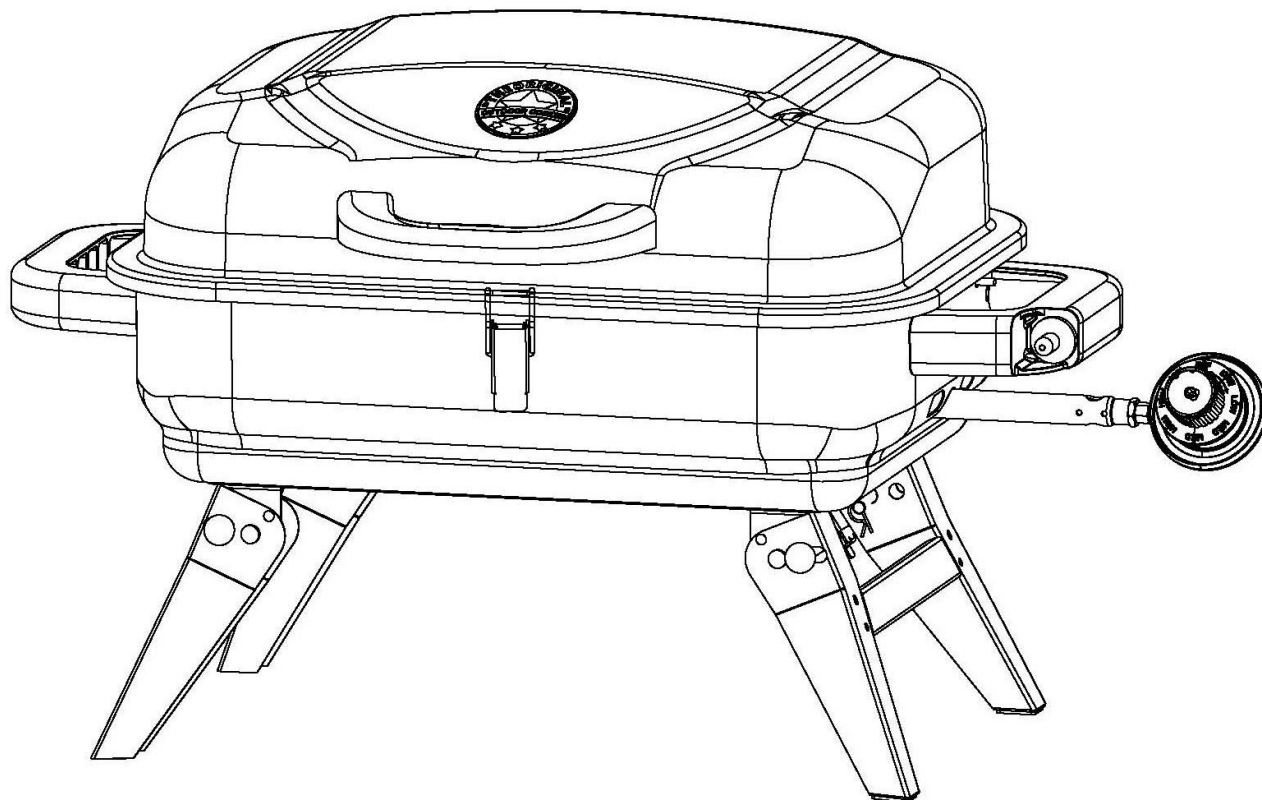




17.75 In. Table Top Gas Grill

Model #OCTG-1775



OUTDOOR USE ONLY! NEVER USE INDOORS!

⚠️ CARBON MONOXIDE HAZARD ⚠️

Burning propane inside may be fatal. It gives off carbon monoxide, which has no odor. NEVER burn propane in enclosed spaces.

Read and follow all of the manufacturer instructions before beginning assembly or operation. Failure to do so could result in fire, burns, or other serious personal injury.

If you sell or give this product to someone else, make sure this manual accompanies this product.

Bazhou Sanxin Steel Pipe Co., Ltd.

Bazhou, China 065703

1.855.328.4769, customerservice@sanxinint.com





Model #OCTG-1775

IMPORTANT SAFETY INFORMATION

DANGER

If you smell gas:

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

Failure to follow the dangers, warnings, and cautions in this manual may result in serious bodily injury, or death, as well as property damage due to a fire or explosion.

Never operate this appliance unattended.

Never operate this appliance within 10ft (3m) of any structure, combustible material or other gas cylinder.

Never operate this appliance within 25ft (7.5m) of any flammable liquid.

If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water. Use type BC or ABC dry chemical fire extinguisher or smother with dirt, sand or baking soda.

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

WARNING

CALIFORNIA PROPOSITION 65

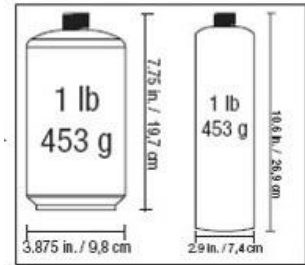
- Combustible by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- This product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

Always wash your hands after handling this product!



WARNING

- The LP gas cylinder must be constructed and marked in accordance with the specifications of LP-gas Cylinders of the U.S. Department of Transportation (D.O.T), Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods; or the National Standard of Canada, CAN/CSA-B339.
- The installation of this grill must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.
- This grill is not intended to be installed in or on a boat. This grill is not intended to be installed in or on recreational vehicles.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the grill.
- Do not leave the grill unattended. Keep children and pets away from the grill at all times.
- Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.
- This grill is designed to operate with a 1 pound 7.75" or 10.6" high disposable / 16.4 oz. or 14.1 oz. propane gas tank.
Do Not Attempt To Refill Any One Pound Propane Gas Tanks!
- Only cylinders marked "propane" must be used.
- Do not obstruct the flow of combustion and ventilation air.



WARNING

- This grill is for OUTDOOR USE ONLY! NEVER use this grill in an enclosed area or under an overhead cover of any kind, including a tent, patio cover, or any other building or structure.
- DO NOT use this grill within 10 feet of any combustible material, including, but not limited to shrubbery, trees, wood or treated wood decks, fences, patios, porches, walls, vehicles, and any flammable liquid.
- ONLY use this grill on a hard, level, non-combustible, stable surface, such as, concrete that is able to support the weight of the grill. NEVER use on wood or other combustible surfaces.
- NEVER use this grill where children or pets could come into contact with the grill.
- For residential use only! NOT for commercial use! DO NOT use this grill for other than its intended purpose. Any commercial use voids all warranties.

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer.

This grill is safety certified for use in the United States and/or Canada. Do not modify for use in any other location. Modification will result in safety hazard.

Do Not use this grill unless all parts are in working condition and properly installed.



Grill Use Safety

- This grill is for use with Liquid Propane Gas (LP Gas) only. The conversion to or attempted use of natural gas in this LP gas grill is dangerous and will void your warranty.
- Do not block holes in bottom or back of grill.
- Check burner flames regularly.
- Never use regulator from this grill with any other LP Gas appliance.
- Do not use charcoal or ceramic briquettes in a gas grill.
- This appliance is not intended for and should never be used as a heater.
- Do not cover grates with aluminum foil or any other material. This will block burner ventilation and create a potentially dangerous condition resulting in property damage and/or personal injury. DO NOT use the grill in windy conditions.
- NEVER leave a hot grill unattended.
- Grill is hot when in use. To avoid burns:
 - DO NOT attempt to move the grill while lit or still hot.
 - ALWAYS wear protective gloves or oven mitts.
- DO NOT wear loose clothing or allow hair to come into contact with grill.
- AVOID INJURY! ALWAYS wear oven mitts or grilling gloves when lifting the lid or in any other way touching the grill while it is hot.
- Lids are heavy, and will be very hot during and after use.
 - Removable Lid: NEVER set hot lid on grass, furniture, deck or combustible materials.
 - Hinged Lid: ALWAYS open lid completely and secure to prevent unexpected closing.
- When grilling, grease from food may drip into the grill and cause a grease fire. If this happens close the lid and turn the regulator to OFF. NEVER use water to extinguish a grease fire. The best way to prevent a grease fire is to regularly clean your grill.
- Keep hands, face, and body a safe distance from the grill when opening the lid. Flare ups may occur when flames encounter increased airflow.
- If grill should go out accidentally, turn the burner control to OFF, wait 5 minutes and repeat the lighting process.
- The pressure regulator supplied with the grill must be used. Replacement pressure regulators must be those specified by the grill manufacturer.
- DO NOT use the locking latch when the grill is in use or hot. Only use the locking latch when the fuel supply is turned off and the grill is completely cooled.



Model #OCTG-1775

After Use Safety

WARNING

- ALWAYS allow grill and all components to cool completely before handling, approximately 45 minutes.
- Store the grill in a dry location out of reach of children and pets when not in use.
- When the grill is not in use, the propane cylinder must be disconnected and stored.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on the cooking surfaces prior to grilling.



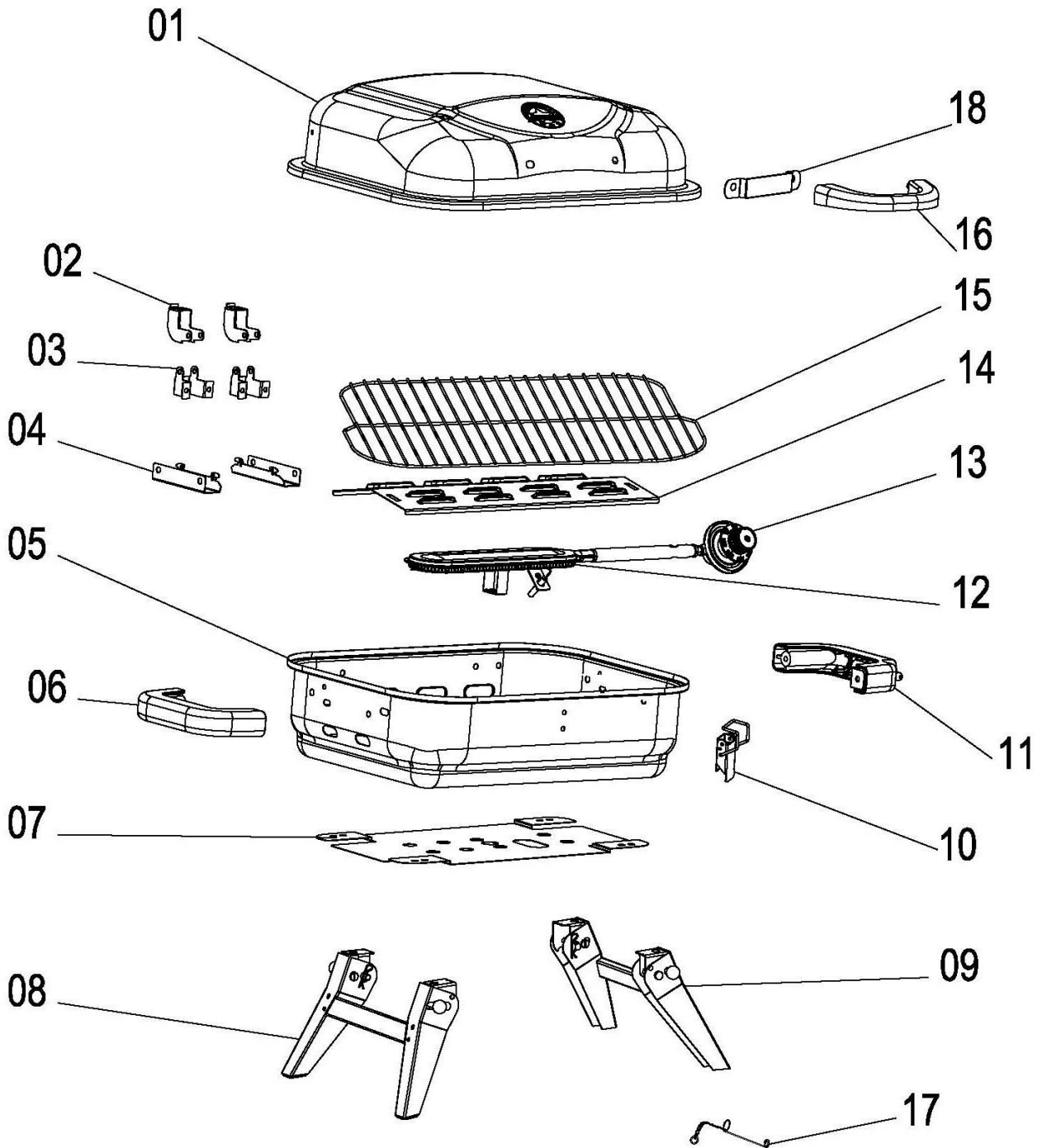
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Preparation

- DO NOT RETURN PRODUCT TO STORE
 - For assistance, please email **customerservice@sanxint.com** or call **855-328-4769**. Please have your owner’s manual and model number available for reference.
- To avoid losing any small components or hardware, assemble your product on a solid level surface.
- Clear an area large enough to layout all components and hardware that is soft to not scratch or damage any surface finishes.
- When applicable, tighten all hardware connections by hand first. Once the step is completed, go back and fully tighten all hardware, while being cautious not to over tighten to avoid damaging the surface or stripping hardware.
- Follow all steps in order to properly assemble your product.
- Dispose of all packaging materials properly. Please recycle whenever possible.

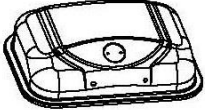






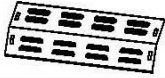
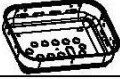



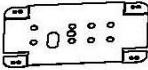


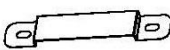




Exploded View









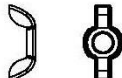
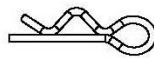


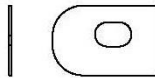


Parts List

No.	Description	Image	Qty	No.	Description	Image	Qty
01	Lid		1	11	Right Handle		1
02	Lid Hinge		2	12	Burner		1
03	Firebox Hinge		2	13	Regulator		1
04	Heat Plate Supports		2	14	Heat Plate		1
05	Firebox		1	15	Cooking Grid		1
06	Left Handle		1	16	Lid Handle		1
07	Thermal Baffle		1	17	Match Light		1
08	Left Leg Assembly		1	18	Lid Handle Thermal Baffle		1
09	Right Leg Assembly		1				
10	Latch		1				



Hardware & Tools

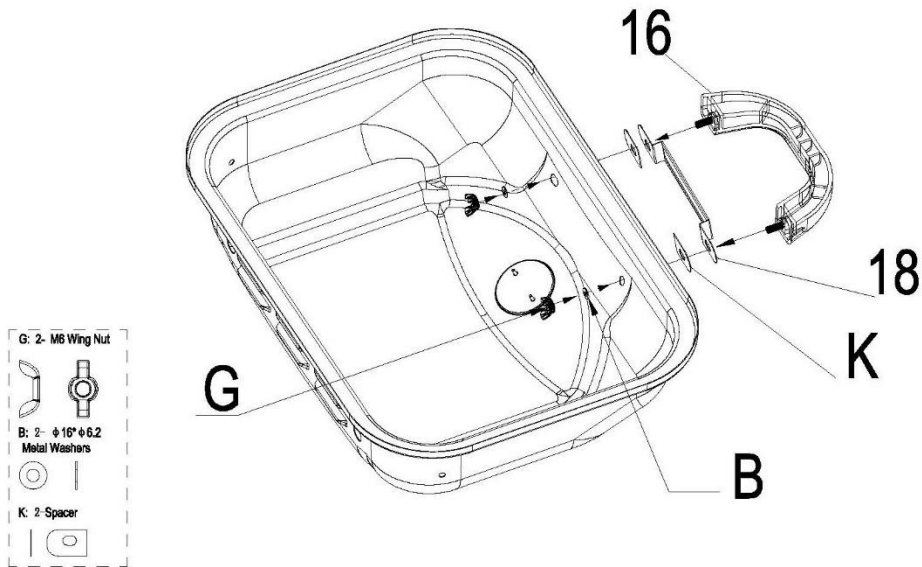
No.	Description	Image	Qty
A	Hinge Pins		2
B	Metal Washers		22
C	M5*12 Screws		16
D	M6*15 Screws		9
E	M6 Lock Nut		4
F	M5 Wing Nut		6
G	M6 Wing Nut		2
H	Cotter Pins		4
I	M4*10 Screws		1
J	M4 Lock Nut		1
K	Spacer		2



Assembly Instructions

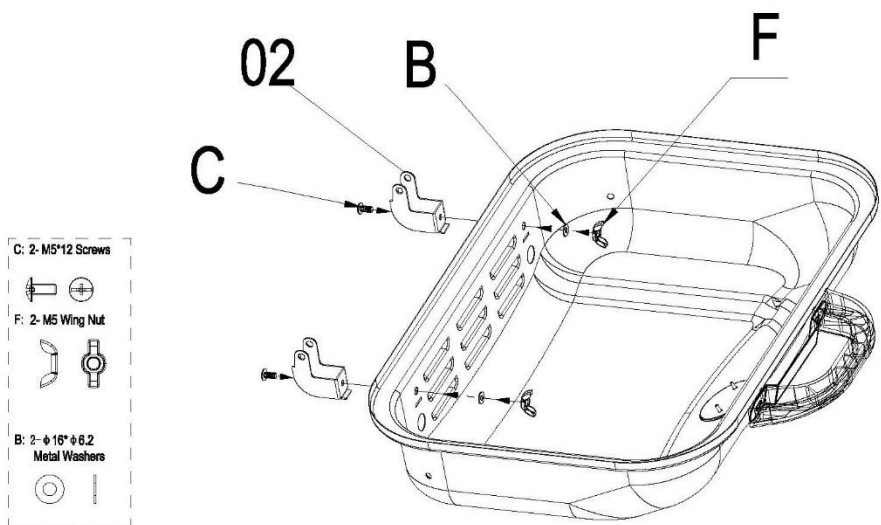
Step 1

Attach Lid Handle (16) to the Lid by first placing the Lid Handle Thermal Baffle (18) onto the handle followed by the Spacers (K). Place the threads through the Lid and secure using Metal Washers (B) and M6 Wing Nuts (G).



Step 2

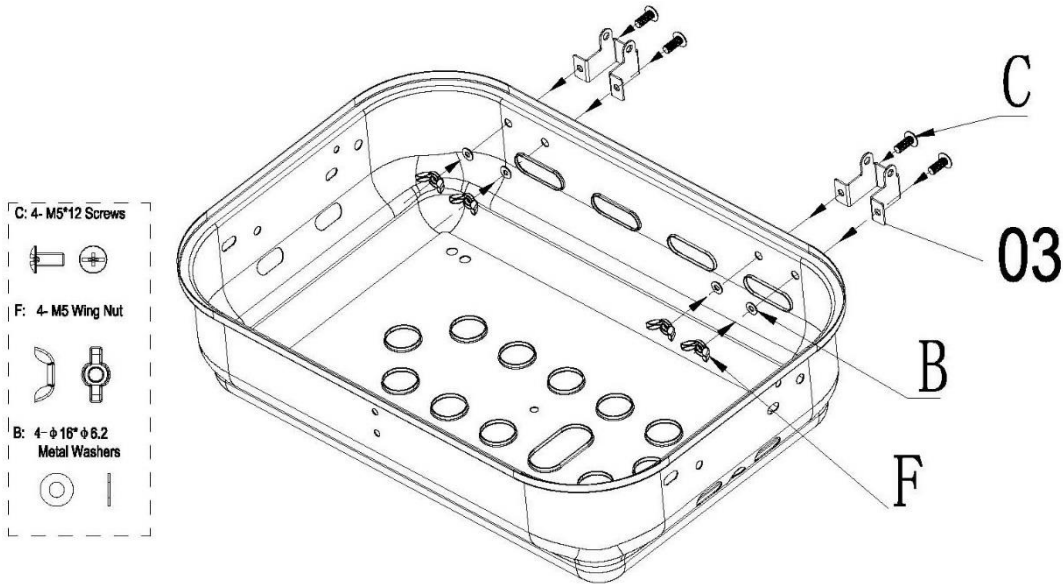
Connect the two Lid Hinges (02) to the Lid by threading a M5*12 Screw(C) through each hinge, into the lid, and securing with a Metal Washer (B) and M5 Wing Nut (F).





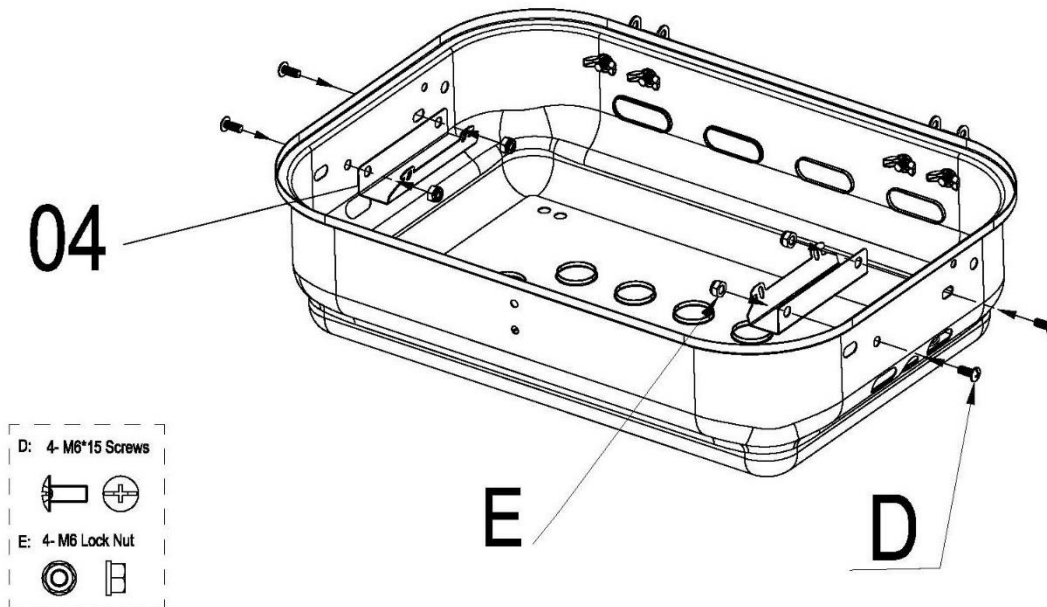
Step 3

Connect the two Firebox Hinges (03) to the Firebox by threading two M5*12 Screws (C) through each hinge, into the Firebox, and securing with a Metal Washer (B) and M5 Wing Nut (F).



Step 4

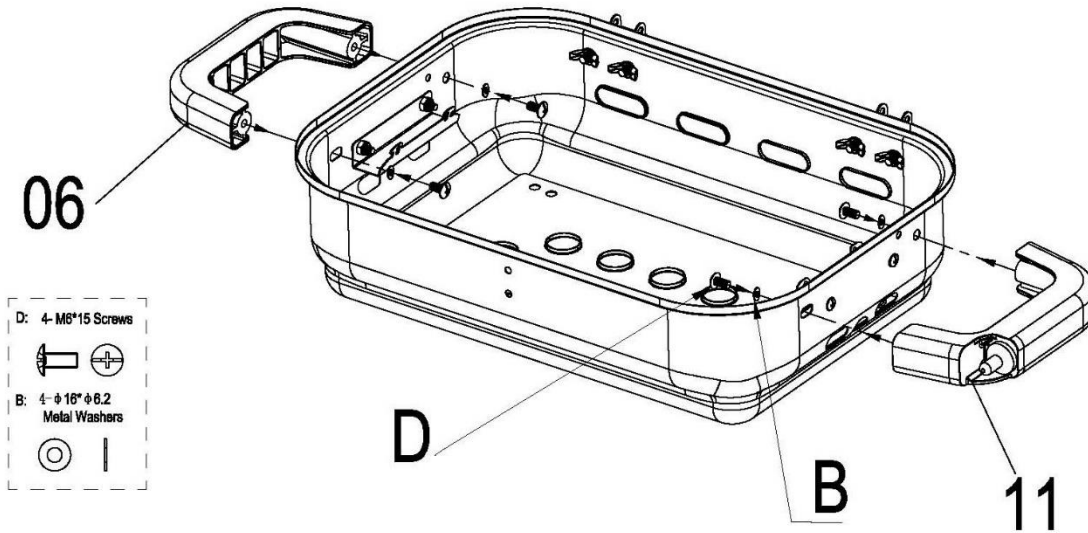
Attach both the Heat Plate Supports (04) to the inside of the Firebox by threading M6*15 Screws (D) into the Firebox, through the Heat Plate Supports (04), then securing with M6 Lock Nuts (E).





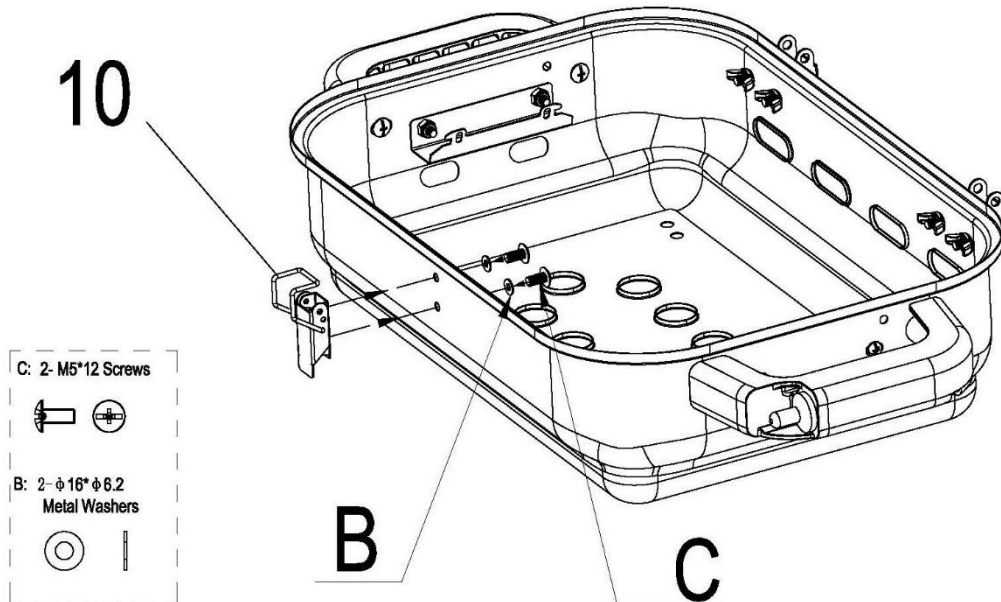
Step 5

Connect the Left Handle (06) and Right Handle (11) to the Firebox using Metal Washers (B) and M6*15 Screws (D).



Step 6

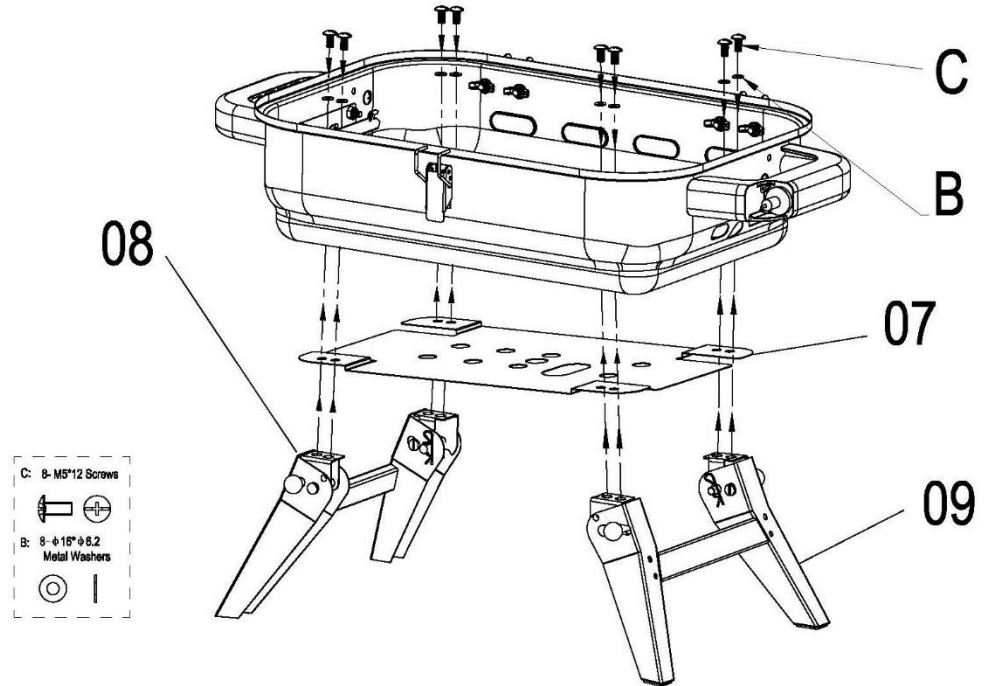
Secure the Latch (10) to the outside of the Firebox by using Metal Washers (B) and threading M5*12 Screws (C) into the Latch (10).





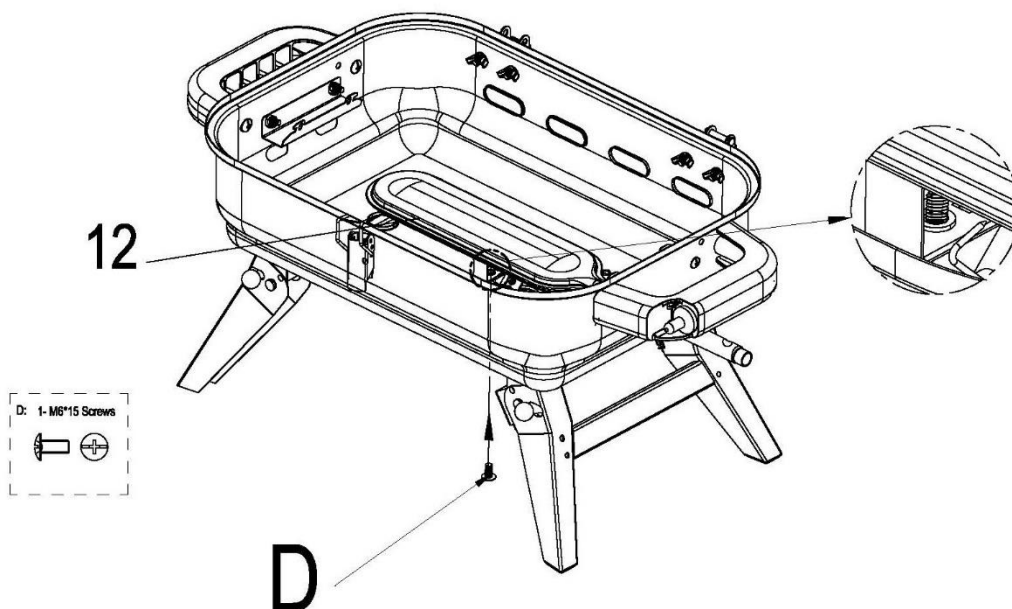
Step 7

Place the Thermal Baffle (07) on the bottom of the Firebox while lining up the holes in the four corners. Next, attach the Left Leg Assembly (08) and Right Leg Assembly (09) to the Firebox. Place Metal Washer (B) onto M5*12 Screw (C), then put the hardware through the Firebox, through the Thermal Baffle (07) and thread into the leg assembly. Repeat this process for all four secure points.



Step 8

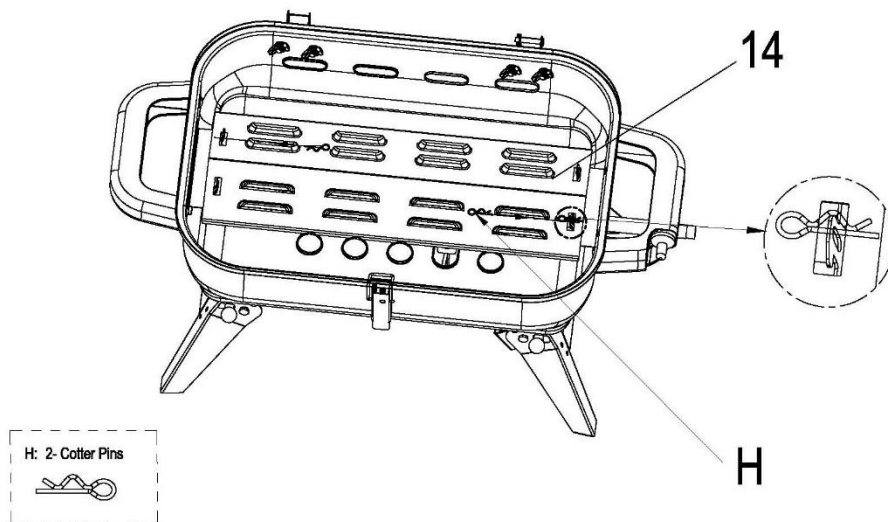
Place the venturi of the Burner (12) through the hole on the right side of the Firebox from the inside. Attach the burner to the Firebox by threading a M6*15 Screw (D) from the bottom of the Firebox and into the threads located in the bracket at the bottom of the Burner (12).





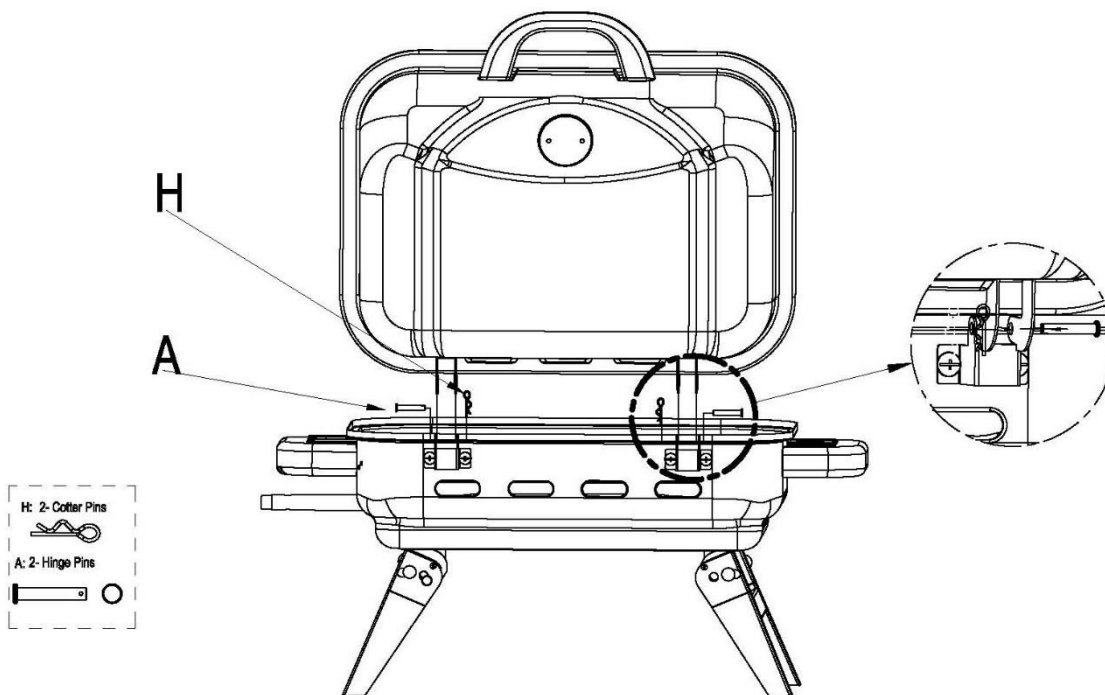
Step 9

Place the Heat Plate (14) over the Burner and onto the Heat Plate Supports on each side of the Firebox. Secure the Heat Plate (14) using a Cotter Pin (H), one on each side.



Step 10

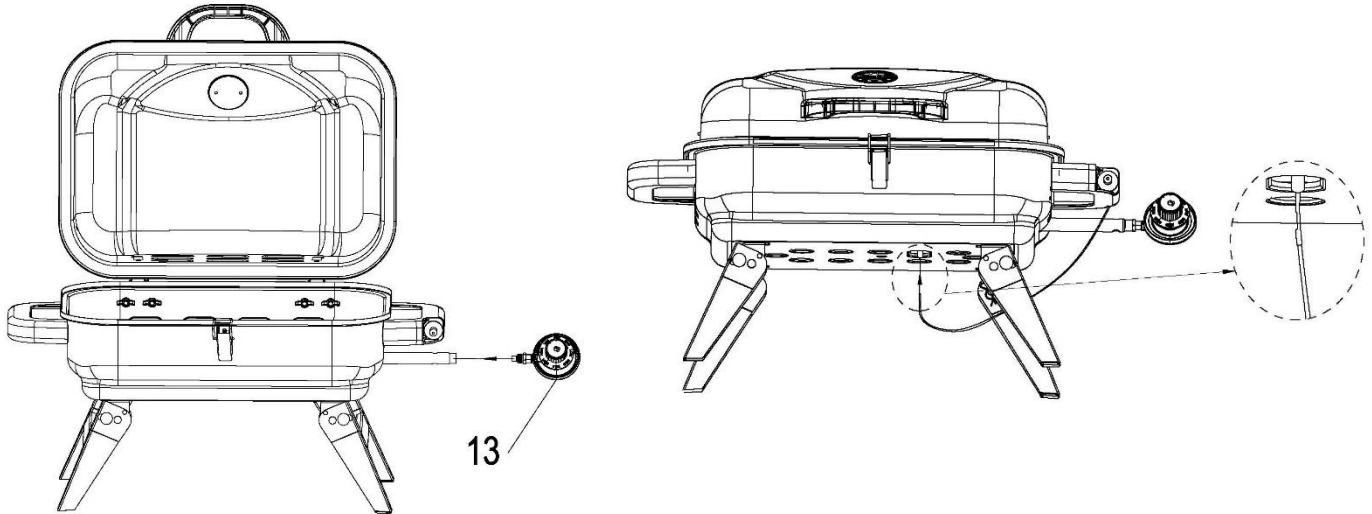
Place the Lid (01) onto the Firebox (05), making sure that the Lid Hinges are fitting inside of the Firebox Hinges. Secure the hinges using Hinge Pins (A) and Cotter Pins (H).





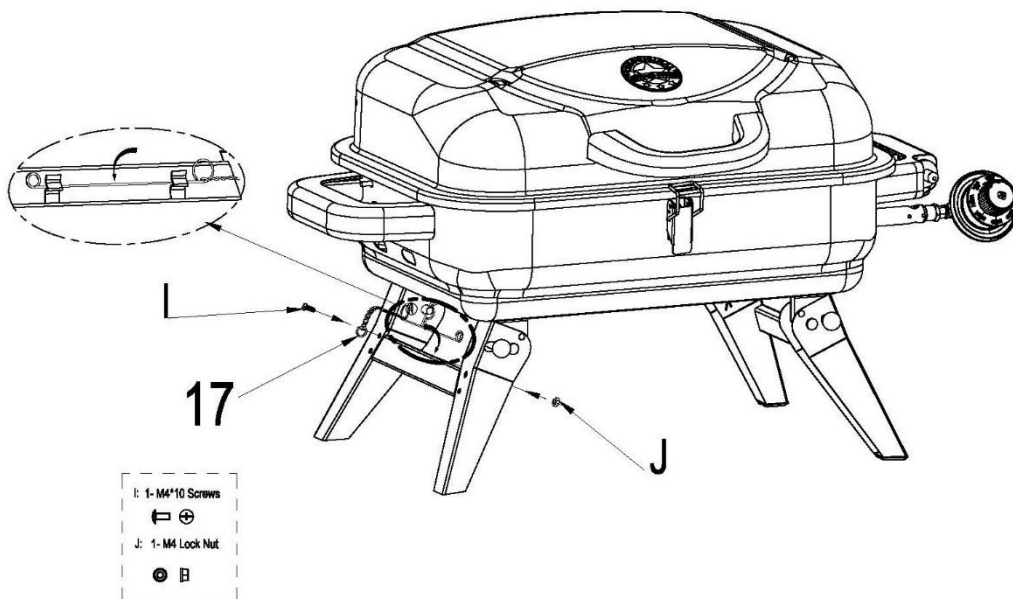
Step 11

Thread the Regulator (13) on to the end of the venturi. Next, attach the wire from the push button starter to the ignitor underneath the Firebox.



Step 12

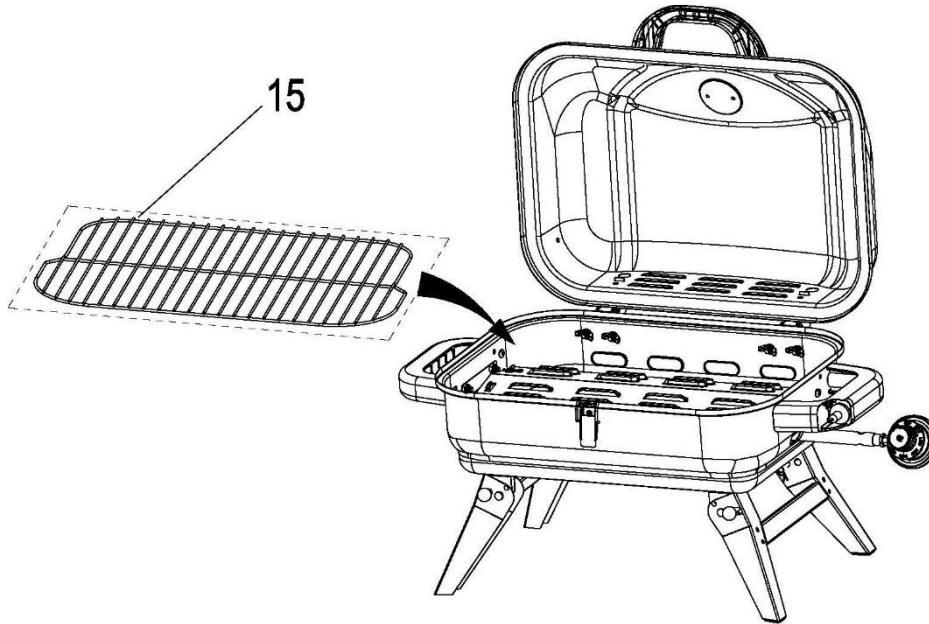
Snap the Match Light (17) into the Left Leg assembly and attach it by using a M4*10 Screw (I) and M4 Lock Nut (J).



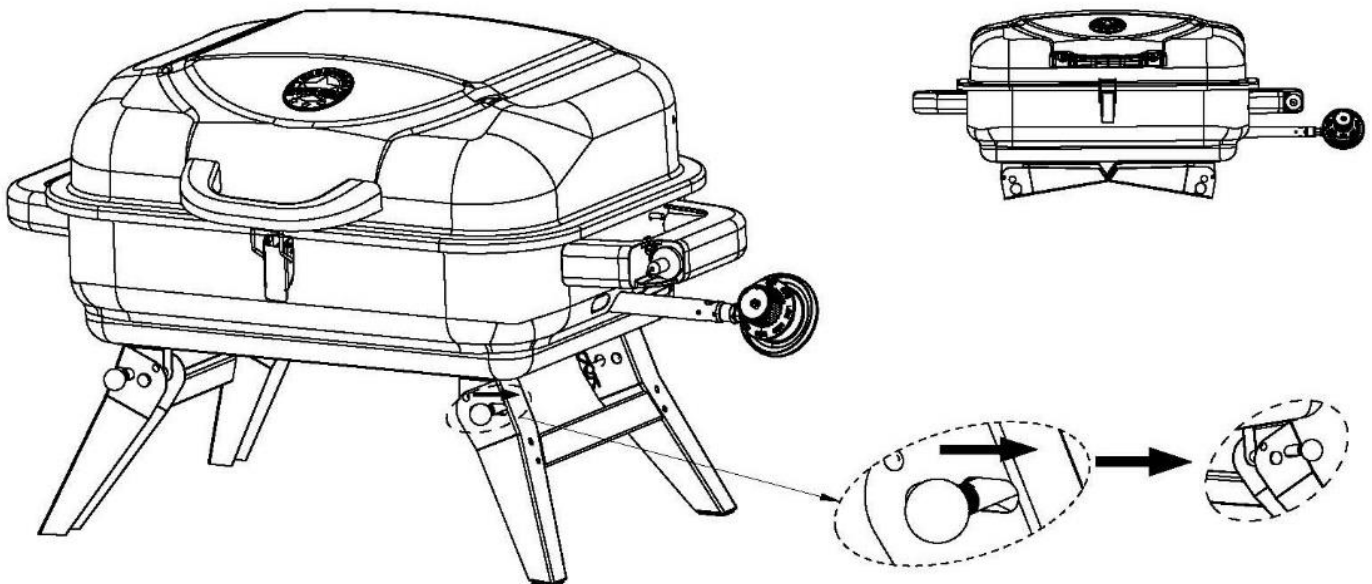


Step 13

Set the Cooking Grid (15) onto the top edge of the Firebox.



Folding Legs





Operating Instructions

First Use

- Please make sure all labels, packaging and protective films have been removed from the grill.
- Your grill has been checked at all factory connections for leaks. Re-check all connections as movement in shipping can loosen connections.
- Remove manufacturing oils and heat clean before cooking on this grill for the first time.
 - Leak test your grill first, by following directions in the “Leak Testing” section of the instructions.
 - Light the grill following the “Lighting Instructions” section of the instructions.
 - Then close the lid and warm the grill on medium-high heat for 5-10 minutes before adding food.
 - An odor may occur during the first use burn off of manufacture oils/heat cleaning.

Leak Testing

- Grill must be leak tested outdoors in a well ventilated area.
- Leak test must be repeated each time the gas cylinder is replaced or after storage.



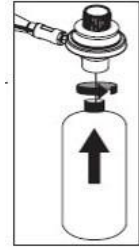
Materials needed include a clean paint brush and a 50/50 water and mild soap solution.

1. Be sure the control valve is turned OFF.
2. Brush the soapy solution onto the connection between the gas cylinder and the regulator (noted by X in above image). If growing bubbles appear, there is a leak. Retighten the cylinder and repeat with the soapy solution.
3. If you cannot stop a leak, remove the gas cylinder from the regulator and check for damaged threads, dirt, or debris on the regulator or gas cylinder. Also check to see if anything is obstructing flow of gas at regulator and gas cylinder openings. If threads are damaged on either the regulator or gas cylinder they will need to be replaced.



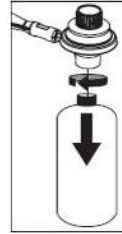
Connect LP Gas Tank

1. Make sure the regulator/control knob is in the "Lock/Off" position.
2. Line up threads on LP gas tank with regulator/control knob.
3. Insert and rotate LP gas tank clockwise until they fit snugly together. Hand Tighten Only.
4. Test for leaks, see Leak Testing section.



Disconnect LP Gas Tank

1. Turn the regulator/control knob to the "Lock/Off" position.
2. Rotate the LP gas tank counterclockwise until it is loose.
3. Store the LP gas tank in a proper location.



Lighting Instructions

DO NOT lean over the appliance while lighting.

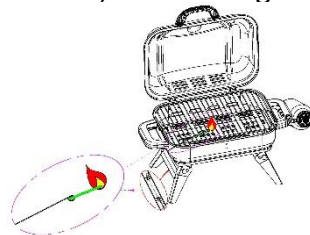
1. Turn the control knob to the OFF position.
2. Connect the LP gas cylinder to the regulator.
3. OPEN the grill lid. NEVER attempt to light the burner with the lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.
4. Turn the control knob to the HIGH position.
5. Press the ignitor button rapidly.
6. Once ignited, turn the control knob to the desired position.
7. If ignition does not occur in 5 seconds, turn the control knob to OFF, wait 5 minutes, and repeat the lighting procedure.

Turn grill OFF by turning the control knob to the OFF position, then disconnect the LP Gas cylinder.

Match Light Instructions

Place a lit match in the Match Lighter (part 17). Put the lit match into the hole on the bottom of the grill pointing towards the burner. Turn the regulator to the high position and the burner should ignite.

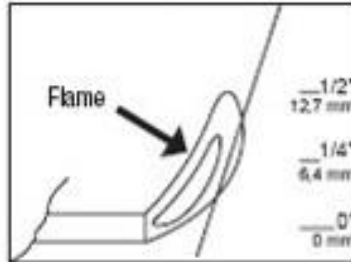
If the burner does not ignite after 5 seconds, turn the regulator to off. Wait 5 minutes and repeat the match lighting process.





Burner Flame Check

- After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches the illustration below.



Tips for Better Cookouts and Longer Grill Life

- To reduce flare-ups keep the grill clean, use lean cuts of meat (or trim fat) and avoid cooking on very high temperatures.
- Place delicate foods like fish and vegetables in aluminum foil pouches and indirect grill or place on upper cooking levels (warming rack), if available.
- To avoid losing natural juices, use long handled tongs or spatulas instead of forks and turn foods over just once during cooking.
- Enhance food flavors by using wood chips in smoker boxes or aluminum foil pouches. Follow the wood manufacturer's instructions.
- Clean cooking grids and racks after every use with a quality grill brush designed for your grid material. Wear protective hand gear and gently remove the build-up.
- Allow grill to fully cool after every use. Then protect clean cooking grids with a light coat of vegetable oil or vegetable spray, wipe outside surfaces with a suitable kitchen cleaner and protect surfaces with a quality cover that properly fits your grill.

Controlling Flare-ups

Flare-ups are a part of cooking meats on a charcoal grill and adds to the unique flavor of grilling.

Excessive flare-ups can over cook your food and cause a dangerous situation for you and your grill.

Excessive flare-ups are result from the build-up of grease in the bottom of your grill.

If grease fire occurs, close the lid until the grease burns out. Use caution when opening the lid as sudden flare-ups may occur.

If excessive flare-ups occur, DO NOT pour water onto the flames.

Minimize Flare-ups

- Trim excess fat from meats prior to cooking.
- Cook high fat content meats indirectly.
- Ensure that your charcoal grill is on a hard, level, non-combustible surface.



Care & Maintenance

CAUTION! All cleaning and maintenance should be done when the grill is cool and with the fuel supply removed.

Notices

- Abrasive cleaners will damage this product.
- Never use oven cleaner to clean any part of this grill.
- Keep your grill covered when not in use to help prevent rust.

Cleaning Surfaces

- Wipe surfaces clean with mild dishwashing detergent or baking soda.
 - For stubborn surfaces use a citrus based degreaser and a nylon scrubbing brush.
 - Rinse clean with water and dry immediately.
-
- Wash cooking grids with hot, soapy water. Rinse well and dry completely with a towel to prevent rusting.
 - After washing and drying, lightly coat grids with vegetable oil or vegetable oil spray.
 - Clean the inside and outside of the grill by wiping it with a damp cloth. Apply a light coat of vegetable oil or vegetable oil spray to the interior surfaces to prevent rusting.



Model #OCTG-1775

Limited Warranty

Bazhou Sanxin Steel Pipe Co., Ltd. (Sanxin) warrants to original retail purchaser of this product, and to no other person, that if this product is assembled and operated in accordance with the printed instructions accompanying it, then for a period of one (1) year from the date of purchase, all parts in such product shall be free from defects in material and workmanship. Sanxin Co. may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which Sanxin Co. shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact Sanxin Co.'s Customer Service Department using the contact information listed below. If Sanxin Co. confirms, after examination, a defect covered by this Limited Warranty in any returned part, and if Sanxin Co. approves the claim, Sanxin Co. will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. Sanxin Co. will return replacement parts to the original retail purchaser, freight or postage prepaid.

This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust or other weather damage, after purchase.

Thank you for purchasing this gas grill!

If you need help, have missing or damaged parts, or have any questions please email us at

customerservice@sanxinint.com

Or, call us toll free at

855-328-4769

(9:00am – 4:00pm, Monday through Friday, Central Standard Time)