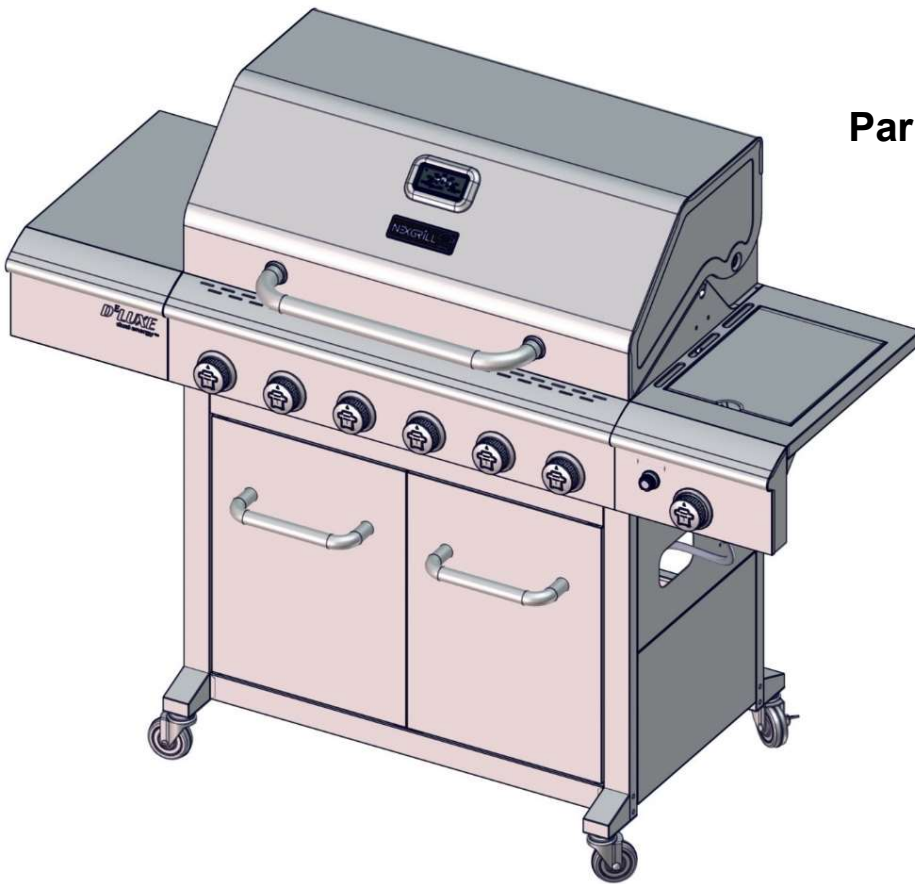




# D<sup>E</sup>LUXE

dual energy™/MR/MC



Outdoor gas grill  
operating instruction

Pages 2 - 21

Parrilla de gas para exteriores  
strucción de operación

Páginas 22-41

Gril à gas extérieur  
instructions d'opération

Pages 42-61



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SERIAL # \_\_\_\_\_ MFG. DATE \_\_\_\_\_ PURCHASE DATE: \_\_\_\_\_

NÚM. DE SERIE \_\_\_\_\_ FECHA DE MANUFACTURA \_\_\_\_\_ FECHA DE COMPRA \_\_\_\_\_

NUMÉRO DE SÉRIE \_\_\_\_\_ DATE DE FABRICATION \_\_\_\_\_ DATE D'ACHAT \_\_\_\_\_

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Keep this manual for future reference.



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at U.S.A:1-800-913-8999, 8 a.m.-5 p.m., PST, Monday-Friday.

720/730-0898

**FOR OUTDOOR USE ONLY  
PARA EXTERIOR SÓLAMENTE  
POUR USAGE EXTÉRIEUR SEULEMENT**

- **El presente manual de instrucciones contiene información importante que lo ayudará a armar el dispositivo correctamente y a utilizarlo de manera segura.**
- **Antes de armar y utilizar el dispositivo, lea y siga todas las advertencias e instrucciones.**
- **Conserve el presente manual para consultas futuras.**



**Des questions, des problèmes, des pièces manquantes?** Avant de retourner l'article au détaillant, communiquez avec le service à la clientèle au U.S.A:1-800-913-8999, entre 8 h et 17 h HNP, du lundi au vendredi et entre 8 h et 12 h, le samedi. Assurez-vous d'avoir votre numéro de série en main. Ce numéro se situe à l'intérieur de la porte avant de votre barbecue.

- **Ce manuel d'instructions contient d'importantes informations essentielles à un assemblage approprié et sécuritaire de l'appareil.**
- **Lire et respecter tous les avertissements et toutes les instructions avant l'assemblage et l'utilisation de l'appareil.**
- **Conserver ce manuel à titre de référence ultérieure.**



**¿Consultas, problemas, piezas que faltan?** Antes de regresar al vendedor, comuníquese con nuestro departamento de Servicio al Cliente llamando al U.S.A:1-800-913-8999, de 8 a.m. a 5 p.m. de lunes a viernes; y de 8 a.m. a 12 p. m. los sábados. Asegúrese de tener disponible el número de serie, que se encuentra en la parte interna de la puerta frontal de su parrilla.

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## DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.


## WARNING


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

## DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 3.05 m / 10 ft. of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 7.62 m / 25 ft. of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 45°C / 115°F or less.
6. This appliance is not intended for and should never be used as a heater.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

 Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

 Your grill will be very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

 **CALIFORNIA RESIDENTS ONLY - WARNING:** This product and the fuels used to operate this product (liquid propane), and the products of combustion of such fuels, can expose you to chemicals including benzene, which is known to the State of California to cause cancer and reproductive harm. *For more information go to: [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).*

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

**⚠ WARNING**

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

TESTED IN ACCORDANCE WITH ANSI Z21.58-2015 • CSA 1.6-2015 STANDARD FOR OUTDOOR COOKING GAS APPLIANCE. THIS GRILL IS FOR OUTDOOR USE ONLY.

**Grill Installation Codes**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI /NFPA B149.2 or CSA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70.

**Correct LP Gas Tank Use**

LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank, not included with grill. **Never** connect your gas grill to an LP gas tank that exceeds this capacity.

**NOTE:** The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the grill. If humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new LP gas tank is connected to your grill.

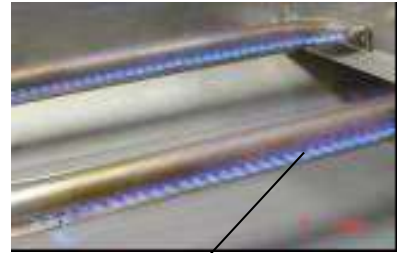
**CAUTION: Beware of Flashback**

**CAUTION:** Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your grill and create an unsafe operating condition for the user.



Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. A clogged tube can lead to a fire beneath the grill.

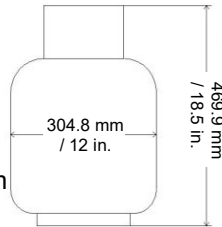


Visually check the burner flames prior to each use. The flames should look like this picture. If they do not, refer to the burner main tenancy part of this manual.



## LP-Gas Supply System

- If the information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 20lb tank of approximately 304.8 mm / 12 in diameter by 469.9 mm / 18.5 in high is the maximum size LP gas tank to use.
- The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP –Gas cylinder of the U.S. Department of Transportation (DOT) or the National Standard of Canada ,CAN/CSA –B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission .
- The LP gas tank must have a shutoff valve terminating in an LP valve outlet that is compatible with a Type 1. LP gas supply cylinder must have a shut off valve terminating in a valve outlet specified for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1 as applicable. LP gas supply cylinder must be fitted with an Overfill Protection Device (O.P.D) The LP gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank. This safety feature prevents the tank from being overfilled, which can cause malfunction of the LP gas tank, regulator and/or grill.
- The tank supply system must be arranged for vapor withdrawal.
- The LP gas tank used must have a collar to protect the tank valve.
- 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 cap or plugs may result in leakage of propane.
- Never connect an unregulated LP gas tank to your gas grill.
- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb Liquid propane cylinder.
- Have your LP gas tank filled by a reputable propane gas dealer and visually inspected and re-qualified at each filling.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- Always keep LP gas tanks in an upright position.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When your gas grill is not in use the gas must be turned off at LP gas tank.



- **DO NOT** use this appliance under overhead combustible surfaces. This outdoors cooking gas appliance is not intend to be installed in or on recreational vehicles and/or boats.
- LP gas tank must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas tanks must not be stored in a building, garage or any other enclosed area.
- Do Not obstruct the flow of ventilation air around the gas grill housing. Only use the regulator and the hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if 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.
- Pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator comply with the standard for Pressure Regulating Valves for LP Gas ANSI/ UL 144.
- Do not use briquettes of any kind in the grill.
- The grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the radiant as this will block off the area for the grill burners to vent. Adding briquettes can damage ignition components and knobs, and void the warranty.
- Keep the back and side cart free and clear from debris. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
- Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane tank.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- While lighting, keep your face and hands as far away from the grill as possible.
- Burner adjustment should only be performed after the burner have cooled.

## Proper Placement And Clearance Of Grill

- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area. Your gas grill is to be used outdoors only. Do Not install this unit into combustible enclosures. Minimum clearance from sides and back of unit to combustible construction, 91 cm / 36 in. from sides and 91 cm / 36 in. from back.

### **WARNING**

Your grill will get very hot. Never lean over the cooking area while using your grill. Do not touch cooking surfaces, grill housing, lid or any other grill parts while the grill is in operation, or until the gas grill has cooled down after use.

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

**CAUTION:** TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY GROUNDED OUTLETS ONLY, TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.

**⚠ WARNING**

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**⚠ WARNING**

This outdoor cooking gas appliance is not intended to be installed in or on boats. And other recreational vehicles.

**DO NOT USE ALUMINUM FOIL TO LINE THE GRILL RACKS OR GRILL BOTTOM.**

This can severely upset combustion airflow or trap excessive heat in the control area.

**SAFETY PRACTICES TO AVOID PERSONAL INJURY**

When properly cared for your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.  
This grill is not intended to be installed in or on recreational vehicles or boats.

Children should not be left alone or unattended in an area where the grill is being used. Do not allow them to sit, stand or play in or around the grill at any time.  
Do not store items of interest to children around or below the grill.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid.  
Never lean over an open grill.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting, so your body and clothing remain clear of open flames.

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place or potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

Turn off grill controls and make certain the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products which promote flare-ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

**NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.**

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been reconfigured for natural gas use.

Total gas consumption (per hour) of this stainless steel gas grill with all burners on **+** :

Main burner	60,000 Btu/hr
Side Burner	12,000 Btu/hr
Total	72,000 Btu/hr

## L.P. TANK REQUIREMENT

A dented or rusty L.P. tank may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve. The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable. Overfilling prevention device (OPD) shall be provided on cylinder & QCCI connection on the cylinder valve, ANSI/CGA-V-1. The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. The cylinder must be provided with a shut off valve terminal in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Manifold pressure: 11" water column (W.C.).

## L.P. GAS HOOK-UP

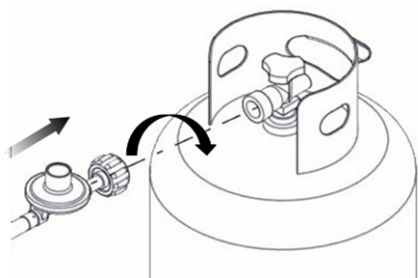
Ensure that the black plastic grommets on the LP cylinder valve are in place and that the hose does not come into contact with the grease tray or the grill head.

## CONNECTION

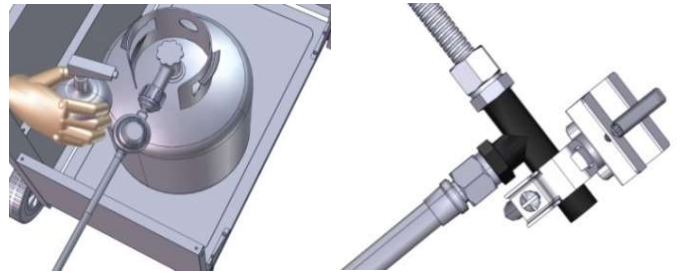
Your stainless steel grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20lb. L.P. cylinder 469.9 mm / 18-1/4 in. high, 304.8 mm / 12-1/4 in. diameter).

To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure tank valve is in its full off position (turn clockwise to stop).
2. Check tank valve to assure it has proper external male threads (type 1 connection per ANSIZ21.81).



3. Make sure all burner valves are in their off position.
4. Inspect valve connections, port, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.
5. When connecting regulator assembly to the valve, hand tighten the quick coupling nut clockwise to a complete stop. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut and result in a hazardous condition.
6. Open the tank valve fully (counterclockwise). Apply the soap solution with a clean brush to all gas connections. See below. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
7. If you have a gas connection leak you cannot repair, turn gas OFF at supply tank, disconnect fuel line from your grill and call 1-800-913-8999 in USA or your gas supplier for repair assistance.
8. Also apply soapy solution to the tank seams. See below. If growing bubbles appear, shut tank OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.



To disconnect L.P. gas cylinder:

1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

## Installer Final Check List

- ✓ Minimum clearance from sides and back of unit to combustible construction, 91 cm / 36 in. from sides and 91 cm / 36 in. from back
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connections to grill using hose & regulator assembly provided (pre-set for 11 in. water column).
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

**USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

### PROPANE CYLINDER CAUTIONS

- a) Do Not store a spare LP-gas cylinder under or near this appliance.
- b) NEVER fill the cylinder beyond 80 percent full.
- c) If the information in "a" and "b" is not followed exactly, a fire or explosion causing death or serious injury may occur.

## GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas leak test check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime you should immediately check the entire system for leaks.

## BEFORE TESTING

Make sure that all packing material is removed from the grill including tie-down straps.

**DO NOT SMOKE WHILE LEAK TESTING.**

**NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.**

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is 80% full.

## TO TEST

1. Make sure the control valves are in the "O" position, and turn on the gas supply.
2. Check all connections from the L.P. gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-800-913-8999 in USA.



Only those parts recommended by the manufacturer should be used on the grill.

Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

## GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call customer service at 1-800-913-8999 in USA.

**ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE**

**Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.**

**Your grill is ready to use!**

# Operating Instructions

## GENERAL USE OF THE GRILL AND ROTISSERIE

Each main burner is rated at 10,000 BTU/HR. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The knobs are located on the lower center portion of the control panel. Each knob is labeled on the control panel.

## USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "⊕" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

NOTE: This grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

NOTE: The hot grill sears the food, sealing in the juices. The more thoroughly the grill is preheated, the faster the meat browns and the darker the grill marks.

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**

**⚠ WARNING: IMPORTANT!**

## USING THE SIDE BURNER

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if the odor of gas is present.

# Lighting Instructions

**⚠ WARNING: IMPORTANT!**

## BEFORE LIGHTING

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the grill if the odor of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used.


Never substitute regulators and hose assembly for those supplied with the grill. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.

**⚠ WARNING**

Always keep your face and body as far away from the burner as possible when lighting.

## TO LIGHT THE MAIN/SIDE BURNER

Make sure all knobs are off then turn on the gas supply from the LP (Liquid Propane) tank. Always keep your face and body as far from the grill as possible when lighting.

To light your main burner, push and turn main burner control knob to , at the same time, press and hold electronic ignition button to light the burner. Once the burner is lit, release the electronic ignition button and knob. If the burner does not light wait 5 minutes for any excess gas to dissipate and then retry.

**Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.**

**Do not attempt to light the grill if odor of gas is present. Call for service 1-800-913-8999.**

**Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.**

## CAUTIONS

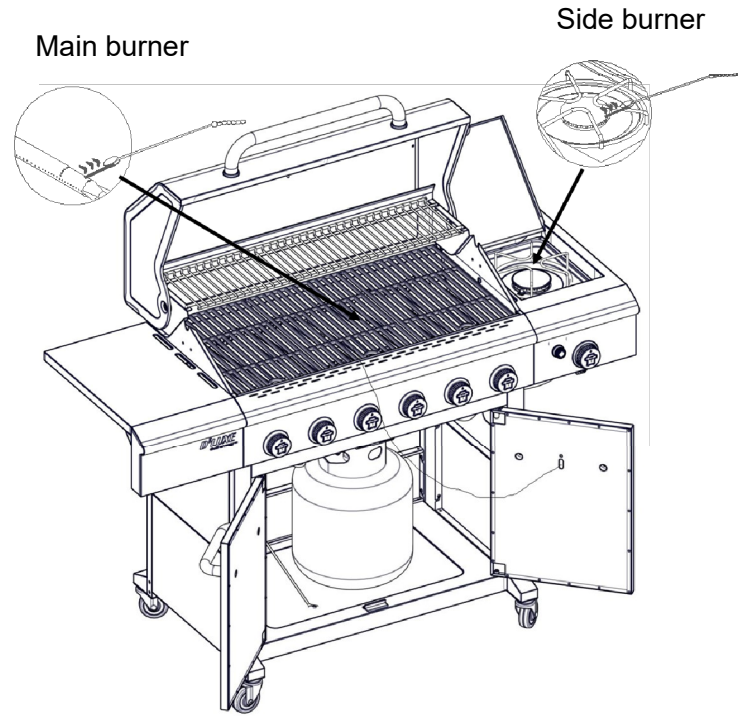
**Place dust cap on cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**

**The gas must be turned off at the supply cylinder when the unit is not in use.**

**If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.**

## Match Light

1. If the burner will not light after several attempts then the burner can be match lit, before using the match allow 5 minutes for any accumulated gas to dissipate.
2. Clip a match on one end of the lighting rod.
3. Light match.
4. Hold lighting rod and insert lighted match right next to the burner ports or ceramic tile.
5. Push and turn the designated control knob to ⚡.
6. Burner should ignite immediately.



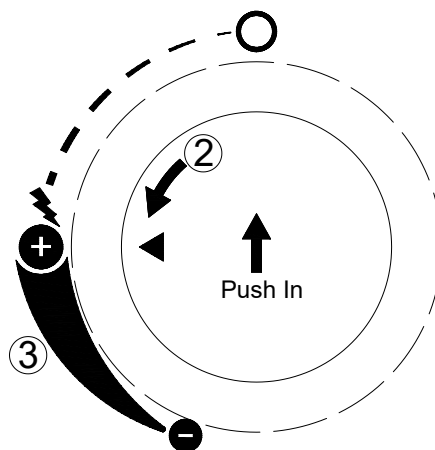
## Component Identification

**Note: Remove all packaging, including straps, before using the grill**



Main Burner

Side Burner



Control Knob, Label



# Natural Gas Conversion

**⚠ WARNING! FAILURE TO HEED THESE WARNINGS COULD RESULT IN A FIRE OR EXPLOSION THAT COULD CAUSE SERIOUS BODILY INJURY, DEATH OR PROPERTY DAMAGE.**

Natural Gas Conversion must be performed by a QUALIFIED GAS TECHNICIAN ONLY. The QUALIFIED GAS TECHNICIAN should ensure compliance of local codes, including but not limited to, requirements and installation of grill regulator. DO NOT ATTEMPT TO CONVERT YOURSELF. Improper conversion could result in a gas leak which could cause a fire or explosion and cause serious bodily injury, death or property damage. Leaks due to improper conversion could occur immediately or slowly over time. If you hear any unusual noises or leaks, smell gas or unusual odors, or notice anything unusual with the operation of your gas appliance after the installation, immediately shut off the gas supply and discontinue use until the appliance is repaired by a QUALIFIED GAS TECHNICIAN.

## Orifice Chart

The different burner valves in this grill have different BTU ratings. This means that the amount of gas coming from each orifice varies in order to create the BTU's. The holes in the orifices themselves are drilled to different sizes so as to allow the proper amount of gas to flow through them. Please note the chart below as an easy reference for the various orifice opening sizes for the different valves in the grill.

### 720-0898 (LP), 730-0898 (NG) orifice sizes

Components	Liquid Propane (LP)		Natural Gas (NG)	
	Orifice Size	BTU/HR	Orifice Size	BTU/HR
Main Burner	0.94 mm	10,000	1.54 mm	10,000
Side Burner	1.02 mm	12,000	1.70 mm	12,000

Below parts are needed for natural gas conversion:

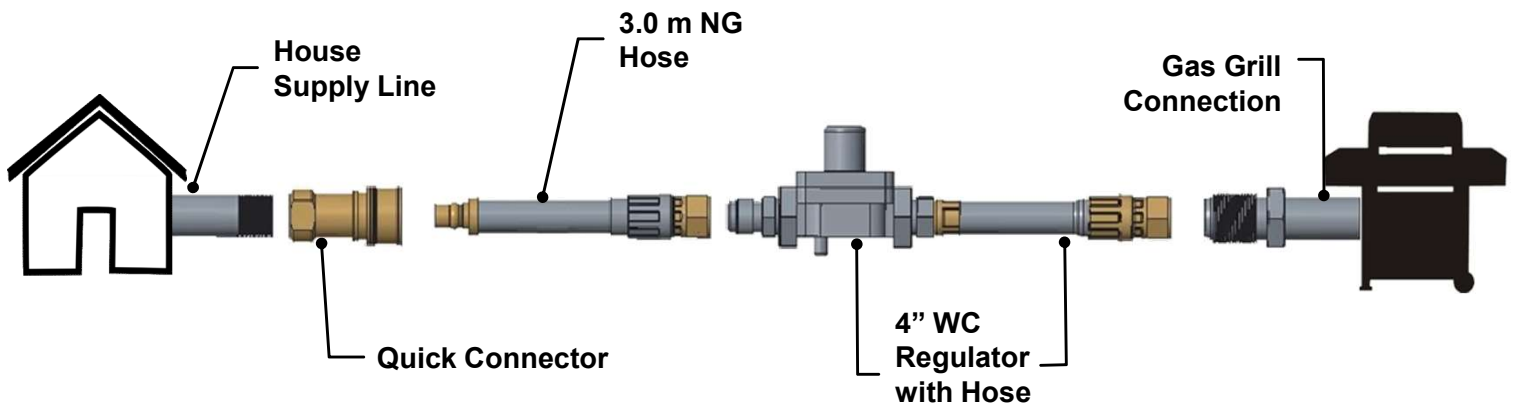
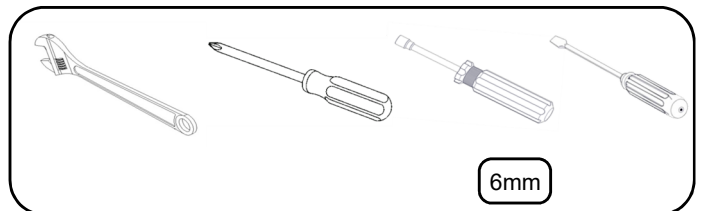
#### INCLUDED

- Natural gas orifices

#### NOT INCLUDED

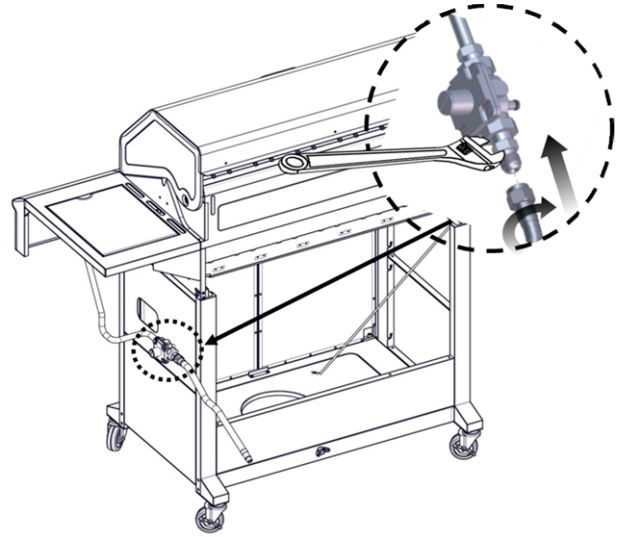
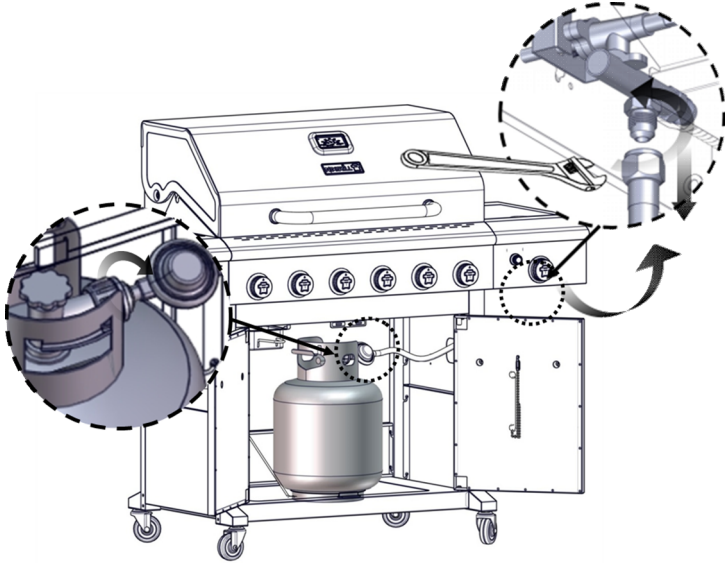
- Quick Connector
- 3.04 m / 10 ft Natural Gas Hose
- 4" Water Column Regulator with Hose
- Tools
  - 6 mm Nut Driver
  - 6 mm Wrench
  - Hex Key

Tools that will be needed for conversion:



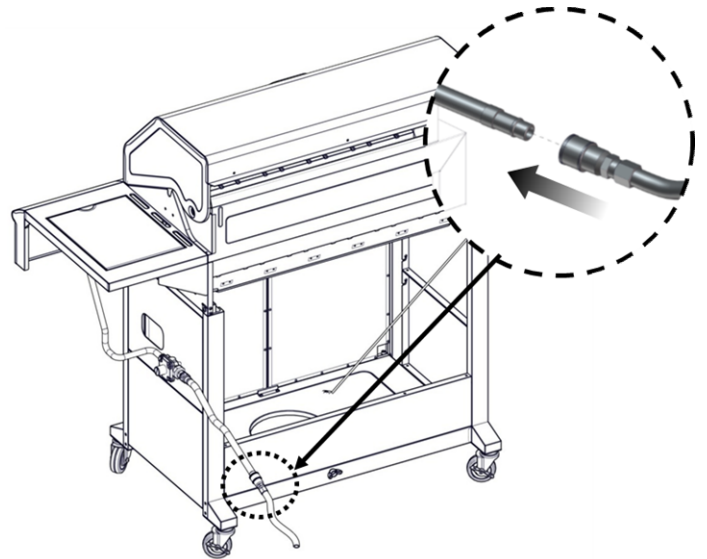
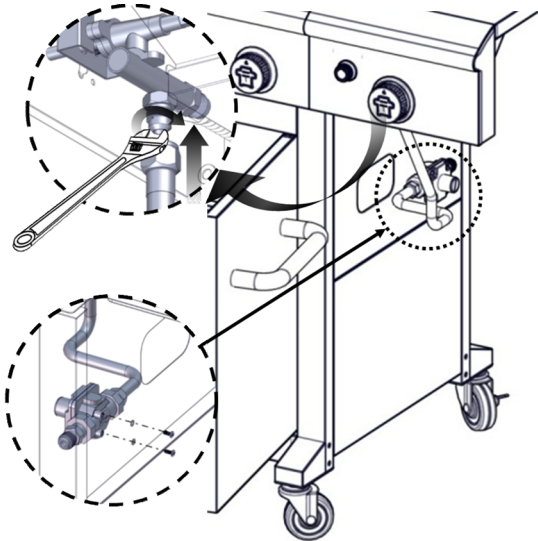
## Installing the Natural gas regulator

1. Turn off the main gas supply valve.
2. Disconnect 20 lb LP gas fuel tank (if present).
3. Turn off all burner control valves.
4. Remove the 20 lb LP gas fuel tank (if present) from the grill cart.
5. Use an adjustable wrench to remove the LP regulator from the manifold.



3. Connect the quick connector on the other end of the 3.04 m / 10 ft PVC flexible gas supply hose to the rigid natural gas supply pipe.
4. Please do leak test after conversion. See page 8.

6. Use an adjustable wrench to install the Natural gas regulator hose to the manifold and secure. Attach the Natural gas regulator to the side panel inside the grill cart with the two screws that are preassembled on the regulator.



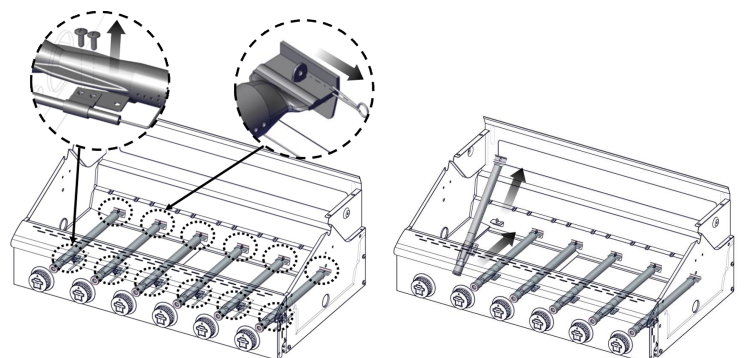
- a. The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 3.5kPa / 0.5 psi.
- b. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 3.5kPa / 0.5 psi.

## Make Gas Connection

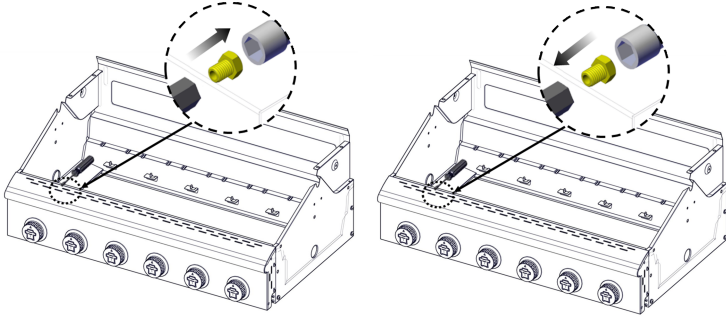
1. A combination of pipe fittings must be used to connect the grill to the existing gas line.
  - The 3.04 m / 10 ft PVC flexible gas supply hose design certified by CSA must be used.
  - Pipe-joint compounds suitable for use with Natural gas must be used. Do not use Teflon®+ tape.
  - There must be a certified manual shut-off valve in the gas supply line near the grill for easy access.
2. Connect the brass connector on one end of the 3.04 m / 10 ft PVC flexible gas supply hose to the Natural gas pressure regulator.

## Change Main Burner Valve Orifices

1. Remove the grates and flame tamers.
2. Remove the cotter clip that hold the burner in place. Remove the burner from the grill by lifting the burner out.

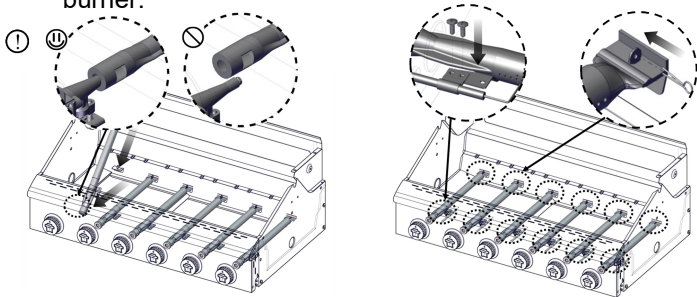


- Use a 6 mm socket and wrench or 6 mm nut driver to remove the brass orifice from the end of gas valve. Replace with the Natural gas orifice.



**IMPORTANT:** Check that the orifice is properly installed inside of the burner opening.

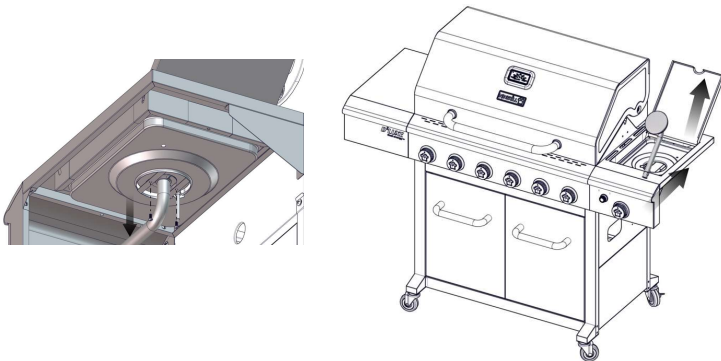
- Reinsert the burner and reattach using the cotter pin previously removed. Repeat the procedure for each main burner.



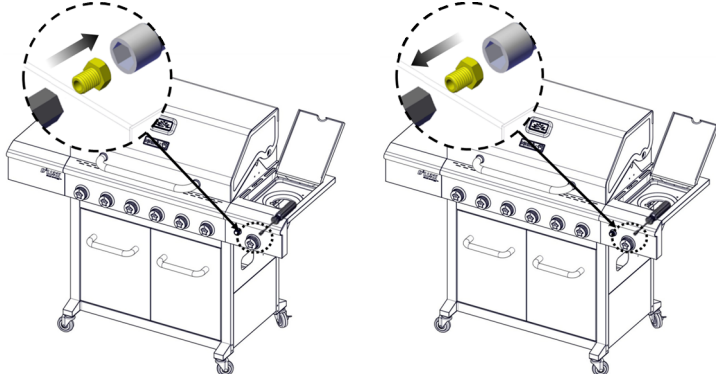
- Position the igniters so they are 1/8" / 3.2 mm away from each burner.

#### Change the Side Burner Orifice

- Remove the two screws which were pre-assembled on side burner tube, and the igniter wire from side burner tube. Lift side burner tube out from side burner firebox, as shown below.

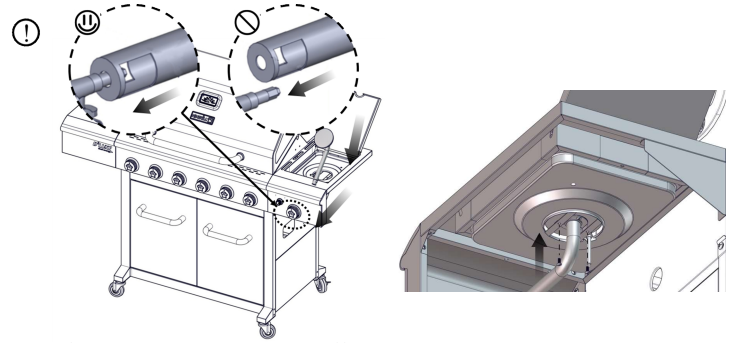


- Use 6 mm socket wrench or 6 mm nut driver to remove the orifice. Replace with the Natural gas orifice.



**IMPORTANT:** Check that the orifice is properly installed inside of the valve.

- Reinstall the side burner. Install and tighten the two screws and reconnect the igniter wire.

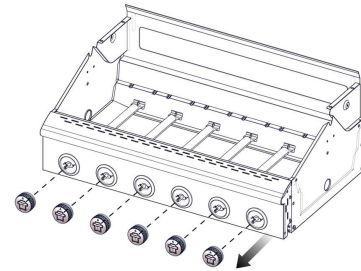


- Open the manual shutoff valve in the gas supply. The valve is open when the handle is parallel to the gas pipe.
- Test all connections using an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.

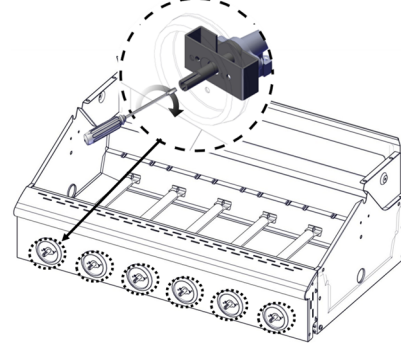
#### Adjust High/Low Flame Setting Screw

When converting from LP to Natural gas, you will need to adjust the high flame setting screw for ideal burner flame height.

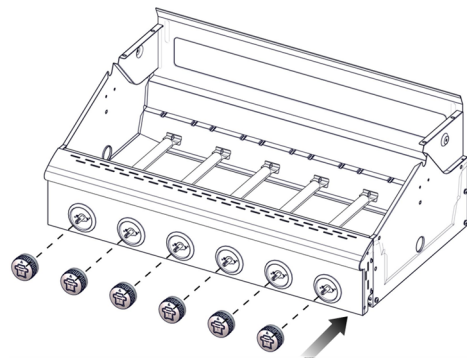
- Remove each control knob for the main burners and side burner.



- Use a flat-blade screwdriver to turn the high flame set screw clockwise approximate 90°.



- Check that burner operates at the new high flame setting. It may be necessary to adjust the screw setting slightly more to get the ideal burner flame height.
- Replace the control knob and turn off the burner.
- Repeat steps 2 through 4 for each burner if needed.
- Replace the flame tamers and grates after the burners have been cooled.





## STAINLESS STEEL

There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

## GRILL GRATE

The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. If the grill is allowed to cool before cleaning, cleaning will be more difficult.

**ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "O" POSITION. MAKE SURE THE RANGE TOP BURNER IS COOL BEFORE REMOVAL.**

## GRILL BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

## MAIN BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "O" position. Make sure the grill is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to call our customer service line at 1-800-913-8999 in USA.

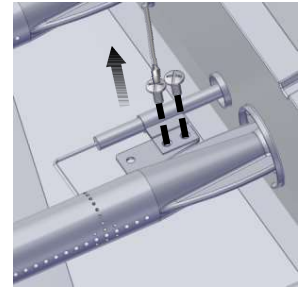
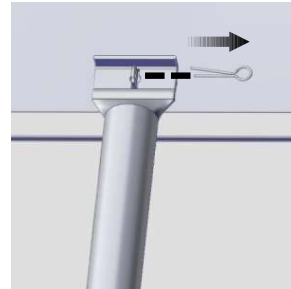
## GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and wash with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

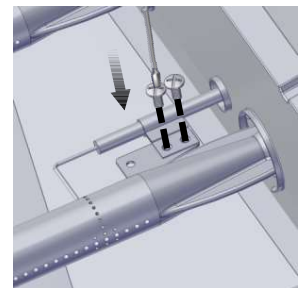
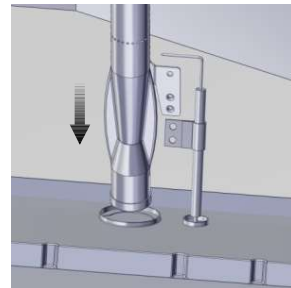
**Warning: If you wish to replace main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.**

## HOW TO REPLACE MAIN BURNER

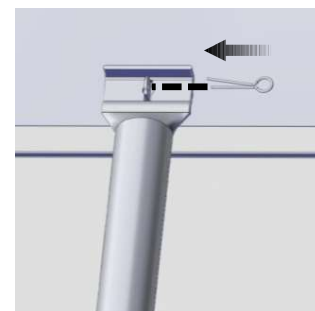
**Step 1.** Remove the main burner "R" pin on the back wall of fire box by using needle nose pliers. Use a flathead screwdriver to remove burner pin cover, then remove the burner on the front wall of fire box, as shown below.



**Step 2.** Insert the burner onto the orifice and secure the burner pin cover on the burner, as shown below, make sure burner hole aim at orifice .



**Step 3.** Secure the main burner on the back wall of fire box with "R" Pin.



## CAUTION

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

## SPIDER AND INSECT WARNING

Checking and cleaning burner/ venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your grill has not been used for an extended period of time.

## WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

## BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

**PREHEATING:** The grill lid should be in a closed position during the preheat time period. It is necessary to preheat the grill before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

## COOKING TEMPERATURES

High setting-Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting-Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the grill by indirect heat from the burner on the other side. Heat from the lit burner circulates gently throughout the grill, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

**CAUTION:** If burners go out during operation, close gas supply at source, and turn all gas valves off. Open lid and wait five minutes before attempting to relight (this allows accumulated gas fumes to clear).

**CAUTION:** Should a grease fire occur, close gas supply at source, turn off all burners and leave lid closed until fire is out.

**CAUTION:** DO NOT attempt to disconnect any gas fitting while your grill is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas grill is no exception.

**CAUTION:** Side burner lid will get hot if used when lid is closed.

PROBLEM	SOLUTION
When attempting to light my grill, it will not light immediately.	Make sure you have a spark while you are trying to light the burner (if no spark) . Check if the battery is installed properly. Ensure that the wire is connected to the electrode assembly. Clean wire (s) and / or electrode with rubbing alcohol and a clean swab. Wipe with a clean cloth. Check to see if the other burners operate. If so. Check the gas orifice on the malfunctioning burner for an obstruction.
Rotisserie burner will not light when the igniter button is pushed.	Check to see if debris is blocking the electrode. Check to see if there is a spark that jumps to the burner from the electrode. If no spark is seen, check the battery located inside the igniter box. To open turn counter Does the infrared back burner light when attempting to light with a match ? If not, check to ensure the gas is on.
Regulator makes noise.	Vent hose on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start. Check your flames for proper performance. If the flames are not correct, replace regulator.
Full size cover does not fit the grill.	Cover may be incorrect for your grill. It may be a tight fit. Ensure the cover is the correct length for your grill. Measure it left to right. Compare to the grill's measurement. Compare the location and size of the hood portion of the cover to your grill. Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room. For grill with a side shelf bunch the cover like a sock, put on left to right.

<b>PROBLEM</b>	<b>SOLUTION</b>
Rotisserie motor will not turn	Ensure the motor is connected to a properly grounded power supply. Ensure the on / off switch is in the on position. Ensure that the spit is fully inserted into the rotisserie motor. Ensure that the load does not exceed the 40 pounds operational capacity. Ensure that there is no encumbrance or drag.
Grill only heats to 93-149°C / 200-300°F.	Check to see if the fuel hose is bent or kinked. Make sure the grill area is clear of dust. Make sure the burner and orifices are clean. Check for spiders and insects. The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP tank valve. Disconnect the regulator from the LP tank and wait one minute. Reconnect the regulator to the LP tank and slowly open the LP tank valve until the valve is fully open. Light all burners and observe the temperature.
Grill takes a long time to preheat.	Normal preheat 260-316°C / 500-600°F, takes about 10-15 min. Cold weather and wind may effect your preheat time. If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.
Burner flames are not light blue.	Too much or not enough air for the flame. Elevation is the principal cause, however cold weather can affect the mixture. Burner adjustment may be required. Grill is in a windy location.

## Ordering Parts

### HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part (s) for your gas grill, please refer to the parts list on pages 63. The following information is required to assure getting the correct part. Please note the shipping cost for the delivery of any replacement parts will be on yourself.

- Gas grills model number (see data sticker on grill).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact our customer service hotline, U.S.A: 1- 800-913-8999.

### IMPORTANT

Use only factory authorized parts. The use of any part that is not factory authorized can be dangerous. This will also void your warranty.  
Keep this assembly and operating instruction manual for convenient referral, and for replacement parts ordering.

## Grill Hints

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 51mm / 2-in. intervals.

**DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING.**



# Grill Cooking Chart

FOOD	WEIGHT OR THICKNESS	HEAT SETTING	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Vegetables				Slice. Dot with butter or margarine. Wrap in heavy -duty foil. Grill, turning occasionally.
Fresh Beets Carrots Turnips		Medium	12 to 20 minutes	Grill, turning once. Brush occasionally with melted butter or margarine.
Onion	1.3mm / 1/2 in. slices	Medium	8 to 20 minutes	Season with Italian dressing, butter, or margarine.
Potatoes Sweet White	Whole 170 to 226g / 6 to 8 oz	Medium High	40 to 60 minutes 45 to 60 minutes	Wrap individually in heavy - duty foil. Grill, rotating occasionally.
Frozen Asparagus Peas Green beans Sprouts		Medium	15 to 30 minutes	Dot with butter or margarine. Wrap in heavy -duty foil. Grill, turning occasionally.
French fries		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally
Meats Beef Hamburgers	1-2 cm / 1/2 - 3/4 in.	Medium	10 to 18 minutes	Grill, turning once when juices rise to the surfaces. Do not leave hamburgers unattended since a flare-up could occur quickly. Cook to internal temperature of 160 degrees
Tenderloin		High	8 to 15 minutes	
Rare	2.5 cm / 1 in.	High	8 to 14 minutes	
Medium	1.3 cm / 1/2 in. 2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	High Medium to High	11 to 18 minutes 12 to 22 minutes 16 to 27 minutes	Trim edges. Grill, turning once
Well - done	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium Medium	18 to 30 minutes 16 to 35 minutes	
Lamb Chop & Steaks Rare	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium to High	10 to 15 minutes 14 to 18 minutes	Trim edges. Grill, turning once.
Medium	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium to High	13 to 20 minutes 18 to 25 minutes	
Pork Chops	2.5 cm / 1 in.	Medium	20 to 30 minutes	Trim edges. Grill, turning once. Cook to desired doneness.
Well -done	2.5 - 3.8 cm / 1-1/2 in.	Medium	30 to 40 minutes	

FOOD	WEIGHT OR THICKNESS	HEAT SETTING	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Ribs		Medium	30 to 40 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce. Turn several times.
Ham steaks (precooked)	2.5 cm / 1 in. slices	High	4 to 8 minutes	Trim edges. Grill, turning once.
Hot dogs		Low	5 to 10 minutes	Slit skin. Grill, turning once.
Poultry	900 to 1400 g / 2 to 3 lb	Low or Medium	Up to 1 hour	Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade.
Breasts well-done		Medium	30 to 45 minutes	Marinate as desired.
Fish and Seafood Halibut Salmon Swordfish	2 to 2.5 cm / 3/4 to 1 in.	Medium to High	8 to 15 minutes	Grill, turning once. Brush with melted butter, margarine or oil to keep moist.
Whole Catfish Rainbow trout	113 to 226 g / 4 to 8 oz	Medium to High	12 to 20 minutes	Grill, turning once. Brush with melted butter, margarine or oil. Brush with melted butter and lemon juice.

## BBQ SALMON

2 large salmon steaks  
2 tbs. Oil  
Salt & pepper  
2 oz. thin bacon slices  
2 tbs. Butter  
1 tbs. Lemon juice  
Spring of parsley  
Lemon wedges

Preheat the BBQ. Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile, fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

## BAKED CHILI CORN

6 medium ears corn, husked  
3 tbs. Butter or margarine, melted  
Dash ground cumin  
Dash ground coriander

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

## TANGY SEAFOOD KABOBS

1 lb. Large shrimp, shelled & deveined  
¾ lbs. sea scallops  
2/3 c. chili sauce  
¼ c. cider vinegar

butter and sprinkled with chopped parsley and a crisp lettuce salad

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

3 tbs. chopped parsley  
1 tbs. vegetable oil  
1 tbs. Worcestershire sauce  
½ tsp. prepared horseradish  
1 clove garlic, minced

1 20 oz. Can pineapple chunks in juice, drained half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

## PORK CHOPS

4 Pork chops  
Marinade  
1 large onion  
2 tbs. lemon juice or vinegar  
2 tbs. oil  
½ tsp. powdered mustard  
2 tsp. Worcestershire sauce  
½ tsp. freshly ground black pepper  
1 tsp. sugar  
½ tsp. paprika  
1 clove garlic

Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes.

BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

## BARBECUED LONDON BROIL

4 to 6 servings  
¾ c. Italian dressing  
1 tsp. Worcestershire sauce  
1 tsp. dry mustard  
¼ tsp. thyme, crushed  
1 medium onion, sliced  
1 pound flank steak, scored  
2 tbs. butter, melted

Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

## BARBECUED POTATOES and CHEESE

1-1/2 cups shredded cheddar cheese  
1 can (10-3/4 oz.) condensed cream of mushroom soup  
1/3 cup milk  
2 tbs. barbecue sauce  
¼ tsp. oregano  
¼ tsp. salt

1/8 tsp. pepper  
4 cups thinly sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

## VEGETABLE KABOBS

3 medium-sized zucchini  
12 cherry tomatoes  
12 fresh mushrooms  
Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into ½ inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

## FAJITAS

1-1/2 lb. flank steak or boned chicken breasts  
2 tbs. oil  
½ cup lime juice  
½ tsp. salt  
½ tsp. celery salt  
¼ tsp. garlic powder  
½ tsp. pepper  
¼ tsp. oregano  
¼ tsp. cumin  
Flour tortillas lemon

Pound flank steak to ¼ inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a preheated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

## FAJITAS

1-1/2 lb. flank steak or boned chicken breasts  
2 tbs. oil  
½ cup lime juice  
½ tsp. salt  
½ tsp. celery salt  
¼ tsp. garlic powder  
½ tsp. pepper  
¼ tsp. oregano  
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Flour tortillas lemon

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## BEEF AND LAMB KABOBS

Serve 4

½ lb. boneless sirloin or beef cut into 1" cubes  
½ lb. boneless loin of lamb cut into 1" cubes  
2/3 c. water, divided  
¼ c. chopped onion  
2 tbs. soy sauce  
¼ c. vegetable oil, divided  
1 tbs. dark brown sugar  
1 tbs. fresh lemon juice  
2 cloves garlic, minced  
¼ tsp. ground cumin  
¼ tsp. ground coriander  
¼ tsp. ground turmeric  
1/8 tsp. ground red pepper  
1/8 tsp. ground ginger  
1 red pepper cut into chunks  
1 large banana, cut into chunks  
8 small mushrooms  
1/3 c. smooth peanut butter

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through. Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

## EGGPLANT CAVIAR

1 large eggplant  
2 tbs. olive oil  
2 tbs. wine vinegar  
2 tbs. finely chopped onion  
½ clove garlic, minced  
1 medium tomato, chopped salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

## CHICKEN TANDOORI STYLE

8 large chicken thighs or drumsticks  
1 c. plain nonfat yogurt  
½ c. lemon juice  
2 tsp. salt  
½ tsp. cayenne  
½ tsp. black pepper  
½ tsp. crushed garlic  
½ tsp. grated ginger  
1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone. Roast using the rotisserie burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

## SPARE RIBS

Marinade:

1 c. soy sauce  
½ c. honey  
½ c. vinegar  
½ c. dry sherry  
2 tsp. chopped garlic  
2 tsp. sugar  
1 c. water  
1 chicken bouillon cube  
1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotisserie burner on high. Roast for 50 minutes or until done.

## PORK ROAST

Apple cider vinegar basting sauce:  
1 c. apple cider vinegar  
6 oz. water  
½ stick butter  
Salt, pepper, parsley and garlic seasoning  
2 oz. lemon juice  
10 lbs. pork roast

Time: 1-1/2 hours to 2 hours

Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotisserie burner. Turn control knob to high. Use the above basting sauce for rotissing.

## TURKEY

12 lb. turkey  
Beer basting sauce:  
1 can beer  
12 oz. water  
1 stick butter  
1 tsp. salt  
1 tsp. pepper  
½ tsp. garlic flakes  
1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotisserie burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

# LIMITED WARRANTY

The manufacturer warrants to the original consumer-purchaser only that this product (*Model #720/730-0898*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and/or freight pre-paid by the consumer, for review and examination. Nexgrill's obligation is limited to repair, replacement, or depreciated value, at the option of Nexgrill.

- **TUBE BURNERS:** 8 year *LIMITED* warranty against perforation.
- **COOKING GRIDS and FLAME TAMERS:** 1 year *LIMITED* warranty; *does not cover dropping, chipping, scratching, or surface damage.*
- **STAINLESS STEEL PARTS:** 1 year *LIMITED* warranty against perforation; *does not cover cosmetic issues like surface corrosion, scratches and rust.*
- **ALL OTHER PARTS:** 1 year *LIMITED* warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses) *\*Does not cover chipping, scratching, cracking surface corrosion, scratches or rust.*

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is *not transferable*. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product **ONLY** and does not cover cosmetic issues such as scratches, dents, corosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

#### MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or misuse of product.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

#### DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

*Repair or replacement of defective parts is your exclusive remedy* under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

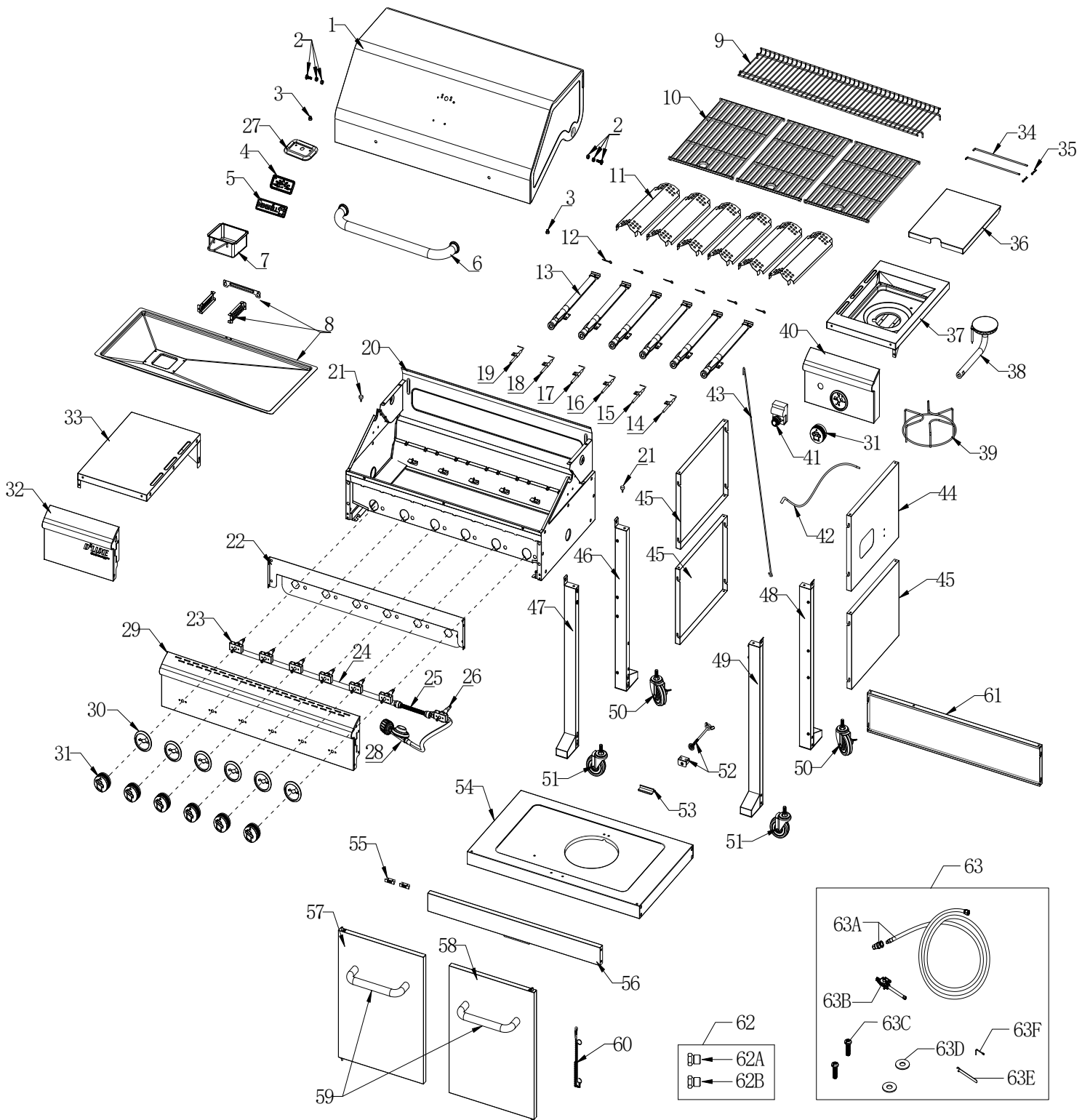
THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller. NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

**Nexgrill Customer Relations**  
**14050 Laurelwood Pl**  
**Chino, CA 91710**

*All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1-800-913-8999 in USA.*





No.	Part (Description)	Warranty coverage (year)	QTY	No.	Part (Description)	Warranty coverage (year)	QTY
1	Main Lid	1	1	38	Side burner	1	1
2	Main lid screw	1	2	39	Side burner cooking grid	1	1
3	Hood buffer A	1	2	40	Side burner control panel	1	1
4	Temperature gauge	1	1	41	Pulse igniter module	1	1
5	Logo	1	1	42	Side burner igniter wire	1	1
6	Main lid handle assembly	1	1	43	Gas tank barrier bar	1	1
7	Grease box	1	1	44	Right side panel, top	1	1
8	Grease pan assembly	1	1	45	Side panel	1	3
9	Warming rack	1	1	46	Cart leg rear, left	1	1
10	Cooking grid	1	3	47	Cart leg front, left	1	1
11	Flame tamer	1	6	48	Cart leg rear, right	1	1
12	Main burner pin assembly	1	6	49	Cart leg front, right	1	1
13	Main tube burner	8	6	50	Swivel caster with brake	1	2
14	Main burner igniter wire A	1	1	51	Swivel caster	1	2
15	Main burner igniter wire B	1	1	52	Tank bolt	1	1
16	Main burner igniter wire C	1	1	53	Door iron piece	1	1
17	Main burner igniter wire D	1	1	54	Bottom panel	1	1
18	Main burner igniter wire E	1	1	55	Door magnet	1	2
19	Main burner igniter wire F	1	1	56	Cart frame, front	1	1
20	Main burner bowl assembly	Non-replaceable	1	57	Door, left	1	1
21	Hood buffer B	1	2	58	Door, right	1	1
22	Front baffle	1	1	59	Door handle assembly	1	2
23	Main gas valve	1	6	60	Lighting rod	1	1
24	Main manifold	1	1	61	Back panel	1	1
25	Side burner flex gas line	1	1	62	NG orifice pack	1	1
26	Side burner gas valve	1	1	62A	Main tube burner NG orifice $\phi$ 1.54mm	1	6
27	Temperature gauge seat	1	1	62B	Side burner NG orifice $\phi$ 1.7mm	1	1
28	Regulator, LP	1	1	63	NG Conversion kit	Sold separately as set	
29	Main control panel	1	1	63A	NG gas hose with quick connector assembly	Sold separately with #63	1
30	Main burner bezel	1	6	63B	NG Regulator assembly		1
31	Control knob	1	7	63C	Truss head screw with lock		2
32	Side shelf control panel, left	1	1	63D	Flat Washer		2
33	Side shelf, left	1	1	63E	6mm Wrench		1
34	Side burner lid hinge rod	1	2	63F	6mm Nut Driver		1
35	Side burner lid hinge rod pin	1	2		KD hardware pack		1
36	Side burner lid	1	1		Manual		1
37	Side burner bowl assembly	1	1				

No.	Pieza (Descripción)	Cobertura de garantía (año)	CANT.	No.	Pieza (Descripción)	Cobertura de garantía (año)	CANT.
1	Tapa principal	1	1	38	Mechero lateral	1	1
2	Tornillo de la tapa principal	1	2	39	Rejilla de cocción del quemador lateral	1	1
3	Tope de la cubierta A	1	2	40	Panel de control del mechero lateral	1	1
4	Medidor de temperatura	1	1	41	Módulo del encendedor de pulso	1	1
5	Logotipo	1	1	42	Cable de encendedor del quemador lateral	1	1
6	Conjunto de manija de la tapa principal	1	1	43	Barrera del tanque de gas	1	1
7	Caja para grasa	1	1	44	Panel lateral derecho, arriba	1	1
8	Ensamblaje del recipiente para grasa	1	1	45	Panel lateral	1	3
9	Rejilla para calentar	1	1	46	Parte trasera del carro, izquierdo	1	1
10	Rejilla de cocción	1	3	47	Parte delantera del carro, izquierdo	1	1
11	Domador de llama	1	6	48	Parte trasera del carro, derecho	1	1
12	Ensamblaje del vástago del mechero principal	1	6	49	Parte delantera del carro, derecho	1	1
13	Mechero del tubo principal	8	6	50	Rueda giratoria con freno	1	2
14	Cable del encendedor del quemador principal A	1	1	51	Rueda giratoria	1	2
15	Cable del encendedor del quemador principal B	1	1	52	Perno del tanque	1	1
16	Cable del encendedor del quemador principal C	1	1	53	Pieza de la puerta de hierro	1	1
17	Cable del encendedor del quemador principal D	1	1	54	Panel inferior	1	1
18	Cable del encendedor del quemador principal E	1	1	55	Imán para la puerta	1	2
19	Cable del encendedor del quemador principal F	1	1	56	Marco del carro, frente	1	1
20	Cable de encendido del quemador de roscería	No reemplazable	1	57	Puerta, izquierda	1	1
21	Tope de la cubierta B	1	2	58	Puerta, derecha	1	1
22	Compuerta delantera	1	1	59	Conjunto de mango de la puerta	1	2
23	Válvula de gas principal	1	6	60	Varilla de encendido	1	1
24	Distribuidor principal	1	1	61	Panel posterior	1	1
25	Línea de gas flexible para el mechero lateral	1	1	62	Paquete de orificios para gas natural	1	1
26	Válvula de gas del quemador lateral	1	1	62A	Orificio para gas natural del mechero principal $\phi$ 1.54 mm	1	6
27	Cubierta del medidor de temperatura	1	1	62B	Orificio para gas natural del quemador lateral $\phi$ 1.7 mm	1	1
28	Regulador, del propano líquido	1	1	63	Kit de conversión NG	Se vende por separado como conjunto	
29	Panel de control principal	1	1	63A	Manguera de Gas Natural con montaje rápido de conector	Se vende por separado como conjunto con n° 63	
30	Bisel del mechero principal	1	6	63B	Ensamble del regulador de gas natural		
31	Perilla de control	1	7	63C	Tornillo de cabeza ovalada con bloqueo		
32	Panel de control del estante lateral, izquierdo	1	1	63D	Arandela plana		
33	Panel lateral izquierdo	1	1	63E	Llave inglesa de 6 mm		
34	Varilla de la bisagra de la tapa del mechero lateral	1	2	63F	Botaperno de 6 mm		
35	Pasador de barra de la bisagra de la tapa del quemador lateral	1	2		Paquete de herrajes	1	
36	Tapa del mechero lateral	1	1		Manual		1
37	Ensamblaje del bol del mechero lateral	1	1				

N°	Pièce (description)	Couverture de la garantie (année)	QTÉ	N°	Pièce (description)	Couverture de la garantie (année)	QTÉ
1	Couvercle principal	1	1	38	Brûleur latéral	1	1
2	Vis du couvercle principal	1	2	39	Grille de cuisson du brûleur latéral	1	1
3	Amortisseur hotte A	1	2	40	Panneau de commande du brûleur latéral	1	1
4	Indicateur de température	1	1	41	Module pour allumage à impulsions	1	1
5	Logo	1	1	42	Fil d'allumage du brûleur latéral	1	1
6	Assemblage de la poignée du couvercle principal	1	1	43	Barrière de réservoir de gaz	1	1
7	Réceptacle à graisse	1	1	44	Panneau latéral droit, haut	1	1
8	Réceptacle à graisse	1	1	45	Panneau latéral	1	3
9	Grille chauffante	1	1	46	Jambe de chariot arrière, gauche	1	1
10	Grille de cuisson	1	3	47	Jambe de chariot avant, gauche	1	1
11	Dispositif de contrôle des flammes	1	6	48	Jambe de chariot arrière, droite	1	1
12	Assemblage du ergot du brûleur principal	1	6	49	Jambe de chariot avant, droite	1	1
13	Brûleur du tuyau principal	8	6	50	Roulette pivotante avec frein	1	2
14	Fil d'allumage du brûleur principal A	1	1	51	Roulette pivotante	1	2
15	Fil d'allumage du brûleur principal B	1	1	52	Boulon de réservoir	1	1
16	Fil d'allumage du brûleur principal C	1	1	53	Pièce de porte en fer	1	1
17	Fil d'allumage du brûleur principal D	1	1	54	Panneau inférieur	1	1
18	Fil d'allumage du brûleur principal E	1	1	55	Aimant de porte	1	2
19	Fil d'allumage du brûleur principal F	1	1	56	Cadre de chariot, avant	1	1
20	Ensemble chambre de cuisson principale	Non remplaçable	1	57	Porte gauche	1	1
21	Amortisseur hotte B	1	2	58	Porte droite	1	1
22	Chicane avant	1	1	59	Poignée de porte	1	2
23	Valve de gaz principale	1	6	60	Bâtonnet d'allumage	1	1
24	Collecteur principal	1	1	61	Panneau arrière	1	1
25	Tuyau de gaz flexible du brûleur latéral	1	1	62	Garniture pour orifice de gaz naturel	1	1
26	Valve de gaz du brûleur latéral	1	1	62A	Orifice pour GN du brûleur principal de $\phi$ 1,54 mm	1	6
27	Boîtier de l'indicateur de température	1	1	62B	Orifice pour GN du brûleur latéral de $\phi$ 1,7mm	1	1
28	Régulateur, PL	1	1	63	Kit de conversion pour GN	Vendu séparément comme ensemble	
29	Panneau de commande principal	1	1	63A	Tuyau de gaz naturel avec connecteur à branchement rapide	Vendu séparément comme ensemble avec réf. 63	1
30	Collerette du brûleur principal	1	6	63B	Assemblage du régulateur GN		1
31	Bouton de commande	1	7	63C	Vis à tête bombée avec blocage		2
32	Panneau de commande de l'étagère latérale, gauche	1	1	63D	Rondelle plate		2
33	Panneau latéral gauche	1	1	63E	Clé 6 mm		1
34	Bâtonnet charnière couvercle du brûleur latéral	1	2	63F	Tourne-écrou 6 mm		1
35	Ergot du bâtonnet charnière du couvercle du brûleur latéral	1	2		Quincaillerie		1
36	Couvercle du brûleur latéral	1	1		Manuel		1
37	Assemblage du bol de brûleur latéral	1	1				