



Assembly Instructions & User's Manual

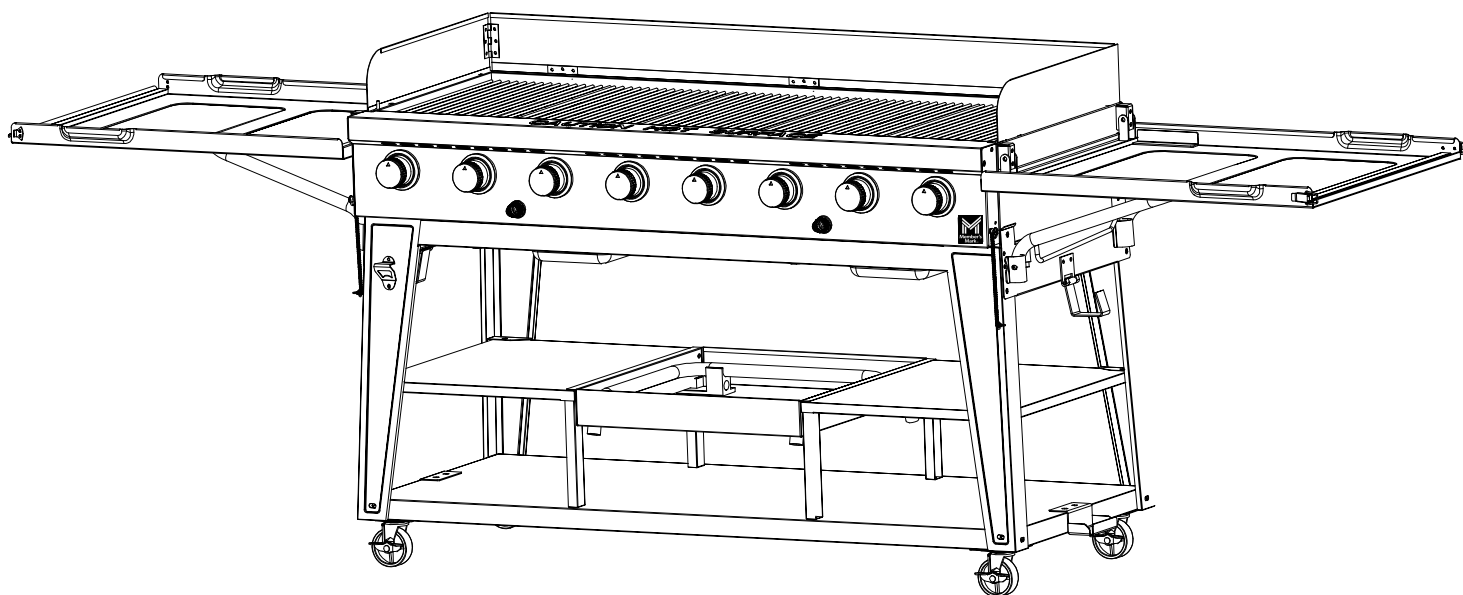
Member's Mark 8 - Burner Event Gas Grill

Item Number: 990377028

Model Number: GD17L38P5M2T7J4

Customer Assistance (spare/replacement parts): 1-800-618-6798

or Email: Nbhuige@royalgourmetusa.com



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**THIS ASSEMBLY MANUAL CONTAINS IMPORTANT SAFETY INFORMATION.
PLEASE READ AND KEEP FOR FUTURE REFERENCE.**



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DANGER

If you smell gas:

1. Shut off gas supply to the grill.
2. Extinguish any open flame.
3. If odor remains, keep away from the grill and immediately call your fire department.

NOTE: Read all instructions prior to assembly and use. Failure to follow the instructions in this manual could result in bodily injury and/or property damage.

WARNING

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



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CAUTION

1. The gas grill is meant for use with propane gas only (propane gas cylinder not included).
2. Never use charcoal or lighter fluid with gas grill.
3. Never attempt to attach this grill to the self-contained propane system of a camper trailer, motor home, or house.
4. DO NOT use gasoline, kerosene, or alcohol for lighting. This grill is not intended to be used in or on recreational vehicles or boats. This appliance is not intended for commercial use.
5. Children should never use your grill. Keep children and pets away when in use.
6. DO NOT attempt to move the grill while it is lit or hot. DO NOT alter the grill in any manner.
7. DO NOT use the grill unless it is completely assembled, and all parts are securely fastened and tightened.
8. DO NOT use the grill or any gas products near unprotected combustible buildings and materials.
9. DO NOT use in the presence of gases or vapors. Keep the grill area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. DO NOT touch metal parts of the grill until it has completely cooled (about 45 minutes) to avoid burns, unless you are wearing protective gear (oven mitts, potholders, etc.).
11. Keep the grill at least 91 cm (36 inches) from any wall or surface at all times. Maintain at least 10 feet clearance to combustible objects that can catch fire.
12. Do not operate this appliance under any overhead roof construction or foliage.
13. Clean and inspect the hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced before operating the grill. The replacement hose assembly must be as per the manufacturer specifications specified by the manufacturer.
14. Move the gas hose as far away as possible from hot surfaces and dripping hot grease.
15. Never keep a filled LP gas cylinder in a hot car or truck. Heat may cause the gas pressure to increase, which may cause the relief valve to open and allow the gas to escape.
16. Keep the grill's valve compartment, burners, and circulating air passages clean. Inspect the grill before each use. When cooking with oil/grease, do not allow the oil/grease to exceed 177 °C (350 °F).
17. Do not obstruct the air flow for combustion and ventilation.
18. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
19. Please keep this Owner's Manual for future reference.



CALIFORNIA PROPOSITION 65 WARNINGS

1. Fuels used in gas burning appliances and the combustion byproducts of such fuels, can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm.
2. This product contains Nickel (Metallic) known to the State of California to cause cancer.
3. This product contains Lead and Lead Compounds 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



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WARNING

1. This grill is for **Outdoor Use Only** and should not be used inside a building, garage, or any other enclosed space.
2. The consumption of alcohol, prescription, or non-prescription drugs may impair the operators' ability to properly assemble or safely operate the grill.
3. Always place your grill on a hard and level surface far away from combustibles.
4. Do not leave a lit grill unattended. ALWAYS keep children and pets away from the grill.
5. Do not place the grill on any type of tabletop surface.
6. Do not use the grill in high winds.
7. Do not use the grill to cook excessively fatty meat or other fatty or greasy food where there is risk of flare-ups.

DANGER: LP CYLINDER RISK

Liquid propane gas is flammable and hazardous if handled improperly. Understand the characteristics before using any propane product.

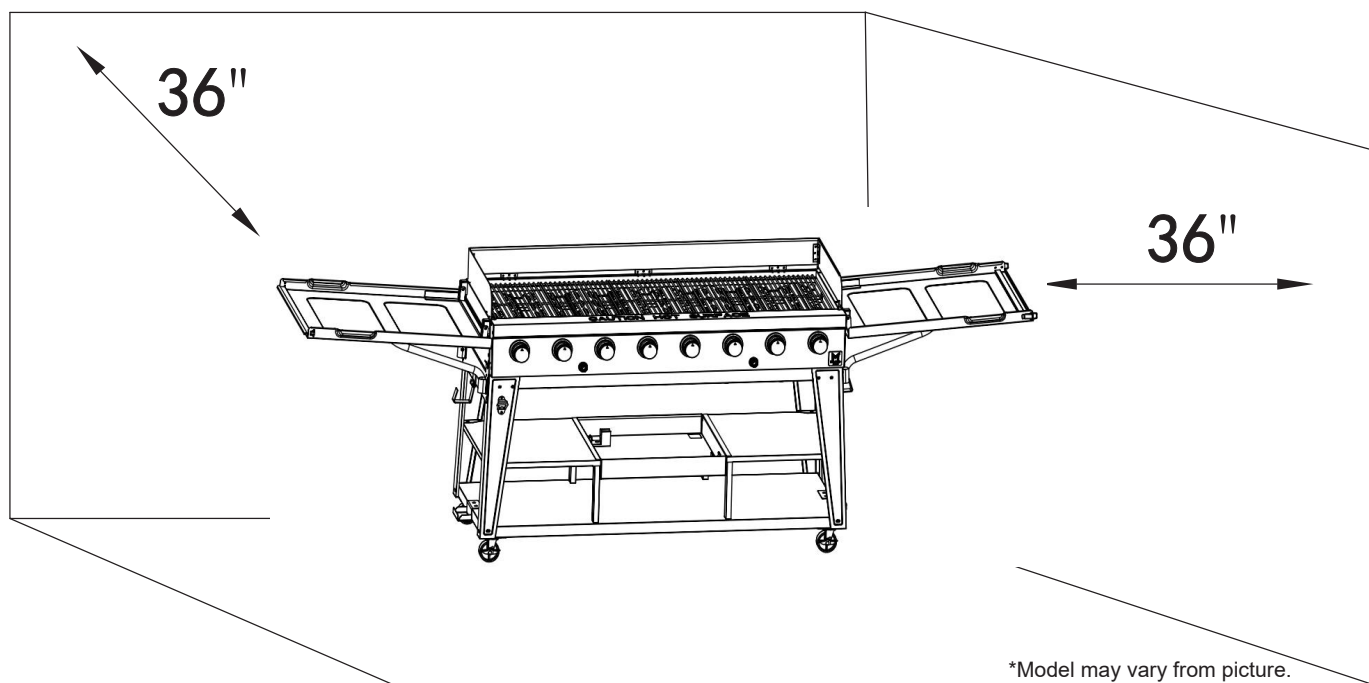
1. Propane characteristics: Flammable, explosive under pressure, heavier than air, settles in pools and low areas.
2. In its natural state, propane has no odor. For your safety, an odorant has been added.
3. Contact with propane can cause freeze burns to the skin.
4. This grill is shipped from the factory for use with propane gas only.
5. Never use a propane cylinder with a damaged body, valve, collar, or footing.
6. Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.



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⚠ FOR YOUR SAFETY ⚠

1. Keep the grill at least 91 cm (36 inches) from any wall or surface at all times. Maintain at least 10 feet clearance to combustible objects that can catch fire.
2. Do not place the grill where there are combustible surfaces overhead.





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INSTRUCTIONS FOR USE

Follow the instructions carefully to avoid seriously damaging your grill and causing injury to yourself and to property.

1. Assemble the grill as per the assembly instructions carefully.
2. Connect the LP cylinder to the grill (LP cylinder not included).
3. Turn all control knobs to the OFF position before turning on the gas supply to the grill.
4. Operate the regulator in accordance with the instructions supplied with the regulator.

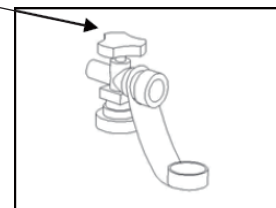
LP GAS AND CYLINDER INFORMATION

Your new gas grill operates on LP (Liquified Petroleum) Gas. It is odorless, colorless, and non-toxic when produced. You can smell LP gas as it has been given an odor similar to rotten eggs, for your safety.

The LP cylinder used with your grill must have two features:

Triangular Hand Wheel

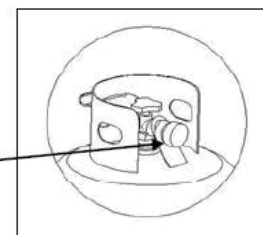
1. An OPD (Overfill Protection Device) that prevents accidental gas leaks caused by overfilling of the cylinder. Each cylinder contains a float that closes the input valve when the cylinder is 80% full. This allows room or the propane gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of cylinder.
2. An QCC1 Type1 Quick Connect Valve that provides fast cylinder hook-ups and requires only to be tightened by hand.



TRANSPORTATION AND STORAGE

1. The LP cylinder must include a collar to protect the gas supply valve.
2. Do not store a spare LP cylinder under or near the grill.
3. Never fill the LP cylinder beyond 80% capacity.
4. If the warnings 2 and 3 above are not heeded exactly, a fire causing death or serious injury may occur.
5. Always transport in an upright position.
6. Do not smoke when transporting your LP cylinder.
7. Place a dust cap on the cylinder gas valve outlet whenever the cylinder is not in use.
Use only the type of dust cap that is provided with the cylinder valve when purchased.
Other types of cap or plugs may result in leakage of propane.

Dust Cap





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CYLINDER SPECIFICATIONS

1. Cylinder purchased or exchanged for your gas grill must be manufactured and marked in accordance with the specifications for LP Gas cylinder 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, be equipped with a listed over-filling prevention device (OPD), and be equipped with a cylinder connection device compatible with connection for outdoor cooking appliances.
2. The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9.1 kg). Approximately 18" (45.7cm) high and 12" (30.5cm) diameter.
3. This grill is designed to fit Worthington, Manchester, or SMPC brand 20 lb. (9.1 kg) cylinders. Other brands may fit this grill if the top collar and bottom support ring have similar dimensions.

THE CYLINDER MUST ALSO BE EQUIPPED WITH:

1. A shut-off valve terminating in a Type 1 gas cylinder valve outlet
2. A Type 1 valve that prevents gas flow until a positive seal is made
3. A collar to protect the cylinder shut-off valve
4. A safety relief device that is directly linked with the vapor space of the cylinder

WARNING

A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your LP dealer immediately.

1. DO NOT connect this grill to an existing #510 POL cylinder valve with left-hand threads. The Type 1 valve can be identified by the large external threads on the valve outlet.
2. DO NOT connect to a propane cylinder exceeding this capacity.
3. DO NOT connect to a cylinder that uses any other type of valve connection device.

WARNING

1. DO NOT USE THE GRILL if there are leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or call 911.
2. Do not use any matches, open flames, or smoke during leak testing.
3. Do not light any burners during leak testing.
4. Replacement parts, including a replacement hose assembly, must be as per the specifications in the parts list.

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



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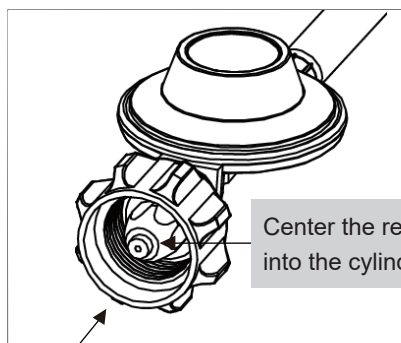
CONNECTING REGULATOR TO LP CYLINDER

⚠ CAUTION ⚠

Only use the gas pressure regulator provided with this outdoor cooking appliance. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a QCC Type 1 quick connect system. It does not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 115 °C (240 °F). It also has a flow-limiting device that restricts the flow of gas to 0.28 cubic metrics per hour (10 cubic feet per hour).

1. Make sure the LP cylinder is OFF by turning the hand wheel clockwise until it stops.
2. Properly secure the LP cylinder onto the cylinder hook and base.
3. Be sure all burner controls are turned to the OFF position.
4. Remove the safety cap from the cylinder valve.
5. Center the regulator nipple into the cylinder valve.
6. Turn the coupling nut clockwise until it stops. Hand tighten Only. Do not use a wrench.



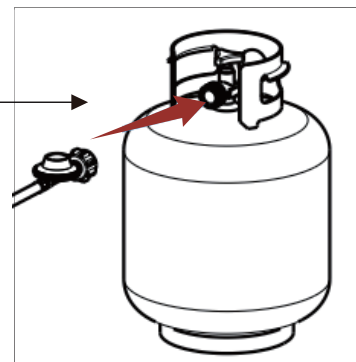
Center the regulator nipple into the cylinder valve.

QCC 1 Type 1 Connector

The regulator must enter the cylinder valve in a straight line.

⚠ WARNING ⚠

Always keep the gas cylinder in the upright position at all times.



⚠ WARNING ⚠

1. Do not connect this grill to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace a damaged hose assembly with the one specified in the parts list before using the grill.
3. Always perform the Leak Test listed below before using your grill for the first time, if the cylinder has been changed, if any gas supply components have been changed, if the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect this grill to the LP system of a motor home or trailer.



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LP CYLINDER LEAK TEST

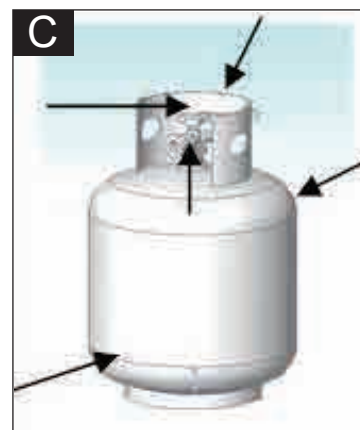
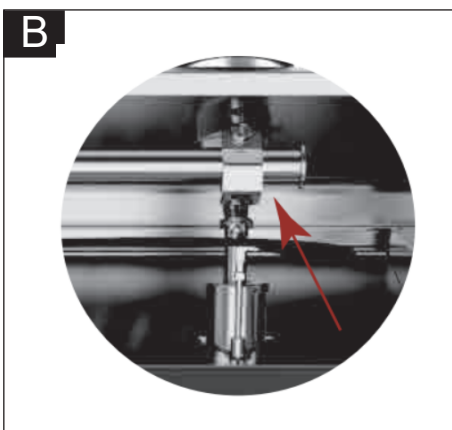
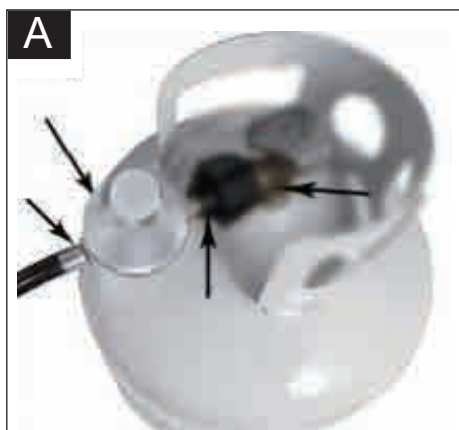
1. Leak test must be repeated each time the LP cylinder is exchanged or refilled.
2. DO NOT smoke or have anything nearby that can easily ignite, such as lighters or matches.
3. DO NOT use an open flame to check for gas leaks.
4. The appliance must be leak checked outdoors in a well-ventilated area away from open flames or sparks.
5. REMOVE any pots or other cookware from the burner before beginning the test.

STEPS FOR LEAK TEST:

Use a clean paint brush and 50/50 soap and water solution.

NOTE: Use a mild soap and water. DO NOT use household cleaning agents, which could damage the gas component.

1. Turn all burner control knobs, regulator and cylinder valves OFF.
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding.
4. Brush the soapy solution onto all metal seams and the entire valve area as shown in figures below.



5. Slowly turn the LP cylinder valve counterclockwise to the open position.
6. A leak is identified by a flow of bubbles from the area of the leak. Close LP cylinder valve immediately and retighten connections.
7. If leaks cannot be stopped, do not try to repair, contact your gas grill dealer for assistance. Do not attempt to operate appliance if a leak is present.
8. Always examine the hose for any damage. If damage is observed, do not attempt to patch the hose. Replacing the hose is the only safe option.
9. For assistance with any malfunction related to the LP cylinder, regulator or hose, contact customer service.
10. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

UNDER NO CIRCUMSTANCE SHOULD THE VALVE REMAIN IN THE ON POSITION FOR MORE THAN 12 SECONDS.



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Each grill burner is tested and calibrated at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. Please visually check the flames of the burners. Always visually inspect your grill before lighting. Replace any hose that is frayed or cracked. Look for anything that could block ventilation and remove such a blockage or move the grill. After lighting, check the flame pattern to ensure you have even heat distribution for each burner. If burners don't light up, or if the flame pattern is uneven, see the Troubleshooting section.

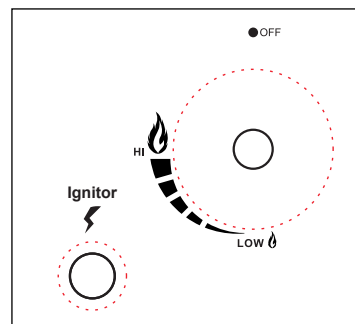
⚠ WARNING: BEFORE LIGHTING ⚠

1. Read the instructions before lighting.
2. If the burner does not ignite in 5 seconds, turn the burner control knob(s) off, wait 5 minutes and repeat the lighting procedure.
3. Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only use the pressure regulator and hose assembly supplied with the unit.
4. Never use regulators and hose assemblies other than those supplied with the grill. If a replacement is necessary, contact the manufacturer to get the proper replacement. The replacement must be as per the specifications in the Owner's Manual. **DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

LIGHTING THE BURNERS USING ELECTRONIC IGNITION

1. Turn ALL control knobs to OFF position.
2. Turn gas supply on at LP cylinder valve or at regulator.
3. Push in control knob and turn it anti-clockwise to HI position. Push and hold ignitor button to light the burner.
4. If the burner does not ignite, turn control knob to OFF position, wait for 5 minutes before attempting to relight the burner.
5. If the burner ignites, repeat for other burners, and turn the control knobs to the temperature setting required for your food.

* Should the burners still fail to ignite, check the gas supply.



MANUALLY LIGHTING THE BURNERS WITH MATCH STICK

1. Turn ALL control knobs to OFF position.
2. Turn gas supply on at LP cylinder valve or at regulator.
3. Put a match in the match holder. Match holder is attached to side panel.
4. Place the lit match through the match lighting hole on side panel. Make sure the lit match is close to the burner ports.
5. Push in control knob and turn it anti-clockwise to HI position. The burner should light immediately.
6. If the burner does not ignite, turn control knob to OFF position, wait for 5 minutes before attempting to relight the burner.
7. If the burner ignites, repeat for other burners, and turn control knobs to the temperature setting required for your food.

* Should the burners still fail to ignite, check the gas supply.



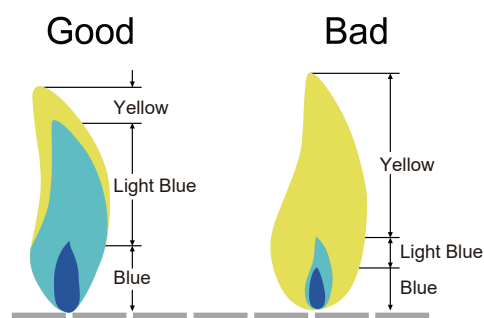
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⚠ WARNING ⚠

Do not use spirit or petrol for lighting or re-lighting!

BURNER FLAMES

Always check the burner flame patterns after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of flicker. Some yellow tips are OK if they are smaller than 2.5 cm (1"). New burners sometimes have oil residue, which will cause yellow flame when burning off. Variations in gas supply, altitude, weather, and other factors can all impact burner performance. Older grills can also show more yellow flame due to food deposit, oil, and fat buildup.



FIRST TIME USE

Before cooking on your gas grill for the first time, burn it off to rid it of any odors or shipping oil in the following manner:

1. With cooking grates installed in position, turn on the gas grill and operate on HI position for 10 to 15 minutes. Then, turn all control knobs and gas supply to OFF position.
2. When gas grill is cool, remove cooking grates and wash off the cooking grates by using soapy water and a towel or paper towels. Rinse off the soap and air dry. Next, thoroughly season cooking grates by spraying or wiping olive or vegetable oil on them. Ensure that the entire surface is generously coated including the corners. For cast iron cooking grates, light seasoning should be done before every usage.
3. Your grill is ready to cook. Proceed to "PREHEATING".

PREHEATING

It is necessary to preheat the grill before cooking, depending on the type of food and the cooking temperature. Preheat the gas grill on MEDIUM/HIGH for 5 to 10 minutes. Reduce heat as appropriate for what you are grilling. Next, brush or spray the cooking grates with olive or vegetable oil to prevent food from sticking.



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Care & Use Instructions

Your new grill has been designed and manufactured to high quality standards. It will provide you with many years of fun grilling time, however, it requires a minimal amount of maintenance.

Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling.

WARNING

1. Do not clean any part of your grill in a self-cleaning oven.
2. Do not use oven cleaners, abrasive kitchen cleaners, cleaners that contain citrus products, or mineral spirits.
3. Clean your grill regularly to prevent grease buildup, grease fires or excessive flare-ups.
4. Always allow the grill to cool down prior to cleaning.

 Grease is flammable. Let hot grease cool down before attempting to handle it. Avoid letting grease deposits collect in the bottom of the firebox and the grease tray at the bottom of the grill's firebox. **Remove the grease from the bottom of the firebox and grease tray regularly.**

STAINLESS STEEL

Clean with multipurpose, low-abrasion, non-phosphorous metal or stainless steel polish and a soft cloth. Always polish in the direction of the finish. Do not allow grease and dirt to accumulate. In addition, several products and naturally occurring substances can damage all stainless-steel finishes. These include, but are not limited to, swimming pool chemicals (chlorine and bromine), lawn and garden fertilizers, ice-melting products, sea or other salt water, urine, bird droppings, and tree sap. Upon contact with these substances, immediately wash and dry the stainless-steel surface and be careful to avoid burns.

OTHER EXTERIOR SURFACES

Wash with a mild dishwashing detergent and warm water. You can use a cloth, soft brush (non-metallic), or plastic cleaning pad. Rinse thoroughly and wipe dry.

COOKING GRATES AND FLAME TAMERS

Use a stiff brass brush. Wash with warm water and mild dishwashing detergent, rinse and dry.

GREASE CUP / TRAY

Check after each use. Remove and empty the grease cup when half full. Remove and clean the grease tray as grease builds up. Both can be washed with warm water and mild dishwashing detergent.

BURNERS

We recommend you clean your burners at least twice a year, or before use if the grill has not been used in over one month.



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WARNING

Small insects and spiders may enter the burner tubes. Sometimes they will build nests or spin webs that can block or reduce the amount of gas flowing through the burner. You will usually see a smaller flame, or a flame that is mostly yellow rather than blue, coming from the burner when this happens. Other signs include the grill generating uneven or low heat, or difficulty in igniting the burners. In cases of severe blockage, this can cause the flame to burn backwards, and outside of the burner tubes, which can damage your grill and/or cause personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF PROPANE GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the grill to cool down and then clean all burners.

CLEANING THE BURNERS

1. Ensure the gas is turned off at the LP cylinder.
2. Remove the cooking grates and flame tamers.
3. Lift each burner up and out.
4. Clean the inside of the burner using a stiff wire. A straightened coat hanger will work.
An alternative is to use compressed air. Always wear protective gear for your eyes when using this method.
Never enlarge the burner ports during cleaning.
5. Brush the outer surface of the burner.
6. Ensure all ports (holes) are free of debris.
7. Inspect the burners. Replace any that have cracks or enlarged ports.
8. Replace flame tamers and cooking grates.
9. Perform the Leak Test described earlier in this Owner's Manual.

WARNING

1. Proper placement of the burner and valve is vital to ensure safety.
2. Do not use any strong or grinding solvents or abrasive pads, as they can damage surfaces and leave behind scratch marks.

GRILL STORAGE

1. Clean your grill before storage. Store at a cool dry place.
2. Storage of a gas grill indoors is permissible only if the LP cylinder is disconnected and removed from the gas grill.
3. A cover is highly recommended to protect your grill. Choose from a variety of grill covers offered by the manufacturers.
4. Perform a Leak Test before using the grill after it has been kept in storage for some time.

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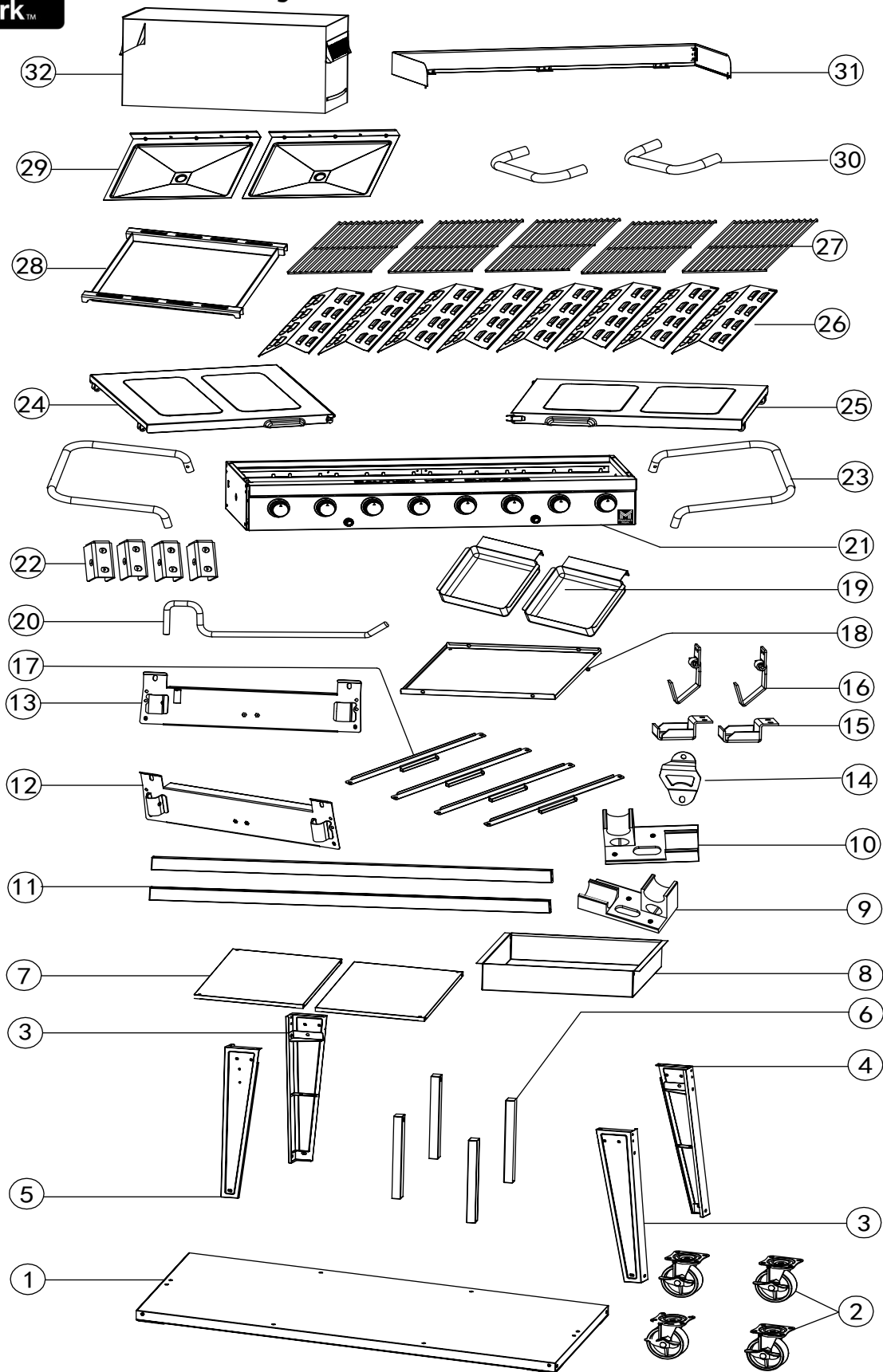
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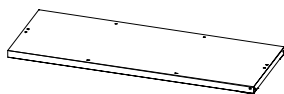
Component	Description	Quantity	Component	Description	Quantity
1	Bottom Shelf	1	17	Grease Cup Base	4
2	Caster	4	18	Heat-resistant panel	1
3	Right Front Leg&Left Back leg	2	19	Grease Cup	2
4	Right Back Leg	1	20	Paper Towel Holder	1
5	Left Front Leg	1	21	Main Body	1
6	Middle-Layer Board Leg	4	22	Side Table Support	4
7	Middle-Layer Board	2	23	Side Handle	2
8	Storage Shelf	1	24	Left Side Table	1
9	Handle Holder	1	25	Right Side Table	1
10	Handle Holder	1	26	Flamer Tamer	8
11	Cart Beam	2	27	Cooking Grate	5
12	Left Side Cart Beam	1	28	Griddle	1
13	Right Side Cart Beam	1	29	Grease Tray	2
14	Bottle Opener	1	30	Grease Tray Handle	2
15	Cylinder Base	2	31	Wind Deflector	1
16	Cylinder Hook	2	32	Cover	1

Product Information

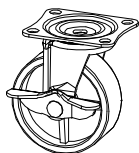
Product Dimensions – **110.94" x 27.6" x 35.7" (281.8cm x 70.1cm x 90.6cm)]**

Components

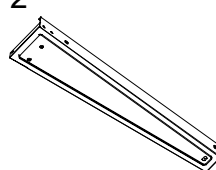
Component 1
Part No. Bottom Shelf
Qty 1



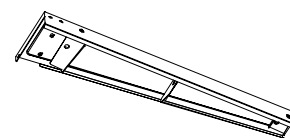
Component 2
Part No. Caster
Qty 4



Component 3
Part No. Right Front
Leg&Left Back Leg
Qty 2

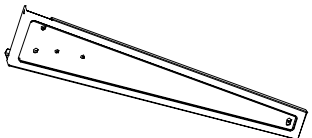
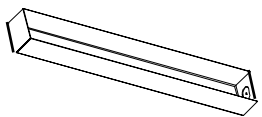
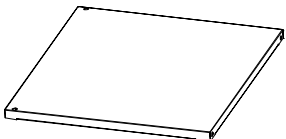
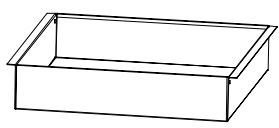
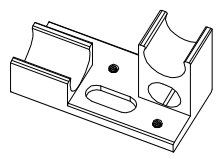
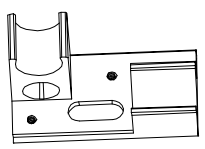
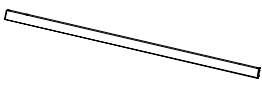
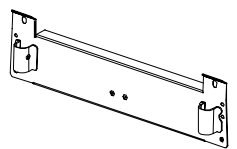
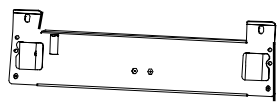
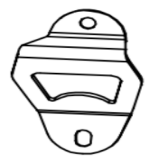
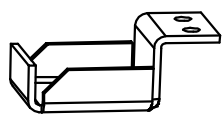
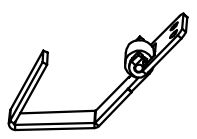
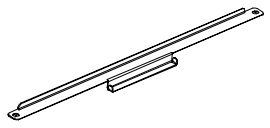
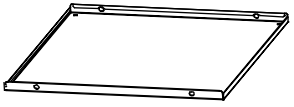
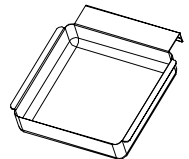
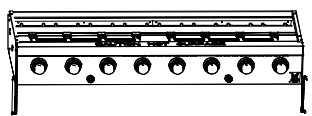
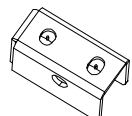
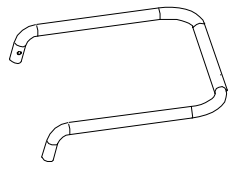
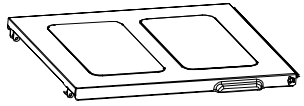


Component 4
Part No. Right Back Leg
Qty 1



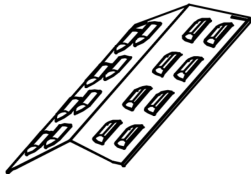
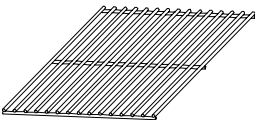
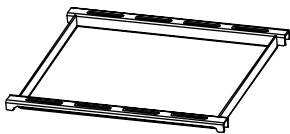
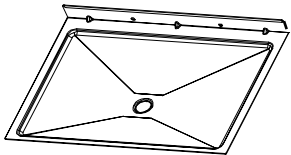
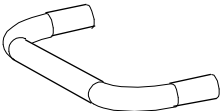
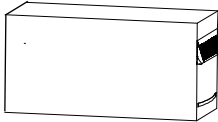


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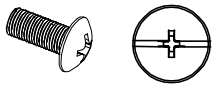
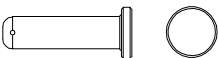
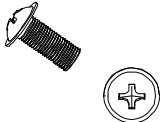
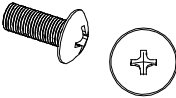
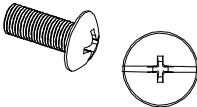
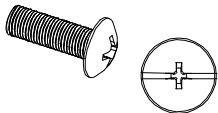
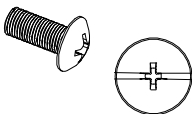
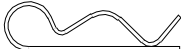
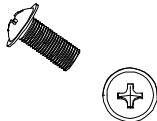
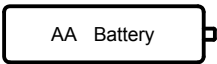
Component 5 Part No. Left Front Leg Qty 1 	Component 6 Part No. Middle - Layer Board Leg Qty 4 	Component 7 Part No. Middle - Layer Board Qty 2 	Component 8 Part No. Storage Shelf Qty 1 
Component 9 Part No. Handle Holder Qty 1 	Component 10 Part No. Handle Holder Qty 1 	Component 11 Part No. Cart Beam Qty 2 	Component 12 Part No. Left Side Cart Beam Qty 1 
Component 13 Part No. Right Side Cart Beam Qty 1 	Component 14 Part No. Bottle Opener Qty 1 	Component 15 Part No. Cylinder Base Qty 2 	Component 16 Part No. Cylinder Hook Qty 2 
Component 17 Part No. Grease Cup Brace Qty 4 	Component 18 Part No. Heat-resistant Panel Qty 1 	Component 19 Part No. Crease Cup Qty 2 	Component 20 Part No. Paper Towel Holder Qty 1 
Component 21 Part No. Main Body Qty 1 	Component 22 Part No. Side Table Support Qty 4 	Component 23 Part No. Side Handle Qty 2 	Component 24 Part No. Left Side Table Qty 1 



Assembly Instructions & User's Manual

Component 25 Part No. Right Side Table Qty 1 	Component 26 Part No. Flamer Tamer Qty 8 	Component 27 Part No. Cooking Grate Qty 5 	Component 28 Part No. Griddle Qty 1 
Component 29 Part No. Grease Tray Qty 2 	Component 30 Part No. Grease Tray Handle Qty 2 	Component 31 Part No. Wind Deflector Qty 1 	Component 32 Part No. Cover Qty 1 

Hardware

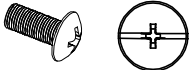
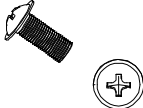
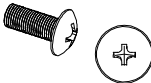
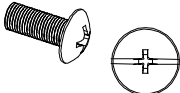
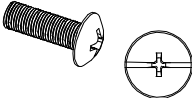
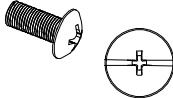
M6 X 15, (A) Part No. HD-A Qty: 60 	Pin (B) Part No. HD-B Qty: 4 	M4 X 8, (C) Part No. HD-C Qty: 6 	M5 X 8, (D) Part No. HD-D Qty: 4 
M6 X 35, (E) Part No. HD-E Qty: 8 	M6 X 25, (F) Part No. HD-F Qty: 8 	M5 X 10, (G) Part No. HD-G Qty: 20 	Split Pin, (H) Part No. HD-H Qty: 4 
M4 , (I) Part No. HD-I Qty: 2 	AA Battery,(J) Part No. HD-K Qty: 2 		

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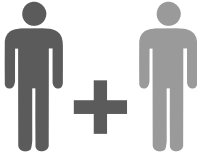


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Extra Hardware

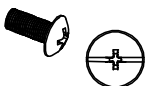
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M6 X 35, (E) Qty: 1 	M6 X 25, (F) Qty: 1 	M5 X 10, (G) Qty: 2 	Split Pin, (H) Qty: 1 
M4 , (I) Qty: 1 			

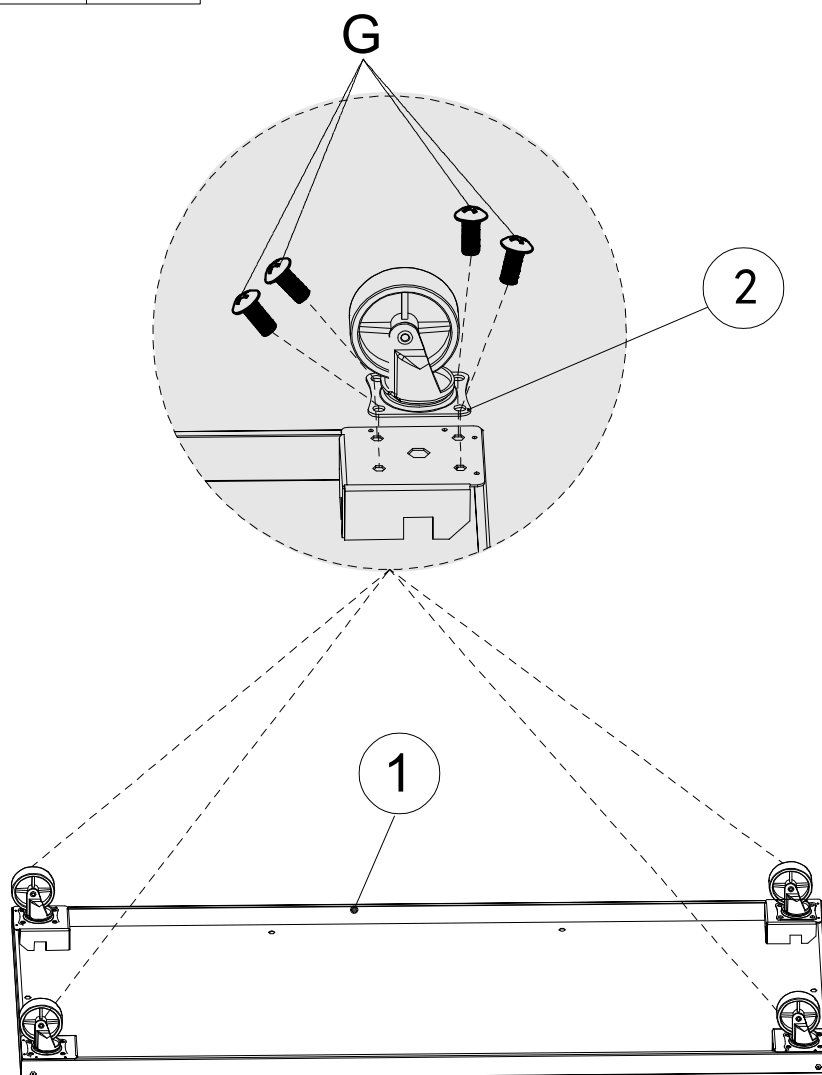
Tools

Phillips Screwdriver (Not Included) 	 2 people
--	---

Assembly Instructions & User's Manual

Step 1

G		16PCS
---	---	-------

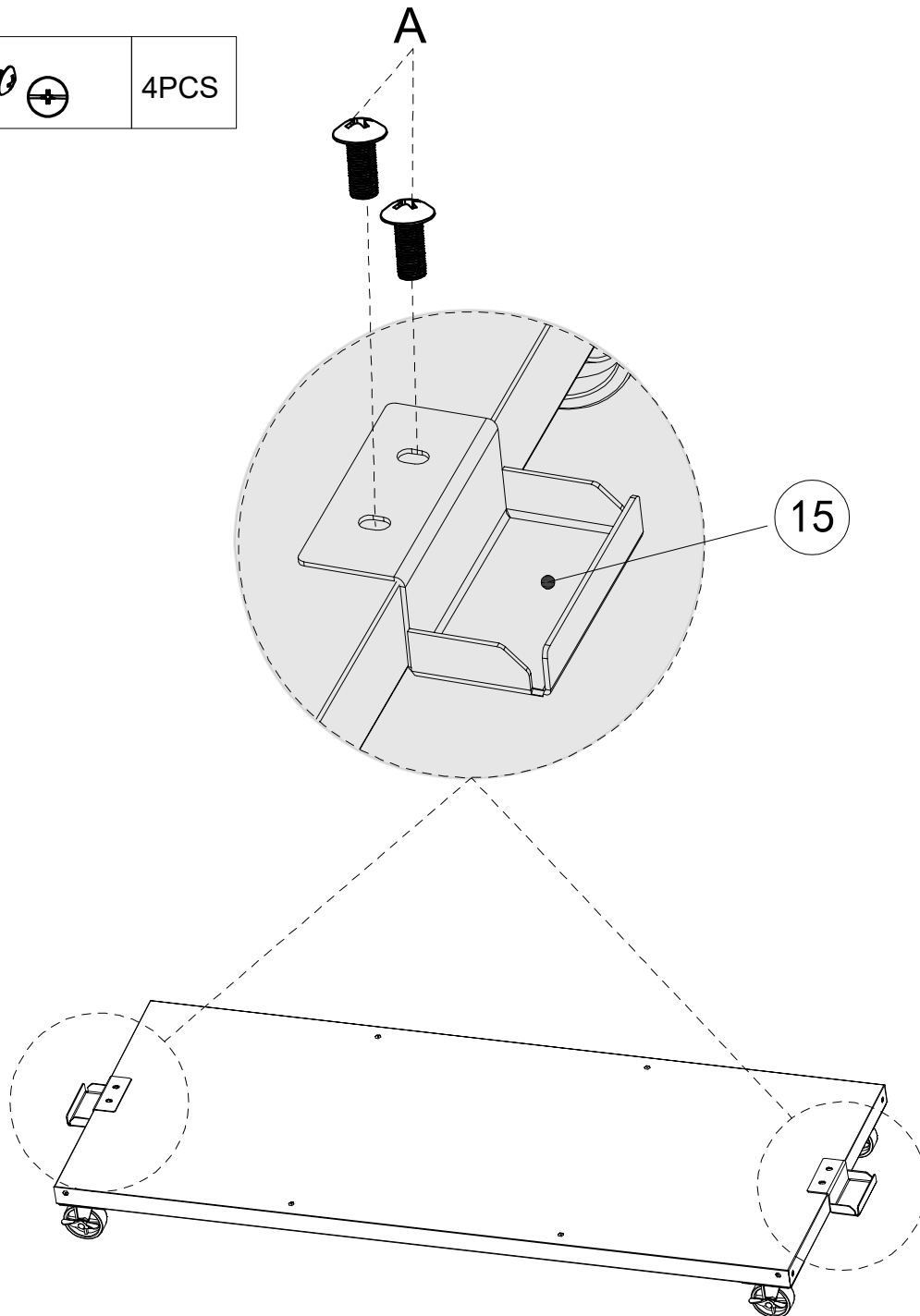




Assembly Instructions & User's Manual

Step 2

A		4PCS
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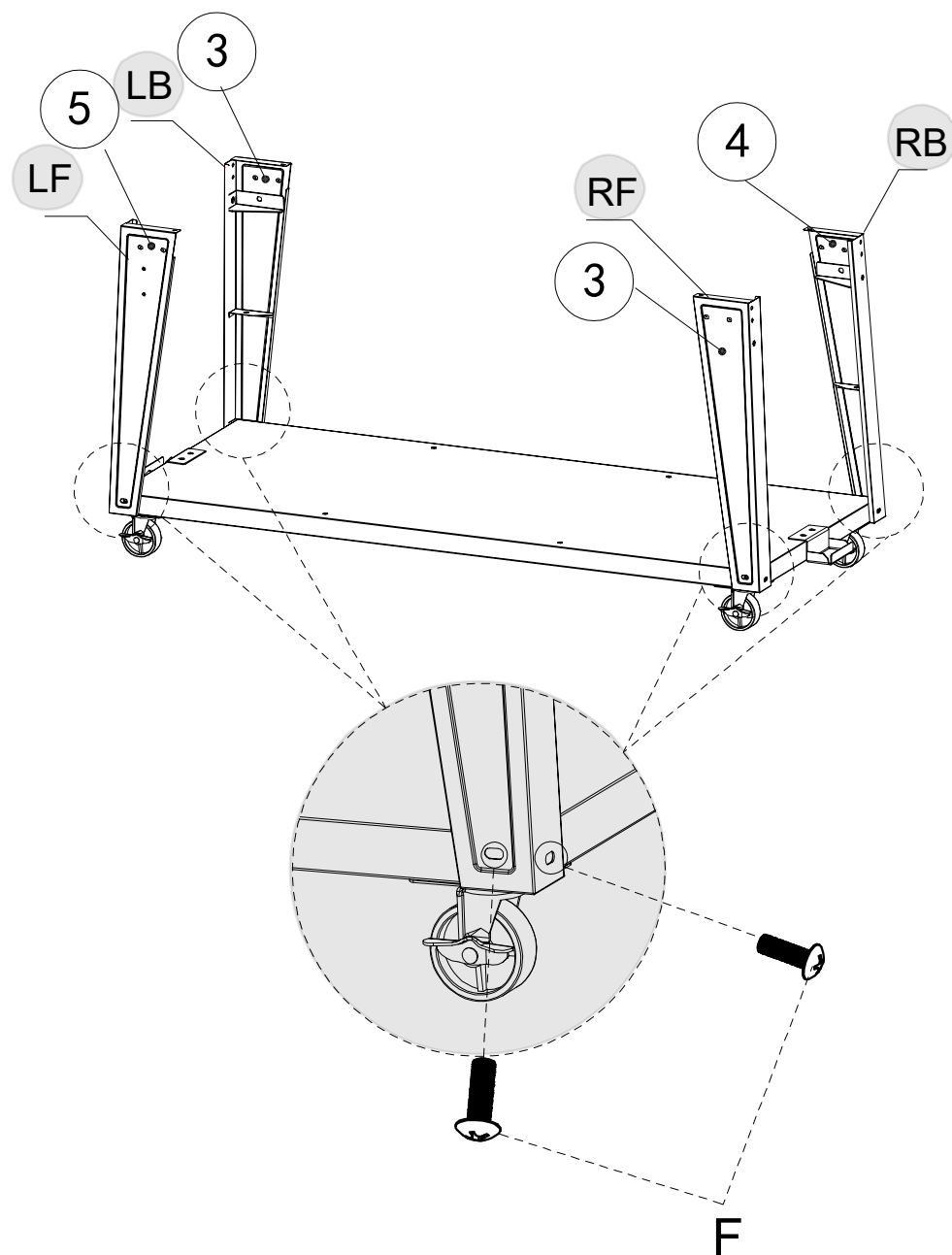




Assembly Instructions & User's Manual

Step 3

F			8PCS
---	---	---	------

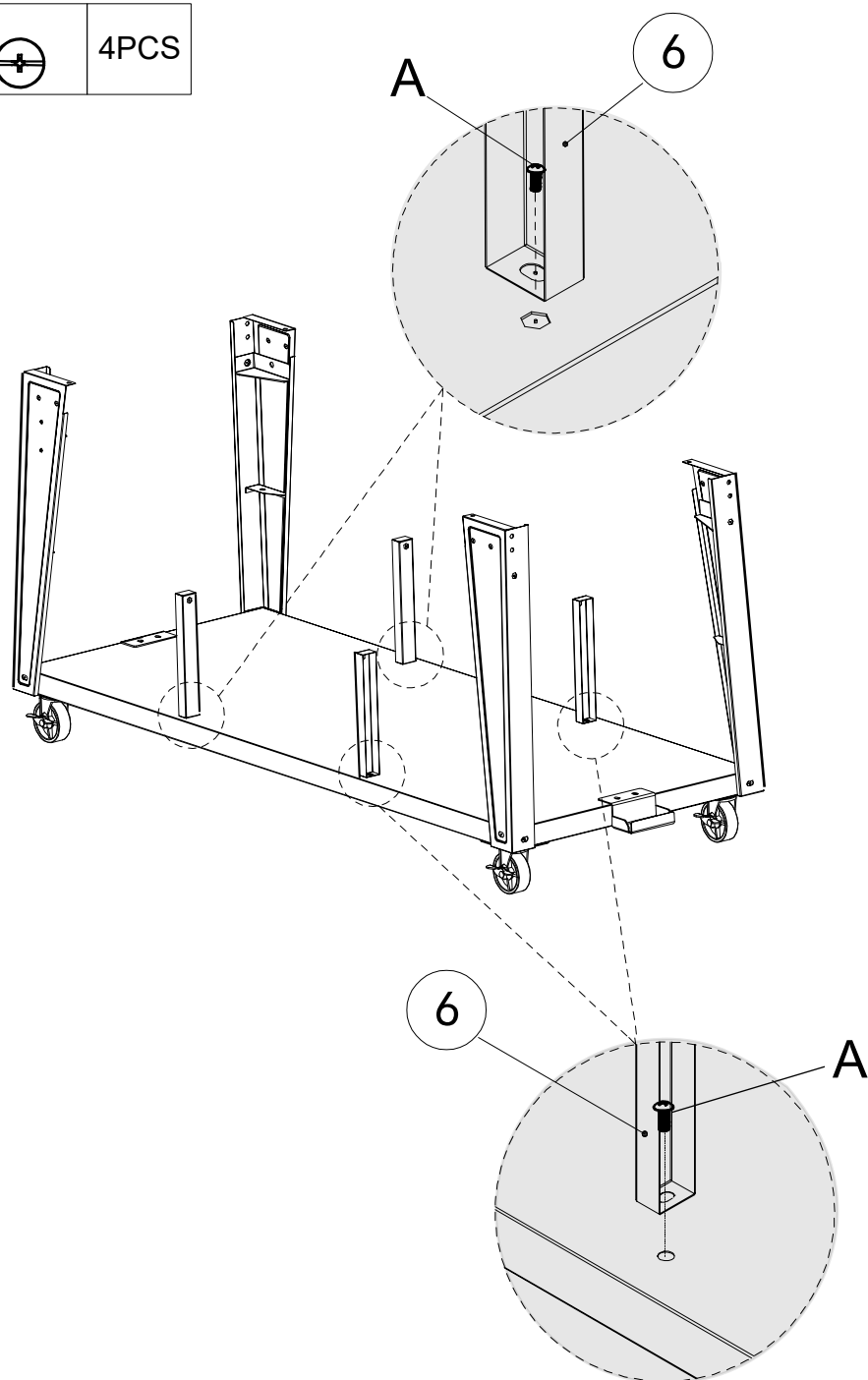




Assembly Instructions & User's Manual

Step 4

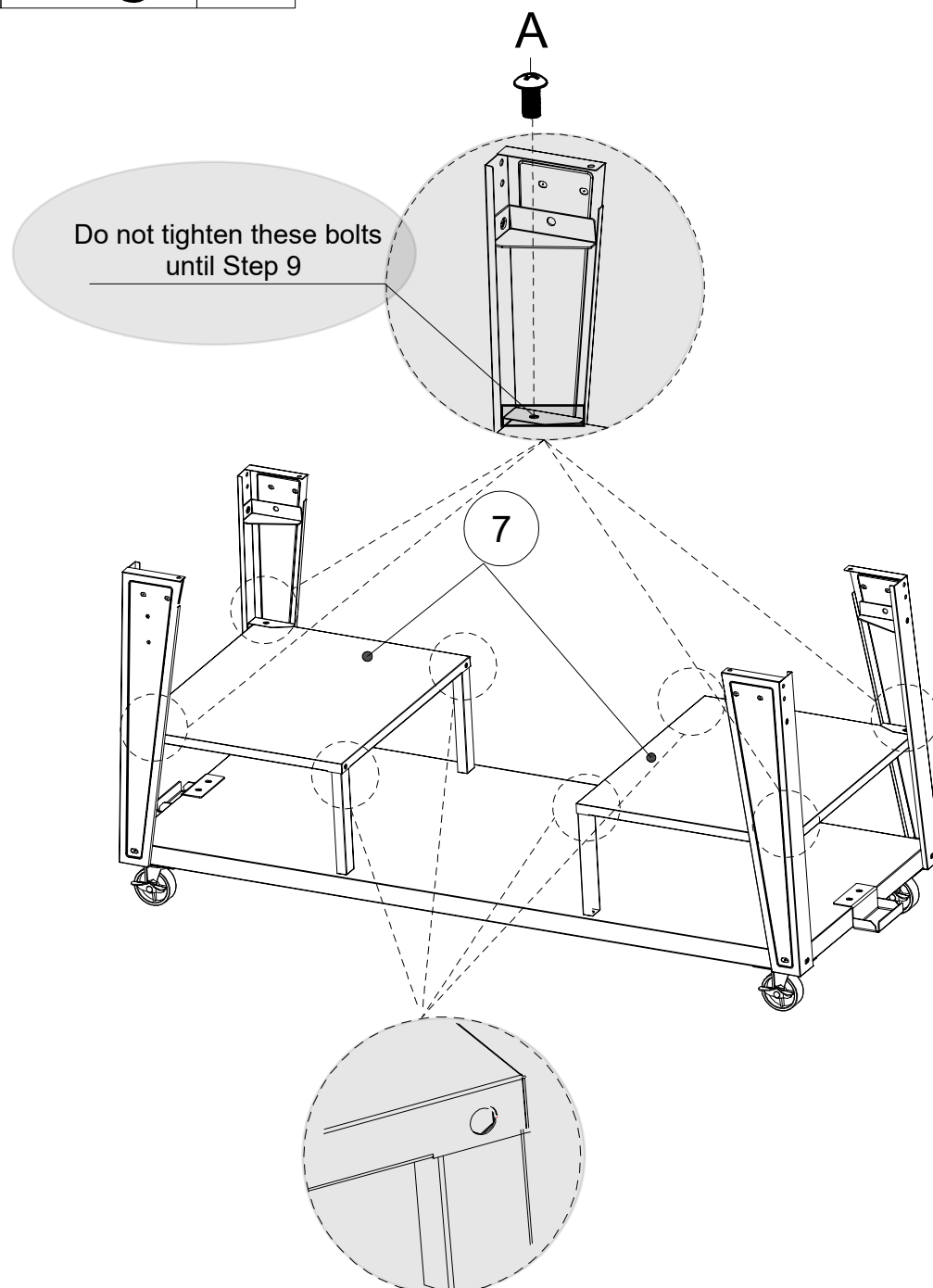
A		4PCS
---	---	------



Assembly Instructions & User's Manual

Step 5

A			4PCS
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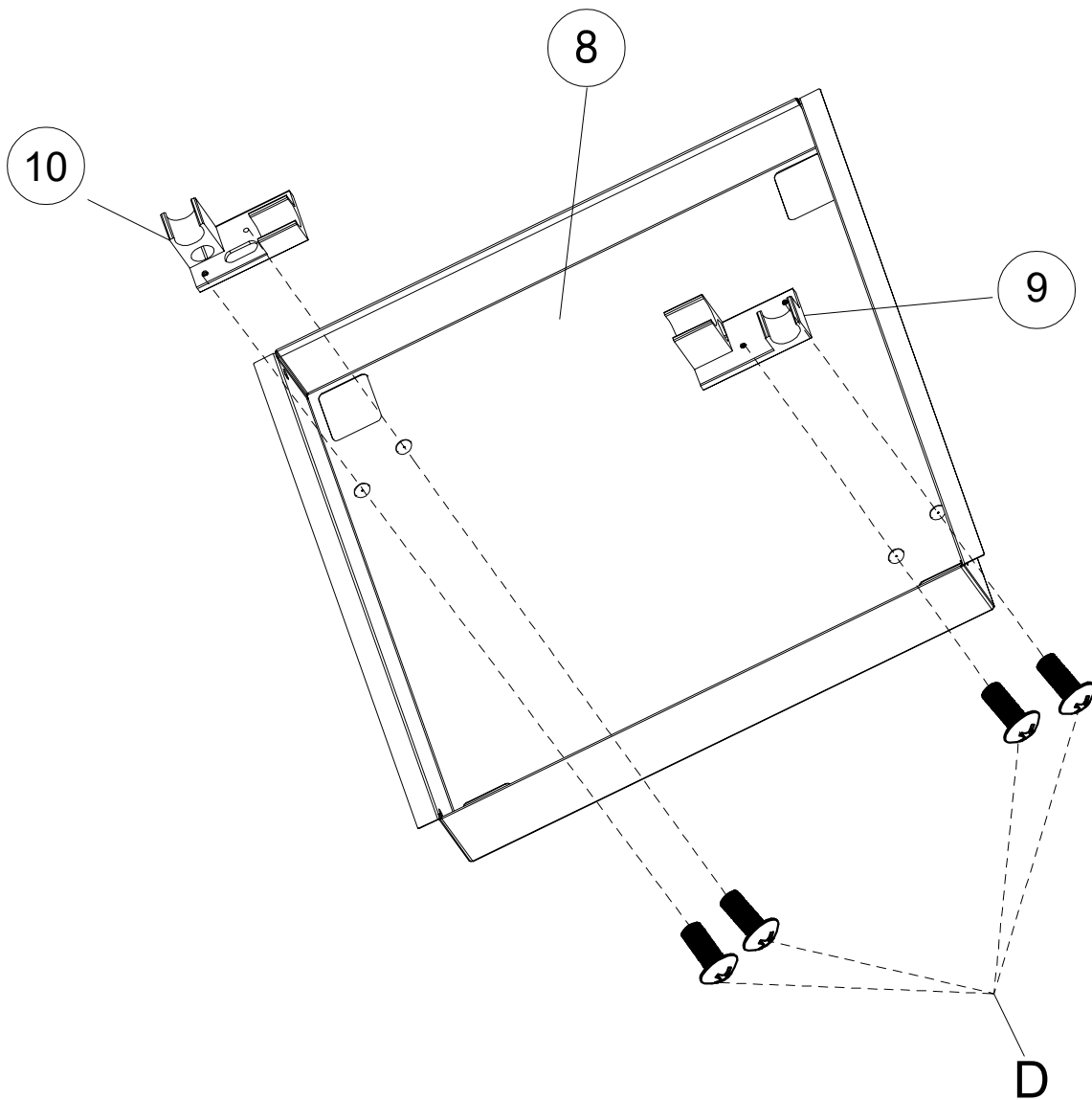




Assembly Instructions & User's Manual

Step 6

D	 	4PCS
---	---	------

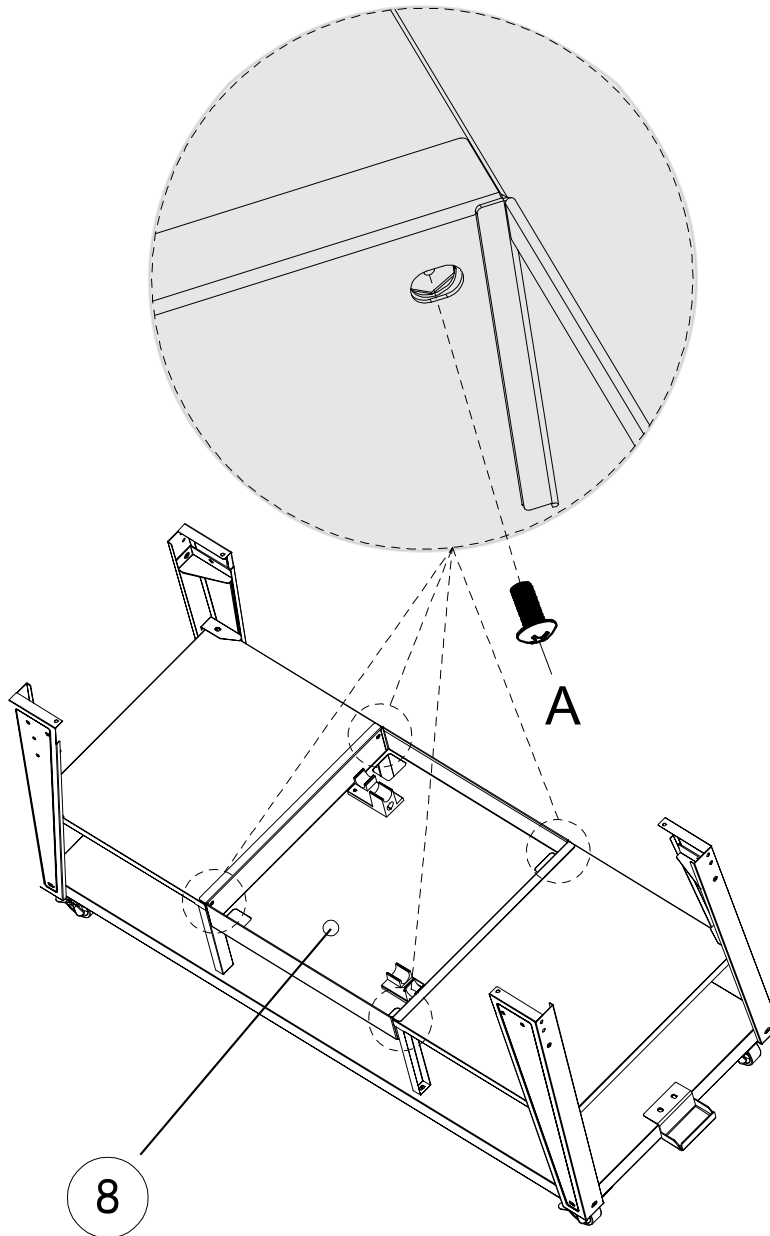




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Step 7

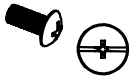
A		4PCS
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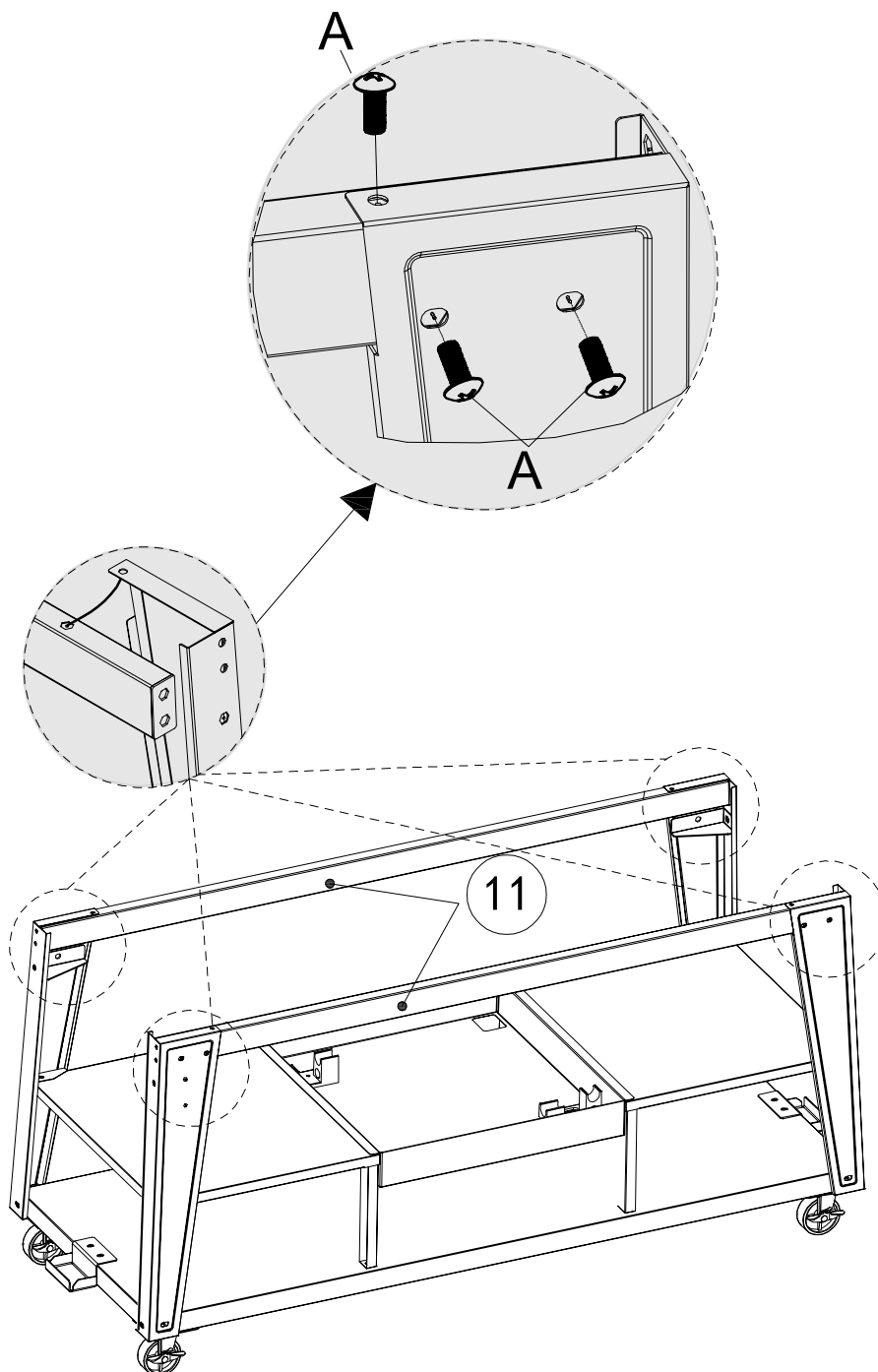




Assembly Instructions & User's Manual

Step 8

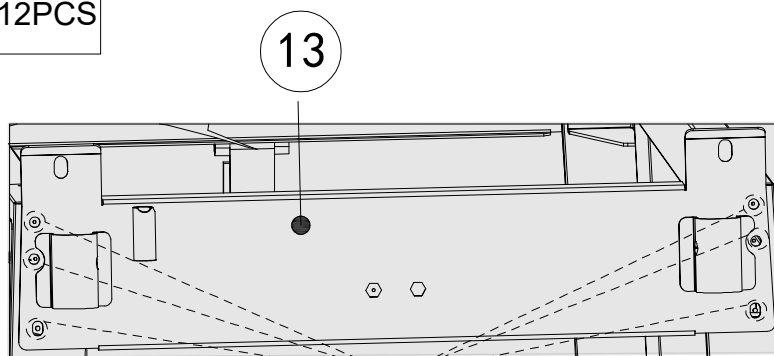
A		12PCS
---	---	-------



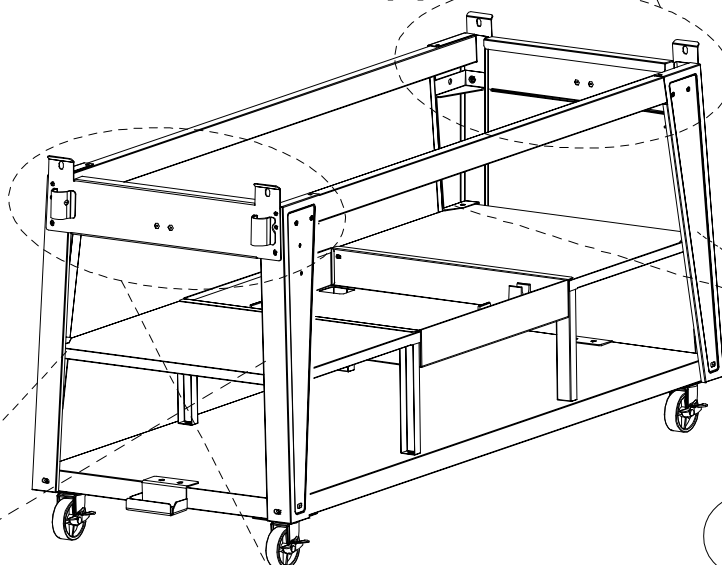
Assembly Instructions & User's Manual

Step 9

A		12PCS
---	---	-------

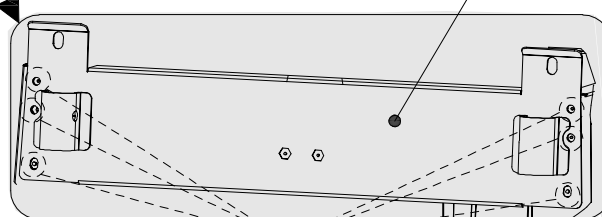


A



Tighten these bolts now

Tighten these bolts now



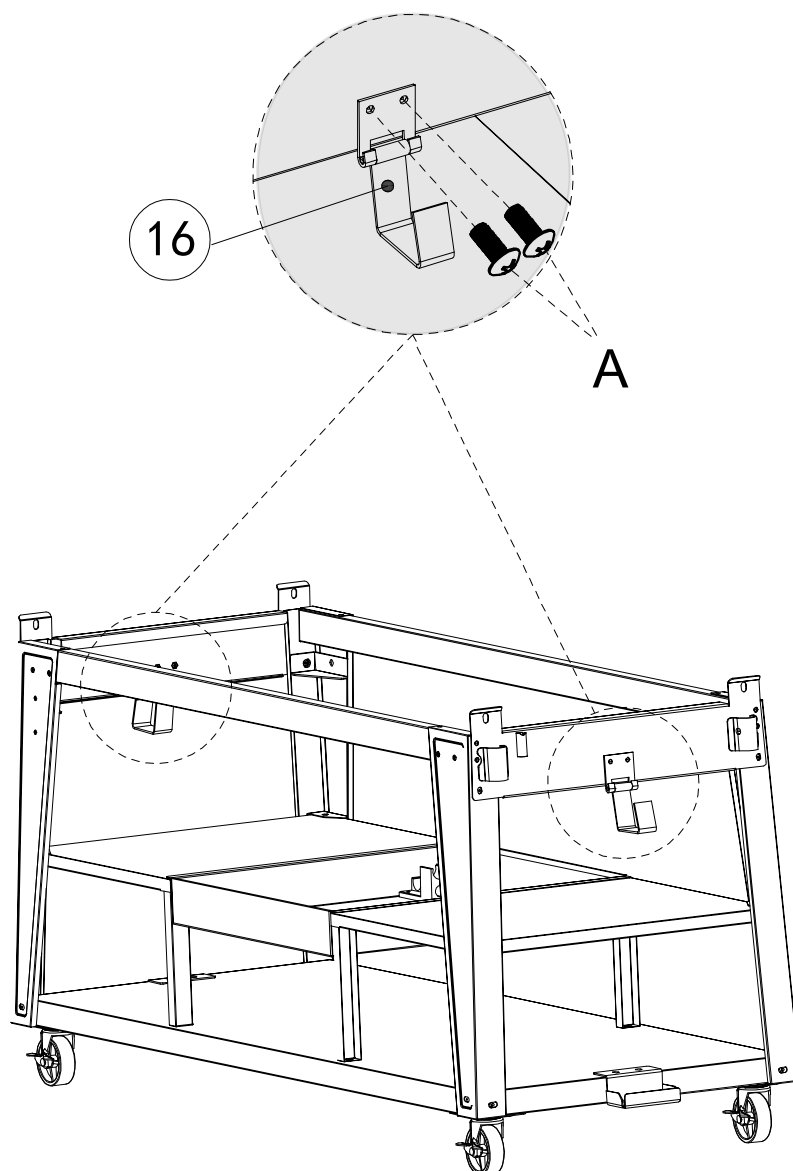
A



Assembly Instructions & User's Manual

Step 10

A		4PCS
---	---	------

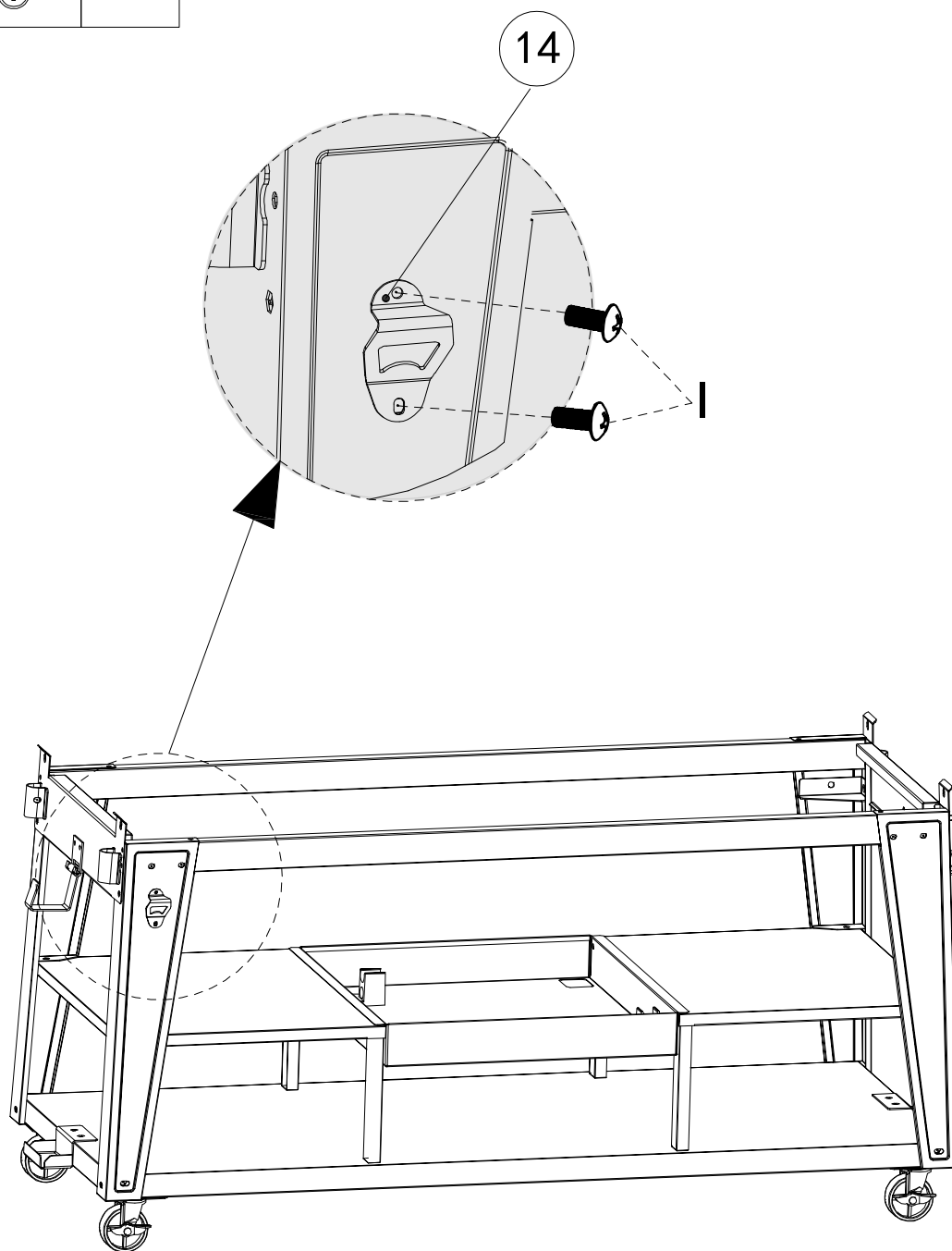




Assembly Instructions & User's Manual

Step 11

I	 	2PCS
---	---	------

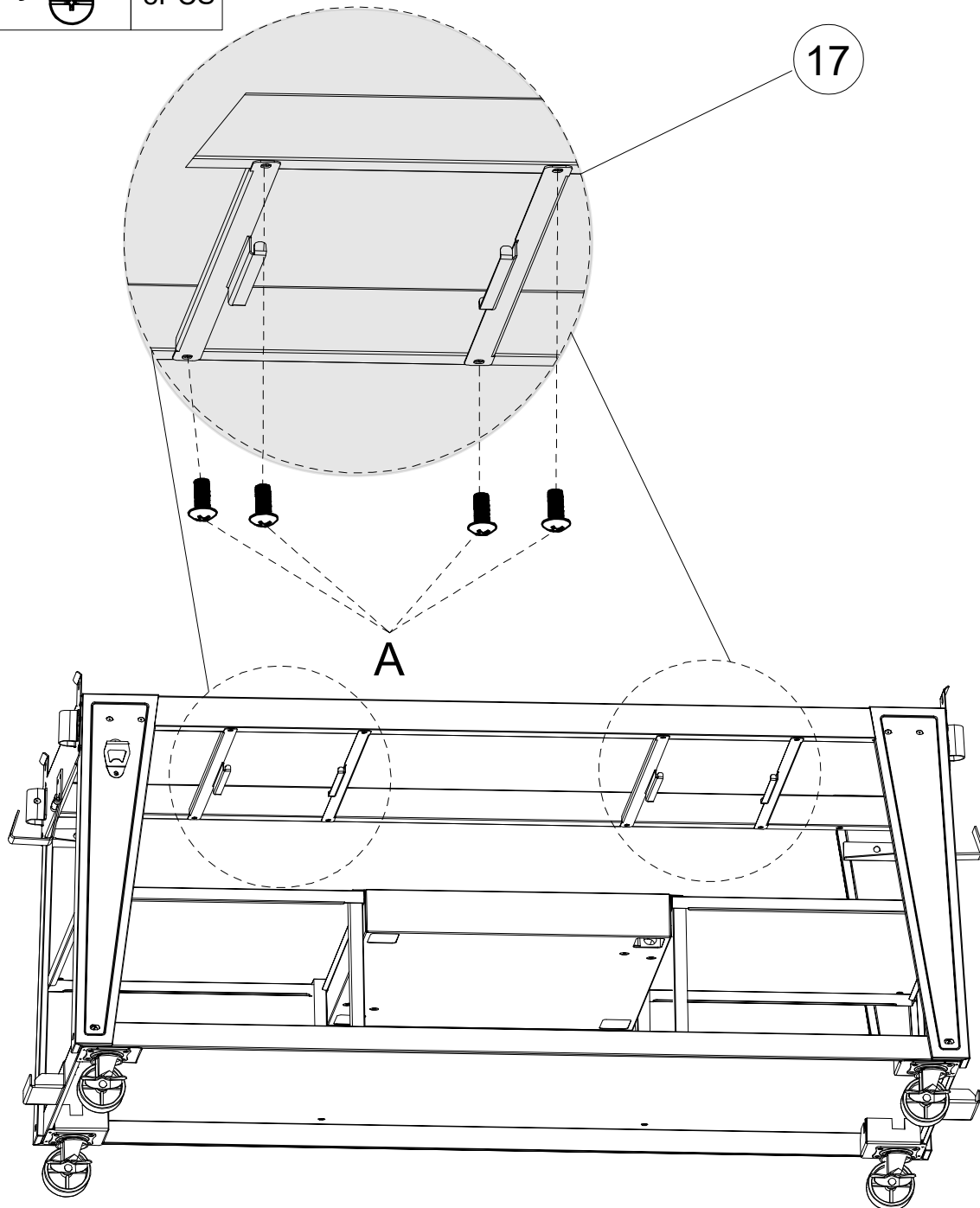




Assembly Instructions & User's Manual

Step 12

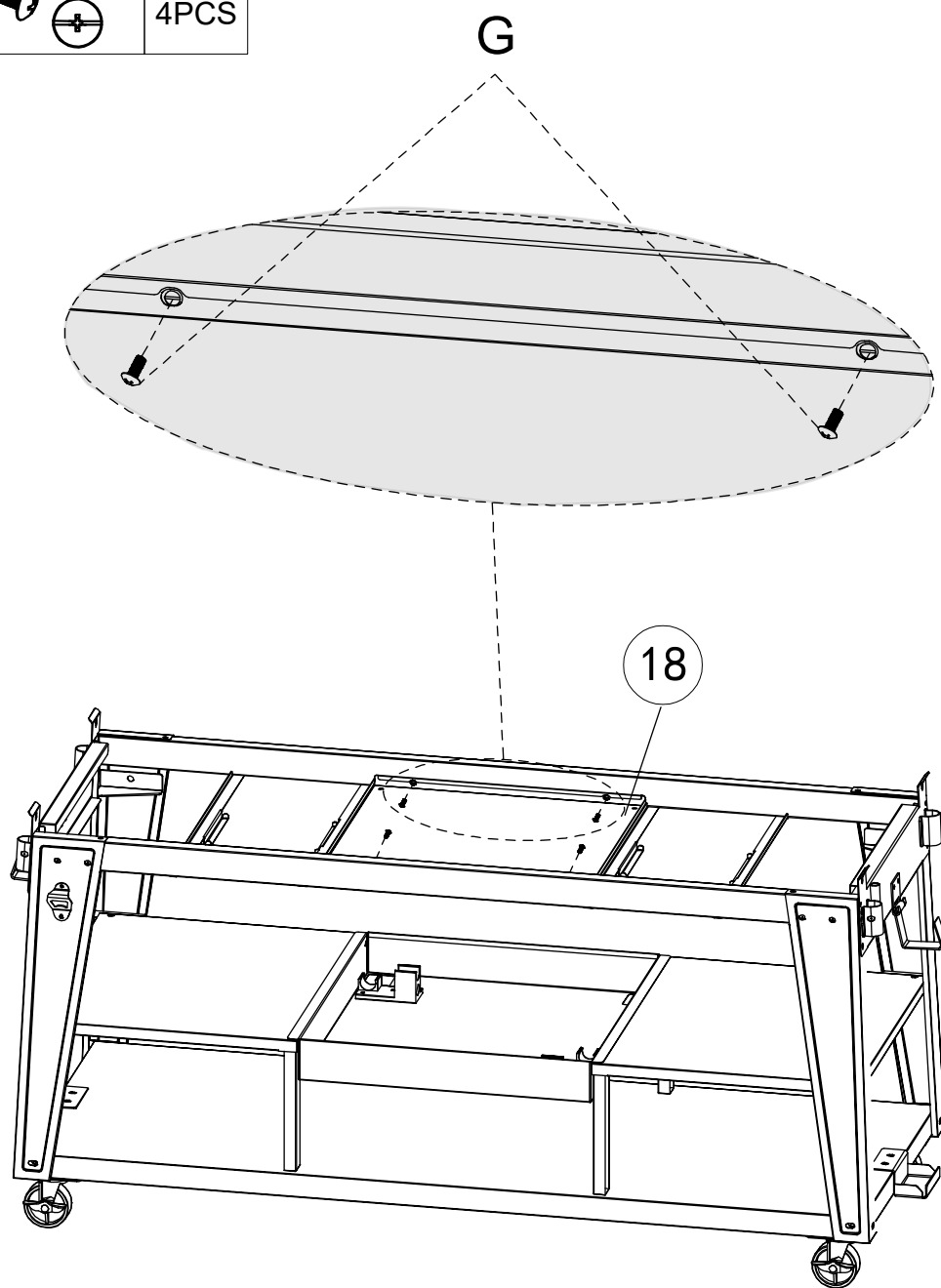
A		8PCS
---	---	------



Assembly Instructions & User's Manual

Step 13

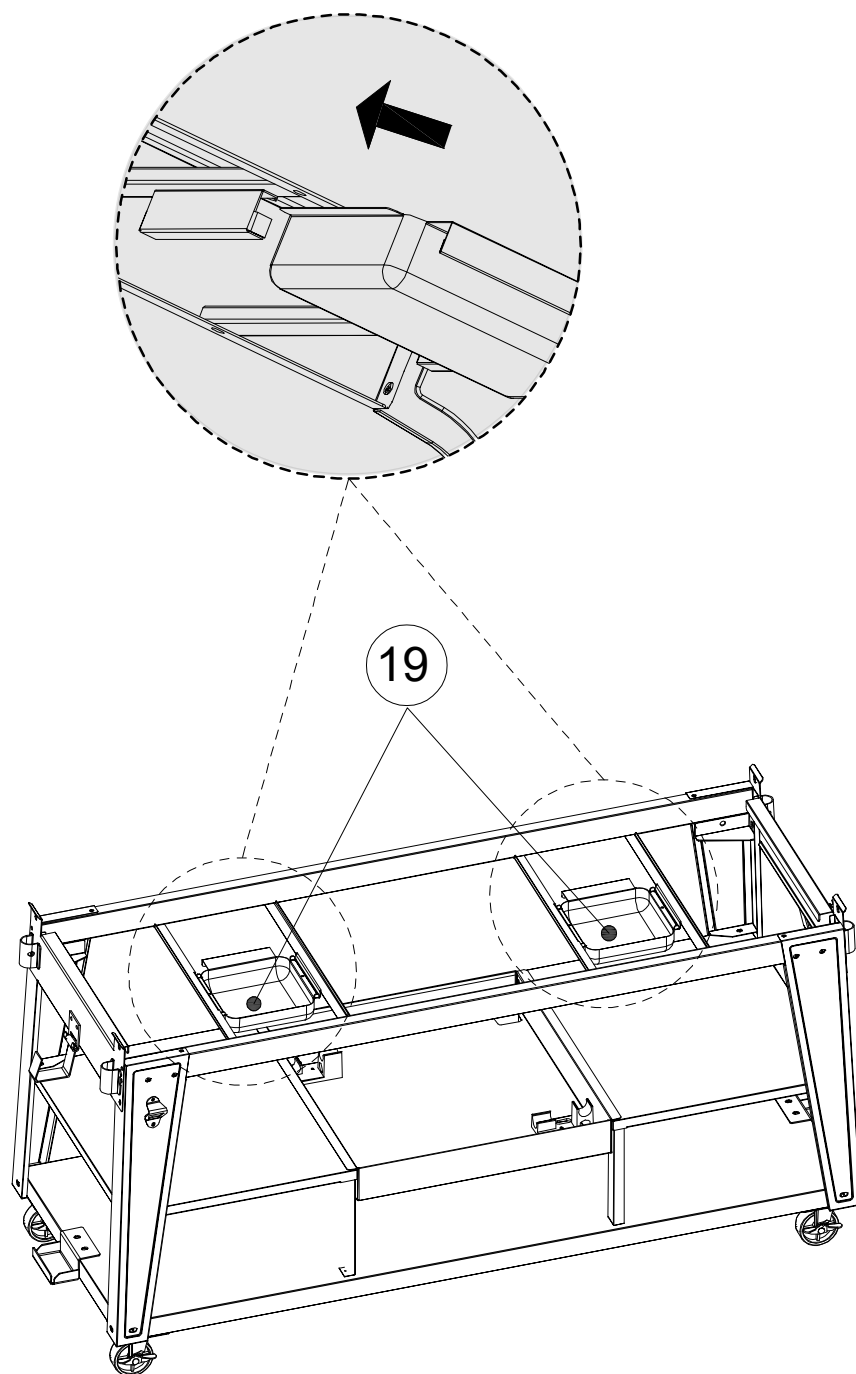
G		4PCS
---	---	------





Assembly Instructions & User's Manual

Step 14

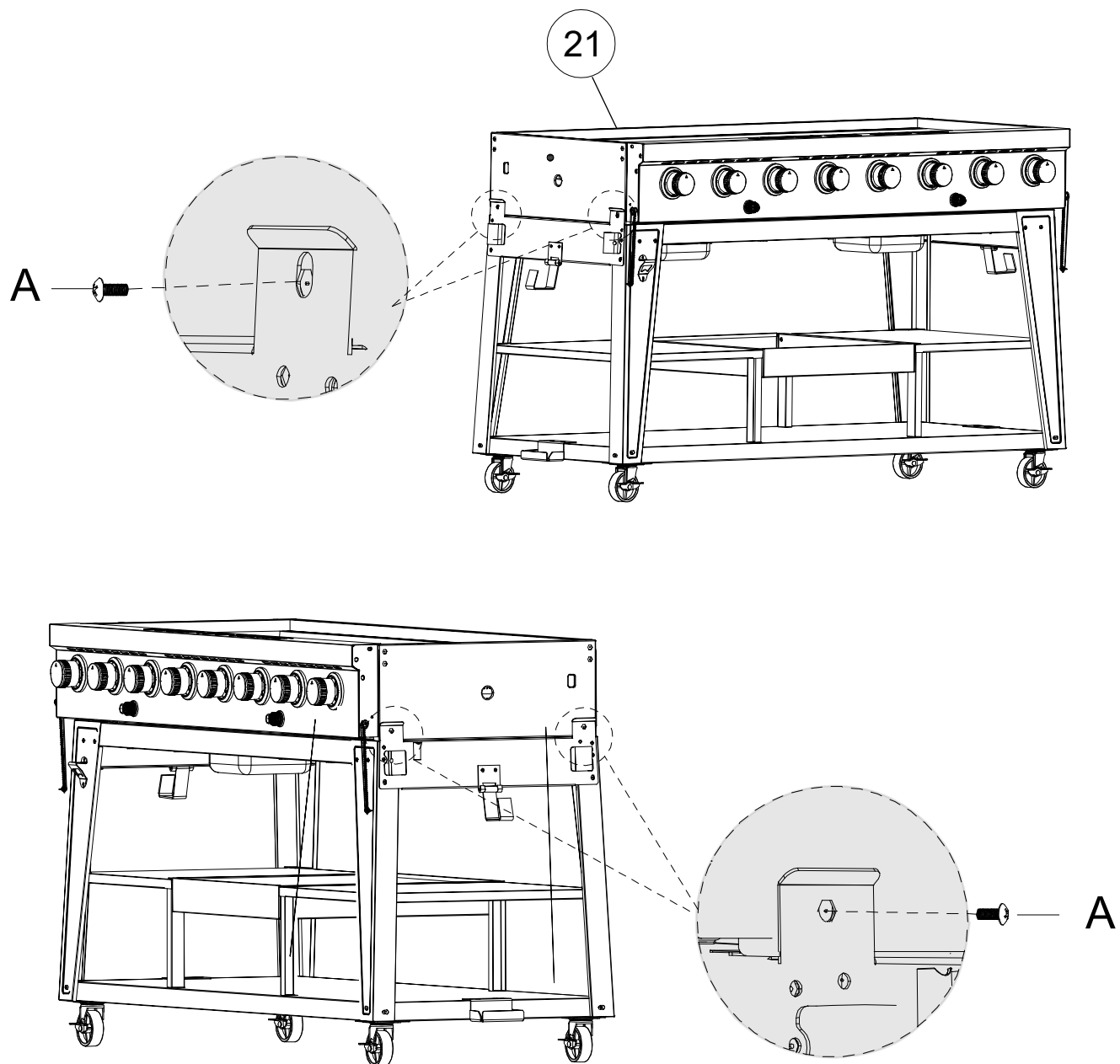




Assembly Instructions & User's Manual

Step 15

A		4PCS
---	---	------

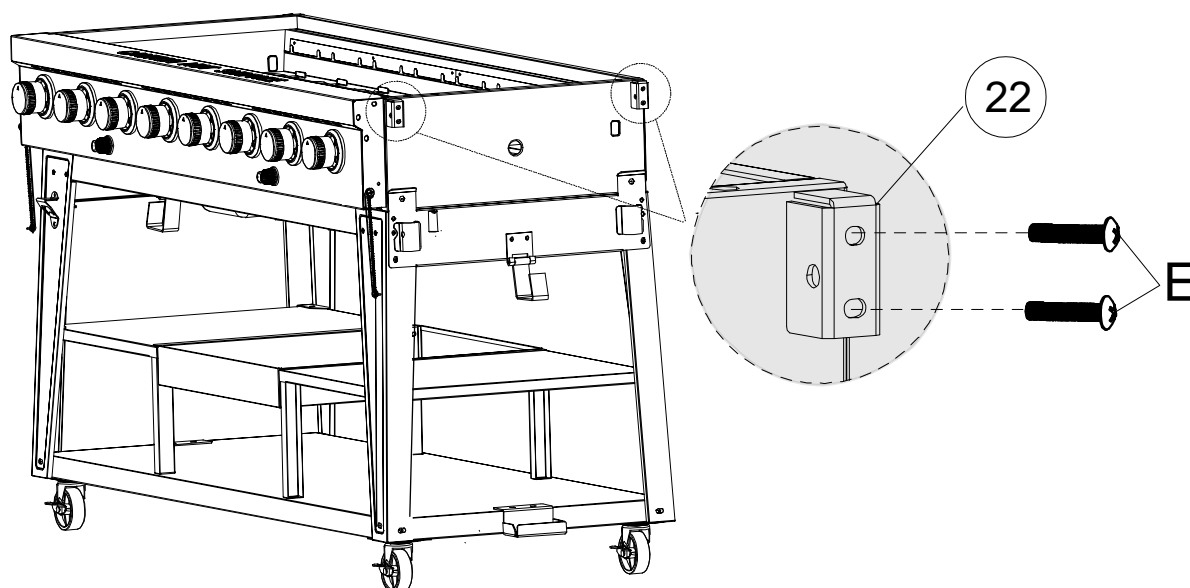
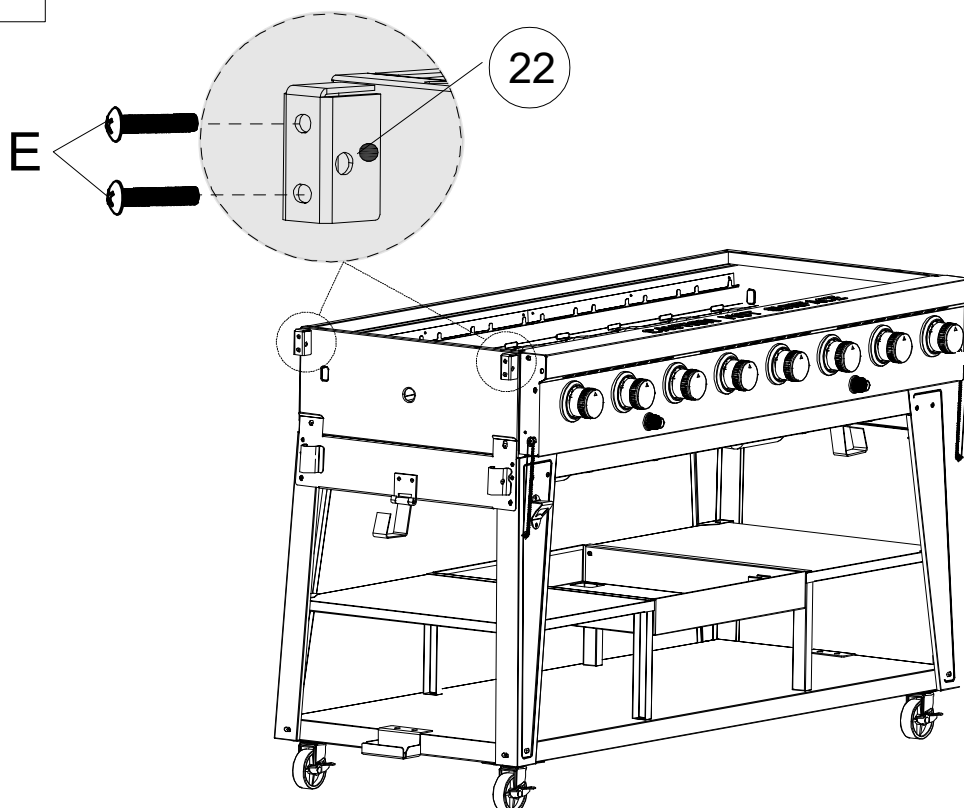




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Step 16

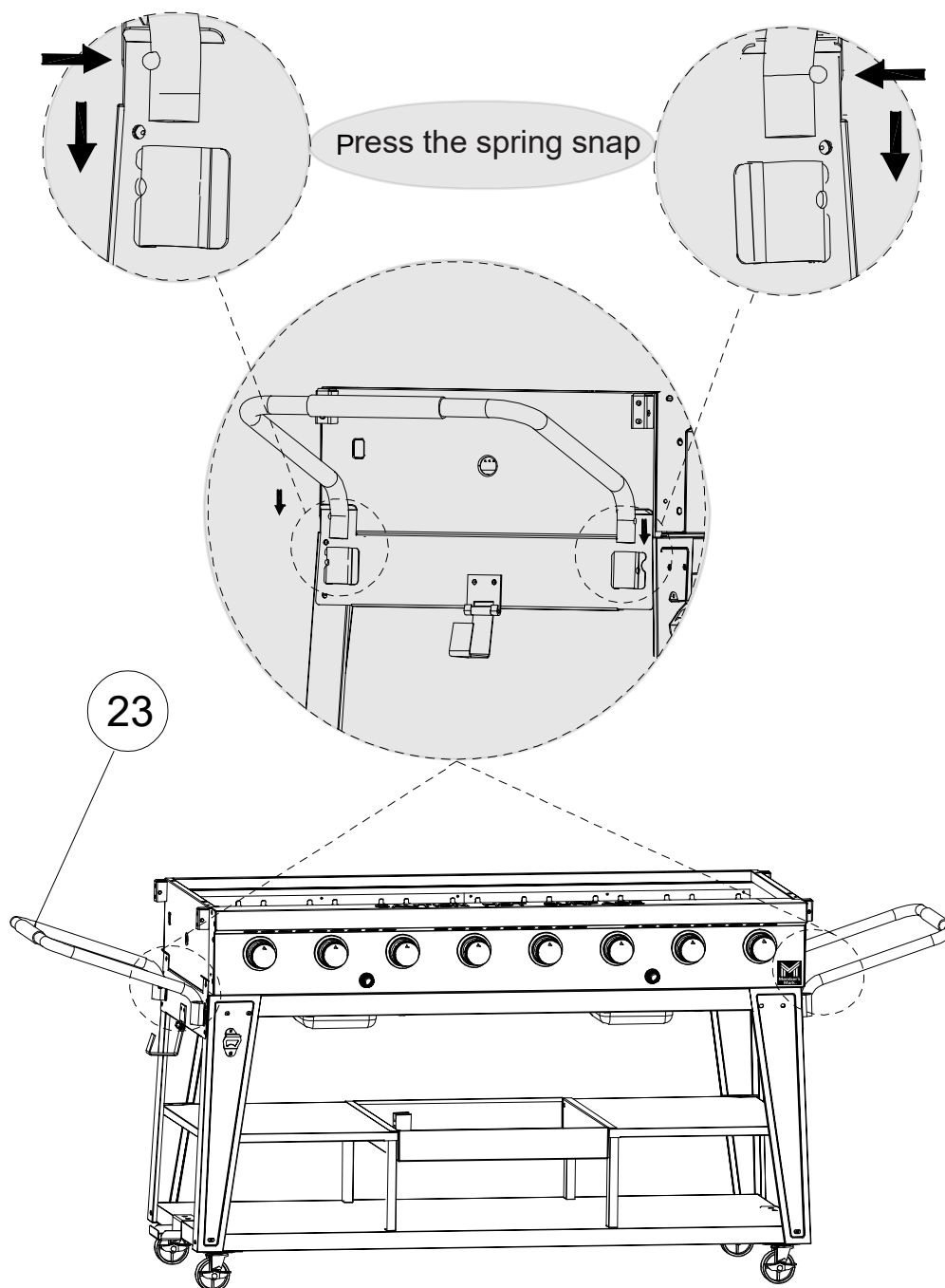
E		8PCS
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Step 17

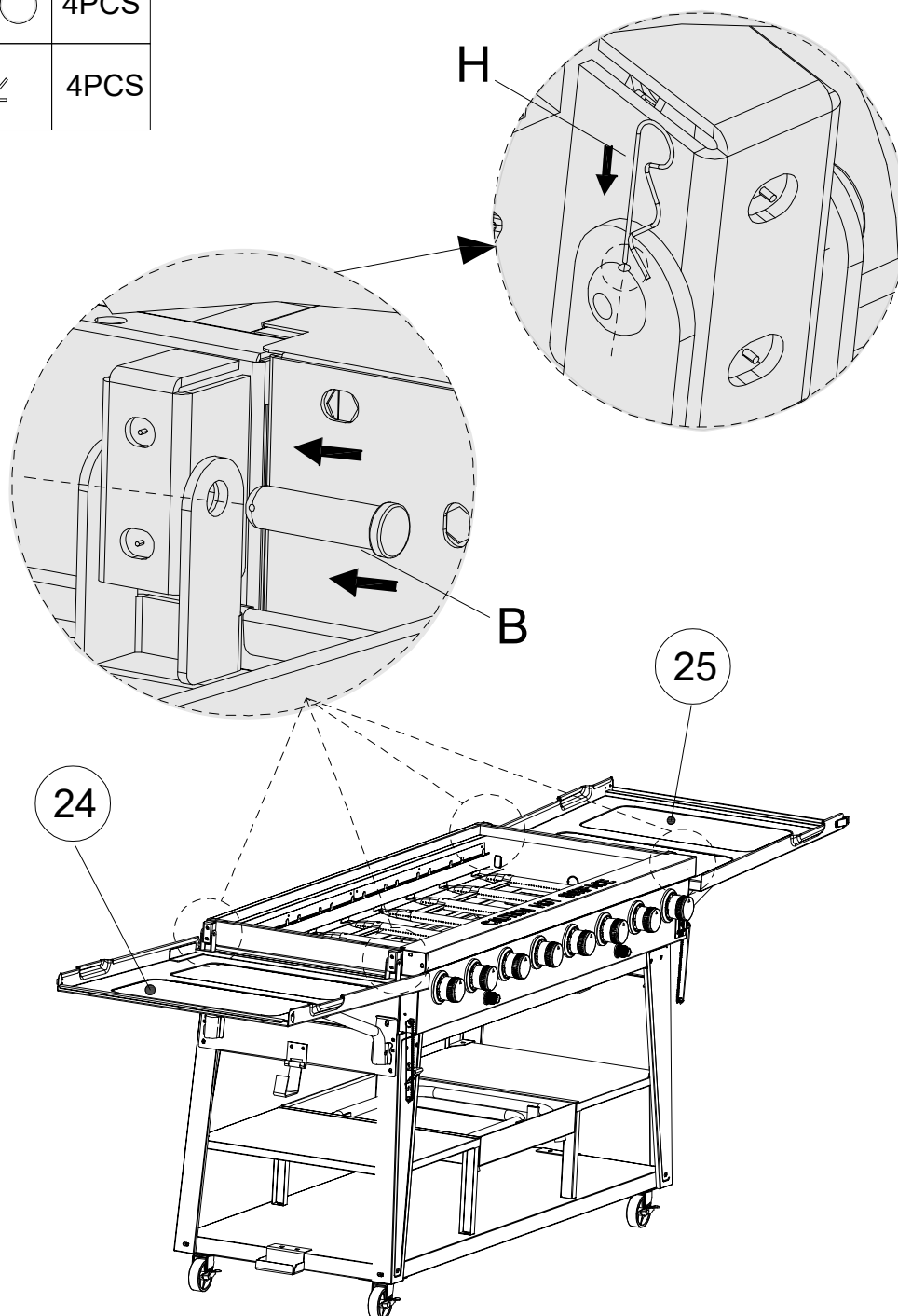




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Step 18

B			4PCS
H			4PCS

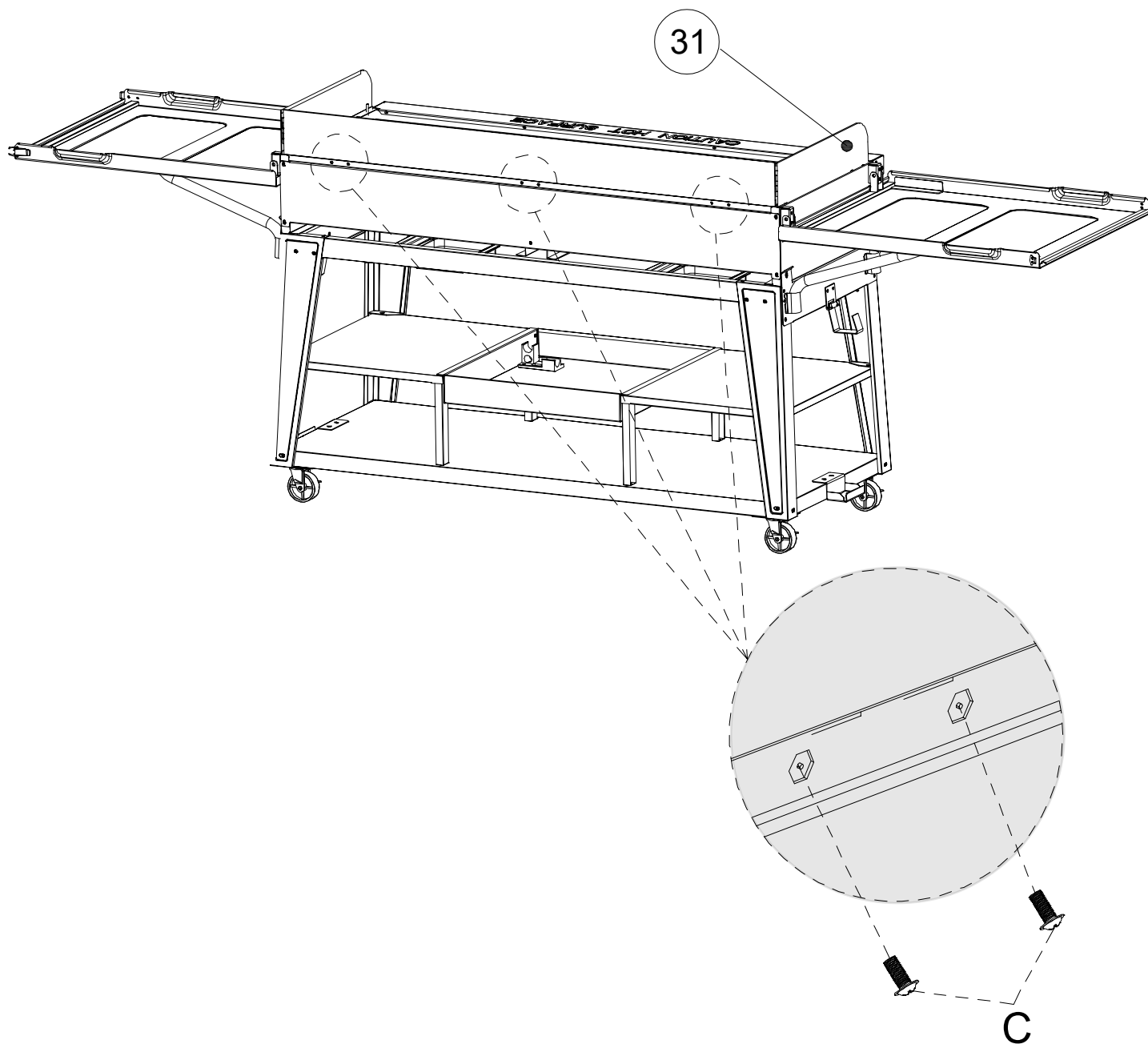




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Step 19

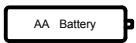
C	 	6PCS
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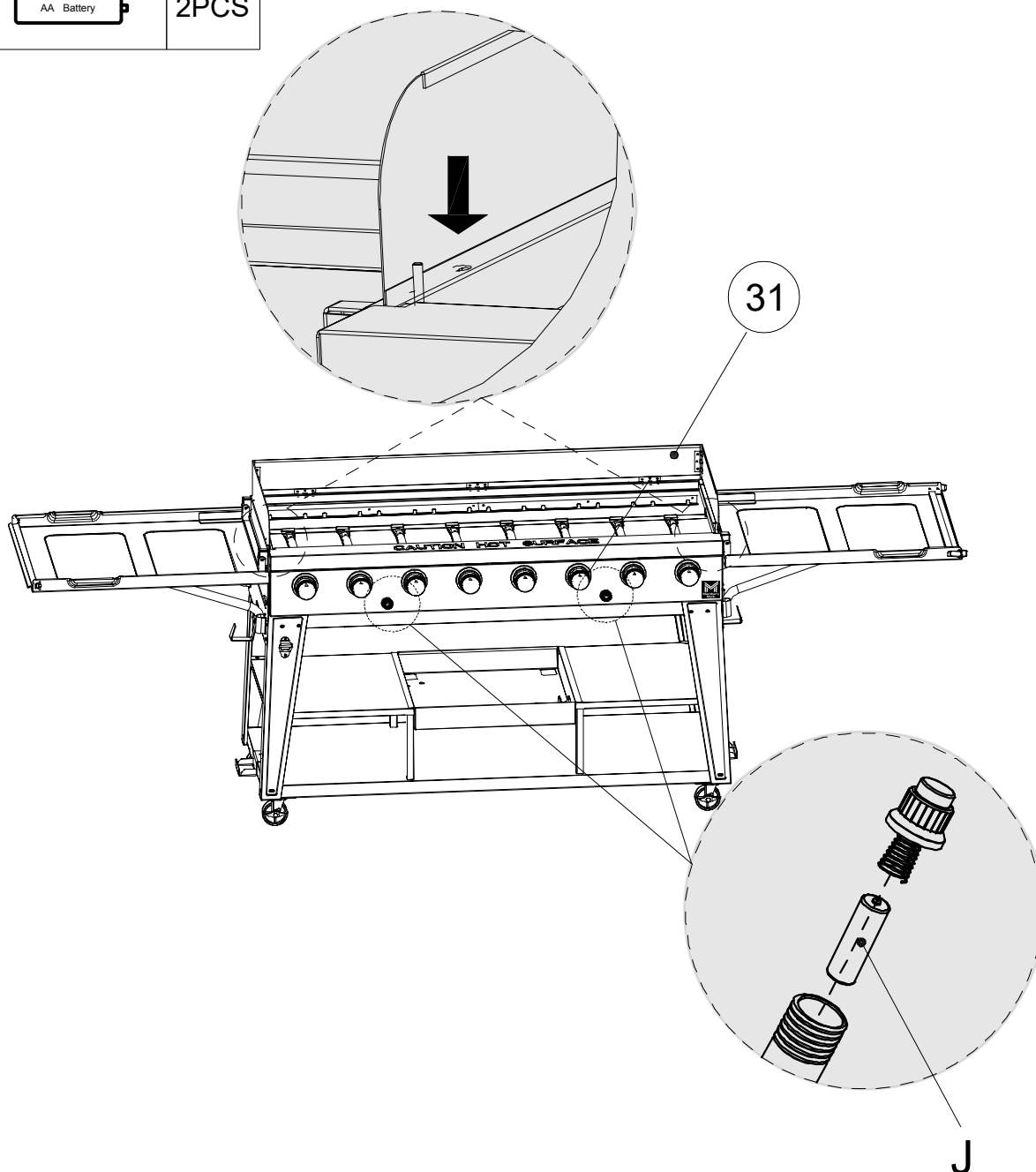




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Step 20

J	 AA Battery	2PCS
---	--	------



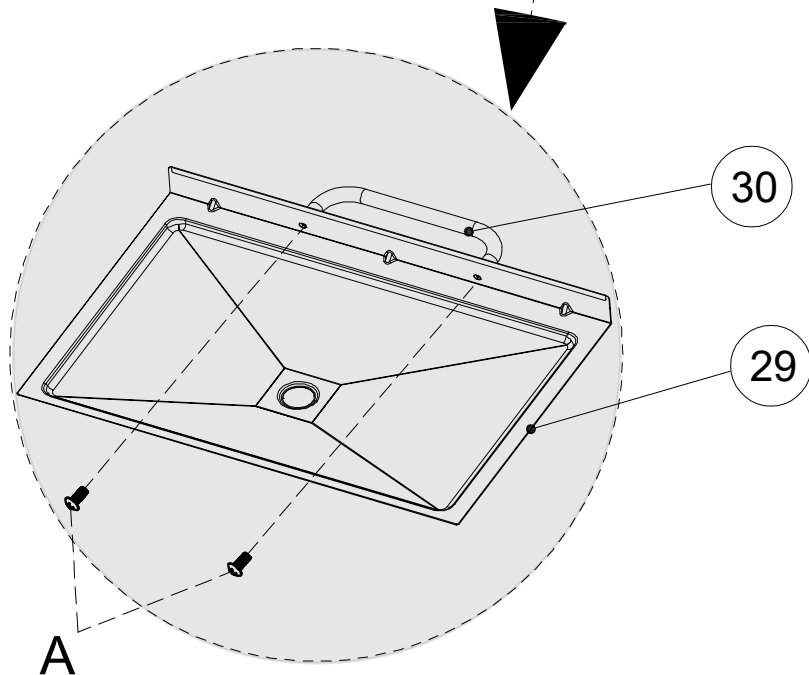
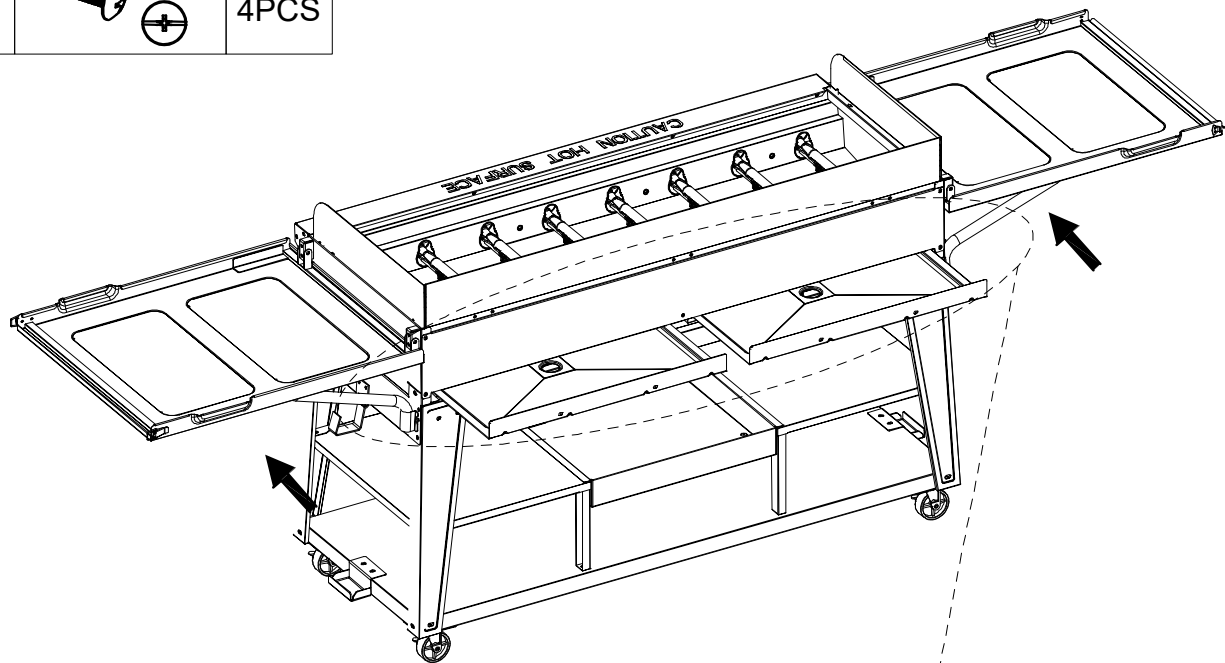
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Step 21

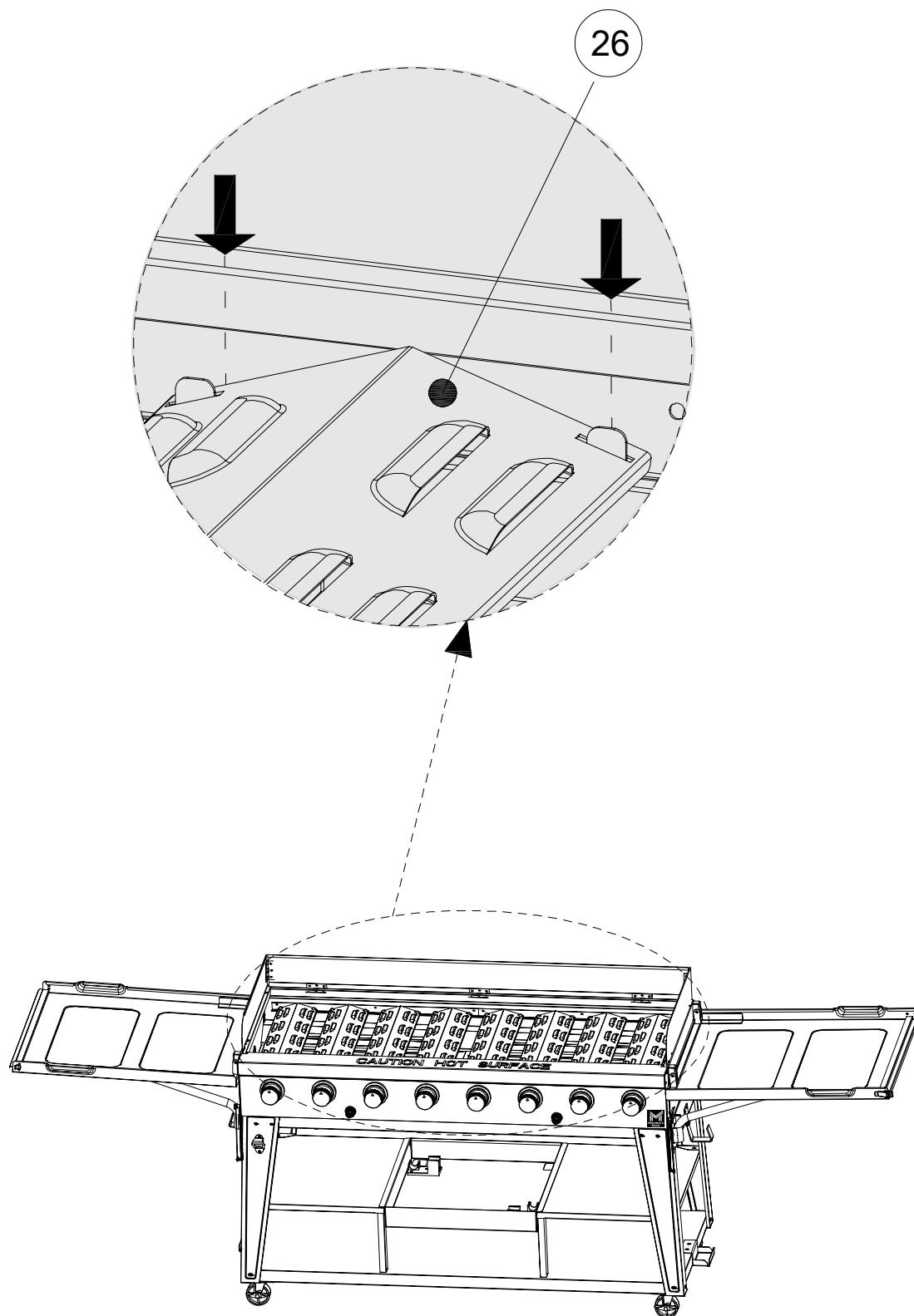
A		4PCS
---	---	------





Assembly Instructions & User's Manual

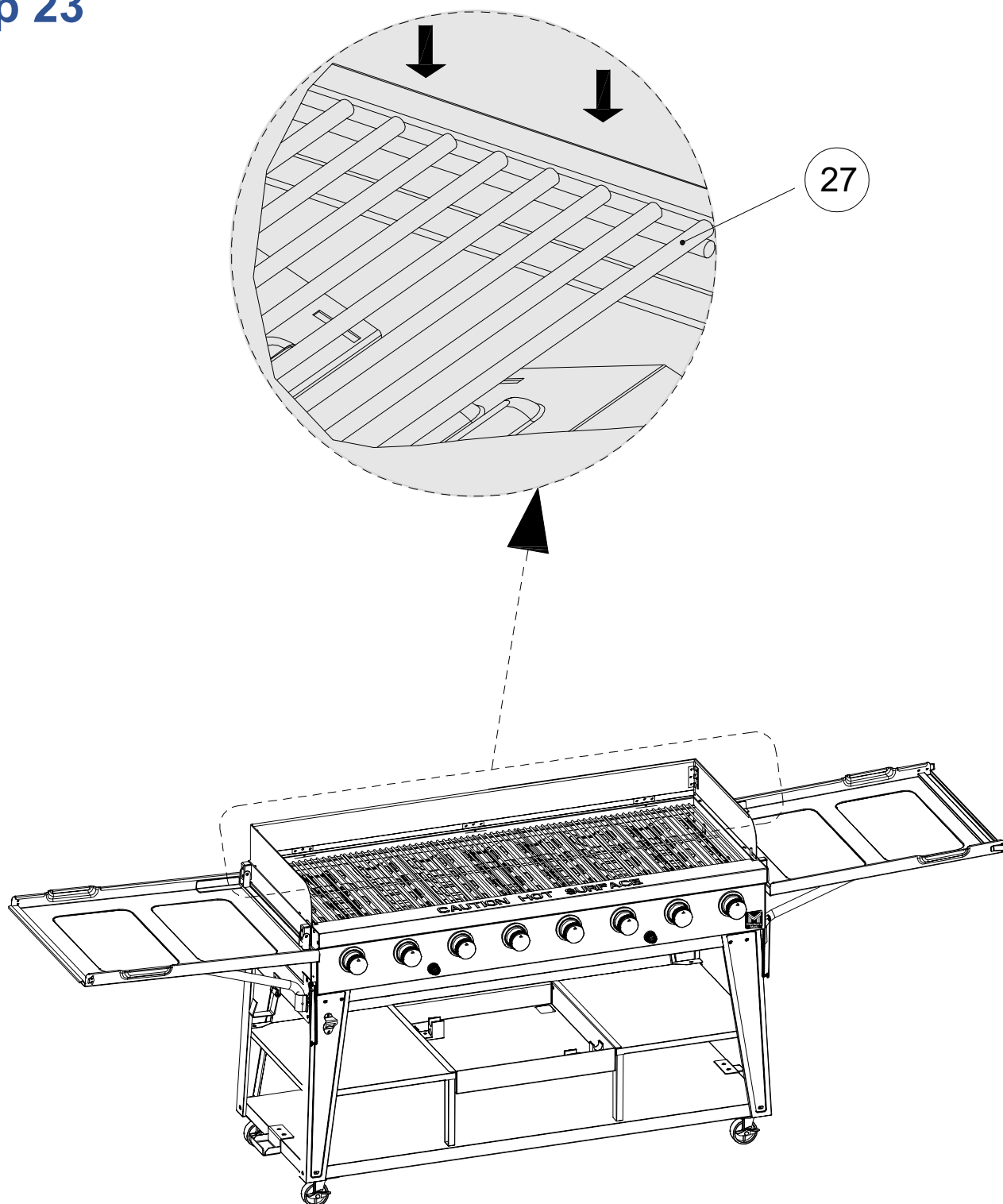
Step 22





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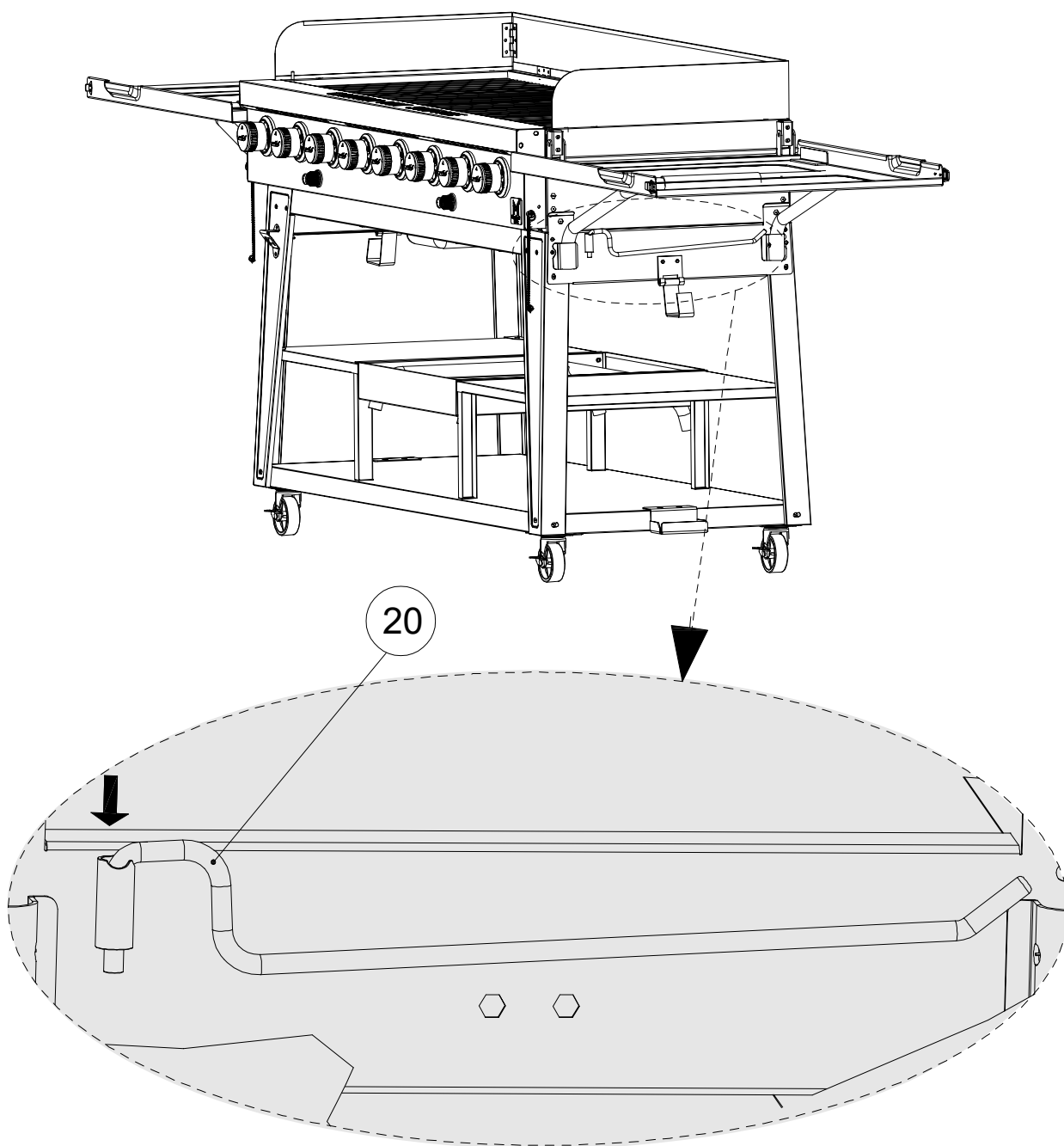
Step 23





Assembly Instructions & User's Manual

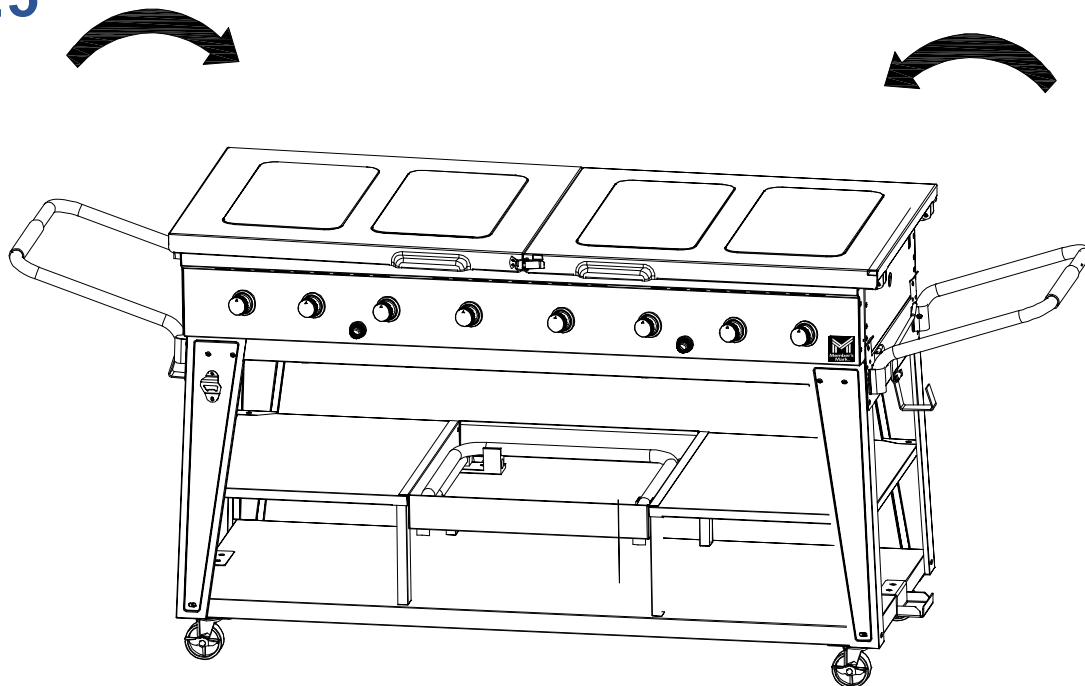
Step 24



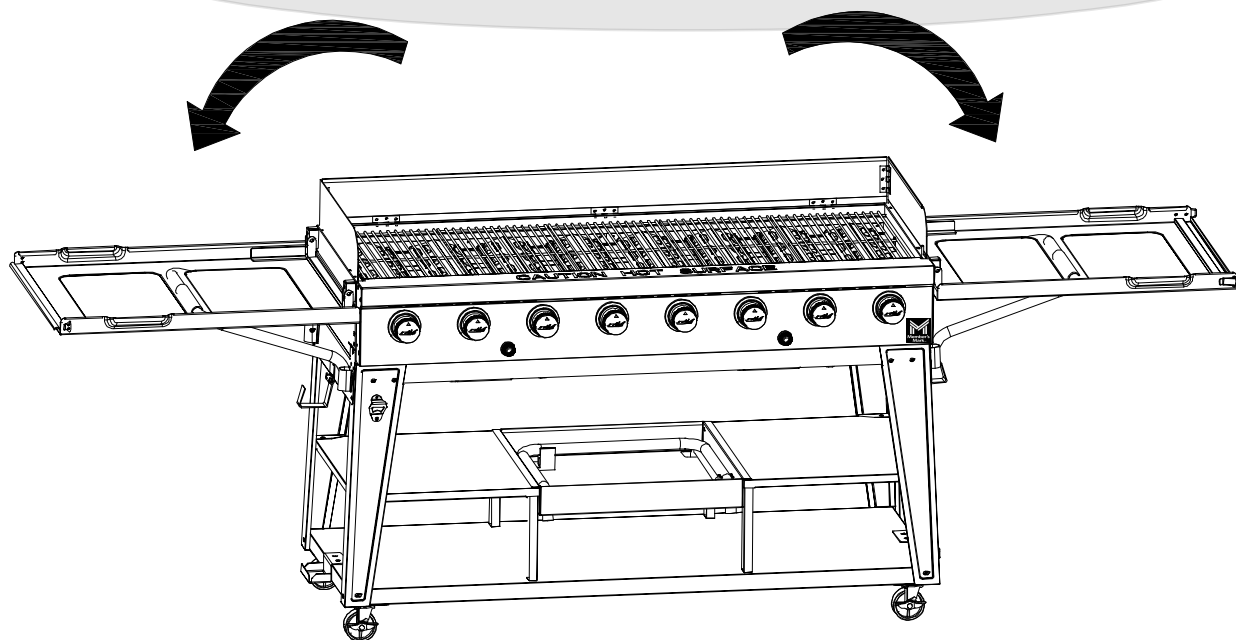


Assembly Instructions & User's Manual

Step 25



Insert the side handles before use the side tables

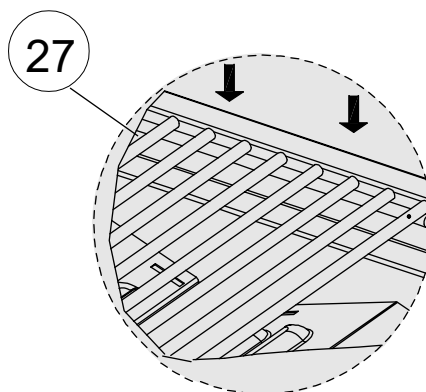
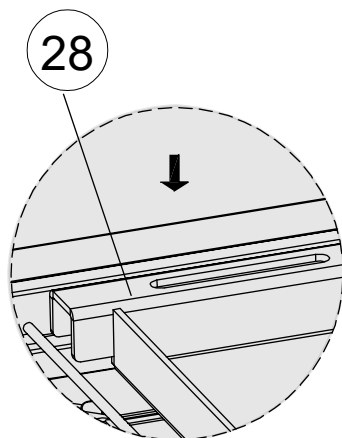
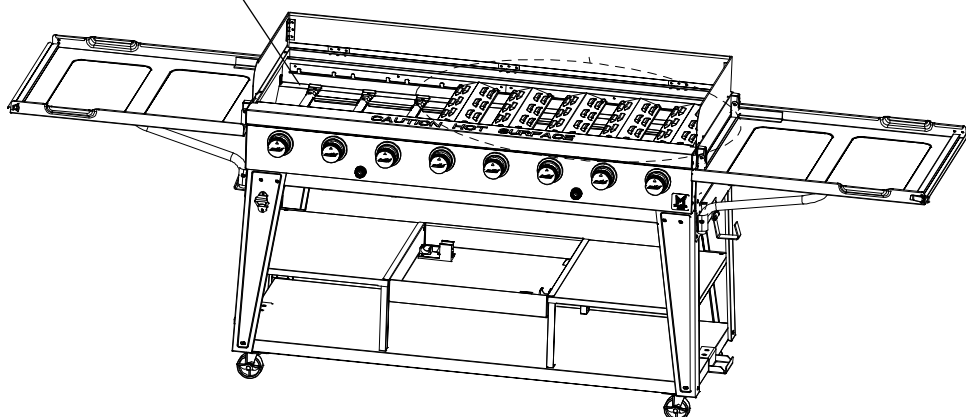




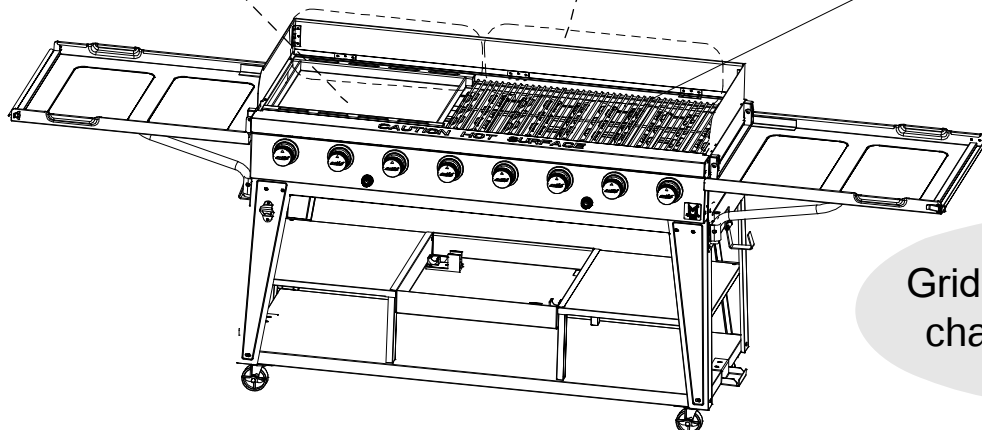
Assembly Instructions & User's Manual

Step 26

If you want to install griddle,pls move 3pcs Flamer Tamers



3pcs Cooking Grates

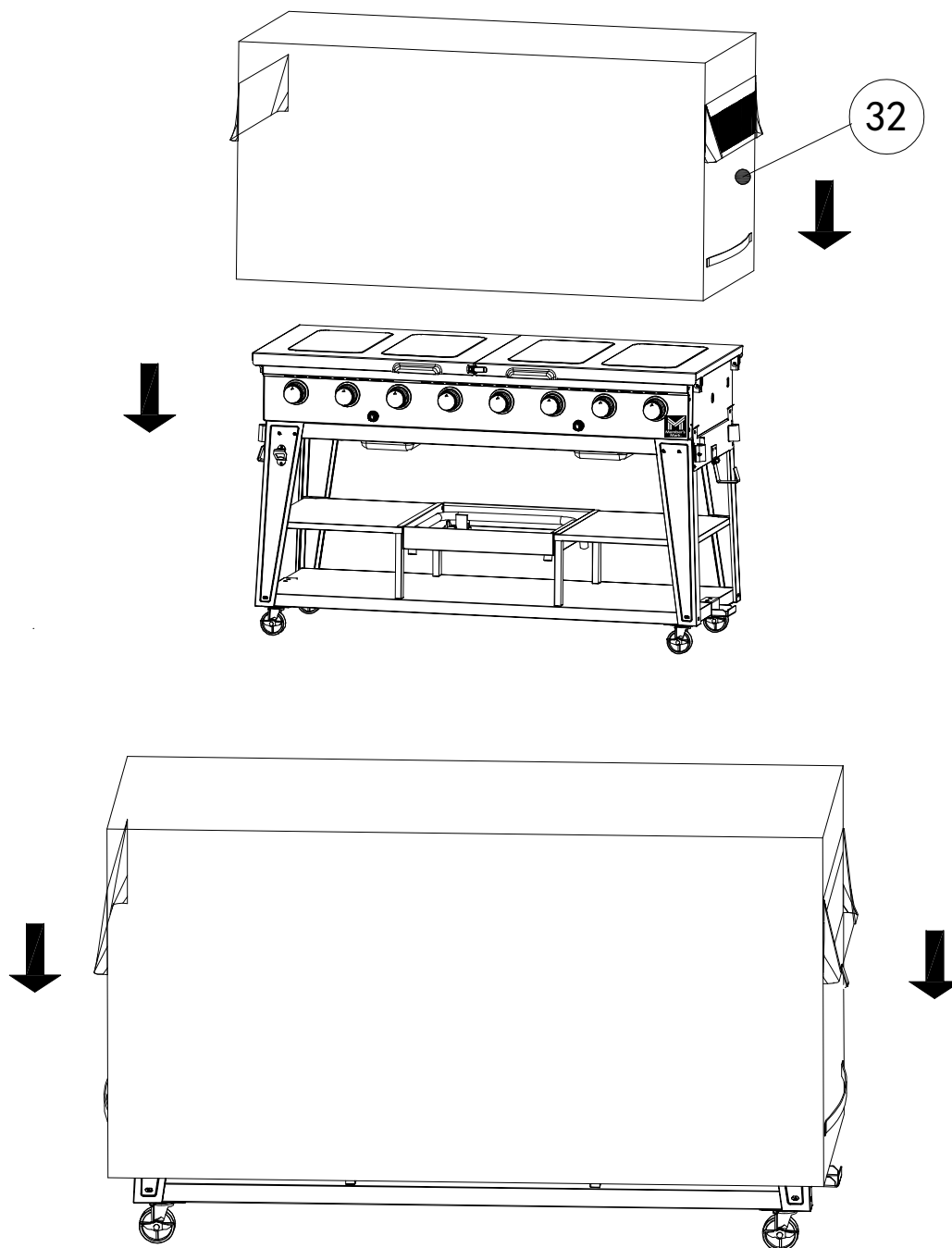


Griddle placement can change to right.



Assembly Instructions & User's Manual

Step 27



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Assembly Instructions & User's Manual

Troubleshooting

Emergencies	Possible cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose	Damaged hose	Turn off gas at LP cylinder, if hose is cut or cracked, replace hose. Conduct LP cylinder leak test and check regulator connection to the LP cylinder.
Gas leaking from LP cylinder	Mechanical failure due to aging or mishandling	Turn off LP cylinder valve. Contact your LP dealer or call 911.
Gas leaking from LP cylinder valve	Failure of cylinder valve due to mishandling or mechanical failure	Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection	Improper installation, loose connection, failure of rubber seal	Turn off LP cylinder valve, remove regulator from cylinder and visually inspect the rubber seal for damage. Conduct LP cylinder leak test and check regulator connection to the LP cylinder.
Fire coming through control panel	Fire in burner tube section of the burner due to partial blockage	Turn off control knobs and LP cylinder valve. After the fire is out and grill is cold, remove the burner and inspect for spider nests or rust. See natural hazards and cleaning the burner assembly pages.

Troubleshooting: Problem	Possible cause	Prevention/Solution
Grease fire or continuous excessive flame above cooking surface	Too much grease buildup in burner area	Turn off LP cylinder. After cooling, clean food particles and excess grease from inside the firebox area, grease cup/pan/tray, and other surfaces.
Burner will not light when using the ignitor	Gas issues: 1. Trying to light wrong burner 2. Burner not engaged with control valve 3. Obstruction in burner 4. No gas flow 5. Vapor lock at coupling nut to LP cylinder 6. Coupling nut and LP cylinder valve not fully connected	1. See instructions on control panel. 2. Make sure valve are positioned inside the burner tubes. 3. Ensure burner tubes are not obstructed with spider webs or other material; see cleaning section in Cleaning and Maintenance. 4. Make sure LP cylinder is not empty. If LP cylinder is not empty, check sudden drop in gas flow. 5. Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry. 6. Turn the coupling nut approximately one-half to three-quarters.



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Troubleshooting: Problem	Possible cause	Prevention/Solution
Burner will not light when using the ignitor	Electrical issues: 1. Electrode cracked or broken; sparks at crack 2. Electrode tip not in proper position 3. Wire and/or electrode covered with cooking residue 4. Wires are loose or disconnected 5. Wires are short-circuited between ignitor and electrode. 6. Push button sticks at bottom sparking between ignitor and electrode.	1. Replace electrode. 2. Tip of electrode should be pointing toward the port hole in the burner. The distance should be 1/8" to 3/16". Adjust if necessary. 3. Clean wire and or electrode with rubbing alcohol and clean swab. 4. Reconnect wires or replace electrode/wire assembly. 5. Replace ignitor wire. 6. Replace ignitor. 7. Inspect wire insulation and proper connection. Replace wires if insulation is broken.
	Ignitor issues: 1. Dead ignitor battery 2. Battery/ignitor cap not installed correctly NOTE: Try manually lighting burner with a match. If burner lights successfully, it is an ignitor issue.	1. Replace battery. 2. Make sure 2 ends of the battery are oriented properly. The "+" end should be toward the ignitor cap. Rescrew the ignitor cap and make sure threads are aligned fully.
Burner will not light with matchstick	1. See "gas issues" on previous page. 2. Improper method of lighting using a matchstick	See "MANUALLY LIGHTING THE BURNERS WITH MATCH STICK" section in Operation Instructions.
Sudden drop in gas flow or low flame	1. Grease buildup 2. Excessive fat in meat 3. Excessive cooking temperature	1. Clean burners and inside of grill / firebox. 2. Trim fat from meat before grilling.
Flame blows out	High or gusting winds/Low LP gas/Excess flow valve tripped	Turn front of grill to face wind or increase flame height. Refill LP cylinder.
Persistent grease fire	Grease trapped by food buildup around the burner system	Turn knobs to OFF. Turn gas off at the LP cylinder. After the grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s))	Burner and burner tubes are blocked.	Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section in Cleaning and Maintenance.
Flare-up	1. Grease buildup 2. Excessive fat in meat 3. Excessive cooking temperature	1. Clean burners and inside of grill/firebox. 2. Trim fat from meat before grilling. 3. Adjust (lower) temperature.
Unable to fill LP cylinder	Some dealers have older fill nozzles with worn threads.	When turning worn nozzles, they don't have enough "bite" to engage the valve. Try a different LP dealer.



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Troubleshooting: Problem	Possible cause	Prevention/Solution
One burner does not light from other burner(s)	Grease buildup or food particles in end of carryover tube	Clean carry-over tube with wire brush.

If your problem is not resolved using the troubleshooting information above, please contact your local gas dealer.

CAUTION: If the burners go out during use, close the gas supply at cylinder, and turn off all gas valves. Wait for five minutes before attempting to re-light (this allows accumulated gas fumes to clear).

CAUTION: In case of a grease fire, close the gas supply at cylinder, turn off all burners until the fire is out.

CAUTION: DO NOT attempt to disconnect any gas fitting while the grill is being used. As with all appliances, proper care and maintenance will ensure your grill is in top operating condition and will prolong its life.



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DIRECT HEAT

BEEF INTERNAL TEMPERATURE CHART

Cooking Degree	Internal Core Temperature	Internal Description	Firmness
Rare	125 °F	Center is bright red, pinkish toward the outer portion, and warm throughout	Soft to the touch
Medium Rare	130-135 °F	Center is very pink, slightly brown toward the outer portion and slightly hot	Yields only slightly to the touch
Medium	140-145 °F	Center is light pink, outer portion is brown and hot throughout	Beginning to firm to the touch
Medium Well	150-155 °F	Mostly brownish gray throughout with a hint of pink in the center	Firm to the touch
Well Done	155 °F and above	Steak is brownish gray throughout	Firm or hard to the touch

POULTRY INTERNAL TEMPERATURE CHART

Whole Chicken	165 °F	Cook until the juices run clear	Firm to the touch
Dark Meat	165 °F	Cook until white throughout but still moist	Firm to the touch
Breast Meat	165 °F	Cook until white throughout but still moist	Firm to the touch
Thigh, Wings and Legs	165 °F	Mostly brownish gray throughout with a hint of pink in the center	Firm to the touch

PORK INTERNAL TEMPERATURE CHART

Medium	150 °F	Pink in the center	
Well Done	160 °F and above	Pork is uniformly white/brown throughout	
Pork Ribs	180-200 °F	Pale white. Cook medium to well done	
Raw Sausage	160 °F	No longer pink	



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Need Assistance? Visit us at: samsclub.com/membersmarkhelp

Limited Warranty Information

Limited Warranty

This product is covered by the Sam's Club Member Satisfaction Guarantee. Please visit samsclub.com for more information.

This product's components have a 1-year guarantee against defects in material and/or workmanship. If you have any questions regarding the warranty or spare / replacement parts, please call our toll-free number 1-800-618-6798 or email us at Nbhuige@royalgourmetusa.com

NOTE: Please consider recycling all applicable packaging material.

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