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# Members Mark GR2310803-MM-00 Owner's Manual

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**Member's Mark™**

## **Assembly Instructions & User's Manual**

for

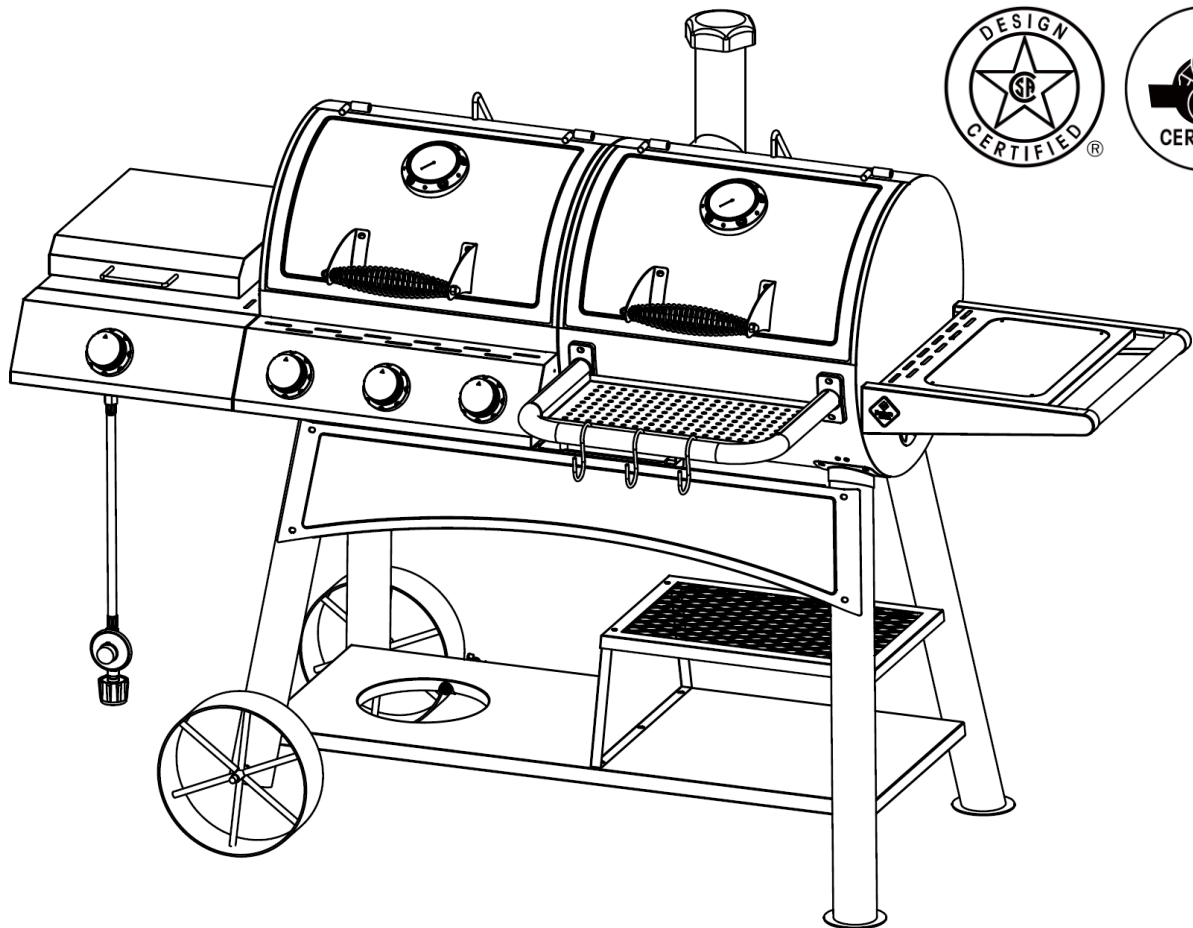
### ***Member's Mark Charcoal & Gas Combo Grill***

**Item Number: 980305021 / 980305488**

**Model Number: GR2310803-MM-00**



**Customer Assistance (spare/replacement parts): 1-888-837-1380**

**or Email: [customerservice@rankam.com](mailto:customerservice@rankam.com)**





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

# Table of Contents

Quality Statement.....	3
Important Safety Information .....	3
Before Assembly .....	3
Care & Use .....	3-6
Package Contents .....	7-8
Product Information .....	8
Components .....	9-13
Hardware .....	14
Tools .....	14
Step 1 – Step 29 .....	15-29
 Warning .....	30-35
 Danger .....	36
Troubleshooting .....	37
Care & Use Instructions .....	38-47
Technical Data .....	47
Warranty Information .....	48

	<b>WARNING</b>	
<ol style="list-style-type: none"> <li>1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.</li> <li>2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.</li> </ol>		

	<b>DANGER</b>	
<p><b>If you smell gas:</b></p> <ol style="list-style-type: none"> <li>1. Shut off gas to the appliance.</li> <li>2. Extinguish any open flame.</li> <li>3. Open lid.</li> <li>4. If odor continues, keep away from the appliance and immediately call your fire department.</li> </ol>		
<p><b>Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.</b></p>		

# Quality Statement

## Questions or Comments?

We would love to hear about your Member's Mark experience! Visit us at:  
[samsclub.com/membersmarkhelp](https://samsclub.com/membersmarkhelp)

## Important Safety Information

- *Please read all instructions carefully before assembling this product.*
- *Where applicable, and for your safety, assembly by an adult is strongly recommended.*
- *Use only vendor-supplied hardware to assemble this item. Using unauthorized hardware could jeopardize the structural integrity of the item.*
- *Hardware may loosen overtime. Periodically check that all connections are tight.*
- *Follow all warnings and instructions when using the appliance.*
- *Failure to follow these instructions and warnings could result in serious product or personal damage.*

## Before Assembly

- *Remove all parts and hardware from the box. Place all items on a carpeted or scratch-free work surface, as this will avoid damaging parts during assembly.*
- *The shipping box can provide an ideal work surface if none is available.*
- *Use the components and hardware lists below to identify, inventory and separate each of the hardware and components included.*
- *To avoid accidentally discarding small components or hardware, do not dispose of any packaging or contents of the shipping carton until assembly is complete.*
- **DO NOT USE** power tools unless it is explicitly identified in this manual as required for use during assembly. Power tools can damage the fasteners, hardware and/or components.
- *Do not fully tighten all fasteners / screws until all parts are in place. Failure to follow these instructions may cause the fasteners / screws to misalign during assembly.*

## Care & Use

- *Use a soft, clean cloth that will not scratch the surface when cleaning.*
- *Gloves are recommended while assembling the grill.*

## USE AND INSTALLATION OF LP GAS CYLINDER (PROPANE TANK)

### BEFORE INSTALLING:

The installation must conform with local codes or (in the absence of local codes) with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1*, or *Propane Storage and Handling Code, B149.2*, or the *Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192*, and *CSA Z240 RV Series, Recreational Vehicle Code*, as applicable.

### BEFORE EVERY USE:

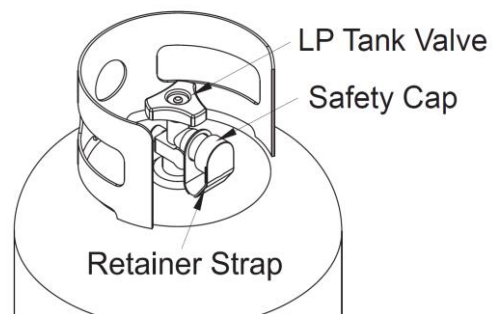
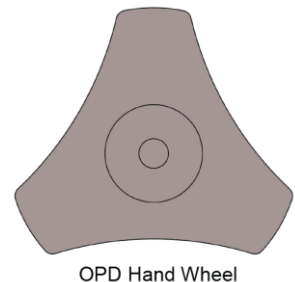
Be sure to inspect the hose for leaks, cuts, wear, abrasion, or damage of any sort before using this appliance. If any the hose shows any damage, it must be replaced with a new hose specified by the manufacturer before further use.

### LP GAS CYLINDER

The LP (liquid propane) cylinder specifically designed to be used with this unit **MUST** have a 20 lb. (9.1kg) capacity with a Type 1 cylinder valve and an overfilling protection device (OPD).

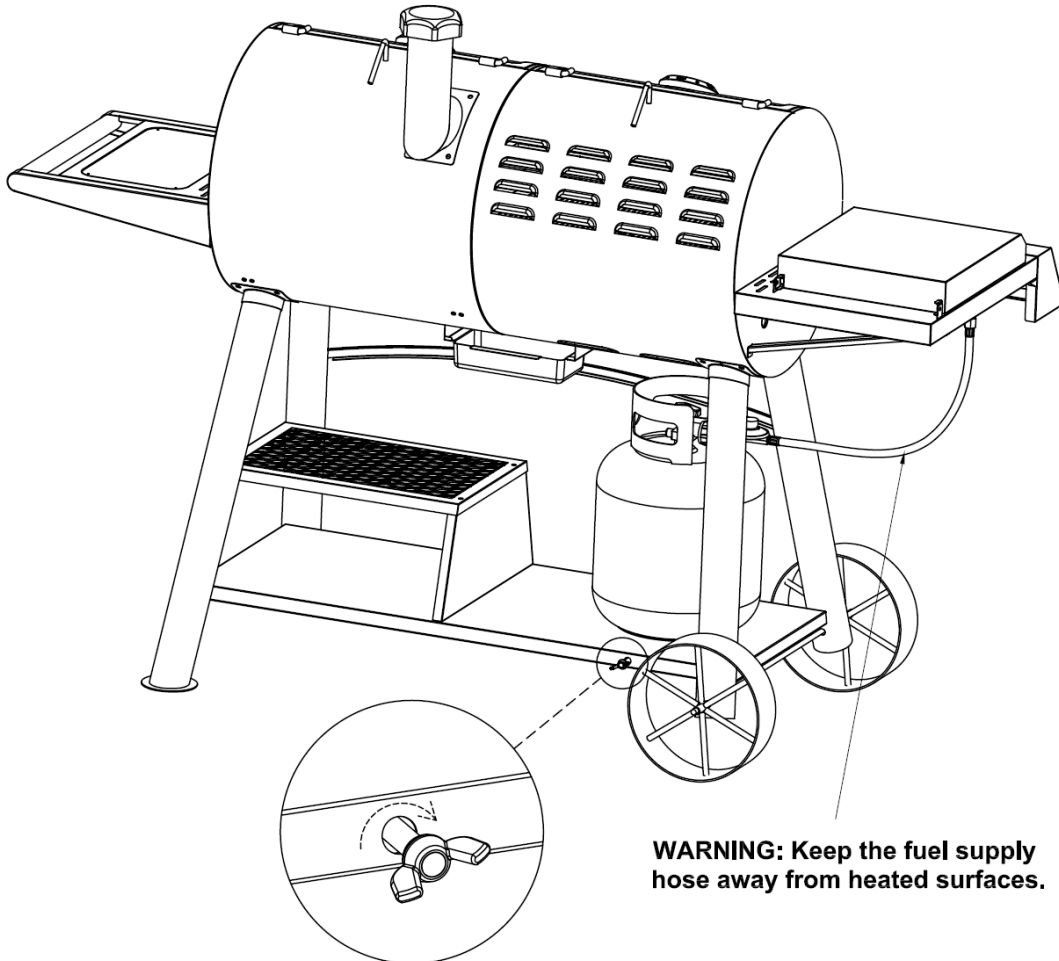
### LP Tank Valve Requirements:

- Purchase LP tanks only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7cm) (tall) with 20lb. (9kg) capacity maximum.
- Type 1 outlet compatible with regulator or appliance.
- Safety relief valve.
- UL-listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only tanks equipped with this type of valve.
- LP tank must be arranged for vapor withdrawal.
- The LP cylinder must be 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, Cylinder, Spheres, Tubes for Transportation of Dangerous Goods; and Commission of Dangerous Goods; and Commission, as applicable.
- The LP cylinder must include a collar to protect the cylinder valve.
- When this appliance is not in use, the gas must be turned off at the supply cylinder(s).
- The LP cylinder must be stored outdoors out of the reach of children and **MUST NOT** be stored in a building, garage, shed, breezeway, or any other enclosed space.
- Storage of an outdoor cooking gas appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the appliance.
- The cylinder should **ALWAYS** sit in an upright position.



## INSTALLING GAS CYLINDER

1. Check that the cylinder valve is closed by turning the knob clockwise.
2. Place the cylinder into cylinder holder and tighten the fixing bolt. Place cylinder such that the valve opening faces the side burner in such a way that the hose is not kinked/damaged.
3. Attach/detach the regulator to LP cylinder only when the cylinder is resting on the cart base properly.



**WARNING:** Keep the fuel supply hose away from heated surfaces.



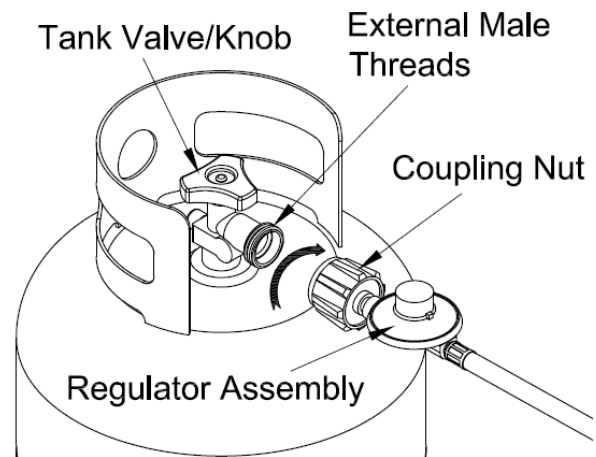
## CAUTION



- When installing LP cylinders, the pressure regulator and hose supplied by the manufacturer **MUST** be used with the appropriate cylinder. Replacement regulators and hoses need to be specified by the manufacturer of this appliance.
- Place the dust cap on the 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. Other types of caps or plugs may result in a propane leak.

## CONNECTION PROCEDURES

1. Make sure the tank valve is closed (turn valve clockwise until tight).
2. Check the tank valve to ensure it has the proper external male threads.
3. Make sure all burner valves are turned OFF.
4. Check valve connections, port, and regulator assembly for any damage or debris. Remove any debris. Inspect the hose for damage. Never attempt to use damaged or obstructed equipment. Contact your local LP gas dealer for repair.
5. When connecting the regulator assembly to the valve, hand-tighten the quick coupling nut clockwise until tight. Do not use a wrench to tighten. Use of a wrench may damage the quick coupling nut.
6. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks (leak test) before attempting to light the grill (see P.32-33). If a leak is found, turn the tank valve off and do not use the grill until your LP gas dealer can make repairs.

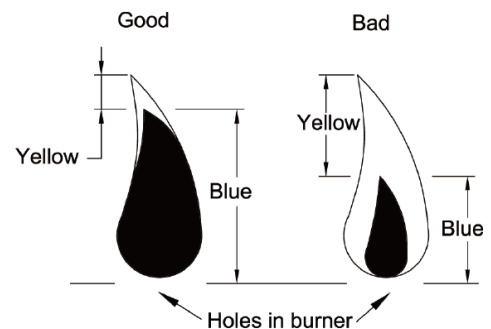


## TO DISCONNECT LP CYLINDER:

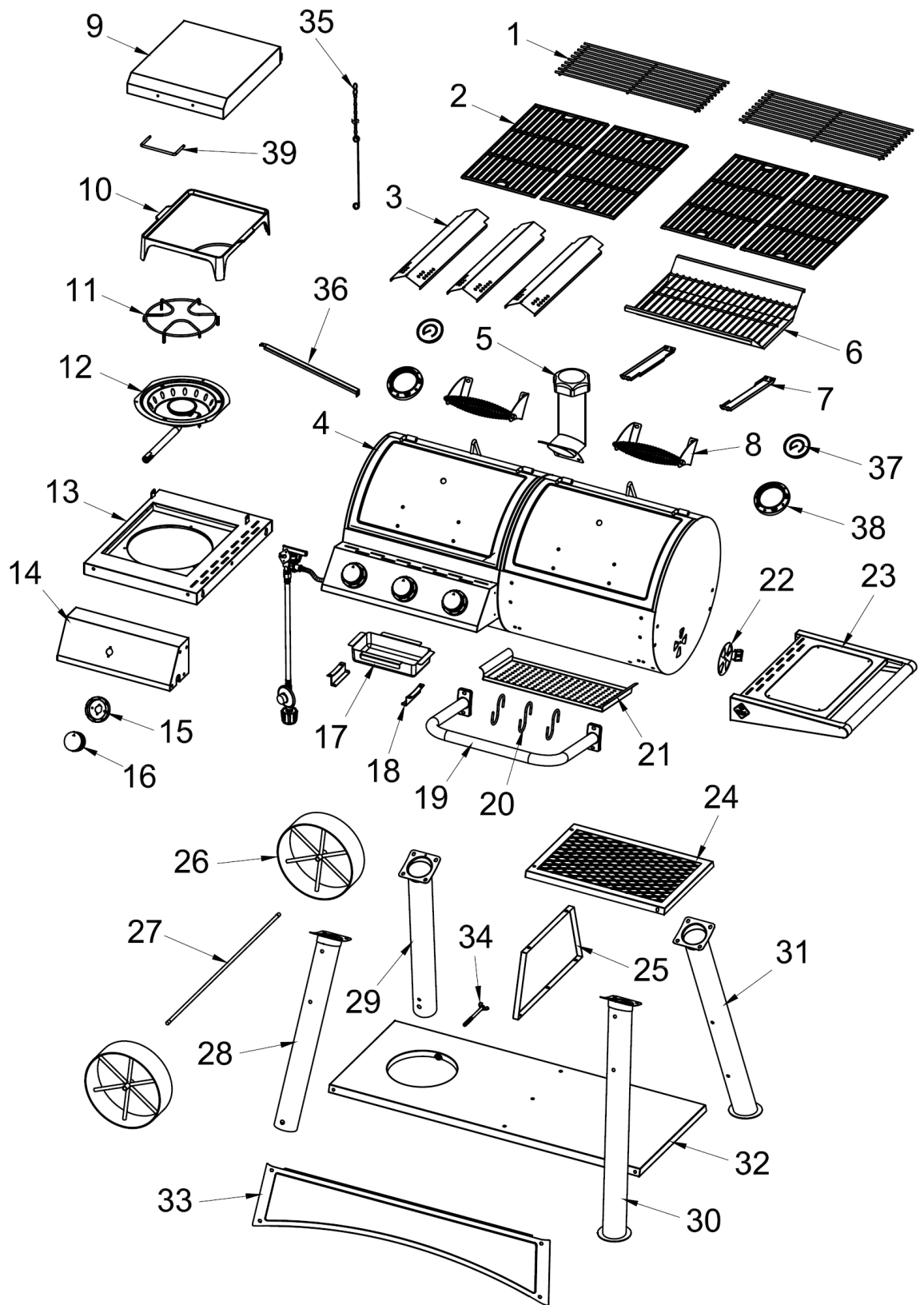
1. Turn the burner valves off.
2. Turn the tank valve off fully (turn clockwise).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

## FLAME CHARACTERISTICS

Burner flames should be blue and stable with little yellow tips and no excessive noise or lifting. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air. If any of these conditions exist, call our customer service line. Visually check the burner flames prior to each use.



# Package Contents





Component	Description	Quantity	Component	Description	Quantity
1	Warming Rack	2	21	Front Handle Tray	1
2	Cooking Grate	4	22	Air Vent	1
3	Flame Tamer	3	23	Side Table	1
4	Grill Body Assembly	1	24	Cart Rack	1
5	Smoke Stack Assembly	1	25	Cart Rack Support	1
6	Charcoal Tray	1	26	Wheel	2
7	Charcoal Tray Holder	2	27	Wheel Axle	1
8	Lid Handle	2	28	Left Front Leg	1
9	Side Burner Lid	1	29	Left Rear Leg	1
10	Griddle	1	30	Right Front Leg	1
11	Side Burner Grate	1	31	Right Rear Leg	1
12	Side Burner Assembly	1	32	Cart Base	1
13	Side Burner Frame	1	33	Cart Front Panel	1
14	Side Burner Control Panel	1	34	Tank Fixing Bolt	1
15	Control Knob Bezel	1	35	Match Holder	1
16	Control Knob	1	36	Side Burner Support	1
17	Grease Cup	1	37	Thermometer	2
18	Grease Cup Holder	1	38	Thermometer Bezel	2
19	Front Handle	1	39	Side Burner Lid Handle	1
20	Hook	3			

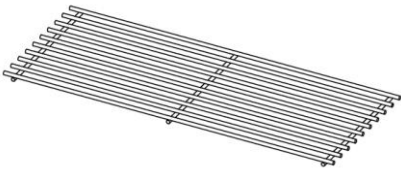
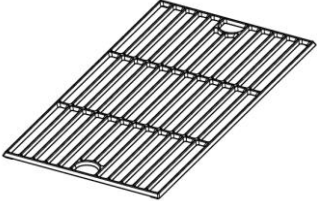
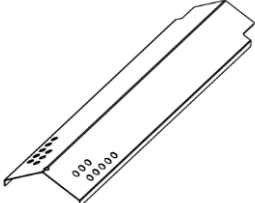
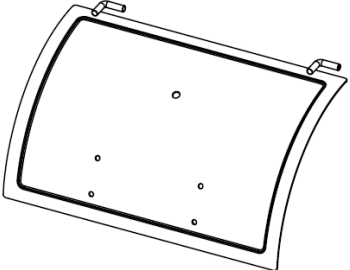
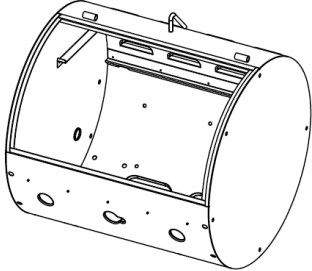
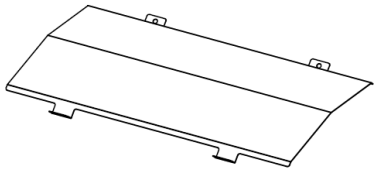
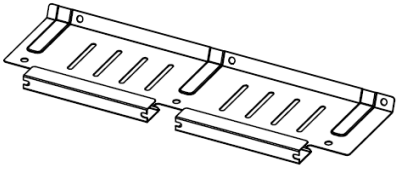
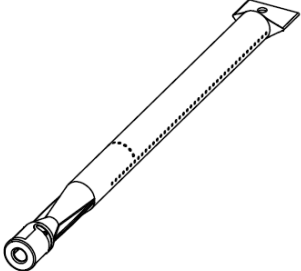
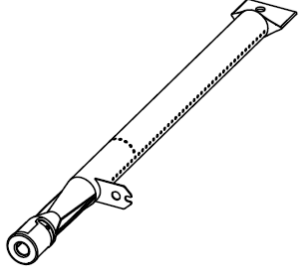
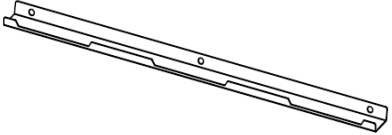
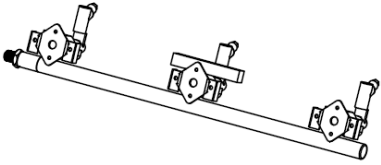
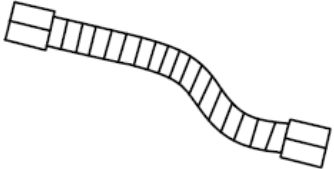
## Product Information

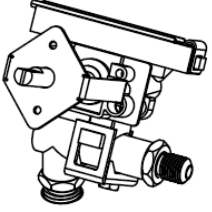
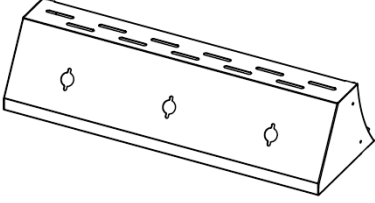

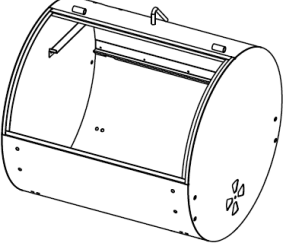
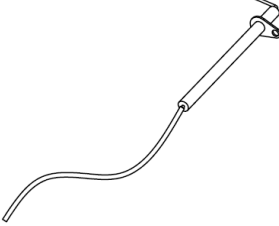
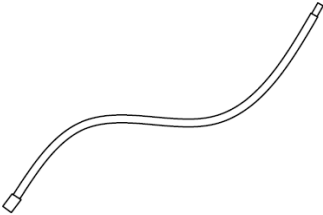
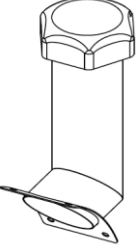
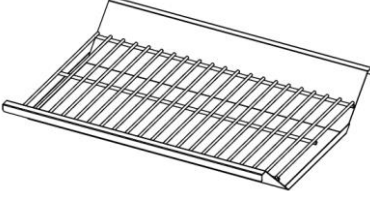
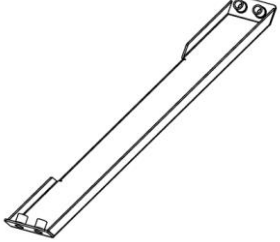
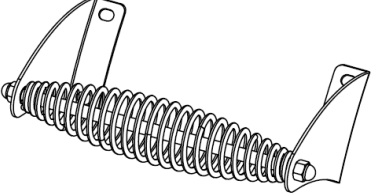
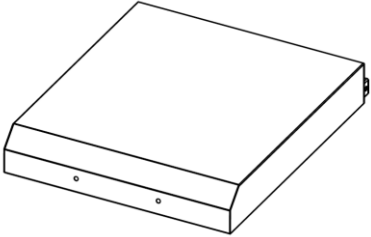
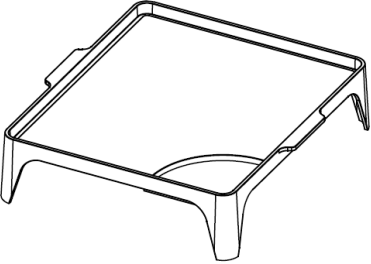
Product Dimensions – **70.94” x 36.69” x 51.57” (180.2cm x 93.2cm x 131.0cm)**

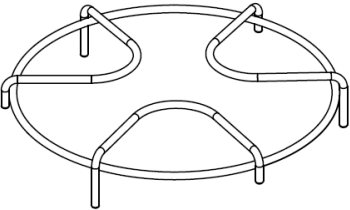
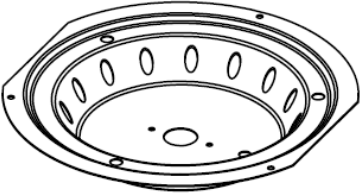
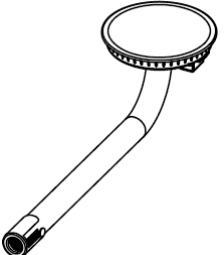
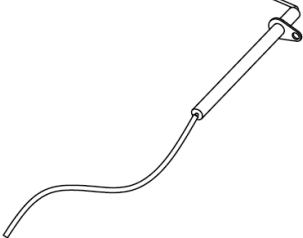
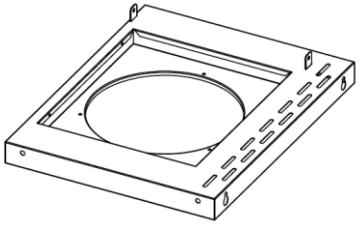
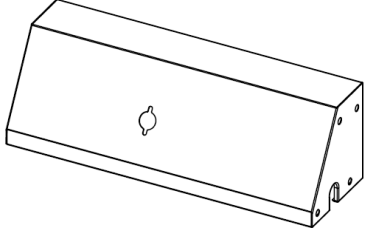
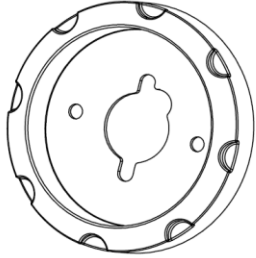
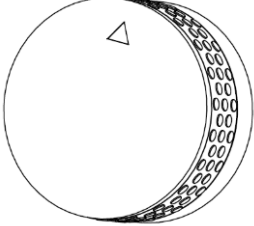
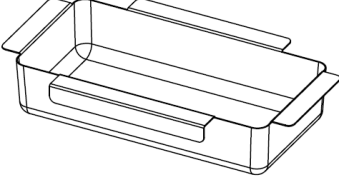
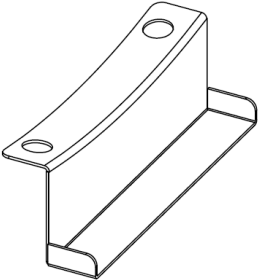
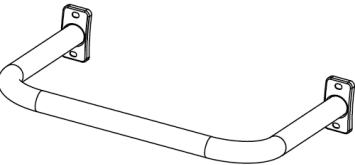
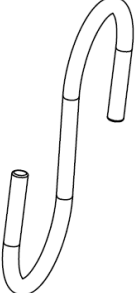
Product Weight Capacity – **Supports up to 145.5 lbs. (66.1 kg.)**

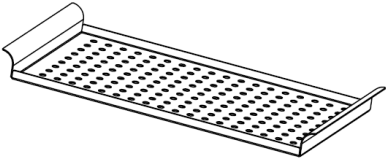
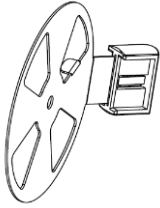
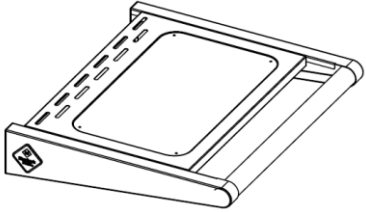
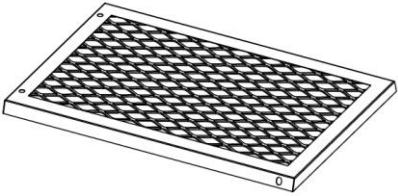
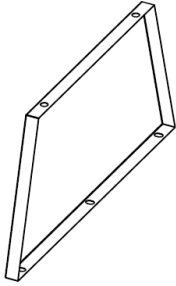
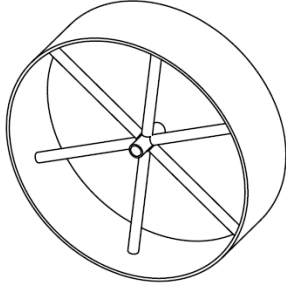
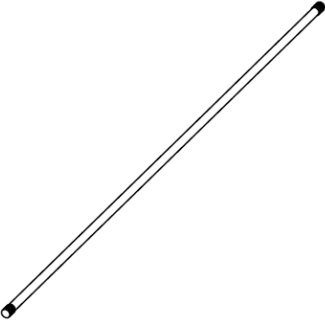
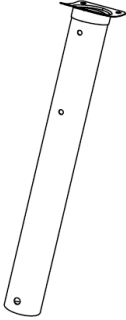


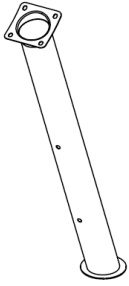
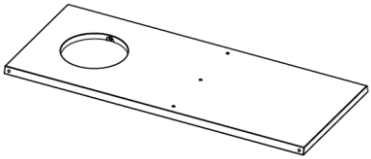
*Need Assistance? Visit us at: [samsclub.com/membersmarkhelp](https://samsclub.com/membersmarkhelp)*

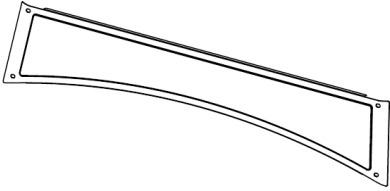
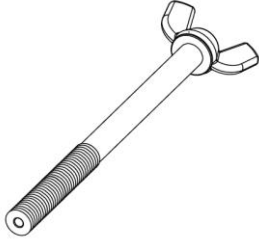

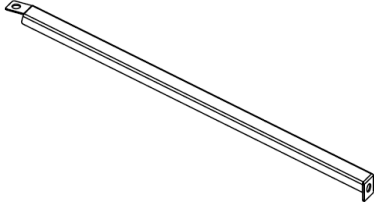
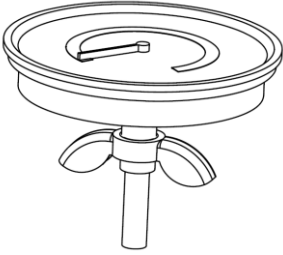
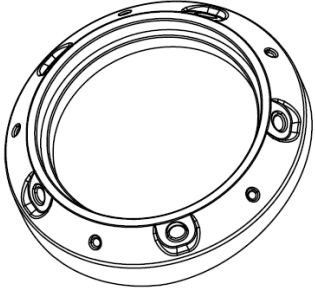
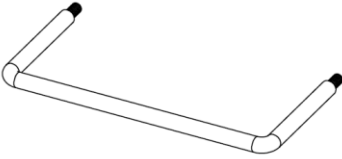
# Components

<p>Component 1 Warming Rack Part No. MET-3B0123 Qty 2</p>	<p>Component 2 Cooking Grate Part No. MET-3B0124 Qty 4</p>	<p>Component 3 Flame Tamer Part No. MET-3B0125 Qty 3</p>
		
<p>Component 4a Grill Body - Lid Part No. MET-3B0126 Qty 2</p>	<p>Component 4b Grill Body – Fire Box (Gas Grill) Part No. MET-3B0127 Qty 1</p>	<p>Component 4c Grill Body – Heat Shield Part No. MET-3B0128 Qty 1</p>
		
<p>Component 4d Grill Body – Carry Over Part No. MET-3B0129 Qty 1</p>	<p>Component 4e Grill Body – Burner Part No. GAS-3B0015 Qty 2</p>	<p>Component 4f Grill Body – Ignition Burner Part No. GAS-3B0016 Qty 1</p>
		
<p>Component 4g Grill Body – Flame Tamer Holder Part No. MET-3B0130 Qty 1</p>	<p>Component 4h Grill Body – Valve &amp; Manifold Assembly Part No. GAS-3B0017 Qty 1</p>	<p>Component 4i Grill Body – Corrugated Gas Tube Part No. MET-3B0131 Qty 1</p>
		

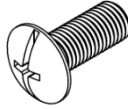
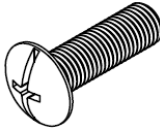


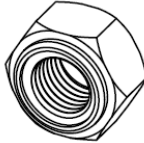
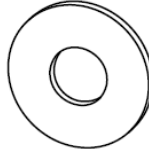

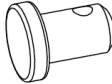
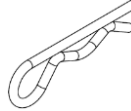
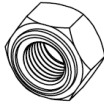




<p>Component 4j Grill Body – Side Burner Valve Part No. GAS-3B0018 Qty 1</p>	<p>Component 4k Grill Body – Control Panel Part No. MET-3B0132 Qty 1</p>	<p>Component 4l Grill Body – Hose &amp; Regulator Assembly Part No. GAS-3B0019 Qty 1</p>
		
<p>Component 4m Grill Body – Fire Box (Charcoal Grill) Part No. MET-3B0133 Qty 1</p>	<p>Component 4n Grill Body – Ignition Electrode &amp; Wire Part No. ELE-3B0006 Qty 1</p>	<p>Component 4o Side Burner – Ignition Wire Part No. ELE-3B0008 Qty 1</p>
		
<p>Component 5 Smoke Stack Assembly Part No. MET-3B0134 Qty 1</p>	<p>Component 6 Charcoal Tray Part No. MET-3B0135 Qty 1</p>	<p>Component 7 Charcoal Tray Holder Part No. MET-3B0136 Qty 2</p>
		
<p>Component 8 Lid Handle Part No. MET-3B0137 Qty 2</p>	<p>Component 9 Grill Body – Side Burner Lid Part No. MET-3B0138 Qty 1</p>	<p>Component 10 Griddle Part No. MET-3B0139 Qty 1</p>
		

<p>Component 11 Side Burner Grate Part No. MET-3B0140 Qty 1</p>	<p>Component 12a Side Burner – Side Burner Tray Part No. MET-3B0141 Qty 1</p>	<p>Component 12b Side Burner – Side Burner Part No. GAS-3B0020 Qty 1</p>
		
<p>Component 12c Side Burner – Ignition Electrode With Lead Wire Part No. ELE-3B0007 Qty 1</p>	<p>Component 13 Side Burner Frame Part No. MET-3B0142 Qty 1</p>	<p>Component 14 Side Burner Control Panel Part No. MET-3B0143 Qty 1</p>
		
<p>Component 15 Control Knob Bezel Part No. PLA-3B0009 Qty 4</p>	<p>Component 16 Control Knob Part No. PLA-4B0003 Qty 4</p>	<p>Component 17 Grease Cup Part No. MET-3B0144 Qty 1</p>
		
<p>Component 18 Grease Cup Holder Part No. MET-3B0145 Qty 2</p>	<p>Component 19 Front Handle Part No. MET-3B0146 Qty 1</p>	<p>Component 20 Hook Part No. MET-3B0147 Qty 3</p>
		

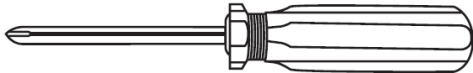

<p>Component 21 Front Handle Tray Part No. MET-3B0148 Qty 1</p>	<p>Component 22 Air Vent Part No. MET-3B0149 Qty 1</p>	<p>Component 23 Side Table Part No. MET-3B0150 Qty 1</p>
		
<p>Component 24 Cart Rack Part No. MET-3B0151 Qty 1</p>	<p>Component 25 Cart Rack Support Part No. MET-3B0152 Qty 1</p>	<p>Component 26 Wheel Part No. MET-3B0153 Qty 2</p>
		
<p>Component 27 Wheel Axle Part No. MET-3B0154 Qty 1</p>	<p>Component 28 Left Front Leg Part No. MET-3B0155 Qty 1</p>	<p>Component 29 Left Rear Leg Part No. MET-3B0156 Qty 1</p>
		
<p>Component 30 Right Front Leg Part No. MET-3B0157 Qty 1</p>	<p>Component 31 Right Rear Leg Part No. MET-3B0158 Qty 1</p>	<p>Component 32 Cart Base Part No. MET-3B0159 Qty 1</p>
		

<p>Component 33 Cart Front Panel Part No. MET-3B0160 Qty 1</p>	<p>Component 34 Tank Fixing Bolt Part No. HAR-3B0006 Qty 1</p>	<p>Component 35 Match Holder Part No. MET-3B0161 Qty 1</p>
		
<p>Component 36 Side Burner Support Part No. MET-3B0162 Qty 1</p>	<p>Component 37 Thermometer Part No. THE-3B0004 Qty 2</p>	<p>Component 38 Thermometer Bezel Part No. MET-3B0163 Qty 2</p>
		
<p>Component 39 Side Burner Lid Handle Part No. MET-3B0164 Qty 1</p>		
		

# Hardware

<p>Phillips Head Bolt, M6x12mm, Item No. A Qty: 71</p> 	<p>Phillips Head Bolt, M6x20mm, Item No. B Qty: 4</p> 	<p>M6 Nut, Item No. C Qty: 16</p> 
<p>Phillips Head Bolt, M4x10mm, Item No. D Qty: 5</p> 	<p>M10 Locking Nut, Item No. E Qty: 2</p> 	<p>M10 Washer, Item No. F Qty: 4</p> 
<p>M4 Nut, Item No. G Qty: 3</p> 	<p>Hinge Pin, Item No. H Qty: 2</p> 	<p>Cotter Pin, Item No. I Qty: 2</p> 
<p>M6 Locking Nut Item No. J Qty: 1</p> 	<p>Tanking Fixing Washer Item No. K Qty: 1</p> 	<p>M4 Flat Head Bolt Item No. L Qty: 1</p> 
<p>M5 Nut Item No. M Qty: 2</p> 	<p>M5 Washer Item No. N Qty: 2</p> 	

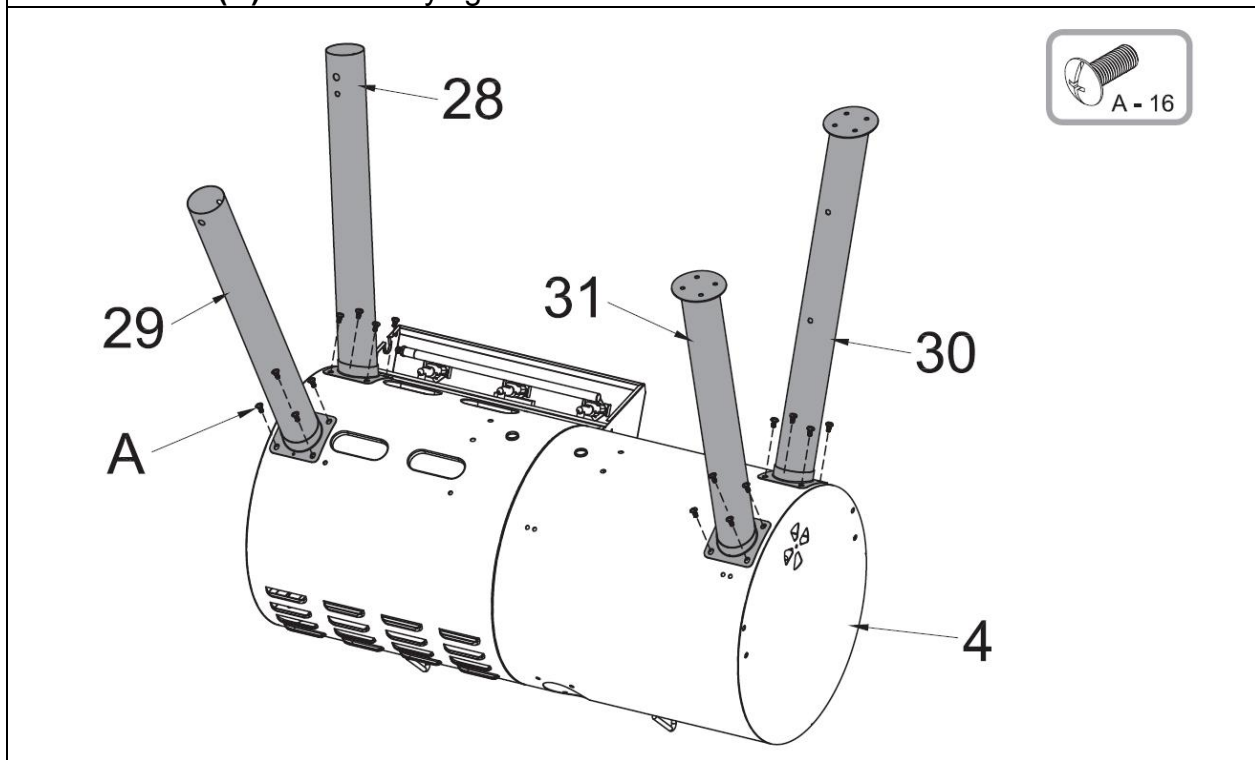
# Tools

<p>Phillips Head Screwdriver (Not included)</p> 	<p>Adjustable Wrench (Not included)</p> 	
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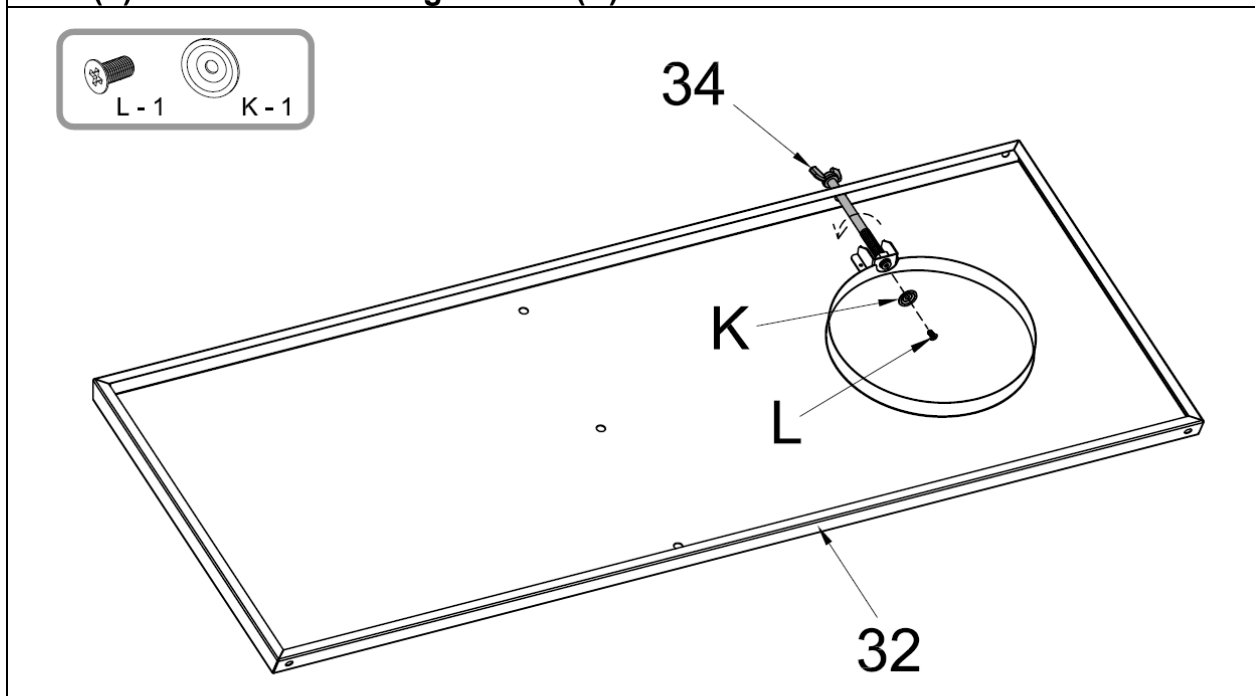
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## Step 1 – Step 29 (Two person for assembly is recommended)

Step 1. Attach the Legs (28, 29, 30 & 31) to the Grill Body Assembly (4) using 16 pcs M6x12 Bolts (A). Do not fully tighten the bolts.

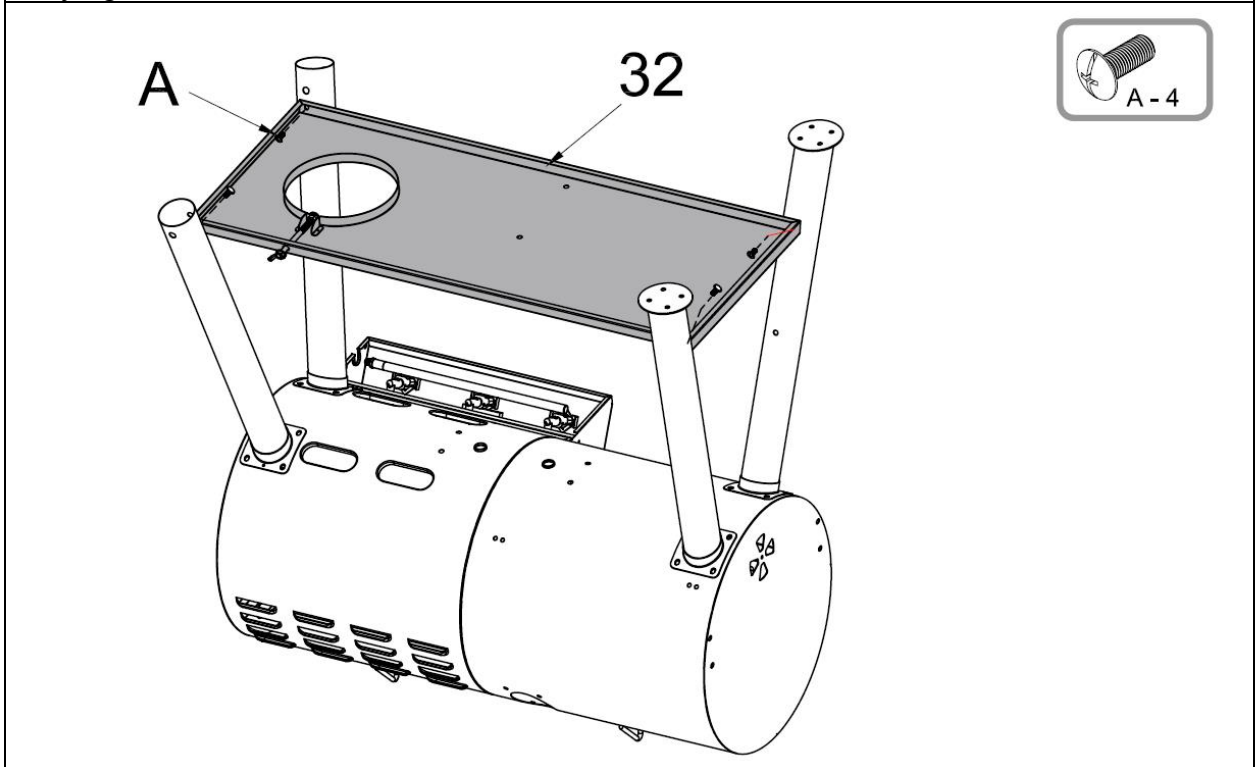


Step 2. Attach the Tank Fixing Bolt (34) to the Cart Base (32) using one M4 Flat Head Bolt (L) and one Tank Fixing Washer (K).

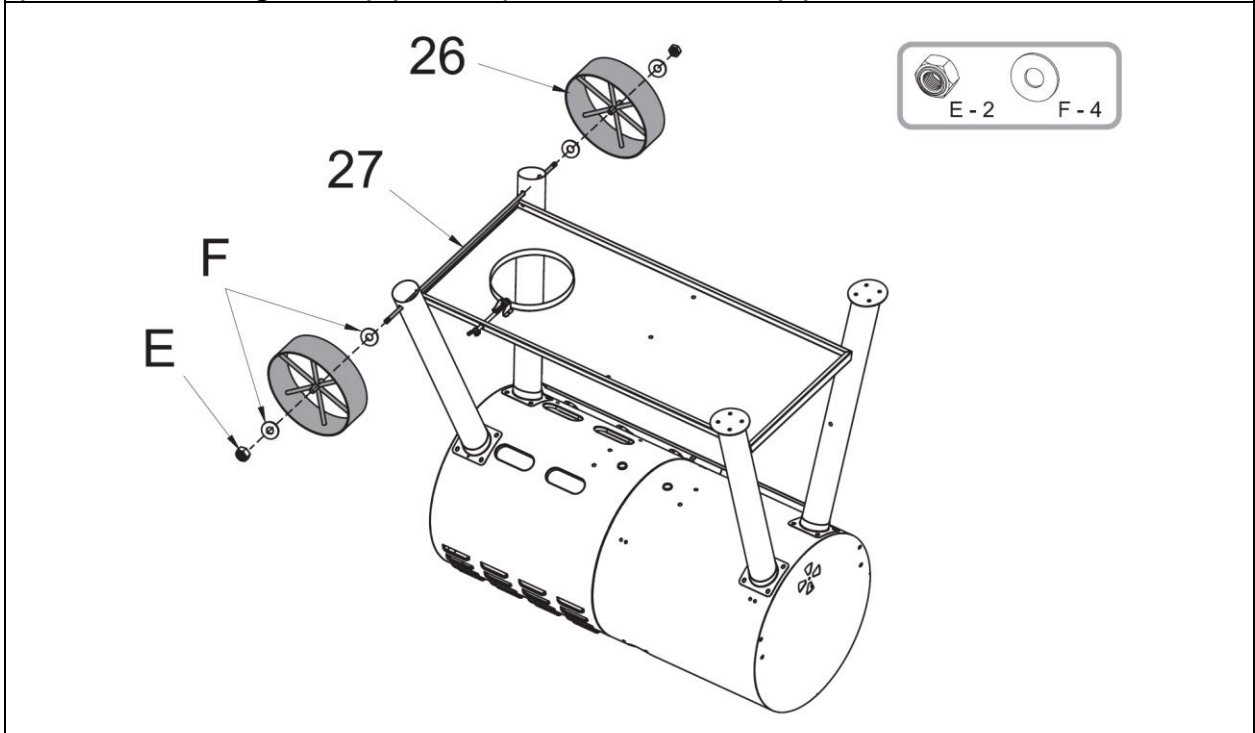




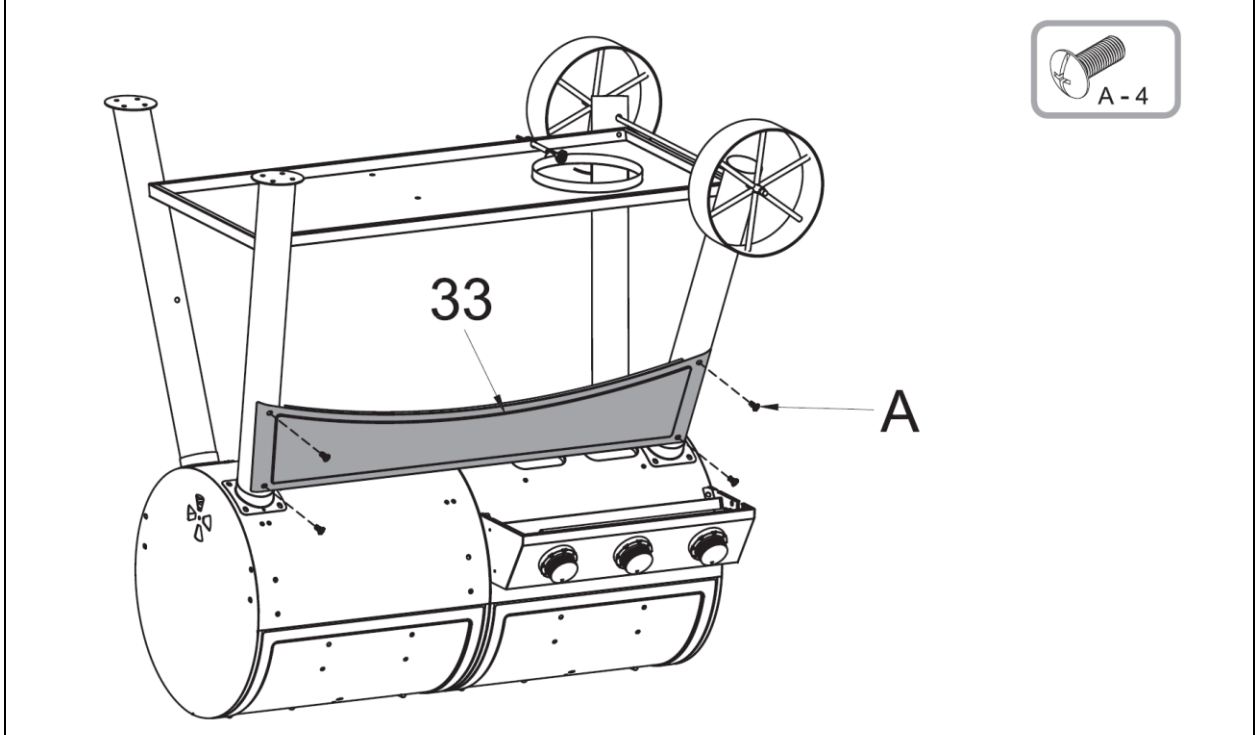
**Step 3.** Attach the **Cart Base (32)** to the cart legs using 4 pcs **M6x12 Bolts (A)**. Do not fully tighten the bolts.



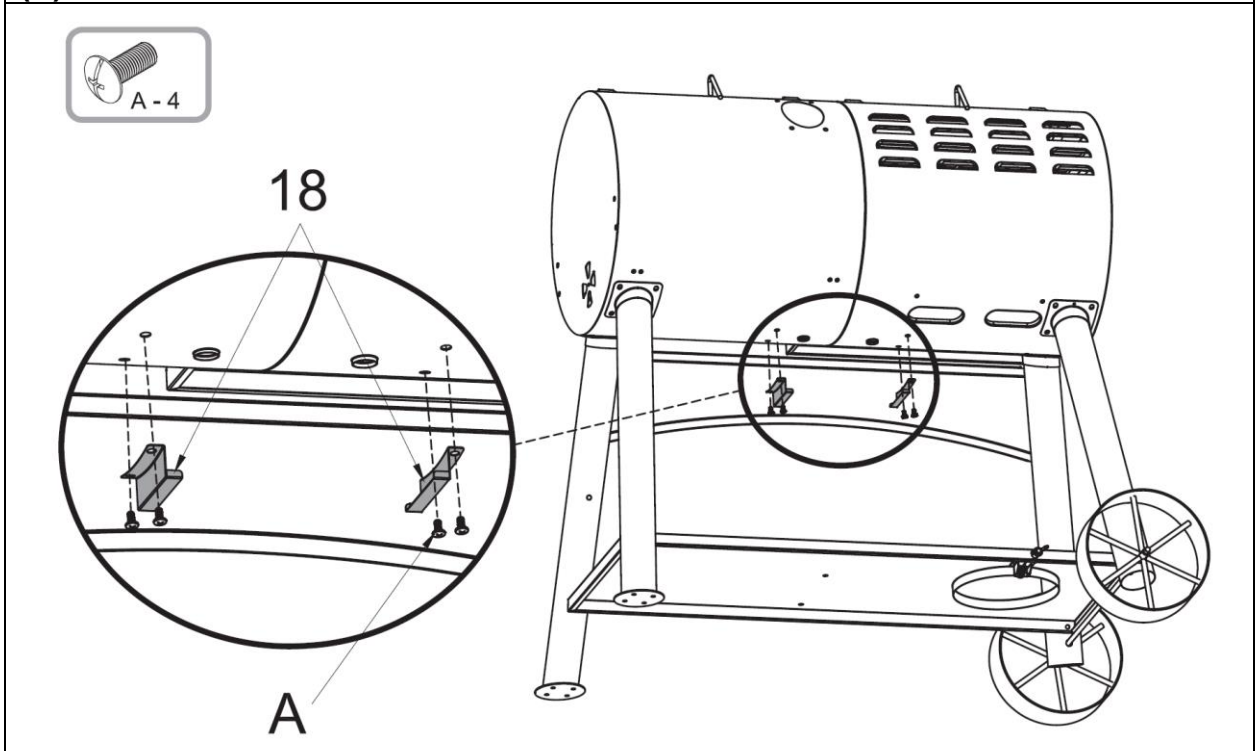
**Step 4.** Attach the **Wheel Axle (27)** and the **Wheels (26)** to the cart assembly using 2 pcs **M10 Locking Nuts (E)** and 4 pcs **M10 Washers (F)**.



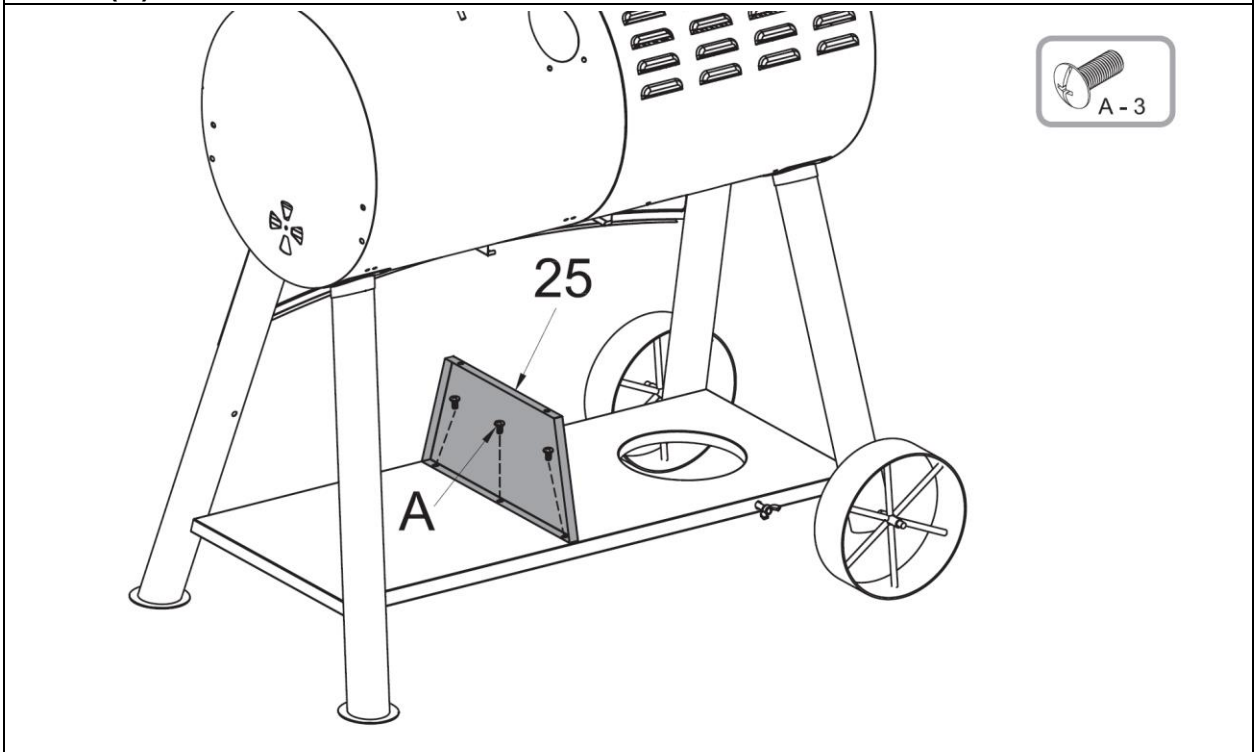
**Step 5. Attach the Cart Front Panel (33) to cart assembly using 4 pcs M6x12 Bolts (A).**



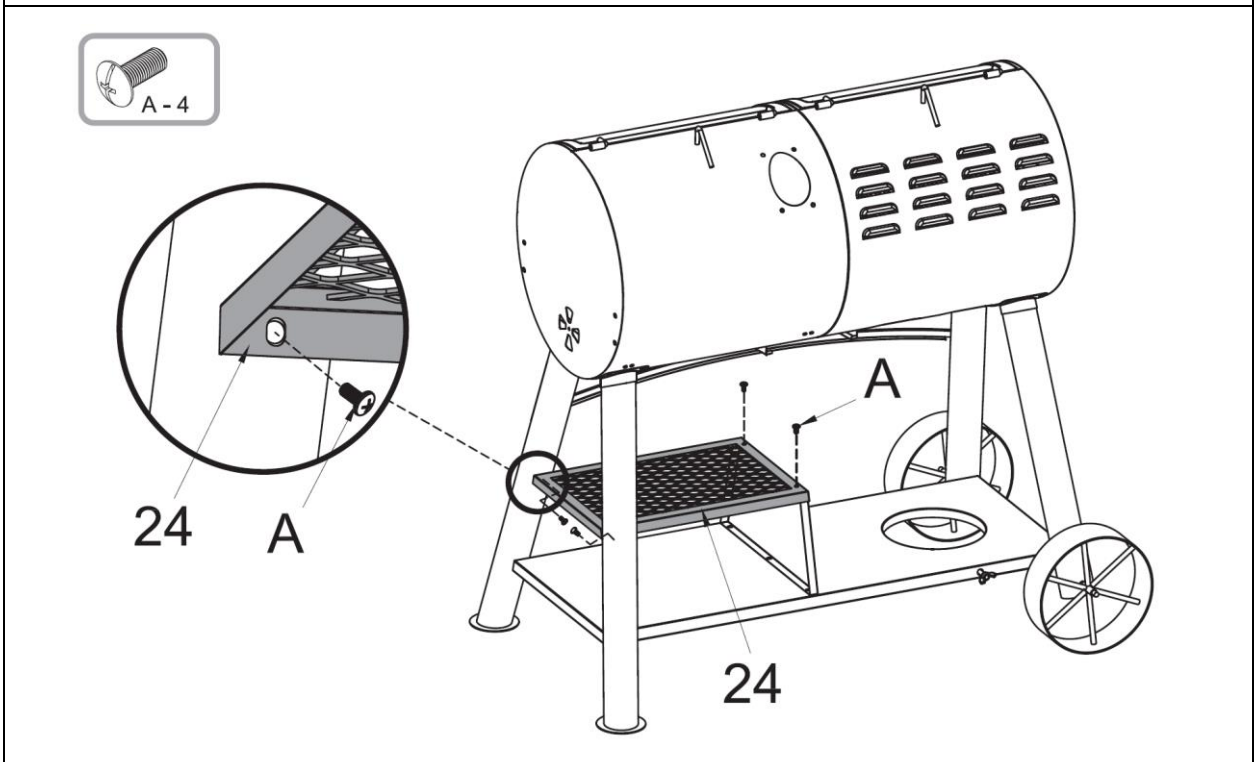
**Step 6. Attach the Grease Cup Holders (18) to the grill body using 4 pcs M6x12 Bolts (A).**



**Step 7. Attach the Cart Rack Support (25) to the cart assembly using 3 pcs M6x12 Bolts (A).**



**Step 8. Attach the Cart Rack (24) to the cart assembly using 4 pcs M6x12 Bolts (A).**



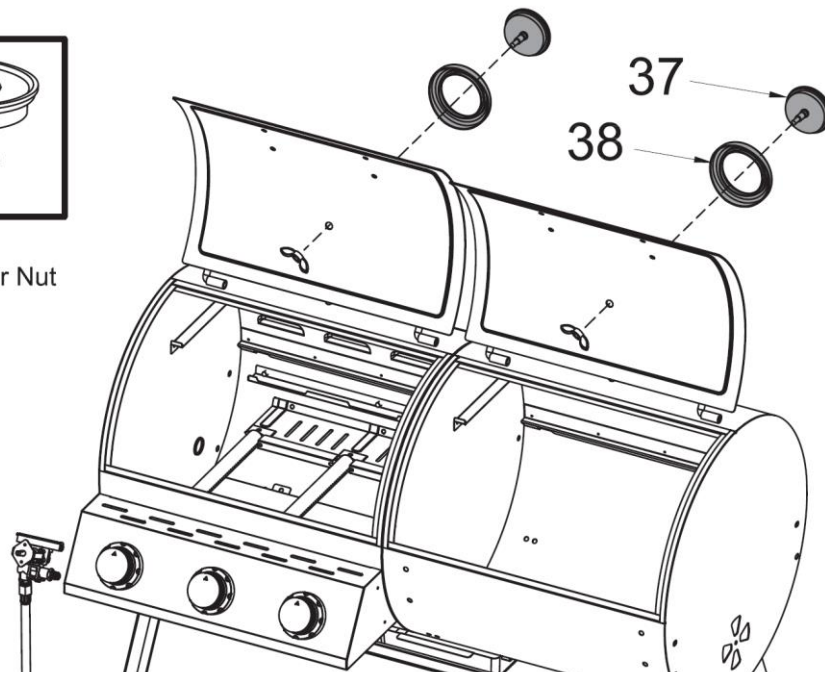
**Step 9.** Fully tighten all the bolts on the cart assembly.



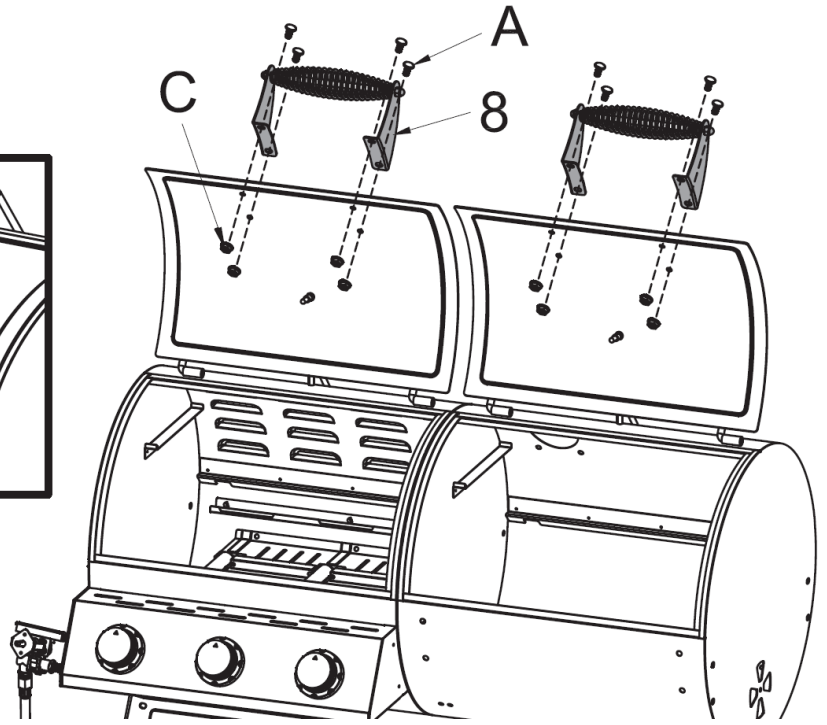
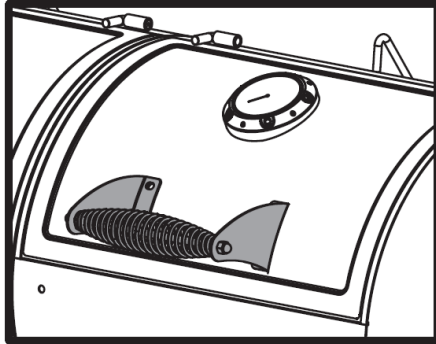
**Step 10.** Remove the thermometer nuts from the **Thermometers (37)**. Attach the **Thermometers (37)** and the **Thermometer Bezels (38)** to the lids using the removed nuts as shown below.



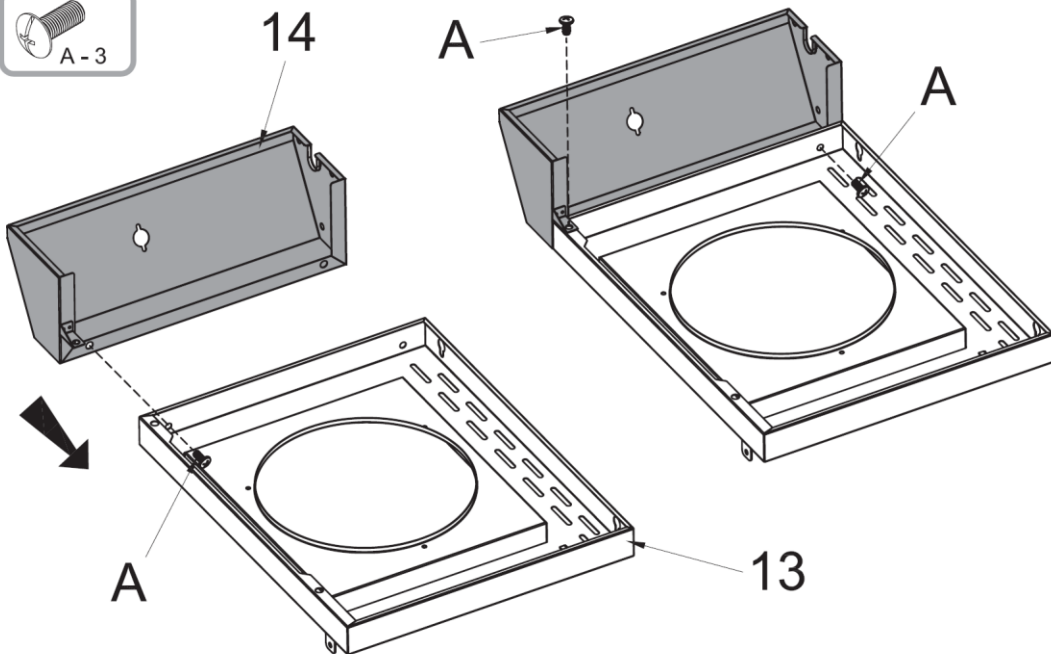
Thermometer Nut



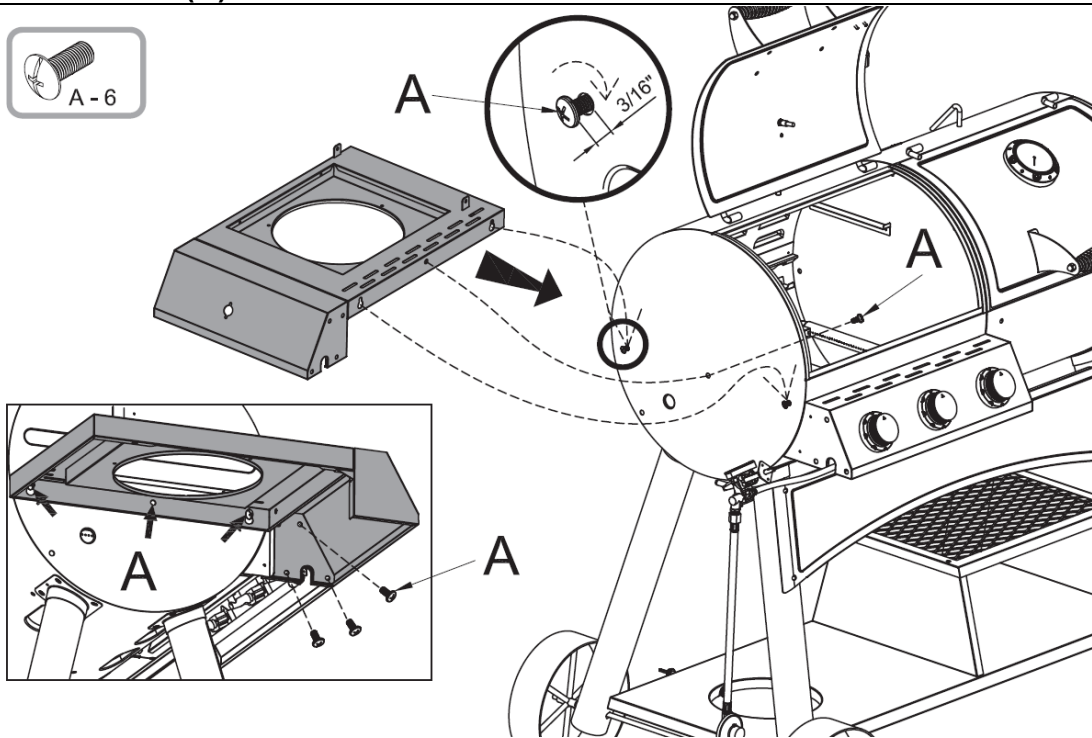
**Step 11.** Attach the **Lid Handles (8)** to the lids using 8 pcs **M6x12 Bolts (A)** and 8 pcs **M6 Nuts (C)**.



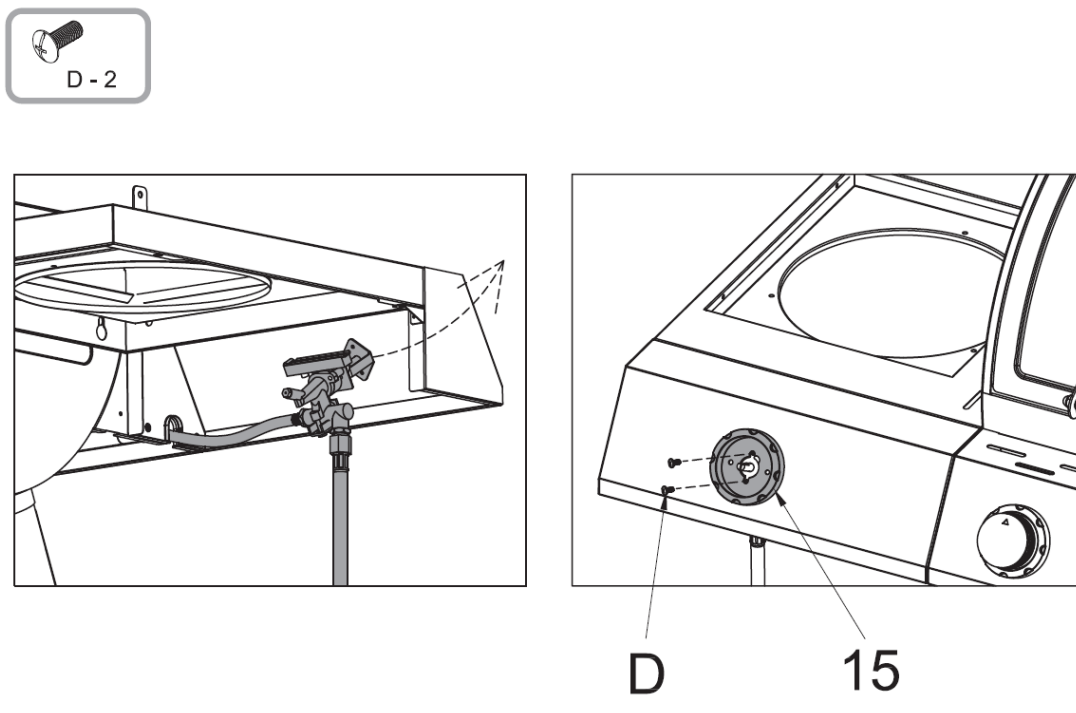
**Step 12.** Attach the **Side Burner Control Panel (14)** to the **Side Burner Frame (13)** using 3 pcs **M6x12 Bolts (A)**.



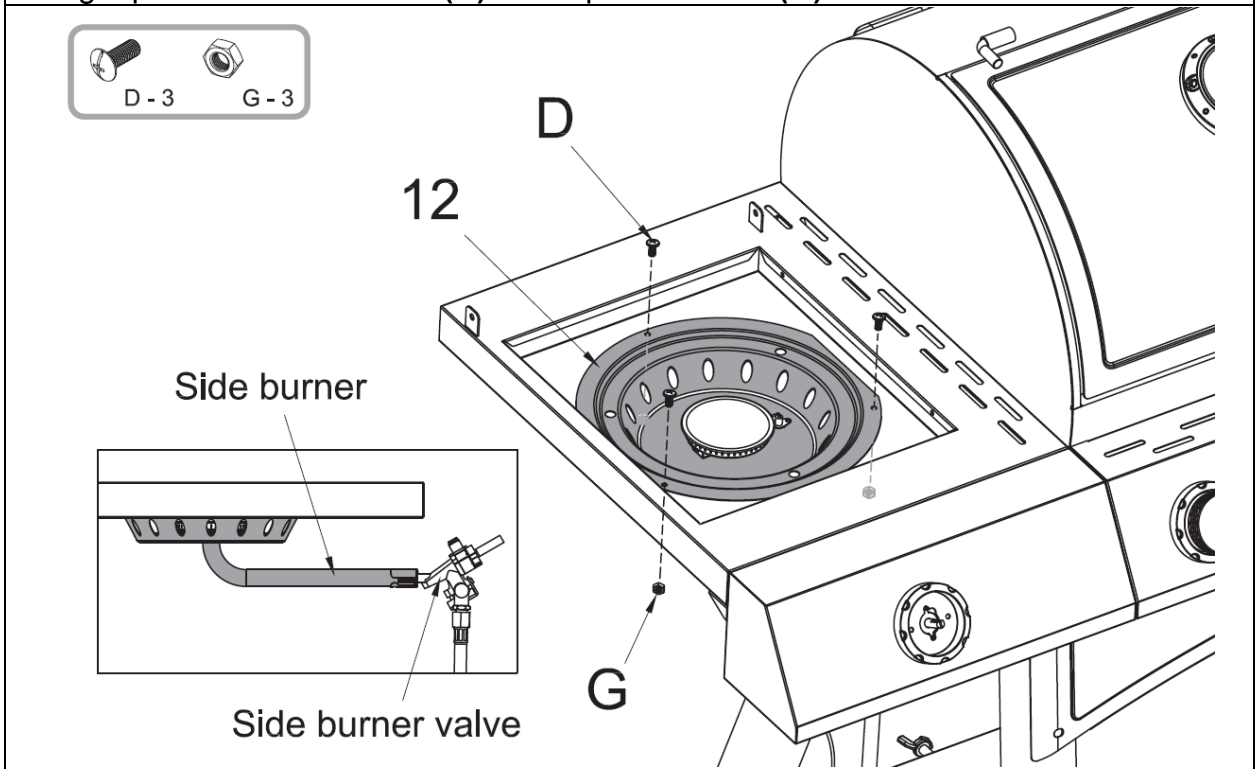
**Step 13.** Screw 2 pcs **M6x12 Bolts (A)** to the left panel of grill body and adjust to 3/16" clearance as shown. Attach the side burner frame assembly to the grill body by using 6 pcs **M6x12 Bolts (A)**.



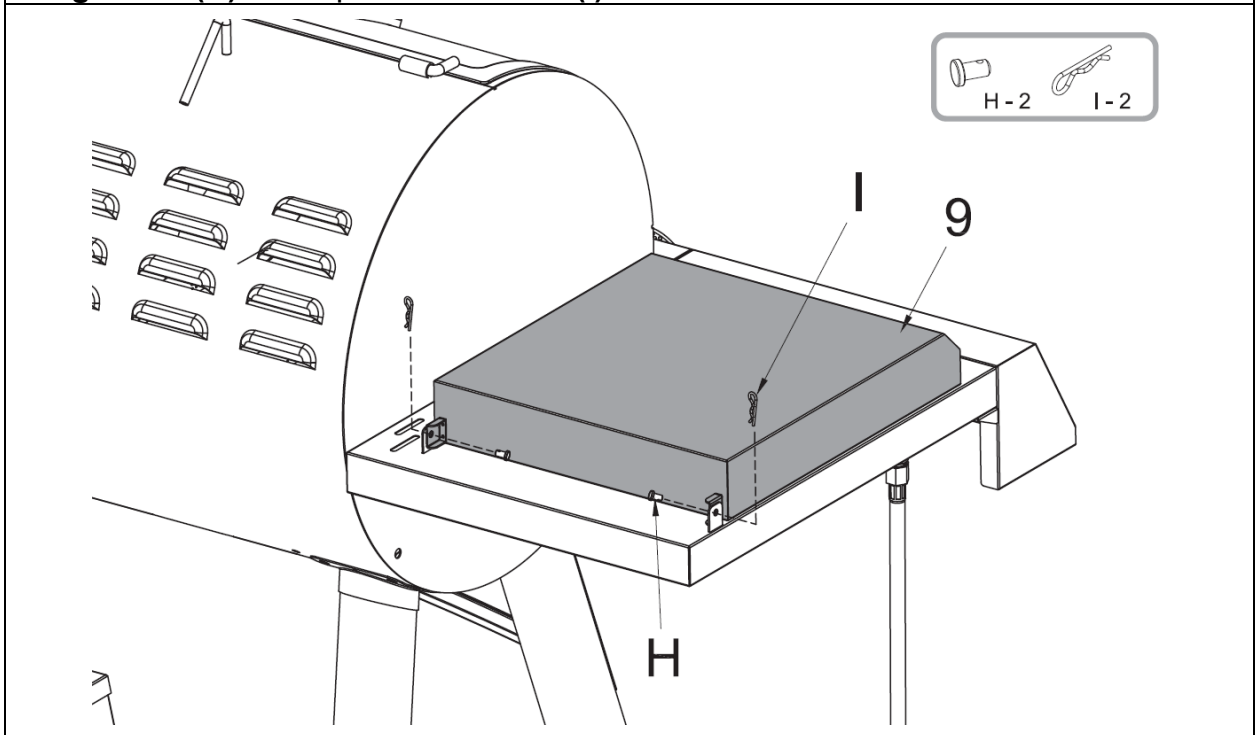
**Step 14.** Attach the valve to the **Control Knob Bezel (15)** and fix the side burner valve onto the control knob bezel by using 2 pcs **M4x10mm Bolts (D)**.



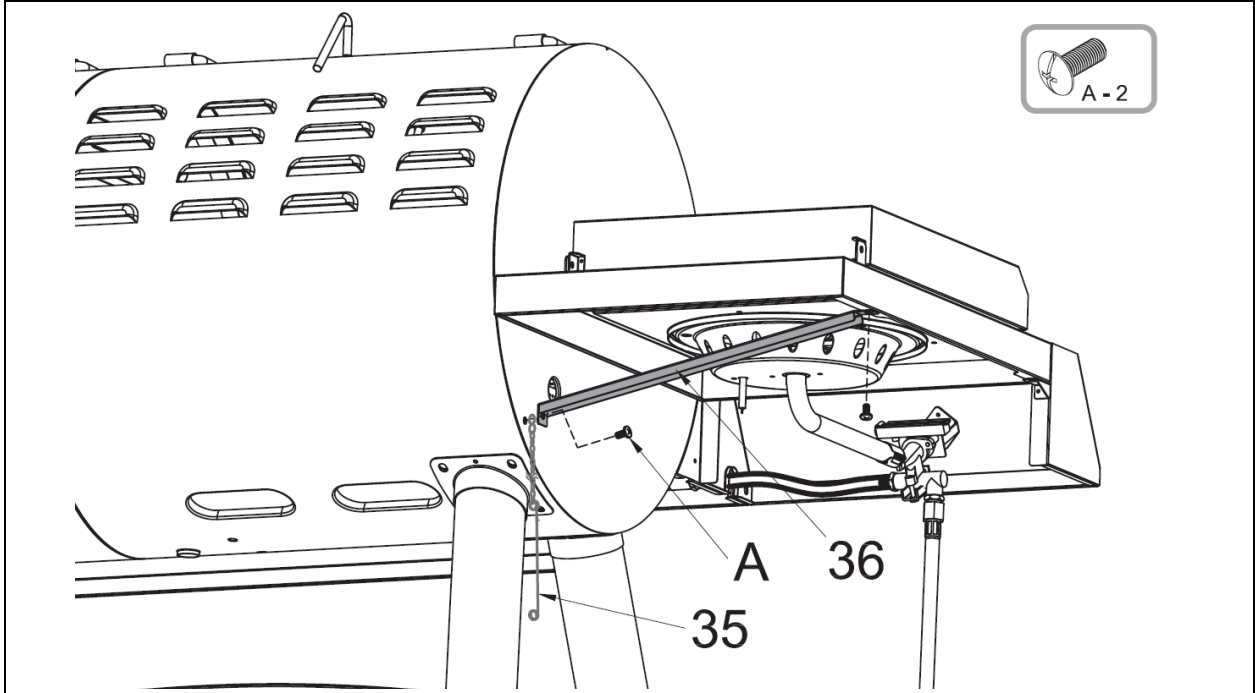
**Step 15.** Attach the **Side Burner Assembly (12)** to the side burner frame assembly using 3 pcs **M4x10mm Bolts (D)** and 3 pcs **M4 Nuts (G)**.



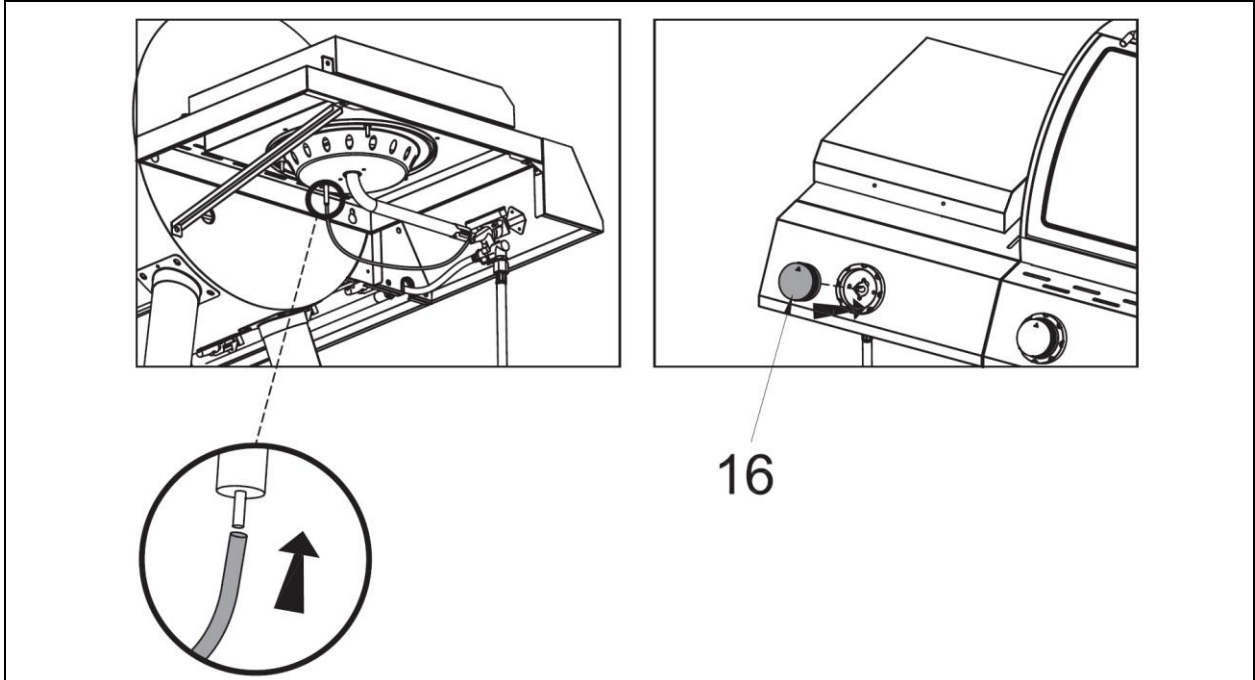
**Step 16.** Attach the **Side Burner Lid (9)** to the side burner frame assembly using 2 pcs **Hinge Pins (H)** and 2 pcs **Cotter Pins (I)**.



**Step 17.** Attach the **Side Burner Support (36)** and the **Match Holder (35)** to the grill body using 2 pcs **M6x12 Bolts (A)** as shown below.

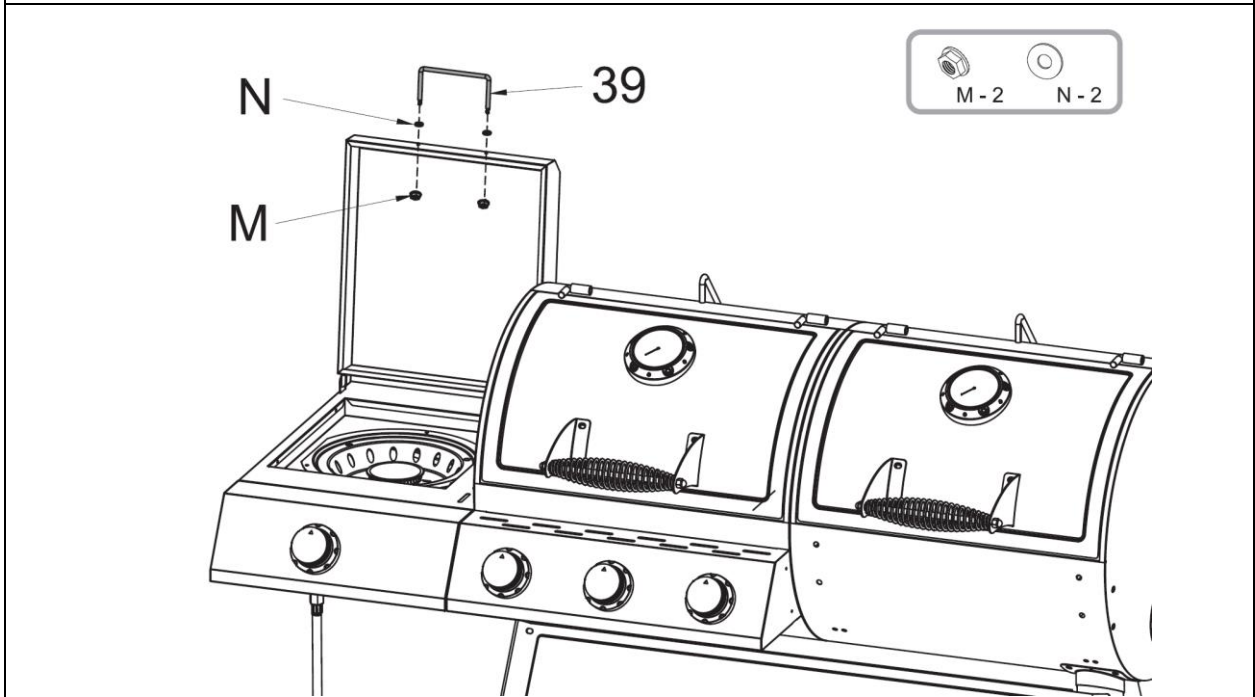


**Step 18.** Insert the connector of the ignition wire to the terminal of the ignition electrode on the side burner assembly, as shown below.  
Insert the **Control Knob (16)** to the pin on the side burner valve. Apply light pressure to secure the knob firmly. Make sure that the flat end of the pin is aligned with the D-shaped hole of the control knob (with the triangle pointing upwards).

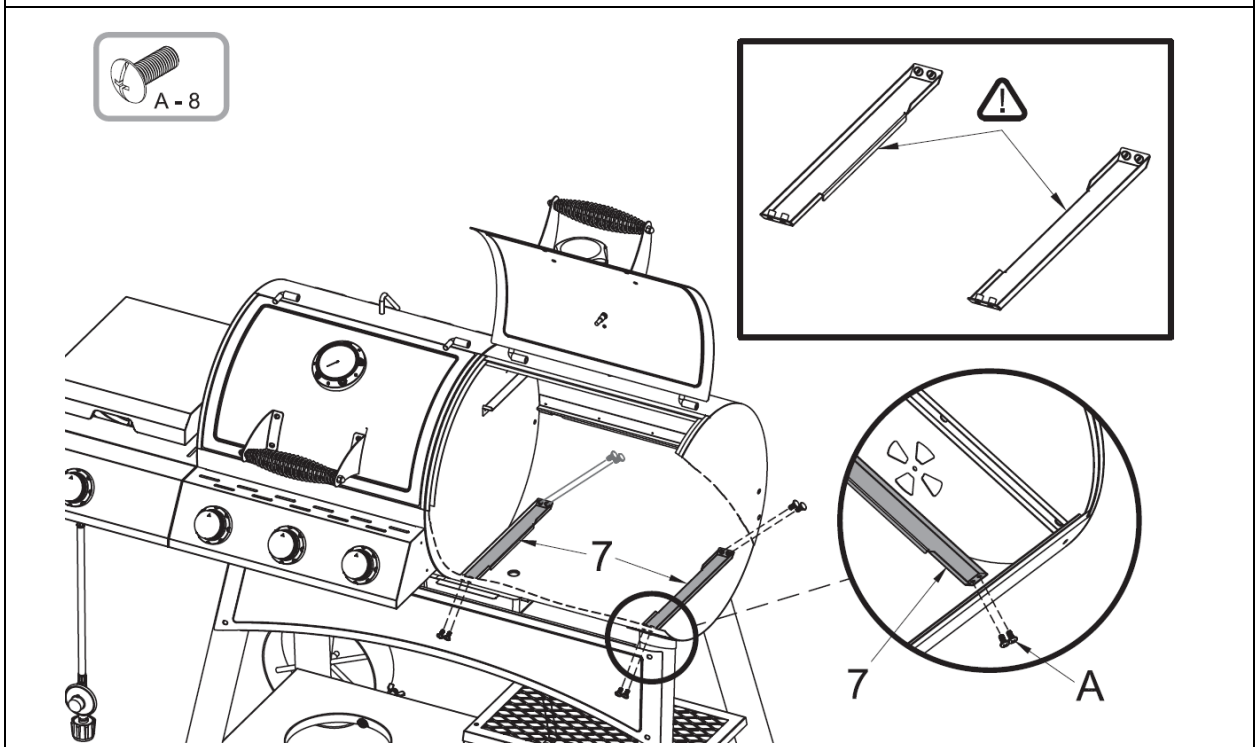




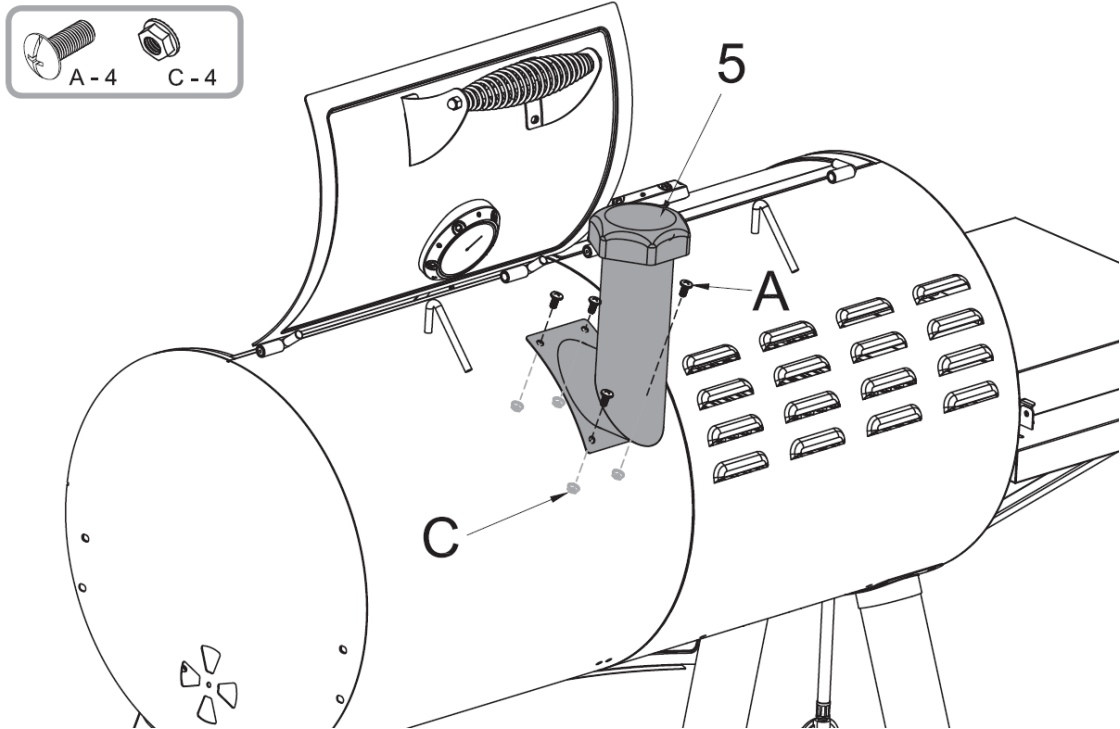
**Step 19.** Attach the **Side Burner Lid Handle (39)** to the side burner lid using 2 pcs **M5 Nuts (M)** and 2 pcs **M5 Washers (N)** as shown below.



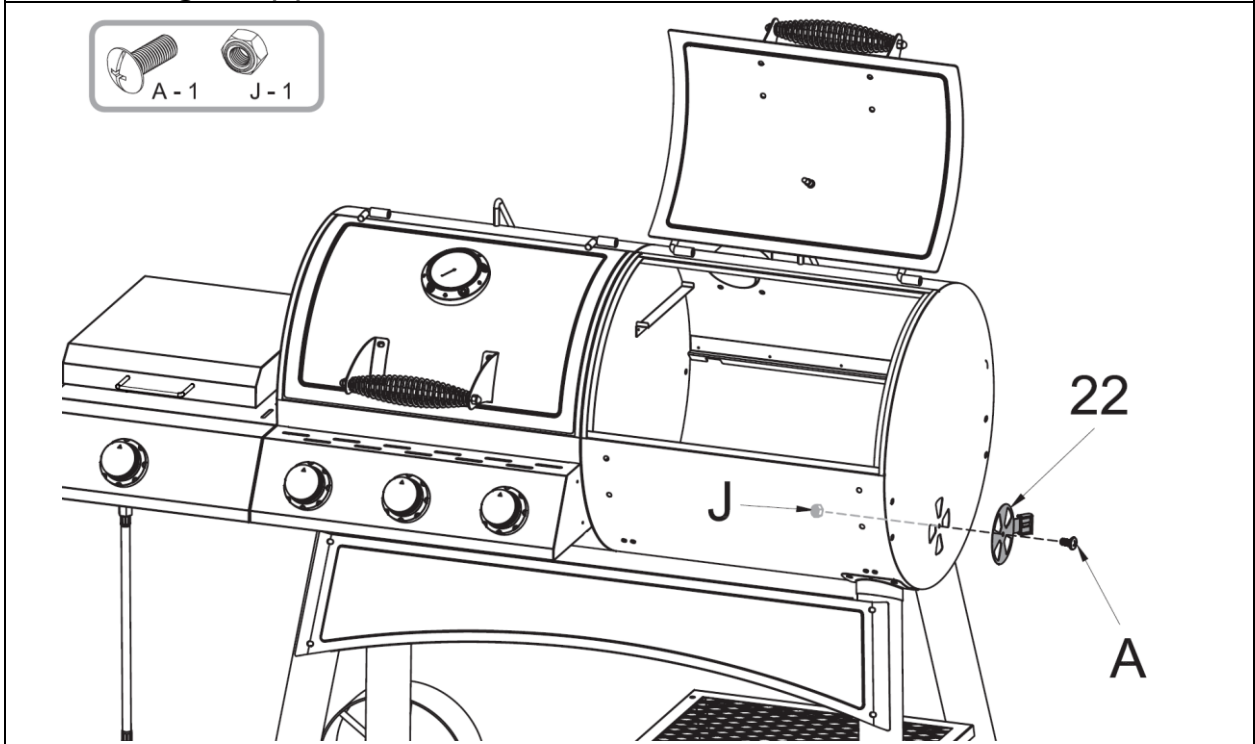
**Step 20.** Attach the **Charcoal Tray Holders (7)** to the charcoal grill body using 8 pcs **M6x12 Bolts (A)**. Remind to install the charcoal tray holders in right direction as shown.



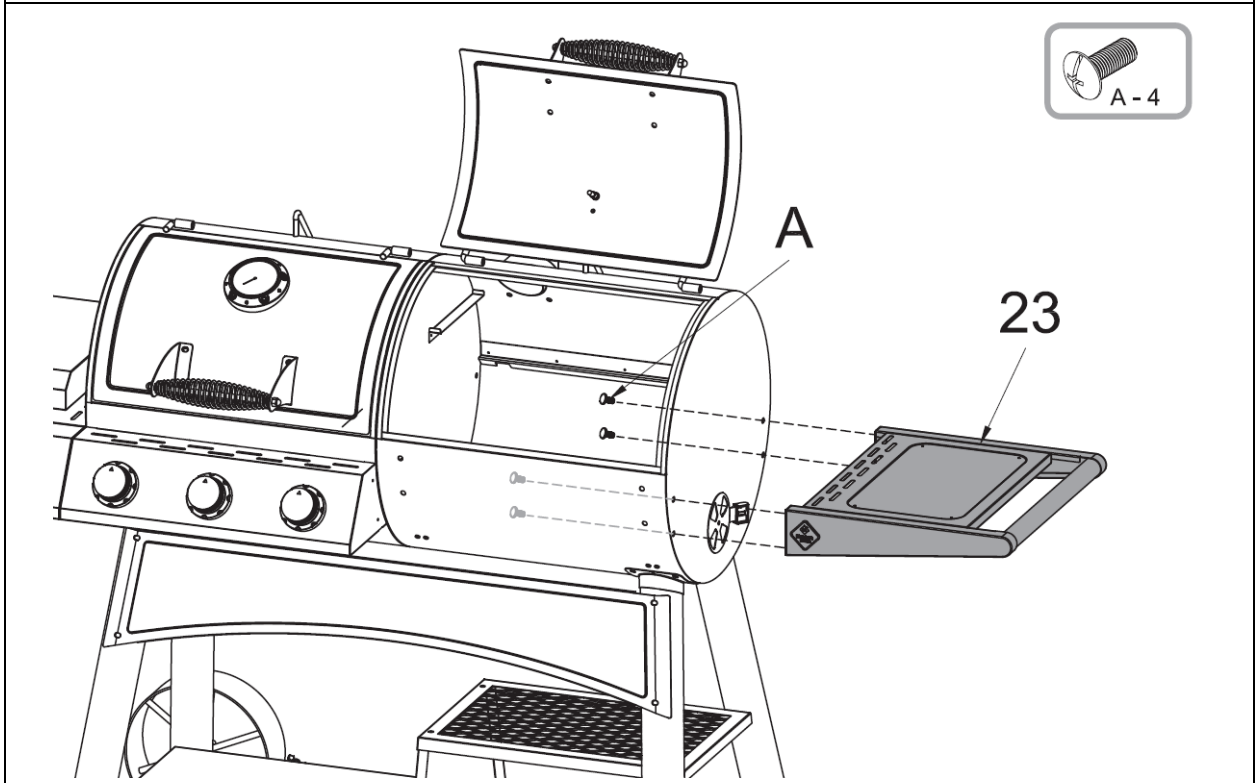
**Step 21.** Attach the **Smoke Stack Assembly (5)** to the grill body using 4 pcs **M6x12 Bolts (A)** and 4 pcs **M6 Nuts (C)**.



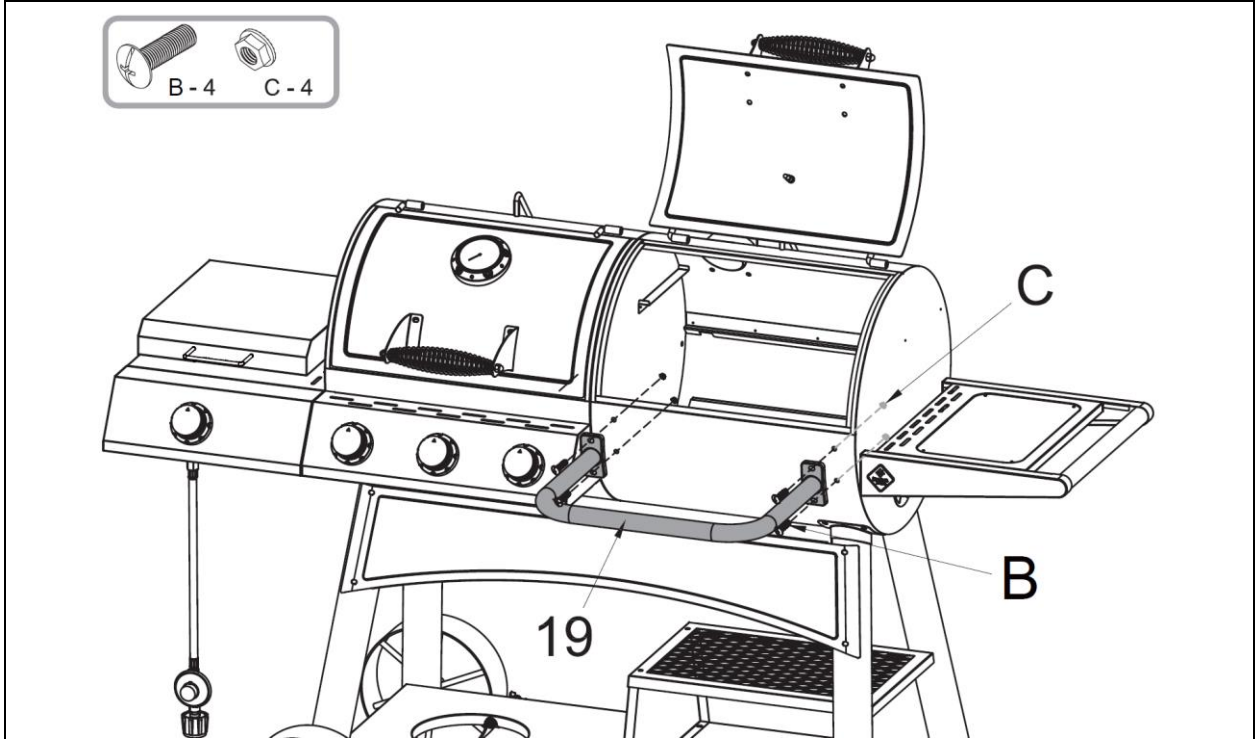
**Step 22.** Attach the **Air Vent (22)** to the grill body using 1 pc **M6x12 Bolt (A)** and 1 pc **M6 Locking Nut (J)**.



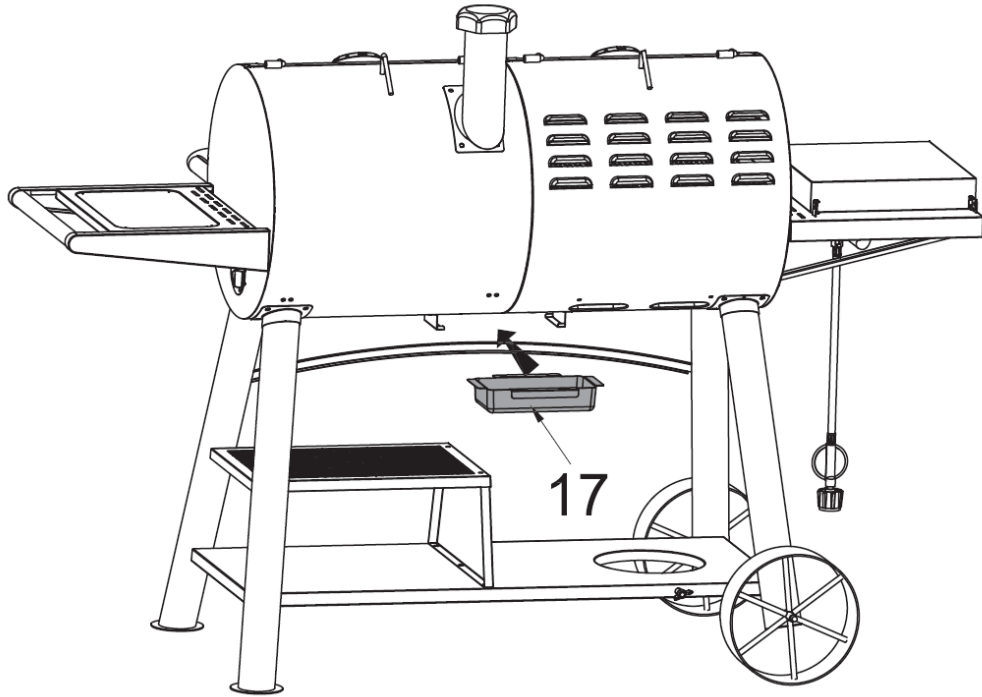
**Step 23.** Attach the **Side Table (23)** to the grill body using 4 pcs **M6x12 Bolts (A)**.



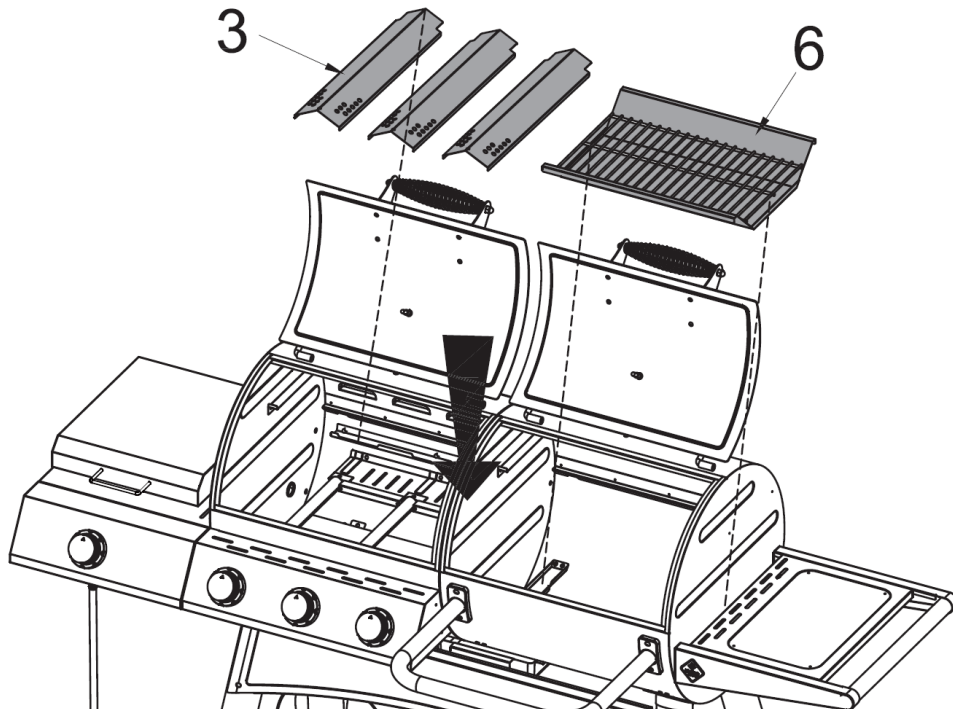
**Step 24.** Attach the **Front Handle (19)** to the grill body using 4 pcs **M6x20 Bolts (B)** and 4 pcs **M6 Nuts (C)**.



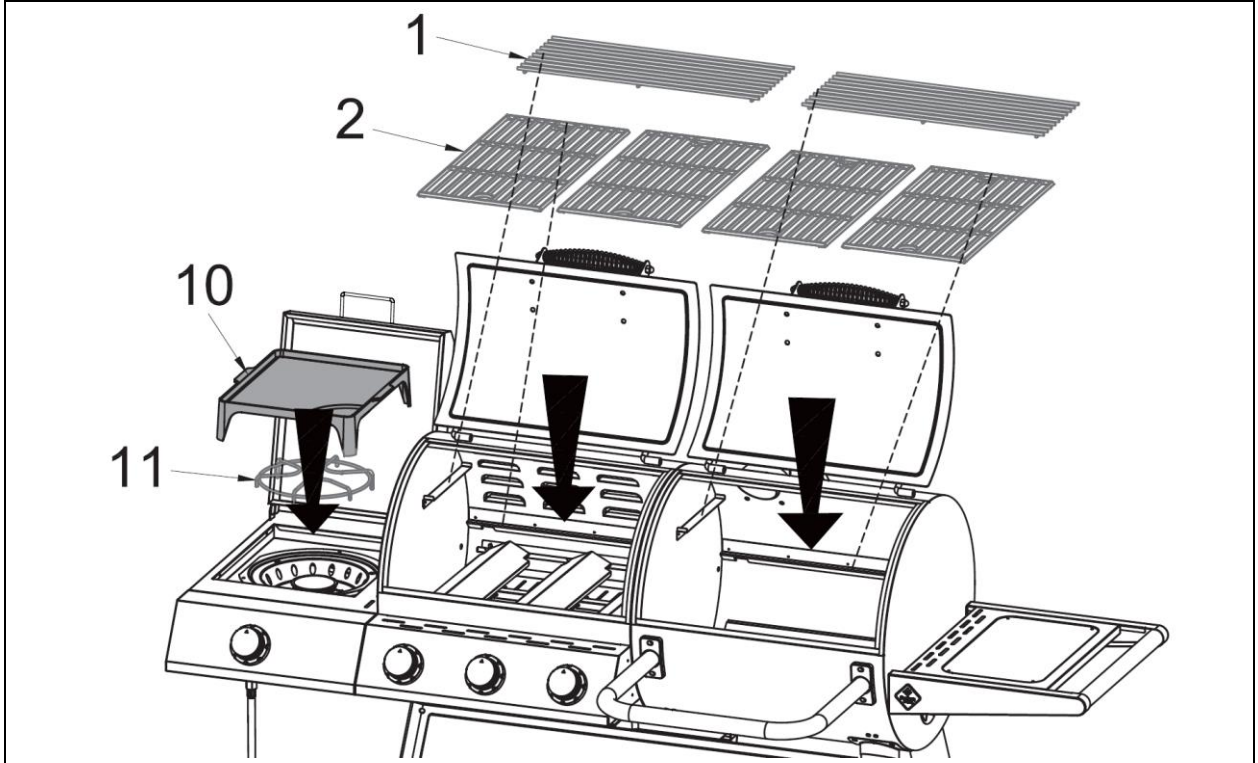
**Step 25.** Slide the **Grease Cup (17)** into the holding bracket at the bottom of the grill body. Be sure the handle is facing outward.



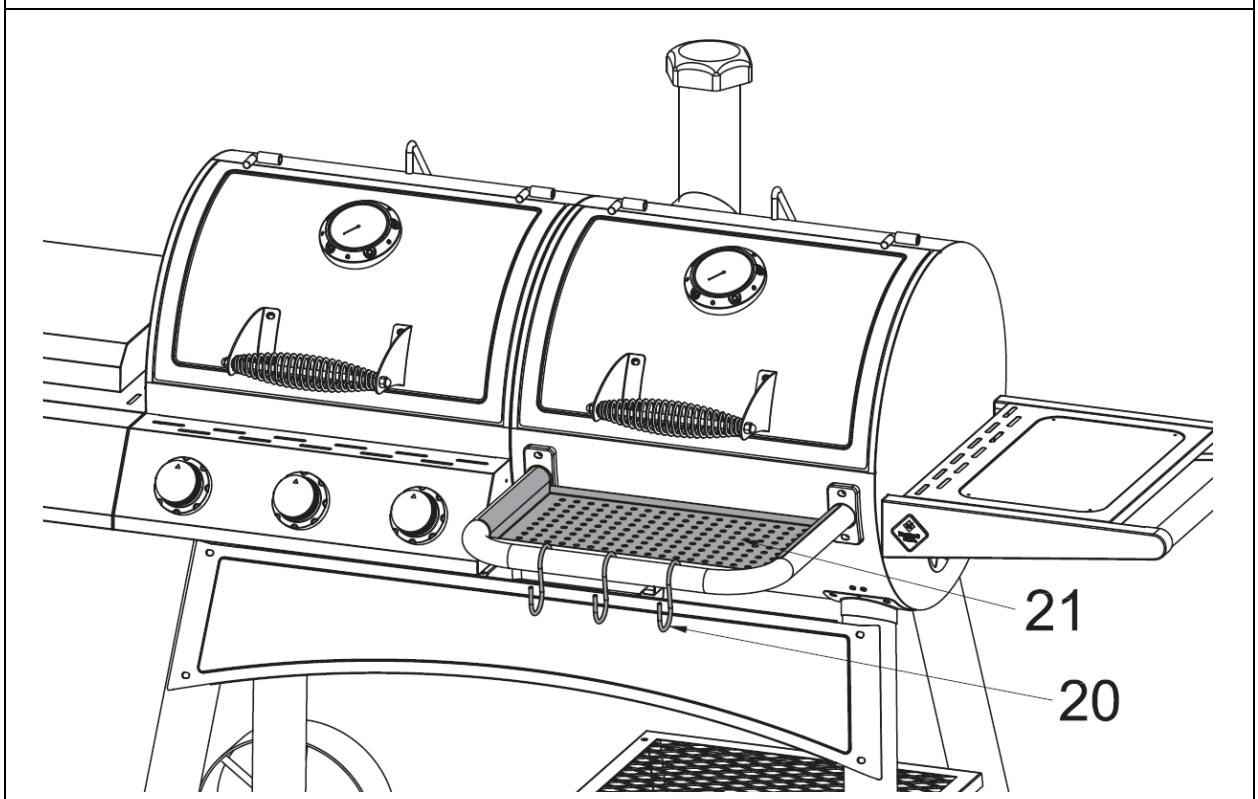
**Step 26.** Place the **Flame Tamers (3)** and **Charcoal Tray (6)** on the grill as shown.



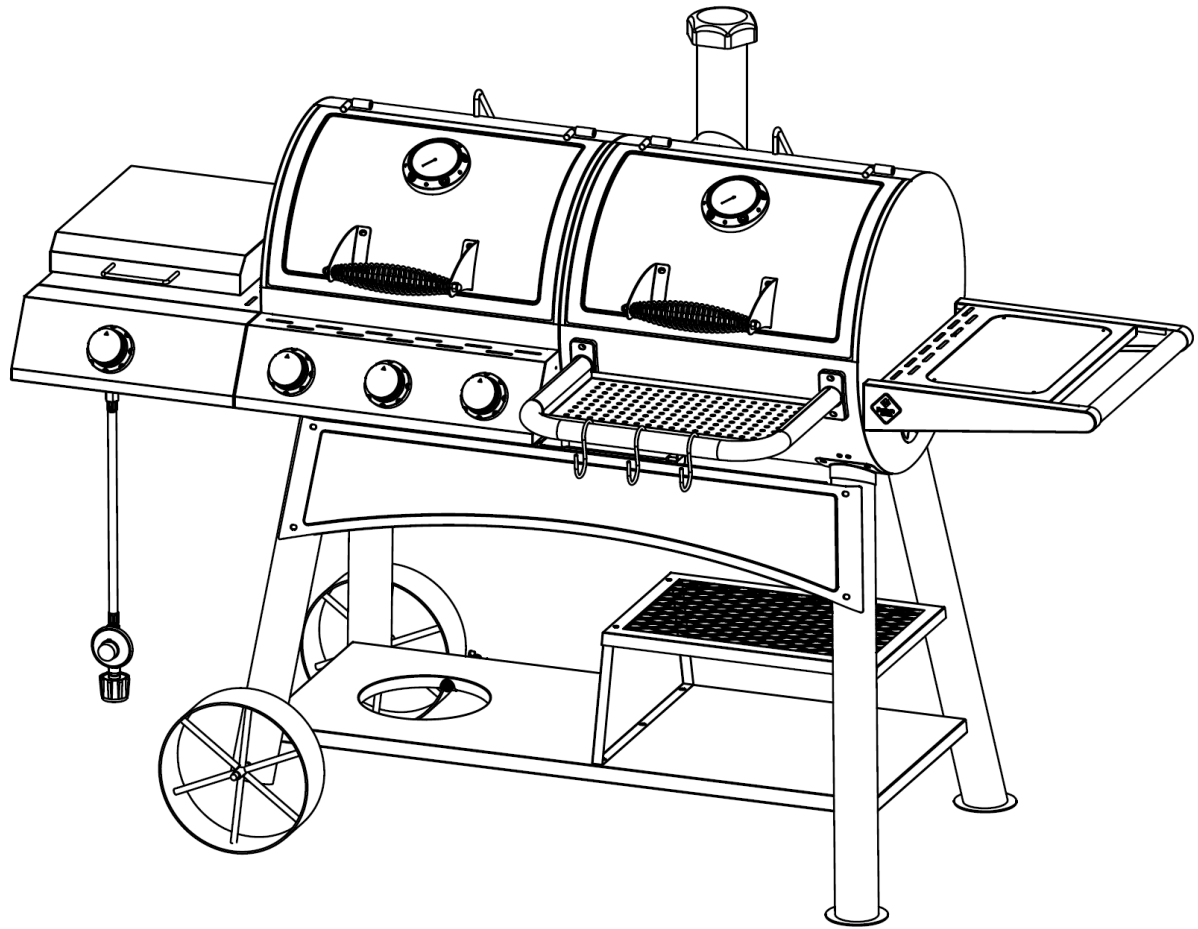
**Step 27.** Place the **Warming Racks (1)**, **Cooking Grates (2)**, **Griddle (10)** and **Side Burner Grate (11)** on the grill as shown.



**Step 28.** Place the **Hooks (20)** and **Front Handle Tray (21)** on the grill as shown.



**Step 29.** Your unit is fully assembled! Make sure to read and follow the Instruction Manual before using this appliance.




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## Warning



### PROP 65 WARNING



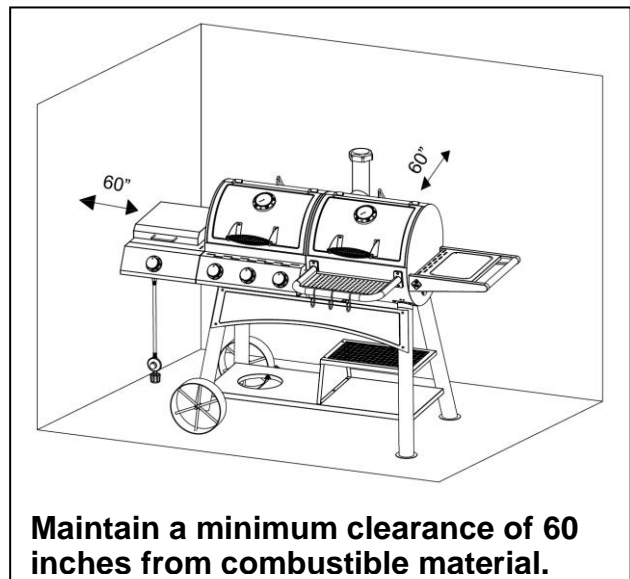
 **WARNING:** This product can expose you to chemicals including benzene, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



## WARNING



- The appliance is designed for outdoor use only. Do NOT operate in a building, garage, or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on boats. This appliance is not intended to be installed in or on recreational vehicles.
- Use your grill OUTDOORS in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The grill should be situated at least 60 inches (152.4 cm) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 60 inches (152.4 cm) between all sides of grill, deck railings, walls or other combustible material. DO NOT use grill under any overhead combustible construction.
- **DO NOT** obstruct the flow of combustion/ventilation air.
- **DO NOT** leave the grill unattended while in use.
- **DO NOT** use while under the influence of drugs or alcohol.
- Keep the fuel supply hose away from heated surfaces.
- Grill will be hot during and shortly after operation. Allow the grill time to cool before moving/storing. Failure to do so could result in a fire, causing property damage, personal injury, or death.



- The appliance is for household use only. DO NOT use this grill for other than its intended purpose.
- Never use natural gas in a unit designed for liquid propane gas.
- Never use charcoal or wood briquettes in a gas grill. Flavoring chips must be contained in a metal smoking box to contain ash and prevent fires.
- A Leak Test must be conducted prior to each use.
- Keep a fire extinguisher on hand. Refer to your local authority to determine proper size and type.
- Grill is hot when in use. To avoid burns:
  - **DO NOT** attempt to move the grill.
  - Lock the wheels so the unit does not accidentally move.
  - Wear protective gloves or oven mitts.
  - **DO NOT** touch any hot grill surfaces.
  - **DO NOT** wear loose clothing or allow hair to come in contact with grill.
- Side burner lid must be open when side burner is in operation.
- The appliance shall not be used on or under any apartment or condominium balcony or deck
- When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
- In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
- When cooking, the appliance fryer or boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45 °C) before moving or storing.
- This appliance is not intended for and should never be used as a heater.
- Gloves are recommended while assembling the grill.
- Turn off gas supply and the knobs BEFORE cleaning the burners.



## WARNING



### FOR FILLING THE LP GAS CYLINDER

- Allow only qualified LP gas dealers to properly fill or repair your LP cylinder.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled tanks can build up pressure and cause the relief valve to expel propane gas vapors.
- Always use a safety cap when the grill is not connected to a cylinder.
- If you exchange a cylinder with a qualified exchange program, be sure the cylinder has a Type 1 valve and an over-fill prevention device (OPD).



## LEAK TEST

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed after assembly to ensure fittings were not damaged after leaving the factory. Periodically check the entire system for leaks following the procedures listed below.

### BEFORE TESTING

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



## WARNING



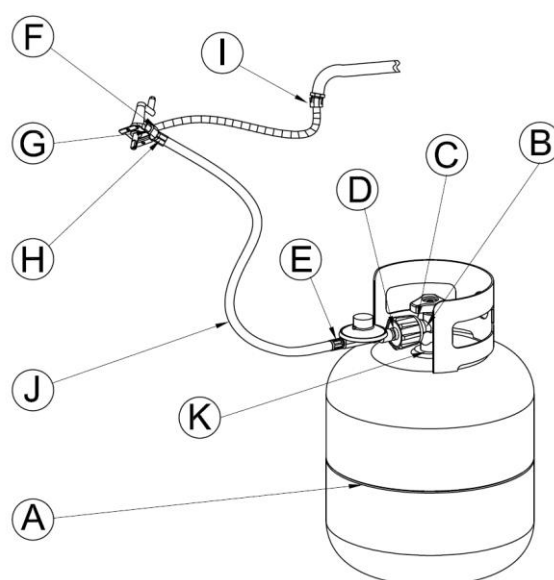
- NEVER PERFORM LEAK TEST WITH AN OPEN FLAME OR WHILE SMOKING.
- If there is excessive abrasion, wear, or damage to the hose, parts must be replaced prior to operation. The replacement hose must be specified by the manufacturer.

### TO TEST

1. Make sure the control valves are in the **OFF** position, then turn on the gas supply.
2. Check all connections from the gas cylinder, LP gas regulator, and supply valve, including all connections to the pipe for the burners.

Points where the soap-water mixture should be applied (soap bubbles will appear if a leak is present):

- A. Supply tank (Cylinder) weld.
- B. Connection nut to tank valve.
- C. Back side of connection nut to brass nipple.
- D. Brass nipple connections to gas supply hoses.
- E. Regulator connections to gas supply hose.
- F. Gas supply hose connection to side burner valve assembly.
- G. Side burner valve stem cap.
- H. Side burner connection to hose.
- I. Hose connection to gas manifold.
- J. The full length of gas supply hose.
- K. Tank valve to cylinder.



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 gas continue to leak from any of the fittings, turn off the gas supply and contact customer service department at 1-888-837-1380, 8am - 5pm, PST, Monday - Friday.

Watch For Bubbles



#### BEFORE LIGHTING



## WARNING



- Inspect the gas supply hose prior to turning the gas **ON**.
- If there are cuts or abrasion on the hose, it must be replaced before further 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.
- Perform the “**LEAK TEST**” according to the instructions before operating the grill
- **ALWAYS** keep your face and body away from the burner while lighting.

#### CHARCOAL GRILL GENERAL WARNINGS



## WARNING



- **FOR OUTDOOR USE ONLY.** DO NOT operate the grill indoors or in an enclosed area because of carbon monoxide poisoning that can lead to personal injury or death.
- The maximum weight of charcoal to be used is 3.3lb (1.5kg). Too much charcoal may cause the gas component to over heat and malfunction.
- Never place more than 2.3 kg (5 lbs) on the side tables.
- The charcoal chamber is for charcoal cooking only. Gas grill and side burner cannot be used for charcoal cooking.
- Only use this grill on a hard, level, non-combustible, stable surface (concrete, ground etc.) capable of supporting the weight of the grill. Never use on wooden or other surface that could burn.
- DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.
- Use your grill **OUTDOORS** in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. The grill should be situated at least 60 inches (153cm) from buildings. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could also result in personal injury.
- Maintain a minimum clearance of 60 inches (153 cm) between all sides of grill, deck railings, walls or other combustible material. DO NOT use grill under overhead unprotected combustible construction.

- For outdoor use only. Do not use this grill for other than its intended purpose.
- For household use only. Do not use this grill for other than its intended purpose.
- We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid.
- Use charcoal chimney starter or charcoal that has been pre-treated with lighter fluid when starting fire in charcoal section of your grill.
- When using charcoal lighter fluid, allow the charcoal to burn with the grill lid and doors open until covered with a light ash (approximately 20 minutes). This will allow the charcoal lighter fluid to burn off. Failure to do this could trap fumes from charcoal lighter fluid in the grill and may result in a flash fire or explosion when the lid is opened.
- Do not store lighter fluid or other flammable liquids, material or charcoal that has been pre-treated with lighter fluid under the grill or inside storage shelves.
- Do not use gasoline or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.
- Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.
- Do not leave grill unattended when in use.
- When adding charcoal and/or wood, use extreme caution and follow instruction in Adding Charcoal / Wood during cooking section of this manual.
- Do not store or use grill near gasoline charcoal or other flammable liquids or where flammable vapors may be present.
- Use caution when adjusting charcoal grate height. Handle may be hot when in use.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close the lid to suffocate the flame. Do not use water to extinguish grease fires.
- Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.
- Never raise or lower charcoal grate when water is smoking as hot water may splash onto coals.
- Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.
- After each use, clean the grill thoroughly and apply a light coat of vegetable oil to the interior to prevent rusting. Cover the grill to protect it from excessive rusting.
- Grill is hot when in use. To avoid burns:
  - DO NOT attempt to move the grill
  - Wear protective gloves or oven mitts.
  - DO NOT touch any hot grill surfaces.
  - DO NOT wear loose clothing or allow hair to come in contact with grill.



## WARNING



Use only a high grade plain charcoal or charcoal /wood mixture.



## WARNING



Charcoal lighting fluid must be allowed to completely burn off prior to closing grill lid (approximately 20 minutes). Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash-fire or explosion when lid is opened.



## WARNING



Always wear oven mitts/gloves when adjusting cooking levels to protect your hands from burns.



## WARNING



Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

 **Danger**



**DANGER**



If you smell gas:

5. Shut off gas to the appliance.
6. Extinguish any open flame.
7. Open lid.
8. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



**DANGER**



- (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 causing death or serious injury may occur.



**DANGER**



- DO NOT connect this grill to an existing #510 POL cylinder valve with Left hand threads. The Type 1 valve can be identified with the large external threads on the valve outlet.
- DO NOT connect to a propane cylinder exceeding its capacity.
- DO NOT connect to a cylinder that uses any other type of valve connection device.
- Keep the ventilation opening(s) of the LP gas cylinder enclosure free and clear from obstructions and debris.
- DO NOT insert any foreign objects into the valve outlet. Damage to the valve outlet could result. A damaged valve outlet can cause a leak, which could result in explosions, fire, severe bodily harm, or death.



**DANGER**



- Keep your face and hands as far away from the grill as possible when lighting.

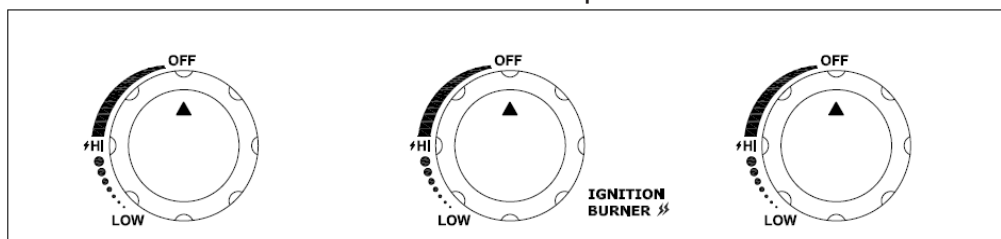
# Troubleshooting

Problem	Possible Cause	Prevention / Solution
Burner Will Not Light	<ol style="list-style-type: none"> <li>1. LP cylinder fuel is used up.</li> <li>2. Bad electrode spark.</li> <li>3. Burner may not be properly seated.</li> <li>4. Burner may be obstructed.</li> <li>5. Cylinder valve may be closed.</li> <li>6. Regulator is not properly seated on cylinder valve.</li> </ol>	<ol style="list-style-type: none"> <li>1. Change a new, full LP cylinder.</li> <li>2. Electrode or collector needs adjustments.</li> <li>3. Refer "To Reinstall The Main Burners" on pg. 46 to reinstall burner.</li> <li>4. Refer to "Burner Cleaning" on pg. 45 to clean the burner.</li> <li>5. Open the cylinder valve.</li> <li>6. Refer to "Connection Procedures" on pg. 6 to reinstall the regulator properly.</li> </ol>
Fire at Control Knob	<ol style="list-style-type: none"> <li>1. Burner is improperly seated on control valve.</li> <li>2. Gas connections may be loose.</li> <li>3. Burner holes may be obstructed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refer "To Reinstall The Main Burners" on pg. 46 to reinstall burner.</li> <li>2. Refer to "Leak Check" on pg. 32-33 to check and tighten all connections.</li> <li>3. Refer to "Burner Cleaning" on pg. 45 to clean the burner.</li> </ol>
Yellow Flame at Burner	Burner is obstructed.	Refer to "Burner Cleaning" on pg. 45 to clean the burner.
Flame Blows Out on "LOW"	<ol style="list-style-type: none"> <li>1. Burner holes may be obstructed.</li> <li>2. Grill is not sufficiently preheated.</li> <li>3. Burner is improperly seated on control valve.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refer to "Burner Cleaning" on pg. 45 to clean the burner.</li> <li>2. Preheat the grill for 10 minutes.</li> <li>3. Refer "To Reinstall The Main Burners" on pg. 46 to reinstall burner.</li> </ol>
Burner Does not Get Hot Enough	Flow control device has been activated in regulator.	Reset the regulator, 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 is Too Hot	<ol style="list-style-type: none"> <li>1. Excess grease build-up causing grease fires.</li> <li>2. Damaged or faulty regulator.</li> </ol>	<ol style="list-style-type: none"> <li>1. Refer to "Maintenance and Cleaning instructions" on pg. 44-47 to clean the grill properly.</li> <li>2. Replace the damaged parts with factory authorized component.</li> </ol>

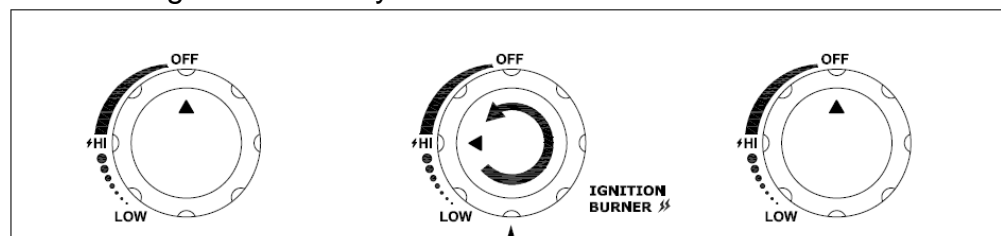
# Care & Use Instructions

## LIGHTING INSTRUCTION: MAIN BURNER

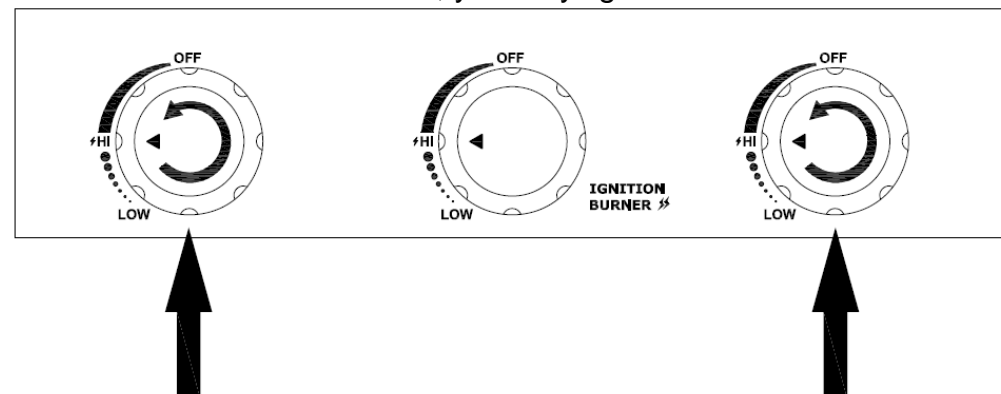
1. Read instructions before lighting.
2. Open the lid before lighting.
3. Make sure all control knobs are in the "OFF" position.



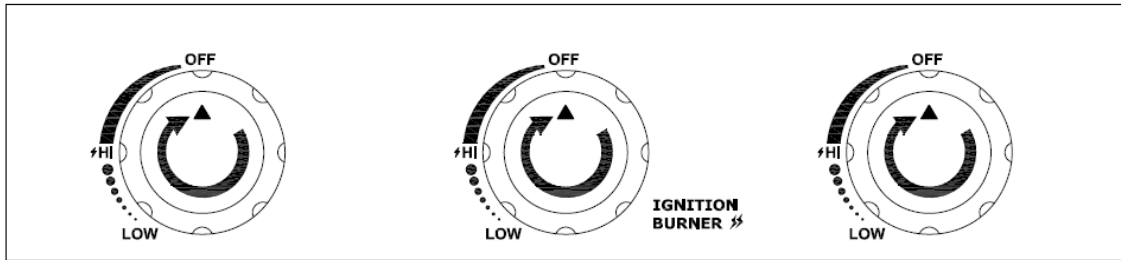
4. Turn ON gas valve from source or tank.
5. Light the **IGNITION BURNER** first. Push and turn burner control knob slowly to HI, burner should light immediately.



6. Once the IGNITION BURNER is lit, you may light the rest of burners.

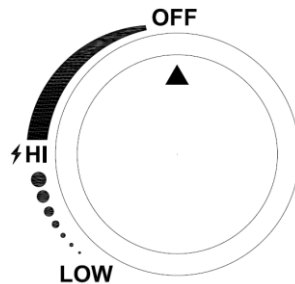


7. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.
8. To turn burners off, turn the control knobs clockwise until they lock in the "OFF" position.

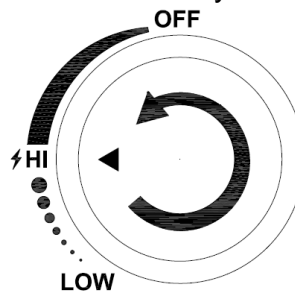


## LIGHTING INSTRUCTIONS: SIDE BURNER

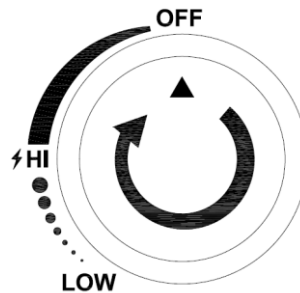
1. Read instructions before lighting.
2. Open the lid during lighting.
3. Make sure the side burner control knob is in the "OFF" position.



4. Turn ON gas valve from LP tank.
5. Push and turn side burner control knob slowly to HI, burner should light immediately.



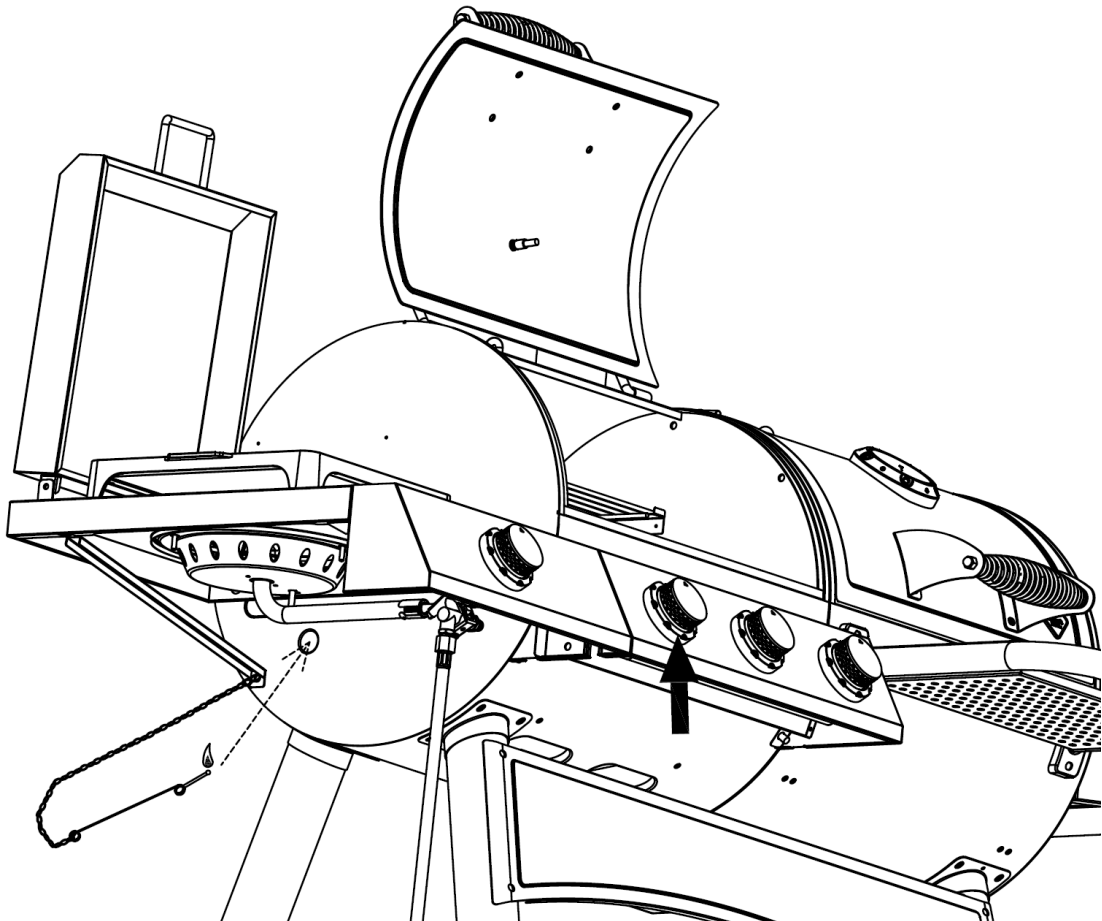
6. If ignition does NOT occur in 5 seconds, turn the burner control off, wait 5 minutes, and repeat the lighting procedure.
7. To turn burner off, turn the control knob clockwise until it locks in the "OFF" position.





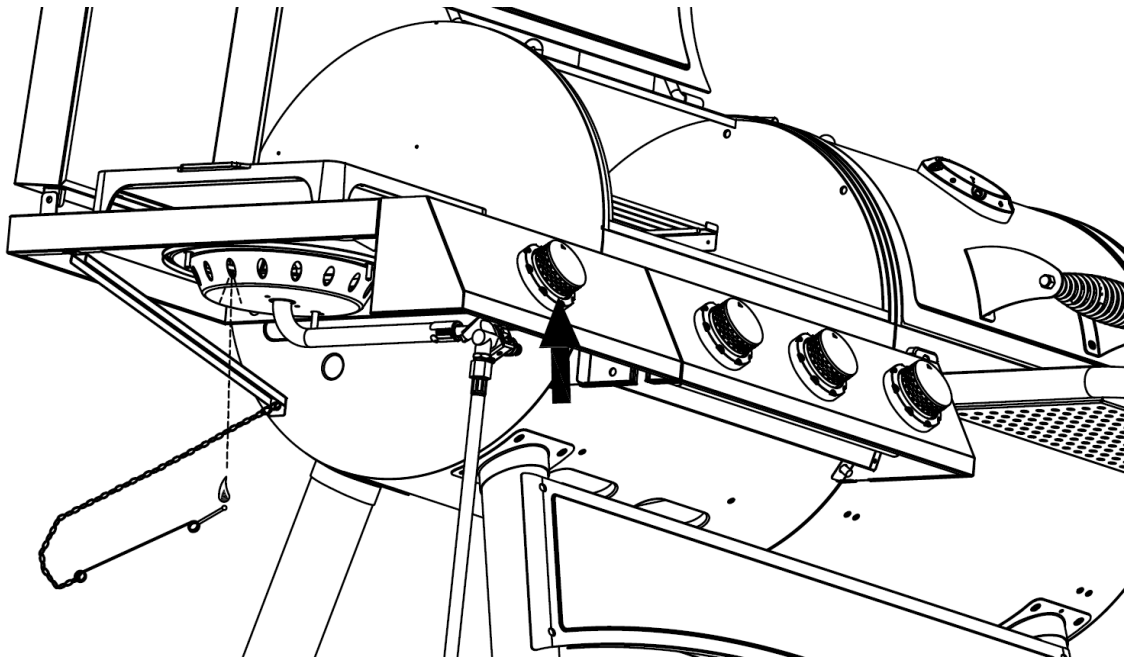
## LIGHTING INSTRUCTION: MATCH HOLDER TO LIGHT MAIN BURNER

1. Turn **OFF** all burner valves.
2. Place a lit match through lighting hole in the left hand side of the grill to approximately 1/2" (1 to 2cm) from the burner.
3. Turn the **LEFT Control Knob** to the "HI" position. Burner should light immediately.
4. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.
5. Once lit, light adjacent burners in sequence by pressing and rotating the control knob to the "HI" position.



## LIGHTING INSTRUCTION: USING MATCH HOLDER TO LIGHT SIDE BURNER

1. Turn **OFF** all burner valves.
2. Make sure the lid is open.
3. Place a lit match on the match holder and hold next to the side burner.
4. Push and turn side burner control knob slowly to HI, burner should light immediately.
5. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.



## **CHARCOAL GRILL OPERATION**

### **Curing your grill**

Prior to your first use of the Grill, follow the instructions below carefully to cure your grill. Curing your grill will minimize damage to the exterior finish as well as rid the grill of paint odor that can impart unnatural flavors to the first meal prepared on the grill.

**IMPORTANT:** To protect your grill from excessive rust, the unit must be properly cured and covered at all times when not in use.

#### **Step 1**

Lightly coat all interior surfaces of the grill with vegetable oil or vegetable oil spray.

#### **Step 2**

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel for the grill (see “Adding Charcoal/Wood during Cooking” section of this manual).

**NOTE:** To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

#### **IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 5.**

If you choose to use charcoal lighting fluid, **ONLY** use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable material for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 3.3 lb(1.5 kg ) of charcoal. This should be enough charcoal to cook with, once the curing process has been completed. Place the charcoal in the center of each charcoal grate.

#### **Step 3**

Saturate charcoal with lighting fluid. With lid open, wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store lighting fluid a safe distance from the grill.

#### **Step 4**

With grill lid and doors open, stand back and carefully light charcoal through the doors. Allow to burn until covered with a light ash (approximately 20 minutes).

#### **Step 5**

Place lump or briquette charcoal on top of grate in chimney starter until full. Underneath grate place balled up paper and light with match or lighter thru holes in bottom of chimney sides. Once paper lights, fire will spread up thru charcoal until entire column is glowing red in the bottom with ash formation on top. Pick up by handle and pour lit charcoal into grill.

With coals burning strong, close the lid and doors. Allow the temperature to reach 225°F (107°C) on both heat indicators. Maintain this temperature for 2 hours.

#### **Step 6**

Increase the temperature to 400°F (205°C) on charcoal chamber indicator. This can be achieved by adding more charcoal and/or wood (see “Adding Charcoal/Wood During Cooking” section of this manual). Maintain this temperature for 1 hour then allow unit to cool completely.

**IMPORTANT: to protect your grill from excessive rust, the unit must be cured periodically and covered at all times when not in use.**

## **OPERATING INSTRUCTIONS**

### **Grilling/Searing**

#### **Step 1**

Follow the instructions below carefully to build a fire. You may use charcoal and/or wood as fuel in the charcoal side of the Hybrid Grill (see “Adding Charcoal/Wood During Cooking” section of this manual).

If using a **Charcoal Chimney Starter**, follow “Operating Instruction Step 4” or follow all manufacturer’s warnings and instructions regarding the use of their product.

Start with 3.3 pounds (1.5 kg) of charcoal. When charcoal is burning strong, carefully place hot coals in center of the charcoal tray.

NOTE: To extend the life of your grill, make sure that hot coals and wood do not touch the walls of grill.

#### **IF USING CHARCOAL CHIMNEY STARTER, PROCEED TO STEP 4.**

If you choose to use charcoal lighting fluid, ONLY use charcoal lighting fluid approved for lighting charcoal. Do not use gasoline, kerosene, alcohol or other flammable materials for lighting charcoal. Follow all manufacturer’s warnings and instructions regarding the use of their product. Start with 3.3 pounds (1.5 kg) of charcoal. Place the charcoal in center of the charcoal tray.

#### **Step 2**

Saturate charcoal with lighting fluid. With lid and doors open wait 2 to 3 minutes to allow lighting fluid to soak into charcoal. Store charcoal lighting fluid a safe distance from the grill.

**Step 3**

With grill lid and doors open, stand back and carefully light charcoal and allow to burn until covered with a light ash (approximately 20 minutes).

**Step 4**

Place cooking grates on grill support lips. Use charcoal tray handle adjuster to position charcoal grates to desired cooking level.

**Step 5**

Place food on cooking grates and close grill lid. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

**Step 6**

Allow grill to cool completely, and then follow instructions in the “After-Use Safety” and “Proper Care & Maintenance” sections of this manual.

**Flavoring Wood**

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3” to 4” (7 to 10 cm) long and 1” to 2” (2 to 4 cm) thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. Only a few pieces of wood are required to obtain a good smoke flavor. A recommended amount for the grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food. Follow instructions and cautions in the “Adding Charcoal/Wood During Cooking” section of this manual to avoid injury while adding wood.

**Regulating Heat**

To increase heat, add more wood and/or charcoal. Follow instructions in “Adding Charcoal/Wood During Cooking” section of this manual.

To maintain the temperature, you may need to add more wood and/or charcoal during the cooking cycle.

**NOTE:** Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. **DO NOT** use resinous wood such as pine as it will produce an unpleasant taste.

The amount of food determines the amount of lump charcoal or charcoal briquette to be used. Add charcoal gradually and observe the grilling temperature via the temperature gauge. Adding too much charcoal into the grill at a time may raise the burning temperature rapidly and cause damages to the grill.

## Adding Charcoal/Wood During Cooking

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

### Step 1

Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

### Step 2

Wearing oven mitts/gloves, lift up the cooking grates and place them on a clean and non-combustible surface. DO NOT touch the grates by hand.

### Step 3

Stand back a safe distance and use long cooking tongs to lightly brush aside ashes on hot coals. Use cooking tongs to add charcoal and/or wood to charcoal grates, being careful not to stir-up ashes and sparks. If necessary, use your charcoal chimney starter to light additional charcoal and/or wood and add to existing fire.

### Step 4

When charcoal is burning strong again, wear oven mitts/gloves and carefully return the charcoal grates to grill body. Extinguish any hot ashes, coals or embers which may have fallen from the grill or beneath and around grill using water hose.

### Step 5

Close the grill lid and doors. Allow food to continue cooking.

## MAINTENANCE & CLEANING INSTRUCTION



### CAUTION



Cleaning should be conducted periodically, especially at the start of the season.

- Keep cooking area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct combustible and ventilation airflow.
- Keep the ventilation openings of the cylinder enclosure free and clear of debris.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.

## STEEL SURFACES

There are different stainless steel cleaners available. Always use the mildest one for cleaning first and scrub in the direction of the grain. 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, giving the appearance of rust. To remove, use a soft abrasive pad in conjunction with a stainless steel cleaner.

## GREASE CUP

The grease cup should be emptied, wiped down periodically, then washed with a mild detergent and warm water solution. Check the grease cup frequently. Don't allow excess grease to accumulate and overflow the grease cup.

## GRILL BURNERS

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

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 that could result in a fire in and around burner tubes. This type of fire is known as flashback 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 flashback, it is the most common cause. To reduce the chance of flashback, 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.

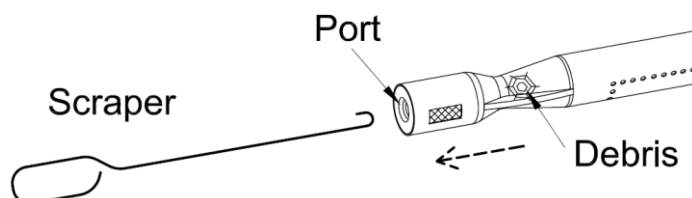
You should inspect the burners at least once a year or immediately after any of the following conditions occur:

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.**

### BURNER CLEANING:

1. Turn off the gas supply, and make sure all the knobs are in the **OFF** position.
2. Wait for the grill to cool.
3. Open the lid and remove the cooking grate and heat distribution plate.
4. Remove the cotter pin and lift the burner out of the firebox.

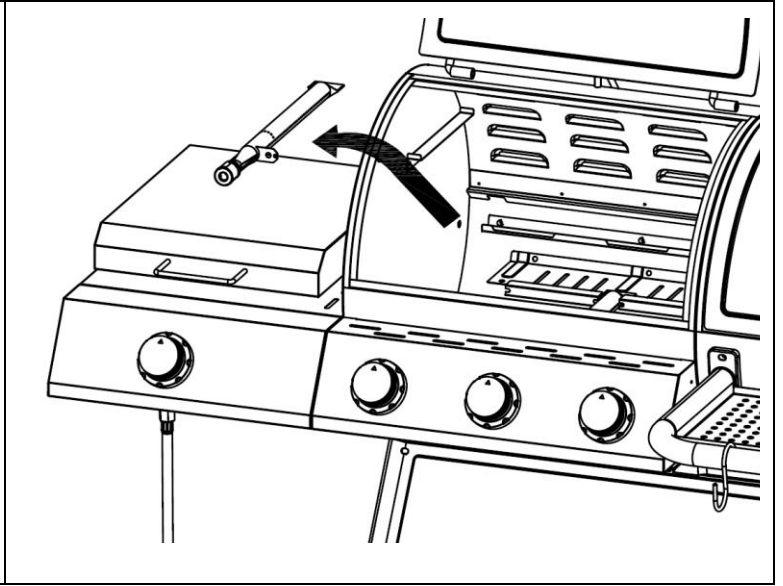
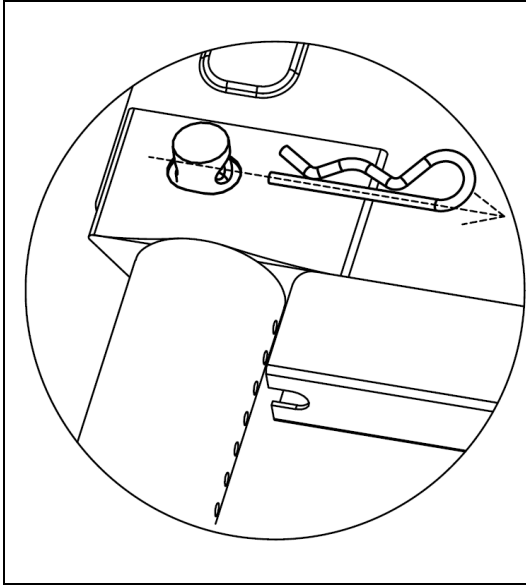
Clean the exterior of the burner with a brass brush. Use a metal scraper to remove stubborn stains.



5. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
6. If insects or other obstructions are blocking the flow of gas through the burner, call customer service at 1-888-837-1380.

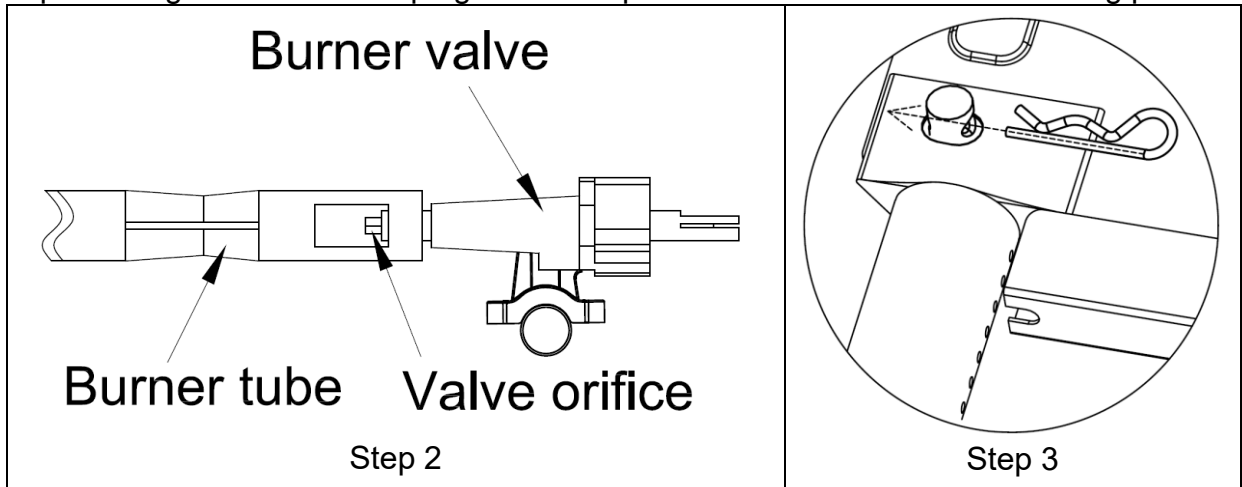
### MAIN BURNER REPLACEMENT:

1. Remove the flame tamers.
2. Remove the burner cotter pin and burner fixing pin as shown.
3. Remove the burner from the grill body.



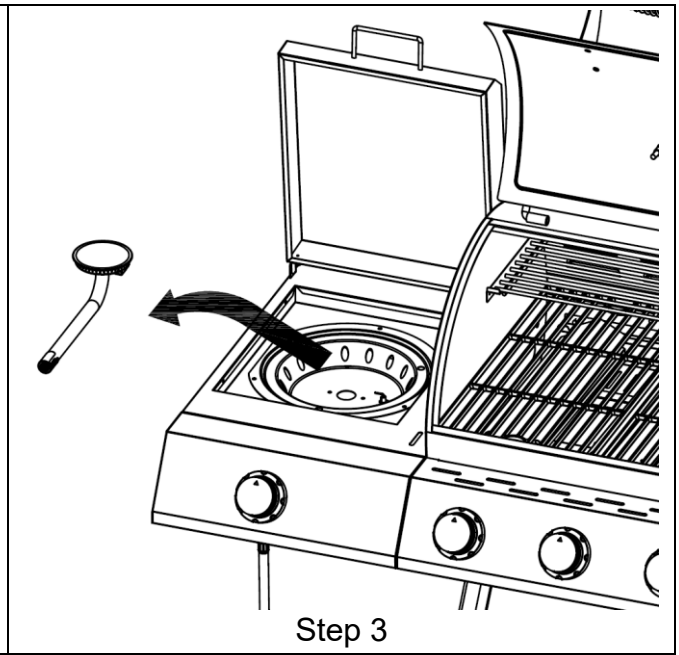
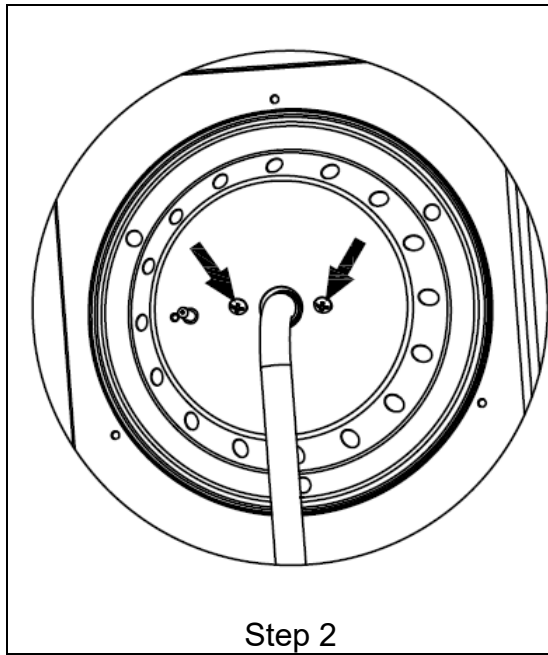
### TO REINSTALL THE MAIN BURNERS:

1. Insert the burner into the burner valve.
2. Firmly seat the valve connector into the burner tube. Make sure connector is inserted STRAIGHT into the burner tube as shown below.
3. Position the main burner onto the burner support at the firebox. Insert the burner fixing pin through the holes and plug the cotter pin into the hole of the burner fixing pin.



### SIDE BURNER REPLACEMENT

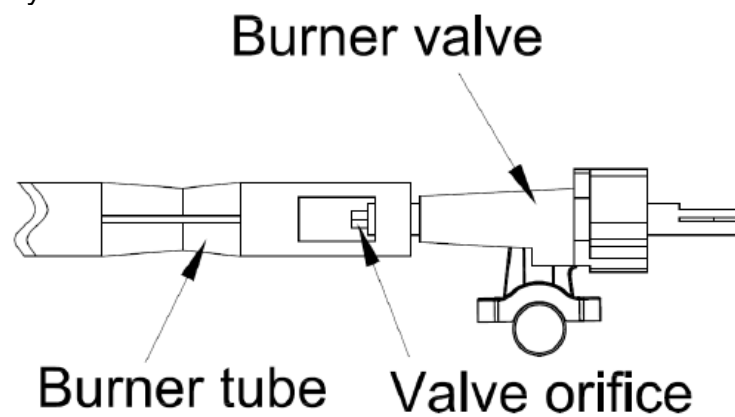
1. Open the side burner lid and remove the side burner grate.
2. Remove the burner fixing bolts as shown.
3. Remove the burner as shown.



### PROPERLY INSTALL THE BURNER

Firmly seat the valve orifice into the burner tube. Make sure the valve orifice is inserted **STRAIGHT** into the burner tube.

Burner flames will be yellow, with excessive noise, lifting or flash back if the burner is not installed properly.



### Technical Data

Input rating: 3 x 10,000 BTU/HR (Main burner)  
 1 x 12,000 BTU/HR (Side burner)

*Need Assistance? Visit us at: [samsclub.com/membersmarkhelp](http://samsclub.com/membersmarkhelp)*



# Warranty Information

1. Manufacturer warrants this Product to be free from defects in workmanship and materials for a period of Ninety (90) days from the date of purchase, PROVIDED claims are submitted, in writing, with proof of purchase.
2. If any part of this item fails because of a manufacturing defect within the Limited Warranty Period, Manufacturer offers to replace such part(s) provided that such parts have not been improperly repaired, altered, or tampered with or subject to misuse, abuse or exposed to corrosive conditions. This Limited Warranty is, however, subject to certain limitations, exclusions, time limits and exceptions (Hereinafter "Conditions") as listed below. Read these Conditions carefully.
3. This Limited Warranty shall be limited to the replacement or repair of any part(s) which Manufacturer determines, after reasonable examination, to have been defective at the time of manufacturing and manufacturer's obligation(s) shall be limited to replacement, if any, of defective part(s) which shall be shipped at Original Purchaser's expense to Original Purchaser's designated shipping address.
4. This Limited Warranty is given to and covers the **ORIGINAL PURCHASER ONLY** and such coverage terminates Ninety (90) days from the date of purchase.
5. **DAMAGE LIMITATION WARNING:** IN NO EVENT SHALL MANUFACTURER BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, LOSS OF FOOD, INCONVENIENCE, EXPENSES FOR TRAVEL, TRANSPORTATION LODGING EXPENSES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.
6. **MANUFACTURER'S OBLIGATION:** Manufacturer's liability shall be limited to the delivery of a good, merchantable Product and, if necessary, the repair or replacement, at manufacturer's option, of any defective part or unit.
7. **TRANSFER LIMITATIONS:** This Limited Warranty is not assignable or transferable. It covers only the original purchaser.
8. **RESERVED RIGHT TO CHANGE:** Manufacturer reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.
9. This Limited Warranty gives the Original Purchaser specific legal rights but there may be other rights which vary by jurisdiction.
10. This warranty does not cover the following items:
  - Chips or scratches on porcelain or painted surfaces.
  - Rust or corrosion is not deemed a manufacturing or materials defect.
  - Discoloration or loss of paint due to handling during assembly, heat or cleaning products. Paint may require touch up.
  - Stainless steel discoloration or corrosion.
  - Consumables such as batteries.

## IF CUSTOMER SERVICE BECOME NECESSARY:

1. The Original Purchaser is responsible for shipping and handling charges of the returned item(s) and replacement parts, if any.
2. All parts to be replaced will need to be shipped before replacement items will be sent.
3. Follow the Customer Service Representative's instructions exactly. If a return is necessary, it must be packed carefully and shipped prepaid.

Should you encounter any problem,  
CALL US FIRST.  
Do not return product to the store.  
WE CAN HELP.

For assistance, contact customer service at [customerservice@rankam.com](mailto:customerservice@rankam.com)  
or at 1-888-837-1380, Mon to Fri, 8:00am – 5:00pm Pacific Standard time

### Manufacturer information

Rankam (China) Manufacturing Company Limited  
Address: 18/F, New Lee Wah Centre, 88 Tokwawan Road, Kowloon, Hong Kong.

**NOTE:** Please consider recycling all applicable packaging material.

**Distributed by Sam's West Inc.**  
2101 SE Simple Savings Dr.  
Bentonville, Arkansas 72716-0745

Made in China



*Need Assistance? Visit us at: [samsclub.com/membersmarkhelp](https://www.samsclub.com/membersmarkhelp)*