

CARE AND MAINTENANCE

There is very little care and maintenance needed. The portable gas grill is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity and quality of cooking. To ensure safe operation of your grill, the cooking area should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

Outside Grill Parts - This is stainless steel. It can be cleaned easily with warm soapy water or any stainless steel cleaner.

Cooking Grid and Grease Tray - The cooking grid is made of stainless steel. The cooking grid should be brushed with a steel brush immediately after cooking, while the grill is still warm. The grease tray is also stainless steel and can be cleaned with a flat scraper such as a putty knife.

Caution: The grease tray must be kept clean and free of heavy build-up for the grill to perform properly and to eliminate flare-ups.

Grill Main Burners - Extreme care should be taken when removing a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend of how often you use the grill.

Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate. Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

To remove the main burners for cleaning:

1. Locate the burner screw at the rear of the firebox.
2. Remove the screw and lift the burner out of the firebox.

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To clean the grill burners:

1. Clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains and debris.
2. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Check and clean burners / venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath, and behind, the main control panel.

To reinstall the main burners:

1. Insert the burner over the main burner gas valve (part# 11 on page 19)
2. Make sure orifice spud (A) is inside the burner venturi (B) as shown in Figure 7.
3. Align the burner screw hole with the firebox hole, insert screw and tighten.

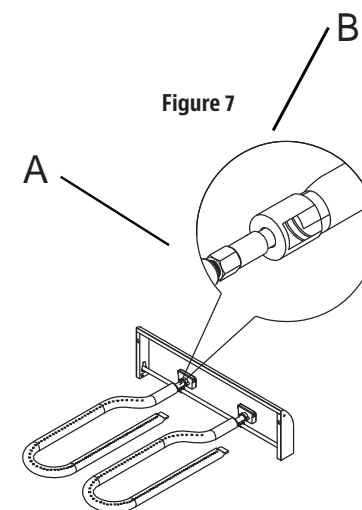
Firebox - Use warm soapy water to clean this area. Do not allow grease to build up.

Drain Hole - The drain hole must be kept clear of grease and good particles to allow drippings to drain properly into the grease tray. This must be done to maintain proper operation of your grill.

General - This grill, like all equipment, will look better and last longer if kept out of the weather when not in use.

Caution: Do not store propane cylinders in enclosed areas. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.

- Do not obstruct the flow of combustion and ventilation air.
- A clogged tube can lead to fire beneath the appliance.



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This unit **must** be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids.

Make sure all openings into the grill body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation. Make sure the legs are in the up position when using the grill.

Check burner air inlet openings (behind the inlet guard on the right end of the grill body) for insect nests or blockages. Make sure the slots in the burner tube are clear.

When the grill is not in use, turn the control knob to the "OFF" position and remove the propane cylinder from the regulator. Remove the regulator from the burner.

For outdoor use only. If stored indoors, detach propane cylinder and store outdoors. Propane cylinders must be stored out of reach of children.

IMPORTANT

First-time use: It is important that the grill be lit and allowed to heat up for at least 30 minutes before any food is placed on the cooking grid. It is normal for some smoke to appear during the initial operation of the grill. After initial heating, the grill is ready for use. A cooking spray can be used on the cooking grids to allow easier clean up.

THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

MOVING INSTRUCTIONS

Caution: Never move the grill with burner lit.

- Make sure control knob is in the "OFF" position. Disconnect the propane cylinder from the regulator.
- Be sure the grill has completely cooled for at least 30 minutes.
- Close the lid and secure the latch. Remove and clean grease tray, then reinstall. Place the legs in the down position. Use the handle to carry the grill.

Note: It is best to leave the grease tray in place attached to the bottom of the grill. Some grease may continue to drip from the drain hole during transport.

TROUBLESHOOTING

WARNING

Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation. Inspect the grill at least twice a year.

When to Look for Spiders

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

- The smell of gas in conjunction with burner flames appearing yellow.
- The grill does not reach temperature.
- The grill heats unevenly.
- The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the grill does not function properly, use the following checklist before contacting customer service.

Problems	What To Do
Grill will not light.	<ul style="list-style-type: none"> • Check to see if the liquid propane cylinder is empty. • Check burner ports for any blockage. Use a soft wire brush to clear plugged ports. • Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle or thin wire. NEVER USE A WOODEN TOOTHPICK.
Burner flame is yellow or orange in conjunction with gas odor.	<ul style="list-style-type: none"> • Check for spiders and insects. • Call customer service at 888-804-7455
Low heat with the control knob on the "HI" setting.	<ul style="list-style-type: none"> • Make sure the grill area is clear of dust. • Make sure the burner and orifice are clean. • Check for spiders and insects. • Is there adequate gas supply available? • Is the grill being preheated for 15 minutes?