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STOK SGP2220 Owner's Manual

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OPERATOR'S MANUAL

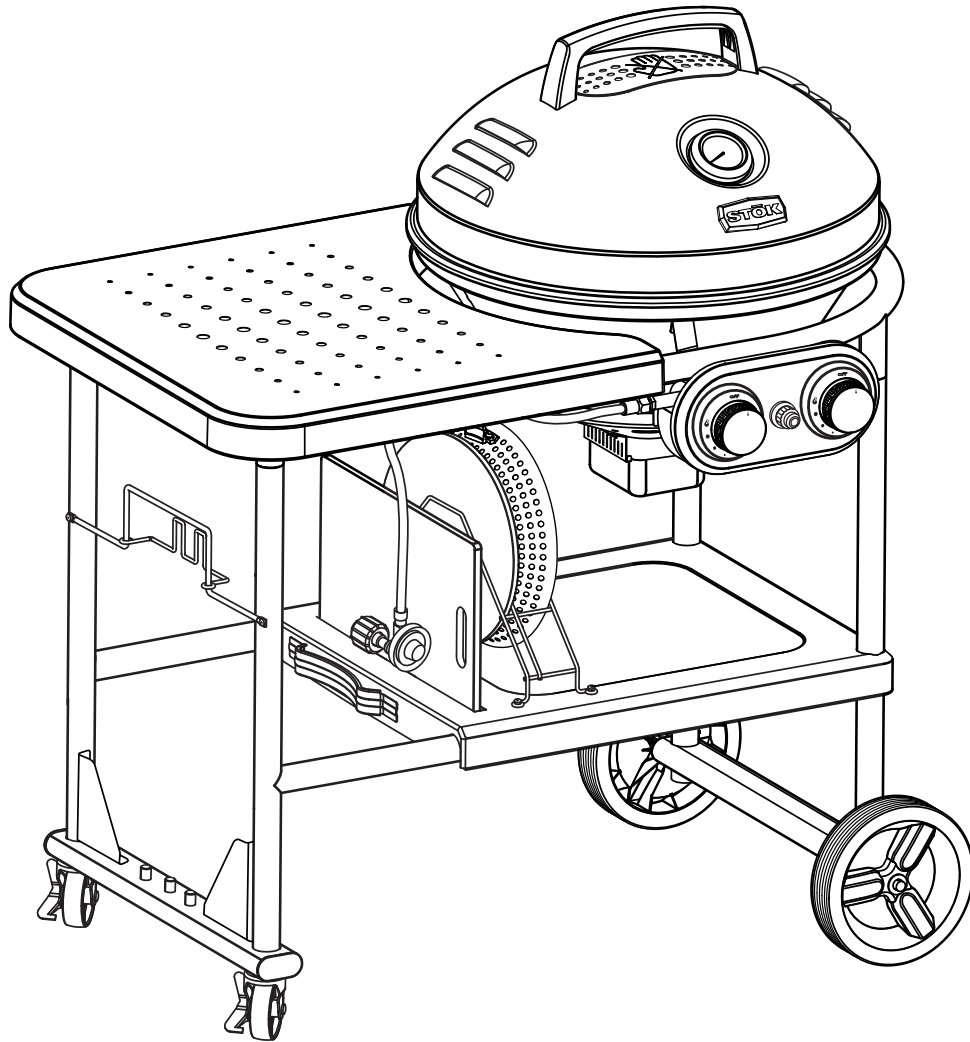
Island™ Grill

SGP2220SB/SGP2220



LP GAS CYLINDER SOLD
SEPARATELY

FOR OUTDOOR USE ONLY



Visit the STÖK™ website at: www.stokgrills.com

⚠ DANGER:

You WILL be KILLED or SERIOUSLY HURT if you do not follow the instructions in this operator's manual.



NOTE TO INSTALLER/ASSEMBLER: Give this Operator's Manual to the consumer so the consumer may retain it for future reference.

SAVE THIS MANUAL FOR FUTURE REFERENCE

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INTRODUCTION

This grill has many features for making its use more pleasant and enjoyable. Safety, performance, and dependability have been given top priority in the design of this product making it easy to maintain and operate.

DANGER:

If you smell gas:

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

WARNING:

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

DANGER:

Improper assembly, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the Assembly, Operation, and Maintenance instructions thoroughly before use, assembly, or servicing of this product.

DANGER:

Always use outdoors. Using the grill indoors or within an enclosed area will lead to carbon monoxide poisoning, resulting in serious injury or death.

To register your STOK product, please visit:
<http://register.stokgrills.com>

Pour enregistrer votre produit de STOK, s'il vous plaît la visite:
<http://register.stokgrills.com>

Para registrar su producto de STOK, por favor visita:
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GENERAL SAFETY RULES



WARNING:

Read and understand all instructions. Failure to follow all instructions listed below, may result in electric shock, fire and/or serious personal injury.

READ ALL INSTRUCTIONS

- This appliance must be installed in accordance with the latest local codes. In the absence of local codes, use the:
 - United States:
 - National Fuel Gas Code, ANSI Z223.1/NFPA 54
 - LP gas Code, NFPA 58
 - Canada:
 - Natural Gas and Propane Installation Code, CSA B149.1
 - Propane Storage and Handling Code, CSA B149.2.
- If an accessory is used on the grill that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, use the:
 - United States: National Electrical Code, ANSI/NFPA 70
 - Canada: Canadian Electrical Code, CSA C22.1
- This appliance is for outdoor use only, and shall not be used in a building, garage, shed, balcony, or any other enclosed area.
- Do not use or install this appliance in or on boats or recreational vehicles.
- This grill must be located away from combustible surfaces by no less than 36 inches (914 mm) from back of grill and 36 inches (914 mm) from sides of this grill.

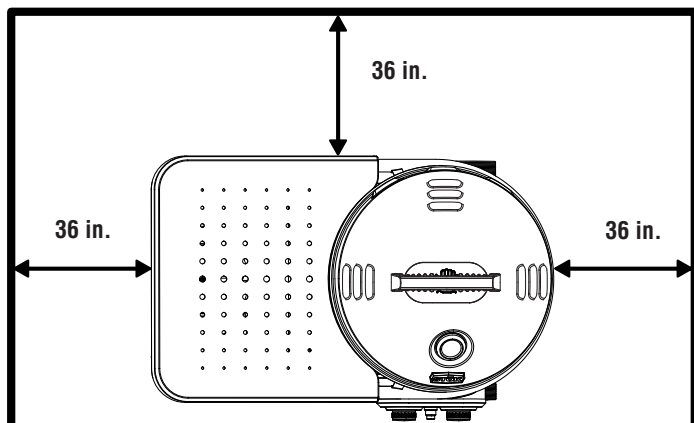


Fig. 1

- The grill shall not be used under overhead combustible construction.
- Keep area around this appliance free of combustible materials, gasoline, and all other flammable vapors and liquids.
- Do not restrict the flow of combustion and ventilation air.
- Keep ventilation openings of the cylinder enclosure free and clear from debris.
- This grill is not intended for commercial use.
- Never move grill when using or still hot.
- Never use the grill indoors. Toxic fumes can accumulate.
- Always turn off gas at the LP gas cylinder (liquid propane also called liquid petroleum gas) when the appliance is not in use. Disconnect the cylinder before storage.
- Do not alter the grill in any manner.
- Do not use this appliance unless it is fully and properly assembled and all parts are securely fastened.
- Never attempt to light burner with the hood closed. A build up of non-ignited gas inside a closed grill is hazardous.
- Inspect the hose for damage before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- When in use, keep children and pets away at all times.
- Do not leave the grill unattended.
- Do not use charcoal, ceramic briquettes, or lava rock in a gas grill.
- In the event of a grease fire, turn off the burner. Do not attempt to extinguish with water. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- Keep any electrical cord and fuel supply hose away from any heated surfaces.
- Do not store a spare LP gas cylinder under or near the grill. If not followed exactly, a fire causing death or serious injury may occur.
- Never fill the LP gas cylinder beyond 80 percent full. An overfilled or improperly stored cylinder is a hazard due to possible gas release from the safety release valve. If not followed exactly, a fire causing death or serious injury may occur.
- Only use an LP gas cylinder that includes a collar to protect the cylinder valve.

GENERAL SAFETY RULES

- If a leak is detected at any time, get away from the LP gas cylinder and call the fire department.
- This grill is not intended to be used on a boat, in an RV, camper trailer, or motor home.
- Do not use the grill until leak-tested.
- Periodically check and/or clean the burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
- LP gas cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage, or any other closed in area.
- Do not operate the grill while under the influence of drugs, alcohol, or any medication.
- Stay alert and exercise control. Watch what you are doing and use common sense. Do not operate a grill when you are tired.

SPECIFIC SAFETY RULES

- Use grill only with LP gas and the regulator/valve assembly supplied.
- Check for leaks prior to grilling operations. Do this even if this grill was assembled at the store.
- Do not operate the grill if there is a gas leak present.
- Never use a flame to check for gas leaks.
- Should the burner go out while grilling, turn off the gas valve. Open the hood and wait five minutes before attempting to relight.
- Never lean over an open grill or place hands or fingers on hot surfaces.
- Thoroughly clean the grill regularly.
- Do not block the ventilation holes in the sides or back of the grill.
- Never attempt to use the appliance or any components that have been damaged or exposed to an accidental fire.
- Propane gas is not natural gas. Do not try to convert this grill to natural gas as it will void the warranty and is extremely dangerous.
- 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.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of the grill.
- Use heat-resistant mitts or gloves, and long-handled utensils when operating this grill.
- Apartment Dwellers: Check with management to learn requirements and fire codes of using a LP gas grill in your apartment complex.
- Save these instructions. Refer to them frequently and use them to instruct others who may use this grill. If you loan someone this grill, loan them these instructions also.

CALIFORNIA PROPOSITION 65




WARNING:

Combustion by-products produced when using this product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk of exposure to these substances, always use the grill in a well-ventilated area. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects, or other reproductive harm. **Wash hands after handling.**




To minimize exposure to these substances, always operate this unit according to the Operator's Manual, ensuring you provide adequate ventilation when cooking with gas. In Massachusetts: All gas products must be installed using a Massachusetts-licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installation. This does not apply to propane portable installations using a 20 lb. tank.

SYMBOLS

The following signal words and meanings are intended to explain the levels of risk associated with this product.

SYMBOL	SIGNAL	MEANING
	DANGER:	Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury.
	WARNING:	Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.
	CAUTION:	Indicates a potentially hazardous situation, which, if not avoided, may result in minor or moderate injury.
	CAUTION:	(Without Safety Alert Symbol) Indicates a situation that may result in property damage.

Some of the following symbols may be used on this product. Please study them and learn their meaning. Proper interpretation of these symbols will allow you to operate the product better and safer.

SYMBOL	NAME	DESIGNATION/EXPLANATION
	Safety Alert	Indicates a potential personal injury hazard.
	Read Operator's Manual	To reduce the risk of injury, user must read and understand operator's manual before using this product.
	Hot Surface	To reduce the risk of injury or damage, avoid contact with any hot surface.

FEATURES

PRODUCT SPECIFICATIONS

BTU rating	25,000	Fuel source	Propane (not included)
Total grill surface	363 sq. in.	Natural gas convertible	No
Grilling surface height.....	33.5 in.		

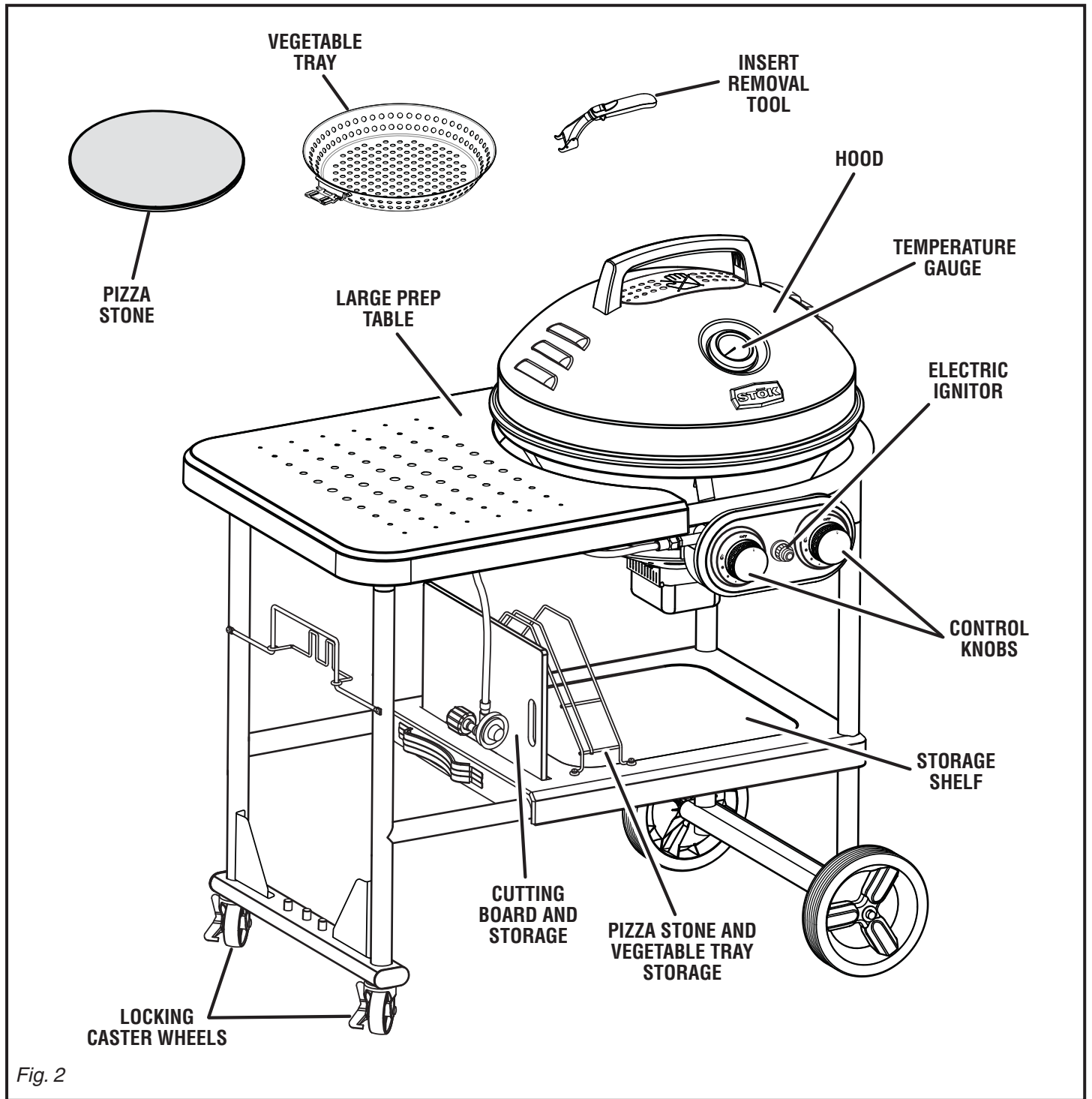


Fig. 2

FEATURES

KNOW YOUR GRILL

See Figure 2.

The safe use of this grill requires an understanding of the information on the grill and in this operator's manual. Before use of this grill, familiarize yourself with all operating features and safety rules.

CUTTING BOARD AND STORAGE

Located under the large prep surface, the dishwasher safe cutting board is provided for convenient dicing and cutting.

ELECTRIC IGNITOR

The electric ignitor uses a AAA battery that lights the gas burners when pushed.

HOOD

The porcelain-coated hood can hang on the side of the grill. The hood must be in place when the grill is not in use to protect from rain.

NOTE: For best cooking results, keep the hood on while grilling.

INSERT REMOVAL TOOL

Allows you to easily place and remove a variety of STōK cooking inserts.

LARGE PREP TABLE

The large prep table provides a convenient space for food preparation and keeping ingredients and utensils handy.

STORAGE SHELF

A convenient shelf that allows you to store utensils and dishes close by.

MOBILE DESIGN WITH LOCKING CASTERS

The grill is designed to be easily moved and locked securely into place with locking casters.

PIZZA STONE

Make brick oven quality pizza using the grill and the porous ceramic pizza stone. The pizza stone absorbs heat to promote even cooking. The stone will discolor with use but will not affect performance.

REMOVABLE GRATE INSERT

Remove the round porcelain-coated, cast-iron grate insert when using the pizza stone or vegetable tray.

TEMPERATURE GAUGE

The temperature gauge in the hood measures the air temperature inside the grill. The air temperature is never as hot as the cooking surface temperature.

VEGETABLE TRAY

Made from porcelain-coated steel, the vegetable tray keeps the smallest ingredients safely inside. The tray allows you to prepare generous servings while grilling the rest of the meal. The round, shallow base and curved sides allow for easy turning of food.

LOOSE PARTS

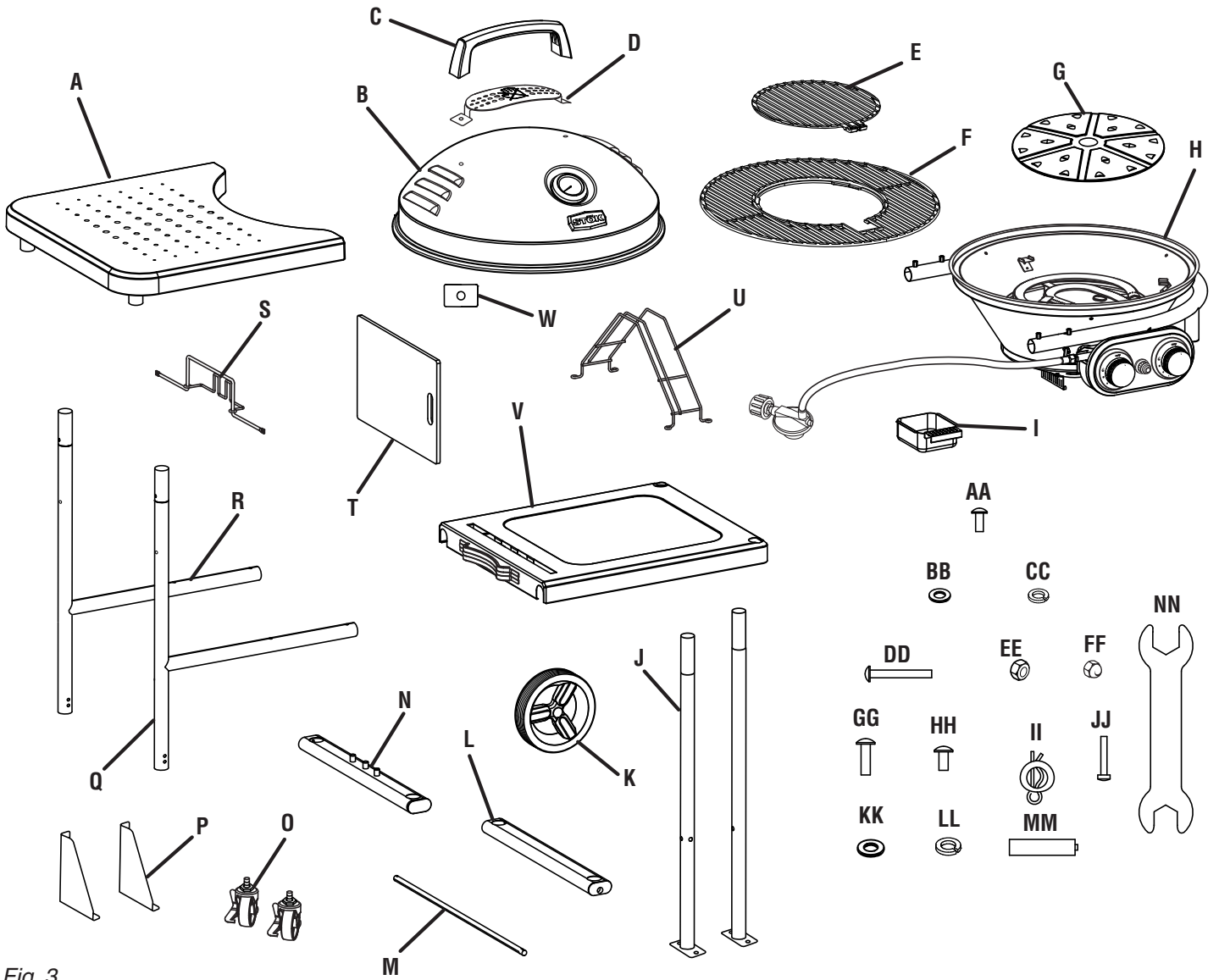


Fig. 3

Description	Qty.	Description	Qty.
A - Large prep table.....	1	T - Cutting board.....	1
B - Hood.....	1	U - Insert storage rack.....	1
C - Hood handle.....	1	V - Storage shelf.....	1
D - Heat shield.....	1	W - Fiber washer.....	2
E - Grate insert.....	1	HARDWARE BLISTER PACK	
F - Main grate.....	1	AA - Screw (M5 x 12 mm).....	29
G - Heat tent.....	1	BB - Flat washer (M5).....	16
H - Firebox.....	1	CC - Lock washer (M5).....	16
I - Grease cup.....	1	DD - Screw (M5 x 40 mm).....	2
J - Right side legs.....	2	EE - Nut (M5).....	2
K - Wheel.....	2	FF - Acorn nut (M4).....	1
L - Wheel brace.....	1	GG - Screw (M6 x 25 mm).....	2
M - Axle.....	1	HH - Screw (M6 x 12 mm).....	4
N - Caster brace.....	1	II - Cotter pin and washer.....	2
O - Casters.....	2	JJ - Bolt (M4 x 20 mm).....	1
P - Gussets.....	2	KK - Flat washer (M6).....	6
Q - Left leg assembly A.....	1	LL - Lock washer (M6).....	6
R - Left leg assembly B.....	1	MM - AAA battery.....	1
S - Cylinder retainer bracket.....	1	NN - Caster tool.....	1

ASSEMBLY

UNPACKING

This product requires assembly.

- Carefully lift grill from the carton and place it on a level work surface.

NOTE: This grill is heavy. To avoid back injury, keep your knees bent and lift with your legs, not your back, and get help when needed.

WARNING:

Do not use this product if any parts on the Loose Parts List are already assembled to your product when you unpack it. Parts on this list are not assembled to the product by the manufacturer and require customer installation. Use of a product that may have been improperly assembled could result in serious personal injury.

- Inspect the grill carefully to make sure no breakage or damage occurred during shipping.
- Do not discard the packing material until you have carefully inspected the grill, identified all loose parts, and satisfactorily operated the grill.
- If any parts are damaged or missing, please call 1-800-847-5993 for assistance.

WARNING:

If any parts are damaged or missing, do not operate this grill until the parts are replaced. Use of this product with damaged or missing parts could result in serious personal injury.

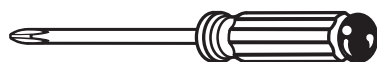
CAUTION:

Some parts may contain sharp edges that may cause personal injury. Wear protective gloves if necessary.

TOOLS NEEDED

See Figure 4.

The following tools (not included or drawn to scale) are needed for assembly and making adjustments:



**PHILLIPS
SCREWDRIVER**



ADJUSTABLE WRENCH

Fig. 4

STEP 1: ASSEMBLING THE RIGHT SIDE LEGS

See Figure 5.

Remove the following hardware from the blister pack:

HH - 4 Screws (M6 x 12 mm)

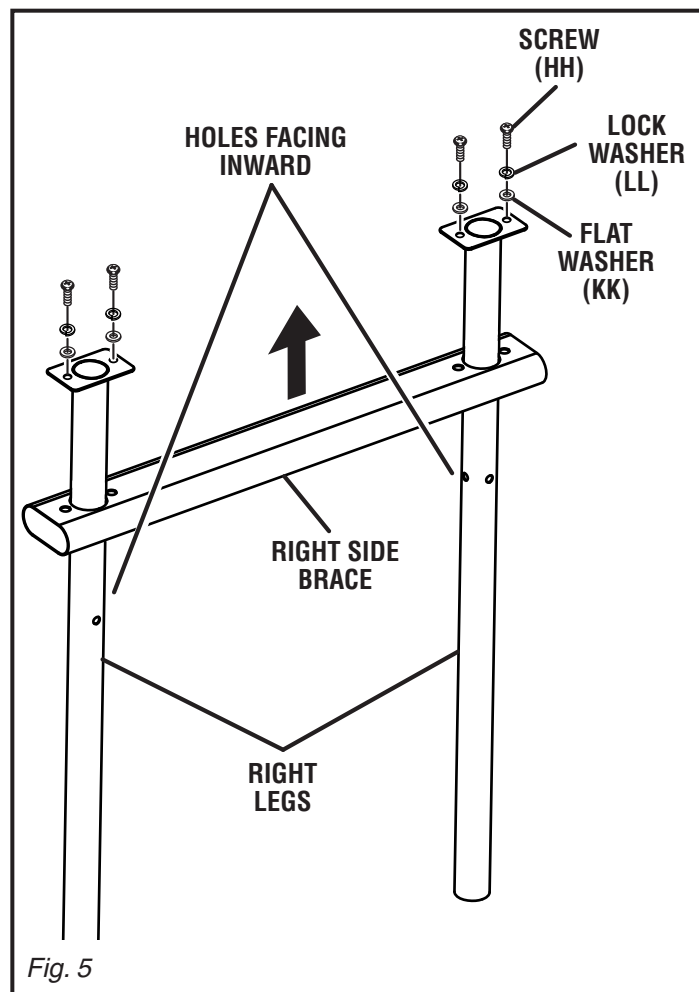
KK - 4 Flat washers (M6)

LL - 4 Lock washers (M6)

- Slide the right side brace over the right side legs.

NOTE: Make sure the holes on the legs face to the inside.

- Slide a lock washer (**LL**) and flat washer (**KK**) onto each screw (**HH**) and through the holes in the brace.
- Tighten securely.



ASSEMBLY

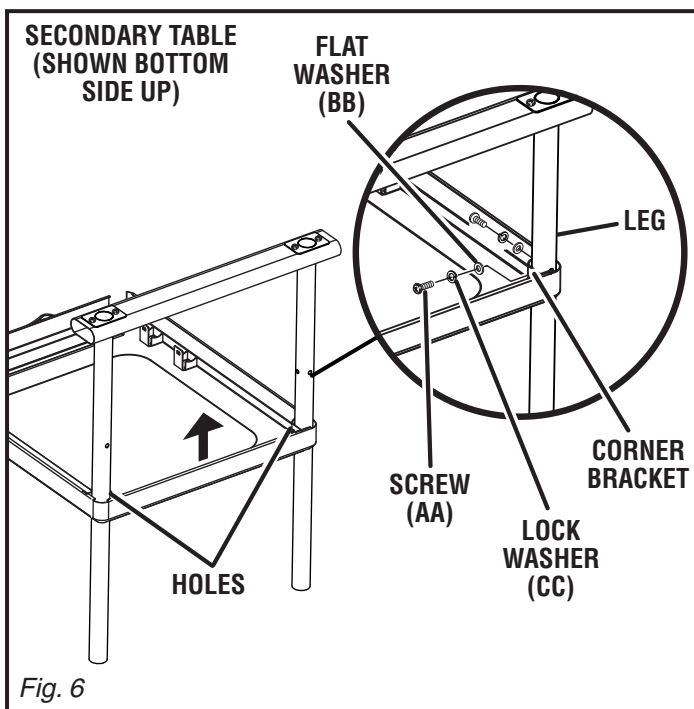
STEP 2: ASSEMBLING STORAGE SHELF TO RIGHT SIDE LEGS

See Figure 6.

Remove the following hardware from the blister pack:

- AA** - 4 Screws (M5 x 12 mm)
- BB** - 4 Flat washers (M5)
- CC** - 4 Lock washers (M5)

- Turn the storage shelf upside down and slide over the right side legs. Legs go through the corner brackets located on underside of shelf.
- Line up holes in leg with holes in corner bracket.
- Slide a screw (**AA**), lock washer (**CC**), and flat washer (**BB**) through corner bracket and into leg. Tighten securely.
- Repeat steps for other screw and leg.



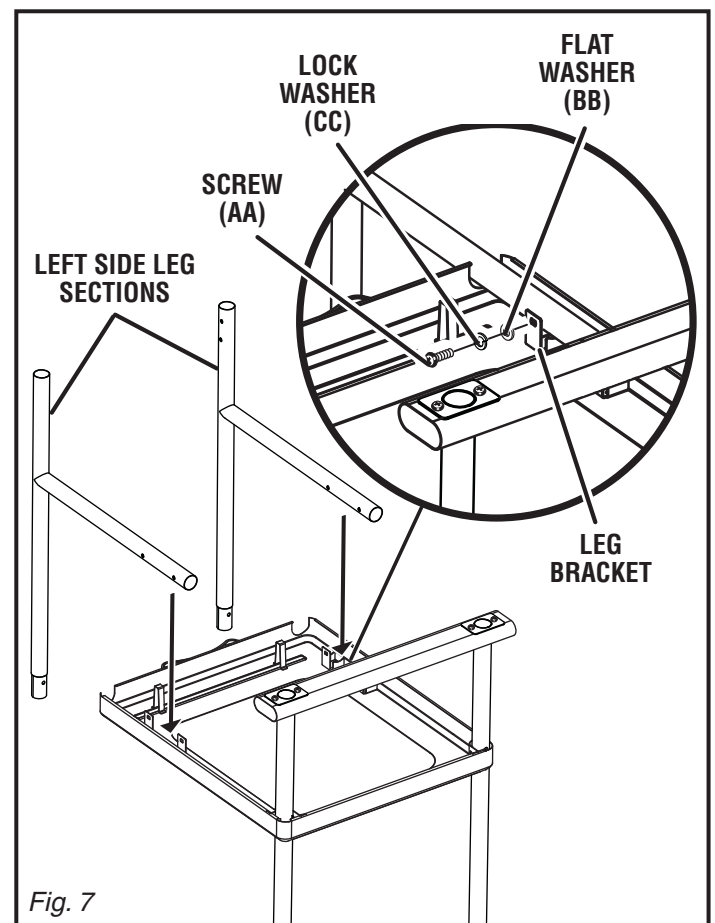
STEP 3: ASSEMBLING LEFT LEG SECTIONS TO STORAGE SHELF

See Figure 7.

Remove the following hardware from the blister pack:

- AA** - 4 Screws (M5 x 12 mm)
- BB** - 4 Flat washers (M5)
- CC** - 4 Lock washers (M5)

- Insert each left leg section through the slots on the underside of the storage shelf.
- Align the holes in the left leg sections with the holes in the leg brackets.
- Slide a lock washer (**CC**) and flat washer (**BB**) onto each screw (**AA**) and insert the screw through the holes in the bracket and leg. Tighten securely.
- Repeat steps for other screw and leg.



ASSEMBLY

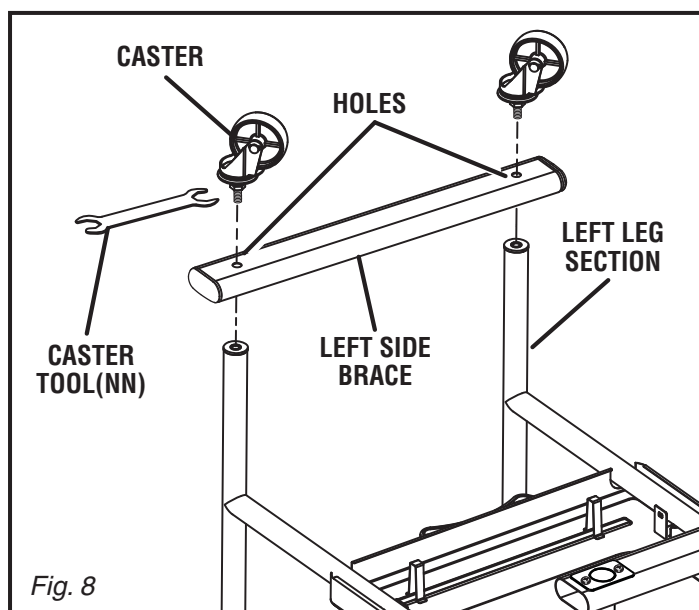
STEP 4: INSTALLING LEFT SIDE BRACE AND CASTERS

See Figure 8.

Remove the following hardware from the blister pack:

NN - Caster tool

- Set the left side brace onto each of the leg sections, aligning the holes on each side of the brace with holes in leg sections.
- Thread the casters into holes on the left leg assembly.
- Tighten casters, as shown, with caster tool (**NN**).
- Lock caster wheels.



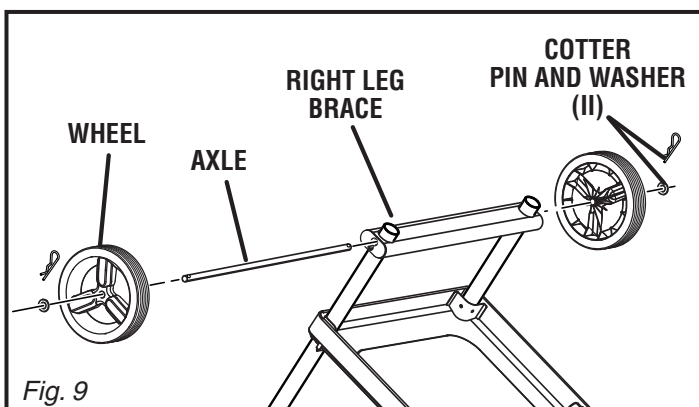
STEP 5: INSTALLING WHEELS

See Figure 9.

Remove the following hardware from the blister pack:

II - Cotter pins and washers

- Slide axle all the way through axle hole in right leg brace, so that axle appears out of both ends.
- On each side of axle, slide on a wheel, then the flat washer and secure with cotter pin (**II**), as shown.



STEP 6: ASSEMBLING THE PREP TABLE TO THE FIREBOX

See Figure 10.

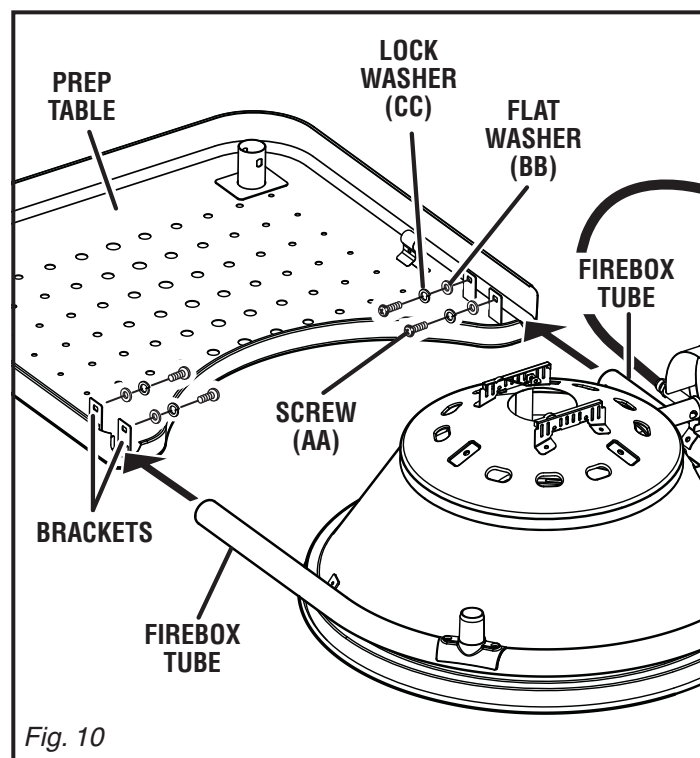
Remove the following hardware from the blister pack:

AA - 4 Screws (M5 x 12 mm)

BB - 4 Flat washers (M5)

CC - 4 Lock washers (M5)

- Set the firebox upside down on a flat surface.
- Slide the prep table into the tubes on the sides of the firebox.
- Align the holes in the right and left side brackets with the holes in the firebox tube.
- Slide a lock washer (**CC**) and flat washer (**BB**) over each screw (**AA**).
- Insert screws (**AA**) into the holes in the firebox tubes and tighten securely.



ASSEMBLY

STEP 7: ASSEMBLING THE FRAME TO THE FIREBOX

See Figure 11.

Remove the following hardware from the blister pack:

- AA - 2 Screws (M5 x 12 mm)
- DD - 2 Screws (M5 x 40 mm)
- BB - 4 Flat washers (M5)
- CC - 4 Lock washers (M5)
- EE - 2 Nuts (M5)

- Position the frame over the table top and firebox as shown.
NOTE: The right side legs (with large wheels) should be on the same side as the firebox.
- Insert the 4 frame leg sections into the tubes as shown, aligning holes in the legs with holes in the tubes.
- To attach the right side of the frame, slide a lock washer (**CC**) and flat washer (**BB**) over each screw (**AA**). Insert the screw through the holes in the legs and tubes.
- To attach the left side of the frame, insert a screw (**DD**) through the holes in the legs and tubes. Add a flat washer (**BB**), lock washer (**CC**), and nut (**EE**) to the end of the screw and tighten.
- Make sure all hardware is securely tightened.

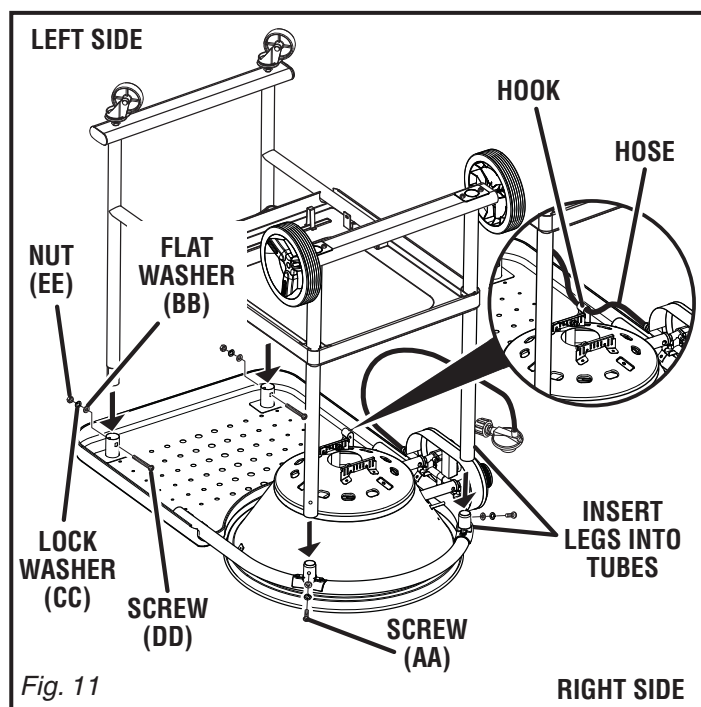


Fig. 11

STEP 8: SECURING GAS HOSE

See Figure 12.

There is a hook on the underside of the storage shelf for keeping the hose in place. The hose should be attached to the hook before turning the grill upright.

Remove the following hardware from the blister pack:

- JJ - 1 Bolt (M4 x 20 mm)
- FF - 1 Acorn nut (M5)

- Fasten gas hose into hose bracket, located under prep table.
- Slide bolt (**JJ**) through hole in bracket and secure with acorn nut (**FF**).

NOTE: Should not be so tight around hose as to pinch hose.

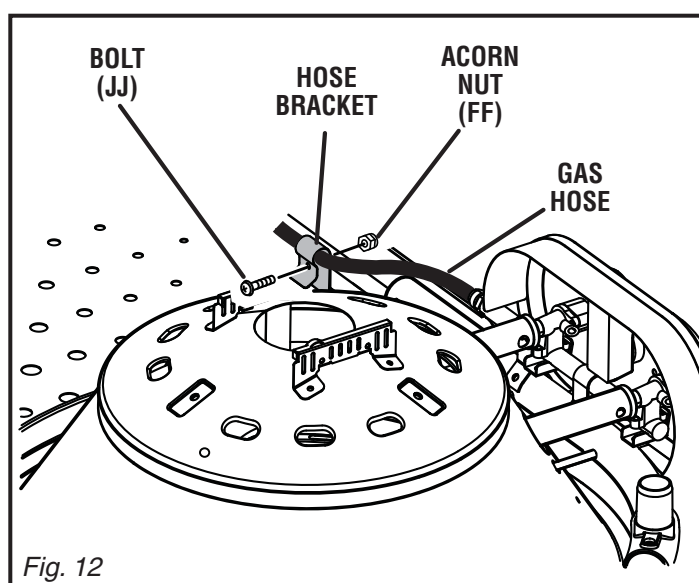


Fig. 12

ASSEMBLY

CAREFULLY PLACE ISLAND GRILL IN FULL UPRIGHT POSITION TO COMPLETE ASSEMBLY.

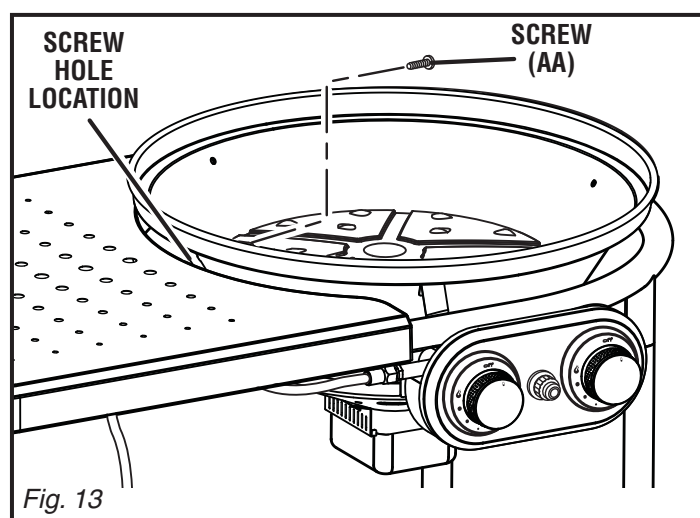
STEP 9: SECURING FIREBOX TO TOP TABLE AND FRAME.

See Figure 13.

Remove the following hardware from the blister pack:

AA - 1 Screw (M5 x 12 mm)

- With grill in full upright position secure firebox to frame to complete firebox and top table assembly.
- Install screw (AA) through inside of firebox and into top table.



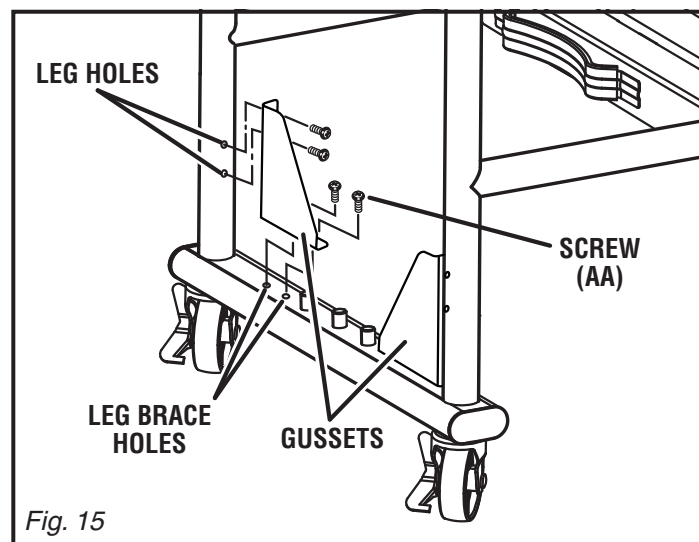
STEP 11: ASSEMBLING GUSSETS TO FRAME

See Figure 15.

Remove the following hardware from the blister pack:

AA - 8 Screws (M5 x 12 mm)

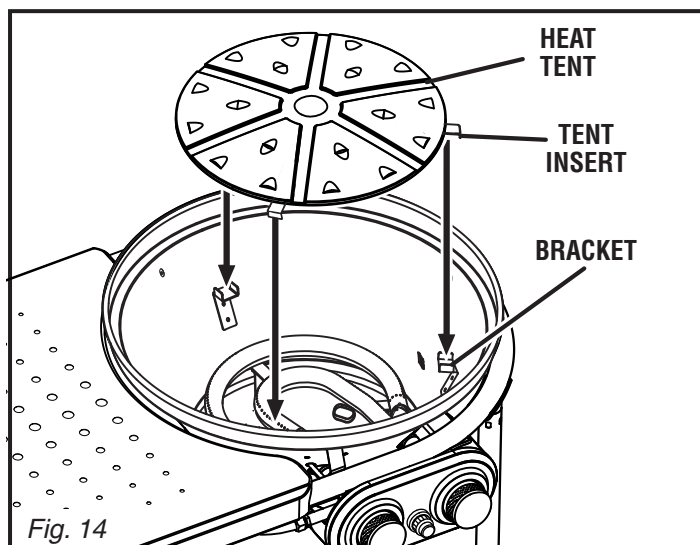
- Position gussets as shown.
- Insert screws (AA) through holes in gusset and into holes in legs and leg brace. Tighten securely.



STEP 10: INSTALLING HEAT TENT

See Figure 14.

- Set heat tent into firebox, placing tent inserts into bracket in firebox.



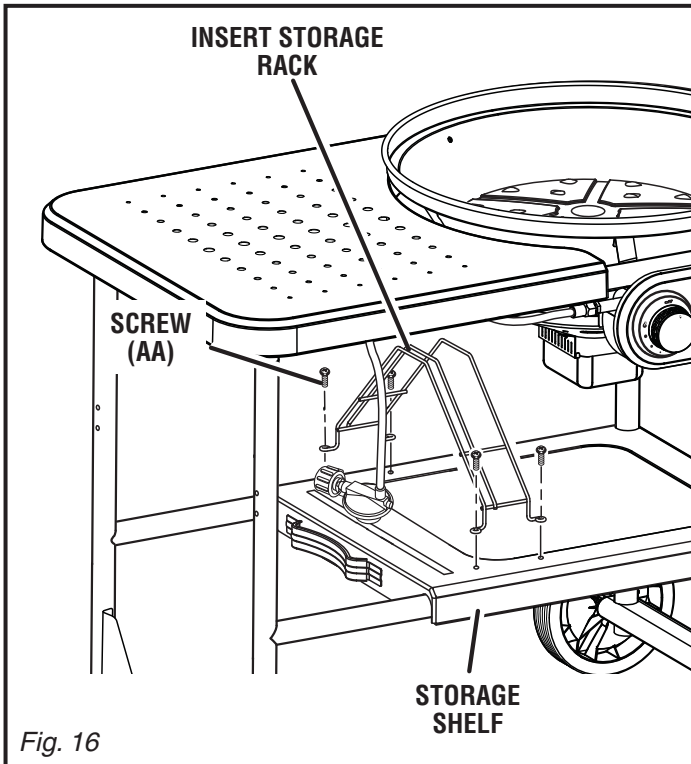
ASSEMBLY

STEP 12: INSTALL INSERT STORAGE RACK

See Figure 16.

Remove the following hardware from the blister pack:

- **AA** - 4 Screws (M5 x 12 mm)
- Line up insert storage rack with holes in storage shelf.
- Insert the screws (**AA**) through the holes in the bracket and shelf.
- Tighten securely.

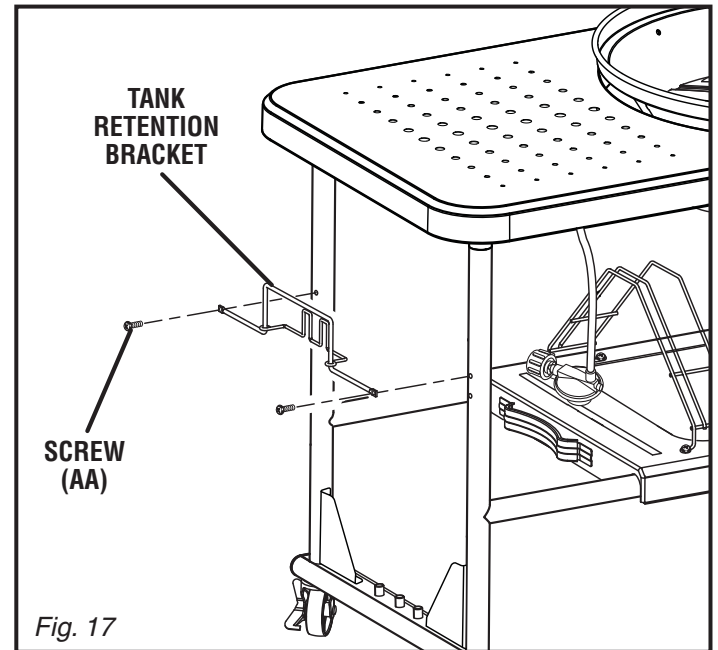


STEP 13: INSTALL TANK RETENTION BRACKET

See Figure 17.

Remove the following hardware from the blister pack:

- **AA** - 2 Screws (M5 x 12 mm)
- Line up tank retention bracket with holes left leg assemblies.
- Insert the screws (**AA**) through the holes in the retention-bracket and left leg assemblies.
- Tighten securely.



STEP 14: ASSEMBLING HOOD

See Figure 18.

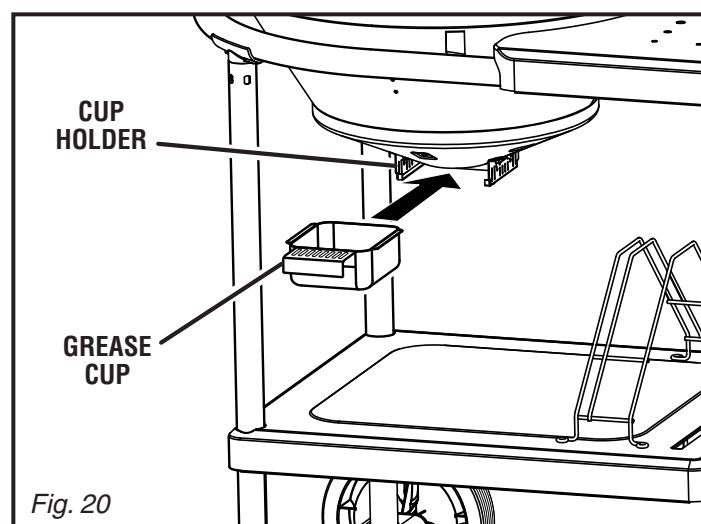
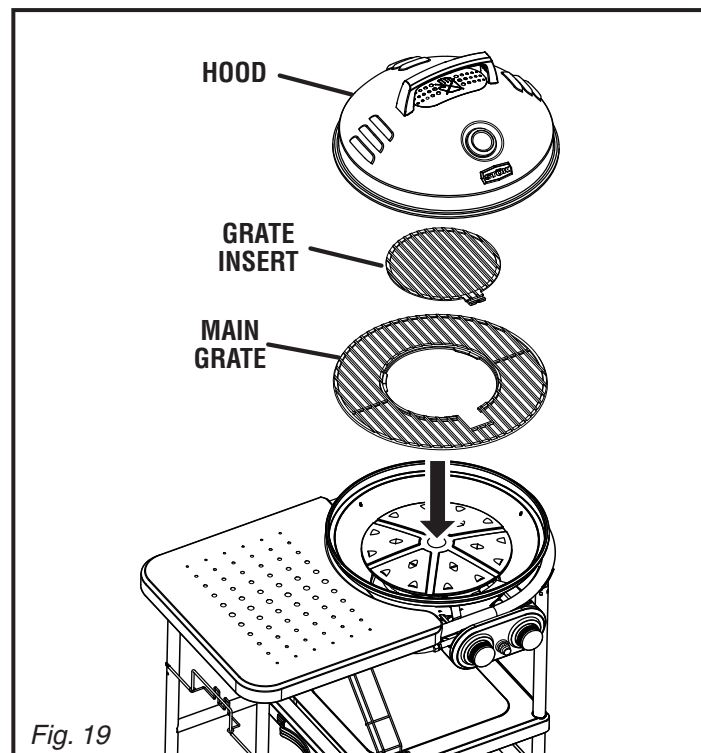
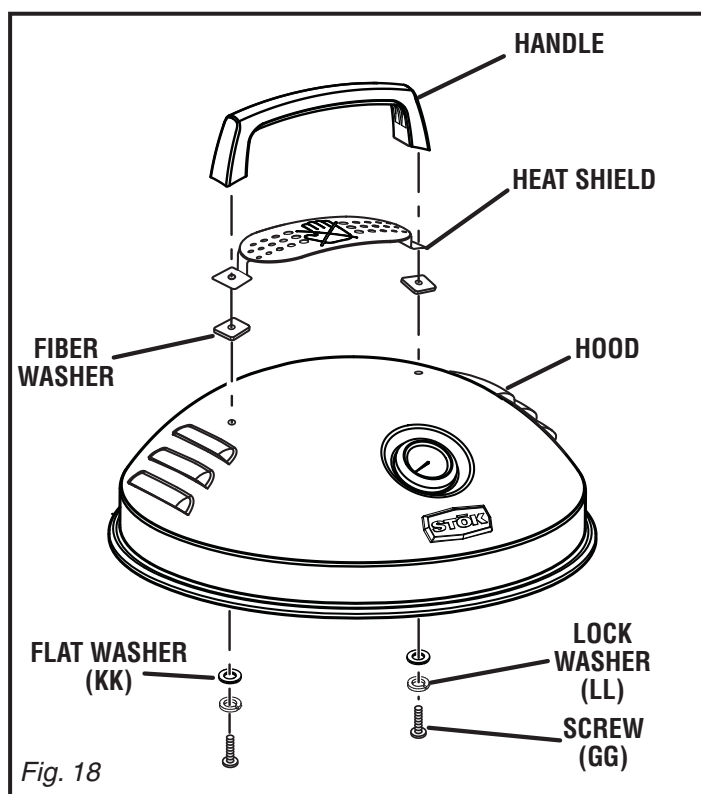
Remove the following hardware from the blister pack:

GG - 2 Screws (M6 x 25 mm)

KK - Flat washer (M6)

LL - Lock washer (M6)

- Slide a lock washer (**LL**) then a flat washer (**KK**) over each screw (**GG**).
- Insert screws and washer through holes from underneath hood.
- Place fiber washers onto screws (**GG**).
- Place heat shield, then handle, onto screws and fiber washers.
- Tighten screws and hardware securely into handle.



STEP 15: INSTALL MAIN GRATE AND GRATE INSERT

See Figure 19.

- Carefully place the main grate inside the firebox.
- Set grate insert in hole of main grate.

STEP 16: INSTALLING THE GREASE CUP

See Figure 20.

- Slide the grease cup into the tray holder located under firebox.

NOTE: Clean the grease cup after each use. Do not remove the grease cup until the grill has completely cooled.

STEP 17: INSTALLING BATTERY IN IGNITOR

See Figure 21.

Remove the following hardware from the blister pack:

MM- Battery AAA

- Turn the ignitor cap counterclockwise and lift cap from the control panel.
- Slide a AAA battery (**MM**), negative (–) end first, into the ignitor. Be sure spring is still in place inside the ignitor cap.
- Replace ignitor cap.

USING LP GAS (LIQUID PROPANE ALSO CALLED LIQUID PETROLEUM)

LP gas is highly flammable and may ignite unexpectedly when mixed with air. The LP gas cylinder used with this grill must meet the following requirements:

- 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 Canada, *CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission*.
- Measurements: 12 in. diameter x 18 in. tall with 20 lb. maximum capacity.
- Cylinder valve must have:
 - Cylinder connection device (Type 1) compatible with the connector for the grill
 - Safety relief valve
 - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular handwheel. Use only LP gas cylinders with this type of valve.
- Arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP gas cylinder in upright position during use, transport, or storage.



OPD HANDWHEEL

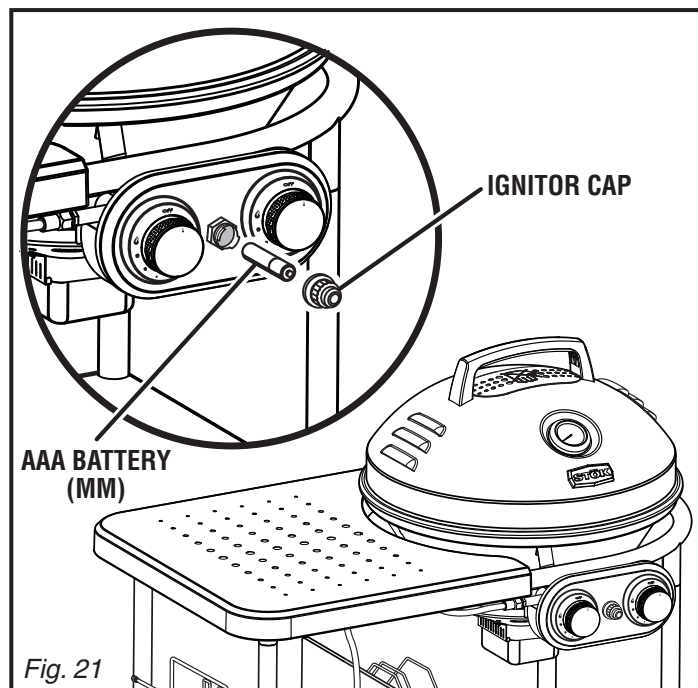


Fig. 21

STEP 18: SECURING LP GAS CYLINDER AND CONNECTING REGULATOR

See Figures 22 - 25.

- Make sure handwheel is in its full OFF position.
- With knees bent and in proper lifting position, carefully lift the LP gas cylinder.
- Lower cylinder bottom collar onto middle peg, as shown.
- Let cylinder come to rest against cylinder bracket.
- Lower cylinder retention bracket down over top collar of gas cylinder.

NOTE: Be sure the cylinder is firmly in place.

- Remove cap from LP gas cylinder.
- Hold the regulator firmly and insert nipple into the gas cylinder valve.

NOTE: Nipple must be centered in the cylinder valve.

- Holding coupling nut and regulator as shown, turn coupling nut clockwise and tighten by hand taking care not to crossthread the connection. Do not use tools.

NOTE: The regulator will seal in the cylinder valve resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection.** If you cannot complete the connection, disconnect and repeat the above two steps. If you still cannot complete the connection, DO NOT use this regulator!

- Inspect valve connections port and regulator. Look for any damage or debris. Remove any debris. Inspect hose for damage. **Never attempt to use damaged or plugged equipment. See your local LP Gas Dealer for repairs.**

! WARNING:

- Do not store a spare LP-gas cylinder under or near this appliance:
- Never fill the cylinder beyond 80 percent full;
- If the information above is not followed exactly, a fire causing death or serious injury may occur.

ASSEMBLY

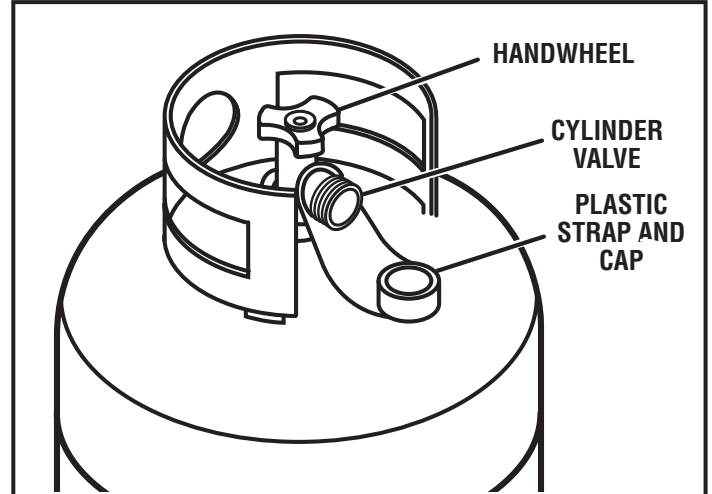
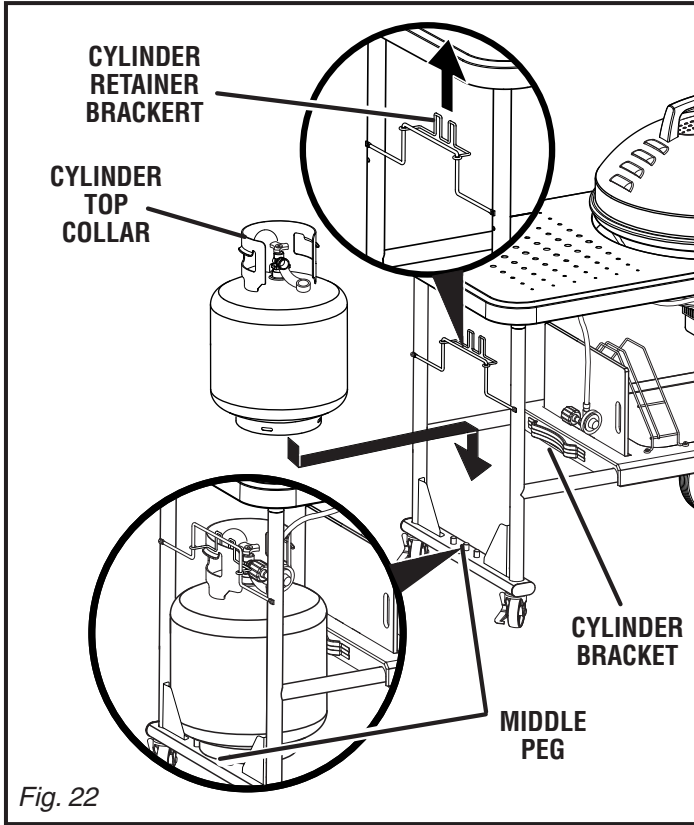


Fig. 23

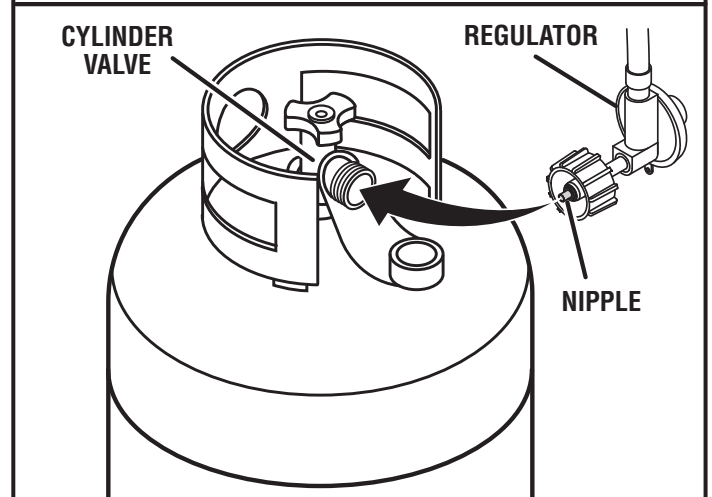


Fig. 24

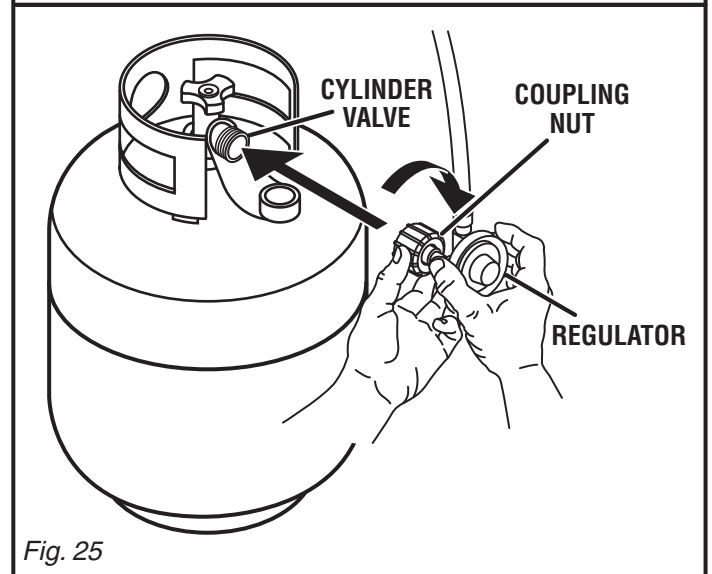


Fig. 25

STEP 19: TESTING VALVES, HOSE, AND REGULATOR FOR LEAKS

See Figure 26.

Connections on the hose and regulator were tested at the factory to ensure no gas leaks were present. However, shipping and handling could loosen connections. As a safety precaution:

- Turn all control knobs on the control panel off.
- Make sure the regulator is properly connected to the LP gas cylinder.
- To open the cylinder valve: turn handwheel counterclockwise.

If you hear a *rushing* sound, immediately turn off the cylinder valve. This sound means there is a major leak at the connection. Correct the problem before proceeding.

- Using a clean paint brush and a 50/50 mixture of mild soap and water, brush soapy solution over all the connections and fittings on the grill.
- “Growing” bubbles indicate a leak. Close the cylinder valve then retighten all connections.

NOTE: If leaks cannot be stopped, do not try to repair. Call for replacement parts.

- If you are not using the grill immediately after the leak test, close the cylinder valve by turning the valve clockwise).

STEP 20: TESTING THE LP GAS CYLINDER

See Figure 27.

- Turn the control knobs on the control panel off, turn off the LP gas cylinder valve, and disconnect the regulator from the cylinder.
- Remove the LP gas cylinder from inside the cabinet.
- Using a clean paint brush and a 50/50 mixture of mild soap and water, brush soapy solution over areas indicated by arrows in figure 24.
- “Growing” bubbles indicate a leak. Do not use or move the gas cylinder. Contact a gas supplier or the fire department!
- If you see, smell, or hear the hiss of escaping gas from the liquid propane cylinder:
 - Move away from liquid propane cylinder
 - Do not attempt to correct the problem yourself
 - Call your local fire department

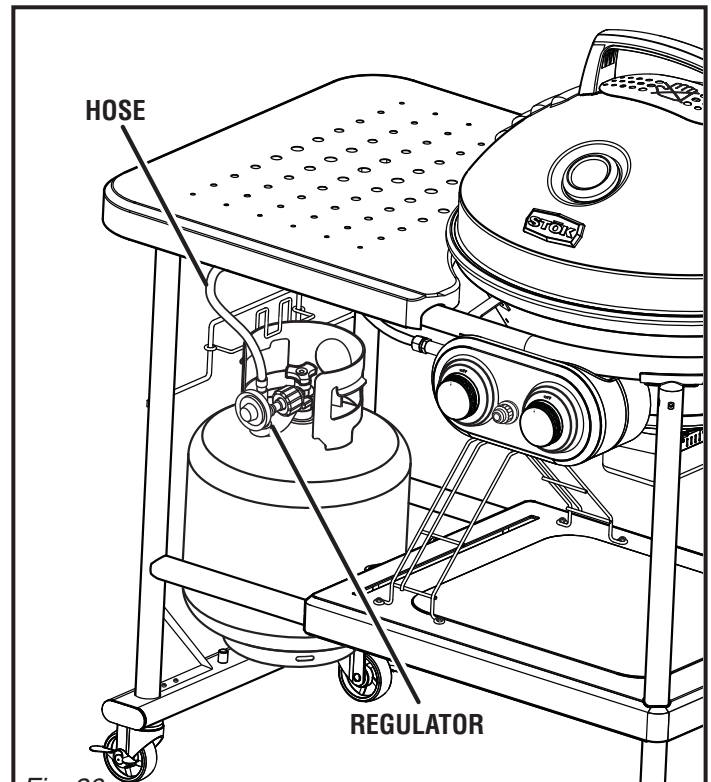


Fig. 26

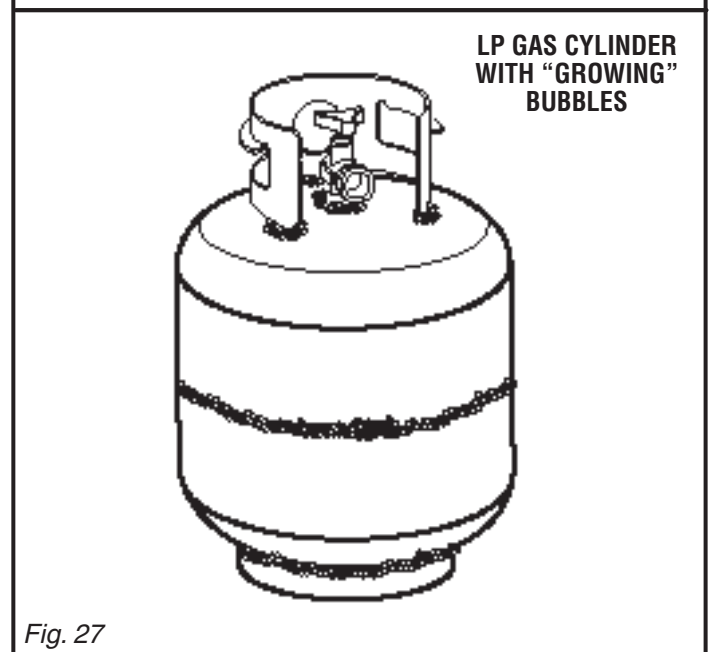


Fig. 27

OPERATION

WARNING:

Do not allow familiarity with grills to make you careless. Remember that a careless fraction of a second is sufficient to inflict severe injury.

WARNING:

Do not use any attachments or accessories not recommended by the manufacturer of this grill. The use of attachments or accessories not recommended can result in serious personal injury.

SAFETY TIPS FOR USING THE GRILL

- Before opening the LP gas cylinder valve, check the coupling nut for tightness and perform a leak test.
- Trim excess fat from meat to reduce flare ups from drippings.
- When grill is not in use, turn off all control knobs and the cylinder valve.
- Do not move grill while cooking.
- To avoid burns and splatters, use long-handled utensils and oven mitts.
- Do not use the grill if the grease tray and grease cup are not clean and properly installed.
- Once the grill has cooled, clean promptly.
- Do not let grease or hot material drip from the grill onto the valve, hose, or regulator. Correct the problem before use.
- If the regulator frosts, immediately turn off the grill and cylinder valve. This indicates a problem with the LP gas cylinder and it should not be used. Return the cylinder to the supplier.
- Do not leave the grill unattended while preheating or burning off food residue. If the grill has not been regularly cleaned as instructed, a grease fire can occur.
- Never use water on a grease fire.
- Perform a burner flame check before each use (see the *Maintenance* section).

GRILLING GUIDE

High — for preheating the grill, searing steaks and other cuts of meat, burning off food residue from grate.

Medium — for most grilling, baking, and roasting.

Low — for cooking fish and other lean foods.

COOKING/GRILLING TIPS

- The best oils to use when grilling meats are high-temperature oils (i.e., peanut, canola, safflower, and cottonseed oils).
- Dry off meat prior to grilling. Dry meat browns; wet meat steams.
- Grill with the hood in place.
- Keep grates clean. A clean grate is less likely to be sticky and will last longer.
- Clean the hood and inside the firebox often. A grease build-up is a fire hazard and adds unwanted flavors to your fresh food.
- Before lighting the burners, spray grates with non-stick spray to prevent food from sticking.
- Always preheat the grill 10 - 15 minutes prior to use.
- Before you start grilling, organize the food by cooking technique, required cooking time, and grilling area required.
- Sauces containing sugars and fats can cause flare-ups and burn your food. Apply these sauces only in the last 10 minutes of cooking.
- Marinades and rubs enhance the flavor of food. A dry rub or liquid marinade can be used prior to cooking.
- When using the pizza stone, preheat the stone in the grill approximately 15 minutes to come thoroughly up to the required temperature.

FOOD SAFETY

- Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.
- Keep raw meat separate from ready-to-eat foods.
- Cook meat and poultry thoroughly to kill bacteria.
- Thoroughly clean the cutting board with soap and warm water after use to prevent cross contamination of foods such as pork and chicken.
- Use a clean platter and utensils when removing cooked food from the grill.
- Cook meat and poultry thoroughly to kill bacteria.
- Use a meat thermometer to ensure proper internal temperature of meat.
- USDA Recommended Safe Minimum Internal Temperatures of Food:
 - 145°F for beef, veal, lamb, steaks, and roast
 - 145°F for fish
 - 160°F for ground pork, beef, veal, and lamb
 - 160°F for pork
 - 160°F for egg dishes
 - 165°F for turkey, chicken, and duck (whole, pieces, and ground)
- Refrigerate prepared and leftover foods promptly.

OPERATION

CAUTION:

If ignition does NOT occur within 5 seconds, turn the control knob OFF and wait 5 minutes. Repeat lighting procedures. If burner does NOT ignite with the cylinder valve open, gas will continue to flow out of the burner and could accidentally ignite and result in serious personal injury.

IGNITING THE MAIN BURNER

See Figures 28 - 29.

NOTE: Never lean over the grill while lighting burners.

The first time you use your newly purchased grill, it is recommended the grill run on the highest setting for 15 - 20 minutes.

To ignite burners using the electric ignitor:

- Remove the hood.
- Turn all control knobs on the control panel off.
- Make sure the regulator is tightly connected to the LP gas cylinder and a leak test has been performed.
- Open the cylinder valve completely.
- To light the outer burner, push in the far left control knob and turn to ON 🔥.
- Press and hold the electric ignitor until the burner lights. When burner is lit, turn the control knob to the desired setting.

If burner fails to light within five (5) seconds, release the electric ignitor. Turn the control knob off and wait five (5) minutes then repeat the step.

- To light inner burner, repeat the lighting procedure.

To ignite burners using match lighting:

- Remove the hood.
- Turn control knobs off.
- Make sure the regulator is tightly connected to the LP gas cylinder and a leak test has been performed.
- Open the cylinder valve completely.
- Using the match holder included with this grill, place a match between the circular wire.
- Light the match and place into lighting hole on the side of the firebox.
- Push in the left control knob and turn to 🔥.
- When burner is lit, turn the control knob to the desired setting.
- If burner fails to light, extinguish the match then turn the control knob off and wait five (5) minutes then repeat the step.
- Light the match and place into lighting hole on the side of the firebox.
- To light inner burner: push in and turn the control knob to 🔥.

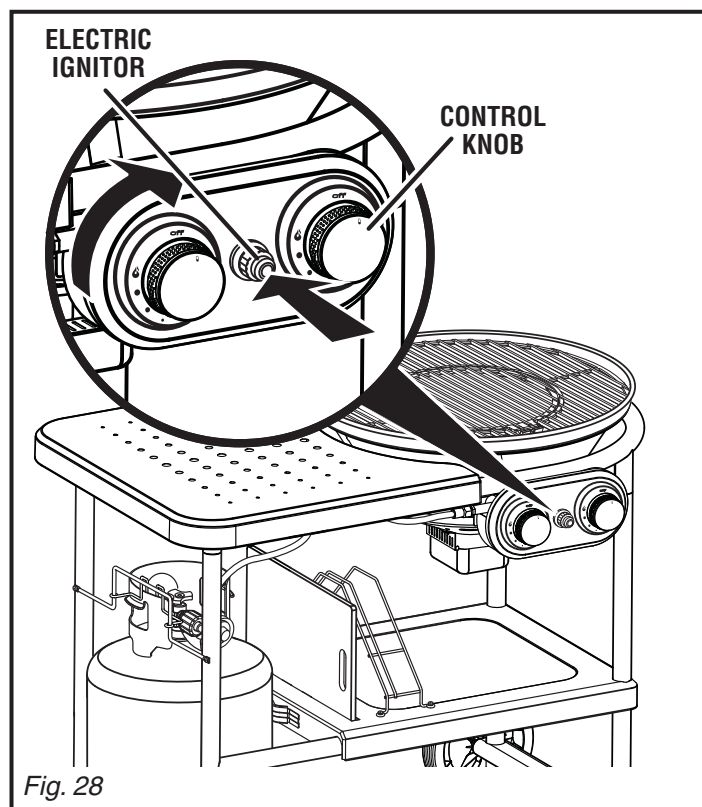


Fig. 28

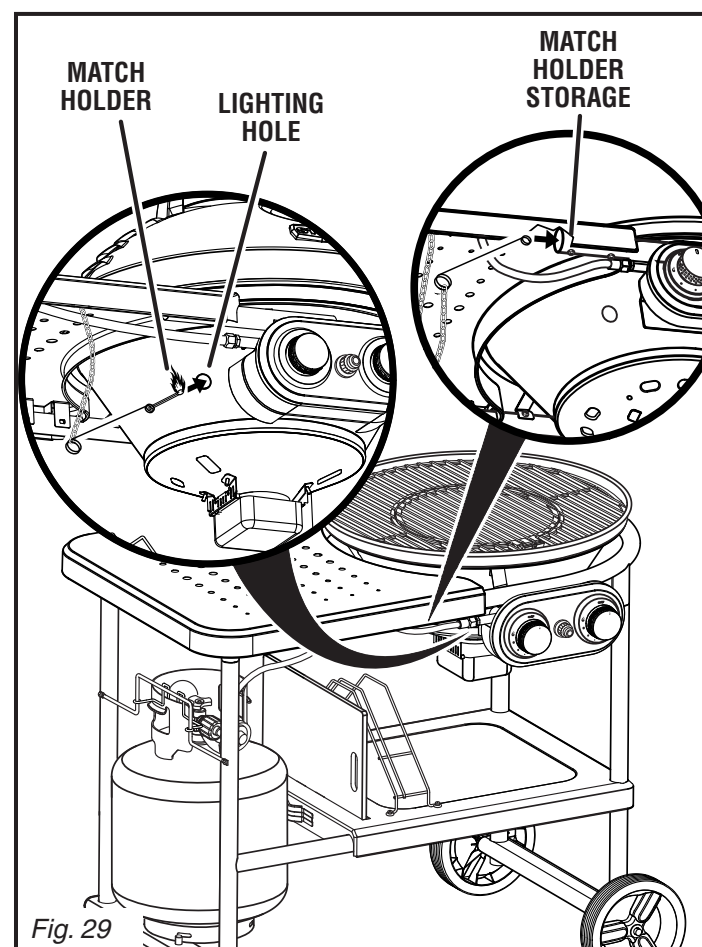


Fig. 29

OPERATION

RESETTING THE GAS REGULATOR SAFETY DEVICE

Since 1995, all regulators include a safety feature that restricts gas flow in the event of a gas leak. If you turn on the control knob before turning on the cylinder valve, you can activate this feature. Even with all the burners turned on high, the grill won't get hotter than 250°F to 300°F. It will then be necessary to reset the gas regulator safety device.

To reset:

- Remove the hood and turn all control knobs on the control panel off.
- Hold regulator firmly and turn coupling nut counterclockwise to disconnect the regulator from the LP gas cylinder.
- Wait 30 seconds then reconnect the regulator.
- Open cylinder valve and follow igniting instructions.

⚠ WARNING:

Never use an accessory if the porcelain coating is damaged or chipped. Use with a damaged coating could result in serious personal injury if ingested.

USING THE GRILL AND ACCESSORIES

See Figure 30.

To use the insert removal tool:

NOTE: Only use the insert removal tool on STÖK™ inserts.

- Slide the hooks on the end of the insert tool under the tab on the insert.

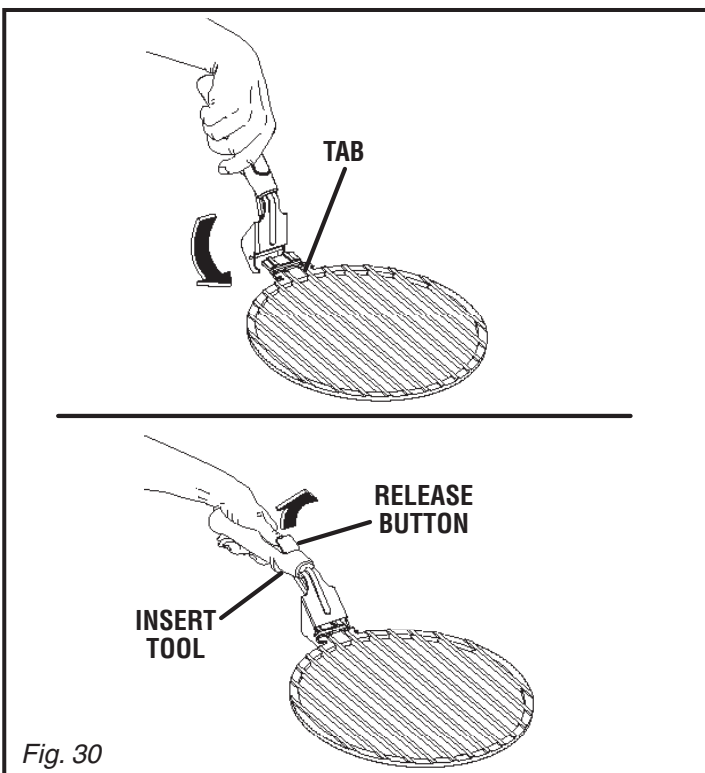


Fig. 30

- Lower the tool so that the bottom latch catches under the insert tab.
- To release: Lift the orange release button with your thumb then remove the insert removal tool from the insert.

To use the grate to grill meat:

- Turn on the grill and close the hood. Preheat the grill for 10 - 15 minutes.
 - Remove the hood and place the meat on clean grates then replace the hood. Cooking time will vary depending on personal preference.
- NOTE:** When grilling fish, the meat is typically done when it flakes easily with a fork. If any part of the meat is glossy in appearance, it is not done.
- When finished cooking, turn the control knobs and cylinder valve off.
 - Clean grates and grease tray.

⚠ WARNING:

Only place the pizza stone in cold grill. Placing the pizza stone in a hot grill can result in possible serious injury.

To use the pizza stone:

- Using the insert removal tool, lift and remove the grate insert then place the pizza stone in the hole where the grate insert was removed.
- Turn on the grill and close the hood. It will take 15 minutes to heat the stone to a cooking temperature.
- Remove the hood and place pizza on the pizza stone.
- Cook the pizza.
- When finished cooking, turn the control knobs and cylinder valve off.
- Allow the pizza stone and grill to completely cool.
- Clean grates, grease tray, and pizza stone.

NOTE: Pizza stone should not be washed with soap. Scrape food residue off with plastic spatula and rinse with water.

To use the vegetable tray:

- Using the insert removal tool, lift and remove one of the grate inserts.
- Turn on the grill and close the hood. Preheat the grill for 10 - 15 minutes.
- Remove the hood.
- Put prepared vegetables in the vegetable tray and, using the insert removal tool, place in the hole where the grate insert was removed. Stir as desired.
- When finished cooking, turn the control knobs and cylinder valve off.
- Clean grates, grease tray, grease cup, and vegetable tray. The vegetable tray is dishwasher safe.

MAINTENANCE

⚠ WARNING:

When servicing, use only identical replacement parts. Use of any other parts may create a hazard or cause product damage.

GENERAL MAINTENANCE

When cleaning the inside of the hood and grill bottom, use a strong solution of detergent and water with a scrub brush to clean. Rinse thoroughly and allow to air dry. NEVER use a caustic grill cleaner on painted or cooking surfaces.

All plastic parts, stainless-steel and painted surfaces, should be cleaned with warm soapy water and wiped dry. Cooking surfaces should be cleaned with a bristle brush only. Check that no loose bristles remain on the cooking grates prior to using.

Cooking grates:

- Clean before and after each use with a stiff wire brush.

Heat tent:

- Scrape any build up off the heat tent using a wire brush.

Grease:

- After use, allow the grease in the cup to cool then empty into the garbage.
- Empty after each use to avoid spillage and flare ups.

CLEANING BURNER ASSEMBLY AND CHECKING VENTURI FOR INSECTS

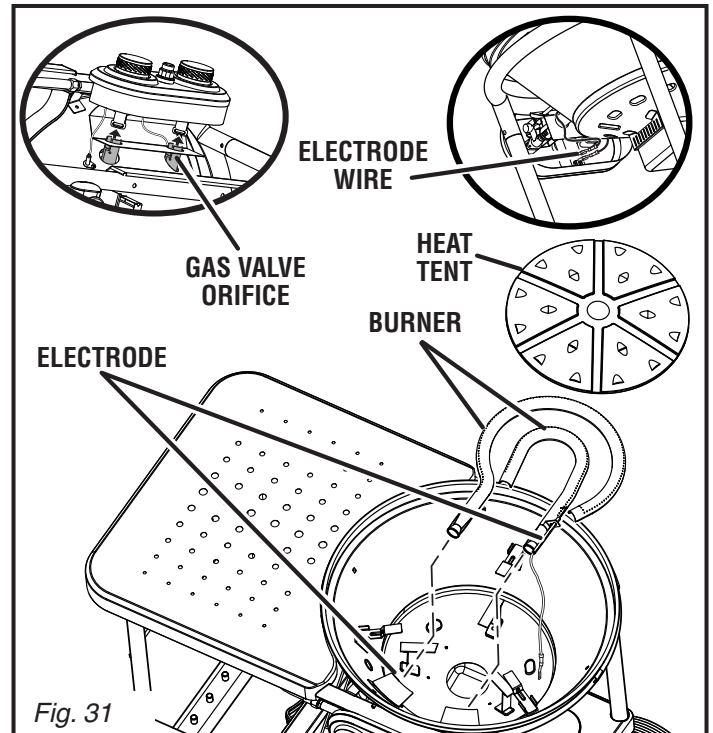
See Figures 31- 32.

⚠ DANGER:

Failure to clean the burner assembly and checking the venturi as described can result in a fire or explosion resulting in serious injury or death.

Burners should be cleaned when the grill has been idle for some time. In some parts of the country, spiders and other insects can spin webs, build nests, and lay eggs in the venturi blocking gas flow and causing fire in the tubes known as “flashback”. Flashback can damage the grill and even cause injury.

- Turn control knobs off.
- Lift and remove cooking and heat grates from inside the grill.
- Pull electrode wire from the electronic ignitor.
- Lift burner up and away from the gas valve openings.

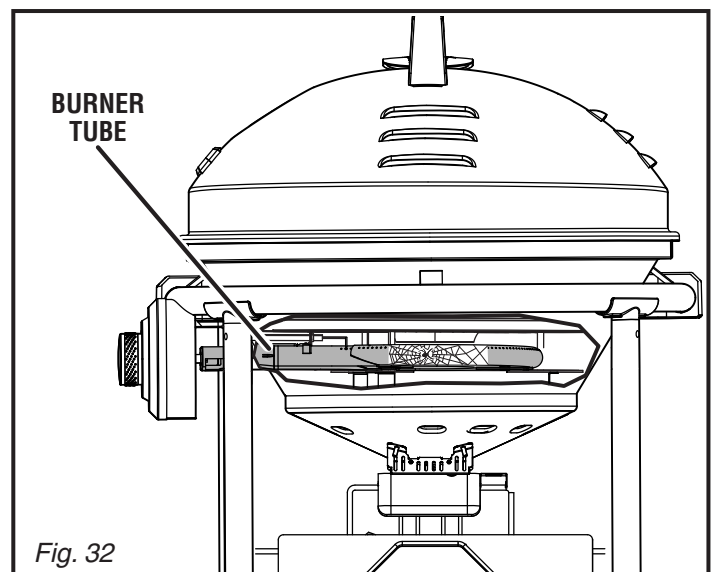


Clean burner tubes using one of the following three ways:

1. Bend a stiff wire into a small hook. Run the hook through each burner tube several times.



2. Use a narrow bottle brush with flexible handle and run through burner tubes several times. DO NOT use a wire brush.
3. Wear eye protection then use an air hose to force air into the burner tube and out through the burner port. Clean any clogged port with an opened paper clip.



MAINTENANCE

- Once burner tubes are clear of debris, use a wire brush to remove food and dirt from the outer surface of the tubes.
- Check burner for damage. Normal wear and corrosion may cause some holes to enlarge. Replace burners if this happens.

NOTE: Burner tubes must reengage valve openings.

- Verify that the gas valve orifice is correctly positioned inside burner inlet.
- Attach the electrode to the burner and carefully replace the burners.
- Slide burners into brackets inside the grill and secure burners using hitch pins.
- Reattach electrode wires to the electronic ignitor.

BURNER FLAME CHECK

See Figure 33.

- Close cylinder valve completely.
- Remove heat grates.
- Turn on cylinder valve completely.
- Light burners and turn the control knobs from high to low. A smaller flame should be seen on low while the high positions flame should be approximately 1 in. in height.
- If only a low flame is seen, you may need to reset the gas regulator safety device as described in the *Operation* section.

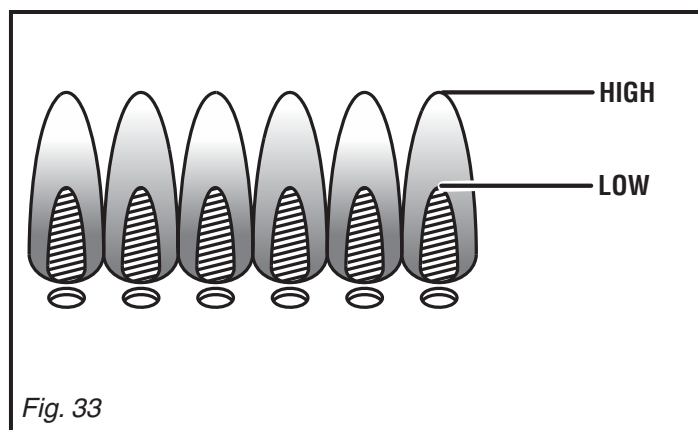


Fig. 33

HOSE CHECK

Close cylinder valve completely. Inspect all hoses before each use. If hoses need replaced please call 1-800-847-5993 or visit us online at www.stokgrills.com.

IGNITOR CHECK

Close cylinder valve completely. Press and hold the ignitor. "Click" should be heard and a spark seen between the burner and electrode. If no spark, see the *Troubleshooting* section later in this manual.

VALVE CHECK

Close cylinder valve completely. Control knobs lock in place when turned off. To check valves: push in knobs and release. If knobs don't spring back please call 1-800-847-5993 or visit us online at www.stokgrills.com to replace the valve assembly.

STORING THE GRILL

See Figure 34.

- Turn all control knobs on the control panel off.
- Close cylinder valve completely.
- Hold regulator firmly and turn coupling nut counterclockwise to disconnect the regulator from the LP gas cylinder.
- 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.
- Once cooled, clean grill thoroughly.
- Store in dry location. If storing outside, place hood over grate and cover grill with one of the variety of grill covers offered by manufacturers to protect from rain.

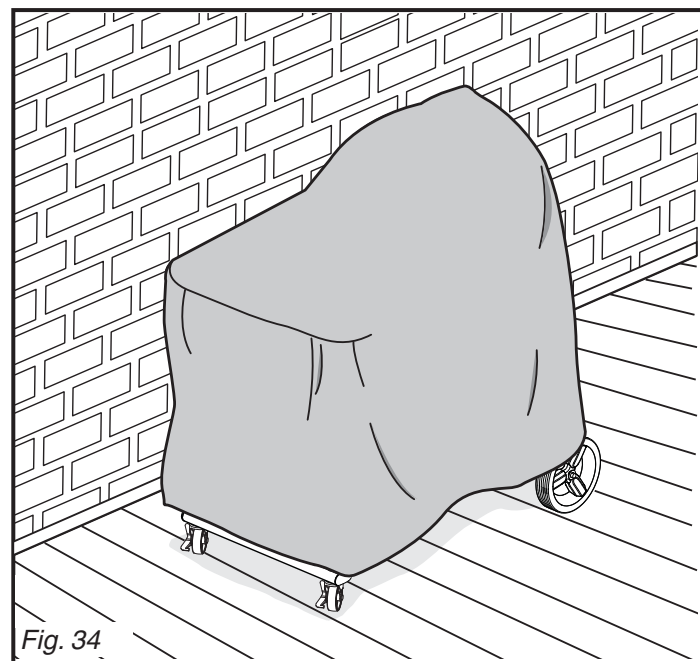


Fig. 34

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Smell of gas	Gas cylinder valve open.	Turn off cylinder valve immediately and tighten connections.
	Hose, regulator, or valve leaking.	Turn off cylinder valve immediately and check for damaged hose, regulator, or valve. Perform leak test, see “Testing Valves, Hose, and Regulator for Leaks” in the <i>Assembly</i> section.
Flame flashback beneath control panel	Fire in burner tube due to blockage.	See “Cleaning Burner Assembly and Checking Venturi for Insects” in the <i>Maintenance</i> section.
Gas leak detected from cylinder, regulator, or other connection	Improper installation and loose connections.	Tighten fittings and see “Testing Valves, Hose, and Regulator for Leaks” in the <i>Assembly</i> section.
	Mechanical failure due to rusting or mishandling.	Replace or refill LP gas cylinder.
Grease fire or continuous excessive flames above cooking surface	Grease build up in burner area.	Turn off control knobs and cylinder valve. Leave hood open allowing flames to extinguish. Once cool, clean grill thoroughly.
Burners will not light	LP gas cylinder is empty.	Replace or refill LP gas cylinder.
	Trying to light wrong burner.	See “Igniting the Main Burner” in the <i>Operation</i> section.
	Burner not connected to control knob. Venturi blocked.	Make sure valves are inside the burner tubes. See “Testing Valves, Hose, and Regulator for Leaks” in the <i>Assembly</i> section.
	Vapor lock at coupling nut to LP cylinder.	Turn off control knobs and cylinder valve.
	Ignitor wire(s) are loose, dirty, or not connected.	Reconnect burner electrode wires or replace the ignitor wire assembly. Clean wires and/or electrode with rubbing alcohol and a clean swab. Tighten all connections.
	Dead battery in ignitor.	Replace the battery in the ignitor.
Decreasing heat or popping sound	LP gas cylinder is empty.	Replace or refill LP gas cylinder.
	Venturi blocked.	See “Testing Valves, Hose, and Regulator for Leaks” in the <i>Assembly</i> section.
Hot spots on cooking surface	Venturi blocked.	See “Testing Valves, Hose, and Regulator for Leaks” in the <i>Assembly</i> section.
Humming noise from regulator	Cylinder valve turned on too quickly.	Turn off control knobs and cylinder valve. Turn valve on slowly.
Yellow flame	Venturi or burners may be blocked.	See “Testing Valves, Hose, and Regulator for Leaks” in the <i>Assembly</i> section.
Inside of hood appears to be peeling	This is a build up of grease. The inside of the hood is not painted.	Clean with a soft bristle brush or scrapper.

WARRANTY

STōK™ GAS GRILL LIMITED WARRANTY

Thank you for purchasing a STōK™ brand grill. Below is our limited gas grill product warranty. Before submitting a warranty claim, we suggest you read the Operator's Manual that came with your grill. You may discover an easy and simple solution to your problem. If you cannot find the manual, a replacement can be obtained by calling the number below, or by downloading one from our web site at the address below.

What the Warranty Covers:

- Stainless Steel Burners: 10 years against manufacturing and material defects
- All other Grill Parts and Components: 2 years against manufacturing and material defects

The warranty period begins on the date of purchase. The warranty applies only to grills purchased from an authorized retailer in the U.S. or Canada and extends only to the original purchaser and is not transferable.

Although we encourage you to register your gas grill, you do not need to do so in order to submit a warranty claim. Registering your grill, however, will NOT serve as a substitute for a sales receipt. **We cannot honor any warranty claims without a valid sales receipt which shows date and place of purchase.** If STōK™ approves the claim, you may be required to return any defective part, which STōK™ will repair or replace without charge. If a part is not repairable and no longer available, the part may be replaced with a similar part of equal function. Repair or replacement of parts does not extend the warranty period.

Repair or replacement of parts is your exclusive remedy under this limited warranty.

What the Warranty Doesn't Cover:

The limited warranty does not cover damage caused by any of the following:

- Failure to assemble, use or maintain the grill in accordance with the assembly instructions and Operator's Manual or any other misuse or abuse or failure to follow local codes
- Commercial, institutional, apartment complex or other community use
- Gas cylinders or tanks
- Unauthorized modification or repair of the grill or use of unauthorized parts
- Acts of God such as fire, flood, hurricanes, lightning, wind and hail
- Flare-up fires or accidents
- Cleaners other than those recommended in the Operator's Manual or exposure to other chemicals either directly or in the atmosphere (do not store your grill near a pool)
- Food loss or incidental, consequential or special damages
- Scratches, dents, discoloration, surface rust or other cosmetic issues or damages caused by tools during assembly
- Normal wear and tear
- Any consumable accessories provided with your grill such as grilling tools, brushes or cleaners
- Postage, pickup, delivery or other transportation costs
- The cost to remove or install any parts or components or other labor charges

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY PROVIDED BY STōK™. EXCEPT TO THE EXTENT PROHIBITED BY LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED TO THE DURATION OF THE ABOVE WARRANTY. NO RETAILER OR OTHER PARTY HAS ANY AUTHORITY TO CREATE ANY OTHER WARRANTY OR ADD TO OR VARY THIS LIMITED WARRANTY. ONE WORLD TECHNOLOGIES, INC.'S *MAXIMUM LIABILITY* IN ANY EVENT UNDER THIS WARRANTY WILL NOT EXCEED THE PURCHASE PRICE PAID BY THE ORIGINAL PURCHASER.

Note that some states, provinces or other jurisdictions do not allow exclusion or limitation of incidental or consequential damages or limits on how long an implied warranty lasts. Some of the above limitations therefore may not apply to you. This limited warranty gives you specific legal rights. You also may have other rights that vary from jurisdiction to jurisdiction.

How to Obtain Warranty Service:

Before returning any parts or components, please contact Customer Service at the number shown below. Please have available the grill's serial number (located on the side of the secondary table) and a copy of your sales receipt showing your date and place of purchase. The call must be made within the warranty period.

Returns will not be accepted without a valid return authorization number (RAN) from Customer Service. You will be responsible for paying shipping charges, and you must return the defective part to STōK™ freight/postage prepaid with the RAN shown on the outside of the package. Returns that do not meet these requirements will be refused. We will return a replacement part to you freight/postage prepaid.

STōK™ Customer Service (toll free, U.S. and Canada): 1-800-847-5993

STōK™ web site address: www.stokgrills.com

OPERATOR'S MANUAL

Island™ Grill

SGP2220SB/SGP2220



Customer Service Information:

For parts or service, please call 1-800-847-5993 or visit us online at www.stokgrills.com.

The model number and serial number of this grill is found on a label located on the side of the storage shelf. Please record the serial number in the space provided below. When ordering repair parts, always give the following information:

Model No. _____

Serial No. _____

Service après-vente :

Pour acheter des pièces ou pour un dépannage, téléphoner au 1-800-847-5993 ou visiter notre site www.stokgrills.com.

Les numéros de modèle et de série du gril sont inscrits sur une étiquette située à on the side of the storage shelf. Lors de toute commande de pièces détachées, fournir les informations suivantes :

No. de modèle _____

No. de série _____

Información sobre servicio al consumidor:

Para piezas de repuesto o servicio, le suplicamos llamar al 1-800-847-5993 o visitar nuestro sitio en la red mundial, en la dirección www.stokgrills.com.

El número de modelo y el número de serie de esta parrilla se encuentran en la etiqueta ubicada en el on the side of the storage shelf. Le suplicamos anotar el número de serie en el espacio suministrado abajo. Al pedir piezas de repuesto siempre proporcione la siguiente información:

Núm. de modelo _____

Núm. de serie _____

ONE WORLD TECHNOLOGIES, INC.

1428 Pearman Dairy Road, Anderson, SC 29625

Phone 1-800-847-5993

www.stokgrills.com

A subsidiary of Techtronic Industries Co., Ltd.

OTC: TTNDY