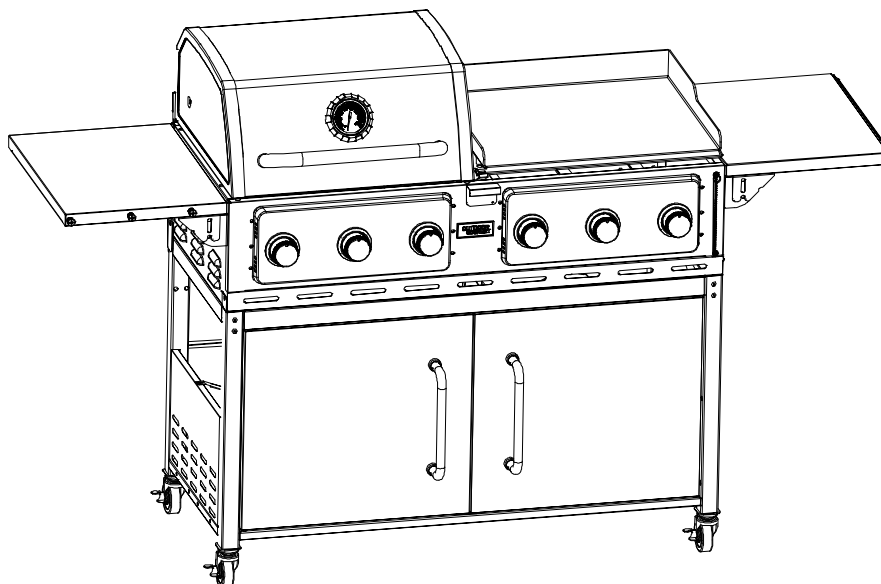


# Outdoor Gourmet

## Assembly Instructions & User's Manual

### Outdoor Gourmet Gas and Griddle Combo Model #: 157872



**Please keep this instruction manual for future reference**

**Customer Service: (888) 922-2336, 7:00 am to 12:00 am daily CST  
Live Chat on Academy Website ([www.academy.com](http://www.academy.com)) 24/7 or email  
[customerservice@academy.com](mailto:customerservice@academy.com)**

**(Made in China)**

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

## Warnings

### **FOR YOUR SAFETY:**

1. Read this User Manual before attempting to assemble or operate your grill.
2. Follow all safety instructions.  
Check for leaks according to directions in this Grill Guide before operating your grill, even if you purchased this grill assembled.
3. Keep this Grill Guide for future reference.
4. Contact **1-888-922-2336** should you need assembly assistance or have any questions.

### **THIS GRILL IS FOR OUTDOOR USE ONLY.**

If stored indoors, then detach and leave propane cylinder outside.

### **TO THE INSTALLER OR PERSON ASSEMBLING THIS GRILL:**

Leave this User Manual with the consumer.

### **TO THE CONSUMER:**

Retain this User Manual for future reference.

## Safety Precautions

Always read and follow all **DANGER, WARNING, AND FOR YOUR SAFETY** notices in this User Manual. Failure to follow these notices may result in property damage, bodily or physical injury, or death.

1. Griddle installation must conform with local codes, or in their absence, 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 Code, B149.2.
2. Griddle, when installed, must be electrically grounded in accordance with local codes, or, in the absence of local codes, with the National Electrical Code, ANSI Z21.58-2018, or the Canadian Electrical Code, CSA 1.6 -2018.
3. This Grill is intended for outdoor use only, and should not be used in a building, garage, or any other enclosed area.
4. This Grill is not intended to be installed in or on recreational vehicles and/or boats.
5. Never use any other type of fuel for this grill other than LP gas (propane).
6. Only use the pressure regulator with a type 1 connector that is supplied with this gas grill.
7. Before each use, check the gas hose for excessive abrasion, cracking, fraying, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.
8. Always perform a Leak Test before operating your grill.

### **WARNING**

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

### **DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from appliance and call your local fire department.

### **WARNING**

1. Do not store a spare LP-gas cylinder under or near this appliance;
2. Never fill the cylinder beyond 80 percent full; This may cause release of gas from the safety release valve;
3. If the information in "(1)" and "(2)" is not followed exactly, a fire causing death or serious injury may occur.

## Warnings

### WARNING

1. Do not attempt to use a cylinder with any other type of connection device.
2. Do not attempt to use a cylinder with a larger capacity

### WARNING

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

### WARNING

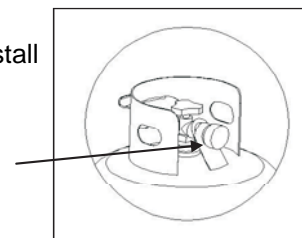
1. Never store any extra cylinders near your grill.
2. Keep cylinders out of direct sunlight and high heat.
3. Immediately call your LP dealer or fire department should you hear, smell, or see escaping gas from the cylinder.
4. Do not insert any type of foreign objects into the valve outlet.

### WARNING

1. The gas supply must be turned off at the LP-gas supply cylinder when this outdoor cooking gas appliance is not in use.
2. Storage of this gas grill indoors is permissible only if the cylinder is disconnected and removed from the gas grill.
3. Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other enclosed area.

### TRANSPORTATION AND STORAGE

1. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
2. Do not store in a building, garage, or other enclosed area.
3. Always store your cylinder outside.
4. Store out of reach of children.
5. Always transport in an upright position.
6. Do not smoke when transporting your cylinder.



Dust Cap

## Warnings

### Regulator and LP Cylinder Connections

#### ⚠ CAUTION

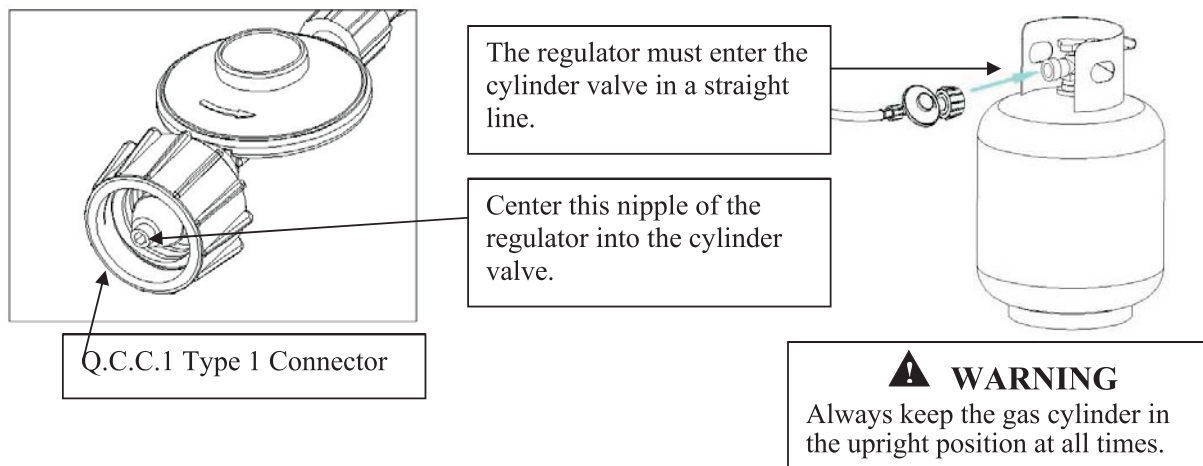
The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11 inches water column.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will 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 240 degrees F (115 degrees C). It also has a flow-limiting device that will restrict the flow of gas to 10 cubic feet per hour (0.28 cubic meters per hour).

Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.

#### TO CONNECT THE CYLINDER TO THE REGULATOR AND HOSE

1. Be sure the LP cylinder is “OFF” by turning the hand wheel clockwise until it stops.
2. Place the cylinder on the hook beside of body with the valve facing outward. See Assembly Instructions to secure.
3. Be sure all burner controls are turned to the “Off” position.
4. Remove the safety cap from the from the cylinder valve.
5. Center the nipple of the regulator into the cylinder valve
6. Turn the black nut clockwise until it stops. **Hand Tighten Only.**  
**Do Not Use A Wrench.**



#### ⚠ WARNING

1. Do not connect this grill to any unregulated sources of propane.
2. Before each use, check the gas hose for excessive abrasion or wear, or cuts. Replace a hose assembly showing those signs. The replacement hose assembly shall be that specified by the manufacturer. Inspect the hose assembly underneath the side burner and following the regulator hose up to its connection to the gas manifold assembly.
3. Always perform the Leak Test listed below before using your griddle for the first time, if the cylinder has been changed, any gas components have been changed, the regulator flow-limiting device has been activated, or after a long period of non-use.
4. Do not attempt to connect the grill to the LP system of a motor home or trailer.

# Warnings

## LEAK TESTING THE REGULATOR, VALVES, HOSES, AND CONNECTIONS

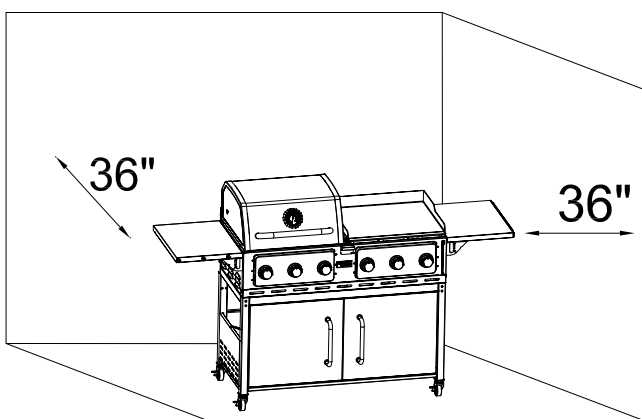
1. Ensure the LP cylinder valve and all burners are "OFF".
2. Ensure the LP cylinder is connected to the regulator.
3. If the information above is not followed exactly, a fire causing death or serious injury may occur.
4. Mix a solution of 50% water and 50% liquid dish soap. Do not use any household cleaner solution.
5. Open the LP tank valve by turning the hand wheel counterclockwise one turn. If you hear a rushing sound, turn the gas off immediately. In that case, there could be a leak at the connection. Reconnect the cylinder to the regulator.
6. Spray or brush on the solution covering the following areas: Cylinder welds, regulator and cylinder connection, gas hose connections to the regulator, all gas hose, all gas hose connections to the burners including the main and side burners.
7. Growing bubbles on any of the parts and connections listed above indicate a gas leak. Immediately shut off the LP tank valve by turning the valve clockwise. Retighten the connections or order replacement parts as needed. Continue to test as necessary until no leaks are detected.
8. Close the LP tank valve by turning the hand wheel clockwise.

### WARNING

1. **DO NOT USE THE GRILL** if you cannot stop the leaks. Be sure the LP cylinder valve is closed. If the LP cylinder is still leaking, contact your LP dealer or local fire department.
2. Do not use any match or open flame, or smoke, during leak testing.
3. Do not light a burner during leak testing.
4. The replacement hose assembly must be the one identified.

### FOR YOUR SAFETY

1. Minimum clearance from sides and back of unit to adjacent combustible construction below top of unit, 36 inches (91 cm) from sides and 36 inches (91 cm) from back.
2. Do not locate this outdoor cooking gas appliance under overhead-unprotected combustible surfaces.



### APARTMENT RESIDENTS

Check with your apartment manager regarding your regulations for barbecues.

### WARNING

1. Do not use this grill in any enclosed area, garage, shed, or under any type of overhead structure or canopy.
2. Operate this grill only in a well-ventilated area.


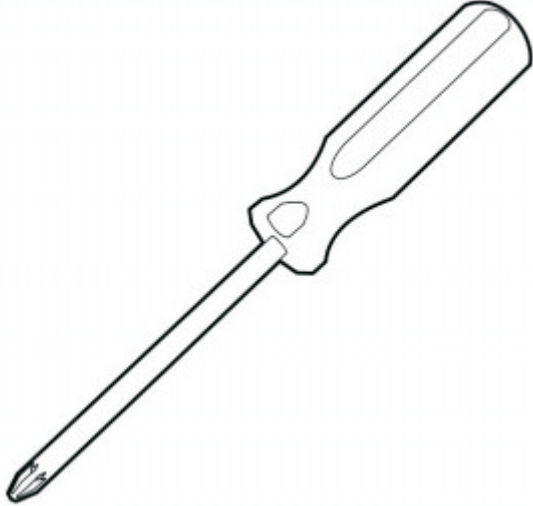
### WARNING

Do not face the grill directly into the wind.

### WARNING

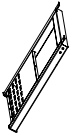




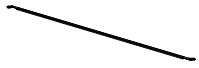
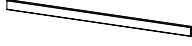
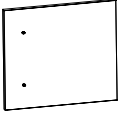
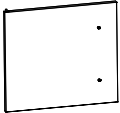
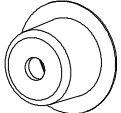


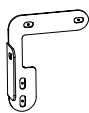
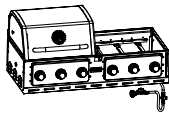
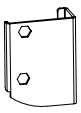
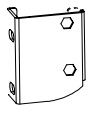
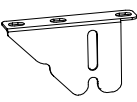
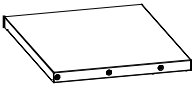

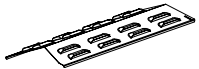


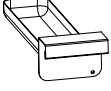

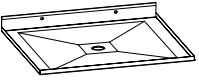


Keep any electrical supply cord and the fuel supply hose away from any heated surfaces and water.

## Tools Required

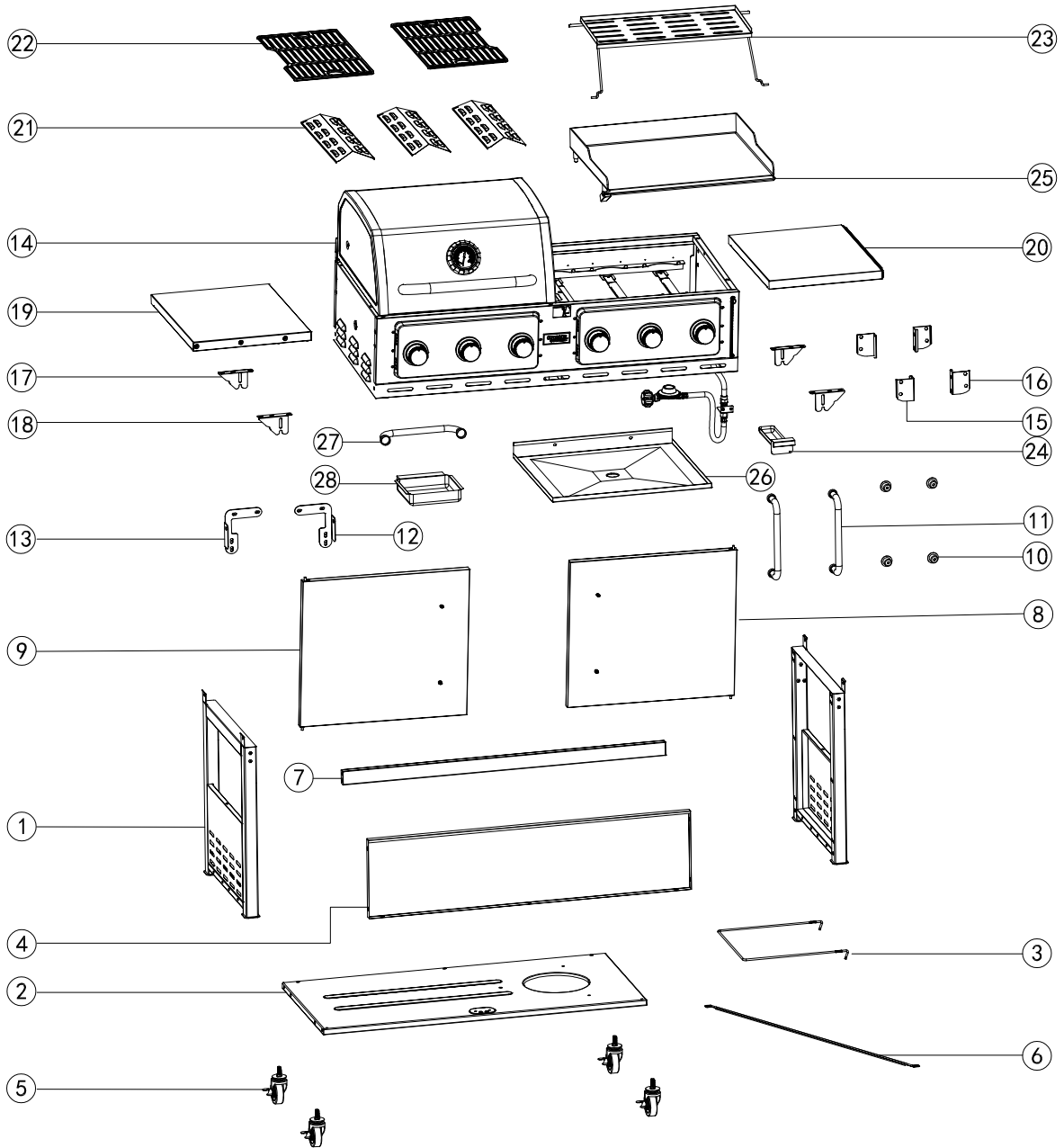
1	Adjustable wrench (not included)	 A detailed line drawing of an adjustable wrench. It features a long handle with a circular hole at the end, a sliding jaw with a serrated inner edge, and a fixed jaw. The number '8' is visible on the handle.
2	Screwdriver (not included)	 A detailed line drawing of a screwdriver. It has a long, tapered shaft and a handle with a contoured grip and a small hole for a thumb. The tip is a standard Phillips screwdriver bit.



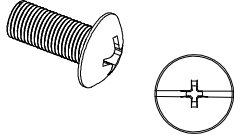
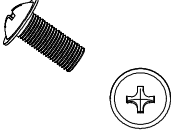
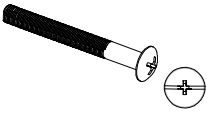
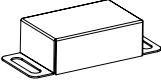
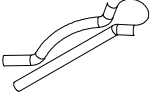
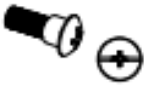
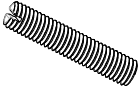
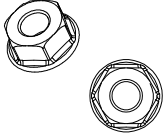
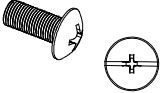
# Parts List

<p>① Side Shelf 2PCS</p> 	<p>② Bottom Shelf 1PC</p> 	<p>③ Tank Holder 1PC</p> 	<p>④ Back Panel 1PC</p> 
<p>⑤ Directional Caster 4PCS</p> 	<p>⑥ Tank Barrier Bar 1PC</p> 	<p>⑦ Fence Rail 1PC</p> 	<p>⑧ Door (R) 1PC</p> 
<p>⑨ Door (L) 1PC</p> 	<p>⑩ Handle Base 4PCS</p> 	<p>⑪ Door Handle 2PCS</p> 	<p>⑫ Back Side Bracket (R) 1PC</p> 
<p>⑬ Back Side Bracket (L) 1PC</p> 	<p>⑭ Body 1PC</p> 	<p>⑮ Side Table Connector (I) 2PCS</p> 	<p>⑯ Side Table Connector (II) 2PCS</p> 
<p>⑰ Side Bracket (RF, LB) 2PCS</p> 	<p>⑱ Side Bracket (LF, RB) 2PCS</p> 	<p>⑲ Side Table (L) 1PC</p> 	<p>⑳ Side Table (R) 1PC</p> 
<p>㉑ Flame Tamer 3PCS</p> 	<p>㉒ Cooking Grate 2PCS</p> 	<p>㉓ Warming Grate 1PC</p> 	<p>㉔ Drip Pan 1PC</p> 
<p>㉕ Griddle Top 1PC</p> 	<p>㉖ Oil Tray 1PC</p> 	<p>㉗ Oil Tray Handle 1PC</p> 	<p>㉘ Oil Cup 1PC</p> 

# Exploded View



## Hardware

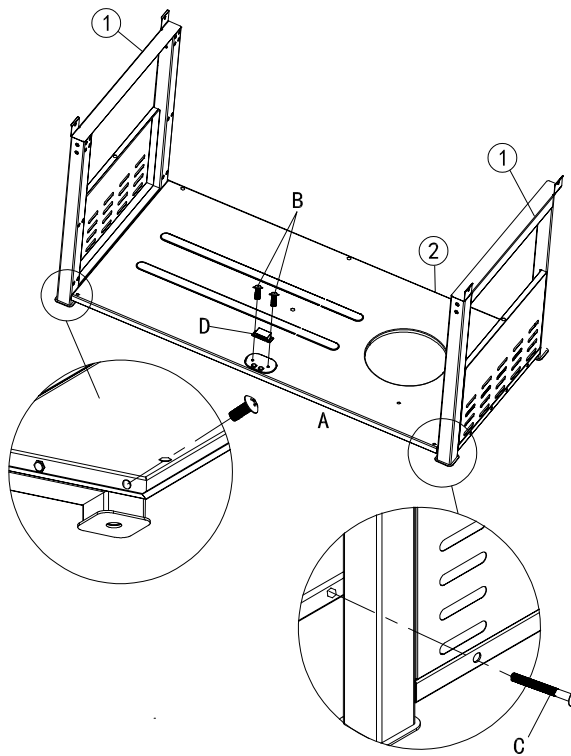
	<p>( A ) BOLT M6×12 (49 pcs)</p>
	<p>( B ) BOLT M4×8 (2 pcs)</p>
	<p>( C ) BOLT M6×55 (4 pcs)</p>
	<p>( D ) MAGNET (1 pc)</p>
	<p>( E ) COTTER PIN Ø1.5x28 (4 pcs)</p>
	<p>( F ) BOLT M6×20 (8 pcs)</p>
	<p>( G ) GRIDDLE FOOT M6×30 (4 pcs)</p>
	<p>( H ) NUT M6 FLANGE LOCK (4 pcs)</p>
	<p>( I ) BOLT M5×10 (2 pcs)</p>

# Assembly Instructions

## Step 1:

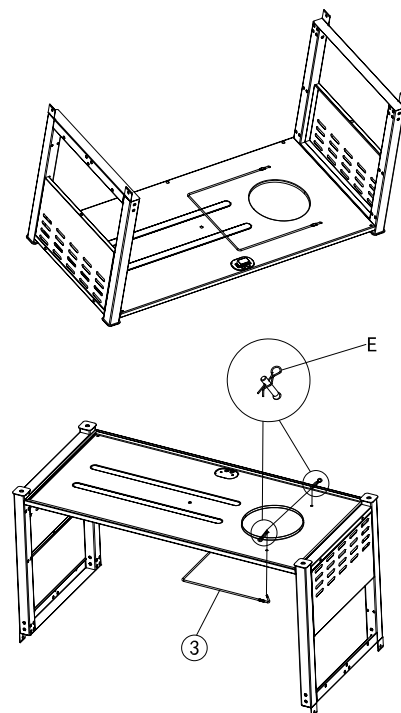
Assembly the Side Shelf (1) - 2 PCS to Bottom Shelf (2) - 1 PC using BOLTS M6 X 12 (A) - 4 PCS and M6 X 55 (C) - 4 PCS.

Install Magnet (D) - 1 PC on Bottom Shelf using BOLTS M4 X 8 (B) - 2 PCS.



## Step 2:

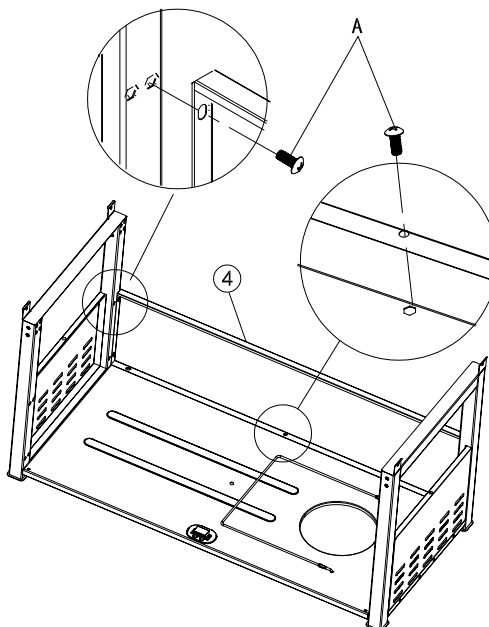
Insert Tank Holder (3) - 1 PC to Bottom Shelf using COTTER PINS (E) - 2 PCS.



## Assembly Instructions

### Step 3:

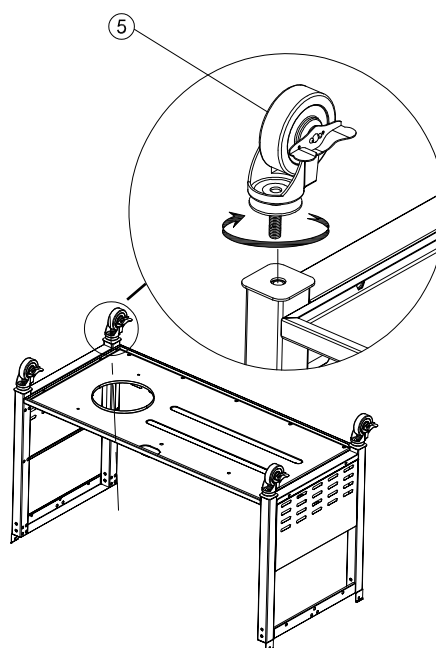
Install Back Shelf (4) - 1 PC  
using BOLTS M6 X 12 (A) -  
7 PCS.



### Step 4:

Install Directional Caster (5) - 4  
PCS to side shelves by twisting  
until tight.

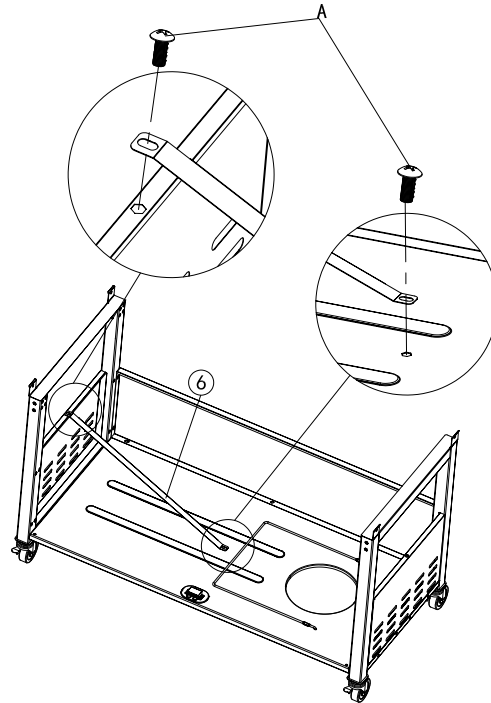
Turn over the bottom assembly  
when complete and lock casters  
to prevent from moving.



# Assembly Instructions

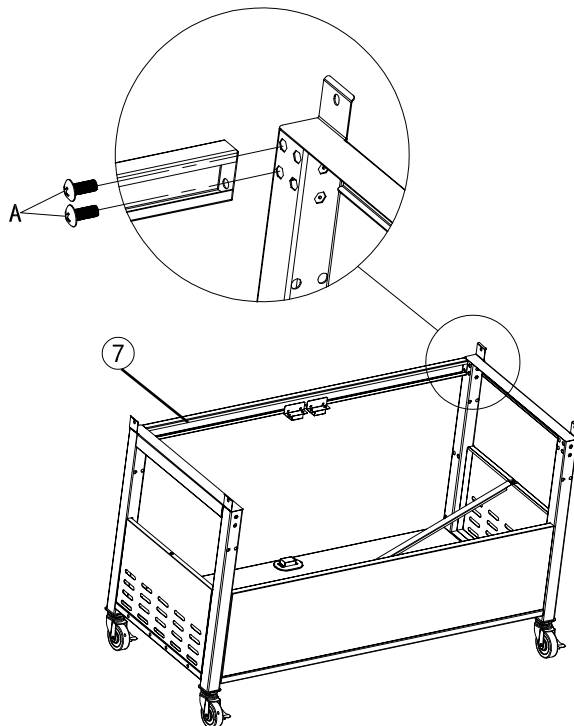
## Step 5:

Install Tank Barrier Bar (6) - 1 PC using BOLTS M6 X 12 (A) - 2 PCS.



## Step 6:

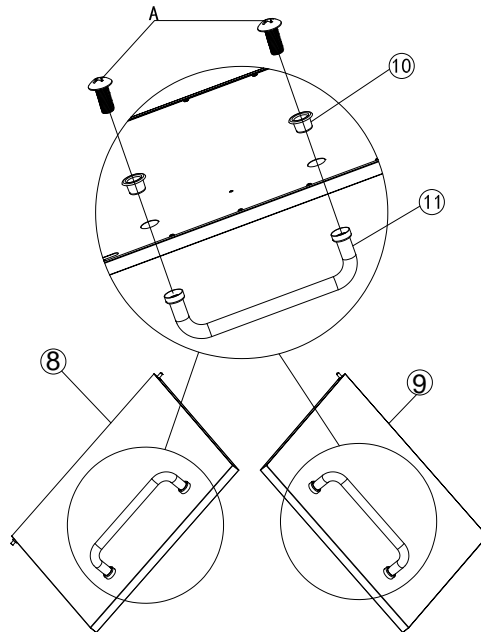
Install Fence Rail (7) - 1 PC to the side shelf using BOLTS M6 X 12 (A) - 4 PCS.



## Assembly Instructions

### Step 7:

Install Door Handle (11) - 2 PCS and Handle Base (10) - 4 PCS on the Door (8)(9) using BOLTS M6 X 12 (A) - 4 PCS.

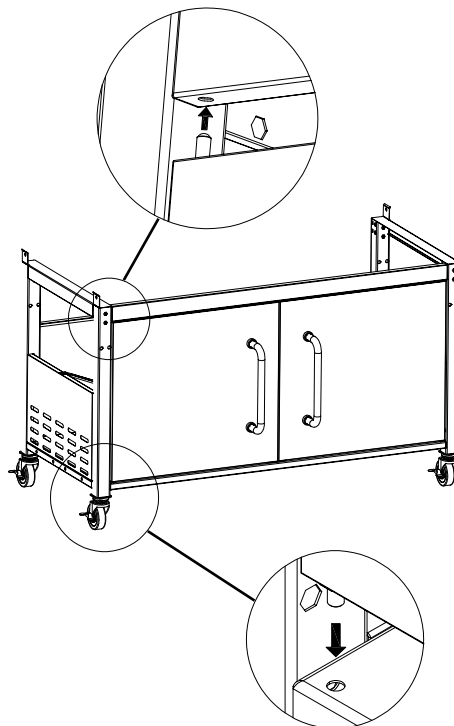


### Step 8:

Insert bottom-end of the door into the hole of the base on the bottom shelf as shown.

Press upper-end of the door as high as the bottom of the fence rail as shown.

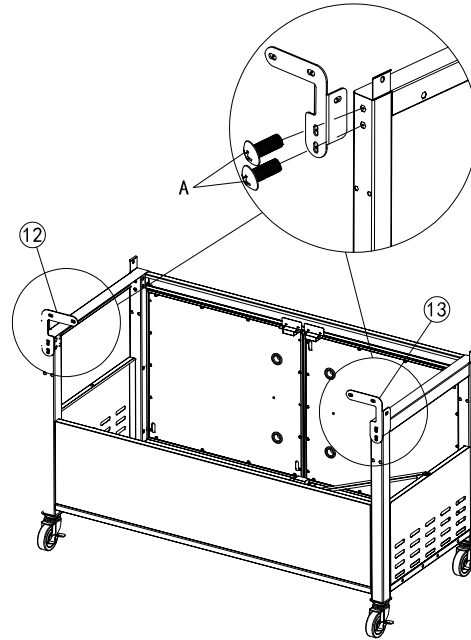
Insert upper-end of the door into the hole of the fence rail as shown.



## Assembly Instructions

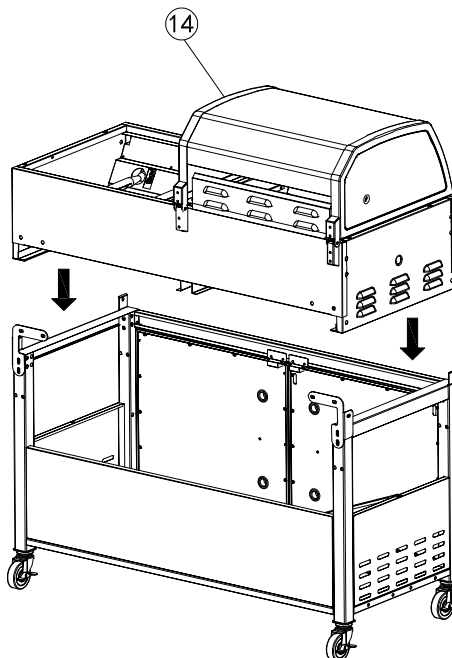
### Step 9:

Install Back Side Bracket (12)(13)  
-2 PCS to back side of cart using  
BOLTS M6 X 12 (A) - 4 PCS as  
shown.



### Step 10:

Put the Body (14) - 1 PC onto  
the cart.

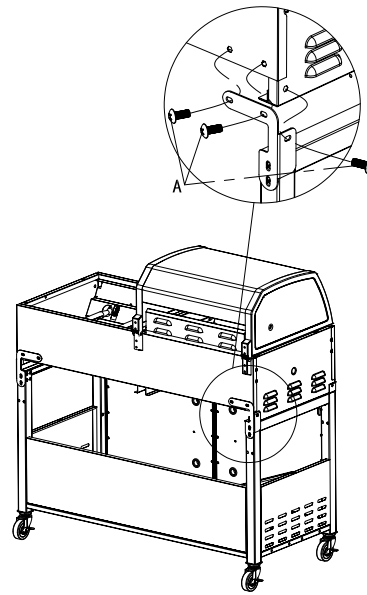




## Assembly Instructions

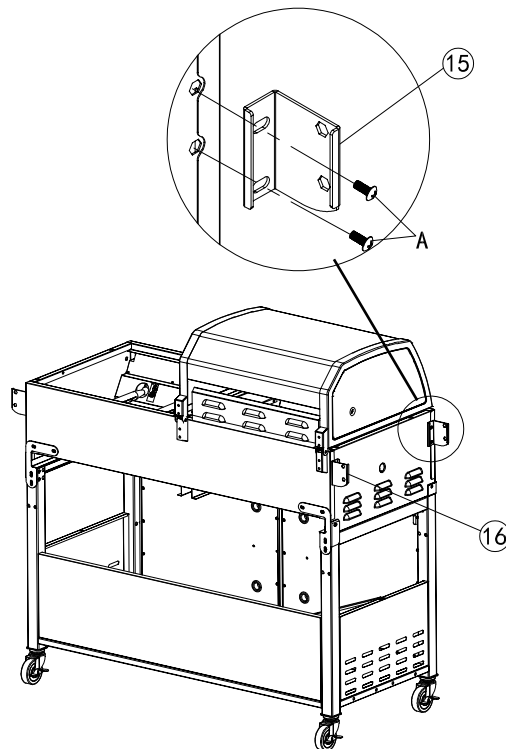
### Step 11:

Lock Back Side Bracket to back side of body using BOLTS M6 X 12 (A) - 6 PCS as shown.



### Step 12:

Install Side Table Connector (I) (15) - 2 PCS and Side Table Connector (II)(16) - 2 PCS on body using BOLTS M6 X 12 (A) - 8 PCS.

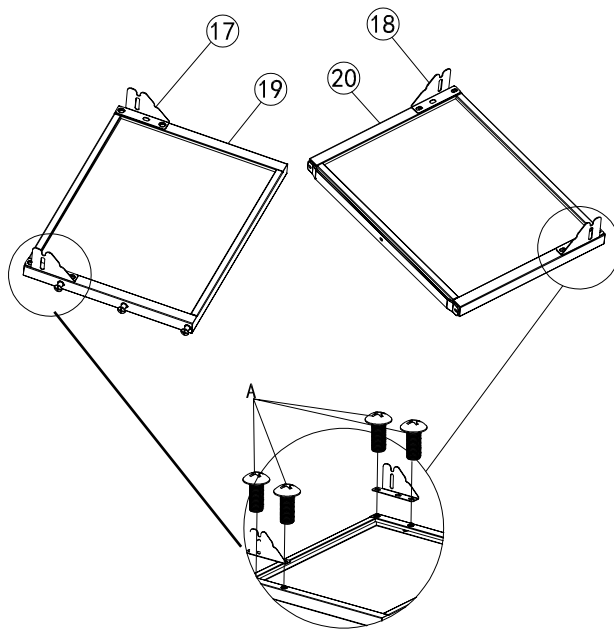


## Assembly Instructions

### Step 13:

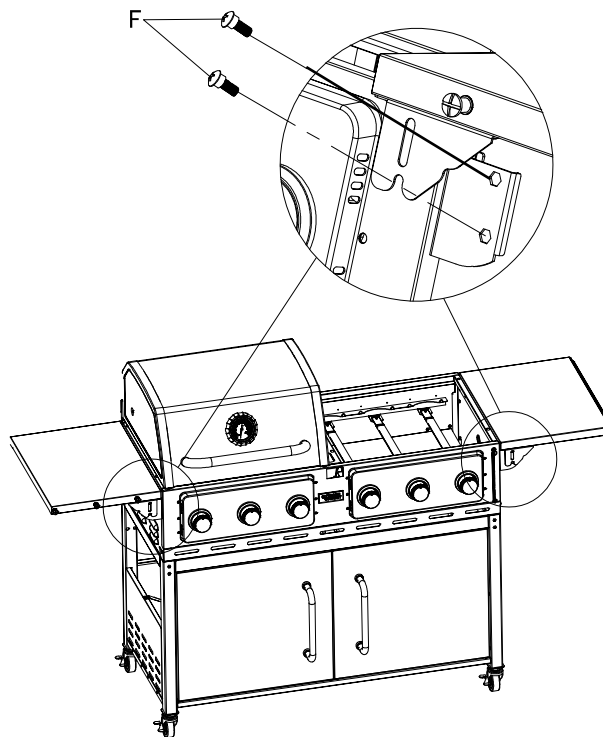
Install Side Bracket (RF,LB)(17) - 1 PC and Side Bracket (LF,RB) (18) on Side Table (L)(19) - 1 PC using BOLTS M6 X 12 (A) - 4PCS.

Repeat step with Side Table (R) (20) - 1 PC.



### Step 14:

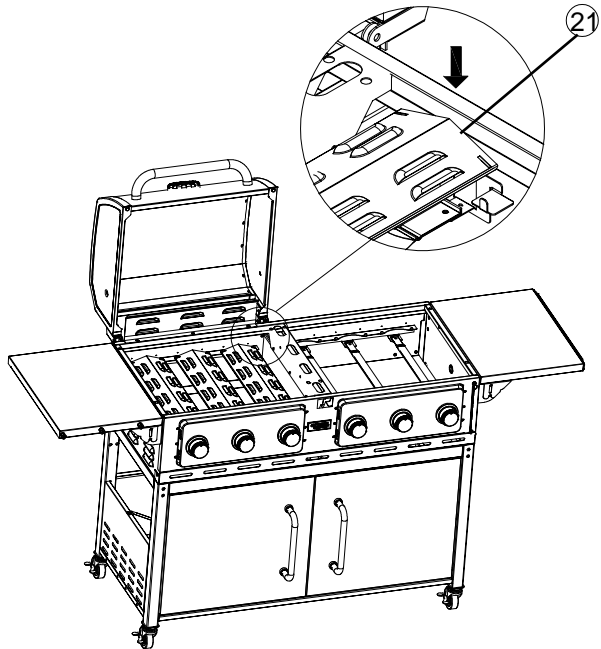
Install Side Table on body using BOLTS M6 X 20 (F) - 8 PCS.



## Assembly Instructions

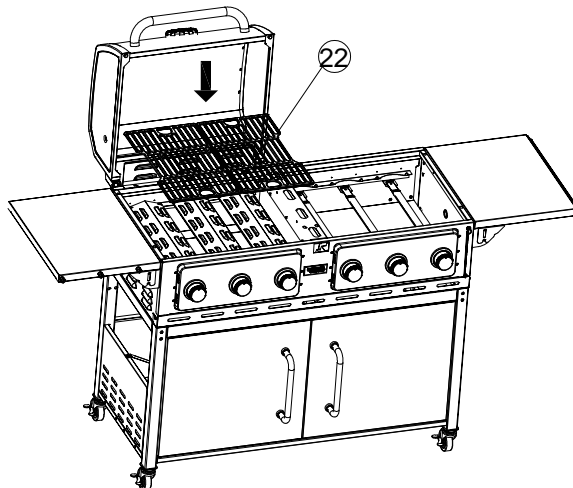
### Step 15:

Place Flame Tamer (21) - 3 PCS  
into Gas side of body.



### Step 16:

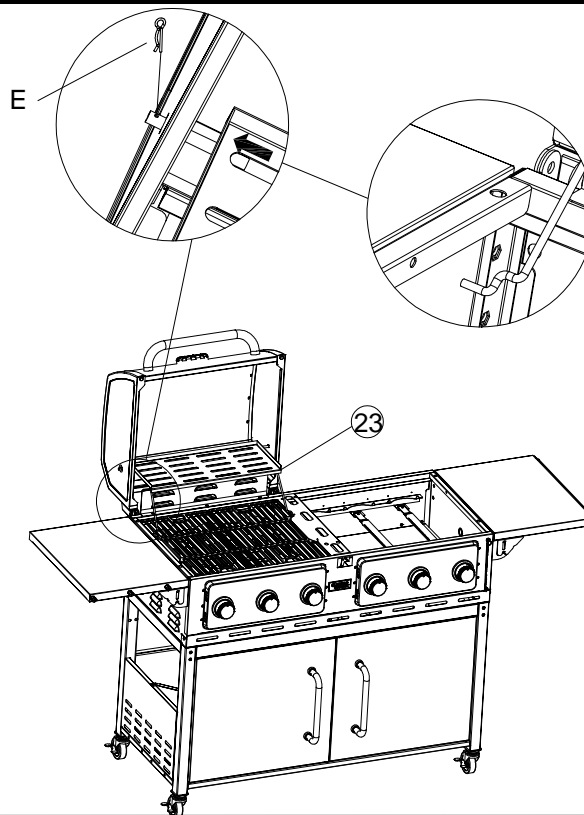
Place Cooking Grate (22) - 2PCS  
into body.



## Assembly Instructions

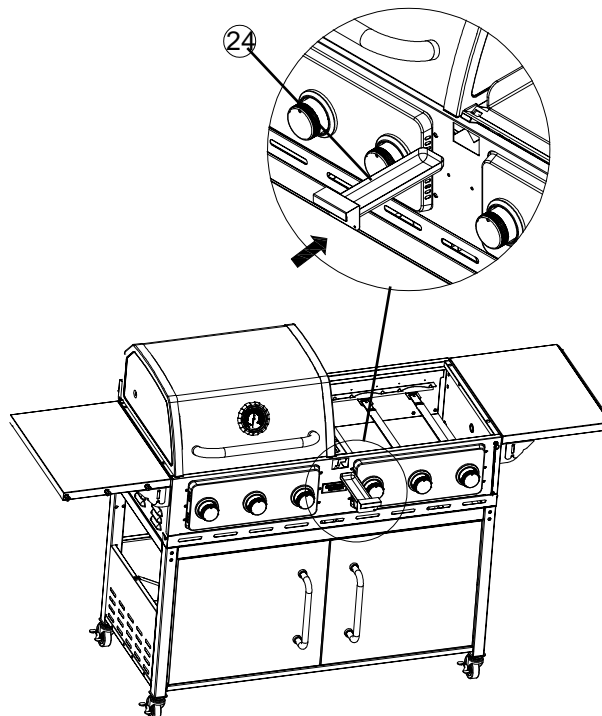
### Step 17:

Assemble the Warming Grate (23) by inserting the top two ends to gas lid and bottom side to body. Secure the top part of warming grate with pre-assembled COTTER PIN (E) - 2 PCS.



### Step 18:

Slide Drip Pan (24) - 1 PC into the Griddle Body.

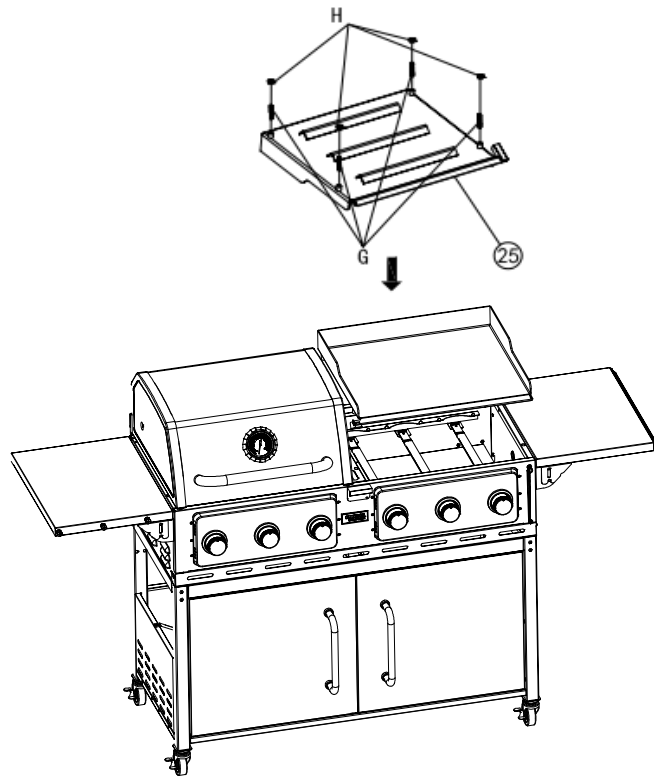


## Assembly Instructions

### Step 19:

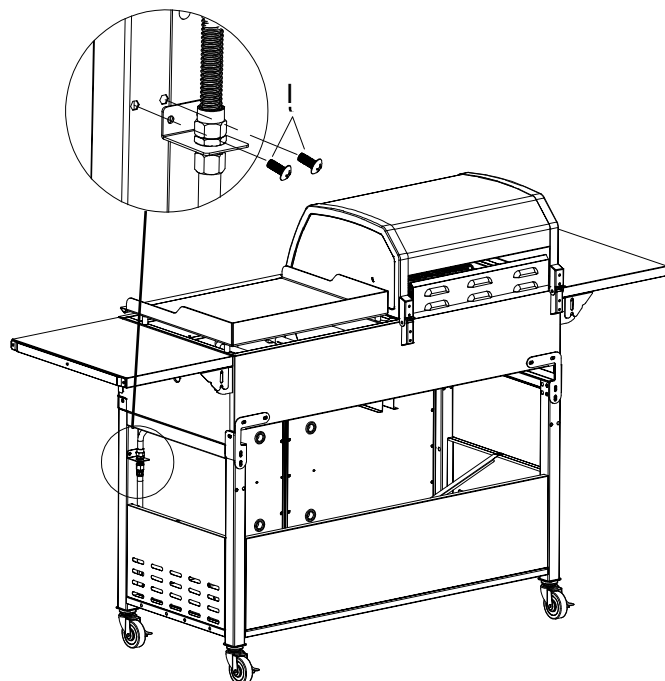
Assemble the Griddle Foot (G) - 4 PCS onto Griddle Top (25) - 1 PC using Screw Nuts (H) - 4 PCS.

Put the Griddle Top onto the body.



### Step 20:

Install the plate on the hose to the cart using BOLTS M5 X 10 (I) - 2 PCS as shown.



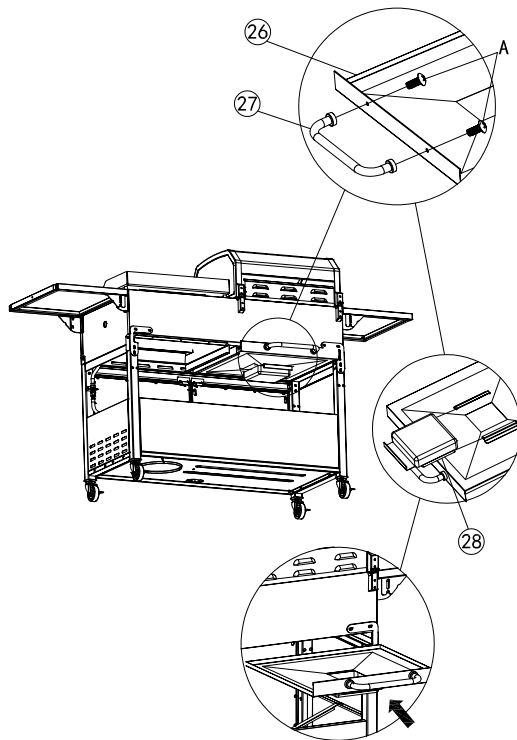
## Assembly Instructions

### Step 21:

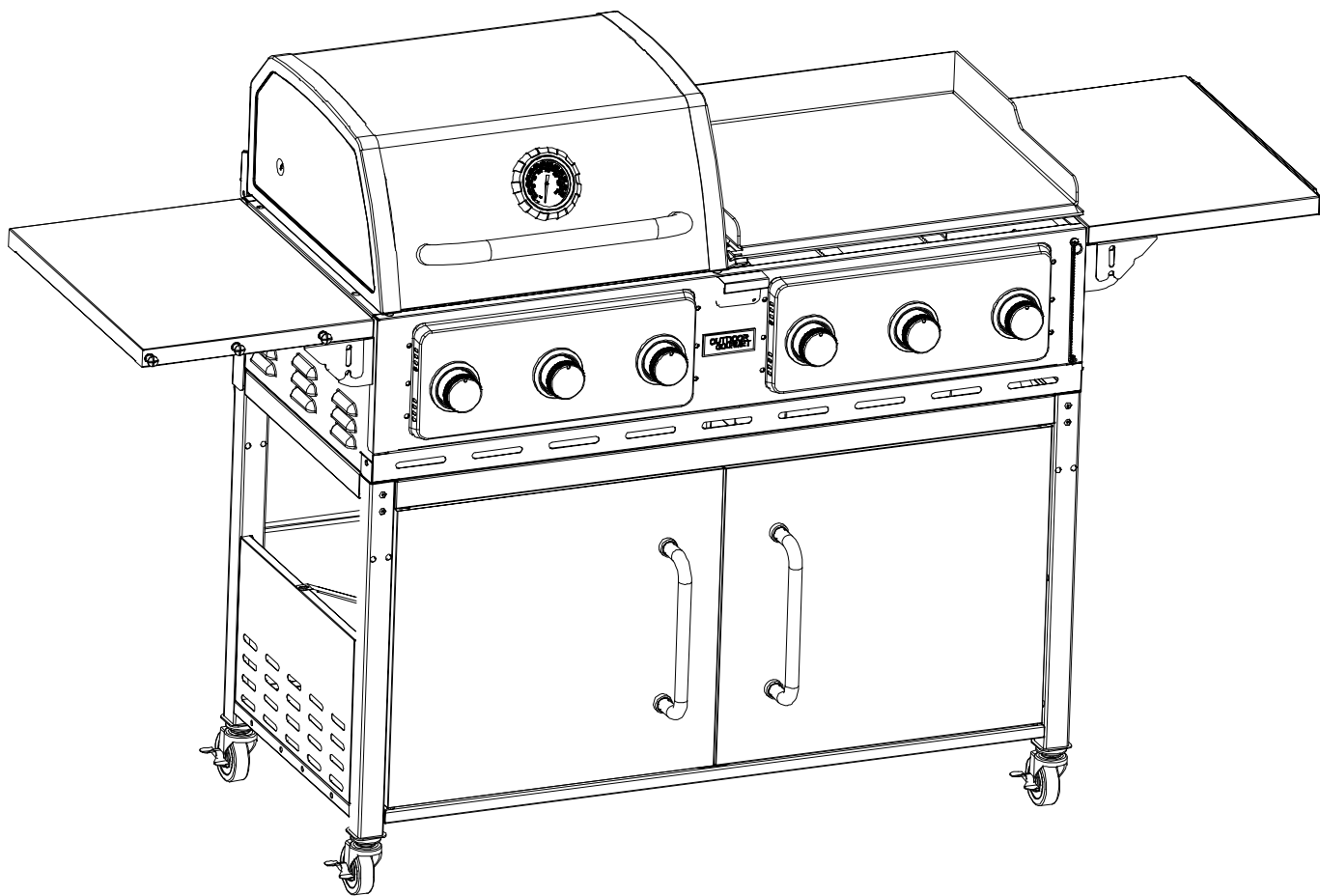
Assemble the Oil Tray Handle (27) - 1 PC to Oil Tray (26) using BOLTS M6 X 12 (A) - 2 PCS.

Slide the Oil Pan (28) - 1 PC underneath oil tray.

Slide oil tray underneath left side of body.



# FULLY ASSEMBLY



# Operating Instructions

## General Information and Instructions

Your new Outdoor Gourmet™ Grill has been designed and manufactured to high quality standards. It will provide you with many years of enjoyment with a minimal amount of maintenance. Please keep in mind the following **FOR YOUR SAFETY**.

### OPERATION

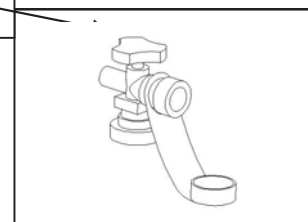
1. Your gas grill requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the grill unattended or move the grill when in use.
2. Children should never use your gas grill. Keep younger children and pets away when in use.
3. Only use your gas grill outside in a well-ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your grill is on level ground and the locking casters are locked before use.
5. Turn all gas valves off should the burners go out when cooking. Open the lid and wait 5 minutes before relighting.
6. Do not lean over the grill or touch the edges of the firebox or lid when in use.
7. Turn the burners off, close the lid, and shut off the LP cylinder should a grease fire occur.
8. Do not obstruct the flow of combustion and ventilation air to this grill.
9. Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
10. Do not put a barbecue cover or other flammable material in the storage area of this grill.
11. Do not use charcoal briquettes, lava rock, or any type of ceramic product in the gas section of this grill.
12. Do not install or use on or in a recreational vehicle and/or boats.

### LP Gas and Cylinder Information

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

Your grill uses the newest and safest LP Gas Cylinder.

Triangular Hand Wheel



1. O.P.D. (Overfill Protection Device) – prevents accidental gas leaks caused by overfilling of the tank. Each tank contains a float that closes the input valve when the tank is 80% full. This allows room for the LP gas to expand in hot temperatures. A triangular hand wheel distinguishes this type of tank.
2. Q.C.C.1 Type 1 Quick Connect Valve – provides fast tank hook-ups and requires only to be tightened by hand.

In addition, the LP tank you use with your grill must meet the following requirements

1. Required Measurements:12 -1/2"(317mm) in diameter and 18 -1/2"(472mm) in height.
2. 20- pound (9.1kg) propane cylinder.
3. Constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S.Department of Transportation(D.O.T)or the National Standard of Canda,Can/CSA-B339,Cylinders,Spheres and Tubes for Transportation of Dangerous Good and Commission as applicable.
4. Provided with a listed overfilling prevention device.
5. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
6. A means for vapor with drawal.
7. Other cylinders may be acceptable for use with the appliance provided they are compatible with appliance retention means and accompanied by illustration(s) depicting the cylinder mounted to the appliance utilizing the cylinder retention means and the point of contact between the cylinder and the retention means.



# Operating Instructions


## LIGHTING

Always visually inspect your grill before lighting. Replace any hoses that are frayed or cracked before lighting your grill. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along each burner. If not able to light, or the flame is not even along the entire burner(s), then see the Trouble Shooting section

### **WARNING**

1. Read instructions before lighting.
2. Open lid during lighting.
3. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure as below:

## LIGHTING THE MAIN BURNERS USING AUTOMATIC IGNITION

1. Open the lid.
2. Ensure all burner control knobs are in the “Off” position.
3. Turn on the LP gas by turning the hand wheel on the cylinder valve.
4. Turn one burner control knob marked with an igniter flame “” to “High”.
5. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
6. When lit, turn the control knob to the desired setting.
7. Repeat the above procedure for other burners.

## MANUALLY LIGHTING THE MAIN BURNERS WITH THE MATCH LIGHTING STICK

1. Open the lid.
2. Ensure all burners are in the “Off” position.
3. Slowly turn on the gas at the LP tank valve if it is not already on.
4. Place a match in the Match Holder. This is located in the top center drawer of the grill cabinet underneath the right main burner.
5. Use the holder to slide the lit match through the cooking grates and the front of the heat tent to the left of the burner you wish to light.
6. Press and turn the burner control knob to “HI/LIGHT”. Continue to push in and hold up to 5 seconds or until the burner lights.
7. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for gas to clear, and try again.
8. When lit, turn the control knob to the desired heat setting.

## LIGHTING THE SIDE BURNER WITH AUTOMATIC IGNITION

1. Open the side burner cover
2. Ensure the side burner control knob is in the “Off” position, as well as any main burners not in use.
3. Turn on the LP gas if it is not already on.
4. Turn the side burner control knob to “High”.
5. If the burner does not light within 5 seconds, turn the burner control knob to “Off”. Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
6. When lit, turn the side burner control knob to its desired setting.

## Grilling With Your New Grill

Welcome to the world of grilling. Whether you're already an established griller, or just starting out, your new grill should bring you much enjoyment and satisfaction, to say nothing of some phenomenal meals. We encourage you to experiment to find your own favorite recipes.

The control panel is labeled "HI/LIGHT", "LOW", and "OFF" for each burner control knob. Simply push in on the temperature control knobs and turn to the desired heat setting. A thermometer is placed in the hood so that you can see the cooking temperature inside the grill.

The heat diffusers are designed to help evenly distribute heat throughout the grill. They are also designed to catch and smoke the right amount of drippings, adding more flavors to your meal.

### **DIRECT VS. INDIRECT COOKING**

Food cooked on the grill is either done using direct or indirect cooking. Direct cooking is when the food is cooked directly over the heat. Food is placed in-between the burners for indirect cooking.

#### **DIRECT – Used for preheating and searing**

Use Direct cooking to sear meats. This helps to keep food moist by locking in juices. Some food, such as steak, is first seared using Direct cooking, and then finished cooking using the Indirect method. This is generally used for quicker cooking foods. Preheat the grill to 500°F (260°C). You can shut off one or more burners if you do not need to use the entire grilling surface once you reach over 500°F(260°C). You can also use a medium high heat of 400°F or more by turning the burners down slightly. Place the food directly over the heat source. Remain vigilant when grilling using this method, as it's easy to overcook.

#### **INDIRECT – How most food is cooked on a gas grill**

Indirect cooking is used for foods that take longer to cook, including large cuts of meat such as roasts. It's also used for cooking more delicate food that can dry out quickly such as fish and poultry, for fattier foods to reduce flare-ups, and when grilling using a roasting pan or aluminum foil. Preheat the grill to 500°F(260°C). Then turn some burners off, and others to medium to low depending on the temperature you want to maintain. Generally, turn the center burner off for a 3-burner model and the 2 inside burners off on a 4-burner model. Grills with more than 4 burners will vary depending on what you are cooking. Generally, you want to keep the temperature around 350°F. Do not place the food directly over any burners when using this grilling method. .

### **GRILLING TIPS AND TRICKS**

1. Always "Preheat" your grill before cooking. Light all main burners, turn to "HI", and close the lid until the thermometer reads over 500°F (260°C), which should be 4 minutes. Then adjust the burner control knobs to the proper temperature. Note that no preheating is necessary for the side burner.
2. Climate conditions can impact your grilling times. Allow more cooking time for cold, wind, and higher altitudes. We recommend you place the grill in an area protected from much wind.
3. Trim away any excess fat from meat to reduce flare-ups.
4. Keep similar size portions together so that they cook more evenly.
5. Generally speaking, the more food on the grill, the longer the cooking time.
6. Be aware when using the Direct cooking method, as food can easily become overcooked, burned, or dry out. Food may require more turning, or sometimes, may need to be moved off the flame.
7. Larger pieces of meat generally require more cooking time per pound than smaller pieces of meat.
8. If a major flare-up, or too many flare-ups occur, turn off the gas, move the food away from the flare-up, and close the hood. Restart the grill once the flare-up has died down.

# Operating Instructions & Trouble Shooting

10. Turn foods infrequently. Generally, only turn a steak once during cooking.
11. Use tongs rather than a fork when turning the food on the grill. Less juice will be lost that way.
12. Know your sauce and when to apply. Oil and vinegar based sauces can be brushed on any time. Sugar based sauces like barbecue sauce should be applied during the last few minutes of cooking.
13. A timer can help you keep from over-cooking the food.
14. Use insulated protective mitts or potholders when working around a grill in operation.
15. Use a small amount of cooking oil on the cooking grates before heating to reduce foods sticking on the grates.

## Trouble Shooting Guide

### **BURNER WILL NOT LIGHT**

- 1.) Gas supply is turned off. Turn on gas at LP tank.
- 2.) Out of propane. Check to be sure you still have propane in your tank.
- 3.) Regulator is not properly seated into the tank valve. Remove and reattach. Hand tighten only.
- 4.) Crimped fuel supply hose. Inspect and straighten.
- 5.) Regulator failure or damaged hose. Order replacement part and replace.
- 6.) Make sure you can hear the electronic igniter clicking. If not, replace the battery with an "AA" size. Inspect the electrode to be sure it's not coated in grease or dirt. If so, clean with rubbing alcohol. Check the distance from the electrode tip to the burner. The tip of the electrode should be 1/8" to 1/4" from the main burner and 1/8" to 3/16" from the side burner. Adjust if necessary. Inspect the electrodes to be sure they are not cracked or broken. If so, order replacement parts and replace.
- 7.) Blockage in the gas system. Inspect the burners to be sure insects, spider webs, etc do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.

### **IRREGULAR FLAME OR YELLOW FLAME**

- 1.) New burner may have residual oil, which will burn off.
- 2.) Tubes in burners are blocked. Remove and clean.
- 3.) Burners have a high grease or dirt build-up. Remove and clean.
- 4.) Burners are not aligned properly with the valves. Inspect under the control panel.

### **SUDDEN DROP IN GAS PRESSURE OR FLAMES BLOW OUT**

- 1.) Out of gas. Check to be sure you still have propane in your tank.
- 2.) Your excessive fuel flow valve has tripped, thereby reducing the flow of gas. Turn off all burners, wait 30 seconds, and relight grill. If problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and leak test. Slowly turn on LP tank and relight grill. Other ways the flow limiting device can be activated include
  - a. A ruptured gas hose. Inspect, perform a leak test, and replace as necessary.
  - b. Opening the control knobs before turning on the LP gas at the tank. Turn on the gas at the LP tank first before turning on a control knob to light.
  - c. Improper purging of tank before it was filled. See your LP gas dealer.
- 3.) Wind could be blowing out your burners. Turn front of grill to face wind or move out of the wind.

### **FIRE BEHIND CONTROL PANEL**

Immediately shut off LP tank valve and allow grill to cool.

- 1.) Check burners for obstructions and clean.
- 2.) Inspect under the control panel to be sure the burners are aligned properly with the valves.
- 3.) Gas is leaking from a faulty connection or damaged hose. Perform a leak test and inspect for leaks. Tighten or replace parts as necessary.

### TURNING OFF YOUR GRIDDLE

1. Turn off the gas supply at the LP tank by turning the valve clockwise.
2. Turn all burner control knobs to the “Off” position.

## Cleaning Your Griddle

### WARNING

1. Do not clean any part of your barbecue griddle in a self-cleaning oven.
2. Do not use oven cleaners,abrasive kitchen cleaners,cleaners that contain citrus products,or mineral spirits.
3. Do not use any type of steel bristled brush.
4. Clean your griddle regularly to prohibit grease build-ups and avoid a grease fire or excessive flare-ups.
5. Always keep your griddle to cool down prior to cleaning.

**OTHER EXTERIOR SURFACES**– wash with a mild dish soap and warm water. A cloth, soft brush, or plastic cleaning pad can be used. Rinse thoroughly and wipe dry.

**GREASE PAN** - check after use.Remove and clean the Pan as grease builds up.It can be washed with warm water and mild dish soap.

**ELECTRONIC IGNITER** – visually inspect for cracks. Replace if a crack is found. Do not use water to clean the igniter.

**BURNERS** – we recommend you clean your burners at least twice a year, or before use if thegriddle has not been used in over one month.

### WARNING

Small insects,such as spiders,are able to access the burner tubes. Sometimes they will build nests or spin webs. In either case, this can block or reduce the amount of gas flowing throught the burner.You will usually see smaller flame,or a flame that is mostly yellow rather than blue, coming from the burner when this happens.Other signs include the griddle not heating evenly,not reaching temerature,or burners not igniting.In cases with severe blockage,this can cause the flame to burn backwards, and outside of the burner tubes,which can cause damage to your griddle and/or personal injury. **IMMEDIATELY SHUT OFF THE FLOW OF LP GAS AT THE CYLINDER BY TURNING THE HAND WHEEL CLOCKWISE SHOULD THIS HAPPEN.** Wait for the griddle to cool,and then clean all burners.

### Griddle Top-

The griddle top has a Non-Stick Property and will easy to clean and maintain. In order to keep the good performance of coating, please follow the below steps during cooking:

#### **WARNING**

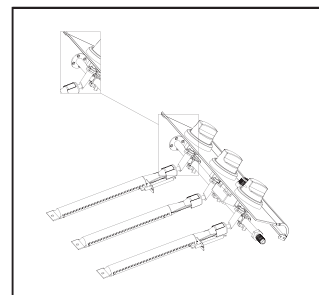
- Please clean the griddle before use.
- It is better to use warm/hot water only.
- Do not place the dishwasher or use any other cleaning chemicals/materials.
- Do not use a metal brush, steel wool or abrasive material to clean the griddle as this could damage the coating.
- Please avoid using excessive force scraping the surface as it is not needed since this griddle has non-stick properties.
- Continued maintenance will ensure that cleanup is easier in the future and the user will have a more enjoyable cooking experience.

1. Preheat the griddle to cook temperature, then apply oil (cooking spray is fine) on the surface before you begin cooking any food.
2. After cooking, gently scrape away any remaining food residue and proceed to clean the griddle with a soft sponge.
3. When complete, heat the griddle top then apply more cooking oil (cooking spray is fine) on the griddle surface.
4. Let the griddle top cool then store in a covered dry place .

# Care and Maintenance

## CLEANING THE BURNERS

1. Ensure the LP gas is turned off at the LP cylinder.
2. Remove the cooking grates, flame tamer.
3. Remove the cotter pins located underneath the back end of each burner.
4. Lift each burner up and out.
5. Clean the inside of the burner using a stiff wire. A straightened coat hanger is one suggested tool. An alternative way to clean the inside of the burner is using compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
6. Brush the outer surface of the burner.
7. Ensure all ports (holes) are free of all debris
8. Inspect the burner. Replace if any cracks or enlarged holes.
9. Reinstall the burners making sure the burners seat over the valves as shown in the figure to the right.



### **WARNING**

Properly locating the burner with respect to the orifice is vital for safety.

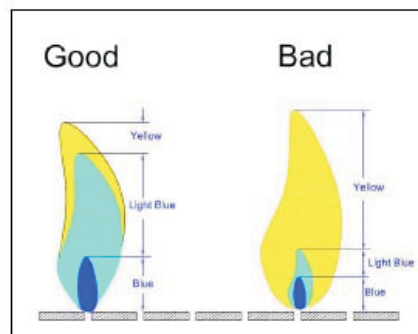
10. Secure the back of the burners to the body with the cotter pins.
11. Replace the grease tray, flame tamer, and cooking grates.
12. Perform a Leak Test described earlier in this guide.

## BURNER FLAMES

Always inspect the burner flame after lighting. A good flame should be primarily blue with a yellow tip and have a minimal amount of noise. Some yellow tips are OK if under one inch. 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 as food deposits, oils, and fats can build up.

### **ALWAYS**

1. Keep the grilling area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.



## ELECTRONIC IGNITION MAINTENANCE

Your grill is equipped with electronic ignition. It's powered by one "AA" size battery. Replace the battery when necessary. Unscrew the igniter top. Place the new battery into the igniter with the positive (+) end of the battery facing up. Screw the igniter top back into place.

## GRILL STORAGE

1. Clean your grill before storage.
2. Storage of a gas grill indoors is permissible only if the LP cylinder is disconnected and removed from the gas grill.
3. Cover the grill.
4. Perform a Leak Test before use after storage.

## Frequently Asked Questions

### **Can I convert my gas grill from one fuel source to another?**

No. Your gas grill is manufactured to specific standards developed by CSA and ANSI for your safety and grilling performance for either LP or Natural Gas. We do not offer conversion kits nor do we recommend you change the fuel type.

### **How are your grills tested?**

Our grills are tested and certified by CSA, a leading worldwide independent testing center, to meet or exceed various CSA and ANSI standards along with various performance standards. The burners and gas line in each grill are also individually tested when each grill comes off the assembly line just prior to packaging. Each burner is ignited for this test.

### **What is the humming noise I sometimes here coming from my regulator?**

The humming sound you can hear is just gas flowing through the regulator. There is no need to be concerned with a low volume of noise.

### **My grill has a low flame on some burners, or some burners will not light at all. What can cause this?**

This can be caused by the regulator's flow limiting device, which is generated by a sudden change in pressure. Opening the tank valve too quickly can cause this. In this case, close the LP tank valve and disconnect from the regulator. Let it stand for 10 minutes. Reconnect the regulator to the LP tank. Open the grill lid. Slowly open the LP tank valve. Follow the burner lighting procedures and light the burner furthest from the LP tank. Continue to light the other burners as you move towards the LP tank.

### **Can I use ceramic plates, briquettes of any kind, or lava rocks?**

No. Your grill is designed for use only with the heat diffusers. Grease drips down on to the diffusers and is burned, creating steam and additional flavor.

## Warranty Information

This product has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and/or damage incurred in installation, repair or replacement nor for incidental or consequential damage.