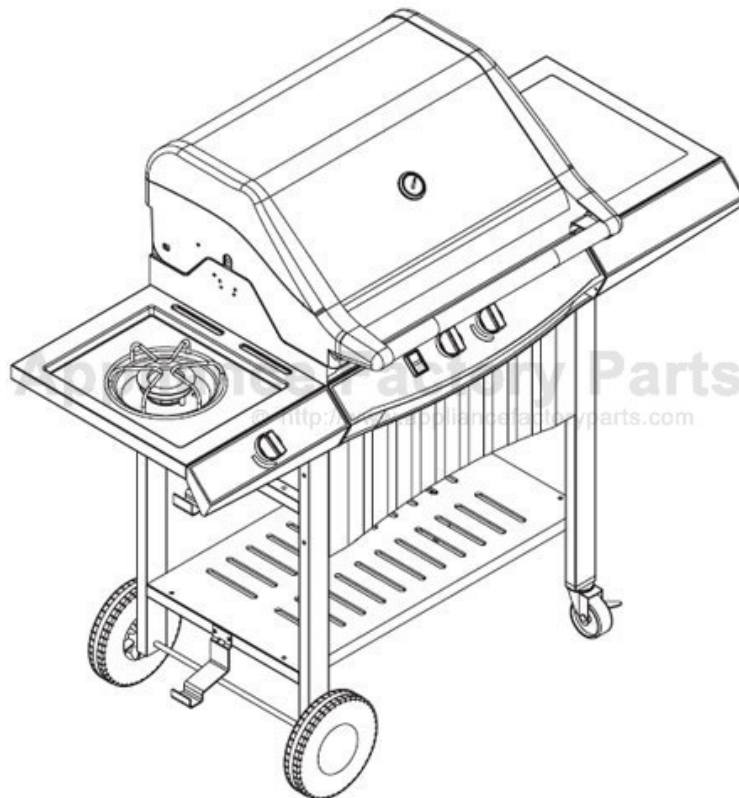


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# Centro 85-1197-4 (2003) Owner's Manual

[Shop genuine replacement parts for Centro 85-1197-4  
\(2003\)](#)



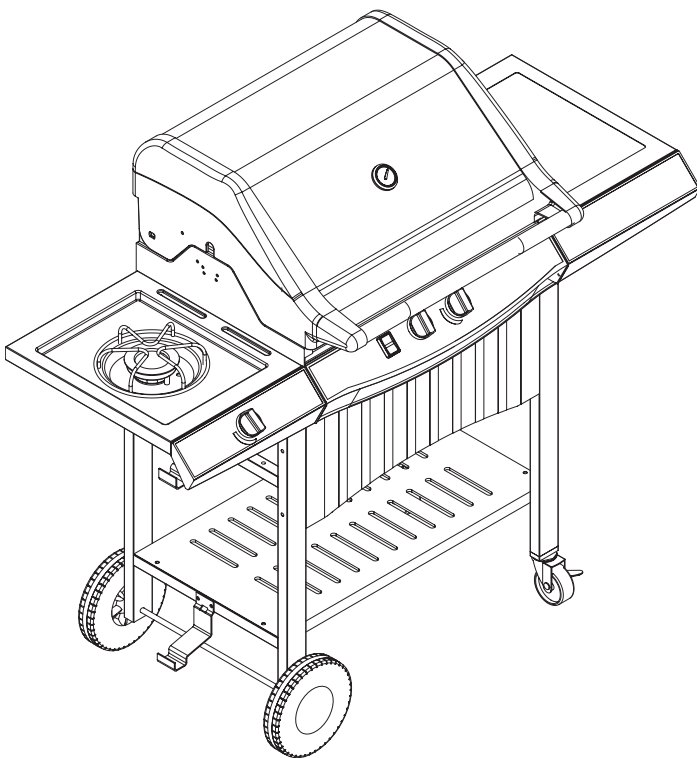
[Find Your Centro Grill Parts - Select From 150 Models](#)

----- Manual continues below -----



# Stainless Steel Barbecue

SAFE USE, CARE AND ASSEMBLY MANUAL



**3 YEAR LIMITED WARRANTY**

**85-1197-4 (PROPANE)**

**85-1094-8 (NATURAL GAS)**

Read and save this manual for future reference.

If pre-assembled, leave this manual with unit for consumer's future reference.

For product inquiries, parts, and warranty and troubleshooting support, please call 1-877-707-5463.

## FOR YOUR SAFETY

### If You Smell Gas

1. Immediately turn off the flow of gas to the unit.
2. Extinguish any open flame.
3. Open the lid of the unit.
4. If the odour does not stop quickly, immediately call your gas supplier or Fire Department for assistance.

## FOR YOUR SAFETY

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

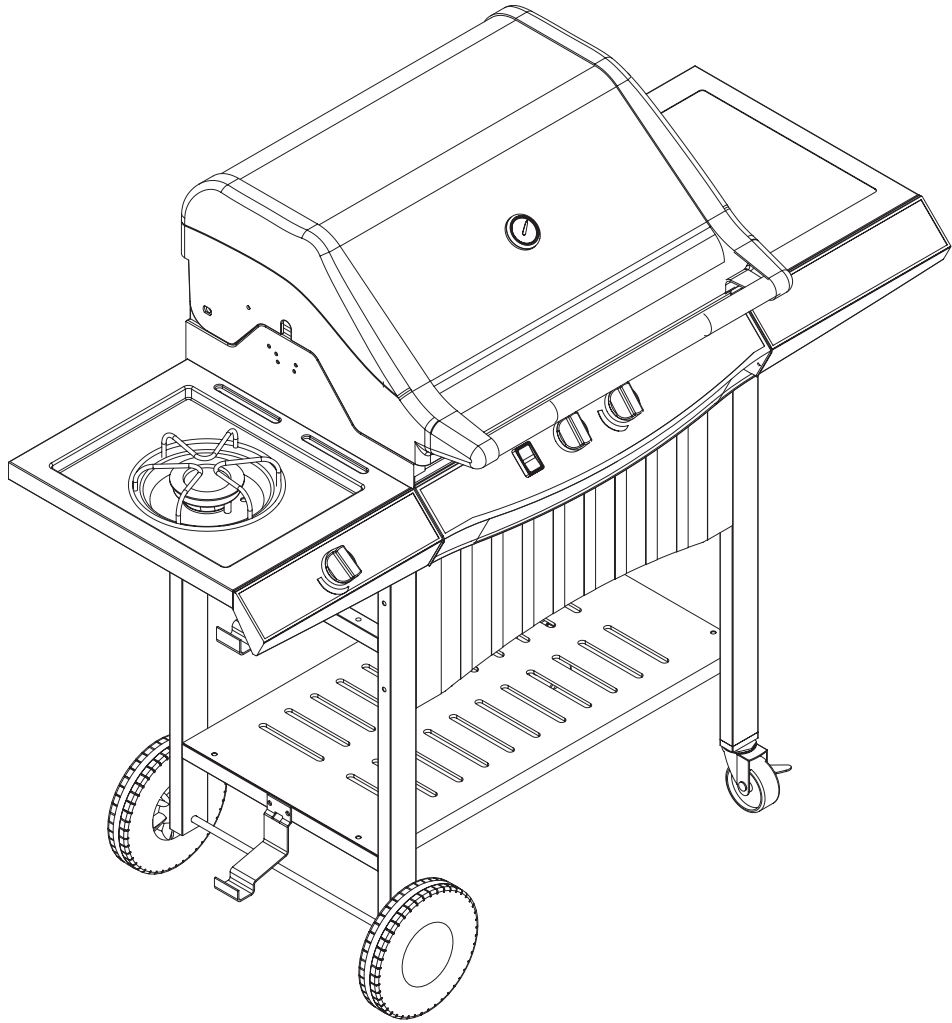
## WARNING

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

## WARNING

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

**THIS BARBECUE IS FOR  
OUTDOOR USE ONLY**



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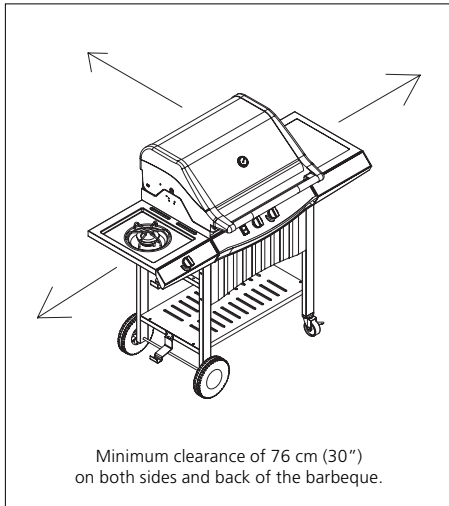
## INSTALLATION

The installation of this appliance must be in accordance with all local codes, or in the absence of local codes:

- Canadian installation must conform to the current national standards, which at this time are CAN/CGA-B149.1/2-Natural Gas/Propane installation code.

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## ADDITIONAL WARNINGS



Drawing A

Minimum clearance to adjacent combustible materials:

- 76 cm (30") from furthest protruding edge on side of barbecue.
- 76 cm (30") from furthest protruding edge on back of barbecue.

### See Drawing A

- Always keep the area around this barbecue clean and clear of any and all combustible materials such as gasoline or other inflammable liquids, paper or oily rags.
- Do not operate this barbecue under any overhanging or unprotected construction.
- Remember this barbecue is for **outdoor use only** and is **not** for use on any boat or recreational vehicle.
- Use this barbecue outdoors in a well-ventilated area and at least 3m (10') from any dwelling or other building.
- **Do not** use in garages, or any other enclosed area.
- **Do not** leave your barbecue unattended while in operation.
- **Do not** obstruct the flow of combustion and ventilation air to the barbecue.
- **Do not** use while under the influence of drugs or alcohol.
- **Do not** store any spare L.P. (propane) cylinders, full or empty, under or near your barbecue.
- **Do not** allow children to play anywhere near the barbecue.

---

## L.P. GAS CYLINDER

### Self-contained Propane Gas System

The self-contained (propane) gas system barbecue is designed to be used with only a 9.1kg (20lb) propane cylinder equipped with a type-1 cylinder valve. This barbecue **cannot** be connected to an existing #510 P.O.L. type valve cylinder (which has left-handed threads).

**Do not connect to a propane gas cylinder exceeding 9.1kg capacity or use a cylinder with any other type of cylinder valve connection device.**

The Type-1 valve can easily be recognized by the large external thread on the outside of the valve. Older existing valves do not have this outer external thread. Any attempt to connect a regulator to any connector other than the mating Type-1 connector (which comes with a large, black coupling nut such as the #510 P.O.L.) could result in fires, injuries or property damage, and could reduce the effectiveness of the important safety features built into the Type-1 system. Also connecting the #510 P.O.L. fitting to the cylinder will negate the flow control and the temperature shut-off features built into the new Type-1 connection system.

- The cylinder should not exceed 472 mm (18 1/2") in height and 317 mm (12 1/2") in diameter.

When purchasing a cylinder for your barbecue, it must be constructed and marked as meeting the specifications of:

- Canada: Transport Canada.

The Cylinder must also be equipped with:

- A shut-off valve with a correct cylinder valve outlet as specified in current standards.
  - Canada: CAN/CGA 1.6g-M97 Outdoor Gas Grilles.
- a) A safety relief valve with direct connection to the vapour space of the cylinder.
  - b) A collar to protect the tank shut-off valve.
  - c) A device for vapour withdrawal.
  - d) A ring on the bottom to secure the tank to its support assembly.
- Always turn off the cylinder valve completely when the barbecue is not in use.
  - Always handle the tank valve with utmost care.
  - Never connect an unregulated L.P. gas cylinder to the barbecue.
  - Always keep the cylinder, in use, securely fastened in an upright position.
  - Never store a spare cylinder, empty or full, near or under the barbecue when in operation.
  - Never expose the cylinders to direct sunlight or excessive heat.
  - Never insert any kind of object into the valve outlet as this may damage the backcheck; a backcheck that is damaged can leak, and a leaking propane cylinder can result in fires or explosions, property damage, severe injuries or death.

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## **TRANSPORTATION AND STORAGE OF CYLINDER**

The propane cylinder is totally safe when handled properly, but if misused, the result could be an explosion or fire resulting in serious personal injury and/or property damage.

### **To Avoid Unnecessary Risks**

- Always recap the cylinder with cap provided when not connected to the barbecue.
- Do not store the cylinder in any enclosed area such as a garage, and make sure the storage area has lots of ventilation.
- Do not store the cylinder near any appliances, or in any areas that may become hot, such as the trunk of a vehicle.
- Make sure the cylinder is out of reach of children.
- When transporting or storing the cylinder, make sure it is in an upright position and not on its side.
- Do not smoke around the cylinder, especially when transporting it in a vehicle.

---

## **FILLING THE CYLINDER**

The cylinder must be filled prior to use and must have the air purged. For safety, follow these instructions when having your cylinder filled:

- Have only your local qualified LP gas dealer fill or repair a cylinder.
- Do not overfill the cylinder beyond the safe 80% fill level.
- Make sure the dealer tests and checks the cylinder for leaks after filling.

### **WARNING**

**If the above instructions are not completely adhered to,  
it could cause a fire/explosion, resulting in death or serious injury,  
or property damage.**

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## HOSE AND REGULATOR

**Propane Gas Models:** Your barbecue is designed to operate on L.P. (Propane) gas at a pressure of 2.74 Kpa (11" water column). A regulator preset to this pressure is supplied with the barbecue and must be used.

This regulator is equipped with the Type-1 quick-closing connecting system, which incorporates these safety features:

- Will not allow gas to flow until a positive seal has been made.
- Has a thermal component that will automatically shut off the flow of gas between 115-150°C (240-300°F).
- Has a flow limiting feature, which will restrict the flow of gas to 10 cubic feet/hour.

Should the large, black thermal-sensitive coupling nut be exposed to any extreme temperatures above 115°C it will soften and allow the regulator probe to disengage from the valve, and will shut off the gas. Should this occur, do not try to reconnect the nut; instead replace the whole regulator assembly with a new one (see the attached parts listing for details). The regulator probe also contains a flow-sensitive feature, which limits the flow of gas to 10 cubic feet/hour, in the event of a regulator malfunction or hose leak. If the flow control feature is activated, the cause of this excessive gas flow should be investigated and corrected before using the barbecue again.

**Note: Improperly lighting the barbecue can activate the flow control feature, resulting in lower heat output. If this occurs, the re-flow feature must be reset by turning all the burner controls and the cylinder valve off. Wait at least 30 seconds before slowly turning on the cylinder valve, and then after another 5 seconds turn the burner valve on and light the barbecue.**

- Never connect this barbecue to an unregulated propane gas supply, or to another kind of gas. Do not alter or change the hose or regulator in any way.
- Visually inspect the whole hose assembly before each use for evidence of wear or damage such as cracks, burns, or even cuts. If any damage is found, replace the assembly before using the barbecue. Use only the recommended replacement hose.
- To avoid possible damage to the hose, do not allow any grease or other hot materials to fall on the hose, and make sure the hose does not contact any hot surfaces of the barbecue.
- The connection fitting must be protected when it's disconnected from the cylinder. Do not allow the fitting to bump or drag on the ground as nicks and scratches could help create a leak when connecting back to the cylinder.
- It is important to do the "Leak Test" procedure every time a cylinder is refilled, or any of the components are changed, and especially at the beginning of a new season.
- **Information on connecting Natural Gas Models is located at the end of the manual.**

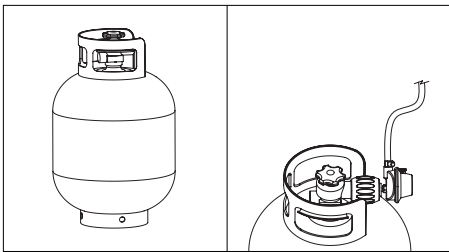
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## LEAK TESTING

### Perform a "Leak Test"

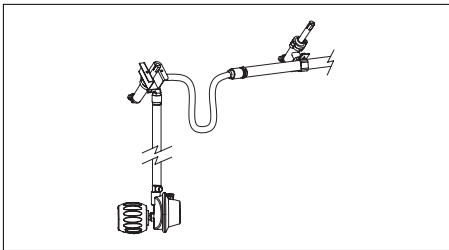
- Before lighting your barbecue for the first time.
- Every time the cylinder is refilled, or any component is replaced.
- At least once every year, preferably at the start of the season.

The "Leak Test" must be done outdoors, away from heat, open flames and flammable liquids. Do not smoke while performing the test. Use only a mixture of 50/50 liquid soap and water for leak testing. Never use a match or open flame.



Drawing B

Drawing C

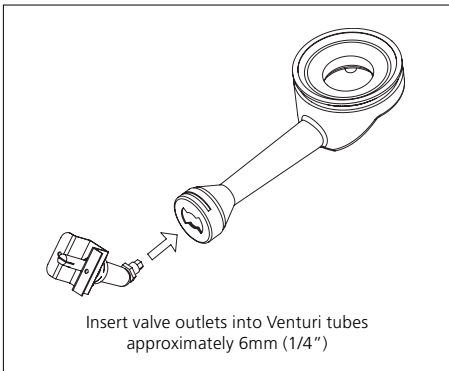


Drawing D

### The Following Must be Checked

- The tank valve including the threads into the tank (drawing C).
- All tank welds (drawing B).
- Regulator fittings and tank connections (drawing C).
- All hose connections (drawing D).
- **With a newly filled and tested propane tank attached to the barbecue and all the barbecue controls turned OFF, slowly open the cylinder valve one full turn.**
- **Using a brush and soap, soak all the connections and components listed above and shown in drawings B, C, D.**
- **Look carefully for bubbles forming, which is an indication of leaking gas.**
- **Tighten the connections at the bubbled areas until re-testing shows no indication of any leaks (shut off cylinder while correcting any leaks).**
- Shut off the cylinder valve and ensure all control valves are off.
- Do not use the barbecue if any leaks cannot be stopped. Turn off the gas cylinder valve, remove the gas cylinder and seek assistance from a qualified gas appliance service mechanic or gas dealer.

### PRIOR TO USING



Drawing E

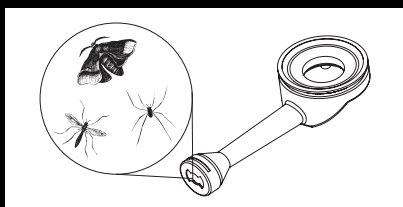
Do not use your barbecue until you have carefully read and fully understand all the information in this manual. Please ensure the following:

- Your barbecue is properly assembled.
- There are no leaks in the system (see "Leak Test").
- The burner is properly assembled, with the Venturi tubes seated over the valve outlets (drawing E) and that there is nothing blocking the Venturi tubes (drawing F).
- Ensure that all power cords and/or gas supply hoses will not touch or be near the surfaces that will get hot.
- The barbecue is in a safe location (see installation).

Ensure that the valve outlets (orifices) are assembled into the Venturi tubes approximately 6 mm (1/4") and that the valve outlets and Venturi tubes are approximately parallel to the bottom of the lower body.

### WARNING

#### Natural Hazards Insects and Spiders



Drawing F

During shipment or storage, it's possible that small insects like spiders could find their way into the Venturi tubes and nest or make webs. This could block the flow of gas through the Venturi tube causing a smoky yellowish flame, or prevent a burner from lighting. It could even cause the gas to burn outside the Venturi tube, which could seriously damage your barbecue. If these occur, turn off the gas flow and wait for the barbecue to cool down. When the barbecue has cooled, remove the burner and clean out the Venturi tubes with a brush or pipe cleaner. Replace the burner and ensure that the Venturi tubes are seated over the orifice located on the gas valves. Cleaning the Venturi tubes should be conducted periodically, especially at the start of the season.

**Note:** Damage resulting from blocked Venturi tubes is not covered under the warranty.

## LIGHTING THE GRILL

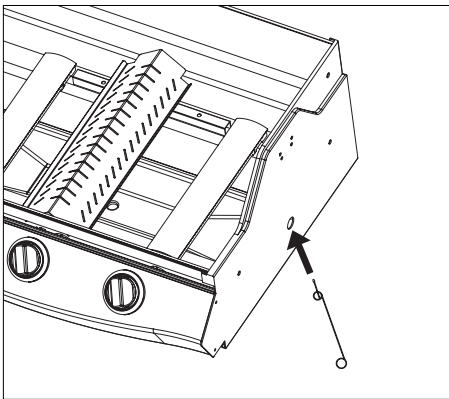
- Make sure you have followed all the checks, procedures and instructions indicated in the prior sections before attempting to light the grill.
- Always raise the barbecue lid before lighting the burner.
- Do not bend directly over the barbecue while lighting in case of back flash.
- Making sure the main control knob is off, slowly and carefully open the propane gas cylinder valve. Wait about five seconds before opening the burner valve and lighting the barbecue. This procedure allows the pressure to stabilize, and prevents the flow control feature from activating. **Note:** If the flow control feature does activate, turn off the burner control valve and the cylinder valve, wait about 30 seconds then turn on the cylinder valve slowly. Wait 5 seconds and turn on the burner valve and light the barbecue.

### Lighting the Main Burner

- **Important:** Light **centre** burner/burners **first!**
- Once burner is lit the burner next to it will light by turning the control knob to HIGH.
- **Never** light the outside burners unless the centre burner/burners are lit.

### Using the Ignitor to Light the Burner

- Raise the lid of the barbecue.
- Turn on tank.
- Push in and turn the control knob to "High" position.
- Push the ignitor button until a clicking noise is heard (a spark is being applied).
- If the burner does not light after three attempts, turn the control knob to the "Off" position and wait for the gas to clear (about 5 minutes). Repeat the previous lighting procedure.
- If the burner still does not light, refer to the troubleshooting guide for help, or light with a long match.



### Manual Lighting Procedure

The barbecue has a small hole on the lower left side of the housing. This hole is towards the front of the barbecue and is used to manually light the barbecue.

- Raise the lid of the barbecue.
- Place a lighted match through the hole to within 16cm (1/2") of the burner.
- Turn on tank.
- Push in and turn the burner knob to the "High" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "Off" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual light procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.



## WARNING

If the heat output is too low, the flow control feature may have been activated by a gas leak. If so, turn off the burner valve and cylinder valve, and perform the "Leak Test". If there aren't any leaks, re-light the burner.

### Lighting the Second Burner

- Turn the second control knob on the main control panel to the "High" position. The unlit burner will automatically ignite.

### Lighting the Side Burner

Use the push-button ignitor on the main control panel and the right control knob on the side burner panel.

- Push in and turn the right control knob to the "High" position.
- Push the ignitor button until a loud click is heard, which is the spark being formed. Repeat several times if the burner does not light.
- If the burner does not light after several tries, turn the right control knob off and wait 5 minutes for the gas to clear.
- Repeat the above instructions. If the side burner still does not light, refer to the troubleshooting section for help or light the burner manually.

**Note:** The side burner is designed to accept a maximum weight of 20 lb. Do not overload the side burner.

### Lighting the Side Burner with a Match

- Place match in front ring of provided match holder.
- Place a lighted match through the hole to within 16 cm (1/2") of the side burner.
- Push in and turn the burner knob to the "High" position. At this point, the burner should light, if it doesn't after 5 seconds, turn the control knob back to the "Off" position and wait for the gas to clear.
- Wait 5 minutes, and then repeat the manual lighting procedure. If after three tries the burner still does not light, review the troubleshooting guide for help.

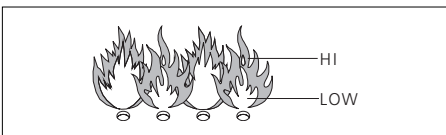
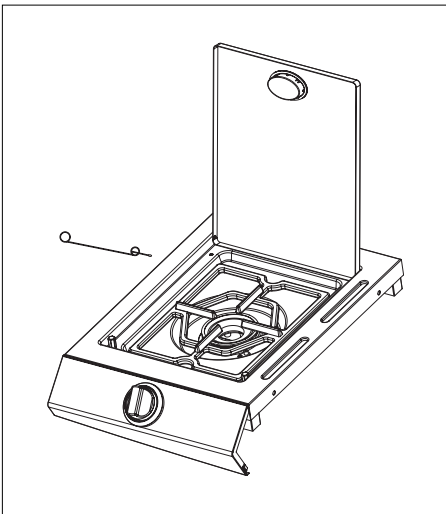
### Shutting Down the Barbecue After Use

- Turn off the gas cylinder valve.
- Turn the burner control valve to the "Off" position.

This sequence is important as it prevents residual gas from being left in the system under pressure and will make the next use easier.

### Visually Check Burner Flame

Take off the grates and heat shield. Light burners. Adjust the flame by turning the knobs from HI to LOW. The flames will be smaller when the knobs are in the LOW position. Always check flame prior to each use. Perform flame check for sideburner.



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## TIPS ON USING YOUR BARBECUE

**Using for the First Time:** Before cooking, turn on the grill and operate on “High” for about 10-15 minutes with the lid open. Close the lid and continue to run the grill on “High” for another few minutes. After this, your grill should be burned in and ready to use.

**Preparation:** The barbecue should be preheated before adding any food. This is done by lighting the grill and running at “High” for up to ten minutes with the lid down. If the food you are cooking needs a lower temperature, turn the control knob to the required setting before adding food.

**Cooking Time:** This is affected by many things and experience in grilling will help you. The kind of food, the thickness of the food, and even the weather can have an effect on cooking time. You will learn that on a hot day, a lower setting will work better and on a cold day a higher setting may work better.

**Flare-ups:** Flare-ups can increase the temperature in the grill and add to the buildup of grease, increasing the risk of a grease fire. Some flare-ups are normal to create smoke, which helps add to the flavour of your food. To keep these flare-ups to the desired level, do the following:

- Always trim fat from steaks/red meats before grilling.
- Cook chicken and pork on a lower setting.
- Make sure the grease drain hole is clear and that the grease catcher is not filled.
- Always cook with the lid down, and cook at the lowest efficient heat setting.

**Note:** With the lid down, you will keep a more consistent temperature inside the cooking area and use less energy/gas.

### WARNING

**Do not leave your barbecue unattended, and watch out for children around the barbecue. Make sure the barbecue is functioning safely at all times. Do not move the barbecue while cooking. Make sure the lava rocks are dry, because when wet they may break up due to the steam they generate.**

---

## CLEANING AND MAINTENANCE

To get many years of service out of your barbecue, perform the following procedures at least once a year, especially at the start of a new season.

**Grill:** Apply a light coating of cooking oil to the grating to prevent food from sticking. After each use, and after the barbecue has cooled down, scrub the grating with a non-abrasive brush. Alternatively, you can wash the grating with a mild detergent or baking soda, but do not use a commercial oven cleaner.

**Burner and Venturi Tube:** At a minimum of twice a year, it is important to remove the burner and Venturi tube and clean them, making sure that all dirt and rust is removed. Use a wire to clean out the hole in the Venturi tube. Make sure the bottom housing is clean and all holes are clear. If the burner has been damaged or has rusted, replace it as soon as possible. If the burner is in good shape, reinstall it in the correct position. Also ensure that the Venturi tube is centred over the valve outlet.

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## STORAGE

When the outdoor cooking season is over and you're going to store the unit for the winter, please do the following:

- After removing and cleaning the burner and grill (lightly oil the grill after cleaning) wrap them in paper and store indoors.
- The barbecue, after being covered, can be stored outdoors.
- Do not store the L.P. cylinder in an enclosed area.

When the barbecue is not in use, the gas must be turned off at the cylinder valve. The barbecue and cylinder need to be stored outdoors, in well-ventilated area. Do not store the barbecue in a garage or near heat. If there is a need for the barbecue to be stored indoors, remove the cylinder. Continue to store the cylinder outside in the well-ventilated area and make sure the cylinder's safety cap is firmly threaded on the valve.

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## WARRANTY

### 3 Year Limited Warranty

This Centro Barbecue carries a three year limited warranty against defects in manufacturing workmanship. This Limited Warranty is nontransferable and becomes void if used for commercial or rental purposes. This warranty applies only when grill is used in Canada. The bill of sale or a copy will be required together with the serial number and model number when making any warranty claims from Trileaf Distribution. Trileaf Distribution reserves the right to have its representatives inspect any product or part prior to honouring any warranty claim. Trileaf Distribution shall not be liable for any transportation, labour, delivery or shipping and handling charges. This warranty is for replacement of defective parts only. The Manufacturer will not be responsible for incidental or consequential damages or any labor cost. Inability to provide proof of purchase, or if warranty coverage has expired, any request for parts will be subject to parts, shipping and handling fees. This limited warranty does not cover damage due to chipping and scratching of porcelain or painted surfaces including Cooking grates, nor does it cover corrosion or discolouration due to misuse, lack of maintenance, grease fires, hostile environments, accidents, alterations, abuse or neglect, improper installation and failure to read and/or abide by any product warnings. This limited warranty does not cover any damage sustained during removal or storage of this BBQ. Part failure due to lack of cleaning and maintenance, or use of improper cleaning products such as Oven Cleaner, will not be covered under this manufacturers warranty. This limited warranty does not cover any scratches or dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners. Parts installed from other manufactures will nullify this warranty.

### 3 Year Limited Warranty

The following functional parts are included under this warranty: Burners, manifold assembly and carryover assembly.

### 1 Year Limited Warranty

For one year from the date of original retail purchase Trileaf Distributions will replace any grill part that fails or is found to be defective to the degree of nonperformance under normal household use, during the limited warranty period. Trileaf Distributions Ltd. is not responsible for any grill damage sustained during moving, storage, assembling or cleaning. Unless otherwise noted, as in above limitations, all components are covered for a period of one year.

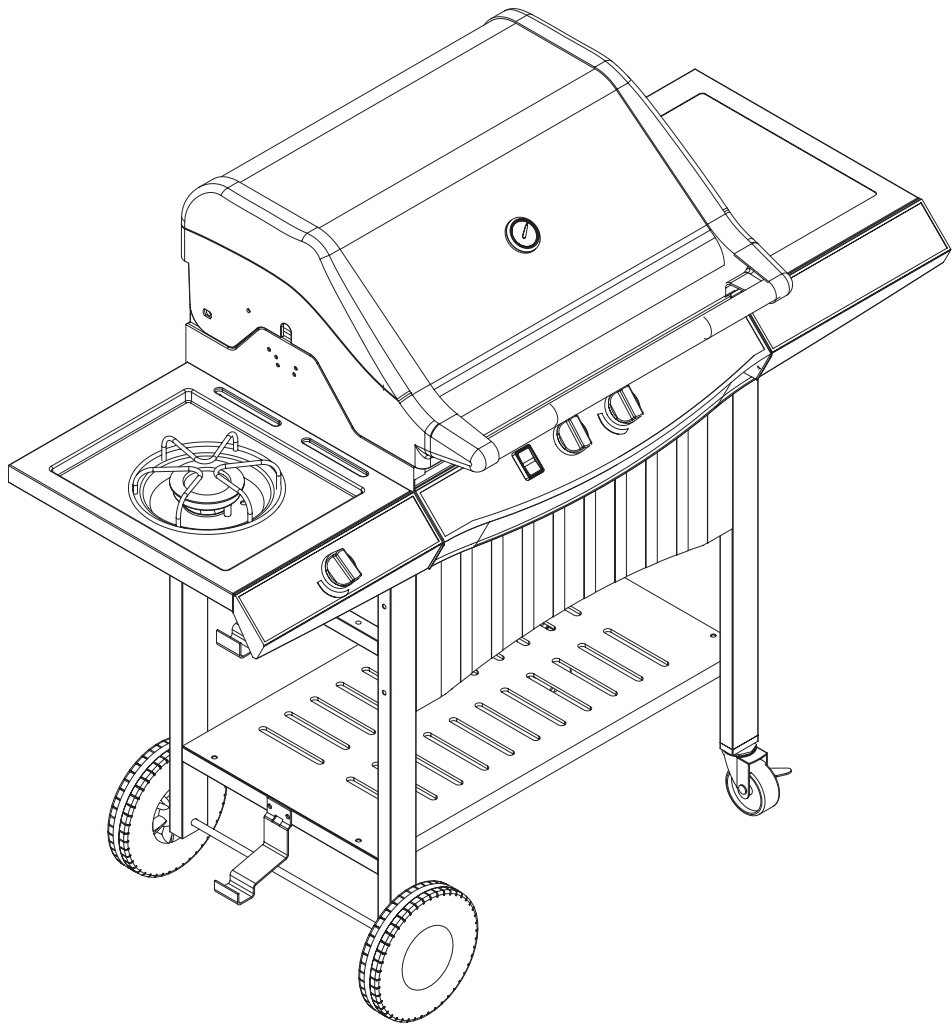
**IMPORTANT: Should you have difficulty operating this product, or have a part that has become defective within the stated warranty period, DO NOT RETURN TO STORE. STORES DO NOT STOCK REPLACEMENT PARTS AND ARE UNABLE TO HELP WITH TROUBLESHOOTING ADVICE. PLEASE CALL 1-877-707-5463. Have your Proof of purchase, serial number and model number available so that the customer support agent can be of assistance.**

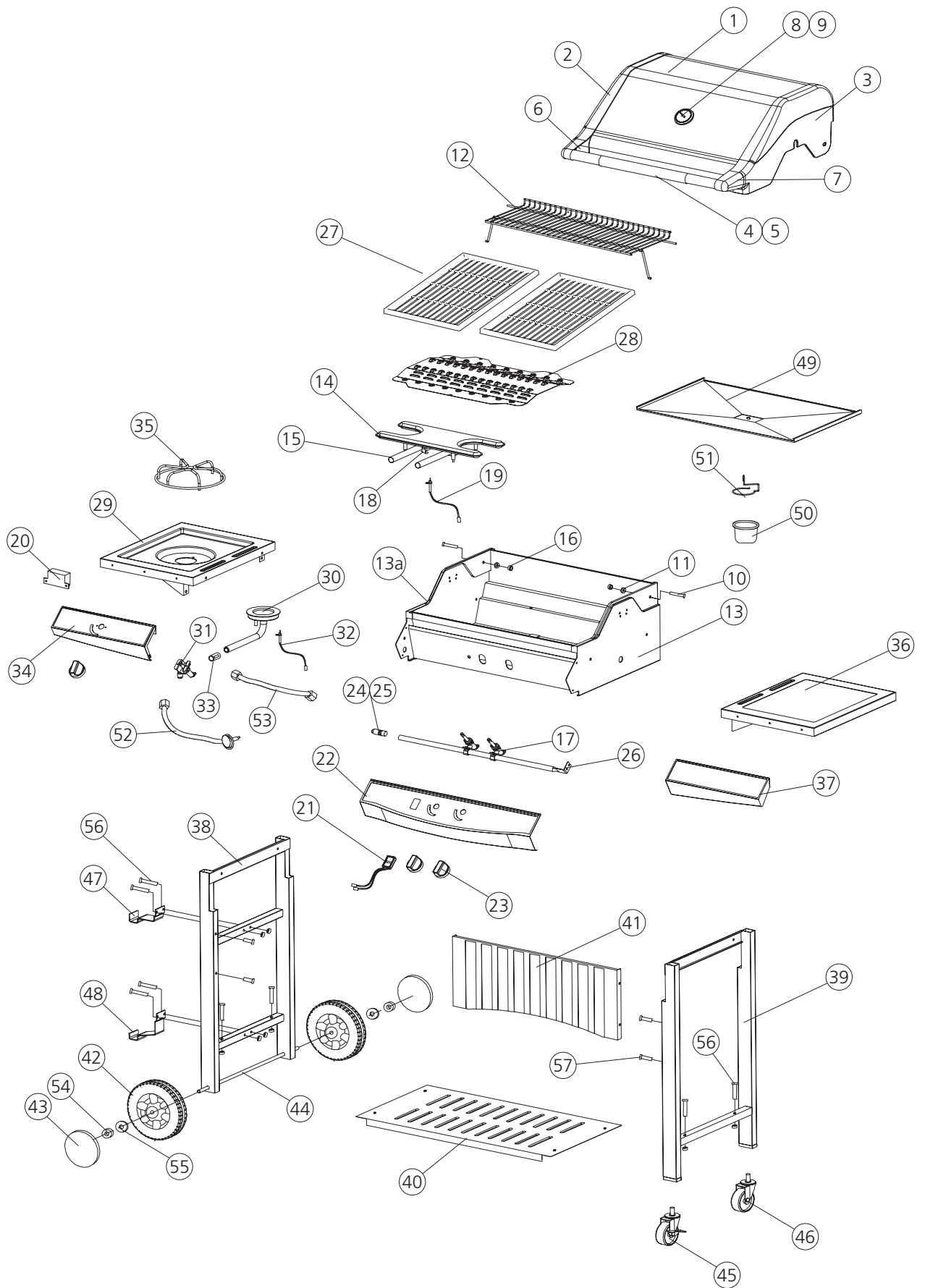
**Purchaser:** By accepting delivery of this Barbecue the purchaser, hereby accepts the foregoing and expressly waives any other remedy and damages, direct, indirect, and consequential.

## TROUBLESHOOTING GUIDE

<b>Problem</b>	<b>Possible Causes</b>	<b>Corrective Action</b>
Burner will not light (match or ignitor)	<ul style="list-style-type: none"> <li>• Blocked Venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>• Clean out blockage</li> </ul>
Burners not hot enough	<ul style="list-style-type: none"> <li>• Cylinder or gas supply valve turned off</li> </ul>	<ul style="list-style-type: none"> <li>• Open cylinder or gas supply valve</li> </ul>
	<ul style="list-style-type: none"> <li>• Venturi tubes not properly sealed over orifices</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure proper Venturi assembly</li> </ul>
	<ul style="list-style-type: none"> <li>• Burner ports blocked</li> </ul>	<ul style="list-style-type: none"> <li>• Clean/replace burner</li> </ul>
	<ul style="list-style-type: none"> <li>• Low or out of propane</li> </ul>	<ul style="list-style-type: none"> <li>• Refill cylinder</li> </ul>
	<ul style="list-style-type: none"> <li>• Flow control device activated</li> </ul>	<ul style="list-style-type: none"> <li>• Follow correct lighting procedure, and perform leak test</li> </ul>
	<ul style="list-style-type: none"> <li>• Regulator not fully tightened into cylinder</li> </ul>	<ul style="list-style-type: none"> <li>• Tighten regulator fully (hand tighten) onto cylinder</li> <li>• Straighten fuel hose</li> </ul>
Flames smoky yellow	<ul style="list-style-type: none"> <li>• Partially blocked Venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>• Clean out blockage</li> </ul>
	<ul style="list-style-type: none"> <li>• Excess cooking salts on burner</li> </ul>	<ul style="list-style-type: none"> <li>• Clean burner</li> </ul>
	<ul style="list-style-type: none"> <li>• Air shutter closed (side and rear rotisserie burner only)</li> </ul>	<ul style="list-style-type: none"> <li>• Open air shutter</li> </ul>
Burner lights with match but not with ignitor	<ul style="list-style-type: none"> <li>• Loose wire connection</li> </ul>	<ul style="list-style-type: none"> <li>• Check all connections are tight</li> </ul>
	<ul style="list-style-type: none"> <li>• Broken electrode ceramic</li> <li>• Poor ground</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure collector box, burner and ignitor are assembled properly</li> </ul>
	<ul style="list-style-type: none"> <li>• Faulty ignitor</li> </ul>	<ul style="list-style-type: none"> <li>• Replace ignitor</li> </ul>
Flame blows out/down through base	<ul style="list-style-type: none"> <li>• High wind conditions</li> </ul>	<ul style="list-style-type: none"> <li>• Relocate barbecue back towards wind</li> </ul>
	<ul style="list-style-type: none"> <li>• Propane low</li> </ul>	<ul style="list-style-type: none"> <li>• Refill cylinder</li> </ul>
Too much heat/excessive flare-up	<ul style="list-style-type: none"> <li>• Excessive fat in meat</li> </ul>	<ul style="list-style-type: none"> <li>• Trim meat, turn down burner controls and/or fuel supply</li> </ul>
	<ul style="list-style-type: none"> <li>• Grease drain plugged</li> </ul>	<ul style="list-style-type: none"> <li>• Clean casting base and burner</li> </ul>
	<ul style="list-style-type: none"> <li>• Cooking system not positioned correctly</li> </ul>	<ul style="list-style-type: none"> <li>• Position cooking system correctly</li> </ul>
Flames under heat control console	<ul style="list-style-type: none"> <li>• Blocked Venturi tubes</li> </ul>	<ul style="list-style-type: none"> <li>• Immediately shut off gas at source, allow grill to cool and clean out Venturi tubes</li> </ul>
Regulator humming	<ul style="list-style-type: none"> <li>• This is not a defect or a hazard</li> </ul>	<ul style="list-style-type: none"> <li>• Temporary condition caused by high outside temperatures and a full propane cylinder</li> </ul>
Incomplete flame	<ul style="list-style-type: none"> <li>• Plugged, rusted or leaking burner</li> </ul>	<ul style="list-style-type: none"> <li>• Clean/replace burner</li> </ul>

**For more troubleshooting support or parts ordering please call toll free 1-877-707-5463.**





**PARTS LISTING FOR**  
**85-1197-4 (PROPANE)**  
**85-1094-8 (NATURAL GAS)**

Item No.	Quantity	Description	Part No./Spec.
1	1	Top insert	G402-0001-0000
2	1	Top end, left	G402-0019-9031
3	1	Top end, right	G402-0020-9031
4	1	Handle grip	G402-0002-9000
5	1	Handle	G401-0004-0000
6	1	Handle plate, left	G402-0003-0086
7	1	Handle plate, right	G402-0006-0086
8	1	Thermometer	G401-0005-9000
9	1	Bezel, thermometer	G401-0006-0081
10	2	Screw for hood	G401-0007-9086
11	2	Washer	GA28-26
12	1	Warming Rack	G402-0024-9081
13	1	Grill body (R)	G403-0100-0001
13a	1	Grill body (L)	G403-0100-0001
14	1	H-type main burner	G403-3000-0000
15	2	Venturi	G403-0300-9082
16	2	Lock nut	1/4"-20UNC Nut
17	2	Gas valve, main burner	G403-0002-9000
18	1	Ignitor box	GA28-16
19	1	Electrode set	G403-0004-9000
20	1	Electric pulse ignitor	G402-0014-9000
21	1	Switch	G402-0013-9000
22	1	Control panel	G403-0005-0031
23	3	Knob	G401-0023-9031
24	2	Joint nut, valve	G401-0024-9000
25	1	Adaptor	G401-0025-9000
26	1	Manifold	G403-0006-0082
27	2	Cooking grate	G403-0007-0001
28	1	Heat plate	G403-0008-0000

Item No.	Quantity	Description	Part No./Spec.
29	1	Sideburner frame	G403-0400-0031
30	1	Sideburner	G403-0500-0000
31	1	Valve, sideburner	G402-0018-9000
32	1	Electrode set, sideburner	G403-0009-9000
33	1	Air shutter, sideburner	G403-0504-9082
34	1	Control panel, sideburner	G403-0801-0000
35	1	Grate, sideburner	G403-0011-9001
36	1	Side shelf	G401-0400-0031
37	1	Shelf panel	G403-0012-0031
38	1	Cart side assembly (L)	G403-0600-0031
39	1	Cart side assembly (R)	G401-0700-0031
40	1	Bottom shelf	G403-0013-0031
41	1	Front shelf	G403-0014-0031
42	2	Wheels	G401-0058-9031
43	2	Wheel cap	G401-0060-9034
44	1	Wheel axle	G401-0059-9082
45	1	Castor assembly w/lock	G401-0061-9000
46	1	Castor assembly	G401-0062-9000
47	1	Tank up support	G403-0015-0031
48	1	Tank down support	G403-0016-0031
49	1	Grease tray	G403-0017-0031
50	1	Grease cup	G401-0066-0082
51	1	Hook, grease tray	G401-0067-9082
52	1	Regulator	G402-0069-9000
53	1	Metal hose	G401-0068-9000
54	2	Nut, axle	1/4"-20UNC Nut
55	2	Washer, axle	GA28-26
56	4	Screw, tank support	1/4"-20UNCx13
57	4	Screw, front shelf	1/4"-20UNCx13



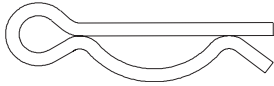
## ASSEMBLY INSTRUCTIONS

### Tools Needed for Assembly

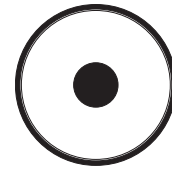
- #2 Phillips® screwdriver
- 1/4" slotted screwdriver
- Adjustable wrench
- Pliers
- Rubber mallet

Before assembling the barbecue, read these instructions carefully. Assemble the barbecue on a flat, clean surface.

**Notes:** Do not fully tighten all the nuts during this initial stage.



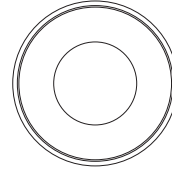
Key A: Clip – 1Pcs.



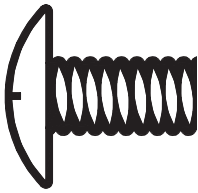
Key B: 19 Washer – 2Pcs.



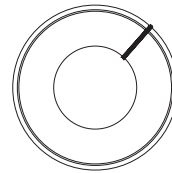
Key C: 1/4" -20UNC Nut – 2Pcs.



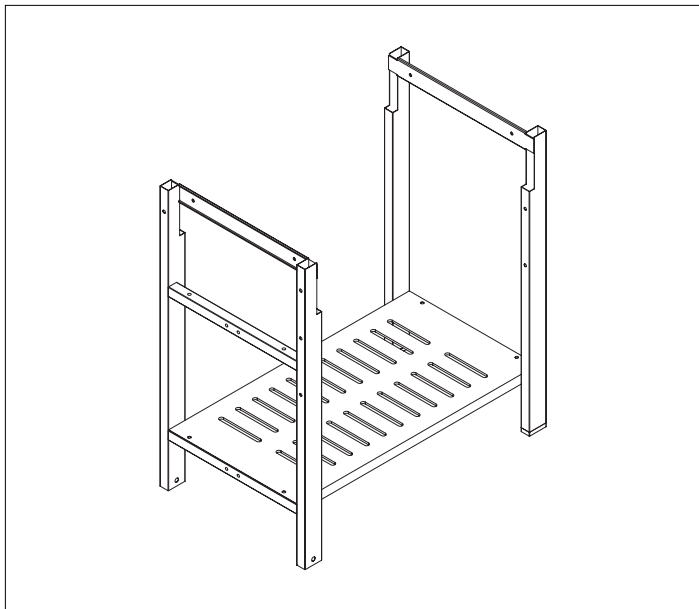
Key D: 7 Flat Washer – 8Pcs.



Key E: 1/4" x 13 Screw – 16Pcs.

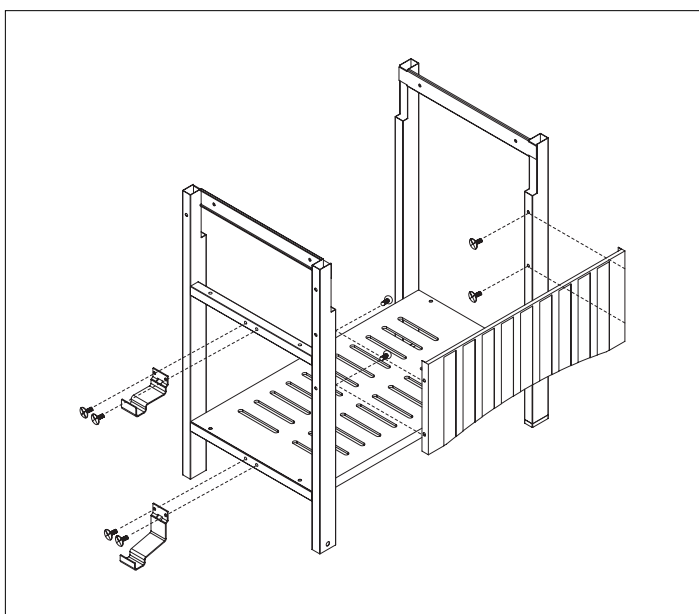


Key F: 7 Lock Washer – 8Pcs.



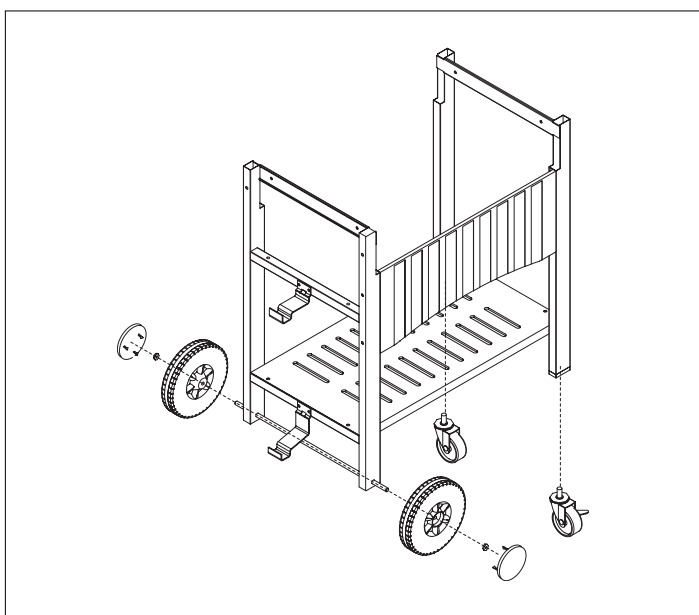
After removing the unit from carton please make sure that all hardware is present.

Before starting the assembly of the unit, read these instructions carefully. It is suggested to assemble the unit on a flat, clean surface.



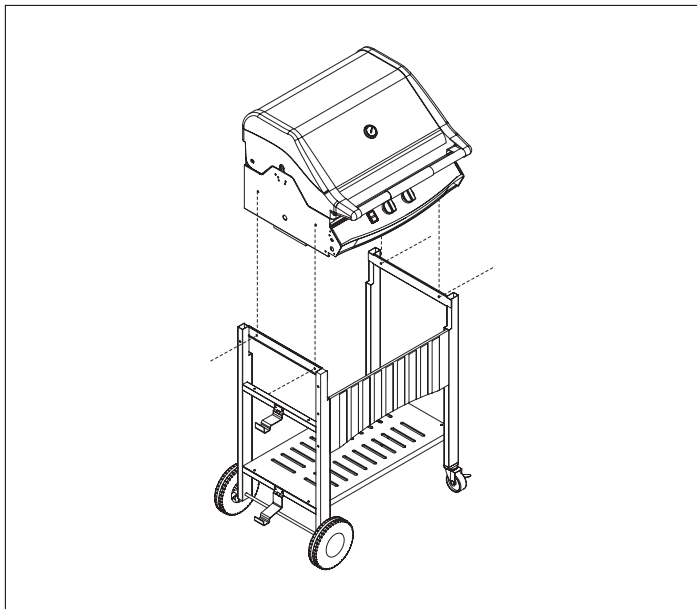
# 1

Add the tank mounting brackets (Item 47, 48) to the outside of the left side panel as shown, using (Key G, D, C).



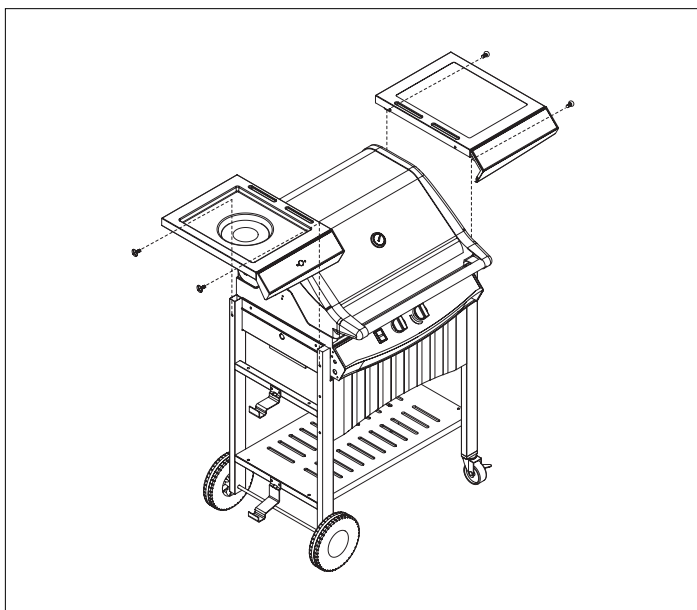
# 2

Assemble the wheels and casters to the bottom of legs as shown. Attach the wheels (Item 42) by using the axle (Item 44), washer (Key B) and lock nut (Key C) at each side, and snap the wheel covers (Item 43) on. Using an adjustable wrench, screw the casters (Item 45, 46) into the bottom of the legs.



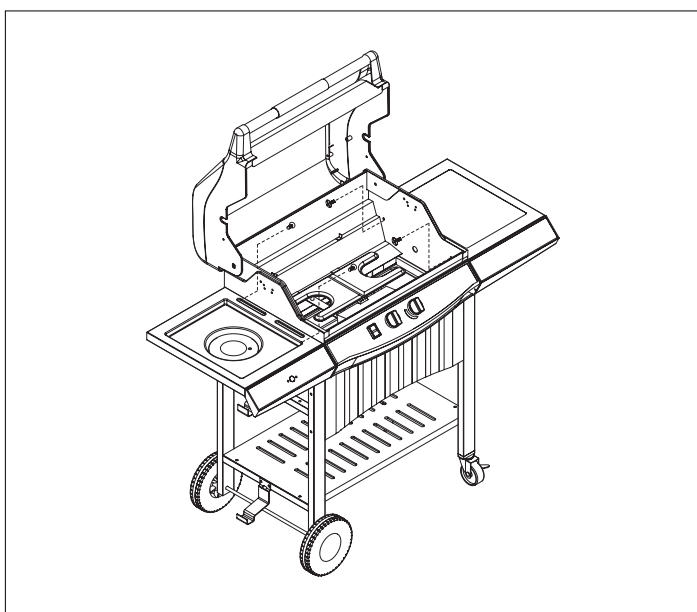
# 3

With the help of another person, lift the top and bottom assembly into position as shown. Make sure to align the holes in bottom assembly with tapped holes in cross member of the main frame assembly.



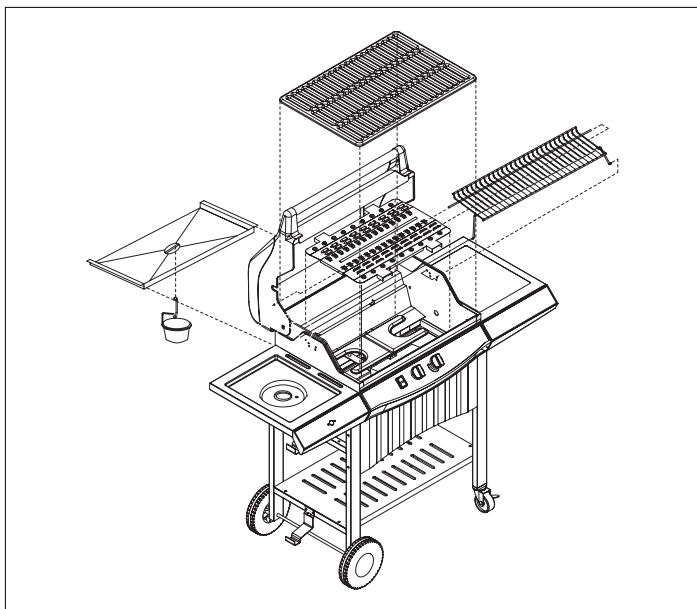
# 4

Assemble the left burner shelf assembly (Item 29) by sliding it into position as shown. Repeat procedure with right shelf assembly (Item 36). Fasten each shelf assembly in position using bolts, lock washer and washer (Key E, F, D), two per shelf.



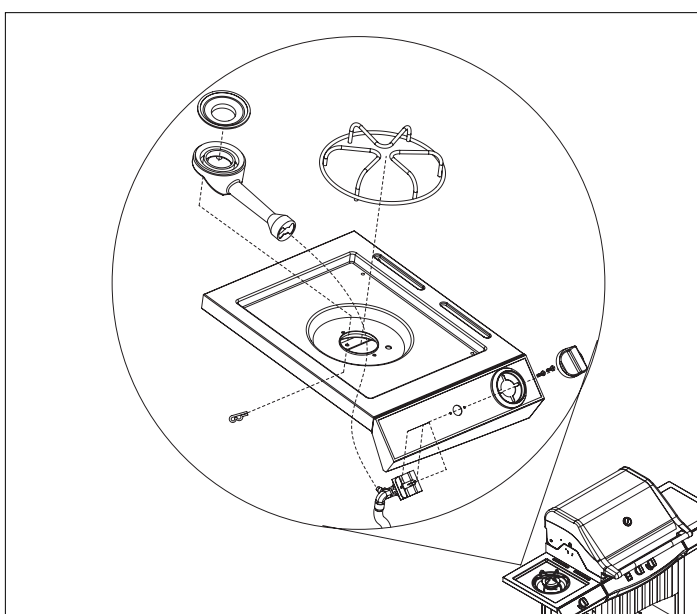
# 5

Open the top lid, align the holes in bottom assembly body with tapped holes in cross member. Fasten the assembly in position using two bolts, locker washers and washers (Key E, F, D) on each side.



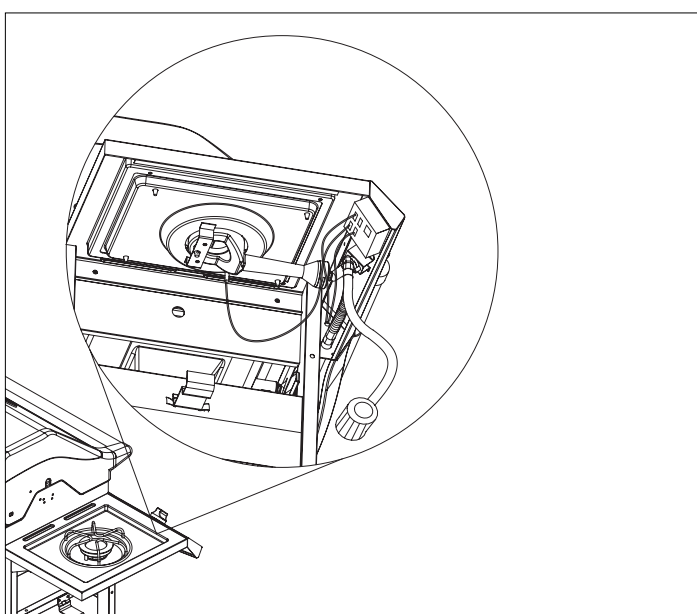
# 6

Open up the top lid and position the heat plates (Item 28) as shown. Add the cooking grates (Item 27) above the heating plates. Insert the warming rack (Item 12) as shown. Insert the grease cup (Item 50) into the cup holder (Item 51) and slide the grease tray (Item 49) into position as shown.



# 7

Push the side burner valve stem (Item 31) through the hole in front of shelf and mount it using the two screws provided. Push the knob (Item 23) onto the valve stem with the white line on knob pointing upwards. Insert the side burner (Item 30) into the side burner frame (Item 29), with the tubes facing front. Gently slide the burner tube over the orifice of the valve. Secure the burner in place using nuts (Key A, H, I). Place the cooking grate (Item 35) on top as shown.



# 8

Carefully push the end of the ignitor wire and switch wire onto the battery box, and then insert a AA battery into the ignitor battery box as shown.



# 9

Attach the regulator valve (Item 52) to the 20 lb propane tank. Secure the tank to the side brackets as shown.



# 10

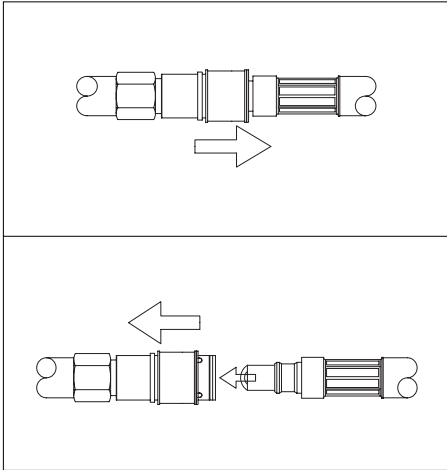
Assembly of the barbecue is complete. Please read all cautions and warnings before using your barbecue.

## INFORMATION ON NATURAL GAS MODEL

This model has a 12' hose with a male coupling plug that will allow you to attach your barbecue to your residential gas line.

### Connecting to Gas Line

1. Pull back the outer sleeve located on the residential gas line (see illustration).
2. Insert the barbecue's male coupling plug into the residential gas line's coupling.
3. Push the male coupling plug in as far as possible, the outer sleeve will spring forward locking the two together (see illustration).



### Disconnecting From Gas Line

- Pull back the outer sleeve located on the residential gas line and pull the barbecue's male coupling plug out.

**Warning:** Failure to follow all safety procedures could result in fire and explosion causing property damage, serious personal injury or even death.

Consult the rating label on the back of the barbecue to confirm that it is set up to burn natural gas. If the retracting sleeve on the residential gas line does not fit the barbecue's male coupling plug, the retracting sleeve can be replaced. All gas supply plumbing must be carried out by a qualified service agency. Modifications must be carried out in accordance with provincial authorities, and in accordance with CAN/CGA 1-B149.1 & 2 installation code requirements. A shut-off valve must be installed on the main line. Use a 3/8" or 1/2" gas line rated at least 75,000 BTUs.

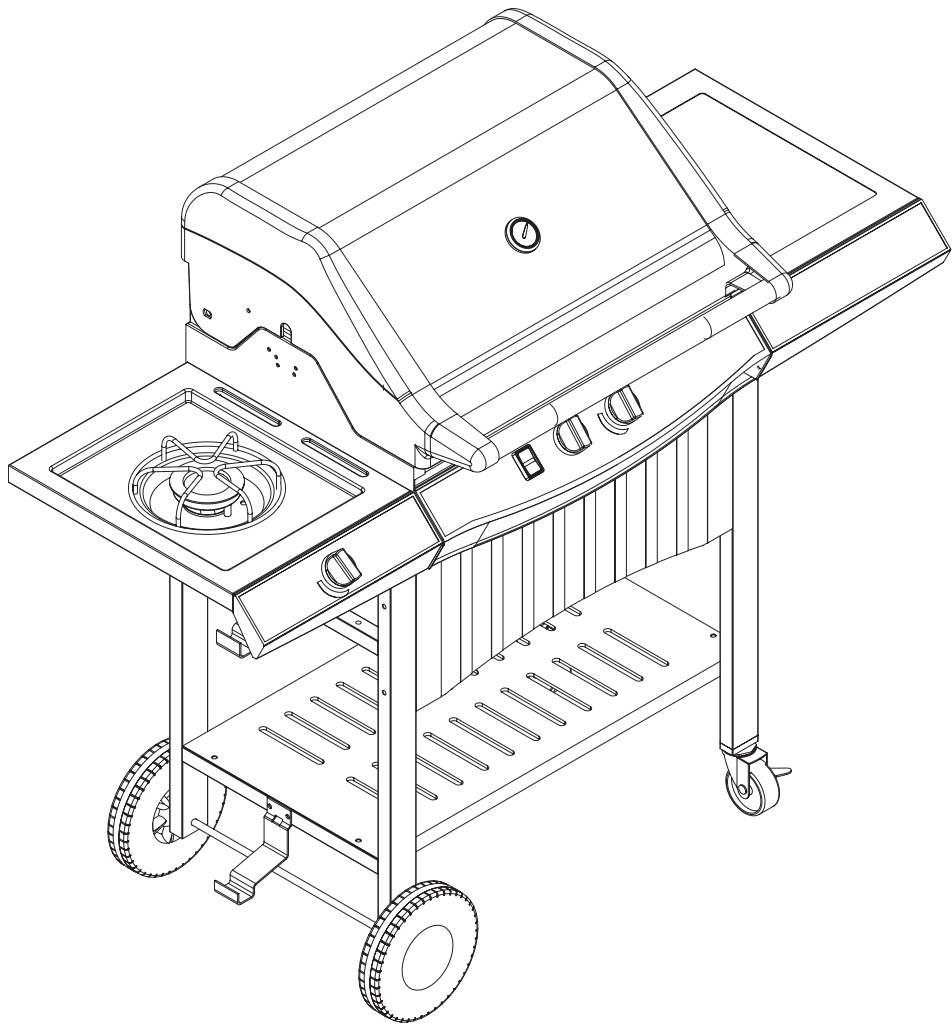
Before lighting for the first time, lighting for the first time each season, and after making any adjustments do the following:

- Make sure all burner control knobs are in the "Off" position.
- Always connect the barbecue's gas line to the residential gas line before opening the shut-off valve.
- Perform a "Leak Test". This test must be performed outdoors, away from heat, open flames and flammable liquids. Do not smoke while doing the test. Use only a mixture of liquid soap and water. Use a spray bottle or brush to apply the soapy solution to all the connection points. Check carefully for bubbles forming, which is a sign of leaking gas. If you have a leaky connection, turn the gas off, tighten the connections, turn the gas back on and retest. Do not use the barbecue if any leaks cannot be stopped. If you can't stop a leak, turn the gas off and get assistance from a qualified service technician. Never use a match or open flame.

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**DISTRIBUTOR**

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