

A stainless steel gourmet grill is the central focus, positioned on a wooden deck. The grill has a large lid with a thermometer on the front and a control panel with three knobs below it. The background shows a wooden lattice railing and a swimming pool. The text 'LazyMan' is overlaid in a large, bold, black font with a flame icon above the 'y' and 'M'.

LazyMan

LazyMan Gourmet Grills

USE AND CARE GUIDE

LM210-28 LM210-40

SERIES



WARNING

READ THIS MANUAL CAREFULLY and completely before using your grill to reduce the risk of:

1. Fire
2. Burn hazard, personal injury, or property damage
3. Burned food or unpleasant cooking experiences
4. Unapproved installation or servicing

THIS PRODUCT IS DESIGNED FOR OUTDOOR USE ONLY. Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.

Read this manual thoroughly before installation, use, or servicing of this product



DANGER

IF YOU SMELL GAS:

1. Shut off all gas supply lines to the grill.
2. Extinguish any open flames.
3. Carefully open the hood. Use caution, as the hood may be HOT.
4. If the gas odor continues, keep everyone away from the grill and immediately call your gas company or fire department.



WARNING

1. DO NOT store or use gasoline or any other flammable liquids in the vicinity of this or any other appliance.
2. Propane (LP) gas cylinders, not connected to the grill, should NOT be stored in the vicinity of this, or any other appliance. Propane cylinders must be stored outdoors.



WARNING

1. The burning of gas cooking fuels generates by-products which are on the list of substances, known by some states, to cause cancer or reproductive harm.
2. To minimize exposure to such substances, always operate this appliance according to the use and care instructions found in this manual.
3. NOTE TO INSTALLERS: assure that grill owner receives this manual after installation.



WARNING

1. Never use dented, rusty, or damaged propane cylinders. Never store additional or empty propane cylinders in the grill cabinet, the island enclosure, or in the vicinity of this or any other appliance. Never store propane cylinders indoors or on their sides.
2. Children should NEVER be left alone or unattended in the area where the grill is located. Place your grill well away from areas where children play. Do not store items that may be of interest to children, in or around the grill or island enclosure.
3. Never attempt to move the grill when hot. When in use, portions of the grill are hot enough to cause severe burns.
4. Always maintain the required clearances to combustibles as detailed in this manual. The grill is designed for outdoor use ONLY. Never use inside a garage, building, shed, breezeway, or other enclosed area. Do not use this grill under any overhead combustible construction.
5. Gas grills are not designed or certified to be used or installed on any recreational vehicle, portable trailers, boats, or any other moving installation.
6. Always have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
7. Store your grill in a well ventilated area when not in use. If stored indoors, detach and leave propane cylinders OUTDOORS in a well ventilated area, away from heat or where children may have access to them.
8. Keep electrical supply cords and fuel supply hoses away from all heated surfaces. Electrical supply cords should be placed away from walkways to avoid a tripping hazard.
9. Do not repair or replace any part of this grill unless specifically recommended in this manual.
10. If this grill is installed by a professional installer or technician, be sure that he/she shows you where the gas supply shut-off valve is located. All gas lines must have a shut-off valve that is readily and easily accessible. If you smell gas, check for leaks IMMEDIATELY. Refer to section entitled 'Leak Test Procedure'. Check leak with soap and water only. Never use an open flame to check for gas leaks.
11. When using a propane cylinder, inspect the gas supply hose prior to each use of the grill. If there is excessive abrasion or wear, or the hose is cut, it must be replaced before using the grill.
12. Never remove the grounding prong from an electrical cord, or use this product with an ungrounded 2-prong adaptor.
13. **THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE.**

To obtain replacement parts or service, contact:

LazyMan Inc. 560 Independence Street, Belvidere, NJ 07823

Customer Service (908) 475-5315 (800) 475-1950

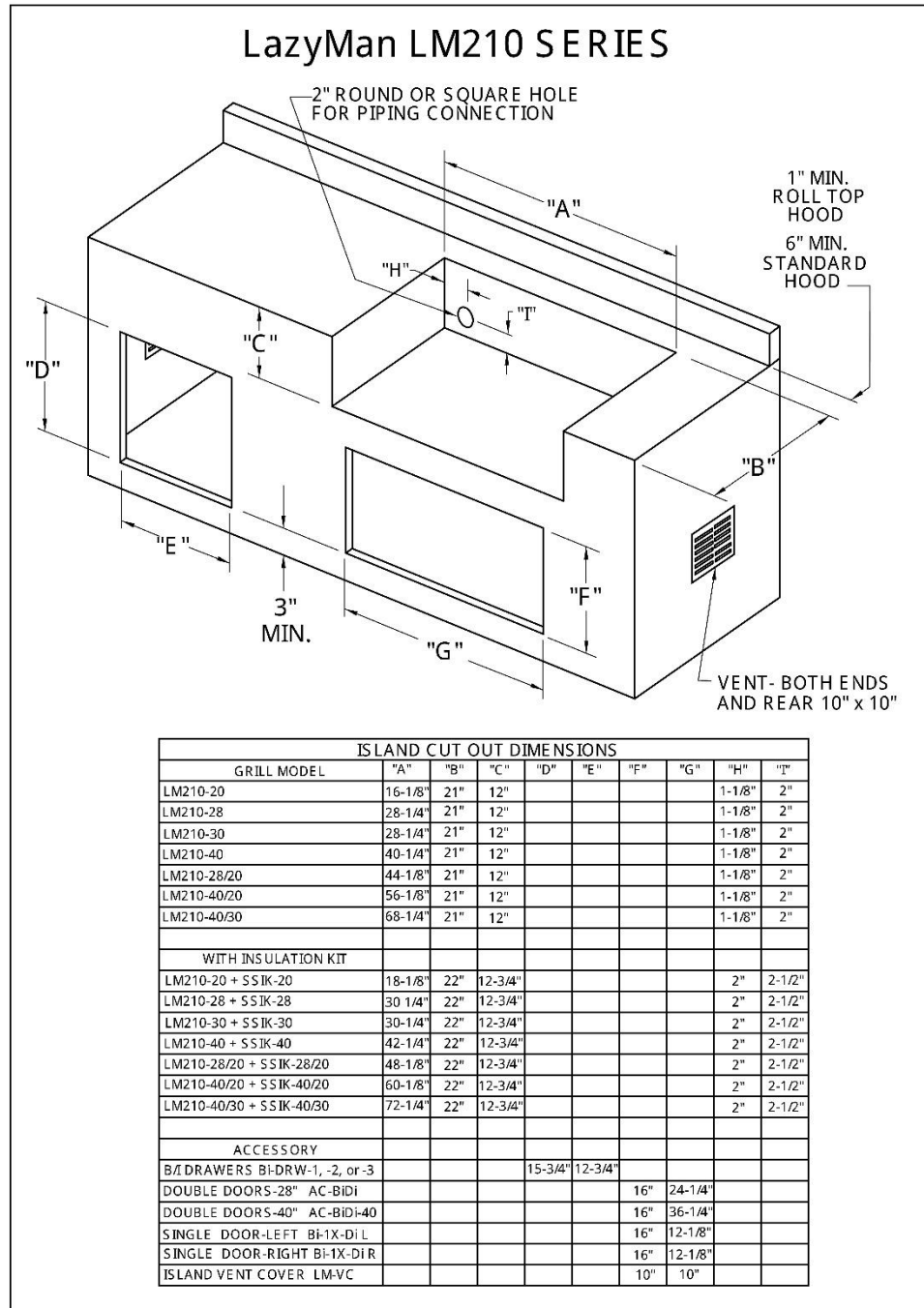
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IMPORTANT SAFETY PRECAUTIONS

1. Insure all tie down wires and/or packaging materials have been removed from the outside of the grill and the grill interior.
2. Avoid wearing loose fitting clothing or long sleeves while grilling. They could ignite.
3. Never leave the grill unattended while cooking.
4. Never touch the grill racks, hood, or surrounding metal surfaces with your bare hands while grilling. These surfaces will be HOT.
5. The use of an insulated glove or mitt is recommended while opening or operating the grill. Open the grill hood slowly to allow heat and smoke to escape before fully opening.
6. The grill hood must be fully opened before attempting to light the grill. Do not attempt to light with the grill hood closed as an explosion could occur. Do not lean over the grill when lighting.
7. Do not heat unopened food containers on the grill, as, pressure will build up and the container can explode.
8. Do not use aluminum foil on the grill racks. This will prevent proper ventilation and allow excessive heat to build inside the grill. Such heat can damage components of the grill.
9. Use caution when cooking excessively fatty meats, as, the oils produced can cause flare-ups. Keep a water spray bottle close by to reduce these flare-ups. Damage created by uncontrolled, internal fires is not covered under warranty.
10. Never remove the drip pan while grilling. Always assure that it is pushed all the way in. Hot grease can leak downward and produce a fire or explosion. The drip pan should be cleaned on a regular basis when the grill is cold.
11. Do not lean on the side shelves on freestanding applications. Do not place any load of over 25 pounds on side shelves.
12. If burner does not light within 5 seconds, turn gas off and wait 5 minutes before attempting to re-light. If any burner goes out during operation, turn burner off and check for adequate fuel. Wait 5 minutes before attempting to re-light.
13. When using portable LP gas cylinders, always turn off the main valve on the cylinder after each use.
14. Use caution when operating the grill in windy conditions. When hood is closed, wind can enter from the back and cause an overheating condition. This can damage the grill and its components. If windy conditions prevail, and the hood is closed, keep an eye on the temperature gages for a sudden drop or rise in temperature. This is a sign that the air flow has been interrupted.
15. This grill has been made with the finest materials available and, as a result, this grill is HEAVY. Shipping weights for a 30" freestanding unit is between 250-300 pounds. Always use two or more people when moving or installing this product. Failure to follow this instruction can result in back or other personal injuries.
16. The LazyMan LM210 Series grills arrive nearly fully assembled and require only minor assembly steps. Assure that ALL packaging materials have been removed before attempting to light the grill. This includes removing all shipping tie wraps, zip ties, cardboard, and the accessory carton. Remove the cooking grates and look for ALL internal packaging materials INSIDE the grill. Last, peel off all protective vinyl coating from ALL exterior and interior surfaces on the grill.

BUILT-IN APPLICATION REQUIREMENTS AND CUTOUTS



All LazyMan grills are manufactured to very tight tolerances. To ensure the best possible fit, however, it is best to purchase and have the grill available for the contractor BEFORE constructing a new island. As a guideline, prepare your island cutout per the dimensions found in the chart above. The LazyMan LM210 Series built-in grill is intended to be mounted and installed in a built-in enclosure (island) made from NON-COMBUSTIBLE materials such as masonry, brick, or steel. For installations in wood or other combustible materials, LazyMan offers a stainless steel insulation kit. These kits add extended cutout requirements as shown in chart and will insulate most of the heat generated by the grill from the combustible construction. These kits are available from your local dealer and are identified as follows:

STAINLESS STEEL INSULATION KITS:

SSIK-20- Insulation Kit for LM210-20

SSIK-28- Insulation Kit for LM210-28

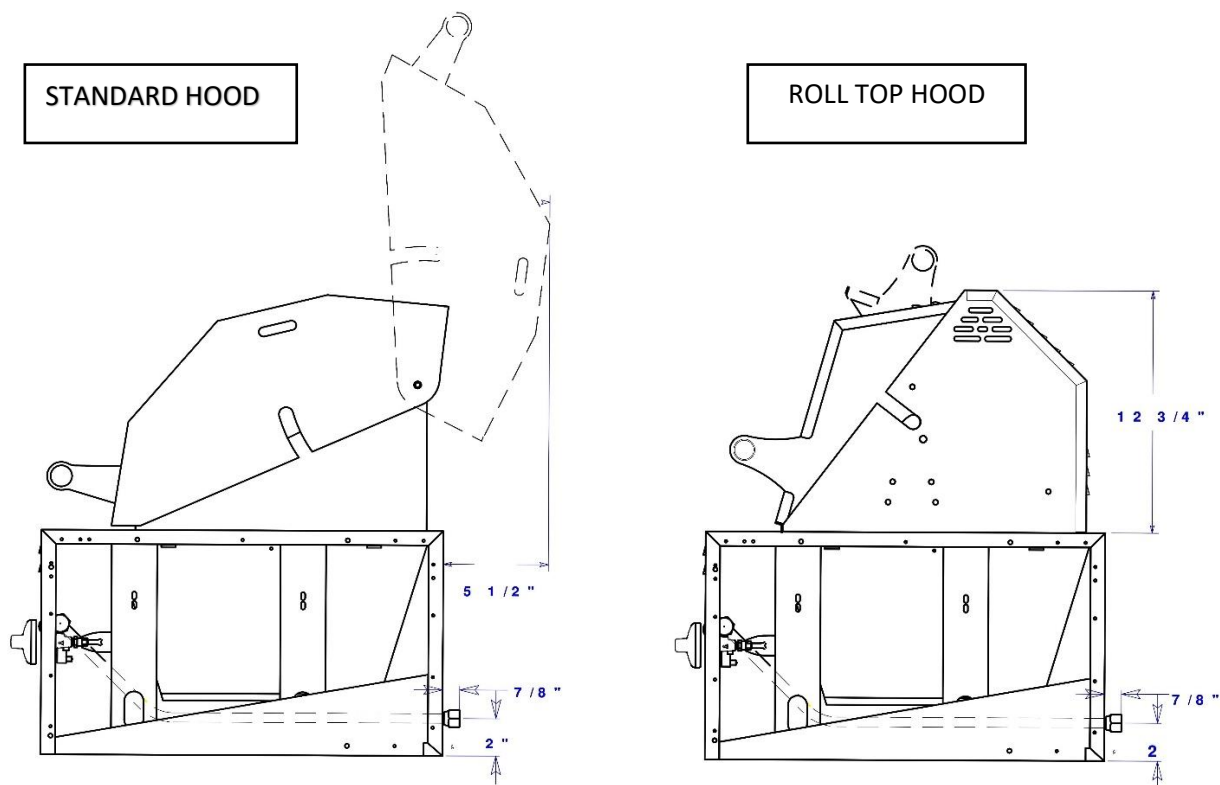
SSIK-30- Insulation Kit for LM210-30

SSIK-40- Insulation Kit for LM210-40

The LM210 Series grill is designed to be placed in an island cutout that **has a bottom in the cutout**. The grill rests inside and on the bottom of the cutout. Additionally, access holes will need to be cut in the bottom or back to allow for pipe routing.

COMBUSTIBLE MATERIALS: the grill should be mounted so that there are no combustible materials within 12" of the sides, front, or back of the grill.

REAR HOOD CLEARANCE: Position the grill and cut-out so that there is a minimum of 6" of island surface at the rear and to the rear wall of the island (for 'Standard' Hoods). This clearance is required to allow the hood to



open properly. If your grill is equipped with a 'Roll Top' Hood, a minimum of 1" of rear clearance is recommended for venting.

See section entitled 'Important Safety Precautions', items #15 and #16. After unpacking, lift the grill into place. The cut-out dimensions provided should result in the grill side edges clearing the sides of the island cutout by 1/8" per side. Leave the grill partially out and away from the rear wall at this point. This will allow access for gas hook-ups.

The island/ enclosure should have ventilation holes to prevent gas build-up in the event of a leak. See “Built-In Application Requirements and Cutouts Diagram” for recommended cutouts. The MINIMUM vent size is 10” x 10” or an equivalent rectangular size creating 100 square inches in three places on the island enclosure.

The deck ledges need to flat and level to prevent uneven burner flames and soot build-up inside the grill. Refer to ANSI Z21.58 Standard for Outdoor Cooking Gas Appliances and Section 1.7 Enclosures for Self-Contained LP-Gas Supply Systems. **For rotisserie operation, a 120 Volt, 60 hertz, 15 amp GFI certified outdoor outlet must be mounted on a vertical wall within 30” of the rotisserie motor location.** The rear vertical wall of the island, if present, is ideal. All electrical connections must be installed by a qualified electrician. **Please note that the outlet is not required for the ignition function of the grill, as the ignition runs independently by battery.** Although not required if the optional rotisserie system will not be used, it is always better to have an outlet installed and available for general purpose.

ELECTRICAL HOOK-UP (BUILT-IN MODELS)

For rotisserie operation, connect the 110V AC power cord of the rotisserie motor into the 120V Outdoor outlet. Always store the rotisserie motor in a dry place when not in use.

FREESTANDING GRILL APPLICATION REQUIREMENTS

Because of their mobility, freestanding grills are more versatile as they can be moved to various locations for convenience and accessibility. Here are a few points to consider when selecting a location:

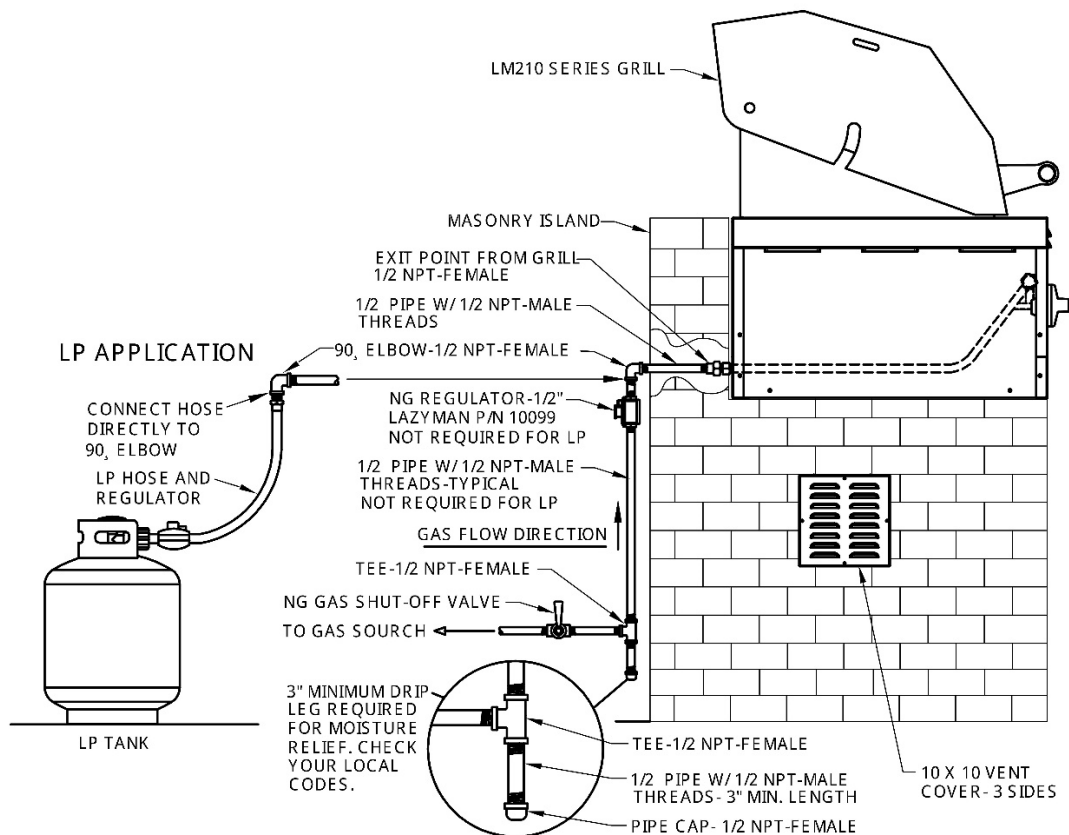
1. Locate the grill in an open air environment. Do not locate under a breezeway, or inside a garage, building, or shed. Proper distance to combustibles must be maintained at all times (12” to sides, front, and back). Do not locate this grill under any combustible, overhead construction.
2. Select a location where prevailing winds come from either side of the grill or from the front. Do not face the back of the grill directly toward oncoming winds. When grilling with the hood closed, if so equipped, winds can enter from the back and disrupt air flow and cause overheating. Damage caused by this overheating is not covered under warranty.
3. Position the grill within 30” of an outdoor 120V electrical outlet for rotisserie operation. If this is not possible, then position grill such that when using an outdoor extension cord, the cord does not lay in a high traffic area. This cord can create a trip hazard. The cord can be ‘taped’ to the ground securely to prevent any such hazard. **Note that the ignition function of this grill is battery operated and does not rely on a 120V electrical outlet. The outlet is required for the rotisserie motor operation only.**
4. If the freestanding grill is using Natural Gas (NG), position the grill in the vicinity of a gas outlet/valve to minimize the amount of piping required to hook up the grill.
5. See section entitled “Unpacking and Set-up” for more information on preparation or your grill.

ELECTRICAL HOOK-UP (FREESTANDING MODELS)

Use the above grill positioning guidelines to assure accessibility to an outdoor 120V electrical outlet and usage of outdoor extension cords.

For rotisserie operation, connect the AC plug of the rotisserie motor into the 120V AC outlet. Always store the rotisserie motor in a dry place when not in use.

LM210 SERIES ISLAND INSTALLATION- BUILT-IN MODELS



NOTE: Use this INSTALLATION section in conjunction with the following ‘GAS CONNECTIONS’ section to assure that all gas considerations have been made before installing your grill.

INSTALLATION- USING NG GAS: After the island has been constructed and built per the previous cutout recommendations and guidelines, it’s now time to install the LazyMan 210 Series grill into the island. The above diagram shows a typical Natural Gas installation where the gas piping is routed through the back of the island and externally to the gas source. This routing can also be accomplished internally (inside the island) if the island is constructed with a hollow design and there is space between the back wall of the cutout and the back wall of the island. This grill is shipped with a ½ NPT (female) fitting at the end of the gas manifold for both NG connections and LP hose connections. It is also shipped with an NG regulator (for natural gas grills) and an LP regulator with hose for grills set up for liquid propane.

It is highly recommended that a qualified plumber or gas technician make this installation and perform the gas hook-up procedure.

1. Measure the distance from the back of the cutout to the back of the island. You will need a ½” pipe with ½” NPT male threads at both ends that match this distance plus 2”. This pipe is called a ‘nipple’. Nipples come pre-threaded at both ends and are available in a variety of different lengths.
2. Use pipe joint compound or Teflon tape (to seal the threads) FOR ALL PIPE CONNECTIONS and install this first pipe into the fitting at the back of the grill.
3. Using two or more people, carefully lift the grill into the island cutout and slide the grill toward the back of the cutout. Allow the newly installed pipe to slide through the pre-cut hole or opening and through the back

- wall of the island. Slide the grill all the way in so that the front of the grill is flush with the front of the island.
4. Make your first connection using a ½" NPT female elbow. Point this elbow downward if the main gas supply is near the ground. If the main gas supply is in a location other than the ground, point the elbow in that direction.
 5. Install a short nipple into the open end of the elbow and install the supplied NG regulator at the end of this nipple. **Make sure the regulator is installed so the arrow (marked on the regulator) is pointing to the grill, i.e., in the direction the gas will be flowing.**
 6. Measure the distance from the open end of the regulator to the ground and subtract 8" from this measurement to allow for the next 3 connections. This will be the length of your next nipple.
 7. Install this nipple to the regulator and at the other end, install a ½" NPT female 'Tee' connection. The third (downward) leg of the 'Tee' is used to install a 3" minimum length 'Drip Leg' with cap. This leg is required in many states and is used for periodic moisture relief. **Check your local codes.** This complete pipe routing should now be resting 1-2 inches above the ground.
 8. Install the next nipple into the center opening of the 'Tee' and run this connection to the gas source. **IMPORTANT NOTE:** If the gas source does not have a gas shut-off valve, then a new ½" quarter turn valve **MUST** be installed between the last gas pipe and the existing gas source. **This gas valve should be installed by a qualified plumber or gas technician.** See the next step.
 9. If the gas source is a stubbed gas pipe coming from the side of the house or exit point, then **THE GAS MUST BE TURNED OFF AT THE METER.** A new quarter turn gas valve must be installed, either at the gas source or inline from the gas source in a convenient location.
 10. Use the 'Leak Test Procedure' found in the 'FINAL CHECKS' section of this manual to check all gas connections prior to operation of this grill.

INSTALLATION- USING LP GAS (LIQUID PROPANE-BOTTLE)- when using bottled LP, then use the LP regulator and hose equipped with the LP grill. The installation should begin the same as the NG installation where a ½ NPT pipe (threaded at both ends) is routed from the gas exit point at the rear of the grill through the rear of the island. A ½ NPT female elbow is then added to the end of the ½ pipe. At this point, the hard piping is complete. Connect the fitting at the end of the LP hose to the newly installed elbow. Use the above diagram for this hard piping requirement and connection of the LP hose. As previously mentioned, if the island is constructed in a 'hollow' manner, and there is a hollow space between the back of the cutout and the back of the island, then the first hard piping can be routed directly **DOWNWARD** into the island interior. Additional fittings will be required. This piping can terminate with either a ½ NPT female elbow or a ½ NPT straight coupler. The LP hose can then be connected directly to the last fitting. Always assure that the LP hose is completely visible and accessible inside the island.

1. Use 2 or more people and lift the grill onto the top island surface.
2. Follow steps #1 through #4 of the NG piping installation. This portion of the installation completes the hard piping requirements and routes the piping through the back of the island.
3. Use pipe joint compound or Teflon tape on the fitting at the end of the LP hose and install directly to the ½ NPT female elbow at the rear of the island.
4. Use the 'Leak Test Procedure' found in the 'FINAL CHECKS' section of this manual to check all gas connections.

INSTALLATION- USING LP (LIQUID PROPANE) BULK TANK- If you have ordered a grill configured for LP (Liquid Propane), then you have received an LP regulator and hose with your grill. If you plan to attach the grill directly to a bulk propane tank, then you cannot use the supplied hose. You must obtain a regulator from LazyMan Inc. Please order P/N 10099. This is a regulator which converts from NG to LP. Please use the instructions that come with the regulator for this conversion. Follow the same connection pattern shown above for NG connections.

GAS CONNECTIONS

This grill has been factory pre-set to use either Propane Gas (LP) or Natural Gas (NG). It is critical that the gas you use matches the gas that the grill has been set up for. You can verify this by checking the label mounted on the right rear side of the grill.

Ensure that the gas supplied meets minimum pressure requirements, as shown below, under full load:

FUEL	PRESSURE (WATER COLUMN INCHES)	
	MAXIMUM	MINIMUM
LP	14	11
NG	7	4

Both the regulator and the manifold orifices have been set for the type of gas specified on the label. If it is desired to convert to a different type of gas, a gas conversion kit must be obtained from LazyMan Inc. or from one of its dealers, and must be installed by a qualified technician.

NATURAL GAS:

LazyMan Inc. recommends that only a qualified professional performs the required gas hook-ups on this product.

To ensure satisfactory performance, the gas supply line must be sized to accommodate the TOTAL BTU requirements of all the gas fired equipment that will be connected to this line. Minimum pipe size should be 1/2" I.D., however, 3/4" I.D. is recommended for the long runs and best performance. For this, a 3/4" FIP x 1/2" MIP reducer fitting will be required (not supplied).

Calculate the total BTU output of all appliances that will be attached to this line and use the

chart entitled "Gas Supply Line Runs" to determine allowable run line distances. Failure to meet these minimum run requirements will reduce the performance of the grill and any other appliances connected to this line. In general, always keep the supply line run as SHORT as possible.

The longer the gas run line, the lower the gas pressure and the smaller number of BTU's the line can handle.

MAXIMUM GAS PIPING LENGTH	
PIPING LENGTH (FEET, 3/4" PIPE)	TOTAL BTUs (ALL APPLIANCES ON LINE)
10	360,000
20	245,000
30	198,000
40	169,000
50	150,000
60	135,000
70	123,000
80	115,000

A gas shut-off valve must be installed between the gas appliances and the gas line in an easily accessible location. This valve should be installed by a qualified plumber.

All pipe joints must be sealed with threading tape or pipe joint compound. The first 2 threads should be free and clear of any compound to avoid the compound from entering into the pipe. Never use threading compound on flare fittings.

LIQUID PROPANE GAS:

Grills set up for LP gas come equipped with an LP hose/regulator assembly for connection to a standard 20 lb (5 gal) LP gas cylinder.

GAS CONNECTIONS

All fittings necessary to attach the hose assembly to the grill are included.

BULK TANK LP:

Some residences and/or commercial establishments use bulk propane cylinders and are permanently plumbed with LP connections. When this is the case, then a 4/11 regulator must be obtained and set for the proper gas type (LP). 4/11 regulators are convertible from NG to LP. To convert, follow the instructions provided with the regulator. Order LazyMan P/N 10099.

WARNING



Do not change the regulator/ hose assembly or use any other assembly other than the one supplied with your LazyMan grill.

Do not attempt to use a 5LP-A equipped regulator/hose assembly with a standard 510 POL cylinder/valve assembly.

Do not store a spare LP gas cylinder under or near this appliance

LP CYLINDER REQUIREMENTS:

The LP cylinder must be constructed and marked in accordance with the U.S. Department of Transportation (DOT) specifications for LP cylinders and be designed for use with a Type 1 system only.

When exchanging your cylinder for a refill, exchange only with a Type 1, 20 lb cylinder with an overfill protection device.

Never use a cylinder with a damaged valve.

A dented or rusty LP cylinder may be hazardous and should not be used. If in doubt, have it checked by your LP supplier.

Always shut off the LP gas when finished using the grill, both at the grill valves and the LP cylinder valve.

Cylinders must always be stored outdoors in a well ventilated area and out of reach of children. If your grill is stored indoors, the LP cylinder must be removed and stored outdoors.

LP CONNECTIONS:

Make sure the LP cylinder valve is fully closed before connecting to the grill. It is possible for the valve to be partially open without releasing gas, but, as soon as the regulator is connected, gas can leak from the connection. Insert the regulator inlet into the cylinder valve and turn the black coupler clockwise until the coupler is hand tight. Do not over-tighten this connection.

To disconnect the coupler, first make sure the cylinder valve is turned completely off. Turn the coupler counter-clockwise. The inlet will then disengage.

Always leak test the connection after refilling or exchanging LP gas cylinders. See 'Leak Test Procedure'.

GAS LINE PURGING:

After refilling or replacing an LP gas cylinder, it is always best to purge the system of air before attempting to light the grill.

GAS CONNECTIONS

Make sure all grill controls are in the “OFF” position.

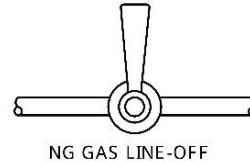
Make sure the LP cylinder valve is turned ‘OFF’.

Turn one or more of the grill burner valves to ‘ON’. This releases pressure in the system.

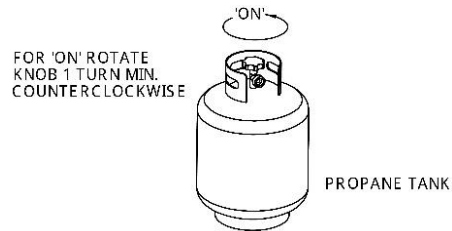
Close the burner valve(s) back to the ‘OFF’ position.


Turn the LP cylinder valve to the ‘ON’ position.

Light the burners as usual, one at a time, by opening the valves slowly.



For LP, turn the cylinder valve knob one complete turn (minimum) in the counter-clockwise direction.



DANGER! 

To prevent fire or explosion, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc.) in the area while performing a leak test. Leak tests should be conducted outdoors only. **NEVER** conduct a leak test using fire or flame.

FINAL CHECKS

LEAK TEST PROCEDURE:

Create a soapy solution of one part dish soap and three parts water.

Confirm that all control knobs are in the ‘OFF’ position.

Turn on the fuel supply. For Natural Gas, turn the valve handle 1/4 turn so the handle is in-line with the pipe and gas flow.

Apply the soap solution generously with a paint brush or squirt bottle on every connection and fitting.

If bubbles appear to ‘grow’ on any of the connections, then gas is escaping. Turn off gas supply immediately.

FIXING A GAS LEAK: Make sure the main gas supply has been turned ‘OFF’.

Turn all grill control knobs to ‘HIGH’ to purge the system of any gas build-up, then return them to ‘OFF’.

Wash off the soapy solution and then dry off.

Tighten the loose joint or replace any fitting that may be suspect.

For LP applications, do NOT attempt to repair any leaks found at the main cylinder valve. The LP cylinder needs to be replaced.

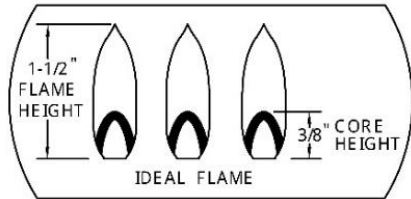
Repeat the leak test procedure to confirm that no leaks are present.

GAS CONNECTIONS

BURNER FLAME-AIR SHUTTER ADJUSTMENT


Air flow that enters the burner is controlled by the 'Air Shutter'. Each burner is installed, adjusted and tested in the factory prior to shipment. However, fluctuations in gas pressure, gas conversions, and gas quality can affect performance of the burner and adjustments to the flame height may be necessary.

Flames should be blue in color and stable, with a slight yellow tip. The bright blue core should be about 3/8" tall with a total flame height of 1-1/2".



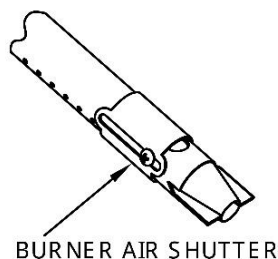
The flames should burn quietly and not appear to 'lift' up from the burner. If your flames do not match this description, use the following procedure.

To Adjust:

DANGER 

BE EXTREMELY CAREFUL AROUND HOT BURNERS AND ADJACENT GRILL PARTS.

Air shutters are located near the brass valves at the front of each burner. Each burner needs to be adjusted separately.



Begin by completely removing the drip pan and setting it aside. For the best view of the burners, remove the cooking grates and the 'Broilrite' Flavor Enhancer' plates.

The valve and burner air shutter can be seen by looking upward at them from the front. You will see a small Phillips head screw which secures the air shutter. Loosen this screw.

NOTE: the air shutter opening has been factory pre-set to the half-way position.

Ignite this burner and observe the flame. By opening or closing the air shutter opening, the burner flame will change in color.

If the flame is too YELLOW, this indicates a lack of air and excess carbon is being produced. OPEN up the air shutter by sliding it TO THE REAR. Use a flat screw driver or other long steel tool to accomplish this. **DO NOT USE YOUR BARE HANDS OR FINGERS TO MAKE THIS ADJUSTMENT.** See also 'Yellow Burner Flames' in the 'Trouble Shooting' section. If the flame is noisy (sounds like a torch) and tends to lift up, then the air shutter is delivering TOO MUCH air. Slide the air shutter FORWARD slightly to CLOSE up the opening and reduce the air flow. Your goal is to create the most efficient, quiet, soft blue flame.

After adjusting each burner, tighten up the Phillips head screw which secures the air shutter.

Replace the drip pan, enhancer plates, and the cooking grates. NEVER operate the grill without the drip pan installed, as this can cause a potentially dangerous condition.

OPERATION OF YOUR GRILL

INTRODUCTION

Outdoor grills create more heat than interior kitchen cooking ranges and are able to sear and cook meats and other food products with a much hotter flame. The drippings from the meats fall on the 'Broilrite' Flavor Enhancers and intensify the flames by 'splashing' back to the flames themselves as well as to the food. This is how the outdoor Bar B Que grill flavor is created.

The high performance burners contained in this grill require a constant, steady supply of fresh air to mix with the fuel.

Using your grill in windy conditions may disrupt the proper air flow. Wind can be particularly disruptive (and damaging) if you are grilling on HIGH and you are using the optional hood in the closed position. If the wind is coming from the REAR, **this condition can trap the hot air and gasses inside the grill and cause an overheating condition.** An early warning sign of this condition can be seen if the grill had been previously preheated, and the inside temperature shown by the hood thermometer gages suddenly begins to **DECREASE or INCREASE.**

The wind has prevented the hot gases from escaping from the rear, and instead building up at the lower front of the grill, away from the hood thermometer probes. The knobs and front panel will have become extremely HOT.

To immediately remedy this condition, open the hood and turn down the heat.

Any damage caused by this overheating condition is NOT COVERED by warranty.

If you are using a freestanding grill, this condition can also be remedied by moving the grill to a new location, such that the wind does not enter from the rear. (See also section entitled "Freestanding Grill Application Requirements").

PRE-GRILL CHECKLIST BEFORE YOUR FIRST USE:

1. Make sure ALL packing materials have been removed from the interior and the exterior of the grill.
2. Make sure the fuel lines have been connected per instructions in the installation section of this manual.

AT EACH NEW SEASON:

At the start of each new grilling season, the grill should be inspected. Remove the cooking grates and the 'Broilrite' Flavor Enhancer plates. Remove each burner and check for any apparent obstructions. Also check the orifices at the tip of each valve. Look especially for cotton-like or mud-like formations. Spiders, wasps, and other insects nesting in these areas can disrupt air and gas flow, and can cause damage to the grill or personal injury.

A wire brush can be used on the outside of the burners to remove any scale or foreign matter. The inside of the burners can be cleaned and flushed out with a garden hose. Make sure burners are completely dry before re-inserting into the grill.

Obstructions found in the orifice at the tip of the valves can be cleared using a paper clip or a small wire. Never use a wooden

OPERATION OF YOUR GRILL

toothpick as it can break off and clog the hole.

As a final check, inspect all hoses and gas lines for any evidence of damage.

By following these procedures, you can keep your outdoor grill operating like new for years to come. If you have any questions, you can always call the factory at **(800) 475-1950**

CHECKLIST BEFORE EACH USE:

Always make sure that:

1. You **DO NOT** smell gas **BEFORE** you light the grill. If you smell gas, shut everything **OFF** and call a qualified plumber to check for leaks. See also section in this manual entitled "FINAL CHECKS".
2. The cooking area and cooking grates are free from combustibles that could ignite.
3. All control knobs turn freely.
4. All burners are seated properly.
5. Connections to any Propane cylinder, if being used, have been leak tested.
6. The valve on a Propane cylinder, if being used, has been turned **ON** before attempting to light the grill.
7. If you are using Natural Gas (NG), be sure that the main gas valve has been turned **ON** before attempting to light the grill.



8. Wind is not blowing too strongly from the rear of the grill.

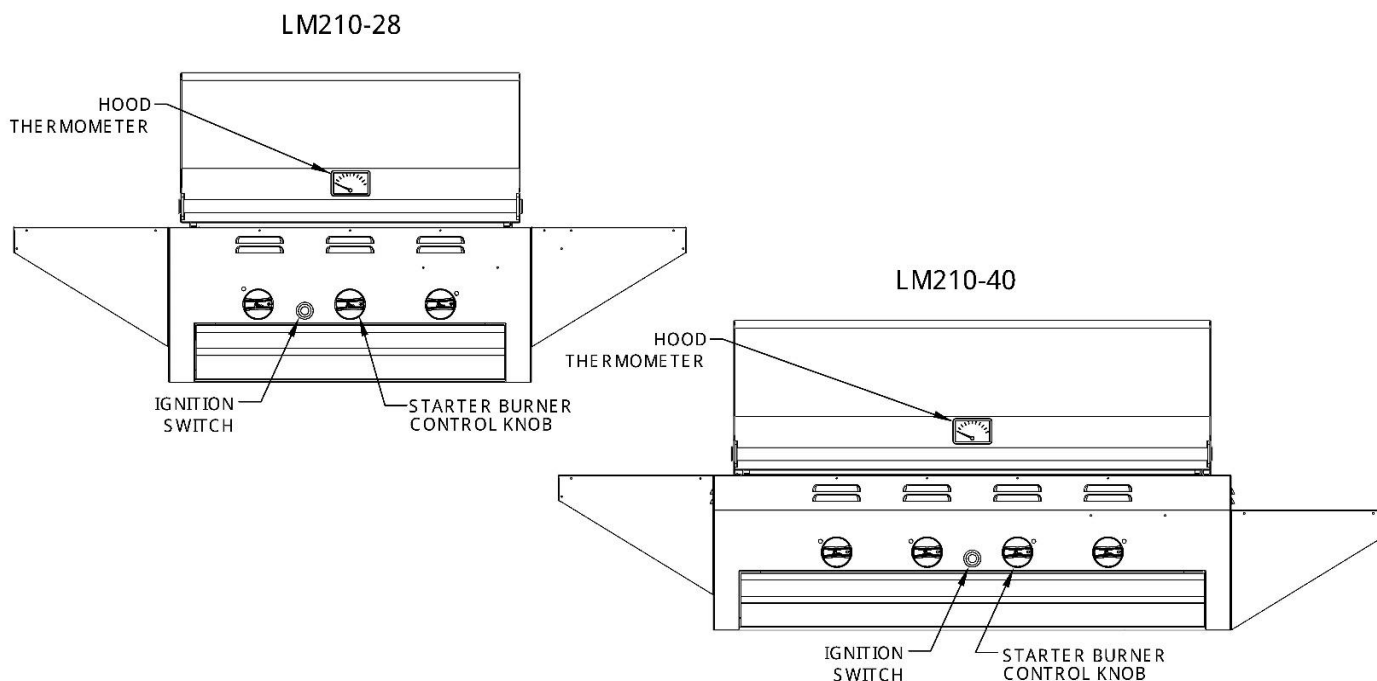
WARNING



1. Never attempt to light the grill if you smell gas.
2. Always light the grill with the hood **OPEN** or the Stainless Steel Weather Cover removed.
3. **DO NOT** release fuel into a closed grill before lighting. This will increase the risk of explosion, property damage, personal injury, or death.
4. When lighting, keep your face and body as far from the grill as possible. If a burner does not light within 5 seconds, turn the control **OFF**, and wait 5 minutes for the gas to dissipate, before attempting to reignite.
5. **NEVER LEAVE THE GRILL UNATTENDED WHILE COOKING.**

OPERATION OF YOUR GRILL

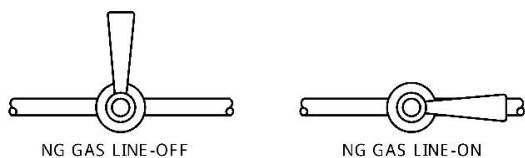
LM210 SERIES GRILL CONTROLS



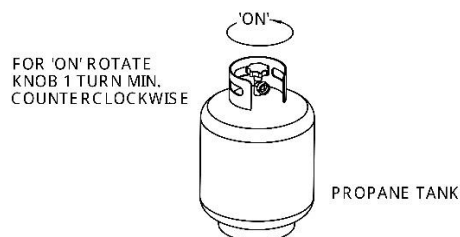
LIGHTING YOUR GRILL

Make sure all control knobs for the grill are in the 'OFF' position.

For Natural Gas (NG) grills, turn the main gas control valve to ON. The valve is ON when the valve lever is in line and parallel to the gas piping and gas flow.



For Propane (LP) grills, turn the propane cylinder valve at least one full turn in the counterclockwise direction.



To light your grill, you must ALWAYS start with the 'Starter Burner Control Knob'. The location of this knob is shown in the above diagram and for LM210-28, it is located in the CENTER. For the LM210-40, it is located on the FAR RIGHT. This is the PRIMARY burner location that is lit by the electronic ignition system. Once this burner is lit, then the other burners are lit, one-by-one, via flash tubes located inside at the rear of the grill. You then work your way from the primary burner to each ADJACENT burner until ALL burners are lit. The burners NOT needed for cooking can be safely shut off AFTER the grill is preheated and has reached the desired cooking temperature.

LIGHTING PRODEDURE

- Remove the weather cover or, if your grill is equipped with a hood, open the hood.

OPERATION OF YOUR GRILL

- With the gas source turned on (as shown above), rotate the 'Starter Burner Control Knob' COUNTERCLOCKWISE until the knob pointer is facing UP (HIGH position).
- AT THE SAME TIME, depress the IGNITION button on the front panel to ignite the ignition burner. The electronic igniter will continue to spark as long as you depress the button. Once the burner is lit, you can remove your finger from the button.
- For the remaining burners, work to the left and turn the nearest ADJACENT burner to HIGH. Wait a few seconds and the burner will ignite. For the LM210-28, after the LEFT burner is lit, then proceed to light the RIGHT burner.
- If after 5 seconds, the next adjacent burner DOES NOT light, then turn ALL burners OFF, including the 'starting burner' and wait 5 minutes for the gas to dissipate. After 5 minutes, it is safe to start the procedure again.
- After successful ignition of ALL burners, keep all control knobs on HIGH.

The grill should always be pre-heated for the most efficient cooking. If the grill is equipped with a hood, pre-heat with the hood CLOSED. This will allow for a faster pre-heat cycle. In most cases, pre-heat the grill until the hood thermometer reads

around 350° F. **NEVER leave the grill unattended during the pre-heat cycle. Do NOT allow the thermometer to exceed 450° F.** This indicates that the grill is getting too hot and may cause damage to the grill. When grilling with the hood closed, most cooking can be done with the temperature range of 200°-350° F.

COOKING ON YOUR GRILL

HIGH SETTING- Use this setting only for fast warm-up, and for searing steaks and chops. This setting can also be used for burning food residue from the cooking grates after the cook-out is over.

MEDIUM SETTING- Use this setting for most grilling, roasting, or baking, as well as for cooking hamburgers and vegetables.

LOW SETTING- Use this setting for all smoke cooking, rotisserie cooking, and for cooking very lean, thin cuts of meat or fish.

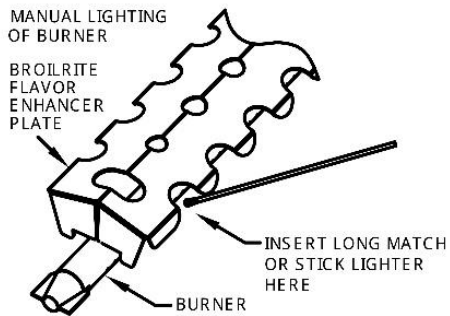
Use the cooking chart on the following page as a guide to prepare a wide variety of food dishes on your grill. Use a food thermometer, purchased separately, to periodically check the internal temperature of the food you are cooking to assure it has reached the perfect degree of 'doneness'.

MANUAL LIGHTING

Manual lighting is used when the AAA battery used to power your ignition is discharged and there is no replacement battery immediately available. Use either a long wooden match or a long-tipped lighter and insert between the grate bars and to the side of the CENTER Broilrite Flavor Enhancer

OPERATION OF YOUR GRILL

plate (for 28" size) or the FAR RIGHT Flavor Enhancer plate (for the 40" size) and directly to the burner. Turn the corresponding knob to 'HIGH' to light the starter burner. Remove the match or lighter and continue to light the remaining burners using the flash tubes in the rear of the grill.



USE EXTREME CAUTION WHEN LIGHTING

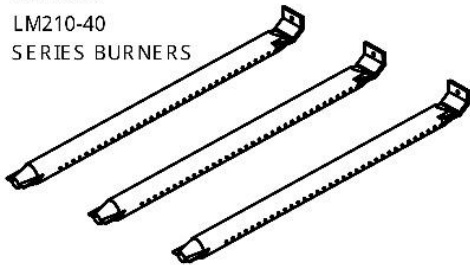


Use the lighting instructions found on the previous pages to continue.

PRE-HEATING

As mentioned earlier, preheating your grill is an important part of the grilling process and will provide much more consistent cooking results. It gives the burners, the flavor enhancers, and the grates time to properly and evenly warm up.

LM210-28
LM210-40
SERIES BURNERS



Light your grill per the LIGHTING INSTRUCTIONS. Light all burners, and set the controls to 'HIGH'. Even if you are planning to use only one or two burners, it is best to

preheat with all burners on. Close the optional hood, if your grill is so equipped, to begin pre-heating.

Pre-heat the grill for around 10 minutes or around 350° as shown on the hood thermometer. NEVER allow the thermometer to exceed 450° indicating that your grill is overheating.

Overheating can damage the grill hood and grill components and is NOT covered by warranty.

After pre-heating, turn off the burner(s) that you do not plan to use.

WARNING



DO NOT leave the grill unattended during the pre-heat process or ANY time while the grill is in use.

DO NOT pre-heat the grill for more than 10 minutes as, damage caused by overheating can result.

TYPES OF HEAT

The high powered burners used in your LazyMan LM210 grill are capable of creating a very large range of heat intensities. By varying the number of burners used, the temperature set, and the hood open/closed positions (for hood models), a wide variety of cooking possibilities exist. These possibilities can lead to an endless list of delicious recipes. The two primary types of heat are 'DIRECT HEAT' AND 'INDIRECT HEAT'.

OPERATION OF YOUR GRILL

DIRECT HEAT

'Direct Heat' is also known as 'Radiant Heat'. This type of heat occurs when the food is placed directly over the heat source (main burner). The heat *radiates* directly from the burners up to the food. Direct heat is a 'must have' for general back yard bar-b-ques when it is desired to 'sear' the outside of the meat to seal in the juices and flavors.

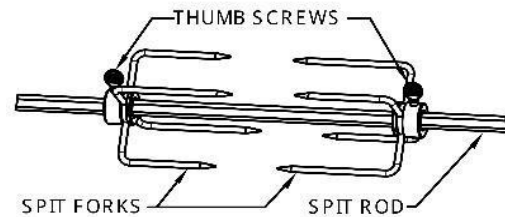
INDIRECT HEAT

'Indirect Heat' occurs when the heat source is NOT directly below the food source. Heat reaches the food source through air movement and not from direct flames. This type of heat is also known as '*convection*' cooking. It is achieved by placing the food on ONE side of the grill and lighting the burner(s) on the OTHER side of the grill. The burner below the food is turned OFF. This type of cooking requires the use of the optional hood which remains closed throughout most of the cooking process. The heat is regulated by adjusting the setting on the control knob for the 'active' burner(s).

USING THE OPTIONAL ROTISSERIE SYSTEM

Rotisserie cooking is an entirely different process than cooking with the food resting

directly on the cooking grates. With rotisserie cooking, the food product is mounted to a 'spit' rod held in place with 'forks'. The spit rod is mounted to a rotisserie motor which slowly turns the food above the burners.



As the meat heats up, juices begin to flow. As the meat is turning, the juices fall back into the meat rather than falling away. This essentially creates a 'self-basting' process. The basting can be enhanced by collecting the juices that do fall from the meat (in a basting or baking pan) and reapplying them to the meat with a basting brush. The end result is a very juicy and evenly cooked meal.

The components to your rotisserie system are:

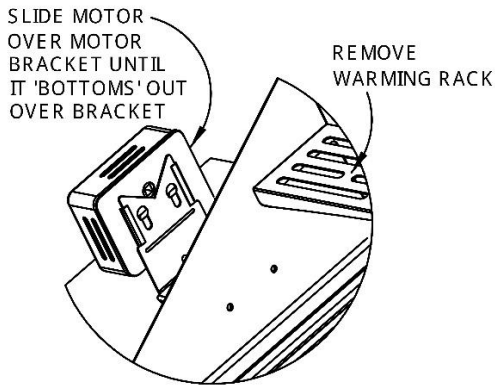
- Rotisserie Motor
- Motor Holding Bracket(s)
- Spit Rod
- Spit Forks

OPERATION OF YOUR GRILL

PROCEDURE

Slide the motor into place over the Motor Holding Bracket. Plug the motor power cord into the intended 120V outdoor outlet.

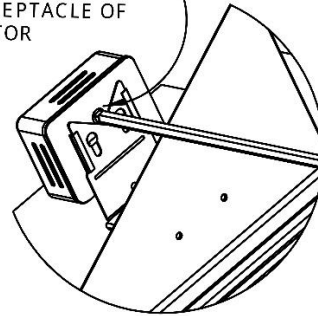
Remove the warming rack from the rear interior of the grill.



Locate the spit rod and place one of the forks toward the center of the rod. The pointed end of the fork should be facing the pointed end of the spit rod. Slide the meat product over the pointed end of the spit rod and down to the existing fork. Slide the other fork down to the meat product. Center the meat and press BOTH forks into the meat so that the meat is held tightly in place by the forks. Roll the spit rod in your hand, to assure proper meat placement, and tighten BOTH thumb screws on the forks. Wrap any loose portion of the meat, for example, the wing of a turkey, with butcher's string only. Do NOT use standard string, plastic, or nylon string.

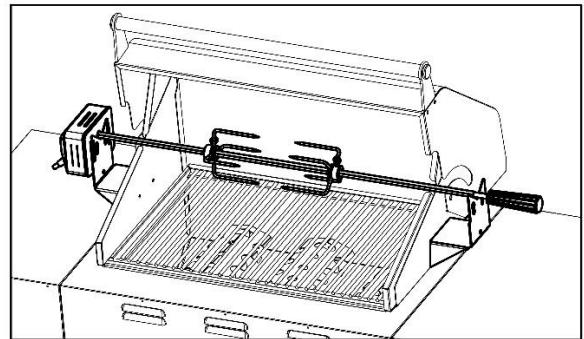
Slide the pointed end of the spit rod into the square receptacle of the motor.

INSERT POINTED TIP OF SPIT ROD INTO SQUARE RECEPTACLE OF MOTOR



Place the other end of the spit rod into its cradle at the right side of the grill.

Place a basting pan or baking pan, if desired, directly under the meat. This will allow the collection of additional juices that fall from the meat. Select a pan size just large enough to collect the juices under the meat but not so large as to block the heat coming from the burners. If the meat being cooked is LARGER than the space below it, then remove the cooking grate directly below it. If a basting pan is being used, place the pan directly on top of the Broilrite Flavor Enhancer plates.



COMPLETE ROTISSERIE SYSTEM

After everything is in place, i.e., the motor is in position, the spit rod is in place, loaded with

OPERATION OF YOUR GRILL

the meat product, and the basting pan is in place, light the starting burner and then all other burners to warm up the grill. Use the 'Lighting Procedure' instructions found on the previous pages. After the grill is warm, the appropriate burners can be left ON, and the burners not needed can be turned OFF. Turn the rotisserie motor ON to start the process.

WARNING 

Never attempt to light the burners BEFORE the meat is in place, as, severe burns to the fingers and hands can result while attempting to mount the meat and spit rod on top of the hot burners. DO NOT attempt to use the rotisserie system when the grill is already hot.

Most rotisserie cooking is done with the optional hood OPEN, if the grill is so equipped. The hood can be closed periodically during windy conditions, but be careful not to allow the hood to overheat.

It is a good practice to periodically check the rotisserie process while cooking. The cooking of the meat may be proceeding too fast or too slow. If you see any signs of burning during the early cooking process, you will want to adjust the control knob settings for each burner.



Use this chart and a food thermometer to ensure that meat, poultry, seafood, and other cooked foods reach a safe minimum internal temperature.

Category	Food	Temperature (°F)	Rest Time
Ground Meat & Meat Mixtures	Beef, Pork, Veal, Lamb	160	None
	Turkey, Chicken	165	None
Fresh Beef, Veal, Lamb	Steaks, roasts, chops	145	3 minutes
Poultry	Chicken & Turkey, whole	165	None
	Poultry breasts, roasts	165	None
	Poultry thighs, legs, wings	165	None
	Duck & Goose	165	None
	Stuffing (cooked alone or in bird)	165	None
Pork and Ham	Fresh pork	145	3 minutes
	Fresh ham (raw)	145	3 minutes
	Precooked ham (to reheat)	140	None
Eggs & Egg Dishes	Eggs	Cook until yolk and white are firm	None
	Egg dishes	160	None
Leftovers & Casseroles	Leftovers	165	None
	Casseroles	165	None
Seafood	Fin Fish	145 or cook until flesh is opaque and separates easily with a fork.	None
	Shrimp, lobster, and crabs	Cook until flesh is pearly and opaque.	None
	Clams, oysters, and mussels	Cook until shells open during cooking.	None
	Scallops	Cook until flesh is milky white or opaque and firm.	None

Remember, you can't tell whether meat is safely cooked by looking at it. Any cooked, uncured red meats – including pork – can be pink, even when the meat has reached a safe internal temperature.

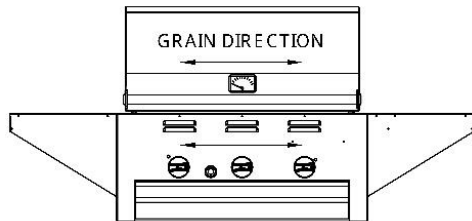
CLEANING YOUR GRILL

CLEANING YOUR GRILL

Your LazyMan LM210 Series grill has been built with the finest grade of 304 stainless steel available. All exterior surfaces feature a #4 brushed finish. With proper maintenance, this finish will last for many years. Here are a few pointers to keep your grill looking and functioning like new:

After each use, wipe down the complete exterior of your grill using a soft cloth and a commercially available stainless steel cleaner. It is important to remove the grease splatters and food debris at this time, rather than allowing it to become 'cooked on'. It will be much harder to remove the next time.

Always wipe in the direction of the grain finish. The front hood and most front surfaces have the grain running in a horizontal direction.




When trying to remove a heavier grease and dirt build-up, a mild mixture of dish soap and warm water can be used for cleaning. To remove the most stubborn stains, a non-metallic, medium grit abrasive like Scotch-Brite® can be used, but ALWAYS remember to work in the direction of the grain.

DO NOT use metallic abrasives (like steel wool) to clean your grill's front surfaces.

DO NOT use solvents on the grill label.

CLEANING THE DRIP PAN

Similar to cleaning the main grill components, the longer you wait to clean the drip pan, the harder it will be to remove the grease and food debris. The drip pan can be removed completely from the grill for easier cleaning. Start by draining any free flowing grease by tilting the pan over a waste container (an empty coffee can is perfect). Scoop up the food debris with a dust pan or similar device. Wipe the remaining grease with paper towels, and then finish by using a mild solution of dish soap and a kitchen sponge backed by a Scotch-Bright® pad. A commercially available stainless steel cleaner can also be used.

WARNING 

It is critical to keep the drip pan free from food build-up, as, this debris can still cause flare-ups and create a fire hazard. Always remember to replace the drip pan into the grill. DO NOT USE THE GRILL WITHOUT THE DRIP PAN IN PLACE.

It is also good practice to check the contents of the drip pan after a heavy rain.

If the grill is not covered, the drip pan can collect water and prevent it from doing its job.

CLEANING THE GRATES

It is best to clean the grates immediately after each use while the grill is still warm (but not when the grill is turned on). Wear a long oven or bar b que mitt(s) to protect your hand from the heat and remaining steam, and use a commercially available

CLEANING YOUR GRILL

grate brush to clear all grease and debris. Dipping the brush in hot water can also expedite the process and make it easier to remove the grease. Periodically you should do a more thorough cleaning by removing the grates and deep cleaning them. They can be placed in a pan of dish soap water (similar to cleaning a kitchen pot or pan) and then scrubbing them with a non-metallic medium grit abrasive (like a sponge backed with Scotch-Brite® or equivalent). Using metallic abrasives (like steel wool) is NOT recommended since portions of the steel fibers can remain on the grates and contaminate food.

CLEANING THE 'BROILRITE' FLAVOR ENHANCERS

If you are deep cleaning your grates, then as long as the grates are out of the grill, it might be a good time to clean the Flavor Enhancer plates. They are located directly BELOW the grates. Simply lift the plates straight up from the burners. Start by scraping off all heavy debris with a flat object (a wide putty knife makes a good tool for this). Finish by placing the plates in a pan of hot soapy water and clean them with a sponge backed with Scotch-Brite® or equivalent.

CLEANING THE BURNERS

Once the grates and Flavor Enhancers have been removed from the grill (see above), you will have access to the main burners. **Make sure the grill is cool and that all control knobs and main gas supply lines are turned OFF.** Remove the screws holding the rear of each burner to the rear of the grill interior. Carefully slide the burner to

the rear and off of the valve orifice at the front, and lift straight up and out. Work over a trash can and turn the burner over to allow the loose debris to fall. Use a brass or steel brush to remove as much debris as possible. For any stubborn stains or debris spots, use a metal scraper (putty knife or equivalent) to remove. Inspect all burner ports (holes) to assure that they are not clogged. Clear any clogged ports with a paper clip. DO NOT use a wooden tooth pick as it can break off inside the port.

Finish the cleaning process by tilting the burner upright, with the venturi opening facing down, and over the trash can. Shake the burner and allow all remaining INSIDE debris to fall out from the venturi opening. Be careful not to disrupt or change the air flow setting created by the air shutter.

The INSIDE of the burner can be cleaned by flushing it out with a garden hose. Be sure the burner is completely dry before re-installing into the grill.

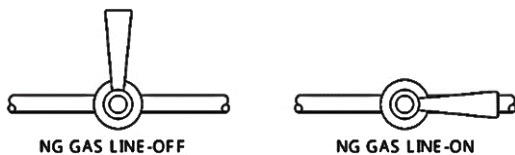
WARNING

Proper placement of ALL burners, after cleaning, is **CRITICAL**. They must be centered over the brass orifices and must be secured at the back with their original mounting screws.

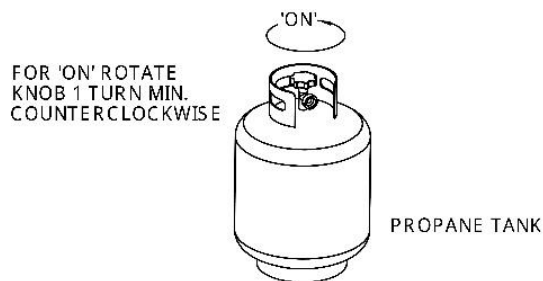
TROUBLESHOOTING

Please check the more common and more obvious grill functions before further attempting to troubleshoot your LazyMan LM210 Series Grill, and before you call for service. Sometimes great aggravations can result from simple oversights.

- For Natural Gas (NG)- is the main shut-off valve turned on? The valve will be ON when the valve lever is parallel to the gas line.



- For Liquid Propane Gas (LP)- is the valve knob turned at least one complete turn in the COUNTERCLOCKWISE direction?



- Does the Liquid Propane (LP) gas cylinder have fuel? Is the hose connection tight? These cylinders have a built-in safety valve that prevents the fuel from being supplied (or may reduce the gas flow) if the tank has recently been tilted or jarred. This will make the cylinder appear to be empty. If so, wait 5 minutes for the valve to reset and try again. This time, open the

valve very SLOWLY to help allow the valve to reset.

- Is the correct type of fuel being supplied? The type of fuel your grill was built for (NG or LP) can be found on the label at the right rear of the grill.
- Is the ignition operating properly, i.e., do you hear clicking when the ignition button is pushed? If not, replace the AAA battery found inside the ignition button assembly. See also the following section entitled 'GRILL DOESN'T LIGHT' for instructions on replacing the battery.

In most cases, the following troubleshooting tips can be performed by the grill owner and can be performed relatively safely. Please read and follow the steps carefully to assure that there have not been oversights in troubleshooting your LazyMan grill. If you have exhausted the troubleshooting steps, OR if you are simply not comfortable working on your grill, you can contact the LazyMan Customer Service team and they will be glad to assist you.

CONTACT:

LazyMan Inc.

CUSTOMER SERVICE: (908) 475-5315

(800) 475-1950

Customer Service Dept.

**560 Independence Street, Belvidere, NJ
07823**

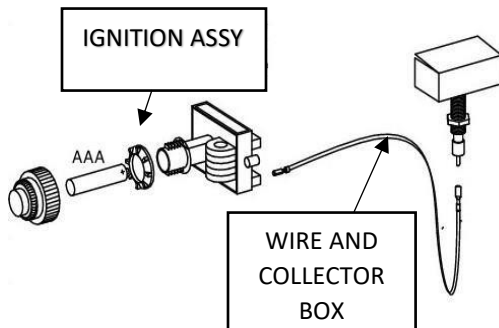


TROUBLESHOOTING

GRILL DOESN'T LIGHT

Igniter IS NOT Sparking:

Remove the AAA battery found inside the ignition switch assembly by turning the outer button assembly counterclockwise to remove cap. Replace the battery with a new battery, replace the cap, and try the ignition again.



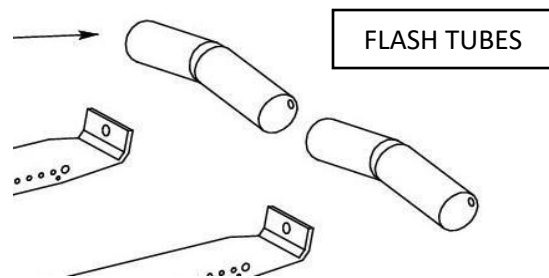
If you still do not hear the spark (rapid 'clicking sound'), then remove the grates and check the wire that leads from the back of the ignition switch to the 'collector box'. Remove the lead from the collector box and hold it 1/4" away from any portion of the grill chassis. Depress the ignition button and look for the spark. Reconnect wire to collector box. Also check inside the collector box for any obstructions (spider webs, etc.) that may prevent the igniter from grounding properly. Replace all components before attempting to light the grill. If all attempts fail to activate the spark in your ignition system, then refer to portion of this manual entitled 'REPLACING THE ELECTRONIC IGNITERS' at the end of this 'Trouble Shooting' Section.

Igniter IS Sparking: Confirm that the gas is turned ON. Push in on the ignition switch,

located near the center of the front of the grill, and confirm that you hear a 'clicking' sound coming from the electronic igniter. If you hear the 'clicking' sound, proceed by SIMULTANEOUSLY pushing in on the 'starter' burner control knob (CENTER burner for LM210-28, and FAR RIGHT burner for LM210-40). **Note: if you can confirm that you were originally pushing on the INCORRECT control knob, then turn all controls OFF and wait 5 minutes for any unburned gas to dissipate.** If when pressing both the ignition switch and the control knob you cannot get the starter burner to light, then you have a gas blockage. Follow the steps in the 'Cleaning the Burners' section of the 'Cleaning Your Grill' section. The blockage will probably be in or around the burner or around the valve orifice.

Starter Burner Lights But Adjacent Burners Do NOT

If you can successfully light the starter burner, but NOT the adjacent burners, then you have either a blockage in the crossover system (flash tubes) or in the burners themselves. First try manually lighting each adjacent burner separately with a long match or long lighter (see also section 'Manual Lighting of Your Grill'). If the burner(s) lights manually, then the blockage is in the flash tubes.



TROUBLESHOOTING

Let the grill cool before attempting to check these tubes. Remove the grates to access the flash tubes. They are located at the rear inside the grill. Check the inside of these tubes for obstructions. Use a toothbrush or a doubled-up pipe cleaner to feel for, and to remove any blockages. Look for cotton-like objects (spider nests) or mud-like obstructions (wasp's nests). Clear any obstructions found.

LOW OR INSUFFICIENT HEAT

Ensure that the grill has been pre-heated for at least 10 minutes or that the hood thermometer (if equipped with a hood) reads around 350 degrees before cooking.

Do not line ANY portion for the grill with aluminum foil. This will disrupt air flow and cause the grill to burn too low OR too high.

Ensure that the grill is level. This will also disrupt air flow and cause uneven cooking.

Make sure that the gas type being used (NG or LP) is the gas type that the grill was set for at the factory. The label with this information can be found on the right rear of the grill. If the grill gas type has been converted (either at installation or at the place of purchase) then check for the following:

The Natural Gas (NG) grill has been equipped with a gas regulator installed at the rear. If this grill has been converted to Liquid Propane (LP), then ensure that the original NG regulator **has been removed** from the rear of the grill before the LP hose connection was added. Never use more than one gas regulator to control gas flow.

This will substantially REDUCE grilling efficiency.

If a low heat condition still persists, check that the gas line (for NG applications) is of adequate size for the length of run or the equipment being used. The minimum size is 1/2"(I.D.), but the larger 3/4"(I.D.) size is recommended for optimum performance. See section entitled 'NATURAL GAS' under the 'GAS CONNECTIONS' portion of this manual.

If the gas used is Liquid Propane (LP), check that the gas hose is not being 'crimped' and is connected to the tank properly. The hose and regulator assembly MUST be the hose that has been supplied with your LazyMan grill.

Low or insufficient heat can also be caused by burner obstructions. Follow the burner removal instructions found in the section entitled 'CLEANING THE BURNERS'. With the burners out of the grill, look inside each burner for obstructions that may interrupt gas flow. Follow the remainder of that section.

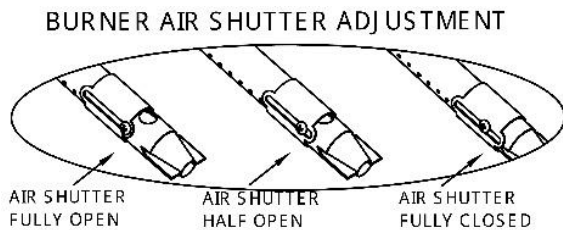
Windy conditions can greatly interrupt air flow and cause insufficient heat conditions. If heavy winds are prevailing and are coming from the SIDES or FRONT, and if your grill is freestanding, you should move the grill to a more suitable location. If the location of your grill is permanent (island applications) then try grilling more with the hood closed if equipped.

If the winds are strong and coming from the REAR, **DO NOT CLOSE THE HOOD**. In this case, grill only with the hood OPEN.

TROUBLESHOOTING

YELLOW BURNER FLAMES

A yellow flame from the burners indicates a lack of air entering the burner. This can also contribute to low or insufficient heat. Note that as the grill becomes dusty or greasy, a yellow tip may appear at the tip of a blue flame. This is normal. The full yellow flame can be adjusted by opening up the air shutter found on the front intake (venturi) of the burner. Please follow the burner removal instructions found in the section of this manual entitled 'CLEANING THE BURNERS'. With the burner in your hand, face the venturi and air shutter toward you. The air shutter has been factory tested and set so the air shutter is opened HALF way.



Loosen the screw found on the side of the air shutter. The shutter can now be slid forward or backward to reach the desired opening. Slide the shutter BACK to fully open the air opening, as shown in the above diagram, and use this as starting point. Retighten the screw. Reinsert the burner and test. If the flames are BLUE but are noisy (like a torch) and appear to 'lift' off the burner, then repeat the process by sliding the shutter FORWARD slightly, to modify the adjustment, until the flames are blue, stable, and quiet.

IF YOU SMELL OF GAS

If you smell gas while the grill is lit, IMMEDIATELY TURN OFF ALL BURNERS AND

SHUT OFF THE MAIN FUEL SUPPLY. IF EQUIPPED WITH A HOOD, OPEN THE HOOD AND EXTINGUISH ANY OPEN FLAMES. Perform a leak test per the instructions under the 'GAS CONNECTIONS' section of this manual entitled 'LEAK TEST PROCEDURE'. If no leaks are found, check for blockages in the burner inlets (venturis). Refer to the section of this manual entitled 'CLEANING THE BURNERS'. If you are uncomfortable with performing these tests yourself, then call your local gas company.

GRILL DOES NOT LIGHT AFTER A LONG PERIOD OF TIME

Insects are attracted to the smell of gas. Check the burners, flash tubes, and valve orifices to be sure they are clear of any spider webs or nests. Burners should be cleaned at least once a year for optimum performance.

GRILL DOES NOT LIGHT AFTER RAIN STORM OR WET CONDITIONS

The electronic ignition has most likely become wet or saturated. Manually light your grill using a long wooden match or stick lighter. Follow the instructions in this manual entitled 'Manual Lighting of Your Grill'. After the burners have been running for a few minutes, shut OFF the burners and try relighting them again using the electronic igniters.

VALVE DOES NOT TURN FREELY

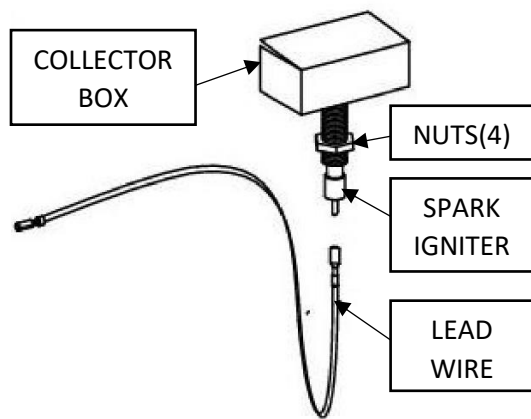
Never attempt to lubricate valves. They are sealed and lubricated at the time of manufacture. They do not require further maintenance. If your valves are hard to turn, then they need to be replaced. Refer to the parts lists at the end of this manual or contact your dealer where the grill was purchased.

REPLACING THE ELECTRONIC IGNITER

To replace the electronic igniter, use the following procedures:

REMOVAL

Remove the grates from the grill and set aside. Remove the Drip Pan and set aside. Locate the 'Collector Box' mounted INSIDE THE FIREBOX and near the 'Starter Burner'. The Spark Igniter (electrode) is mounted from under the Collector Box.



The spark igniter (electrode) is accessed from the OUTSIDE lower front (angled) edge of the firebox chassis. Disconnect the Lead Wire from the Electrode by carefully pulling the wire connector straight down.

Use a 9/16" wrench and loosen the OUTSIDE locking nut that secures the electrode assembly to the firebox chassis. Slide the electrode upward and free from the keyhole slot in the chassis.

Remove the entire electrode/ collector box assembly from INSIDE the firebox.

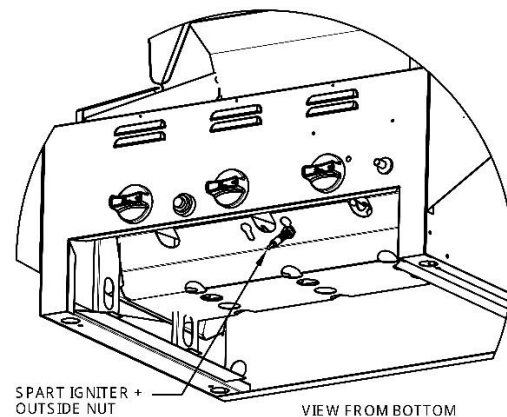
Loosen the locking nuts that secure the electrode to the collector box. Remove the INSIDE nut completely. Separate the electrode from the collector box.

REPLACEMENT

Loosen all of the (4) locking nuts on the NEW replacement electrode. Remove the outermost nut completely (the nut closest to the electrode tip). Insert the electrode tip into the collector box and replace the INSIDE nut first. Then tighten the OUTSIDE nut to permanently position the electrode in the collector box.

Feed the other end of the electrode/ collector box assembly back into the keyhole slot from the INSIDE of the firebox chassis. Position the assembly in its original location with one of the remaining locking nuts on either side of the firebox chassis.

SPARK IGNITER REPLACEMENT



Tighten the OUTER locking nut up to the firebox chassis so that the entire assembly is firmly in place.

Re-connect the Lead Wire to the new electrode.

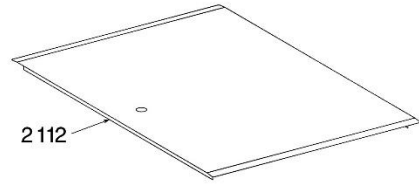
Replace drip pan and grates. Test ignition.

If you need further assistance, call the **LazyMan Customer Service** team at:

(908) 475-5315 (800) 475-1950

They will be glad to help you!

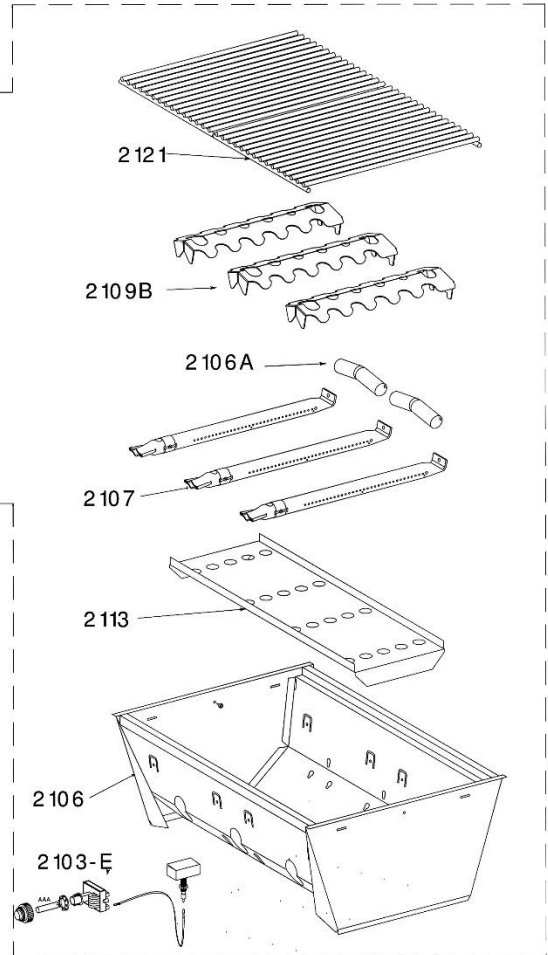
210-28 MASTERPIECE PARTS LIST



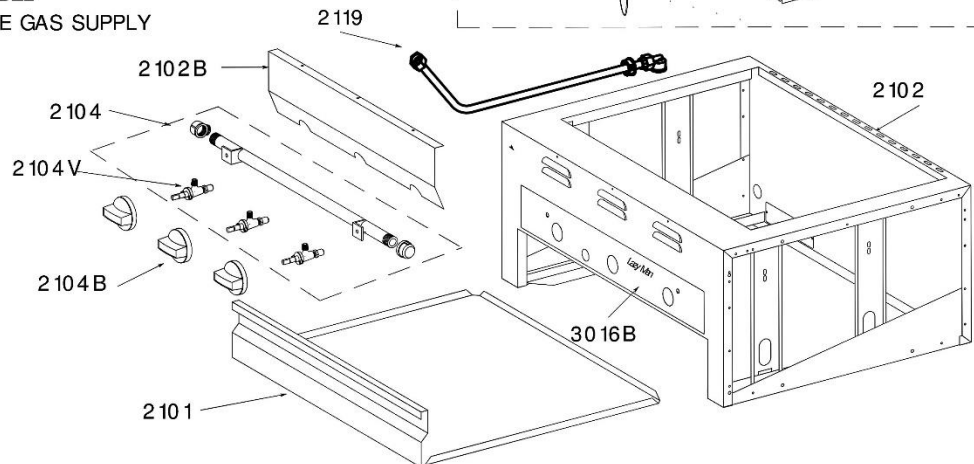
2112 STAINLESS STEEL WEATHER COVER

2117 MASTERPIECE STAINLESS STEEL RENEWAL KIT FOR LM210-28
INCLUDES:

- 2121 PREMIUM 210 SS ROD COOKING GRATES (2)
- 2109B STAINLESS STEEL BROILRITE FLAVOR ENHANCERS (3)
- 2106A STAINLESS STEEL FLASH TUBES (2)
- 2107 STAINLESS STEEL BURNERS (3)
- 2113 STAINLESS STEEL BAFFLE
- 2106 STAINLESS STEEL FIREBOX
- 2103E ELECTRONIC SPARK IGNITER W/ LEADWIRE & ELECTRONIC COLLECTOR BOX



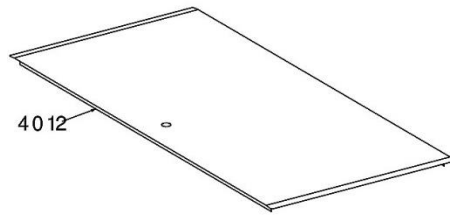
- 2104 V VALVES
- 2104 GAS SUPPLY MANIFOLD WITH 3 VALVES, ELBOW & CAP
- 2104B CONTROL KNOBS
- 2101 STAINLESS STEEL DRIP PAN COLLECTOR
- 2102 STAINLESS STEEL CHASSIS
- 2115 LAZY MAN LOGO
- 3016B FRONT LABEL
- 2119 COPPER TUBE GAS SUPPLY



210-40 MASTERPIECE PARTS LIST

WITH ELECTRONIC IGNITION

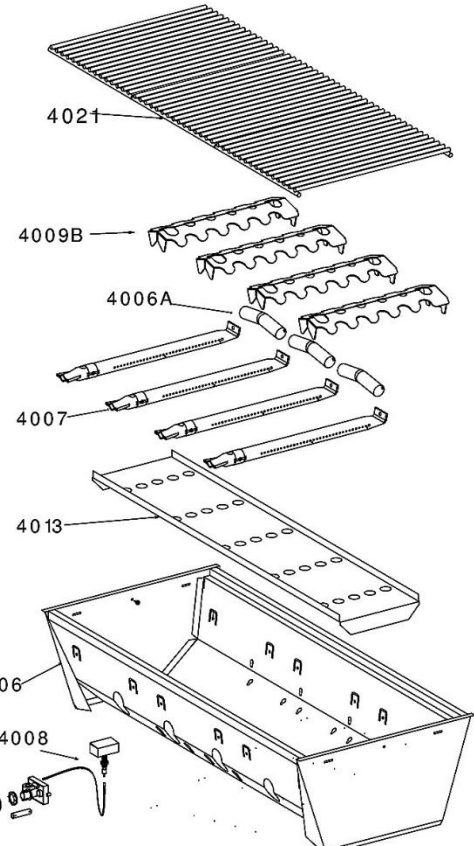
4012 STAINLESS STEEL WEATHER COVER



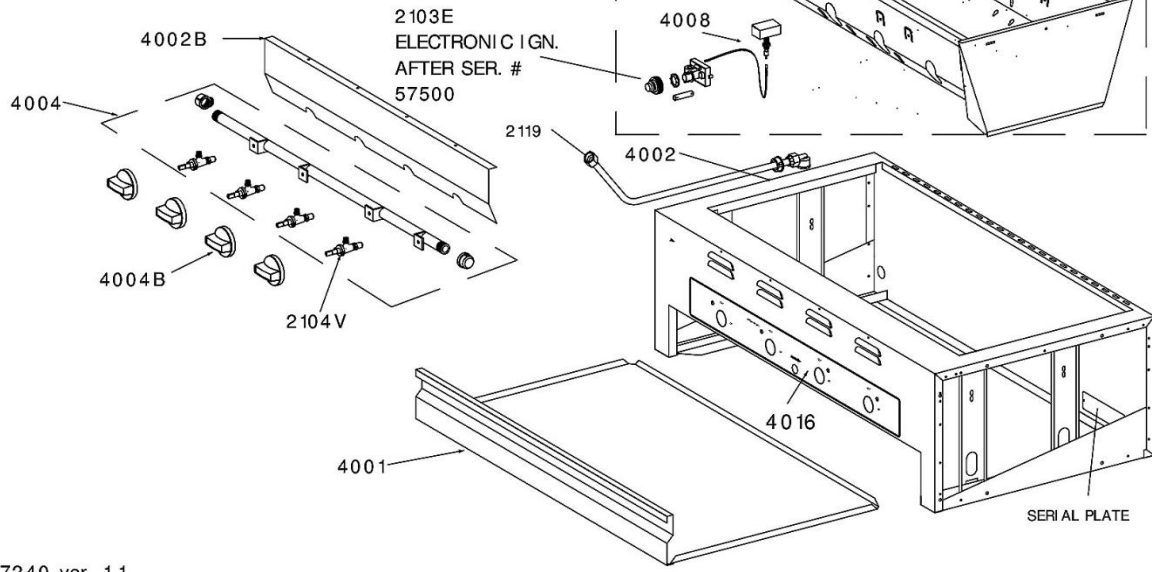
4017 MASTERPIECE STAINLESS STEEL RENEWAL KIT FOR LM210-40

INCLUDES:

- 4021 PREMIUM 210 SS ROD COOKING GRATES (3)
- 4009B STAINLESS STEEL BROILRITE FLAVOR ENHANCERS (4)
- 4006A STAINLESS STEEL FLASH TUBES (3)
- 4007 STAINLESS STEEL BURNERS (4)
- 4013 STAINLESS STEEL BAFFLE
- 4006 STAINLESS STEEL INSERT
- 4003 SPARK IGNITER WITH LEAD
- 4008 COLLECTOR BOX & ELECTRODE



- 4002B STAINLESS STEEL HEAT SHIELD
- 4004 GAS SUPPLY MANIFOLD WITH 3 VALVES, ELBOW & CAP
- 4004B CONTROL KNOBS
- 4001 STAINLESS STEEL DRIP PAN COLLECTOR
- 4002 STAINLESS STEEL CHASSIS
- 4015 LAZY MAN LOGO
- 4016 FRONT LABEL
- 2119 COPPER TUBE GAS SUPPLY



2103E
ELECTRONIC IGN.
AFTER SER. #
57500

SERIAL PLATE

07240 ver. 1.1
1386



LIMITED LIFETIME WARRANTY

LIMITED LIFETIME WARRANTY: LazyMan Manufacturing, Inc. warrants fabricated stainless steel components (excluding batteries, ignitor, collector box, burners, cooking grates, flash tubes, and flavor enhancers), to be free from defects in materials and workmanship under normal residential use for the lifetime of the original owner starting with 2014 model year grills. Previous models are covered by our ten (10) year warranty. This warranty covers the listed parts against defects or failure under normal usage. LazyMan Manufacturing, Inc. will repair or replace, at its discretion, any part which fails or is found to be defective during the warranty. The warranty excludes surface corrosion, scratches, and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective part(s), with the owner paying all other costs including labor and freight. In limited situations, and only at the discretion of LazyMan Manufacturing, Inc., repair labor or grill replacement may be included under warranty.

FIVE YEAR LIMITED WARRANTY: LazyMan Manufacturing, Inc. warrants the burners, cooking grates, flash tubes and flavor enhancers (excluding ignitor and collector box), to be free from defects in materials and workmanship under normal residential use for a period of five (5) years from the original date of purchase. LazyMan Manufacturing, Inc. will repair or replace, at its discretion, any part which fails or is found to be defective during the warranty. The warranty excludes surface corrosion, scratches and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective part(s), with the owner paying all other costs including labor and freight.

ONE-YEAR FULL WARRANTY: LazyMan Manufacturing, Inc. warrants the all of their component parts, to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. LazyMan Manufacturing, Inc. will repair or replace, at its discretion, any part which fails or is found to be defective during the warranty period, at no cost to the original purchaser. Warranty service must be performed by a LazyMan Manufacturing, Inc. authorized representative during normal business hours.

NINETY (90) DAY RESIDENTIAL PLUS WARRANTY: This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfasts, inns, and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor and freight. This warranty excludes all commercial locations such as restaurants and food service locations.

WARRANTY LIMITATIONS & EXCLUSIONS: This warranty shall apply only to the products purchased and located in the continental United States and Canada. This warranty applies to the original purchaser with invoice or proof of purchase. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, we require that you send in the warranty registration card. This warranty applies only to the original owner and may not be transferred. This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty excludes units purchased for use in all types of commercial and or community use locations such as restaurants, hotels, catering operations food service establishments, condominium/apartment complexes, rental properties, and to products with altered or removed serial numbers. LazyMan Manufacturing, Inc. shall not be liable for incidental, consequential, special, or contingent damages resulting from its breach of this written warranty or any implied warranty. **WARRANTY SERVICE & REPLACEMENT PARTS:** Call your authorized selling dealer or call LazyMan Manufacturing, Inc. directly at (800) 475-1950. Be prepared to furnish the following information:



Purchaser's name, model and serial number of the grill, date of purchase, and the accurate description of the problem. LazyMan Manufacturing Inc. will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request, and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation, and shipping costs are the responsibility of the grill owner.

It specifically excludes liability for indirect or consequential damages. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above exclusion or limitation may not apply to you. This warranty gives you specified legal rights and you may have other rights which may vary from state to state.

DISCLAIMER OF IMPLIED WARRANTIES AND LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED OR LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. LAZYMEN MANUFACTURING INC. SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES OR PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH CAN VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.