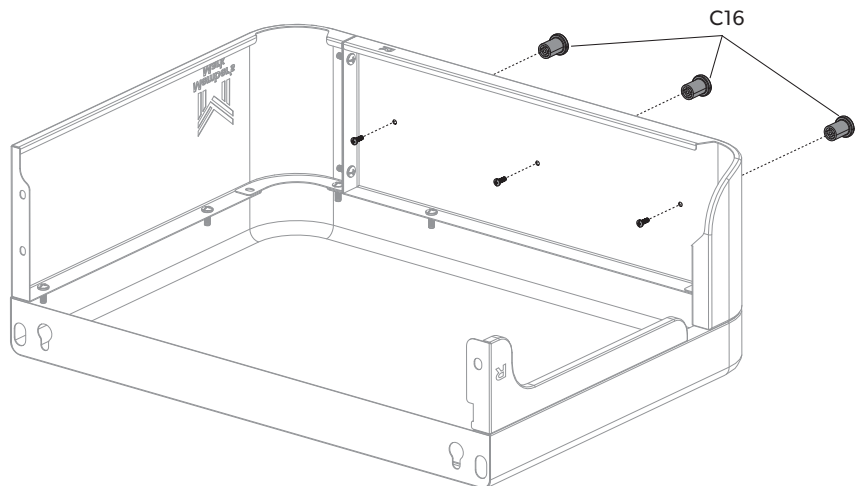
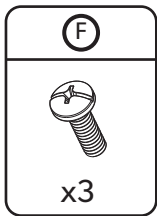
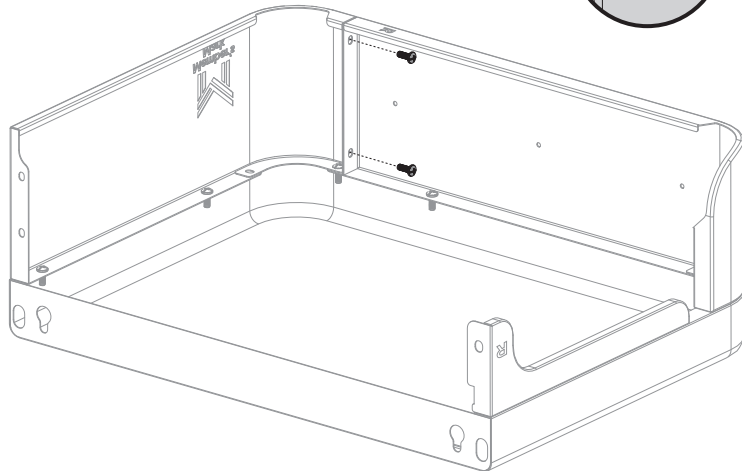
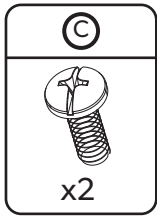
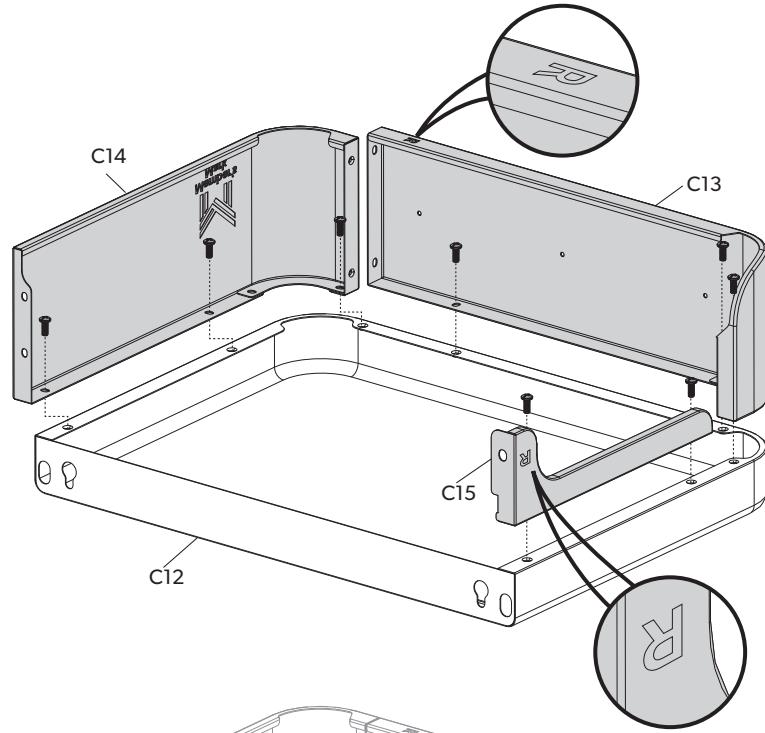
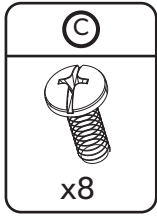


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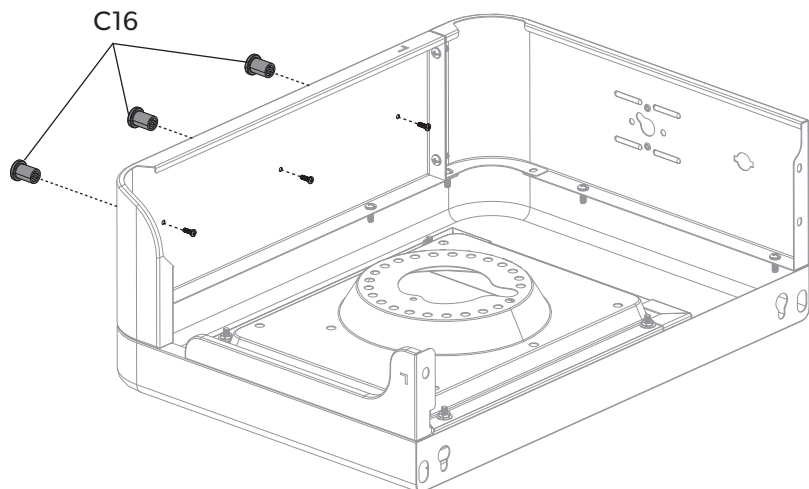
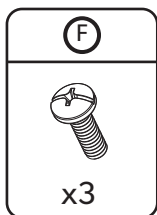
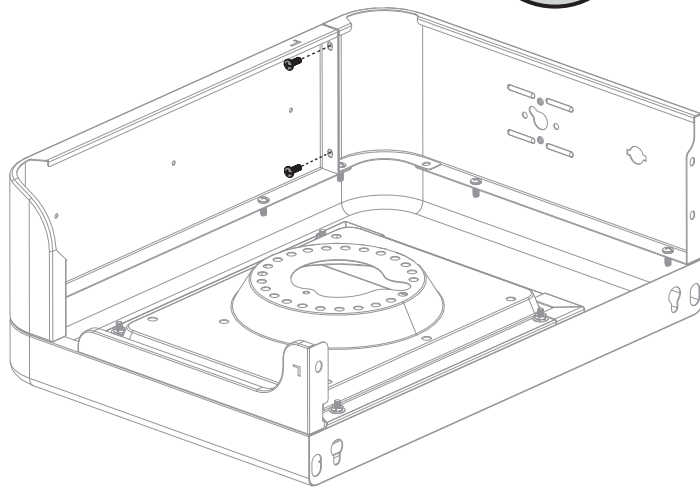
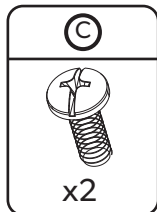
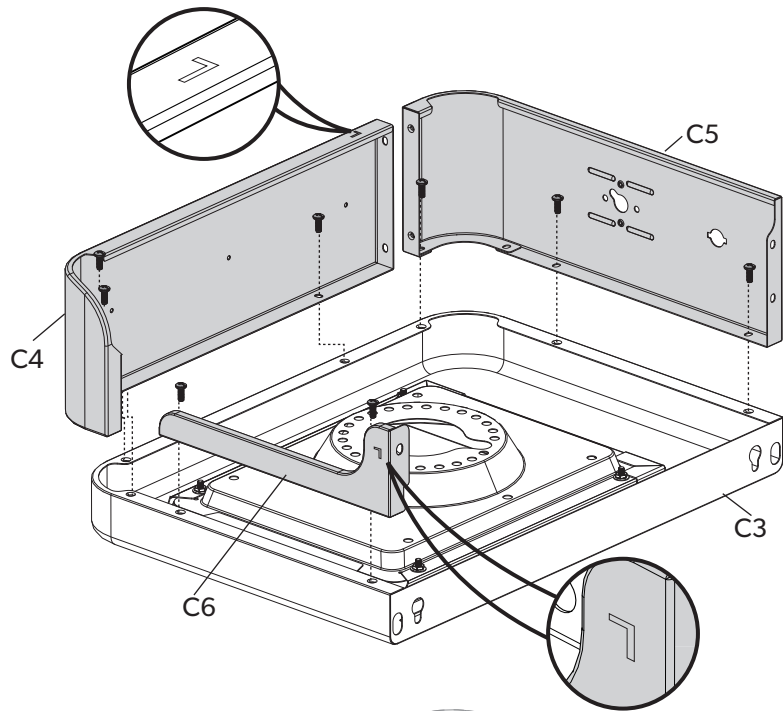
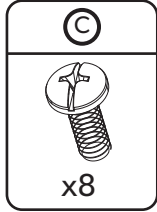
ASSEMBLY INSTRUCTIONS

11



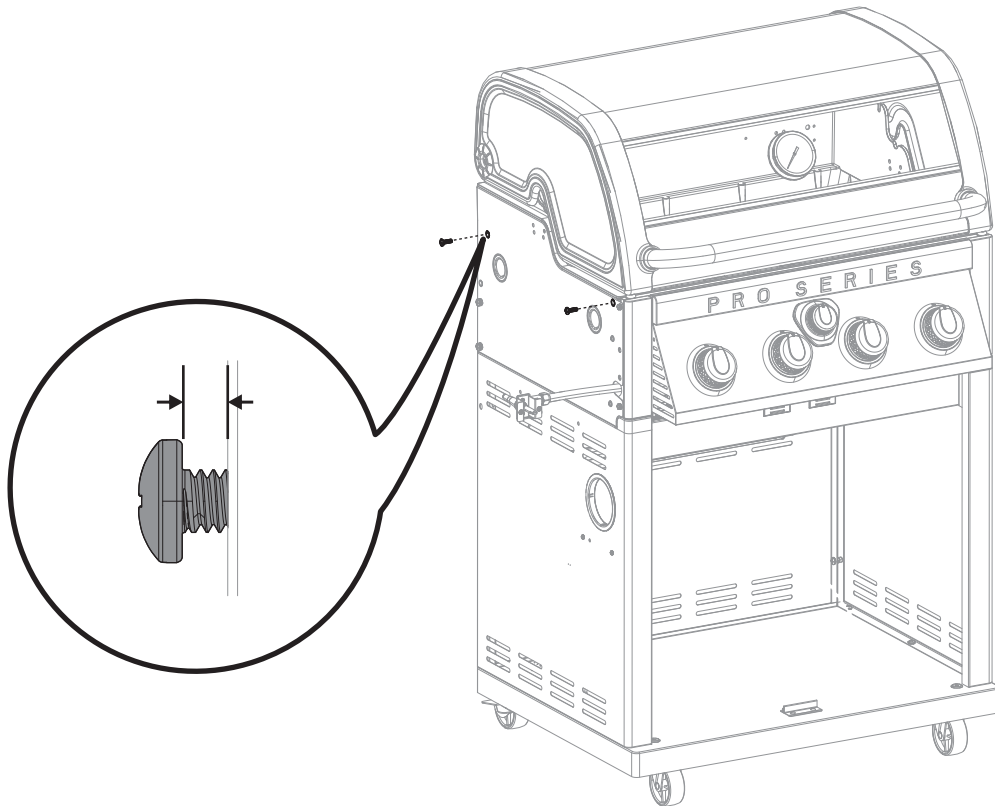
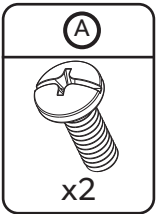
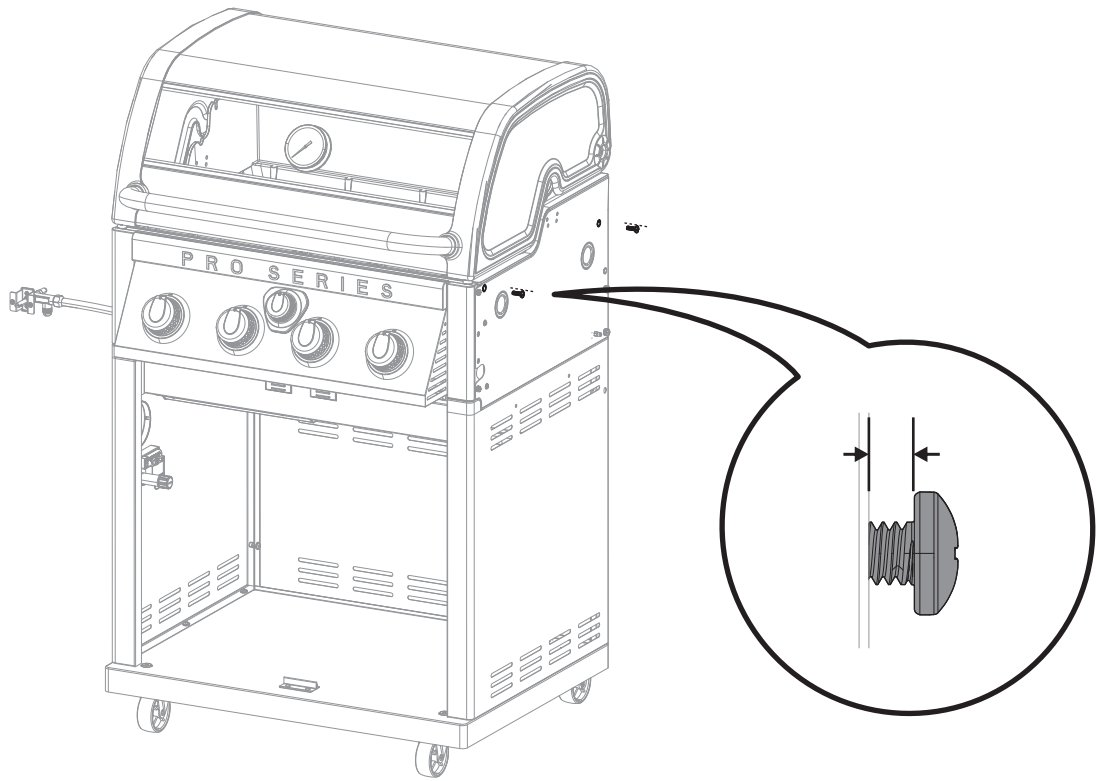
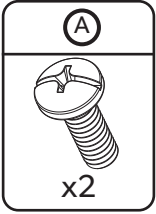
ASSEMBLY INSTRUCTIONS

12



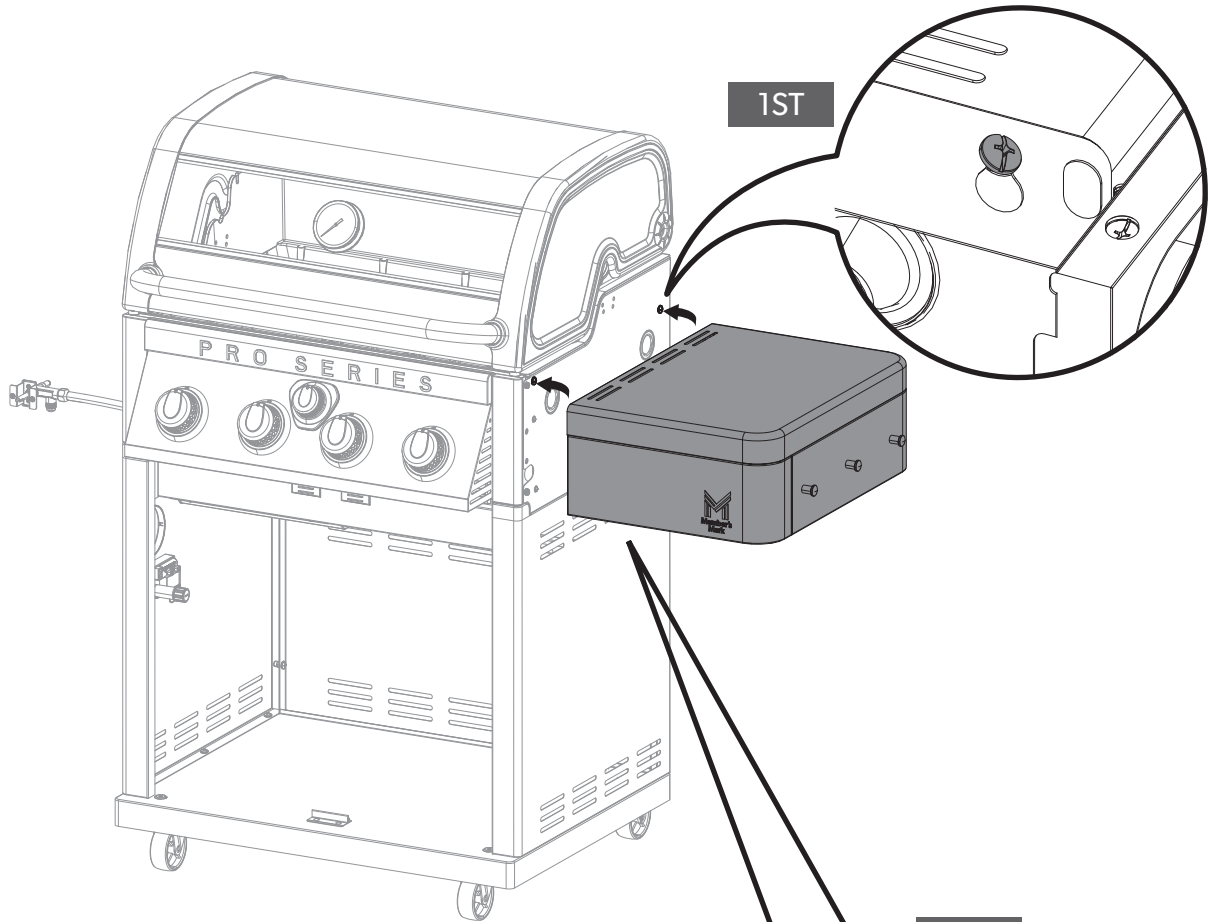
ASSEMBLY INSTRUCTIONS

13

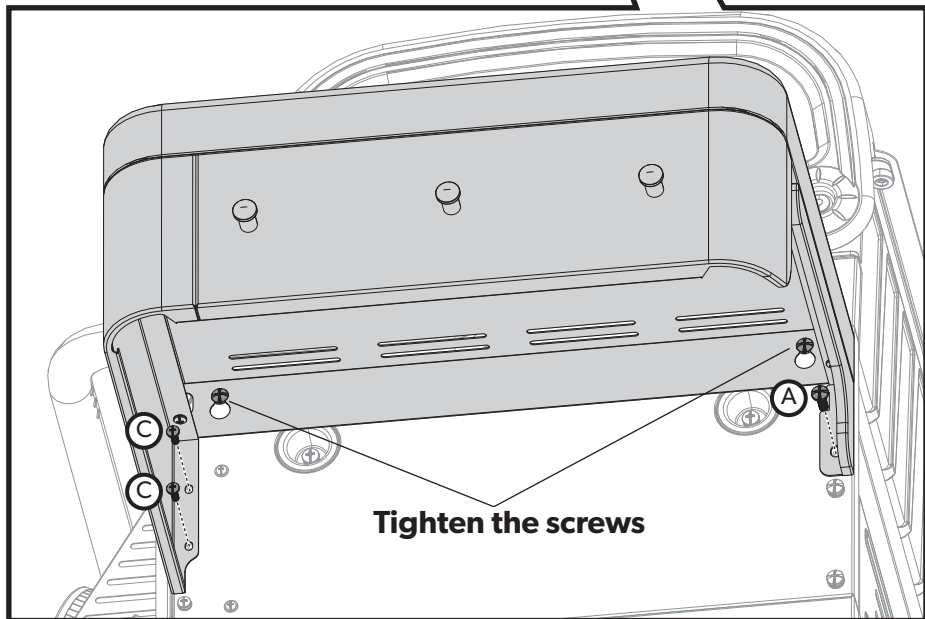
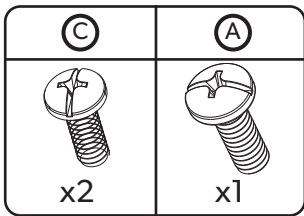


ASSEMBLY INSTRUCTIONS

14



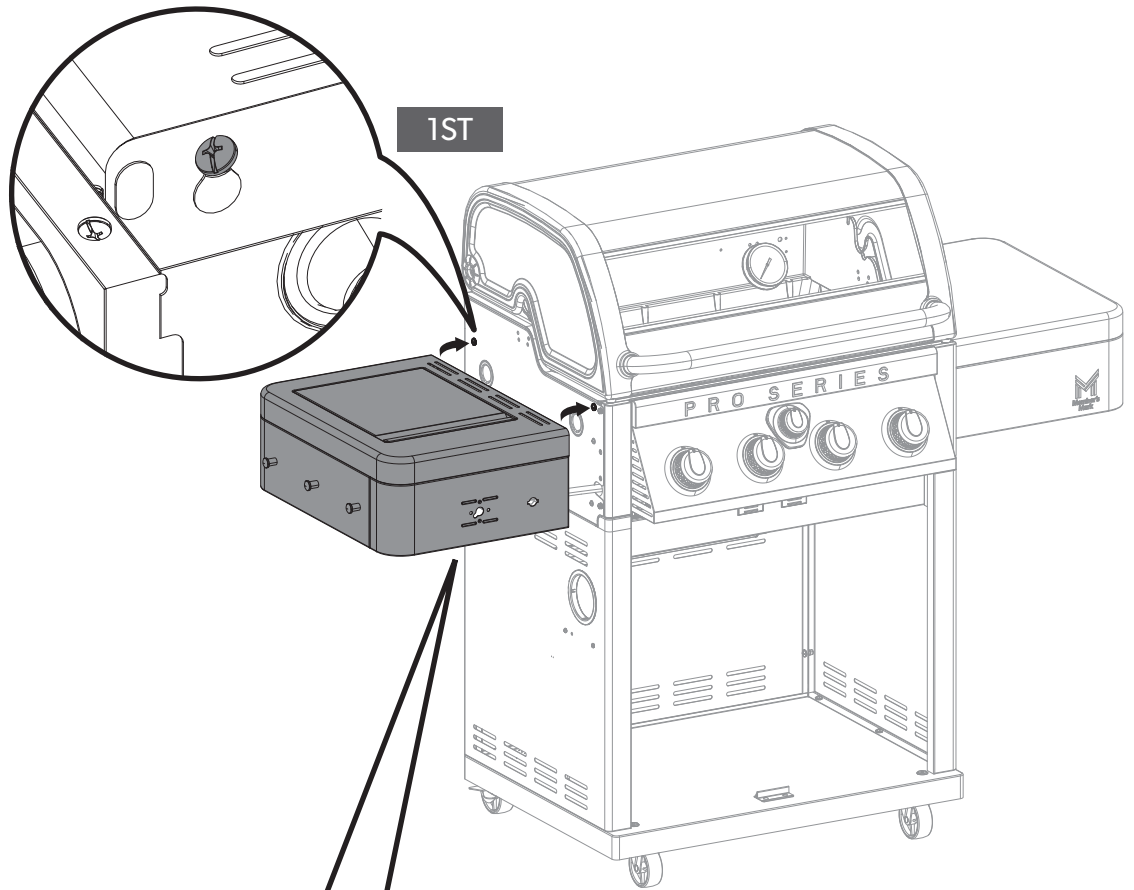
2ND



Tighten the screws



ASSEMBLY INSTRUCTIONS

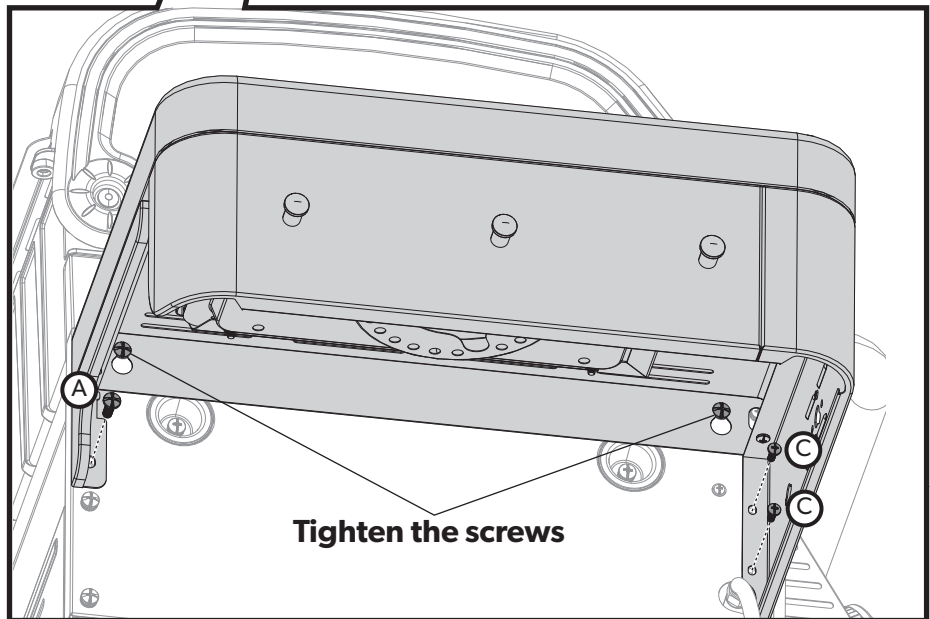
15



1ST

2ND





 x2	 x1
-------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------

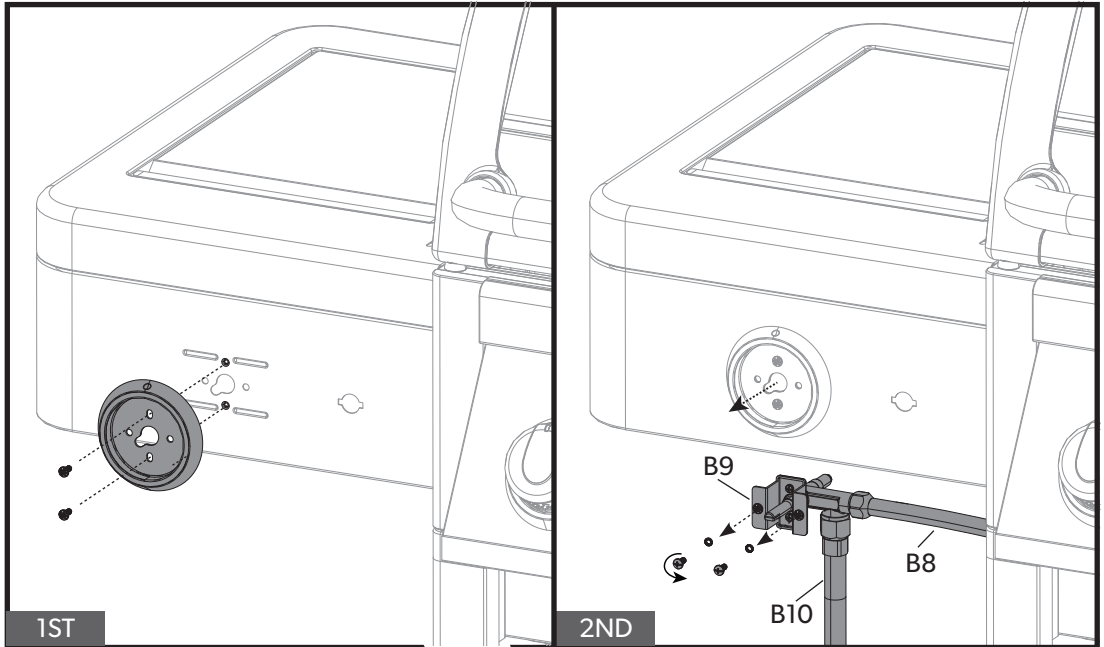



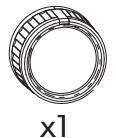
Tighten the screws

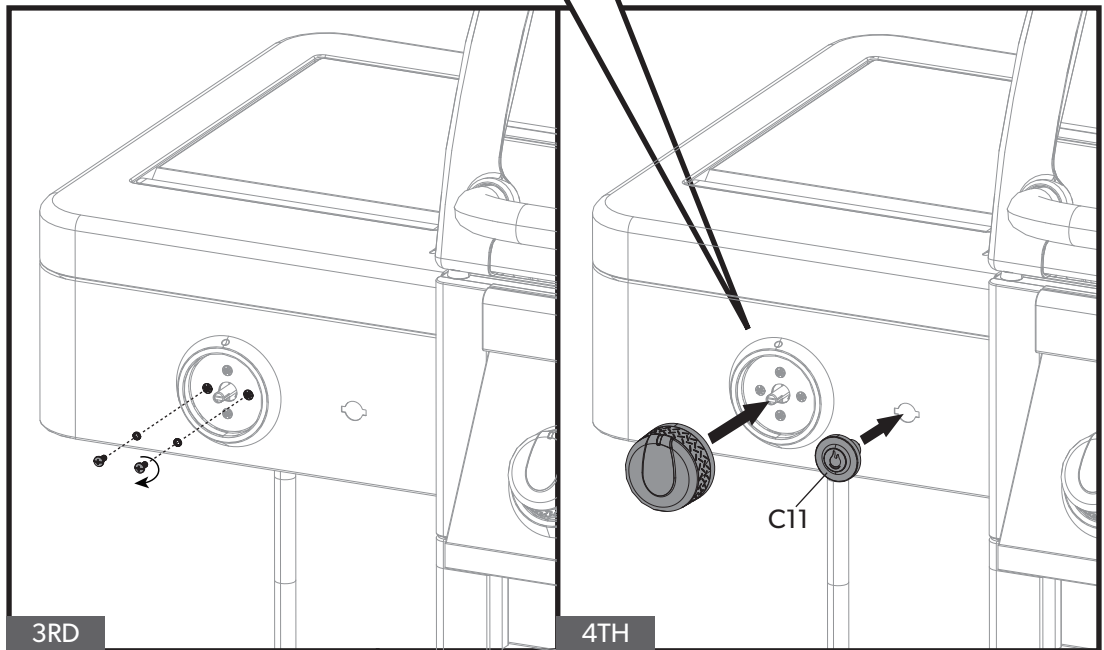
ASSEMBLY INSTRUCTIONS

16

 D	 H
 x2	 x1





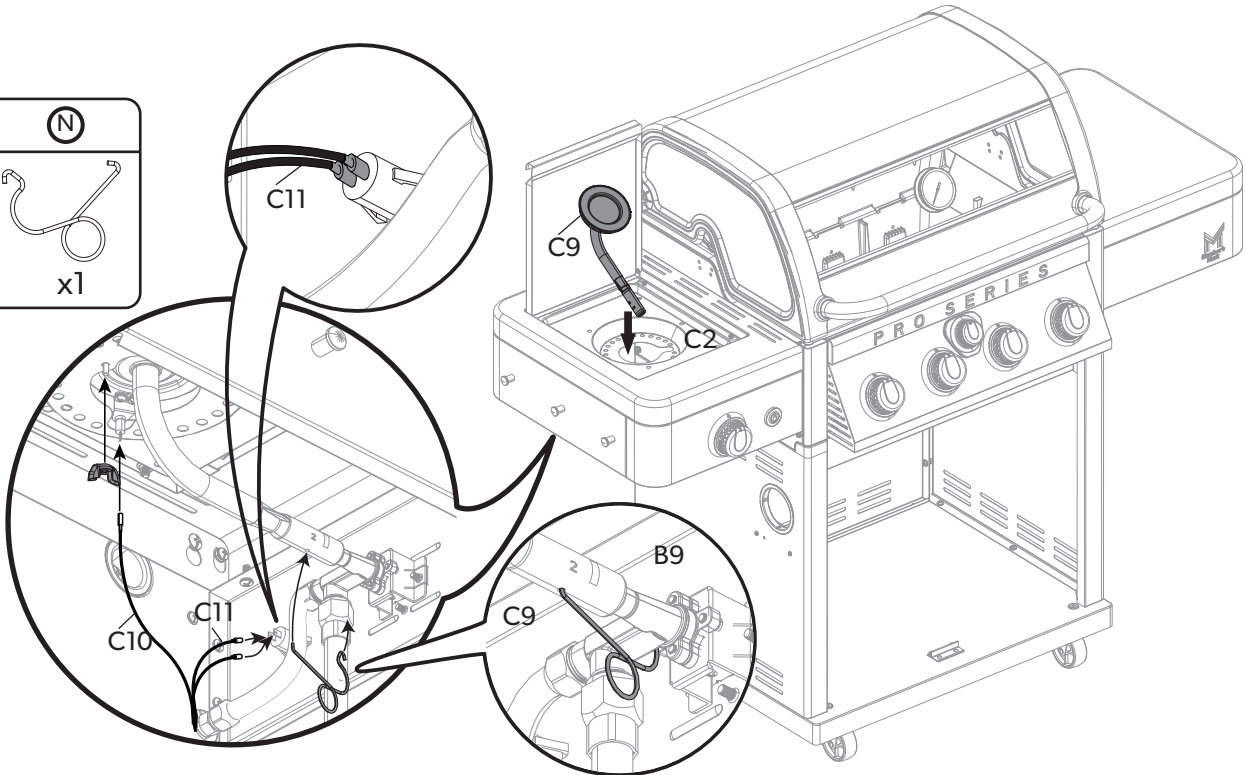
 I
 x1



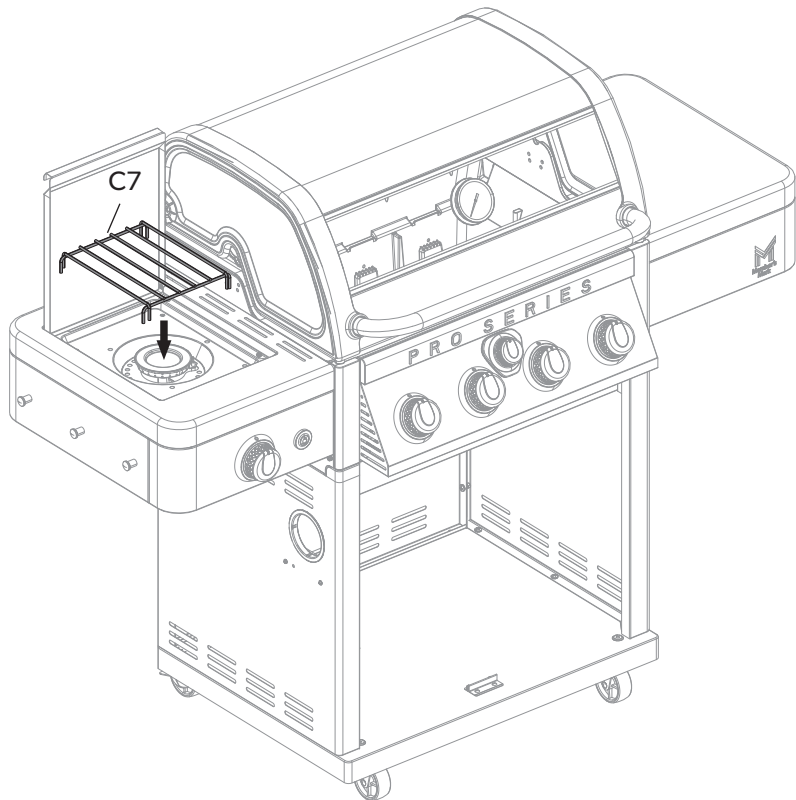
ASSEMBLY INSTRUCTIONS

17

 x1	 x1
-----------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------

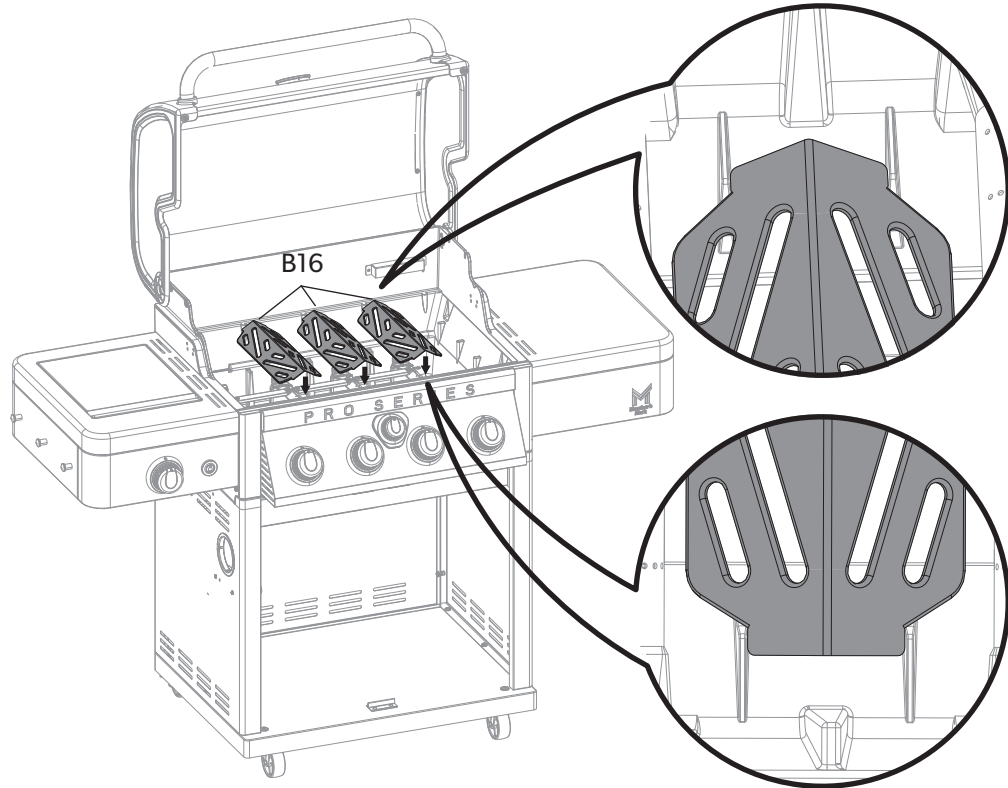


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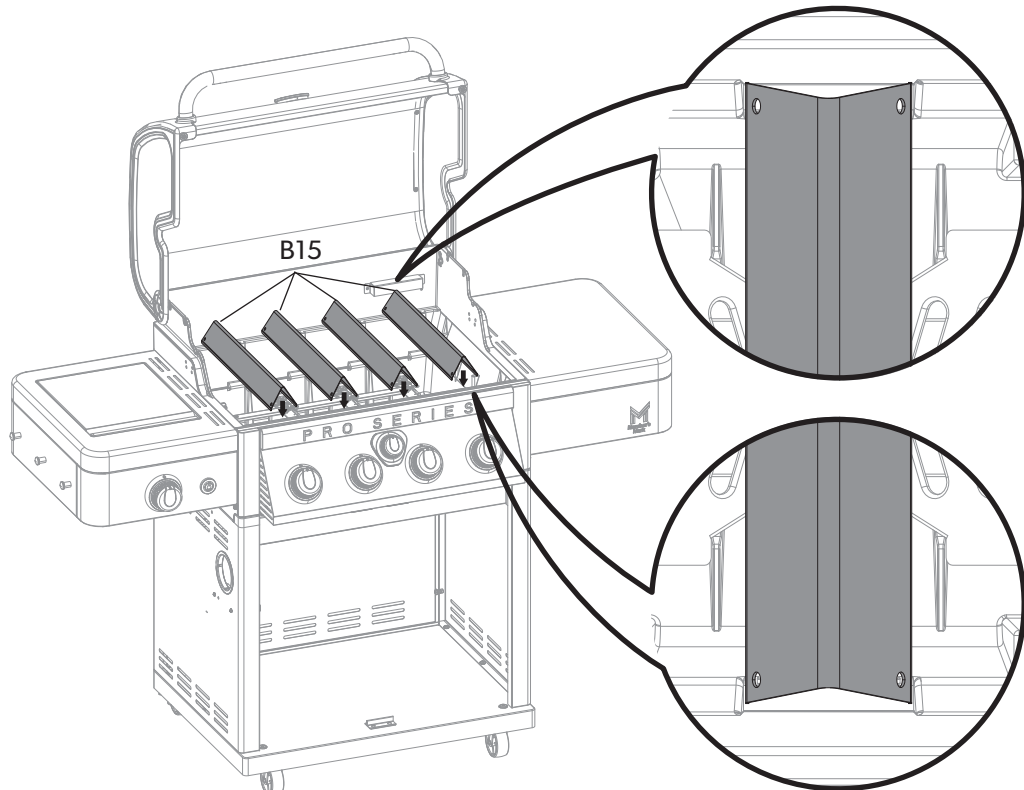


ASSEMBLY INSTRUCTIONS

19

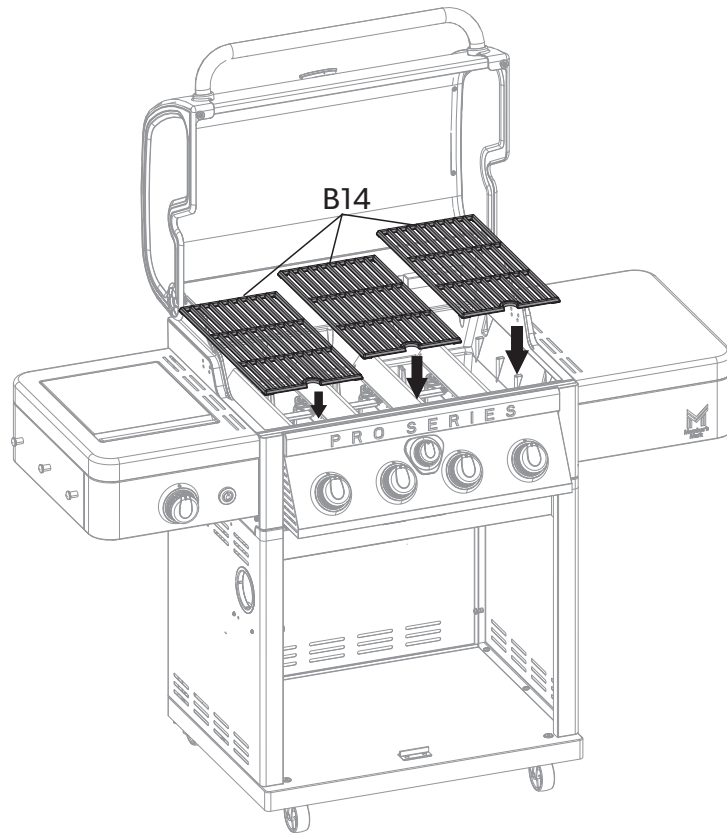


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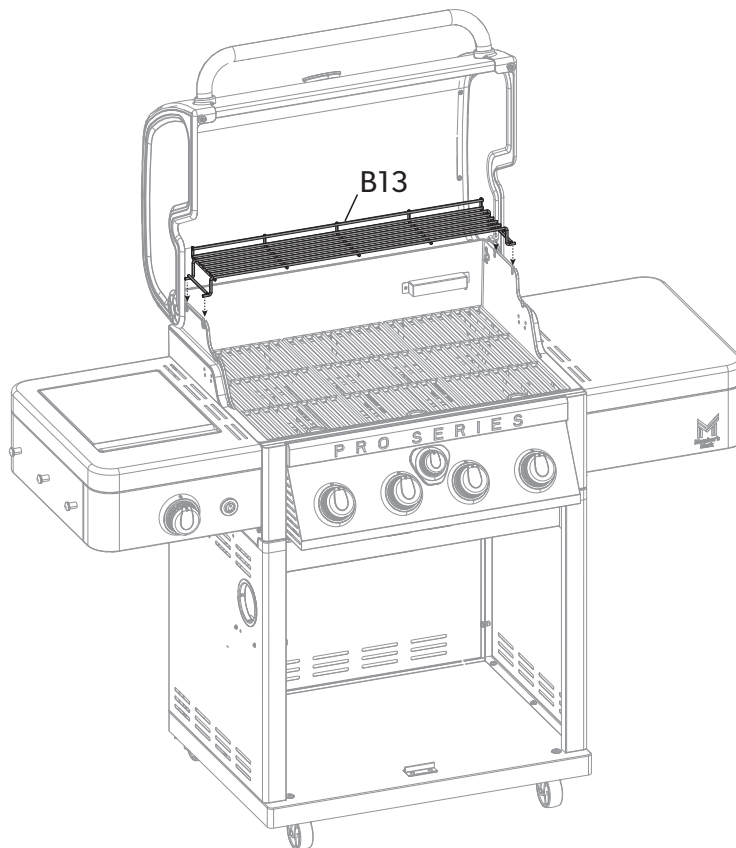


ASSEMBLY INSTRUCTIONS

21





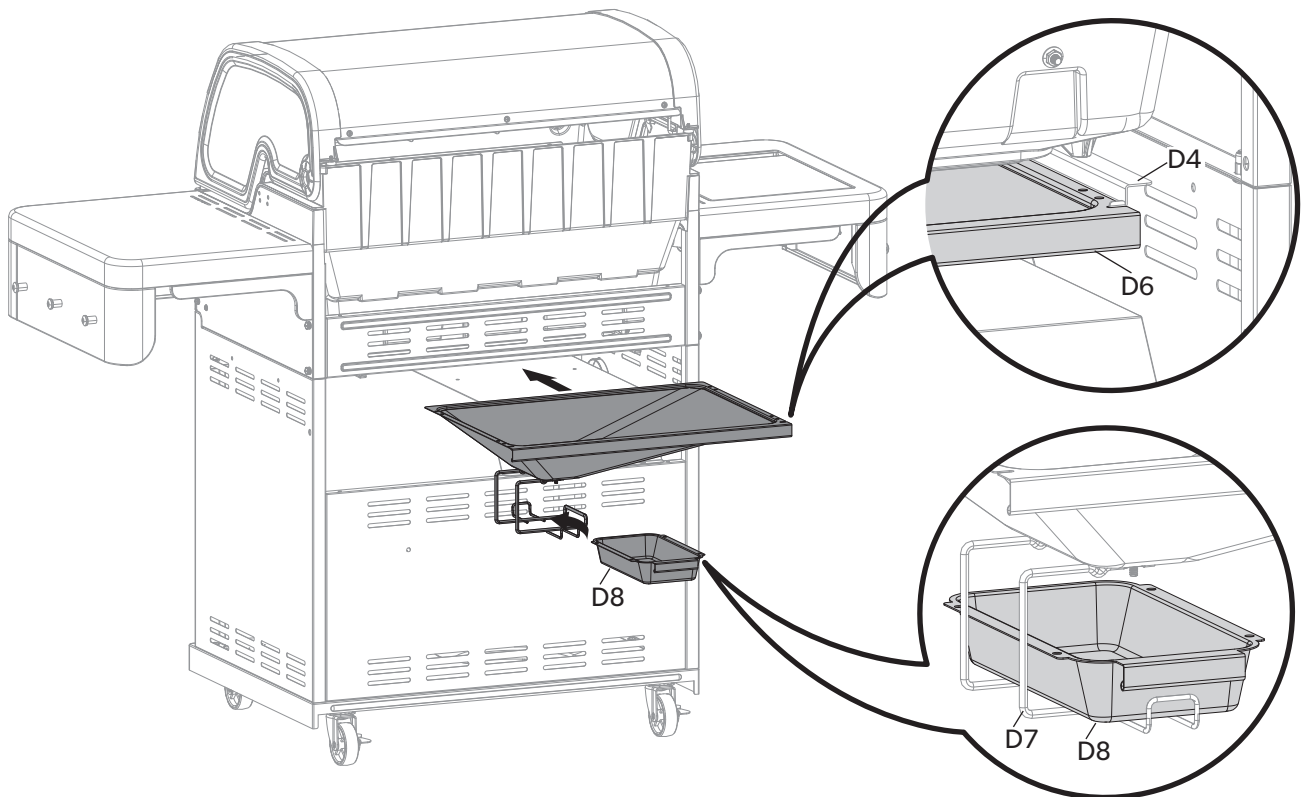
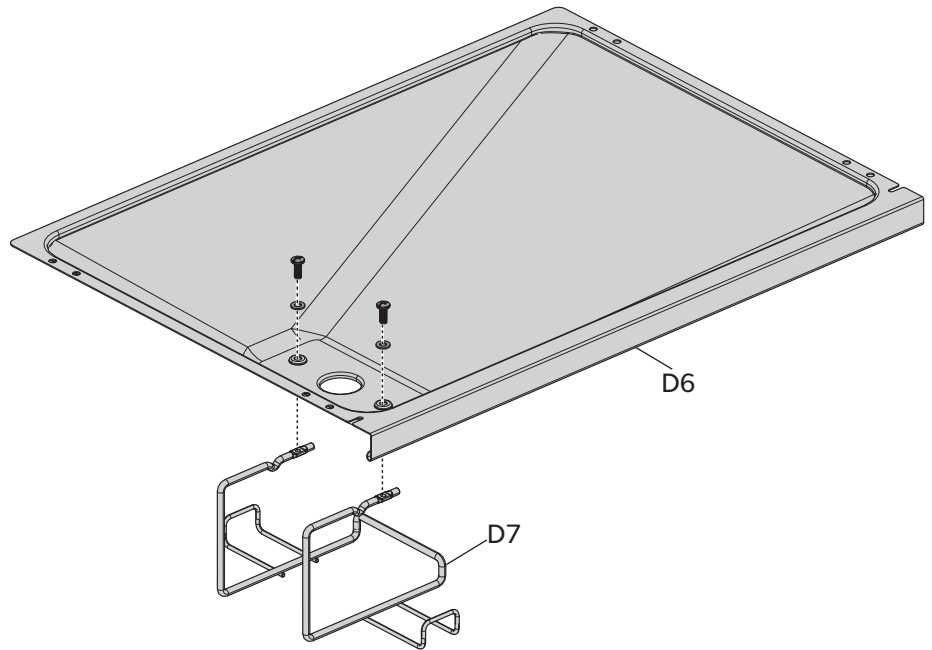
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ASSEMBLY INSTRUCTIONS

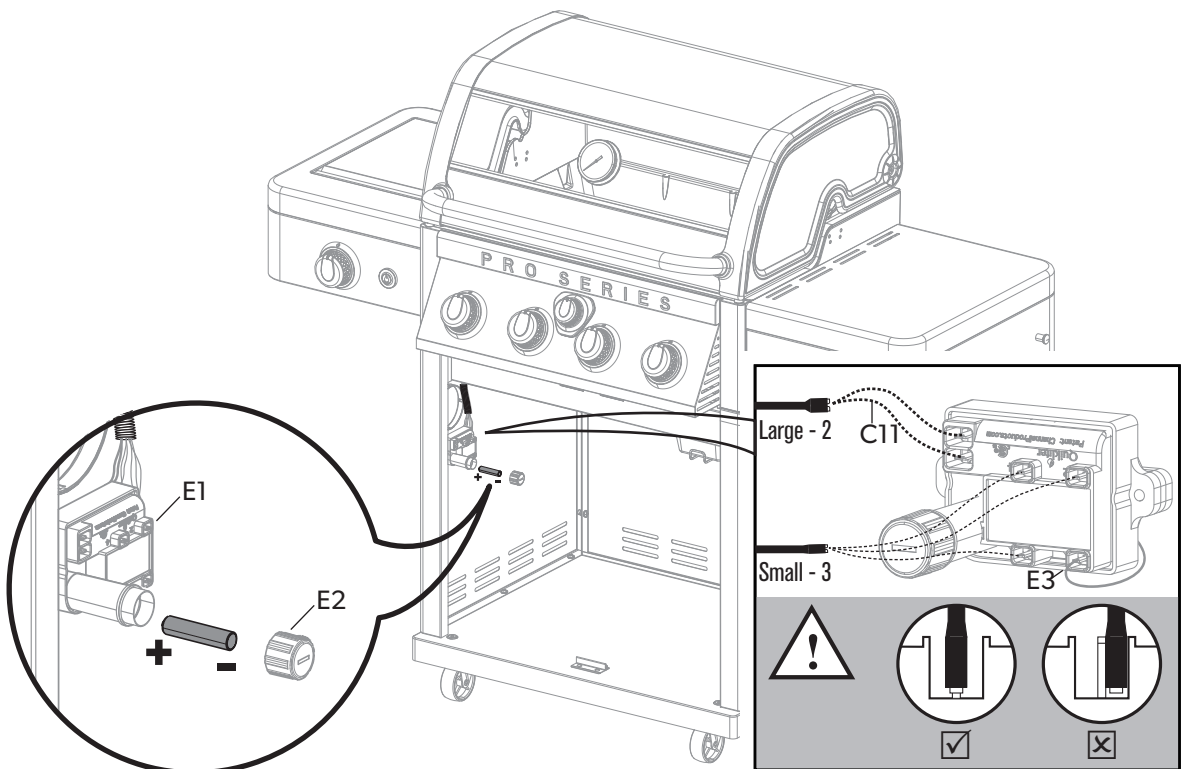
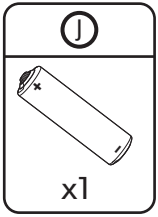
23

C	P
	
x2	x2



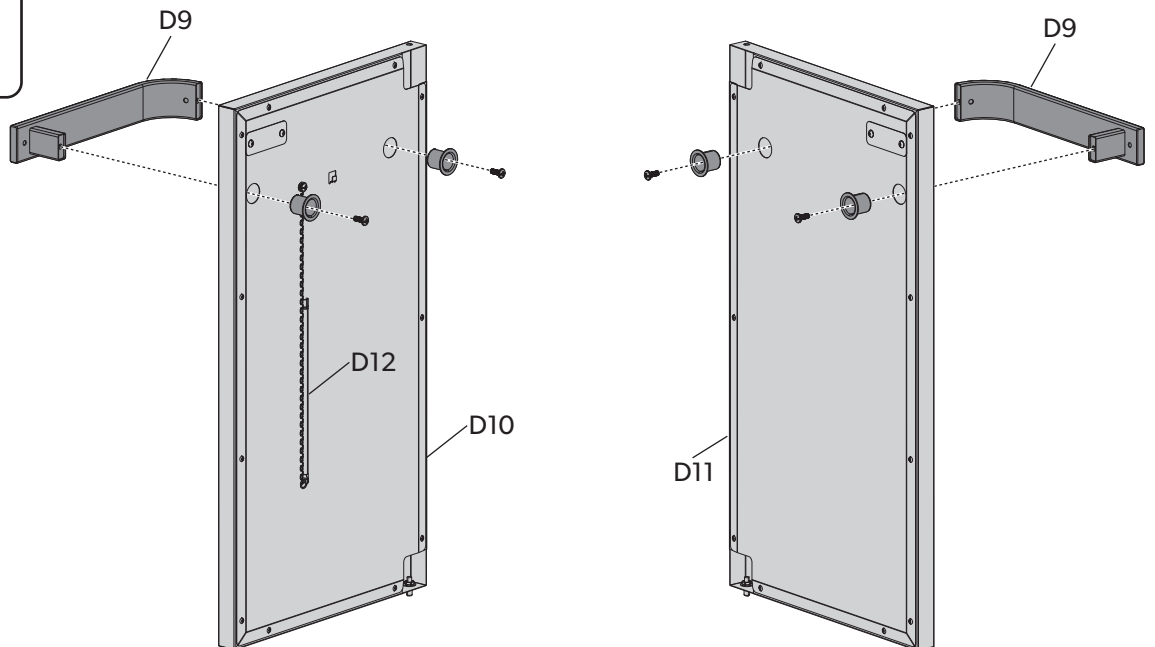
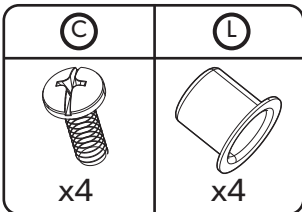
ASSEMBLY INSTRUCTIONS

24



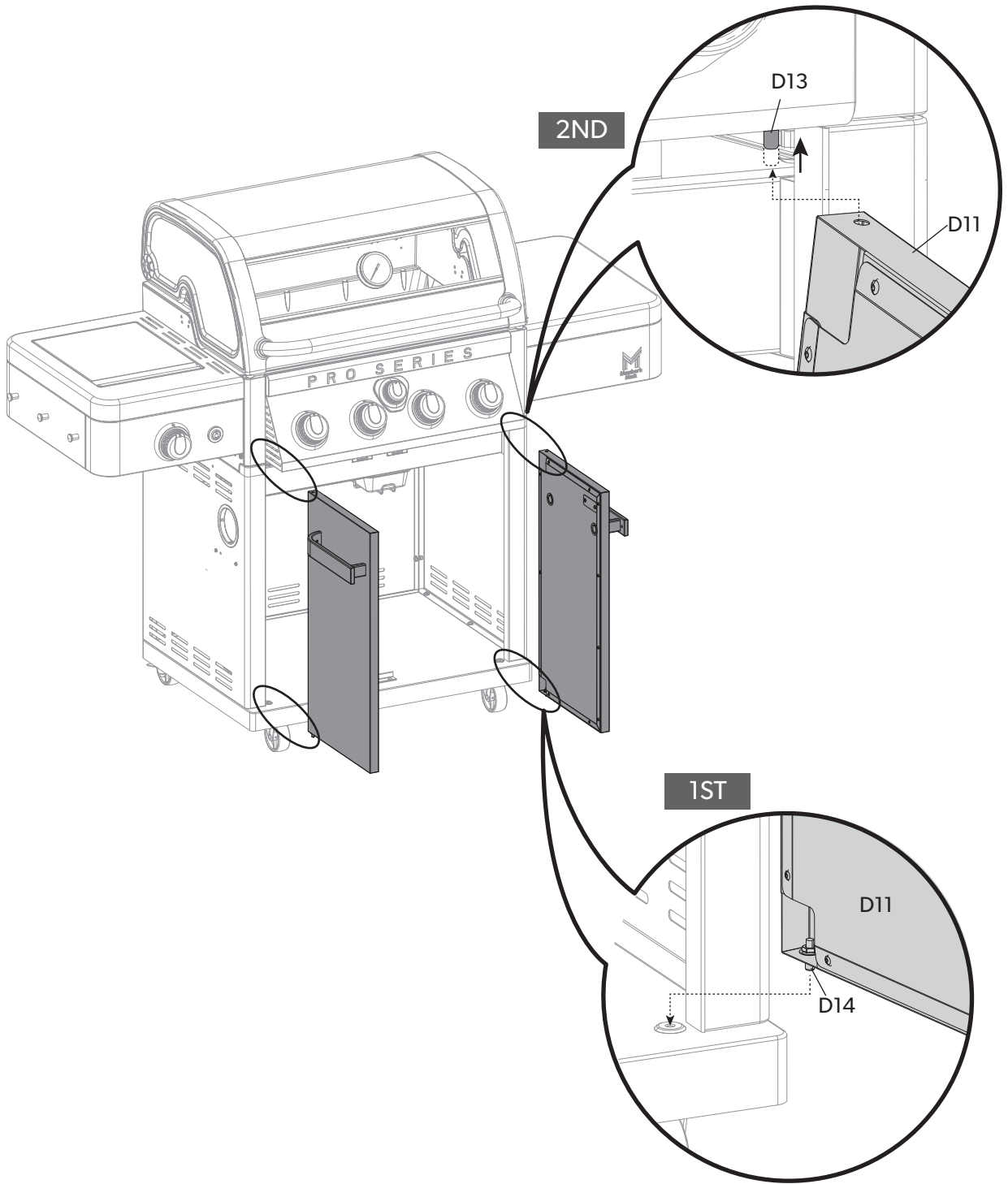
NOTE: Push in Firmly.

25



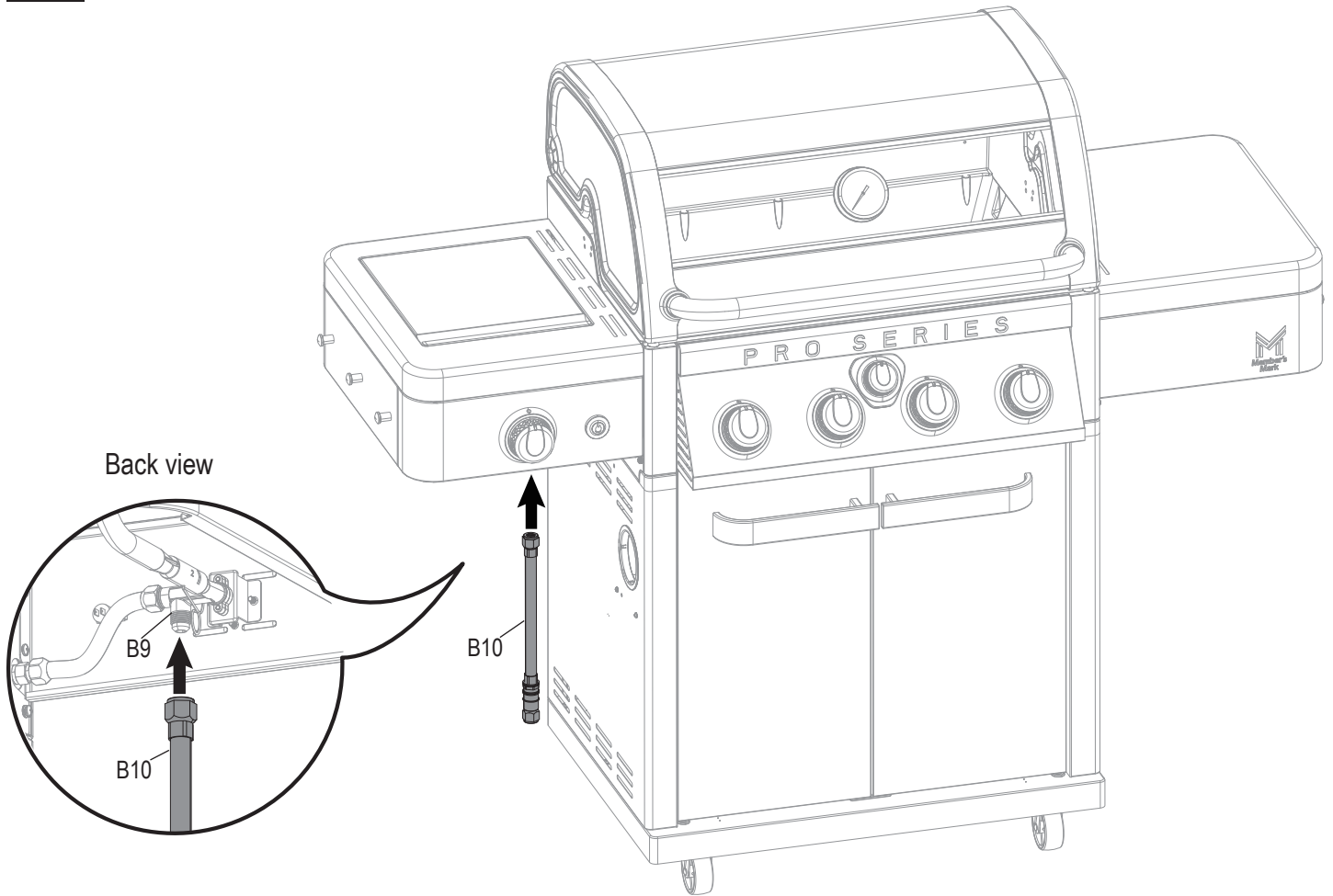
ASSEMBLY INSTRUCTIONS


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ASSEMBLY INSTRUCTIONS

27



 **PERFORM A LEAK TEST.**
Proceed to page 7, for instructions

 Leaking Test Video
Scan this QR code.



WARRANTY AND SERVICE

This product is covered by the **Sam's Club Member Satisfaction Guarantee**.

Please visit samsclub.com for more information.

BEFORE YOU CALL FOR SERVICE, have the following information available:

1. **Serial Number:** The serial number is located on the front of this manual and on the rating label located inside your grill cart.
2. **Model Number:** The model number is located on the front cover of this manual and on the rating label located inside your grill cart.
3. **Proof Of Purchase:** By the original owner.

Call Customer Care Hotline: 1-833-454-0864

IF YOUR PRODUCT IS DAMAGED:

1. Call the Member's Mark Customer Care Hotline: **1-833-454-0864**.
2. **DO NOT return to the store for replacement of damaged or defective parts:** Member's Mark Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. **Concealed Damage:** If damage is unnoticed until merchandise is unpackaged, resolve issue by contacting Member's Mark Customer Care immediately.

LIMITED WARRANTY:

Winners Products, hereby warrants to the Original Grill Purchaser of this Member's Mark Pro-Series 4 Burner Gas Grill that will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below. Please see Limitations and Exclusions section on the following page 48.

Member's Mark warrants that components in your new Member's Mark Pro-Series 4 Burner Gas Grill will be free of defects in material and workmanship from the date of purchase, for the following period:

Aluminum castings.....10 years
Porcelain-coated cast-iron grates.....5 years
All other components.....2 years

CAUTION:

Some parts may contain sharp edges – Especially as noted in the manual! Wear protective gloves if necessary. **FOR RESIDENTIAL USE ONLY. DO NOT USE FOR COMMERCIAL COOKING.**

WARNING:

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

WARRANTY AND SERVICE

LIMITATION AND EXCLUSIONS

Winners Products has the following limitations to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes. Which includes (but not limited to): Restaurants, hotels, resorts, time shares or rental properties.
2. This warranty applies only when grill is used in the United States.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its grill products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (See exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.
8. Winners Products Engineering Ltd. does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.
12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

EXCLUSIONS

Winners Products Engineering Ltd. excludes from its warranty, the following:

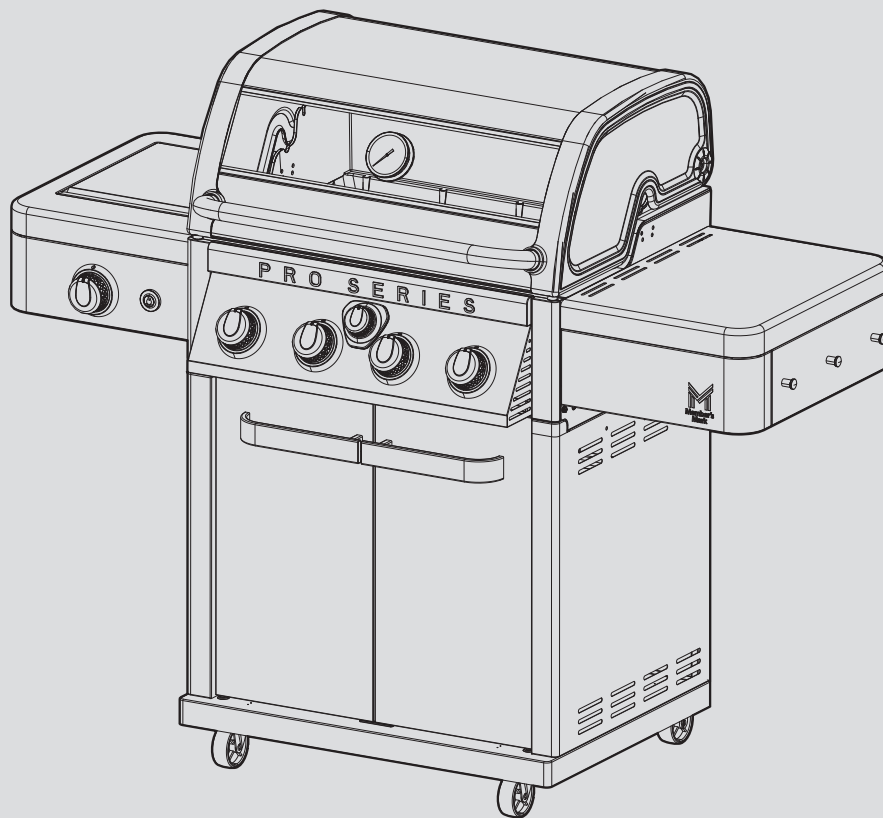
- a. Failure to perform regular maintenance, safety checks and service, including (but not limited to) removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- b. Part failure due to lack of cleaning and maintenance, part failure due to use of improper cleaning products, such as indoor stainless-steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel or stainless-steel surfaces, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions or situations otherwise uncontrollable by the manufacturer.
- e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

NOTE

NOTE

NOTE



sam's club 

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2101 SE Simple Savings Dr. Bentonville,
Arkansas 72716-0745

Made In China

Winners Products Engineering Ltd

27/F, Cofco Tower, 262 Gloucester Road,
Causeway Bay, Hong Kong

QUESTIONS OR COMMENTS?

We would love to hear about your Member's
Mark experience! Visit us at:
samsclub.com/membersmarkhelp

linktr.ee/member's.mark



CONTACT US: 1-833-454-0864