



Master Forge & M Design® is a registered trademark of LF, LLC. All rights reserved.

ITEM #0102192

MODULAR SINK AND BAR UNIT

MODEL #BG179C

Français p. 35

Español p. 69

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

WARNING

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

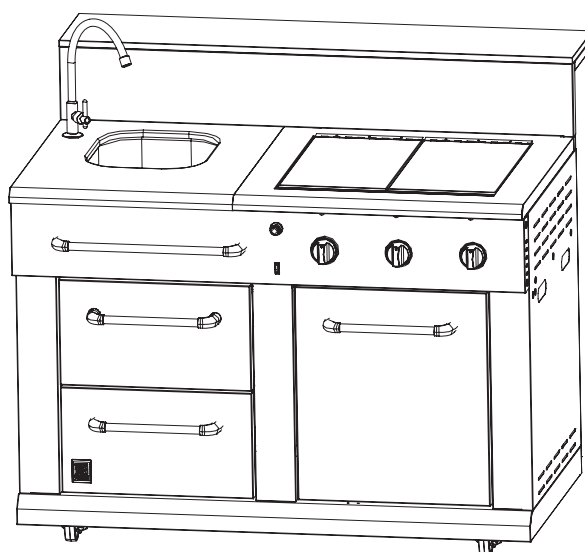
DANGER

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the lid.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

WARNING

For Outdoor Use Only



ATTACH YOUR RECEIPT HERE

Serial Number _____ Purchase Date _____



Questions, problems, missing parts? Before returning to your retailer, call our customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

Grill Operation 1-2-3

Before Grilling:

- Step 1 Keep your grill a safe distance away from your property.*
- Step 2 Always perform a leak test.*
- Step 3 Keep children away from the grill.

During Grilling:

(To avoid tripping safety valves, please follow these instructions carefully!)

- Step 1 First open lid and turn gas tank on slowly.
- Step 2 Turn only one knob on at a time when lighting the grill.
- Step 3 Use protective gloves when grill gets hot.

After Grilling:

- Step 1 Burn grill for 10-15 minutes to burn off food residues.
- Step 2 Wait until the grill is completely cooled before closing lid.
- Step 3 Clean up grease build-up and cover your grill.

*** Please refer to the owner's manual for details.**



WARNING

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



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 your gas supplier or your fire department.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

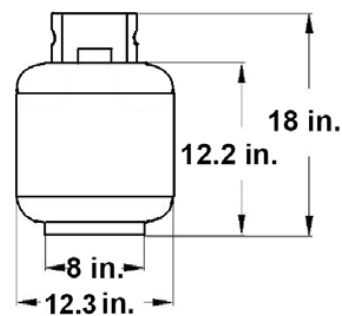
Always keep this manual for convenient future reference.

TABLE OF CONTENTS

Safety Information.....	4
Package Contents.....	6
Hardware Contents.....	7
Preparation.....	7
Assembly Instructions.....	8
Natural Gas Conversion.....	14
Operation Instructions.....	20
Care and Maintenance.....	27
Troubleshooting	29
Warranty.....	32
Exploded View.....	33
Replacement Parts List.....	34

SAFETY INFORMATION


Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-800-963-0211 Monday through Thursday from 8:00 a.m. to 6:00 p.m. EST, Friday from 8:00 a.m. to 5:00 p.m. EST.


1. The installation of this appliance must conform with local codes or, in the absence of local codes, with either *the National Fuel Gas Code, ANSI Z223.1/NFPA 54*, or *Natural Gas and Propane Installation Code, CSA/CGA-B149.1*.
2. This grill is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.
3. This outdoor grill is not intended for installation in or on recreation vehicles and/or boats.
4. A minimum clearance of 24 inches from combustible constructions to the sides of the grill and 24 inches from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.
5. The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep electrical supply cords and the fuel supply hose away from heated surfaces.
6. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.
7. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.
9. Keep the ventilation openings of the tank enclosure free and clear from debris.
10. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.
11. Never use charcoal in the grill.
12. Never use the grill in windy areas.
13. Only a 20 lb. LP-gas cylinder is allowed. The cylinder must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission. A 20 lb. LP-Gas cylinder's dimensions are:
14. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.
15. Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11.0 wc.

SAFETY INFORMATION

- 16. The cylinder used must include a collar to protect the cylinder valve.
 - 17. Do not store a spare LP-gas cylinder under or near this appliance.
 - 18. Never fill the cylinder beyond 80 percent full.
 - 19. If the information in “17” and “18” is not followed exactly, a fire causing death or serious injury may occur.
 - 20. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 KPa).
 - 21. **CALIFORNIA PROPOSITION 65 WARNING:** The burning of gas cooking fuel generates some byproducts which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.
-

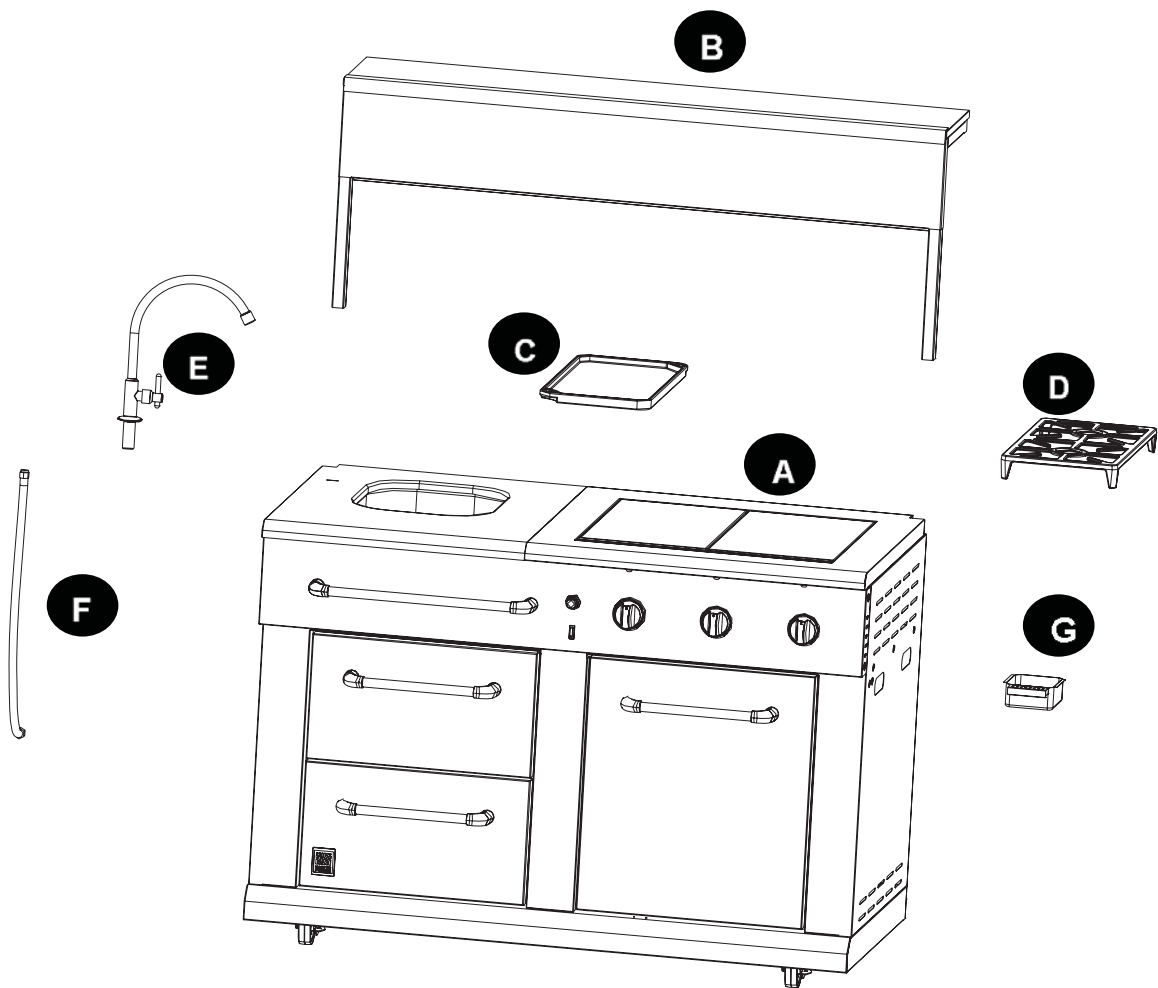
IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.

 **WARNING:** Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

 **WARNING:** Make certain your LP (propane) tank is filled by a reputable propane dealer.

An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner's Manual for more information concerning filling your LP tank.











PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
A	Main Body	1
B	Bar Counter	1
C	Griddle	1
D	Side Burner Grate	1

PART	DESCRIPTION	QUANTITY
E	Faucet	1
F	Water Inlet Hose	1
G	Fat Tray	1

HARDWARE CONTENTS

					
AA Battery Qty. 1	9V Battery Qty. 1	Orifice Removal Tool Qty. 1	Phillips Head Screwdriver Qty. 1	23 x 24 mm Wrench Qty. 1	17 x 19 mm Wrench Qty. 1
					
Conversion Screw Qty. 3	Φ 1.45mm Orifice Qty. 3	M6x15 Screw Qty. 4	Grill Cover Qty. 1		

PREPARATION

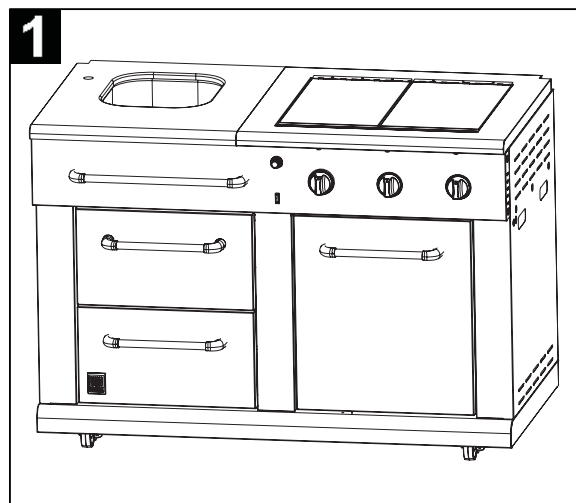
Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

Estimated Assembly Time: 30 minutes by two people

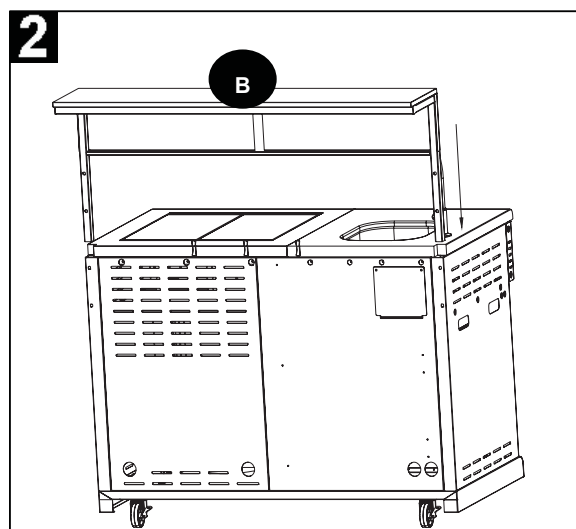
Tools Required for Assembly: Phillips Screwdriver, Wrench (included)

ASSEMBLY INSTRUCTIONS

1. Remove all the packing material from inside and outside the grill.



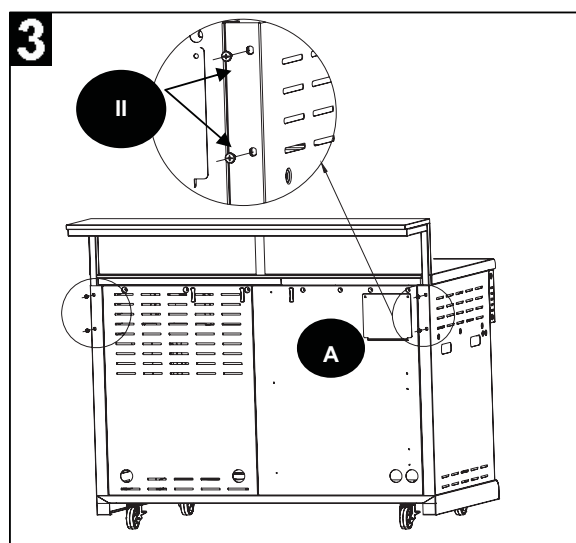
2. Lift the bar counter (B) carefully and insert the 2 legs into the square holes located at the back of the main body (A).



3. Once the bar counter (B) is fully inserted into the main body (A), secure the parts together with 4 M6 x 15 screws (II) using the Phillips screwdriver (DD).

Hardware Used

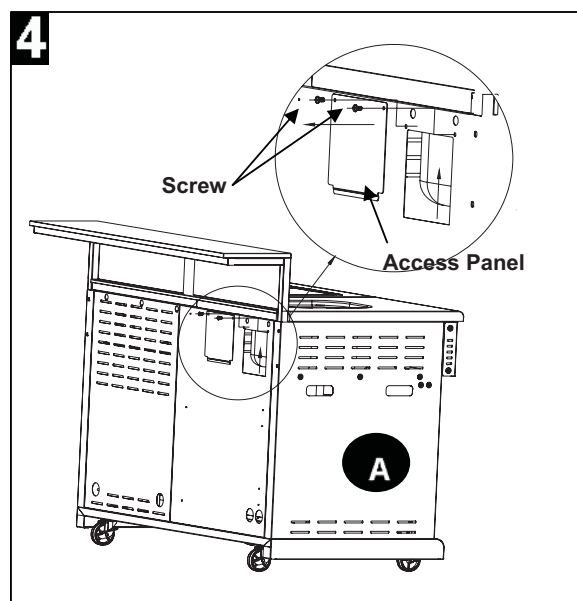
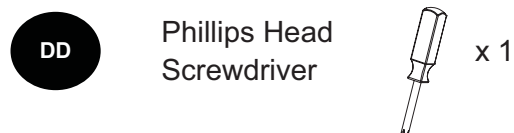
- | | | | |
|----|---------------------------|---|-----|
| II | M6 x 15 Screw |  | x 4 |
| DD | Phillips Head Screwdriver |  | x 1 |



ASSEMBLY INSTRUCTIONS

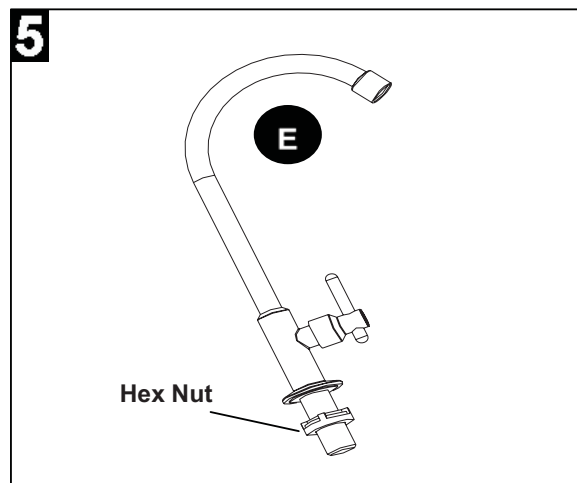
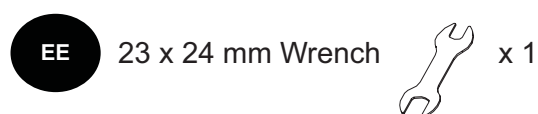
4. Remove the 2 screws securing the access panel located at the back of the main body (A) with the Phillips screwdriver (DD).

Hardware Used

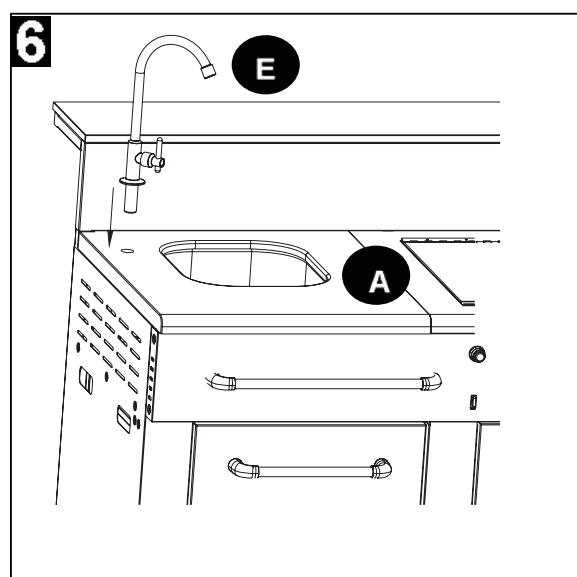


5. Using the 23 x 24 mm wrench (EE), remove the hex nut from the faucet (E) and set aside.

Hardware Used




6. Insert the faucet (E) into the round hole on the surface of the main body (A).

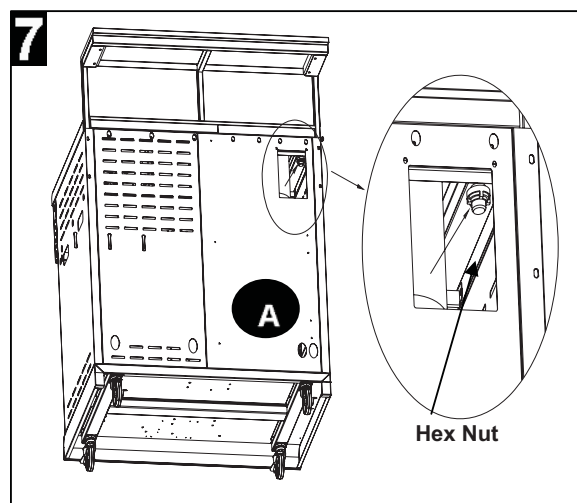


ASSEMBLY INSTRUCTIONS

7. Screw the hex nut onto the faucet (E) through the access panel opening at the back of the main body (A). Tighten securely with the 23 x 24 mm wrench (EE).


Hardware Used

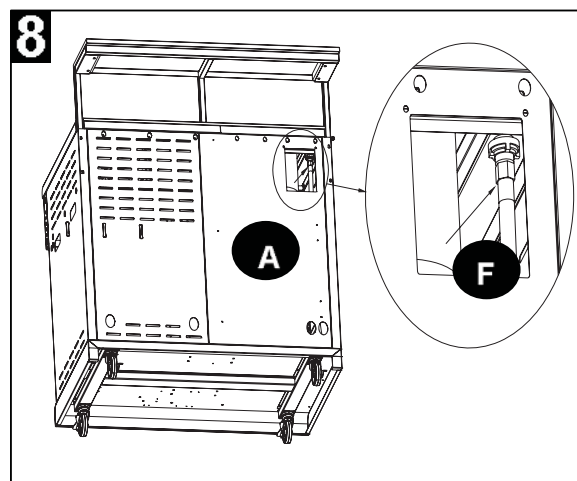
EE 23 x 24 mm Wrench  x 1



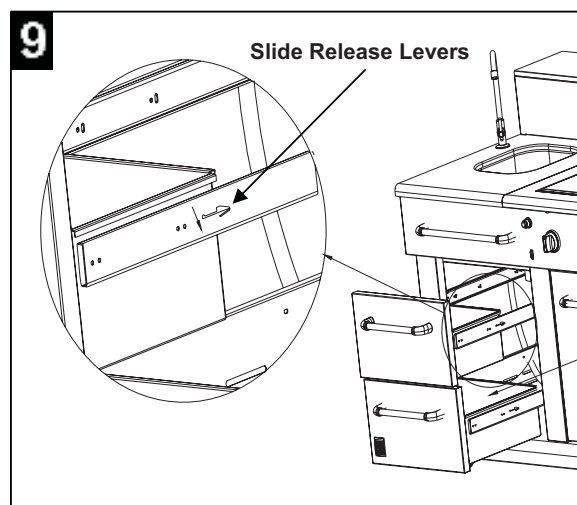
8. Attach the water inlet hose (F) to the faucet (E) as shown. Tighten securely with the 17 x 19 mm wrench (FF).

Hardware Used

FF 17 x 19 mm Wrench  x 1

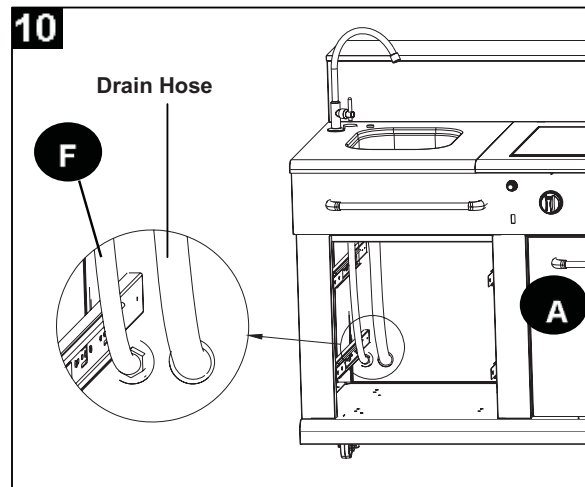


9. Pull the drawers out. Press the drawer slide release levers. One side will push down, the other side pull push up. Then remove the drawers and set aside.

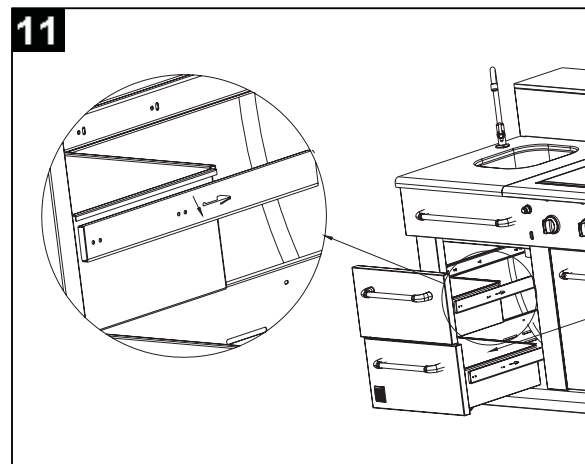


ASSEMBLY INSTRUCTIONS

10. Feed the water inlet hose (F) and the drain hoses through either set of access holes in either the side panel or back panel of the main body (A).

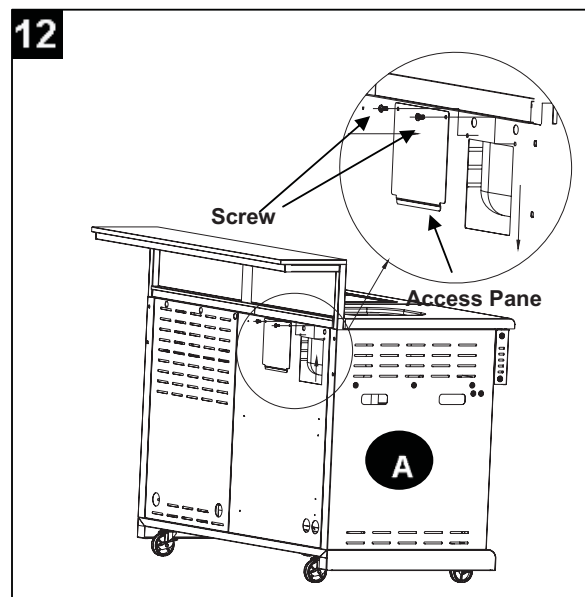


11. Reinstall the 2 drawers to the original positions.



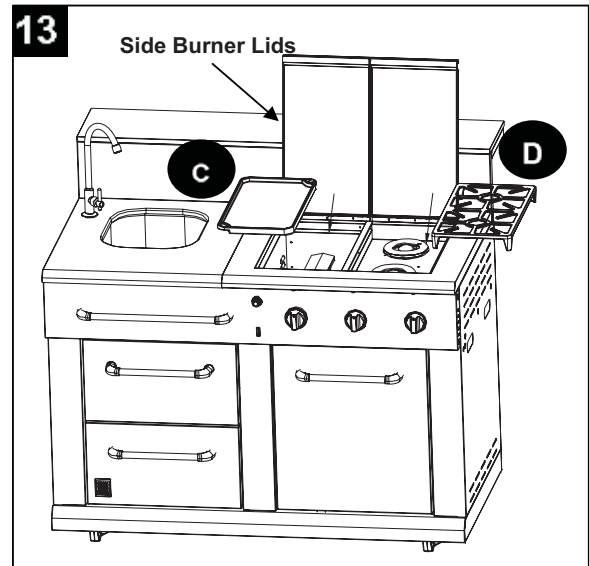
12. Reinstall the screws with the Phillips Head Screwdriver (DD) to secure the access panel at the back of main body (A).

Hardware Used

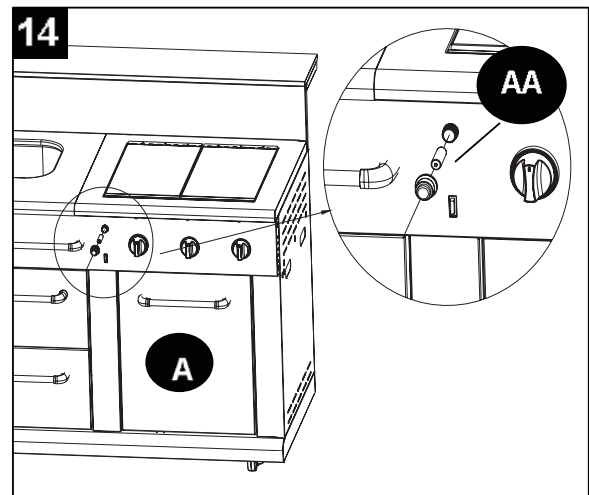


ASSEMBLY INSTRUCTIONS


13. Open the side burner lids. Rest the griddle (C) into the left chamber and the side burner grate (D) into the right chamber.



14. Unscrew the igniter push button cap and feed the "AA" battery (AA) into the igniter module with the positive (+) end facing out. Screw the cap back into place on the igniter module.




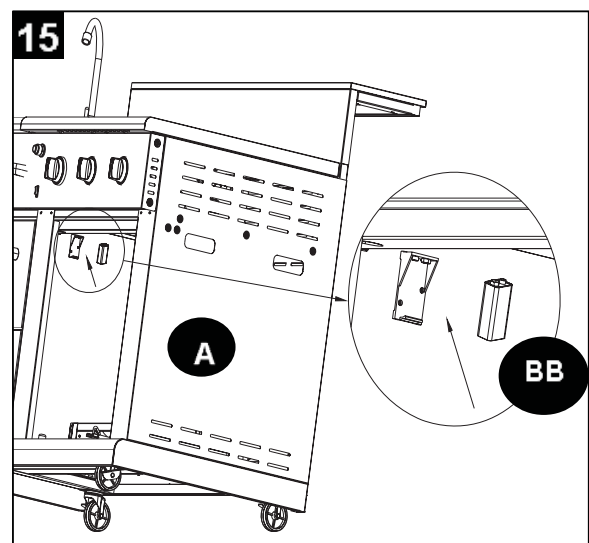
Hardware Used

AA AA Battery  x 1

15. Open the cart door and install the 9V battery (BB) for the control panel light as shown.

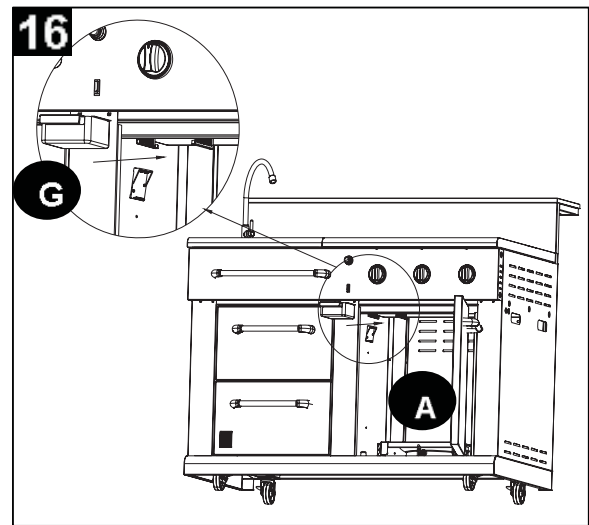
Hardware Used

BB 9V Battery  x 1



ASSEMBLY INSTRUCTIONS

16. Place the fat tray (G) in the main body (A).

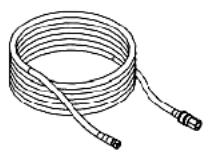


17. Your grill is now assembled.



NATURAL GAS CONVERSION

PREPARATION:



10 ft. Natural
Gas Hose



IMPORTANT:

The 10 ft. Natural Gas Hose is **NOT INCLUDED** with the product.

Before beginning conversion, make sure all parts are present. Compare parts with package contents. If any part is missing or damaged, do not attempt to convert. Contact customer service for replacement parts.

1. Turn off gas supply, and then remove cap on gas supply side.
2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1).
4. Before inserting plug, turn on gas supply and leak test all connections including the stem of the shut-off valve and the opening of the socket. For best results, use an ammonia-free soap and water solution.

OPERATING INSTRUCTION:

1. To connect, push back socket sleeve (Fig. 1).
2. Insert plug and release sleeve (Fig. 2).
3. Push plug until sleeve snaps forward (Fig. 3). (Gas will flow automatically. Failure to connect plug properly to socket will inhibit gas flow to the appliance.)
4. Test connection with ammonia-free soap and water solution.

To disconnect

1. Pull sleeve back. Pull plug out of socket. (Gas is automatically shut off.)
2. Close shut-off valve and replace dust caps on socket and plug.

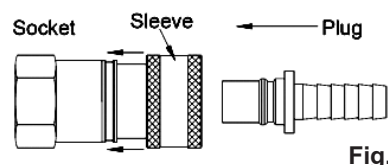


Fig. 1

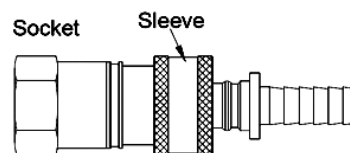


Fig. 2

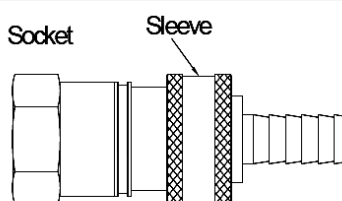


Fig. 3

NATURAL GAS CONVERSION



IMPORTANT:

After your outdoor kitchen is converted to natural gas, the working pressure for natural gas is 7 in. water column (WC). Gas pressure is affected by gas line size and the length of gas line run from house. Follow the recommendations in the chart below.

From House to Grill	
Distance	Tubing Size
Up to 25 ft.	3/8 in. DIA
26 – 50 ft.	1/2 in. DIA
51 – 100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
Over 101 ft.	3/4 in. DIA



WARNING:

Place the grill on a flat, level surface.

Before the conversion, make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.

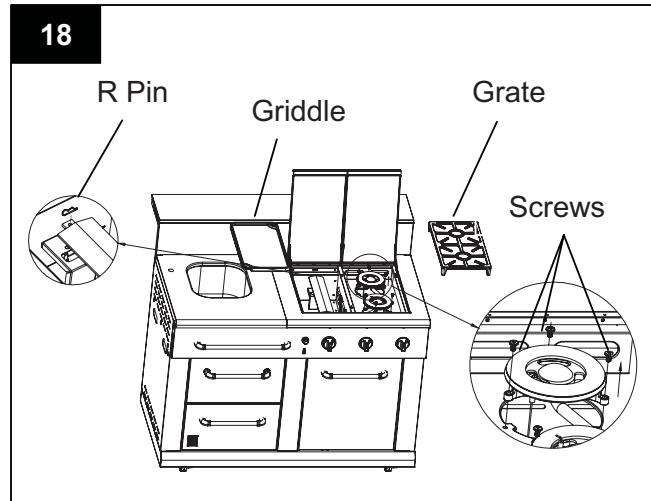
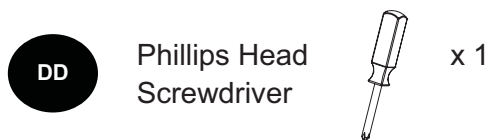
NATURAL GAS CONVERSION

CONVERSION INSTRUCTION:

Before the conversion, make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.

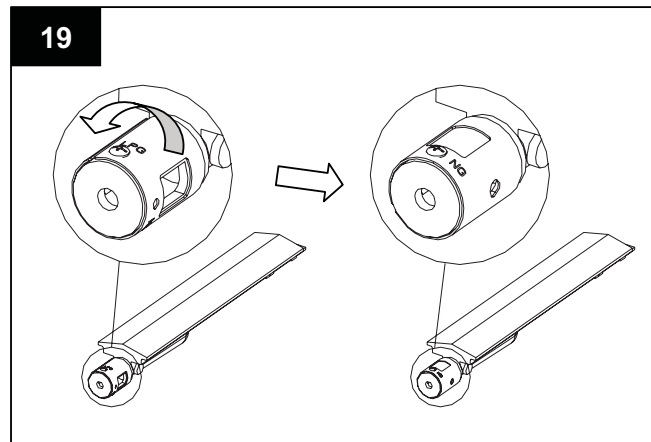
18. Open the side burner lids and remove the griddle and grate. On the left hand side, remove the R-pin at the back of the main burner to detach it from bracket and then take the burner out. On the right hand side, remove the 3 screws around each side burner with a Phillips head screwdriver (DD), loosen the ignition pin underneath, and then take the side burners out.

Hardware Used



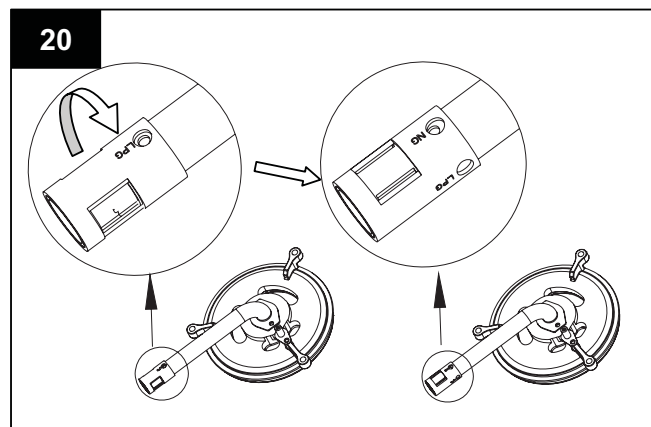
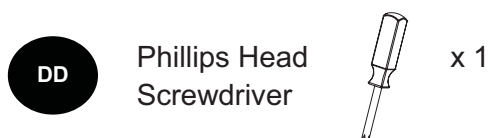
19. Adjust main burners' air shutters as shown by loosening the air shutter screws with the Phillips head screwdriver (DD).

Hardware Used



20. Adjust side burners' air shutters as shown by loosening the air shutter screws with the Phillips head screwdriver (DD).



Hardware Used

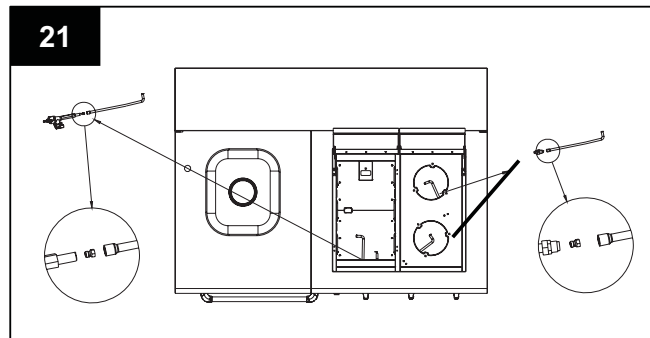


NATURAL GAS CONVERSION

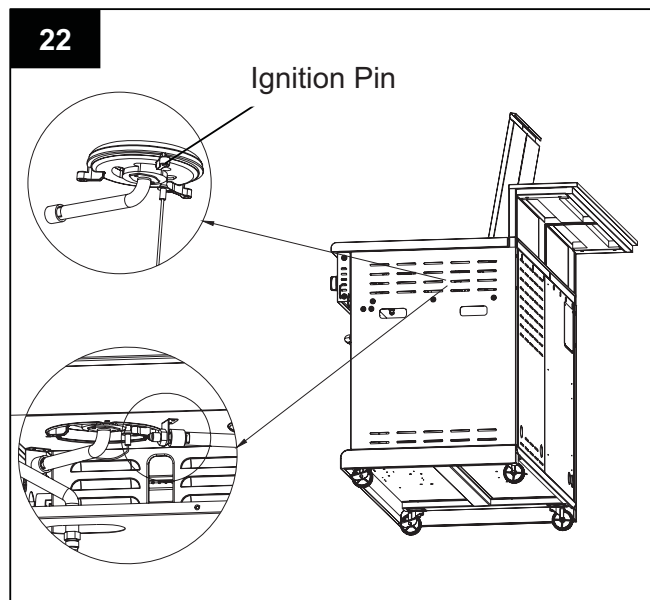
21. Remove the LP orifices of the main burners and the side burners with the orifice removal tool (CC) and install the $\Phi 1.45\text{mm}$ orifice (HH).

Hardware Used

CC	Orifice Removal Tool		x 1
HH	$\Phi 1.45\text{mm}$ Orifice		x 3




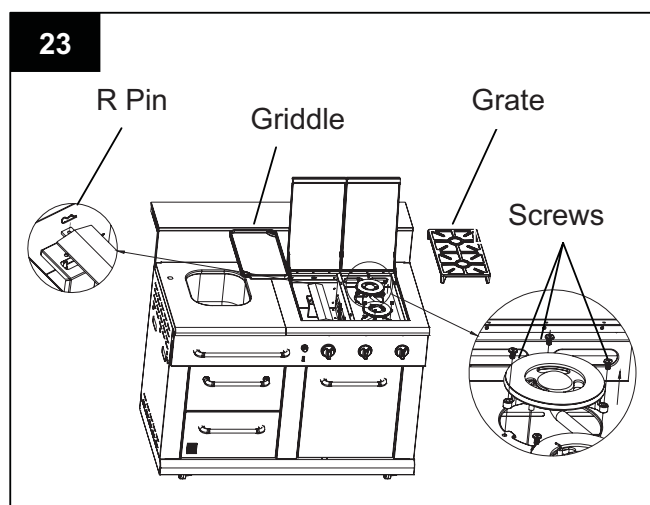
22. Re-install the side burners. Make sure the orifices are aligned with the burners and the ignition pins are installed in their original positions. Check for sparks before operating your grill.



23. Put the burners back in the firebox, followed by the griddle and the grate.

Hardware Used

DD	Phillips Head Screwdriver		x 1
----	---------------------------	---	-----

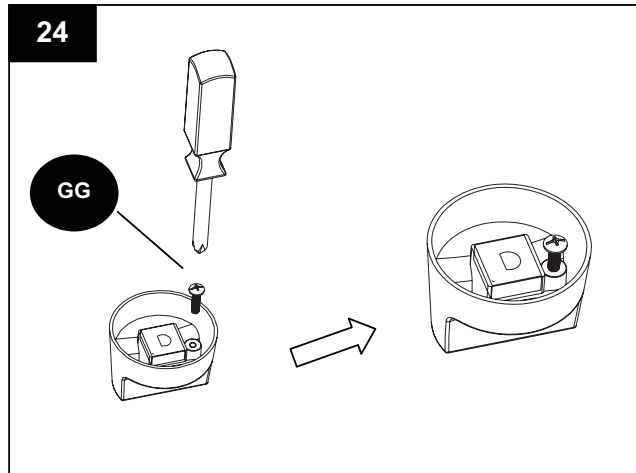
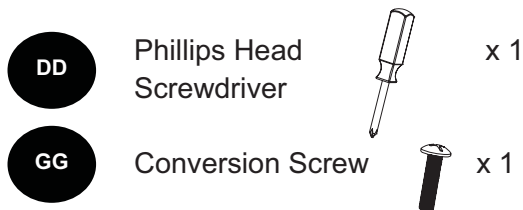


NATURAL GAS CONVERSION

24. Pull off the control knob of the 3 burners. Use the Phillips head screwdriver (DD) to attach the conversion screw (GG) to the back of the knob. Re-install all knobs.

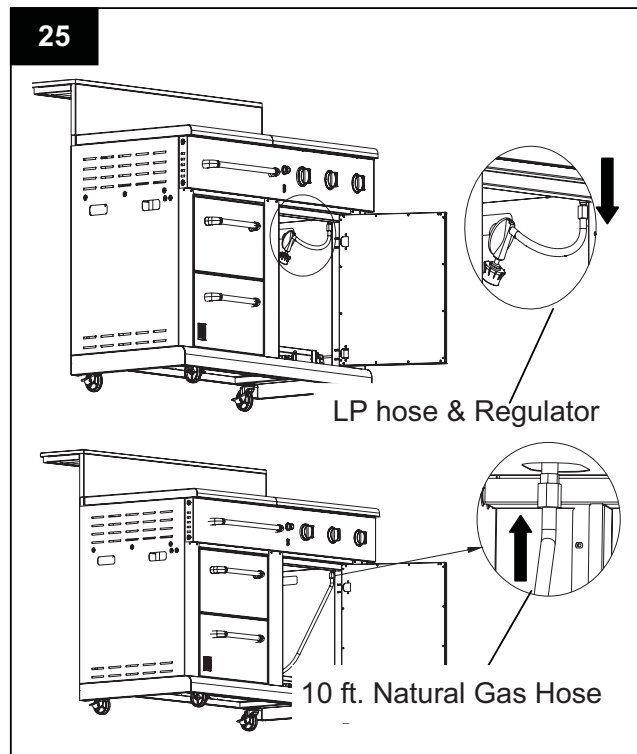
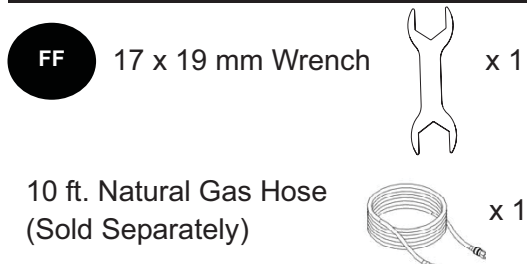
The conversion screw must be attached properly. Failure to tighten the screw will result in improper operation.

Hardware Used



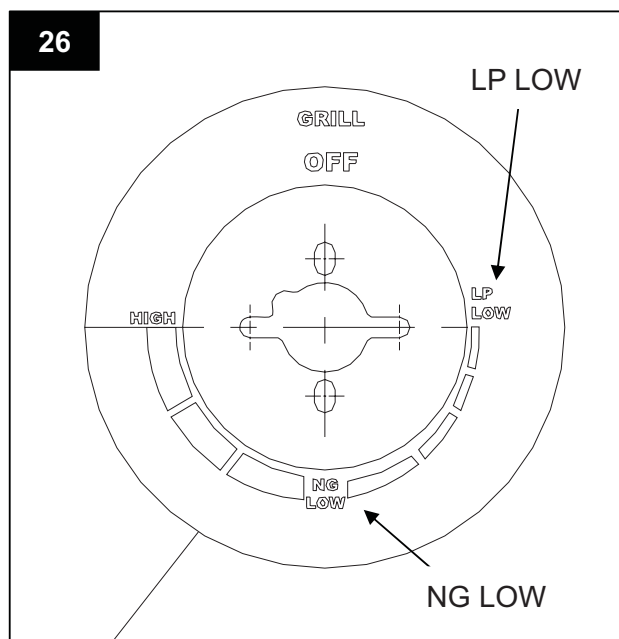
25. Use the 17 x 19 mm wrench (FF) to remove the LP hose and regulator from the manifold. Then attach the NG hose (Sold Separately) and tighten up with the wrench.

Hardware Used



NATURAL GAS CONVERSION

26. When converting to natural gas, please be aware that the low heat setting of the burner is “NG LOW” as shown on the control panel. “LP LOW” setting is not applied when converting to natural gas.



⚠ WARNING: Please remember this is an outdoor gas grill. Many areas of the grill generate extreme heat. We have taken every precaution to protect you from the contact areas. However, it is impossible to isolate all high-temperature areas. Therefore, use good judgment and a certain degree of caution when grilling on this product. We suggest a covered, protected hand during operation of the grill. Do not move the grill when it is in operation or hot to the touch. Wait until the unit is turned off and properly cooled down before moving it. Failure to follow this warning could result in personal injury.

⚠ CAUTION:

If low flames or burner problems are witnessed after converting from LPG to NG, the natural gas lines may not be large enough. Refer to the “From House to Grill” chart on page 15 for natural gas supply line specifications. Please contact a plumber to assure proper pressure at 7 in. water column.

DO NOT RETURN YOUR GRILL TO THE STORE.

OPERATING INSTRUCTIONS

Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.

Verify the type of gas supply to be used, either Natural Gas (N.G.) or Liquid Propane (L.P.), and make sure the serial plate agrees with that of the supply. Conversion kits are available separately for an additional cost which will enable you to convert your grill from L.P. to N.G. or to convert your grill from N.G. to L.P. Please see your local dealer for more information.

Always have a qualified service technician perform difficult conversions or modifications.

For natural gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70- 2002, and the National Fuel Gas Code, NFPA 54-2002/ANSI Z223.1-2002.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent qualified service technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, NFPA 54-2002/ANSI Z223.1-2002. Gas conversions kits may be purchased separately. When ordering gas conversion kits, have the model number and the type of gas (N.G. or L.P.) used for your grill.

This grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this grill must conform with local codes, or in the absence of local codes, with National Fuel Code, NFPA 54-2002/ANSI Z223.1a-2002.

Installation in Canada must be in accordance with the Standard CSA B149.1 or B149.2 (installation code for gas burning appliances and equipment) and local codes.

OPERATING INSTRUCTIONS

L.P. GAS INSTALLATION

Gas grills that are set to operate with L.P. gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assembly specified by the manufacture).** This assembly is designed to connect directly to a standard 20 lb. L.P. cylinder. L.P. cylinders are not included with the grill. L.P. cylinders can be purchased separately at an independent dealer.

Connecting a Liquid Propane Gas Tank to the Grill:

1. Open the doors of cabinet. Turn the stopper of the tank tray and pull out the tank tray. Place a 20 lb. tank with foot ring into the tank tray. See Fig. 4.

Make sure the tank valve is in the OFF position.

2. Tighten the retention screw in front of the tank tray to fix the tank. Push the tank tray to the end and lock it by turning the stopper back. See Fig. 5.

3. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANSI Z21.58b-2012/CSA 1.6b-2012).

4. Inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.

5. Make sure all burner knobs are in the OFF position.

6. Connect the hose and regulator assembly to the Tank valve (See Fig. 5). Hand tighten the quick coupling nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.

Fig. 4

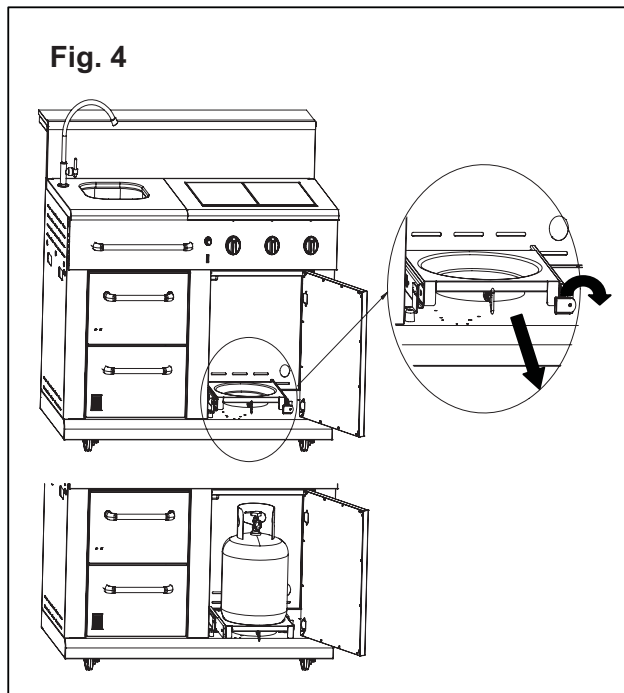
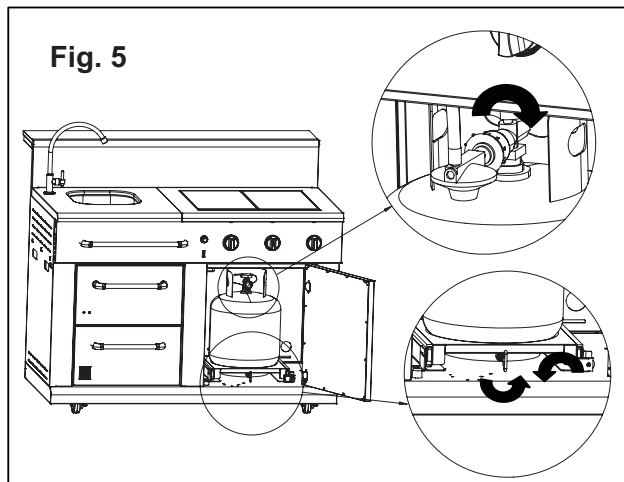


Fig. 5



OPERATING INSTRUCTIONS

7. Open the tank valve fully. Use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Pre Operation Leak Testing" on page 24. If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.

As shown in Fig. 6a gas tank must be placed vertically. It is unsafe to operate the grill if the gas tank is not vertical as shown in Fig. 6b.

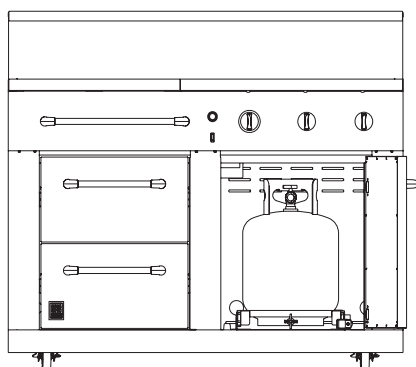


Fig. 6a

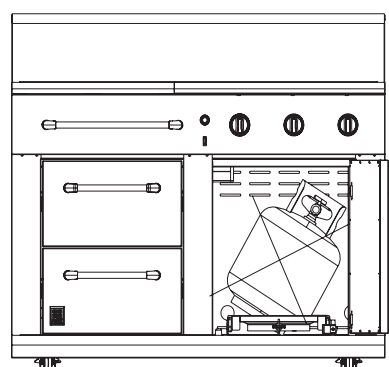


Fig. 6b

⚠ WARNING: The Type I connective coupling (see Fig. 7) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

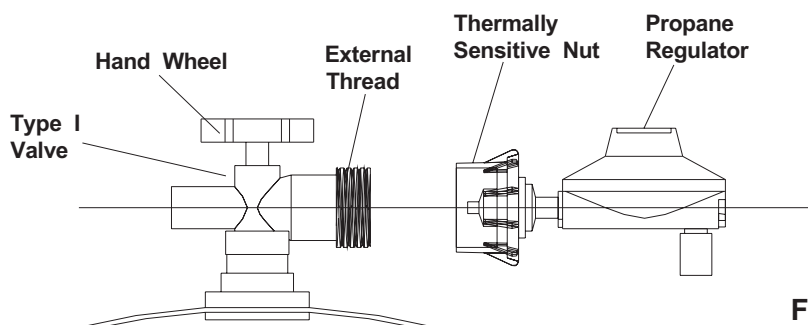


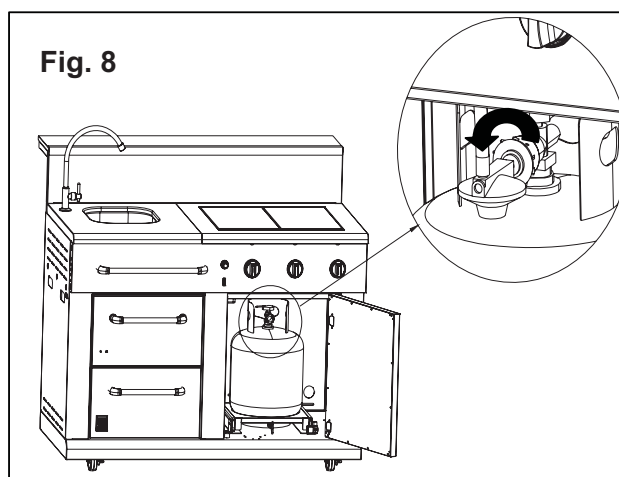
Fig. 7

Disconnecting A Liquid Propane Gas (LP Gas) Tank From Your Grill

1. Turn the burner knobs and LP gas tank valve to the full OFF position.

2. Detach the hose and regulator assembly from the LP gas tank valve by turning the quick coupling nut counterclockwise. See Fig. 8.

CAUTION: When the appliance is not in use, the gas must be turned off at the supply tank.



OPERATING INSTRUCTIONS

L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D. (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device, OPD, and a collar to protect the cylinder valve.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, "Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission."

L.P. TANK USE

- **When turning the L.P. tank on, make sure to open the valve SLOWLY two (2) complete turns to ensure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, restricting gas flow and causing low flames. Opening the valve slowly will ensure this safety feature is not falsely triggered.**
- When not in use, gas supply cylinder valve is to be in the "OFF" position.
- The tank supply system must be stored upright to allow for vapor withdrawal.
- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Only a qualified gas supplier should refill the L.P. tank.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



WARNING

DO NOT store a spare L.P. gas cylinder under or near the grill. Never fill the cylinder beyond 80% full.

If this information is not followed exactly, a fire causing death or serious injury may occur.

OPERATING INSTRUCTIONS

PRE OPREATION LEAK TESTING

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

1. Do not smoke while leak testing.
2. Extinguish all open flames.
3. Never leak test with an open flame.
4. Mix a solution of equal parts mild detergent or liquid soap and water.
5. Turn off the burner control knobs.
6. Turn the top knob of the fuel supply cylinder counter-clockwise two (2) rotations to open.
7. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 1-3.
8. Turn off the knob on the fuel supply cylinder.
9. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
10. Wash off soapy solution with cold water and towel dry.

Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

Also it is recommended to perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.



WARNING When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

If you cannot stop a gas leak, turn off the gas supply and call your local gas company. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.



WARNING Do not use the grill in garages, breezeways, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup, which could result in injury or death. Place the grill on a level surface. Avoid moving the grill while it is in operation.

NOTE: The grill will operate best if it is not facing directly into the wind.

OPERATING INSTRUCTIONS

Clearance to combustible construction - A minimum of 24 in. from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

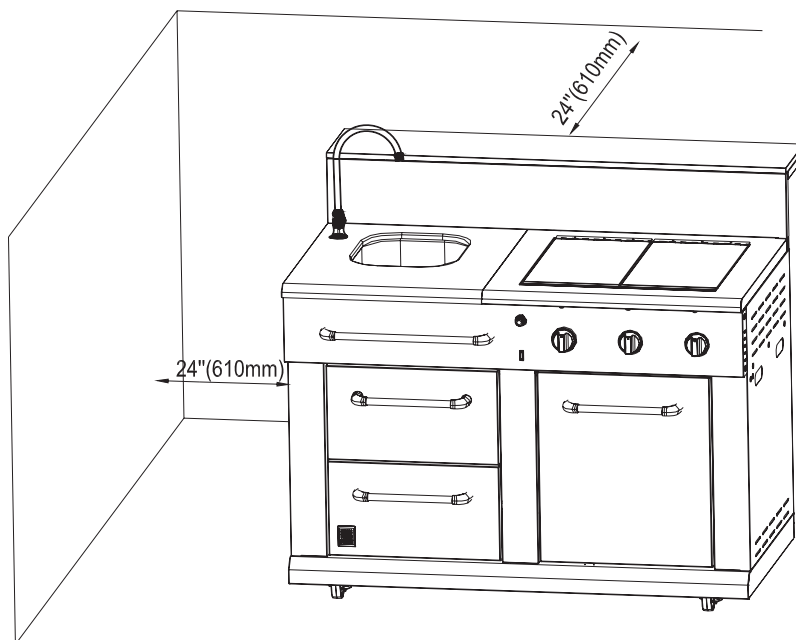
Clearance to non-combustible construction - A minimum of 10 in. clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.

GENERAL RULES

Do not leave the grill unattended while cooking!

1. Make sure the grill has been leak tested and is properly located.
2. Light the grill burners using the instructions provided in this manual.
3. Turn the control knobs to desired temperature - High or Low - and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
6. Do not put a cover on the grill while it is still hot as it could start a fire.



Do not attempt to “light” the grill if the odor of gas present!!

OPERATING INSTRUCTIONS

BEFORE AND AFTER LIGHTING

1. Ensure your grill is located on a level surface.
2. Keep the gas grill area clean and free from combustible materials, gasoline, and other flammable vapors and liquids.
3. Ensure nothing is obstructing the flow of combustion and ventilation air.
4. Ensure the ventilation of the cylinder enclosure are free and clear of debris.
5. Visually check burner flames.

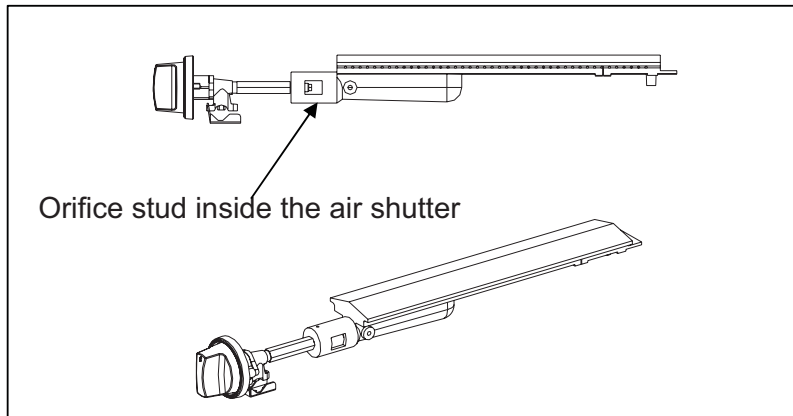


WARNING Check the gas supply line for cuts, wear or abrasion.

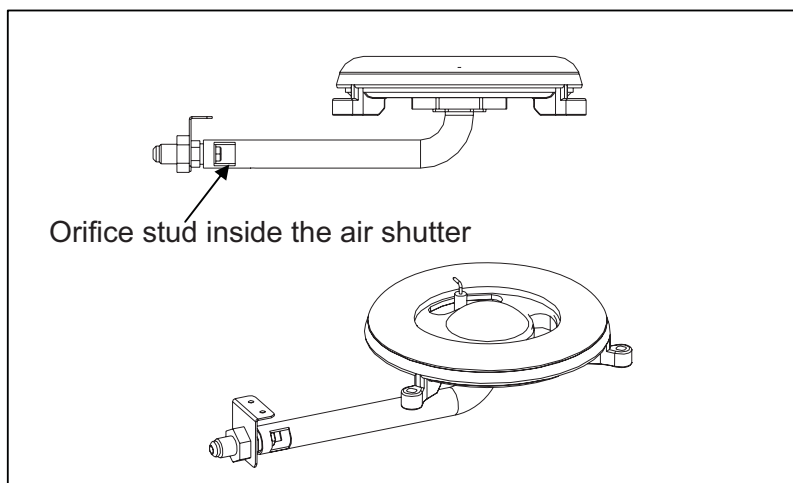
Always keep your face and body as far away from the grill as possible when lighting.

Checking orifices alignment with burners

Orifices may shift during assembly and movement. Check the orifices alignment with the burners according to the following illustrations before lighting.



Main Burner and Orifice Relationship



Side Burner and Orifice Relationship

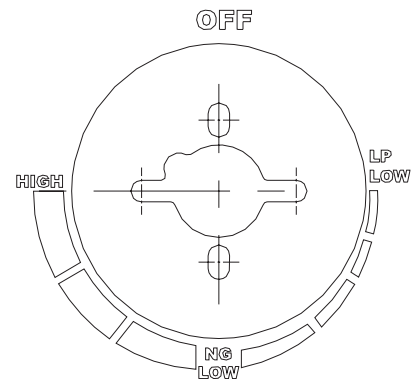
OPERATING INSTRUCTIONS

GRILL BURNER LIGHTING

Warning: Do not lean over grill when lighting. Turn off LP supply at cylinder when appliance is not in use.

Main Burner & Side Burner Lighting Illustration:

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. Open lid during lighting.
4. Push the Electronic Ignition down 3 to 4 seconds while turning the GRILL or SIDE BURNER control knob to the HIGH position. The burner should ignite.



Control Knob

If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

If by chance the electronic igniter does not light the burner, the burner may be lit with a match attached to the match extender, located on the inside of the cart door.

Remove the main cooking grate, flame tamers. Keep your face as far away from the grill surface as possible and pass the match extender to the ports of the main burner tubes. Position the match near the burner ports and push and turn the control knob counter-clockwise to the "HIGH" position. After the burner has lit, turn the knob to the "LP LOW" position and carefully place the griddle back in position. Then turn the control knob to the desired setting.

NOTE: If the grill will not light after several attempts see the Troubleshooting section of this manual. Turn the control knobs to the OFF position when not in use.



Keep any electrical supply cords and the fuel supply away from any heated surfaces.

CARE AND MAINTENANCE

GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

Use vinyl grill cover to protect finish from weather.

COOKING GRATES

The griddle and side burner grates can be cleaned after the grill is allowed to cool down. Cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal.

Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

PORCELAIN PARTS

Certain parts of your grill have a porcelain coating. Porcelain is a glass-based product and is highly durable to standard wear and tear. However, porcelain is sensitive to concussive blows, which can create interlaced micro-fractures, or “spider-webs.” Please take care not to strike any porcelain covered parts with solid objects, drop them, or create any other concussive blows. These interlaced micro-fractures are common and may lead to minor chipping. Neither the chipping nor the interlaced micro-fractures will adversely affect the performance of your grill, and are not covered under the warranty for porcelain parts.

GRANITE MAINTENANCE

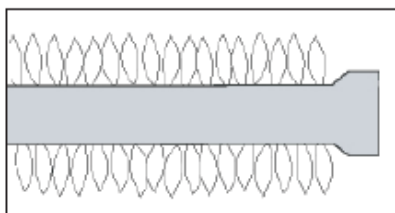
Outdoors can be very harsh on the granite of your grill. Dirt, pollen and even UV rays can affect the granite. Please follow these instructions to preserve the granite’s natural beauty:

- Granite is a hard, non-porous natural stone and is relatively not affected by harsh chemicals. However, it is recommended to use a neutral cleaner or stone soap (available in hardware stores or from a stone dealer), or a mild dishwashing liquid and warm water.
- Rinse after washing with the soap solution and dry with a soft, clean cloth.
- Blot up spills immediately, before they penetrate the surface.
- Clean as often as needed to keep grime and dirt removed.
- Granite must be sealed to prevent or minimize staining and/or fading. Leaving granite unsealed may make it difficult to remove stains in the future. It is recommended to seal your granite outdoors every 4-6 months depending on climate conditions.

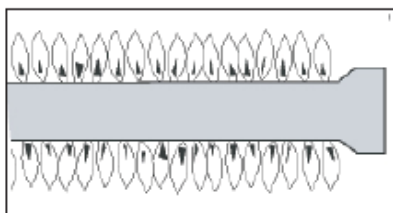
CARE AND MAINTENANCE

GENERAL MAINTENANCE

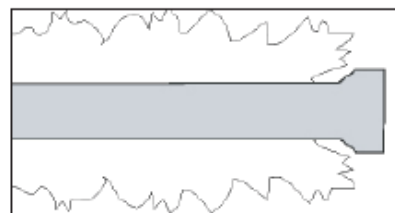
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.



Normal: Soft blue flames



Out of Adjustment: Hard blue flames- too much air

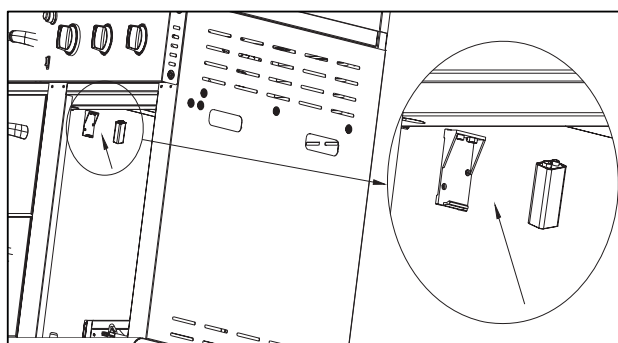


Poor Combustion: wavy, yellow flames- too little air

GRILL LIGHT

Replacing Battery for LED Panel Light

1. Open the LED Battery Box on the right panel in the cabinet.
2. Open the Battery Box and replace the 9 V Battery.
3. When installing new batteries, ensure they are installed with the proper polarity.
4. Close the cover of the Battery Box.



TROUBLESHOOTING

Many solutions given here can make your grilling experience safer and more enjoyable. You can also call customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Grill or side cooker will not light.	<ol style="list-style-type: none"> 1. The ignition wire came off the electrical igniter/valve. 2. The distance between the ignition pin and the burner is greater than 5/32 in. - 3/16 in. (side burner). 3. The ignition wire is broken. 4. The battery has died. 5. The battery is in the wrong polarity. 6. The electrode tip does not produce sparks at the burner port. 7. No gas supplied. 8. Air shutter opening is too big. 	<ol style="list-style-type: none"> 1. Reconnect the ignition wire to the electrical igniter/valve. 2. Loosen the ignition pin and adjust the distance, then fasten it again. 3. Call customer service for a replacement ignition wire. 4. Install a new AA battery. 5. Change the battery polarity. 6. Reinstall the electrode. 7. Turn on the regulator valve. 8. Loosen the air shutter and adjust the opening to a smaller size.
Burner flame is yellow and gas odor can be smelled.	<ol style="list-style-type: none"> 1. The air shutter opening is not properly set. 2. Spiders or insects block the air shutter. 3. Possible gas leaks. 	<ol style="list-style-type: none"> 1. Loosen the air shutter and adjust the opening to have blue flames. 1/4 in. opening for LPG. 1/8 in. or less opening for NG. 2. Clean blockages. 3. Check for the source of gas leaks.
Excessive flare-up.	<ol style="list-style-type: none"> 1. Grilling fatty meats. 2. Knobs on "HIGH". 3. Spray water on gas flames. 4. Hood closed when grilling. 	<ol style="list-style-type: none"> 1. Move the meats to the warming rack if flare up continues until flame settles down. 2. Grill fatty meats when the grids are cold while the knobs are on the "LP LOW" (when using LP Gas) or "NG LOW" (when using Natural Gas) setting. 3. Never spray water on gas flames. 4. Hood up when grilling.
Burner blows out.	<ol style="list-style-type: none"> 1. LP tank is empty. 2. Burner is not aligned with the control valve. 3. Gas supply is not sufficient. 	<ol style="list-style-type: none"> 1. Refill the LP Tank. 2. Install the burner correctly. 3. Check the gas supply hose and make sure there are no leaks and no knots.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION												
Low heat with the knob in “HIGH” position.	1. Low heat is found in natural gas models. 2. Ports are blocked. 3. LP tank has run out.	1. This model is set for 7 in. natural gas usage. Please check your natural gas supply system to have correct gas pressure. Regulator is not needed for NG model. Check the orifice if you installed NG nozzles. Conversion kit provides the following nozzles: <table><tr><td>Burner</td><td>Orifice Size</td></tr><tr><td>Main Burner</td><td>Φ 1.45mm</td></tr><tr><td>Side Burner</td><td>Φ 1.45mm</td></tr></table> 2. Clear ports of any obstructions. 3. Refill the LP tank.	Burner	Orifice Size	Main Burner	Φ 1.45mm	Side Burner	Φ 1.45mm						
Burner	Orifice Size													
Main Burner	Φ 1.45mm													
Side Burner	Φ 1.45mm													
Low heat, LP gas.	The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.	Please follow these instructions: 1. Make sure all burners are “OFF”. 2. Open the tank valve and wait 5 minutes. 3. Light the burner one at a time following the lighting instructions listed on the door liner and Page 27.												
Low heat, natural gas.	Gas pressure is significantly affected by gas line and length of gas line from house gas line.	Check your gas line and make corrections by following the chart below: <table><tr><th colspan="2">From House to Grill</th></tr><tr><th>Distance</th><th>Tubing Size</th></tr><tr><td>Up to 25 ft.</td><td>3/8 in. DIA</td></tr><tr><td>26 – 50 ft.</td><td>1/2 in. DIA</td></tr><tr><td>51 – 100 ft.</td><td>2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.</td></tr><tr><td>Over 101 ft.</td><td>3/4 in. DIA</td></tr></table>	From House to Grill		Distance	Tubing Size	Up to 25 ft.	3/8 in. DIA	26 – 50 ft.	1/2 in. DIA	51 – 100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.	Over 101 ft.	3/4 in. DIA
From House to Grill														
Distance	Tubing Size													
Up to 25 ft.	3/8 in. DIA													
26 – 50 ft.	1/2 in. DIA													
51 – 100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.													
Over 101 ft.	3/4 in. DIA													
LED control panel lights do not light up.	1. No power supply. 2. Damaged wiring or loose connection. 3. Wiring not attached to control panel switch. 4. Defective switch. 5. Defective LEDs.	1. Install 9V batteries in the LED battery box. 2. Check all wiring connections between the battery box and the LED. Also check the connections between the LEDs on the control panel. 3. Check the connection between the LED and the LED switch. 4. Replace the switch. 5. Replace the LED.												

WARRANTY

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at **1-800-963-0211**, 8:00 a.m. to 6:00 p.m., EST, Monday - Thursday, 8:00 a.m. to 5:00 p.m., EST, Friday.

Limited Warranty

Manufacturer warrants this product for the Cast-Iron Burner for 10 years and all other replacement parts for 1 year from the date of purchase.

Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

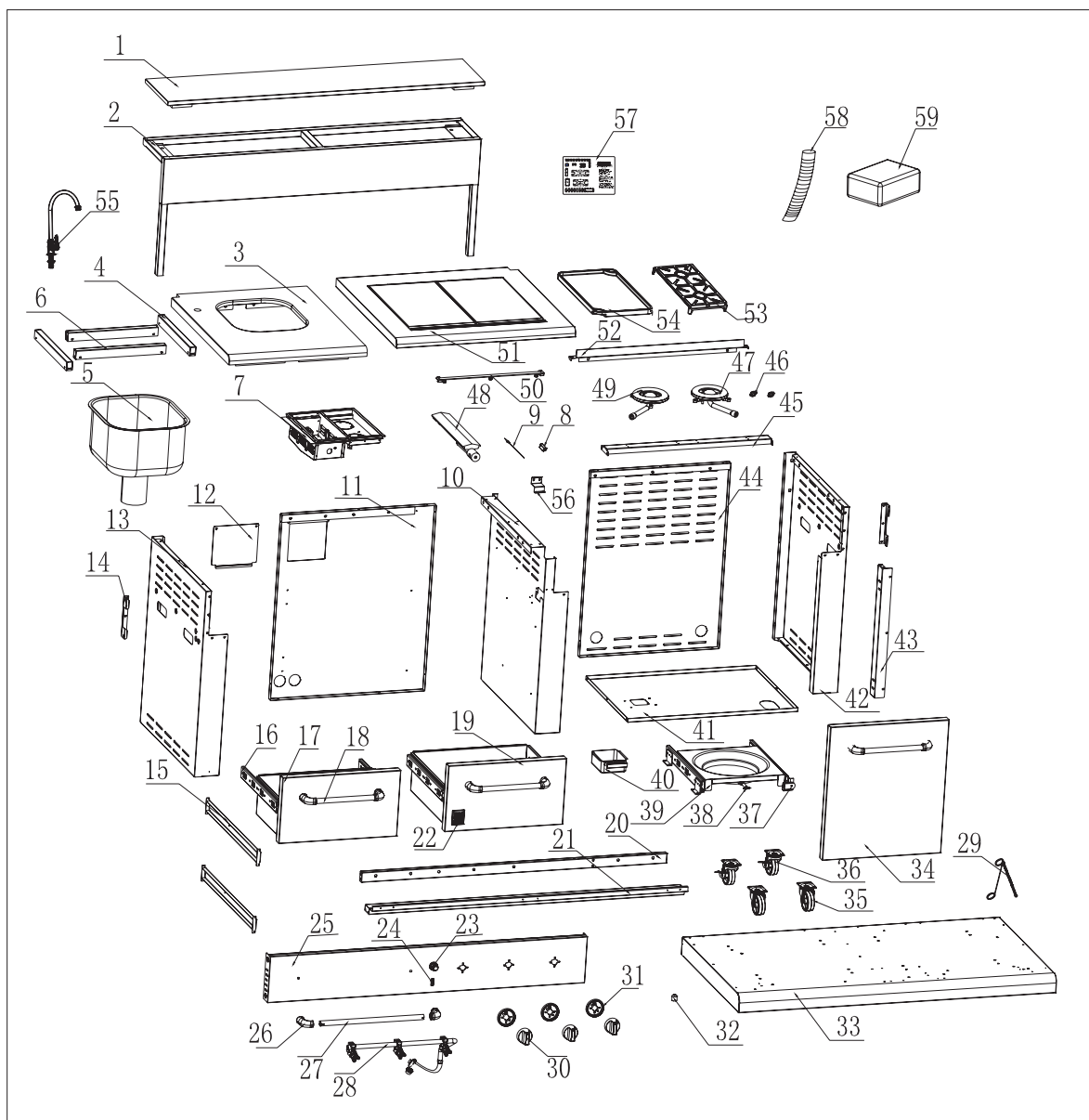
This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

Paint is not warranted and may require touch-up. Items considered to be consumable such as batteries are not covered under this warranty.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

EXPLODED VIEW

For replacement parts, call our customer service department at **1-800-963-0211**, 8 a.m. – 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.



REPLACEMENT PARTS LIST

PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
1	Granite Rear Countertop	1	2	Rear Counter Assembly	1
3	Granite Main Countertop	1	4	Sink Support Long	2
5	Sink with Drainer	1	6	Sink Support Short	2
7	Side Firebox Assembly	1	8	Ignition Cover	1
9	Ignition Pin Assembly	1	10	Middle Cart Panel	1
11	Left Rear Panel	1	12	Rear Side Cart Panel	1
13	Left Side Cart Panel	1	14	Control Panel Support Wire	2
15	Glide Support	2	16	Glide	6
17	Top Drawer Assembly	1	18	Door Handle	3
19	Lower Drawer	1	20	Cart Crossbeam	1
21	Door Crossbeam	1	22	Badge	1
23	Ignitor	1	24	Switch	1
25	Control Panel	1	26	Handle Base	8
27	Panel Handle	1	28B	Manifold	1
28A	Regulator	1	29	Ignition Pole Assembly	1
30	Control Knob	3	31	Knob Bezel	3
32	Bumper	1	33	Base Panel Assembly	1
34	Door Assembly	1	35	Castor	2
36	Castor With Lock	2	37	Glide Stop	1
38	Cylinder Mandril Screw Assembly	1	39	Cylinder Tray Assembly	1
40	Fat Cup Assembly	1	41	Heat Shield	5
42	Right Side Cart Panel	1	43	Left Door Support	1
44	Right Rear Panel	1	45	Firebox Support	1
46	Injector Assembly	2	47	Side Burner Assembly	2
48	Griddle Burner Assembly	1	49	Side Burner Ignition Pin	2
50	LED Light Assembly	1	51	Side Burner Shelf Assembly	1
52	Circuit Light Heat Shield	1	53	Side Burner Trivet	1
54	Cast-Iron Griddle	1	55	Faucet Assembly	1
56	Control panel support	1	57	Hardware Pack	1
58	Drain Hose	1	59	Grill Cover	1