



Manufactured by:  
Backyard Discovery  
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# FUSION FLAME OUTDOOR KITCHEN

## MODEL # : 2304079



### WARNING

Cancer and Reproductive Harm  
[www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)



Please visit [www.backyarddiscovery.com](http://www.backyarddiscovery.com)

For the most up to date assembly manual, to register your product, or to order replacement parts *Para obtener instrucciones en español, visite*  
[www.backyarddiscovery.com](http://www.backyarddiscovery.com)



EASY STEP-BY-STEP  
3D INTERACTIVE INSTRUCTIONS  
DOWNLOAD THE FREE APP



Made in China

INS-2304079-A-FUSION FLAME OUTDOOR KITCHEN-ENG 10-18-2023

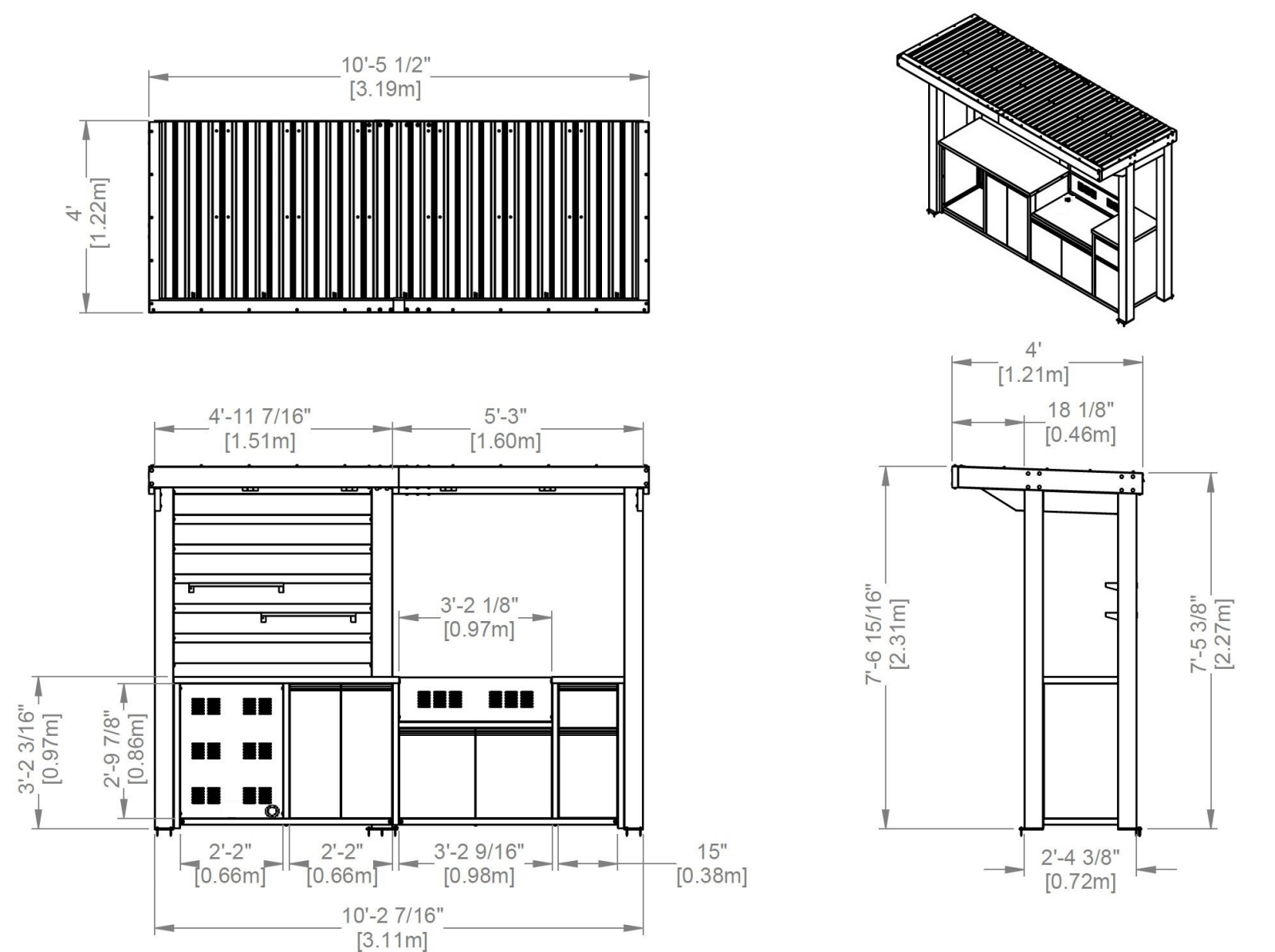
# OWNER'S MANUAL - BASIC SETUP DIMENSIONS & ASSEMBLY NOTES

It is critically important that you start with square and level footings, concrete pad or deck to attach your structure

- Pay close attention to the items needed for each step. Make sure you are using the correct hardware for each step. Using incorrect hardware may result in improper assembly
- Remember to double check for underground utilities and overhead electrical lines

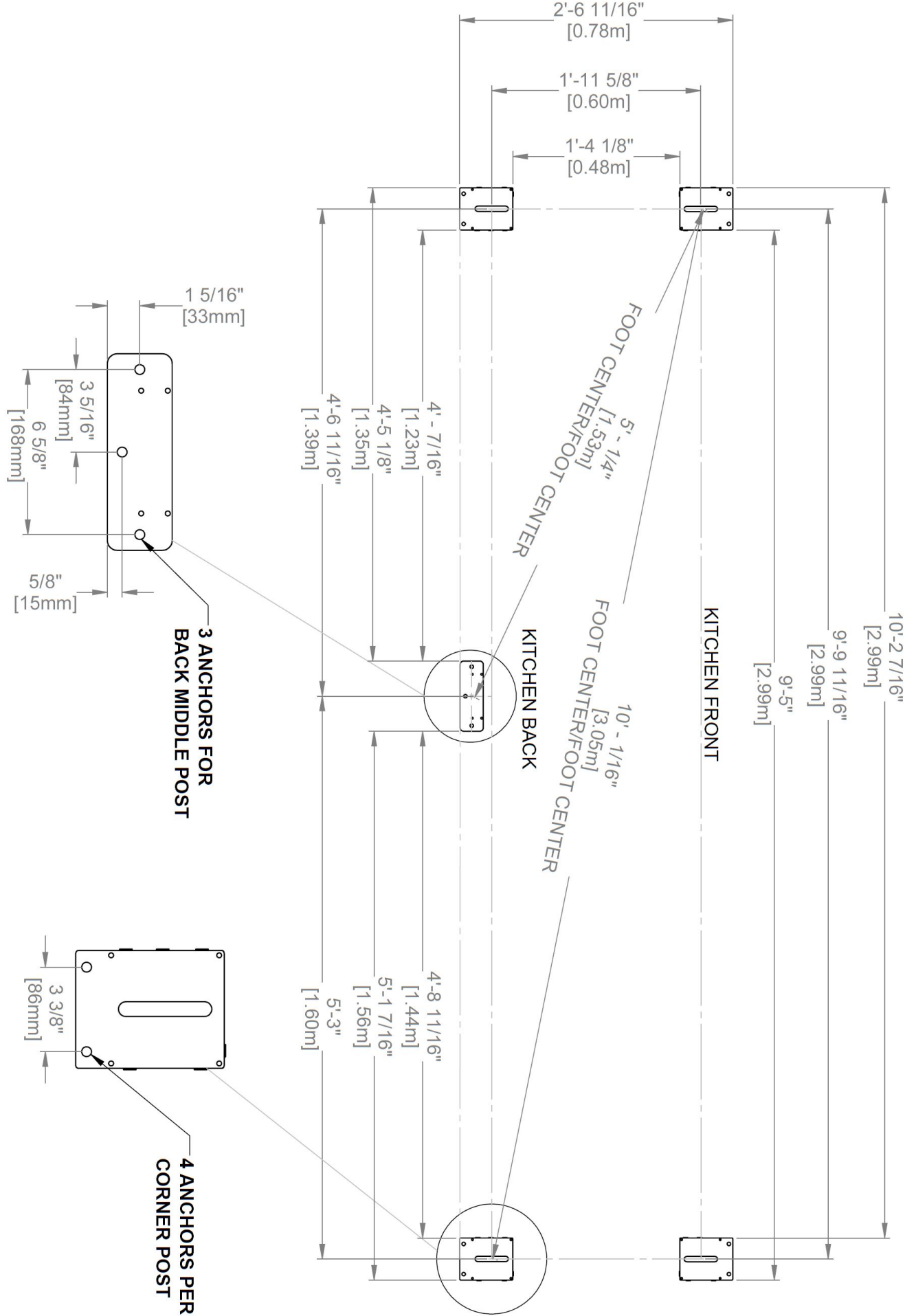
Post mounts are provided with your structure which allows you to permanently install your structure to a pre-existing or new wood or concrete surface. See Anchor Instructions for further details and recommendations.

- The hardware to attach the post mounts to the structure is included.
- The hardware to mount the structure permanently to a concrete surface is included.
- The hardware to mount the structure permanently to a wood deck is NOT included and will need to be purchased separately. You must ensure there is ample structural support under the deck before permanently attaching.





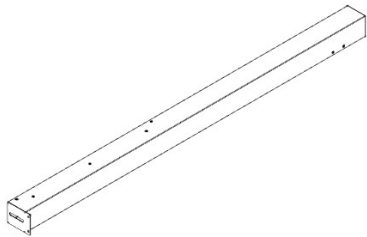
OWNER'S MANUAL - ANCHORING LAYOUT



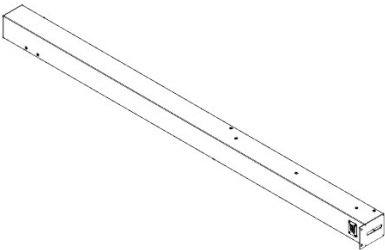
NOTE: DIMENSIONS ARE TO ANCHOR PLATES ON BOTTOM OF POST EXCEPT WHERE NOTED.

# OWNER'S MANUAL - PARTS IDENTIFICATION

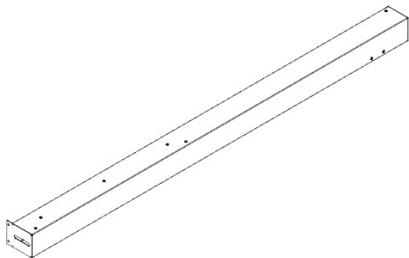
## METAL COMPONENTS (NOT TO SCALE)



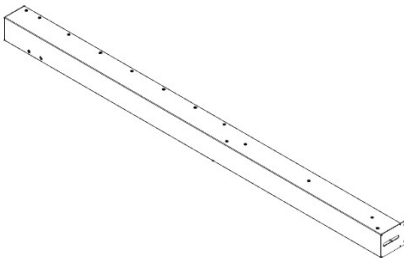
P01 FRONT POST - A4M02008  
(x1) 4 3/4"x5 15/16"x89 1/2" (120x151x2274)



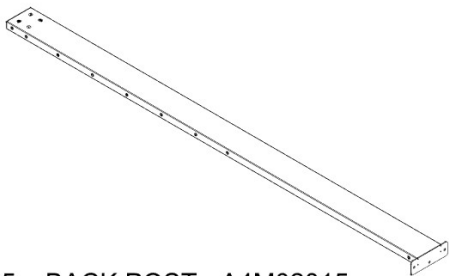
P02 FRONT POST - A4M02009  
(x1) 4 3/4"x5 15/16"x89 1/2" (120x151x2274)



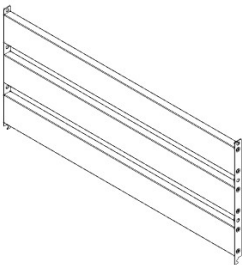
P04 BACK POST - A4M02011  
(x1) 4 3/4"x5 15/16"x88 3/4" (120x151x2254)



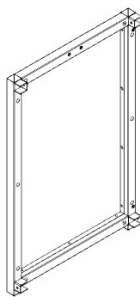
P03 BACK POST - A4M02010  
(x1) 4 3/4"x5 15/16"x88 3/4" (120x151x2254)



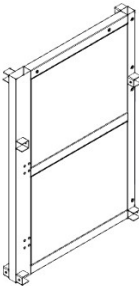
P05 BACK POST - A4M02015  
(x1) 2 5/8"x7 7/8"x88 3/4" (66x200x2254)



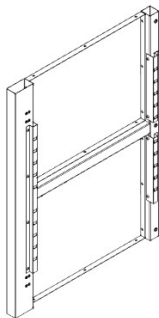
B10 BACK PANEL - A4M02043  
(x2) 1 7/16"x22 11/16"x49 5/8" (36x576.5x1261)



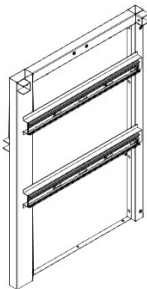
C01 CABINET PANEL - A4M02016  
(x1) 2 3/4"x25"x38" (70x635x965)



C02 CABINET PANEL - A4M02017  
(x1) 3 15/16"x25"x37" (100x635x940)



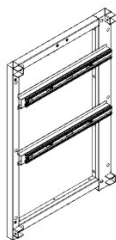
C05 CABINET PANEL - A4M02045  
(x1) 2 3/16"x25"x33 7/8" (56x635x860)



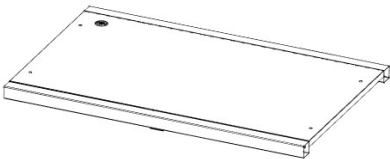
C08 CABINET PANEL - A4M02048  
(x1) 4 1/8"x25"x35 7/16" (105x635x900)

# OWNER'S MANUAL - PARTS IDENTIFICATION

## METAL COMPONENTS (NOT TO SCALE)



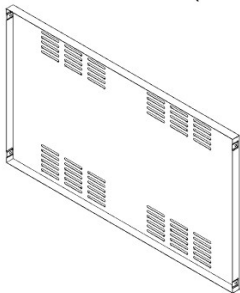
**C06 CABINET PANEL - A4M02046**  
(x1) 2 15/16"x25"x38" (75x635x965)



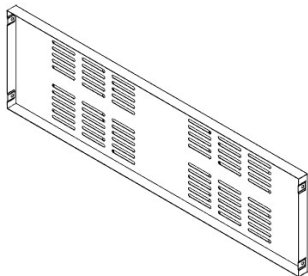
**C09 CABINET TABLE FRAME - A4M02049**  
(x1) 2 3/8"x25"x38 7/16" (60x635x977)



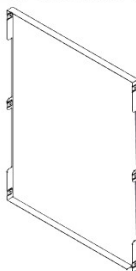
**BP01 BACK PANEL - A4M02051**  
(x1) 1 3/16"x14 13/16"x33 13/16" (30x377x859)



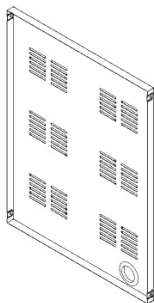
**BP02 BACK PANEL - A4M02052**  
(x1) 1 3/16"x22 5/8"x38 7/16" (30x575x976)



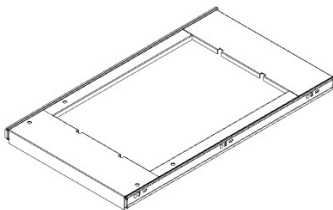
**BP03 BACK PANEL - A4M02053**  
(x1) 1 3/16"x11 3/16"x38 3/8" (30x284x975)



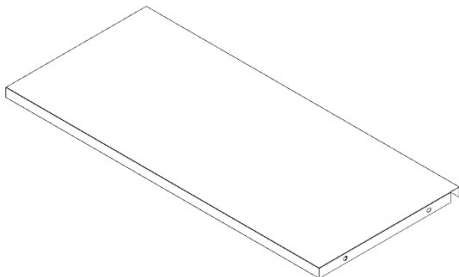
**BP04 BACK PANEL - A4M02054**  
(x1) 1 3/16"x25 13/16"x33 7/8" (30x656x860)



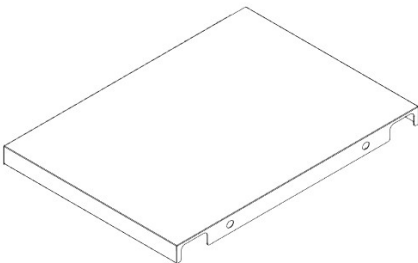
**BP05 BACK PANEL - A4M02055**  
(x1) 1 3/16"x25 13/16"x33 13/16" (30x656x859)



**A04 7 GALLON TRASH CAN HOLDER - A4M02074**  
(x1) 1 1/4"x12 9/16"x21 5/8" (32x319.5x550)



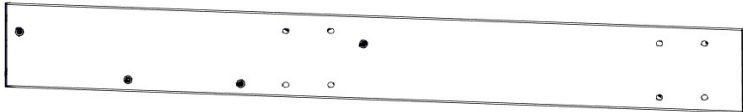
**C10 COUNTERTOP - A4M02058**  
(x1) 1 5/8"x25 3/8"x56 5/8" (41x645x1438)



**C11 COUNTERTOP - A4M02059**  
(x1) 1 5/8"x18 3/16"x25 3/8" (41x462x645)

# OWNER'S MANUAL - PARTS IDENTIFICATION

## METAL COMPONENTS (NOT TO SCALE)



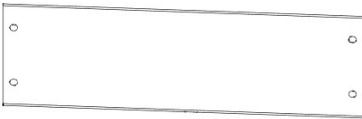
B01 SIDE BEAM - A4M02012  
(x1) 36x5 1/4"x46 1/2" (36x134x1181)



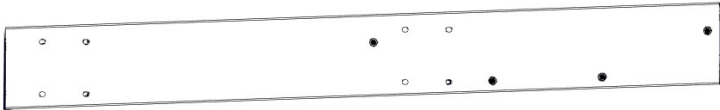
B02 BACK BEAM - A4M02013  
(x1) 1 7/16"x4 13/16"x61 1/4" (36x122x1556)



B03 FRONT BEAM - A4M02014  
(x1) 1 7/16"x5 1/4"x62 11/16" (36x134x1593)



B04 SIDE BEAM - A4M02019  
(x1) 1 7/16"x5 1/4"x18 7/8" (36x134x480)



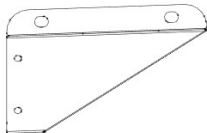
B05 SIDE BEAM - A4M02022  
(x1) 1 7/16"x5 1/4"x46 1/2" (36x134x1181)



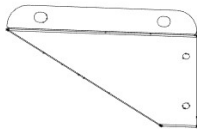
B06 BACK BEAM - A4M02024  
(x1) 1 7/16"x4 13/16"x (36x122x1556)



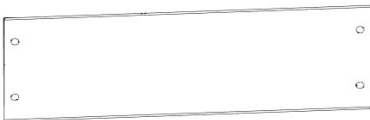
B07 FRONT BEAM - A4M02027  
(x1) 1 7/16"x5 1/4"x62 11/16" (36x134x1593)



B08 CORBEL - A4M02041  
(x1) 1 7/16"x6 11/16"x11 1/8" (36x170x282)



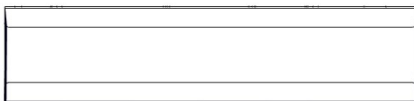
B09 CORBEL - A4M02042  
(x1) 1 7/16"x6 11/16"x11 1/8" (36x170x282)



B11 SIDE BEAM - A4M02106  
(x1) 1 7/16"x5 1/4"x18 7/8" (36x134x480)



J1 SPLICE BRACKET - A4M02183  
(x1) 1 5/16"x5 3/16"x19 11/16" (33.2x131.2x500)



J2 SPLICE BRACKET - A4M02184  
(x1) 1 5/16"x4 11/16"x19 11/16" (33.2x119.2x500)

# OWNER'S MANUAL - PARTS IDENTIFICATION

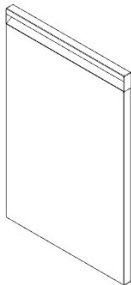
## METAL COMPONENTS (NOT TO SCALE)



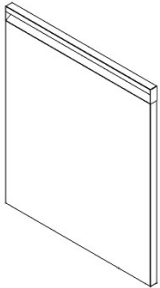
D01 DOOR PANEL - A4M02064  
(x1) 22x12 3/4"x33 5/8" (22x324x854)



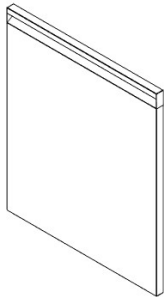
D02 DOOR PANEL - A4M02066  
(x1) 7/8"x12 3/4"x33 5/8" (22x324x854)



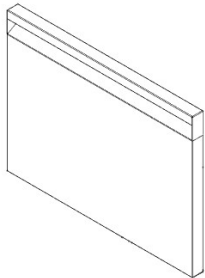
D03 DOOR PANEL - A4M02067  
(x1) 7/8"x14 5/8"x22 7/16" (22x372x570)



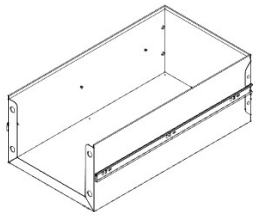
D04 DOOR PANEL - A4M02068  
(x1) 7/8"x19 1/16"x22 7/16" (22x484.5x570)



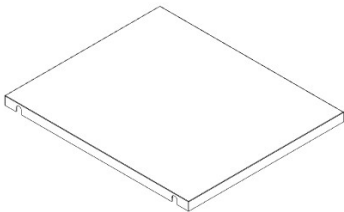
D05 DOOR PANEL - A4M02069  
(x1) 7/8"x19 1/16"x22 7/16" (22x484.5x570)



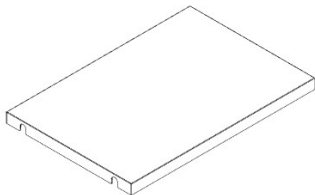
D06 DRAWER FACE - A4M02060  
(x1) 7/8"x11 1/16"x14 5/8" (22x281x372)



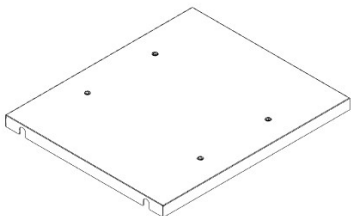
D07 8" DRAWER - A4M02075  
(x1) 8 1/16"x12 9/16"x21 11/16" (204x319.5x551)



F03 FLOOR PANEL - A4M02202  
(x2) 1 3/16"x21 3/4"x25 13/16" (30x553x655)



F11 FLOOR PANEL - A4M02209  
(x1) 1 3/16"x14 13/16"x21 3/4" (30x376x553)

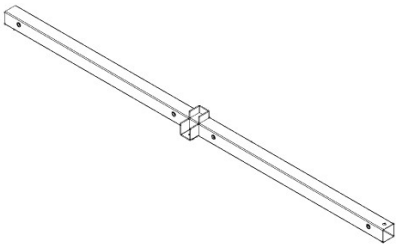


F12 FLOOR PANEL FOR PROPANE TANK - A4M02173  
(x1) 1 3/16"x18 3/8"x21 3/4" (30x466.5x553)

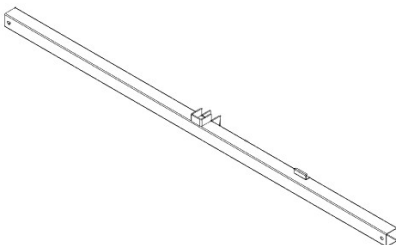


# OWNER'S MANUAL - PARTS IDENTIFICATION

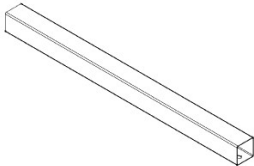
## METAL COMPONENTS (NOT TO SCALE)



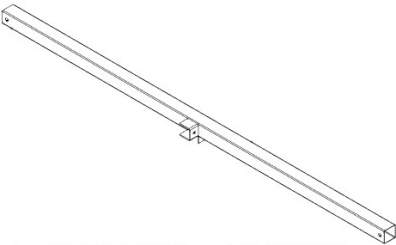
F01 BOTTOM PANEL RAIL - A4M02200  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)



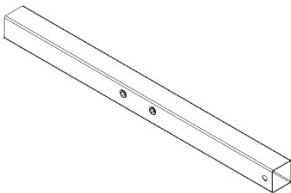
F02 BOTTOM PANEL RAIL - A4M02201  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)



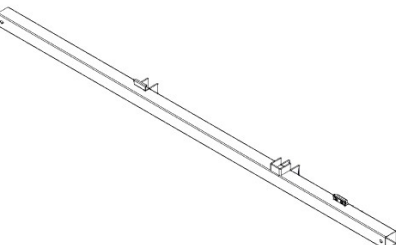
F04 FLOOR TUBE - A4M02203  
(x2) 1 9/16"x1 9/16"x21 7/8" (40x40x555)



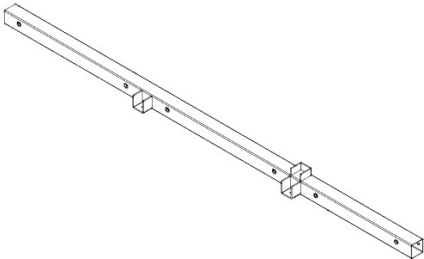
F05 TABLE RAIL - A4M02204  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)



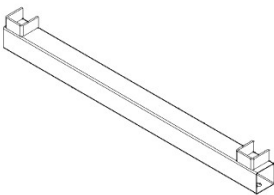
F06 TABLE TUBE SUPPORT - A4M02205  
(x1) 1 9/16"x1 9/16"x21 7/8" (40x40x555)



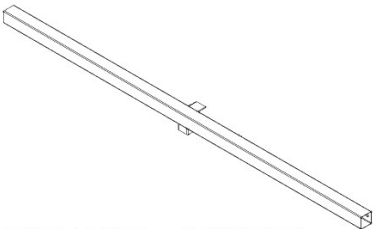
F07 BOTTOM PANEL RAIL - A4M02206  
(x1) 2 3/8"x2 3/4"x54 15/16" (60x70x1395)



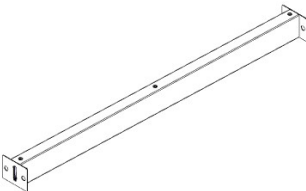
F08 BOTTOM PANEL RAIL - A4M02207  
(x1) 2 3/8"x2 3/4"x54 15/16" (60x70x1395)



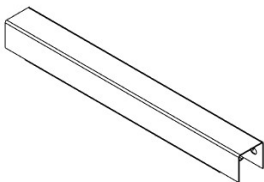
F09 BOTTOM FLOOR TUBE - A4M02210  
(x1) 1 9/16"x2 3/8"x21 7/8" (40x60x555)



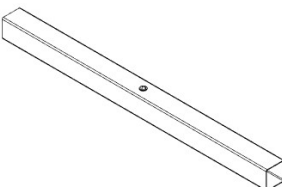
F13 TABLE RAIL - A4M02274  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)



R01 RAFTER - A4M02020  
(x4) 3 1/8"x3 15/16"x45 1/16" (80x100x1144)



T01 TUBE - A4M02050  
(x2) 1 9/16"x1 9/16"x14 7/8" (40x40x378)



T02 UPRIGHT TUBE - A4M02104  
(x1) 1 9/16"x1 9/16"x22 11/16" (40x40x576)



# OWNER'S MANUAL - PARTS IDENTIFICATION

## METAL COMPONENTS (NOT TO SCALE)



E01 PURLIN - A4M02021  
(x2) 1 9/16"x1 3/4"x48 13/16" (40x45x1239.75)



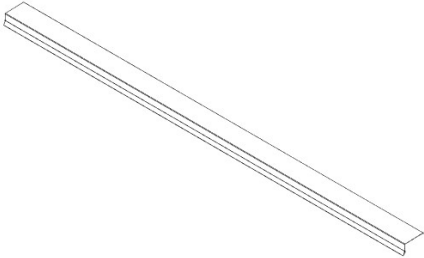
E02 PURLIN - A4M02023  
(x2) 1 9/16"x1 3/4"x73 5/8" (40x45x1870.75)



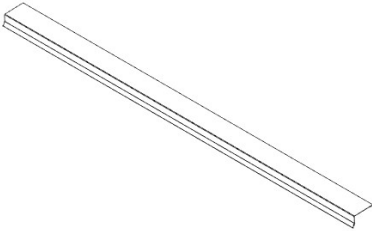
E03 PURLIN - A4M02025  
(x1) 1 9/16"x1 3/4"x49 5/8" (40x45x1260)



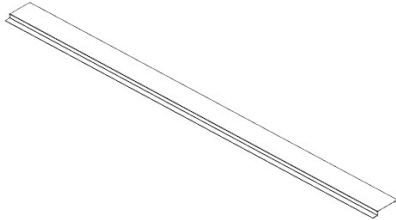
E04 PURLIN - A4M02026  
(x1) 1 9/16"x1 3/4"x58 1/16" (40x45x1475)



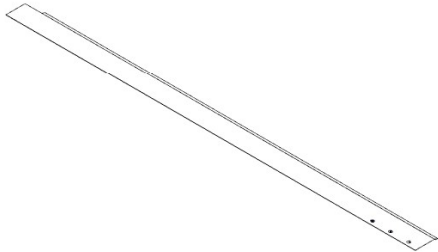
A4M02107 DRIP EDGE  
(x1)



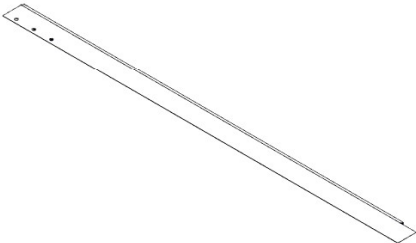
A4M02272 DRIP EDGE  
(x1)



A4M02029 DRIP EDGE  
(x2)



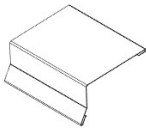
A4M02186 DRIP EDGE  
(x1)



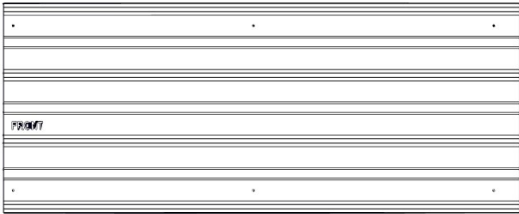
A4M02187 DRIP EDGE  
(x1)



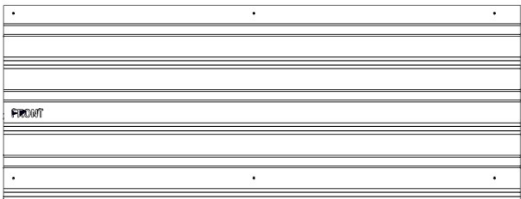
A4M02273 DRIP EDGE SPLICE  
(x1)



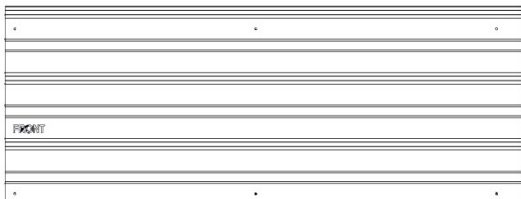
A4M02108 DRIP EDGE SPLICE  
(x1)



A4M02007 29GA STEEL SHEETING  
(x5)



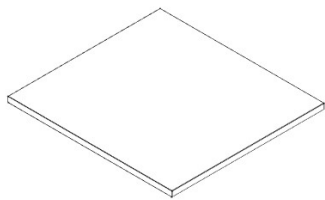
A4M02079 29GA STEEL SHEETING LEFT  
(x1)



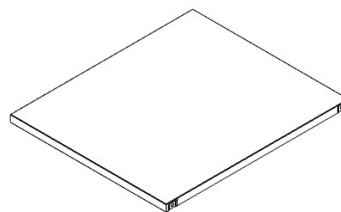
A4M02080 29GA STEEL SHEETING RIGHT  
(x1)

# OWNER'S MANUAL - PARTS IDENTIFICATION

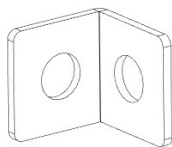
## METAL COMPONENTS (NOT TO SCALE)



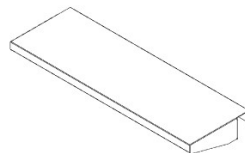
S01 CABINET SHELF - A4M02057  
(x2) 13/16"x22 11/16"x24 1/2" (21x577x622)



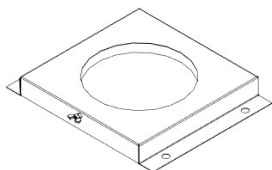
A11 SHELF - A4M02105  
(x1) 13/16"x18 3/8"x21 1/2" (21x467x546)



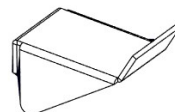
A02 BRACKET - A4M02056  
(x3) 1 7/16"x1 7/16"x1 7/16" (36x36x36)



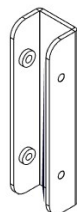
A03 BACK SHELF - A4M02072  
(x2) 2 7/16"x7 15/16"x23 3/4" (61x201x603)



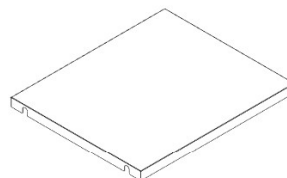
A12 PROPANE TANK HOLDER - A4M02028  
(x1) 1 5/8"x11 13/16"x14 9/16" (41x300x370)



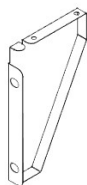
A06 ADJUSTABLE SHELF TAB - A4M02077  
(x8) 11/16"x7/8"x1 3/16" (17x22x31)



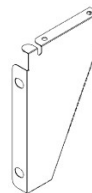
A01 BRACKET - A4M02018  
(x6) 1"x1 5/16"x5 1/16" (25x33.2x128)



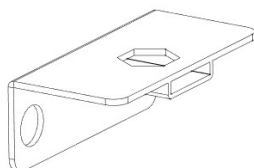
F10 FLOOR PANEL - A4M02208  
(x1) 1 3/16"x18 3/8"x21 3/4" (30x467x553)



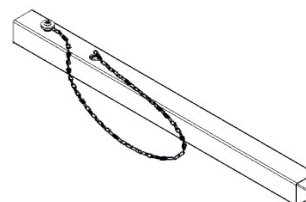
A10 ANGLE BRACKET - A4M02276  
(x1) 13/16"x5 15/16"x9 13/16" (20x151x250)



A07 ANGLE BRACKET - A4M02277  
(x1) 13/16"x5 15/16"x9 13/16" (20x151x250)



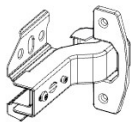
A05 HOSE CLAMP - A4M02258  
(x1) 1 3/16"x1 9/16"x 3 1/8" (30x40x80)



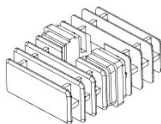
T03 UPRIGHT TUBE WITH MATCH HOLDER - A4M02404  
(x1) 1 9/16"x1 9/16"x22 11/16" (40x40x576)

# OWNER'S MANUAL - PARTS IDENTIFICATION

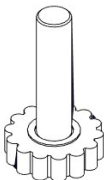
## METAL COMPONENTS (NOT TO SCALE)



A4M02070 CABINET HINGE  
(x8)



A6P00530 2-WAY SQUARE PLUG  
(x2)



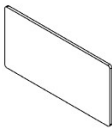
A6P00559 ADJUSTABLE FOOT  
(x2)



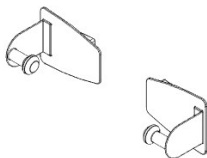
A4M02078 WOOD GRAIN  
HOLE COVER  
(x28)



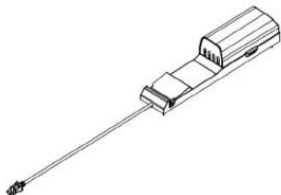
A4M01352 HOLE COVER  
(x14)



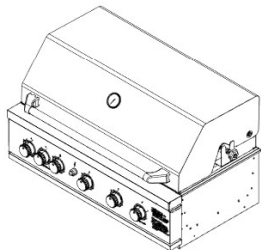
A6P00679 ADHESIVE  
EVA TAPE  
(x8)



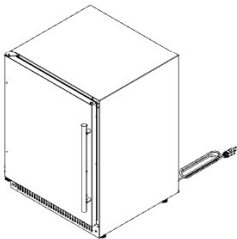
A4M02290 MAGNETIC PAPER  
TOWEL HOLDER  
(x1)



9205413 ELECTRICAL  
ENCLOSURE  
(x1)



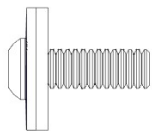
9230118 OUTDOOR KITCHEN  
GRILL KIT  
(x1)



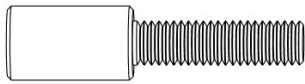
9230132 OUTDOOR KITCHEN  
FRIDGE  
(x1)

# OWNER'S MANUAL - PARTS IDENTIFICATION

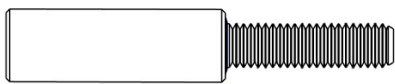
## HARDWARE COMPONENTS (NOT TO SCALE)



H101202 TORX PAN HEAD  
(x188) 1/4-20x3/4" ASSY



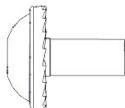
H101132 TORX SOCKET SCREW SHORT  
(x32) 1/4-20



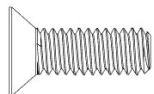
H101103 TORX SOCKET SCREW  
(x52) 1/4-20



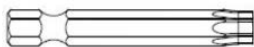
H100120 CONCRETE  
(x11) ANCHOR



H100401 BOLT WH  
(x4) 1/4x1/2 BLK



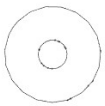
H101185 PHILLIPS FLAT HEAD  
(x48) 8-32x1/2



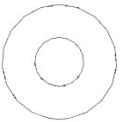
H100147 TORX BIT  
(x1) T-30



H100114 TORX WRENCH  
(x1) T-30



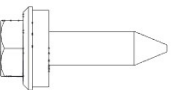
H101133 WASHER FLAT  
(x4) 7x14 BLK



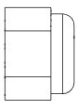
H100630 WASHER FLAT  
(x11) 8x19 BLK



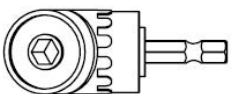
H101116 SCREW SELF TAPPING  
(x20) 1/4x1 BLK



H101117 SCREW WOODGRIP  
(x42) 10x3/4 BLK



H100653 NUT LOCK  
(x4) 1/4 BLK



H101114 RIGHT ANGLE  
(x1) DRILL ADAPTER



H101100 MAGNETIC DRIVER  
(x1)



H101106 SOCKET DRIVER  
(x1)

# PRE-ASSEMBLY STEP 1 - SORTING PARTS

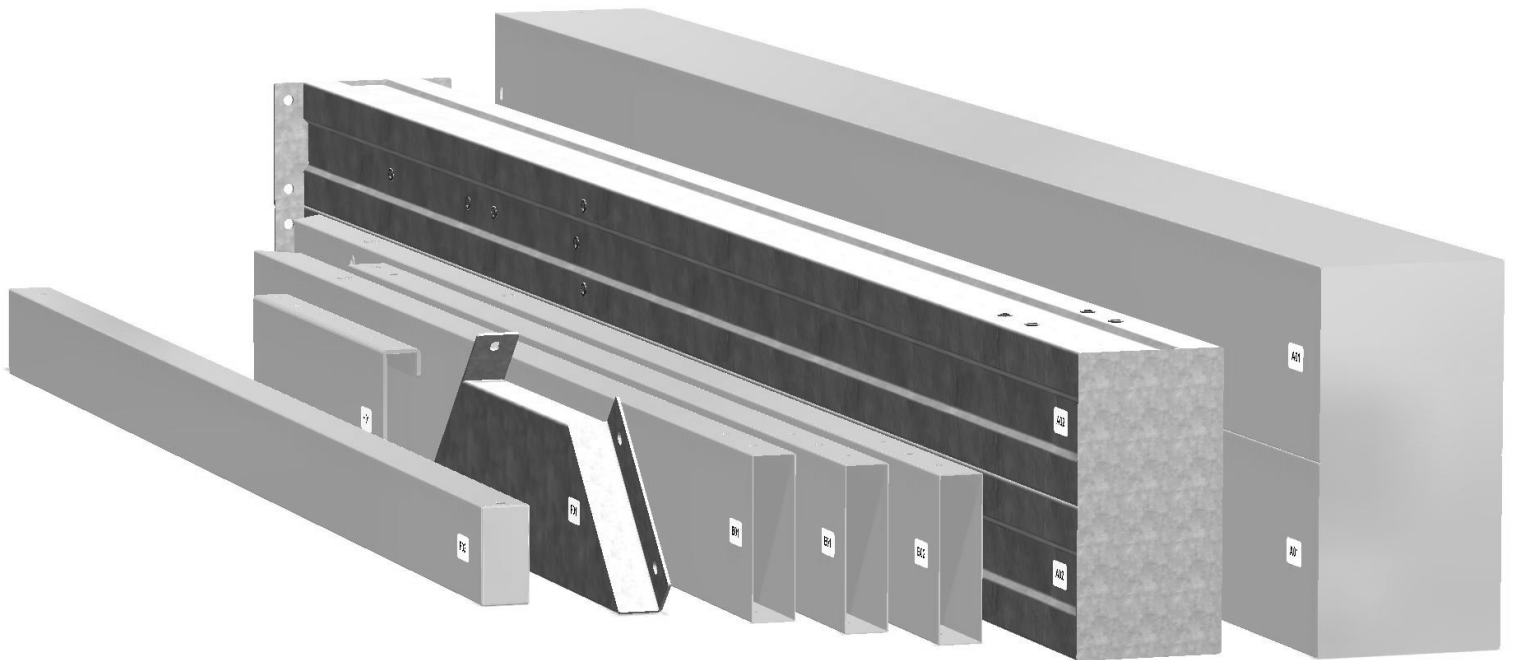
It is critical for ease of assembly that you take the time to sort and organize the parts and hardware.

---

## METAL PARTS:

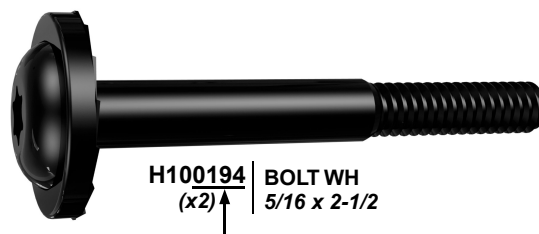
- Organize metal parts by the three-digit, alpha-numeric number stamped on each part (ex. P01).
- If there are multiple parts with the same stamped number, stack those pieces together.
- Stamps can be found on the flat surface of the parts or on the end of the parts.
- Allow yourself plenty of room - the parts can take up a significant amount of space.

**NOTE: CARTONS ARE NOT ORGANIZED BY PART NUMBER.**



## HARDWARE PARTS:

- We recommend that you have a separate table to organize the hardware.
- Hardware bags are printed with a seven-digit, alpha-numeric part number.
- You can organize your hardware by part number or group by hardware type (i.e. bolts, nuts, etc.).
- During assembly you only need to reference the last four digits of the number.



PRE-ASSEMBLY STEP 2 - TOOLS REQUIRED



Cordless Drill or  
Electric Drill



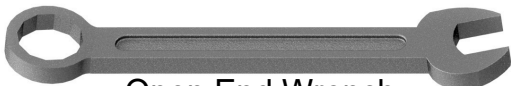
Drill Attachments:  
Phillips Head



1/8", 3/16", 3/8" &  
7/16" Drill Bits



Phillips Screw Driver



Open End Wrench  
7/16"



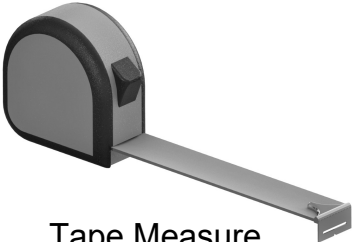
3/8" Drive Ratchet, 1/2" &  
7/16" STD Sockets 1/2" & 7/16"  
Deep Sockets



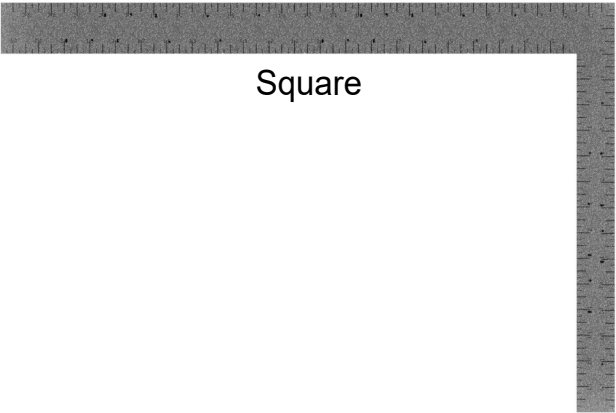
Claw Hammer



Rubber Mallet -  
Optional



Tape Measure



Square





Level 24"



# PRE-ASSEMBLY STEP 3 - CHOOSE YOUR ASSEMBLY METHOD



There are several types of assembly instructions available to you.

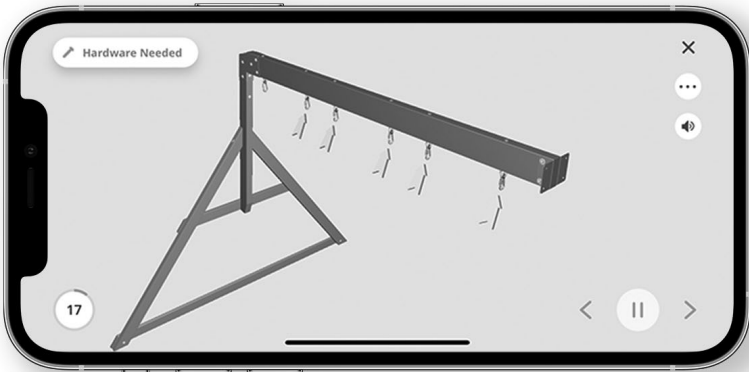
1. Printed Assembly Manual included with your set
2. BILT APP - 3D interactive instructions
3. Combination of the Printed Manual and BILT APP (Note: Step numbers can differ between the two methods)



## Scan for easy 3D instructions

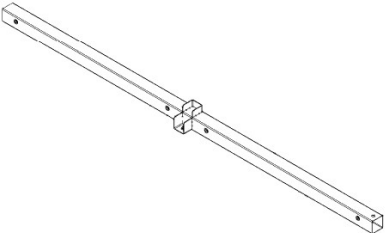
Download the BILT app  
before you begin



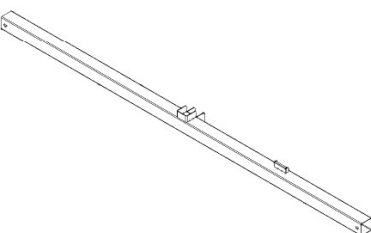


# STEP 1 - FLOOR PANEL ASSEMBLY

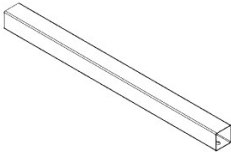
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



F01 BOTTOM PANEL RAIL - A4M02200  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)

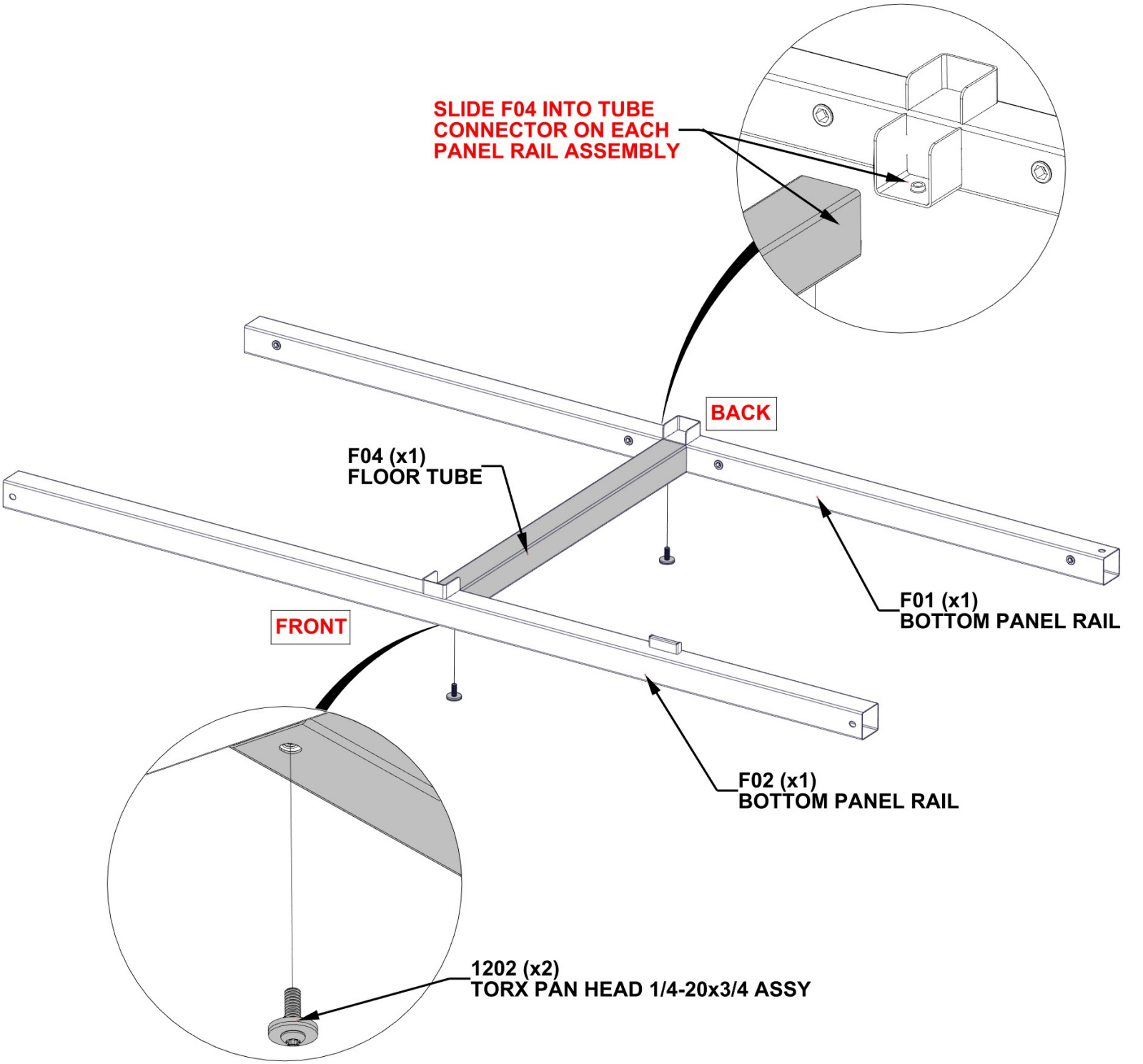


F02 BOTTOM PANEL RAIL - A4M02201  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)



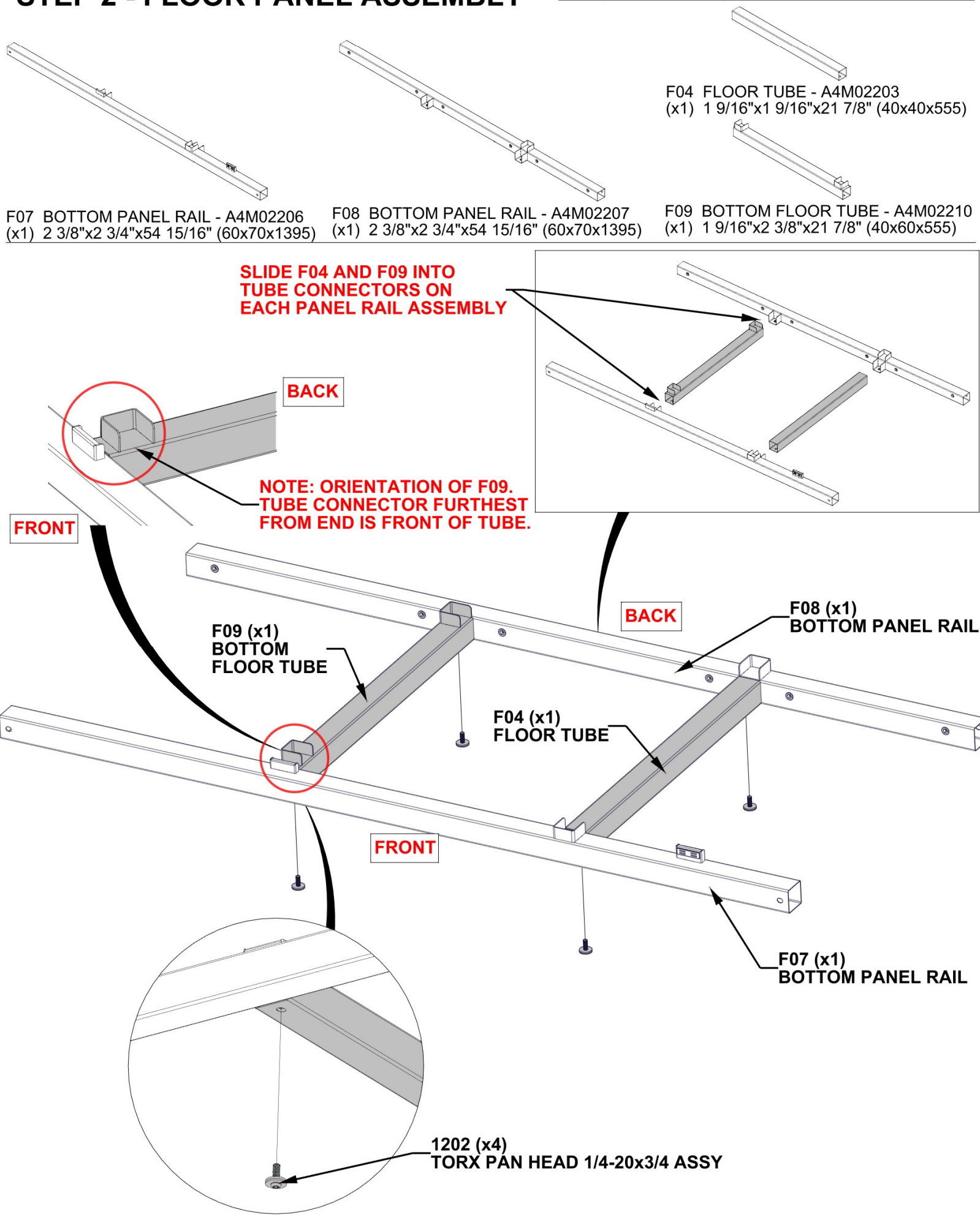
F04 FLOOR TUBE - A4M02203  
(x1) 1 9/16"x1 9/16"x21 7/8" (40x40x555)

FOR EASE OF ASSEMBLY, WE RECOMMEND  
USING SAW HORSES FOR STEPS 1-6



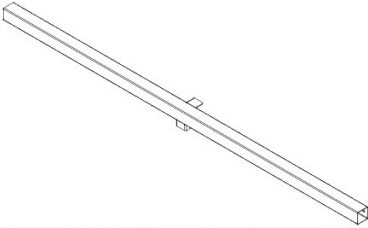
# STEP 2 - FLOOR PANEL ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

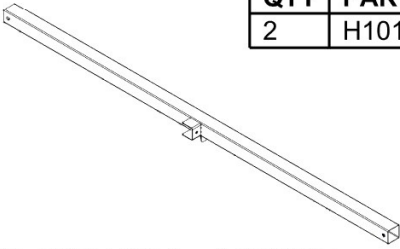


# STEP 3 - COUNTERTOP FRAME ASSEMBLY

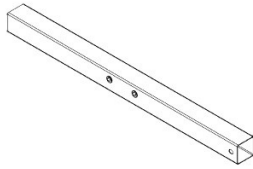
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



F13 TABLE RAIL - A4M02274  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)

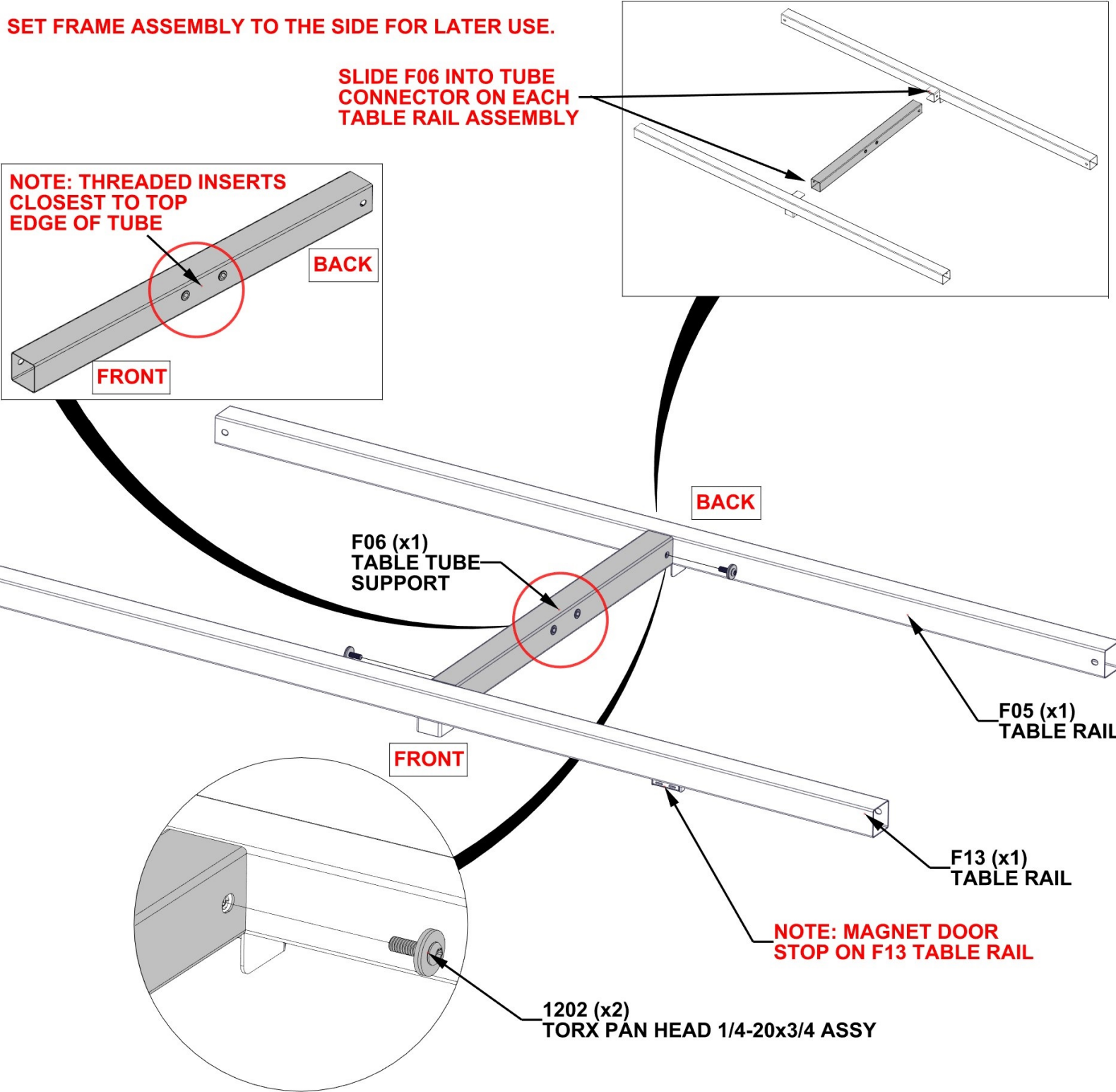


F05 TABLE RAIL - A4M02204  
(x1) 2 3/8"x2 3/4"x53 5/16" (60x70x1354)



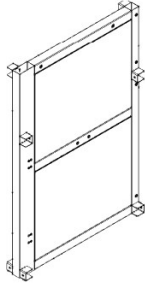
F06 TABLE TUBE SUPPORT - A4M02205  
(x1) 1 9/16"x1 9/16"x21 7/8" (40x40x555)

**ORIENTATION OF F06 SUPPORT IS CRITICAL TO ASSEMBLY.**  
**SET FRAME ASSEMBLY TO THE SIDE FOR LATER USE.**





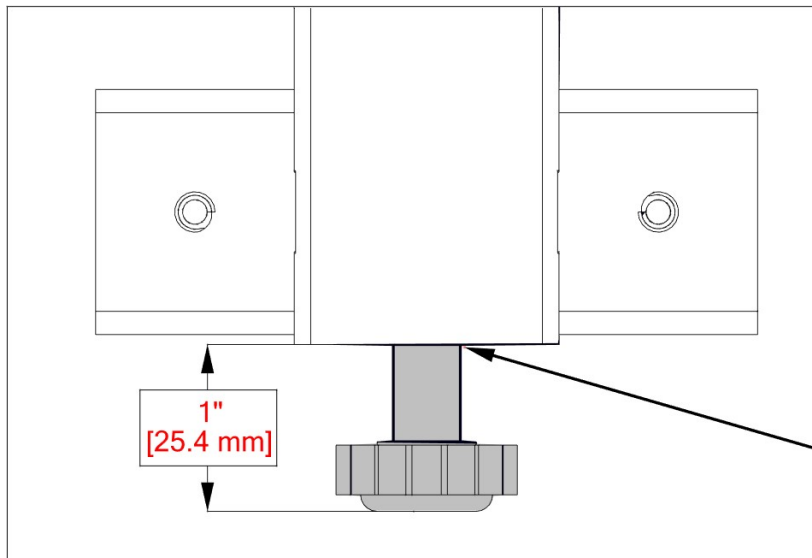
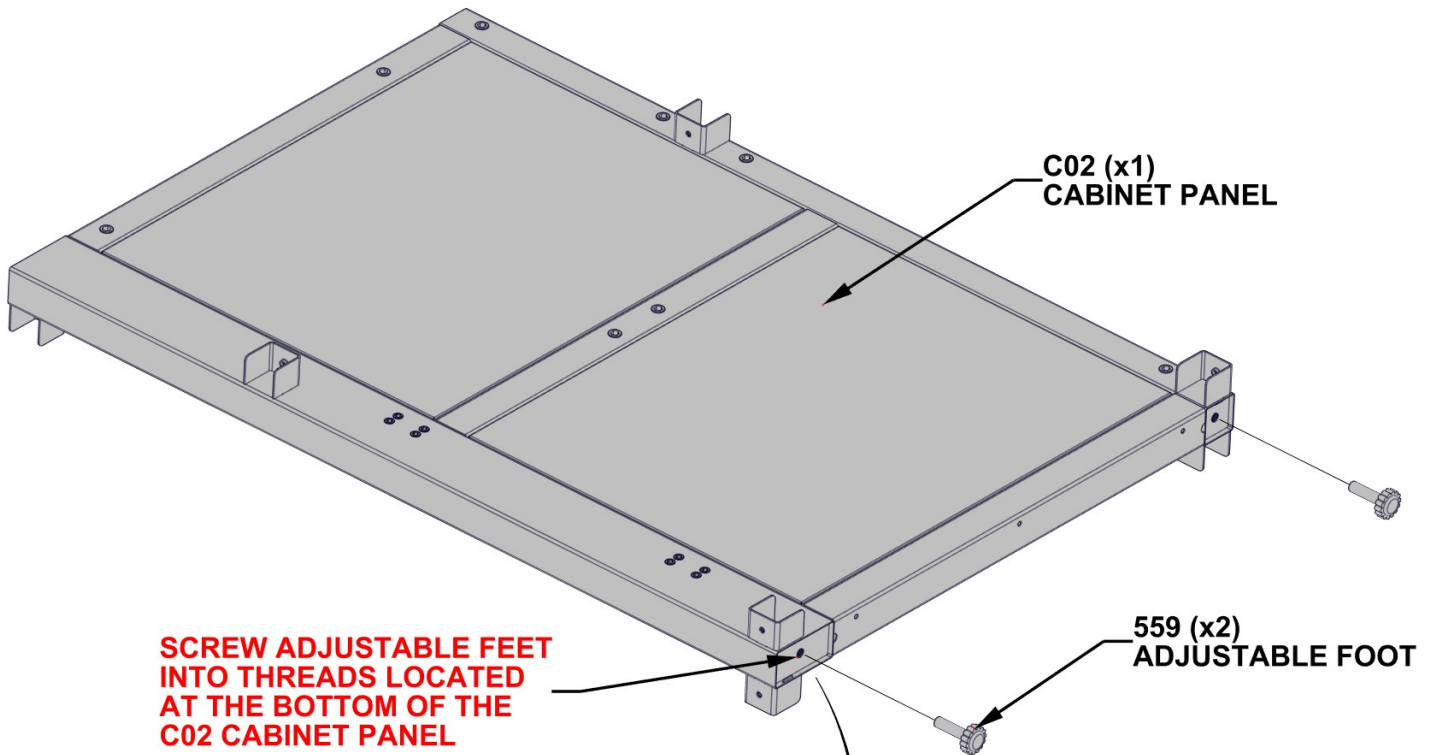
## STEP 4 - CABINET PANEL ASSEMBLY



C02 CABINET PANEL - A4M02017  
(x1) 3 15/16"x25"x37" (100x635x940)

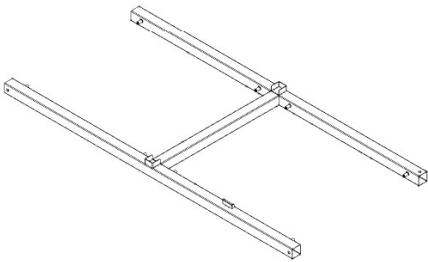


A6P00559 ADJUSTABLE FOOT  
(x2)

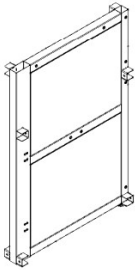


**SET ADJUSTABLE FEET AT A DISTANCE OF APPROX. 1" [25.4 mm]. DEPENDING ON SURFACE, FEET CAN BE SCREWED IN OR OUT AS NEEDED.**

# STEP 5A - KITCHEN CABINET ASSEMBLY

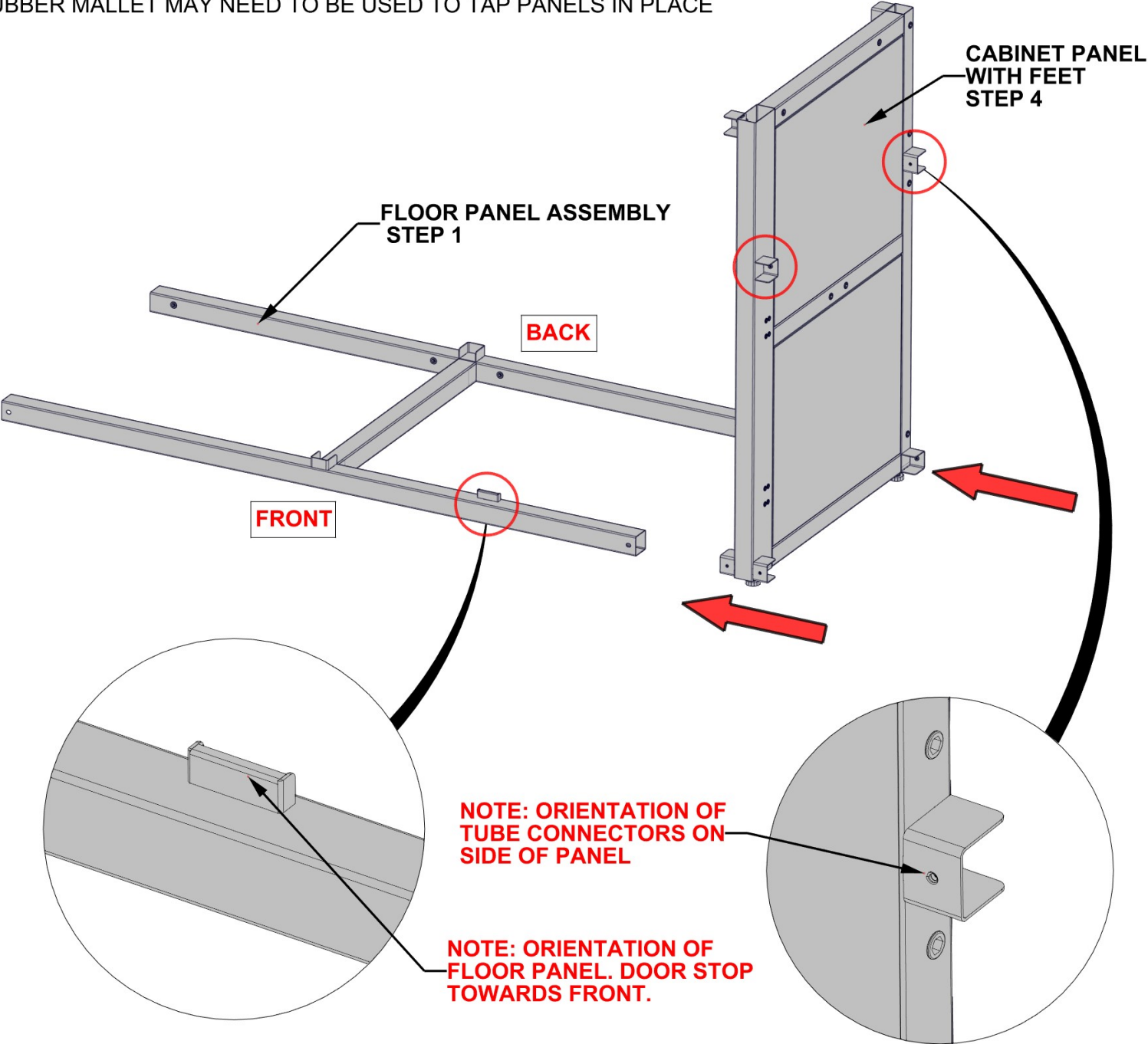


FLOOR PANEL ASSEMBLY  
STEP 1



CABINET PANEL WITH FEET  
STEP 4

TIP:  
- RUBBER Mallet MAY NEED TO BE USED TO TAP PANELS IN PLACE

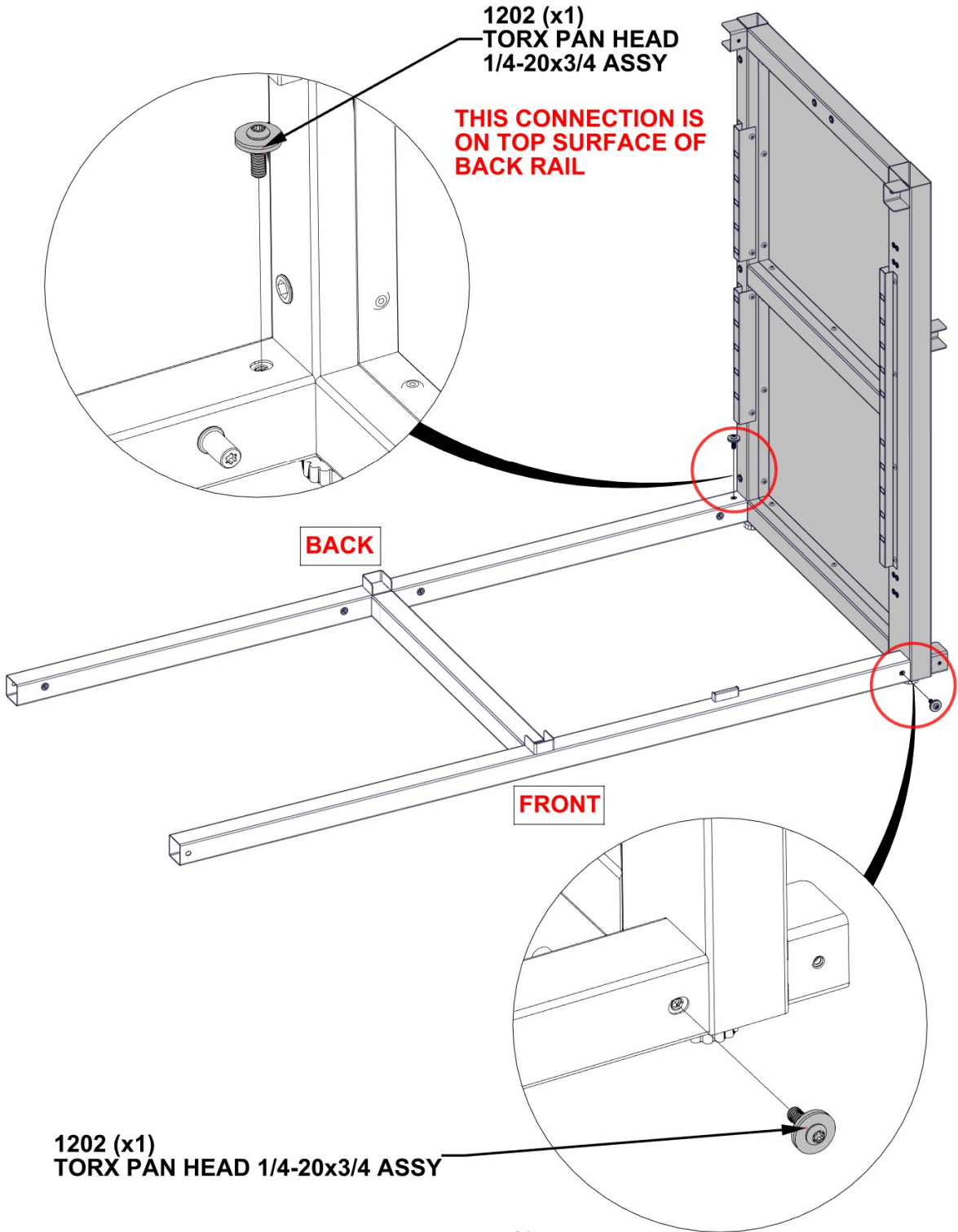




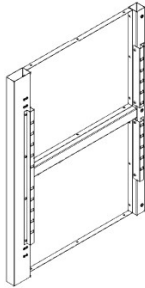
# STEP 5B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT TIGHTEN HARDWARE AT THIS STEP

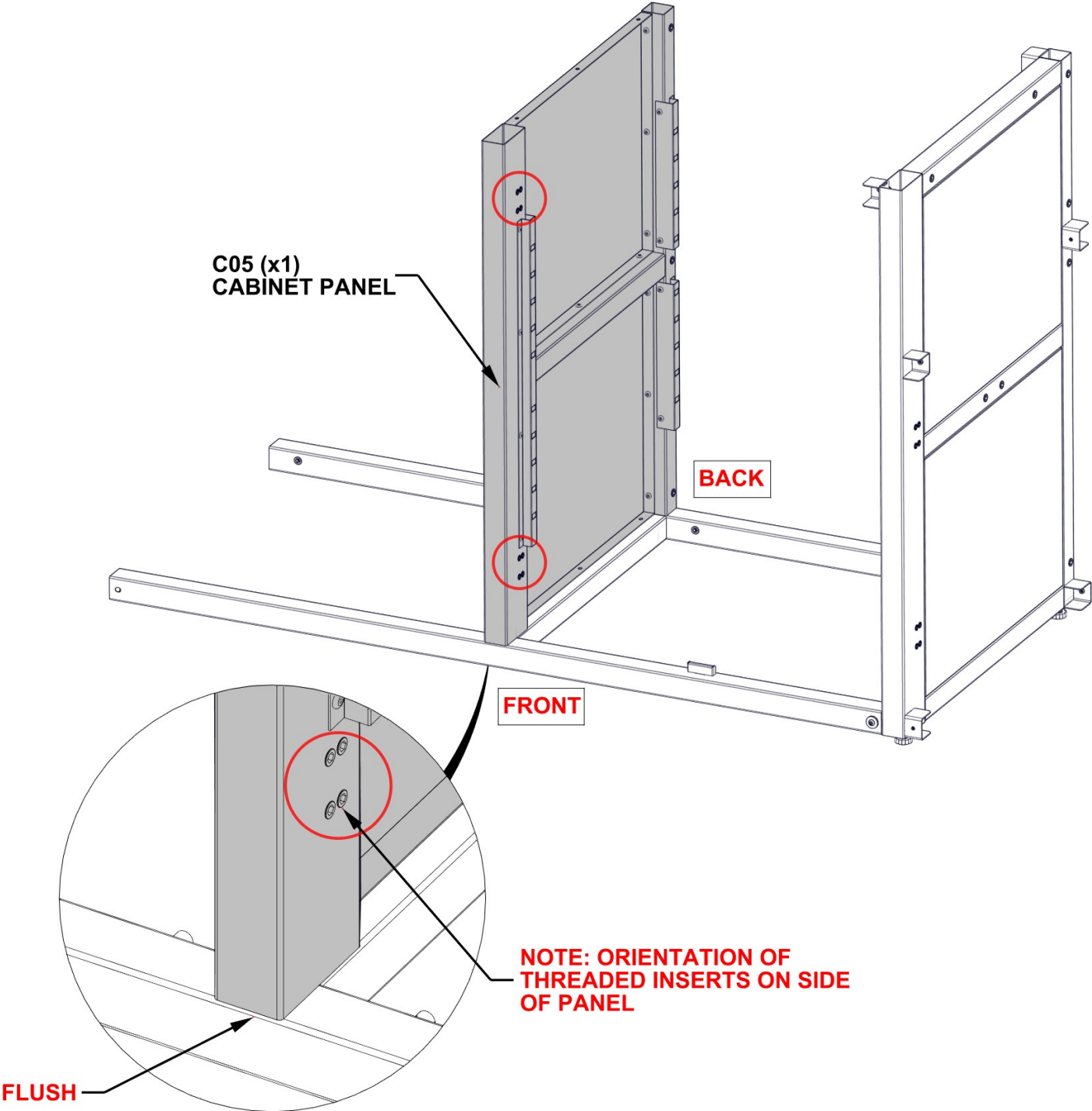


# STEP 6 - KITCHEN CABINET ASSEMBLY

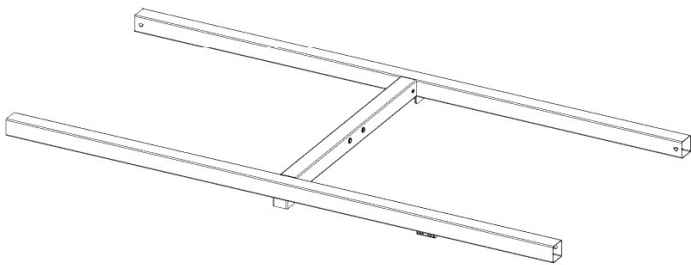


C05 CABINET PANEL - A4M02045  
(x1) 2 3/16"x25"x33 7/8" (56x635x860)

PLACE C05 PANEL IN PLACE, ALIGNING TUBES WITH TUBE CONNECTORS.  
THREADED INSERTS ON SIDE OF PANEL TOWARDS THE FRONT.



# STEP 7A - KITCHEN CABINET ASSEMBLY

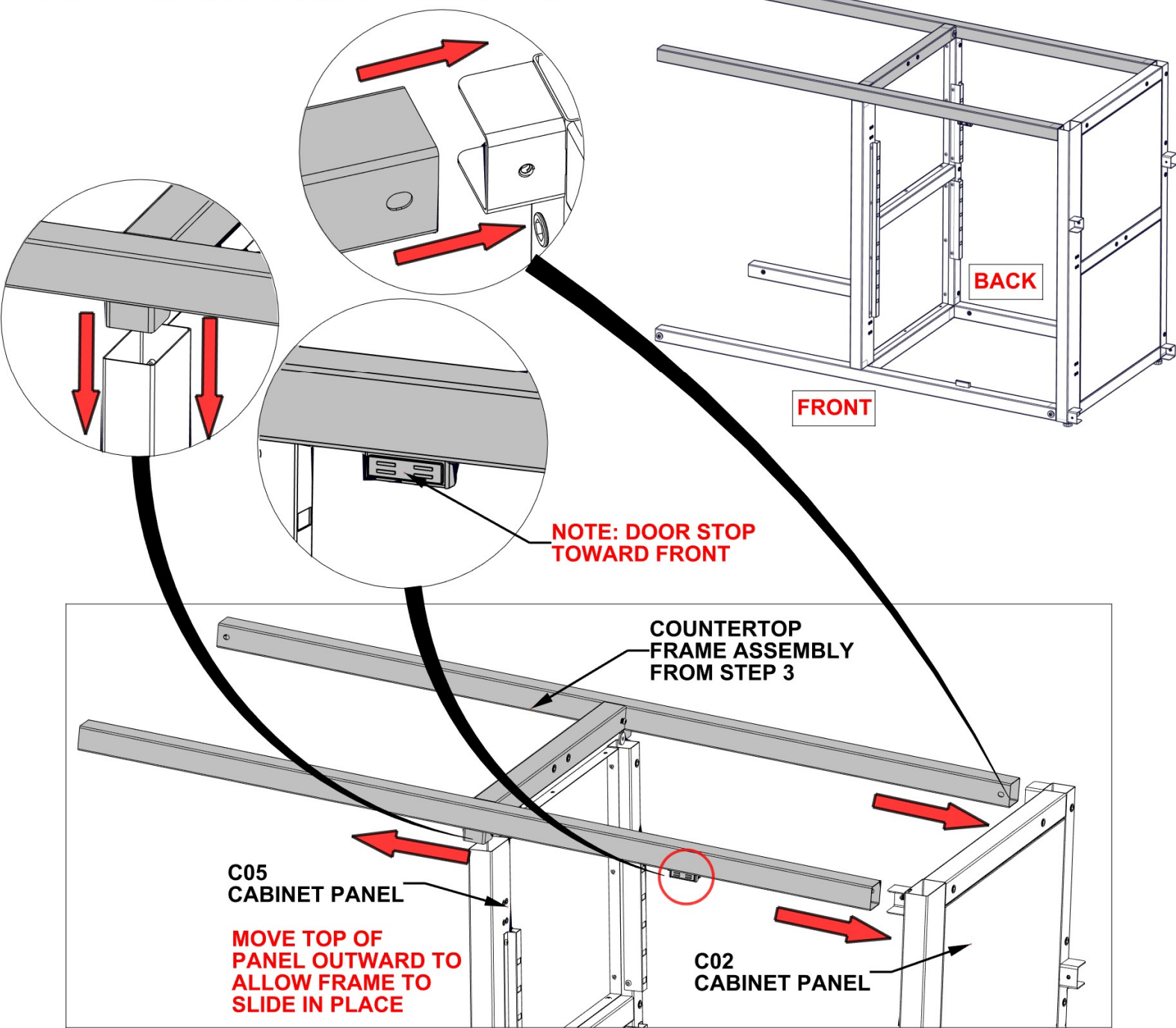


COUNTERTOP FRAME  
ASSEMBLY STEP 3

**SLIDE COUNTERTOP FRAME ASSEMBLY UNTIL TUBES ALIGN  
WITH TUBE CONNECTORS ON CABINET PANEL C02**

**TOP OF C05 CABINET PANEL WILL HAVE TO BE MOVED OUTWARD  
TO ALLOW COUNTERTOP FRAME TO SLIDE INTO PLACE.**

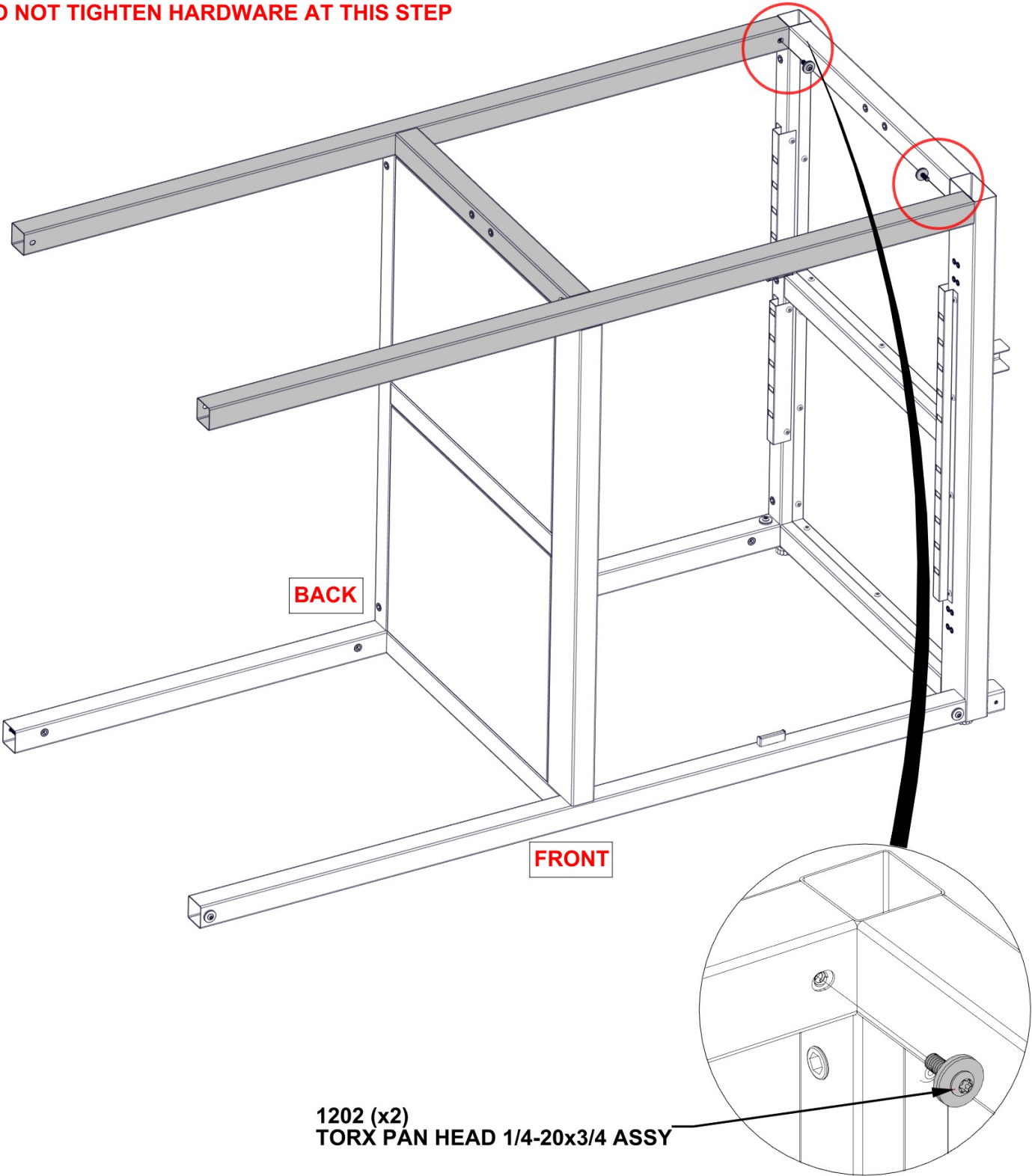
**TIP:**  
- RUBBER MALLET MAY NEED  
TO BE USED TO TAP PANELS IN PLACE



# STEP 7B - KITCHEN CABINET ASSEMBLY

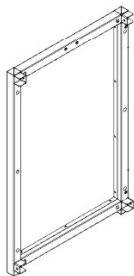
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT TIGHTEN HARDWARE AT THIS STEP





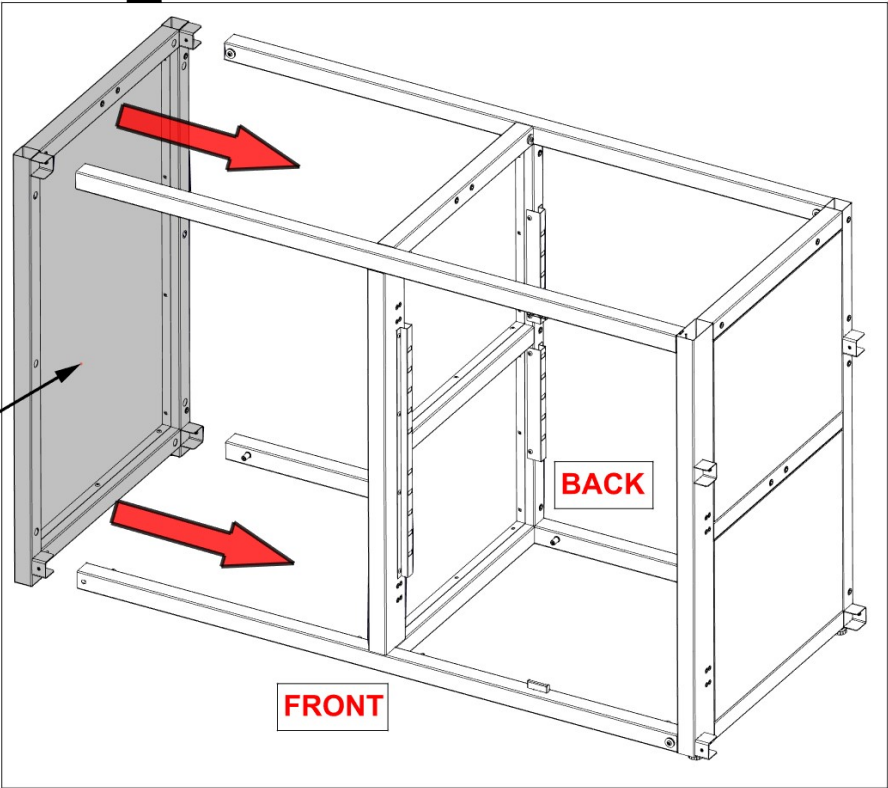
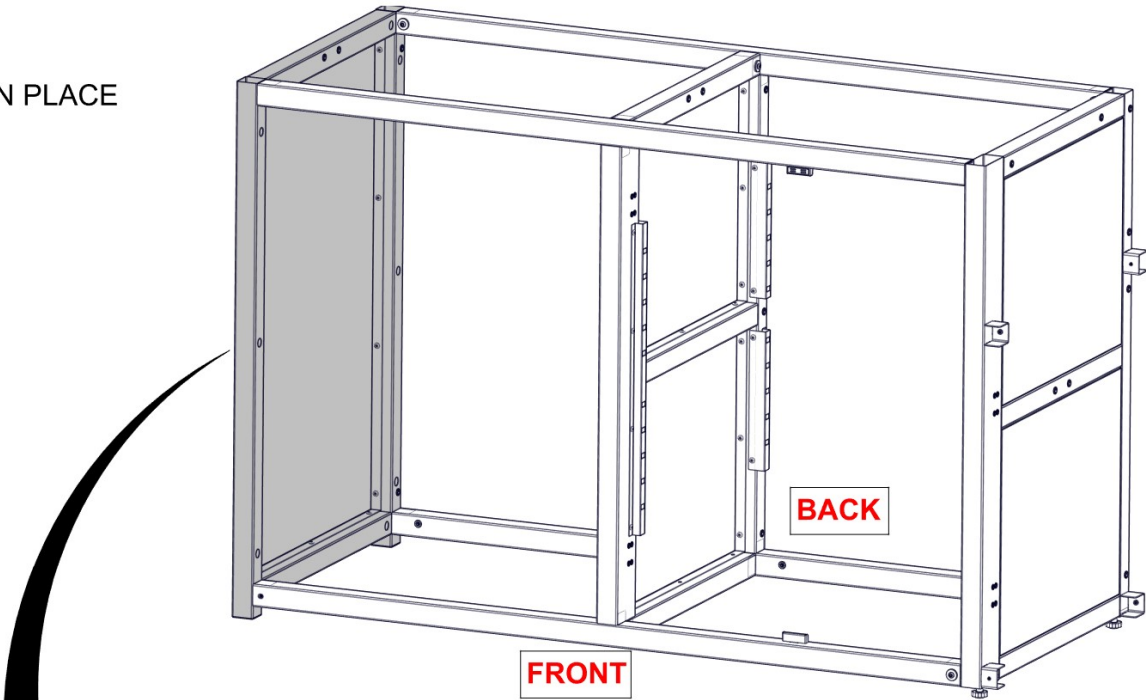
# STEP 8A - KITCHEN CABINET ASSEMBLY



C01 CABINET PANEL - A4M02016  
(x1) 2 3/4"x25"x38" (70x635x965)

**ALIGN TUBE CONNECTORS ON C01 PANEL WITH TUBES ON TOP RAILS AND BOTTOM RAILS**

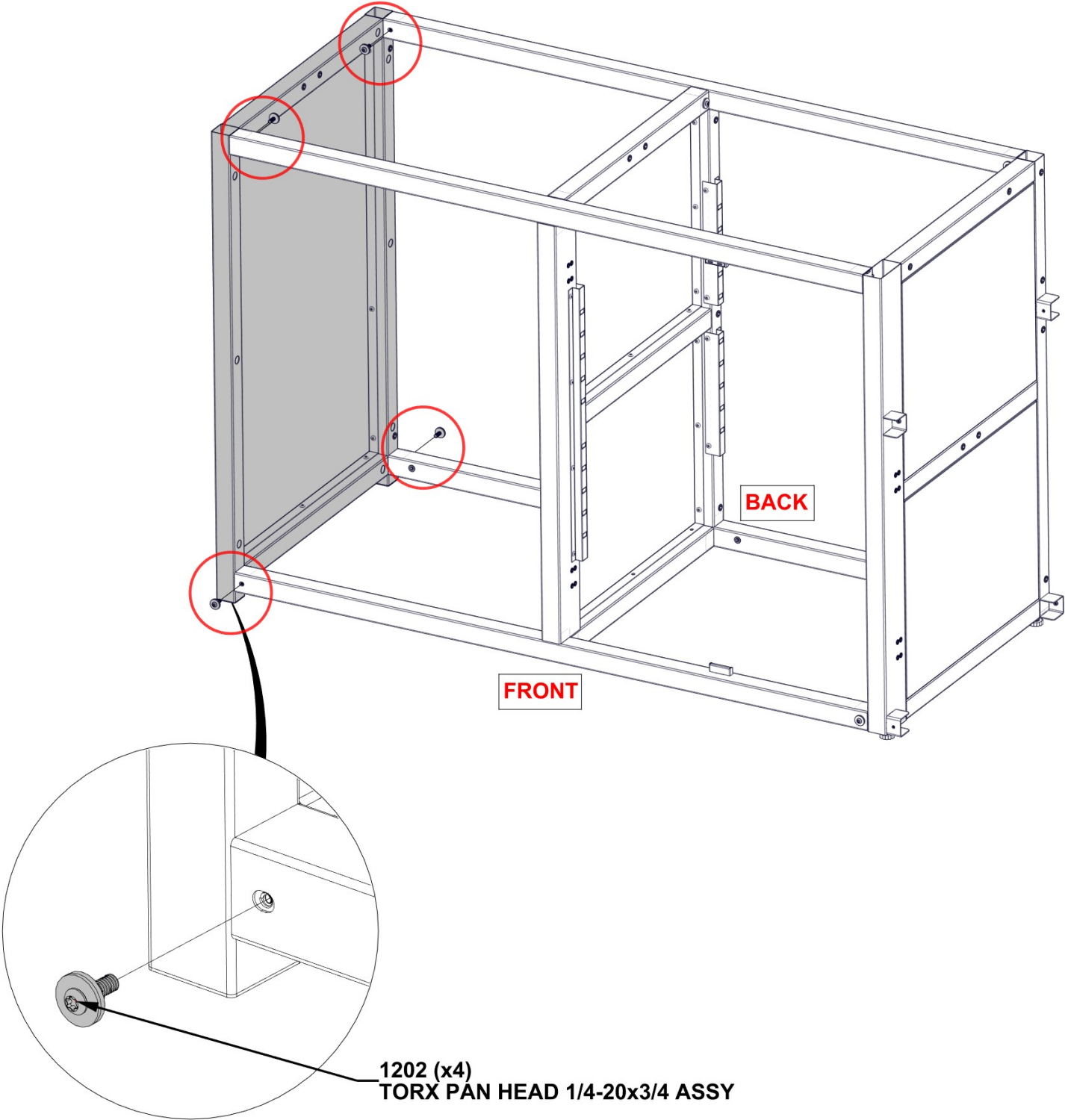
TIP:  
- RUBBER Mallet MAY NEED  
TO BE USED TO TAP PANELS IN PLACE



# STEP 8B - KITCHEN CABINET ASSEMBLY

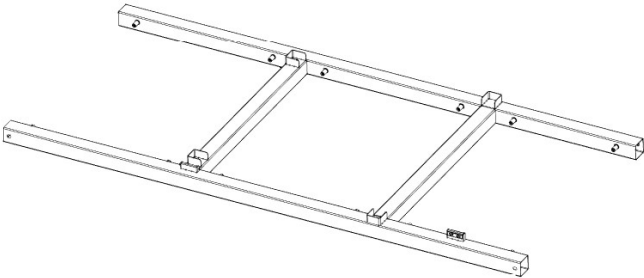
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

**DO NOT TIGHTEN HARDWARE AT THIS STEP**





# STEP 9A - KITCHEN CABINET ASSEMBLY

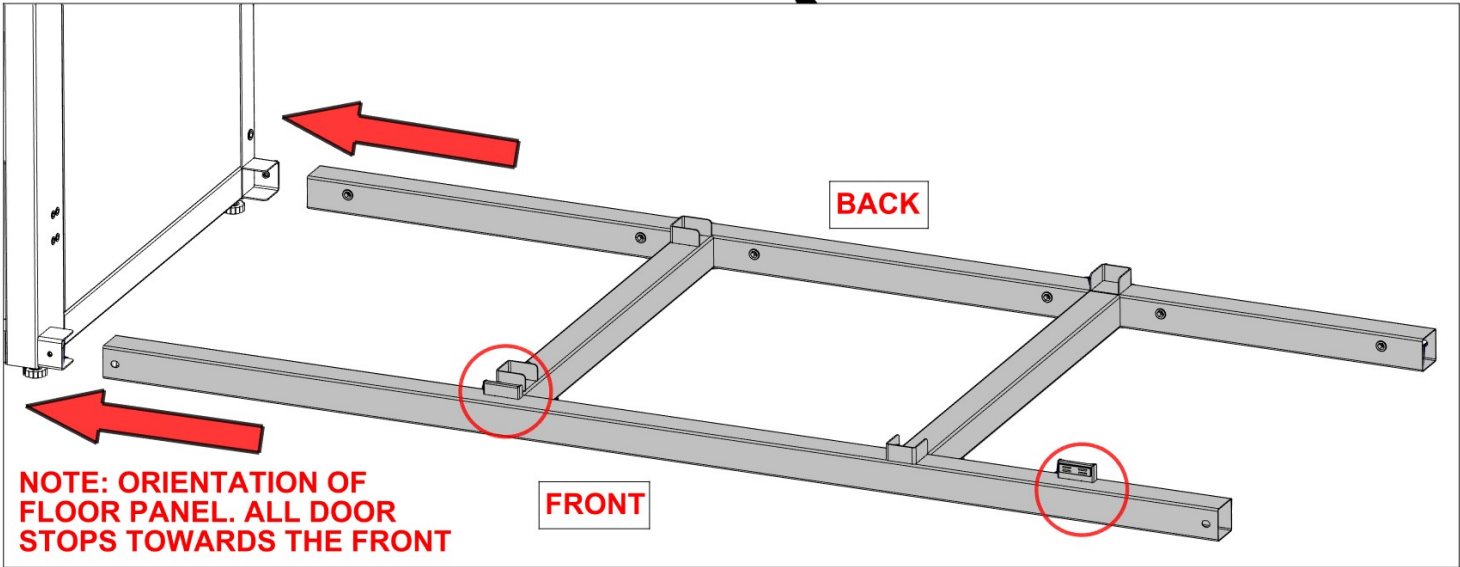
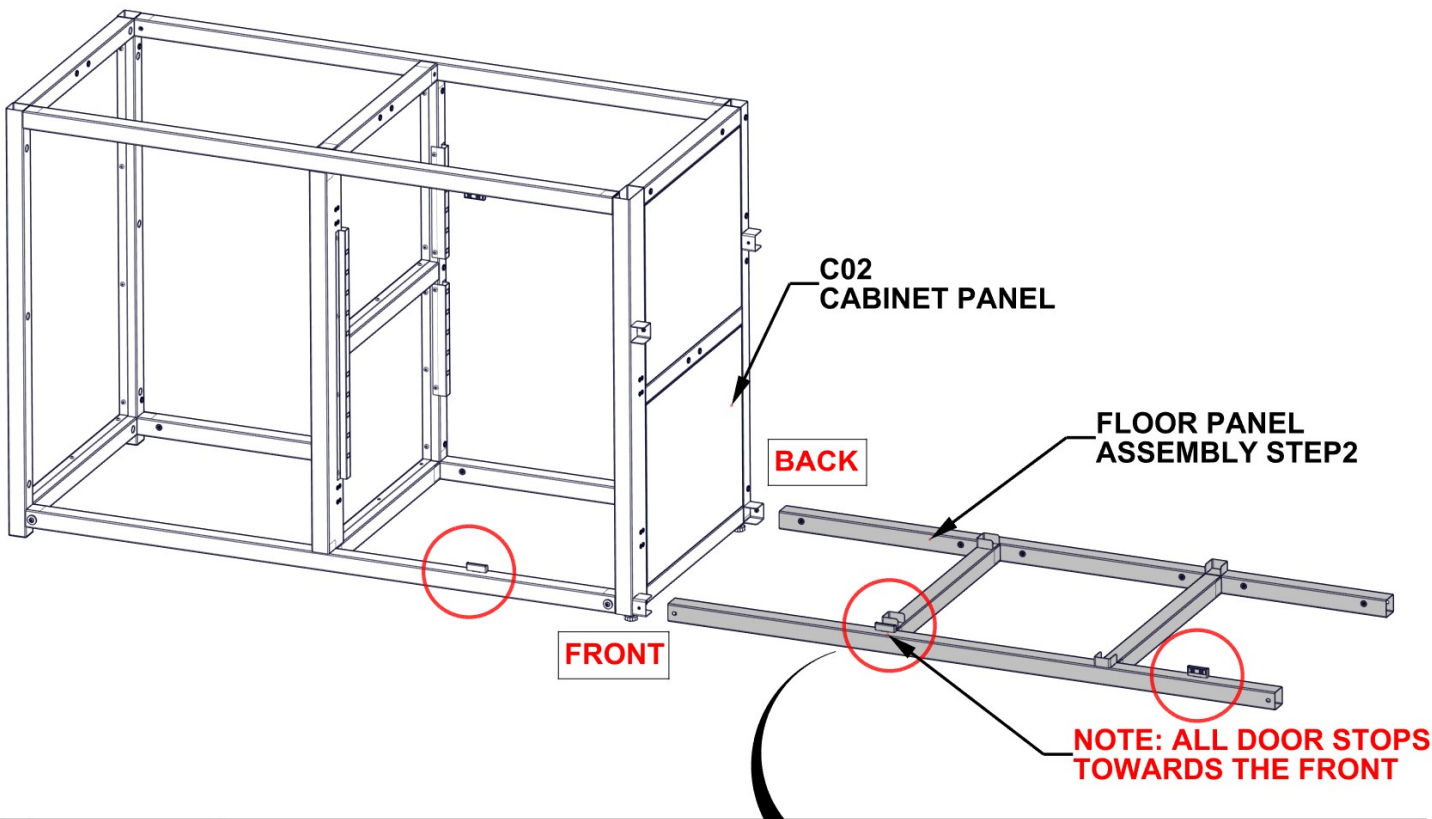


FLOOR PANEL ASSEMBLY  
STEP 2

**SLIDE FLOOR PANEL ASSEMBLY UNTIL TUBES ALIGN WITH  
TUBE CONNECTORS ON CABINET PANEL C02**

**MAKE SURE ALL DOOR STOPS ARE TOWARD THE FRONT**

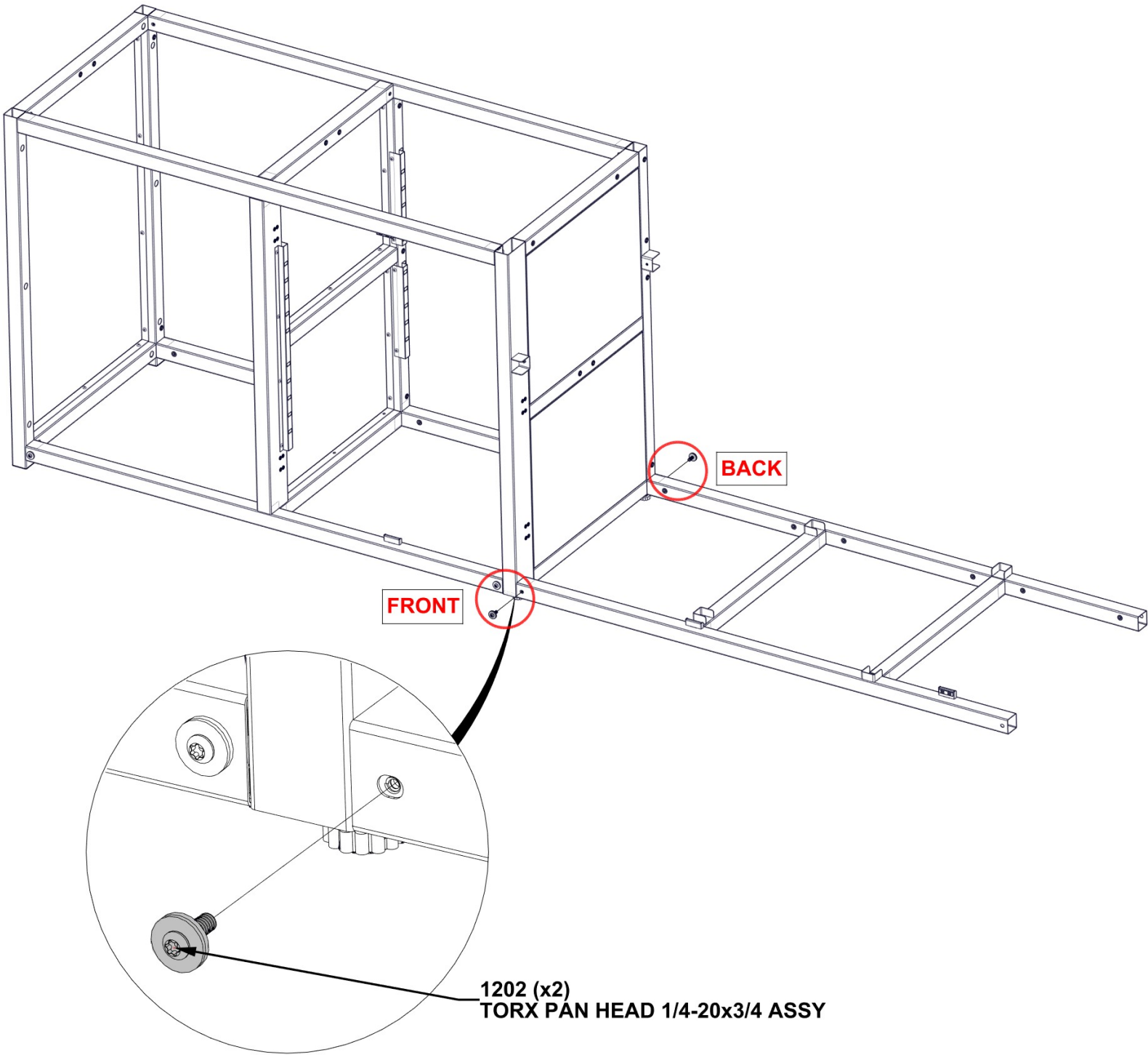
**TIP:**  
- RUBBER Mallet MAY NEED TO  
BE USED TO TAP PANELS IN PLACE



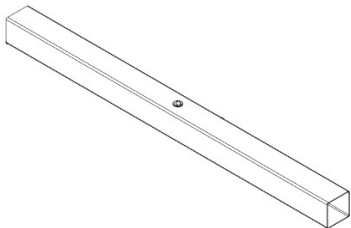
# STEP 9B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

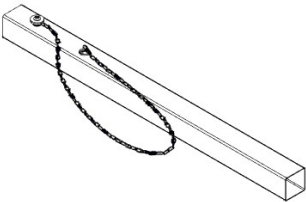
DO NOT TIGHTEN HARDWARE AT THIS STEP



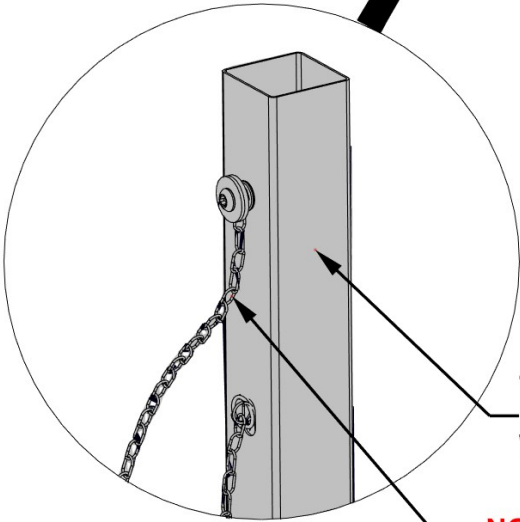
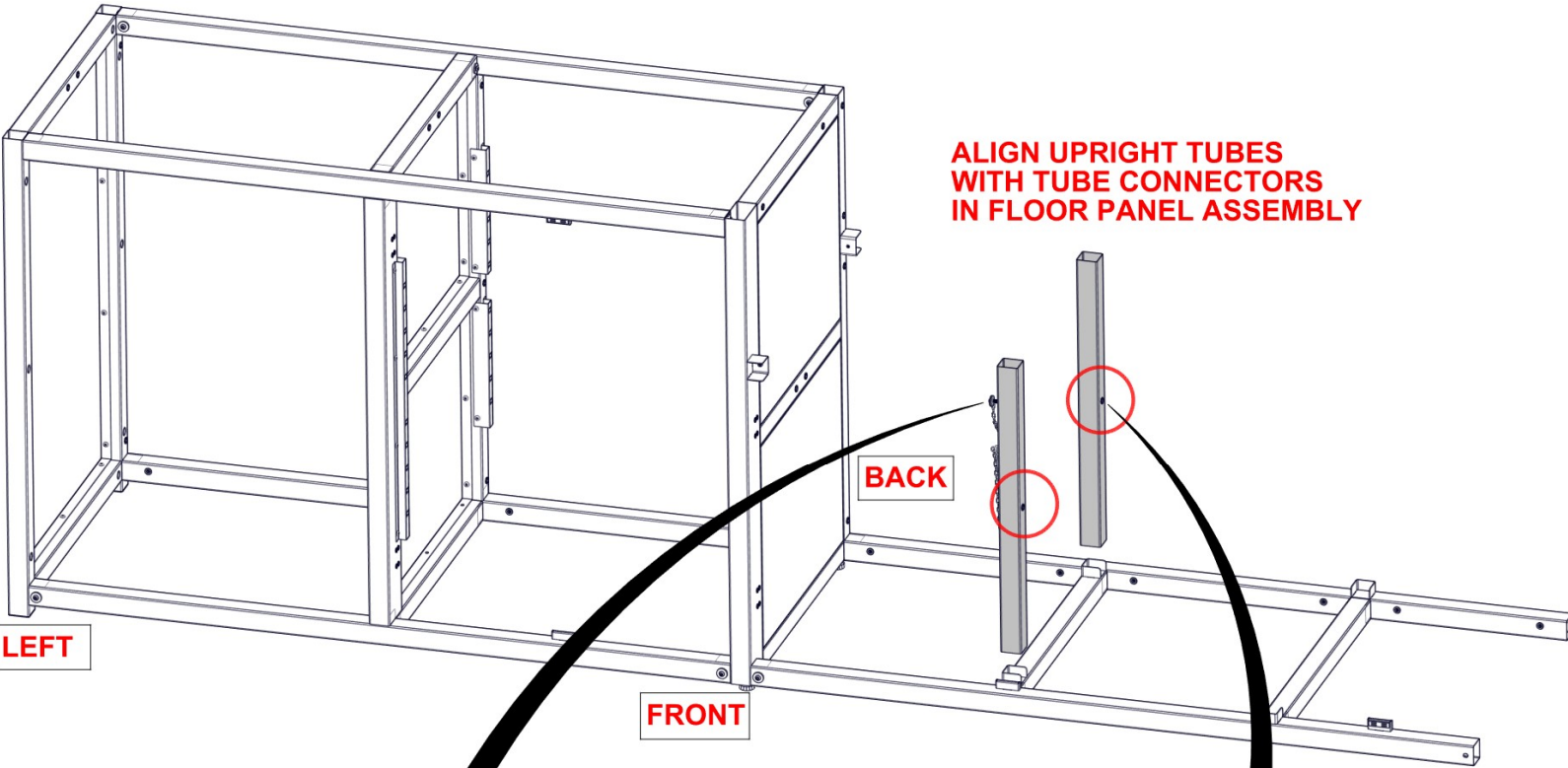
# STEP 10 - KITCHEN CABINET ASSEMBLY



T02 UPRIGHT TUBE - A4M02104  
(x1) 1 9/16"x1 9/16"x22 11/16" (40x40x576)

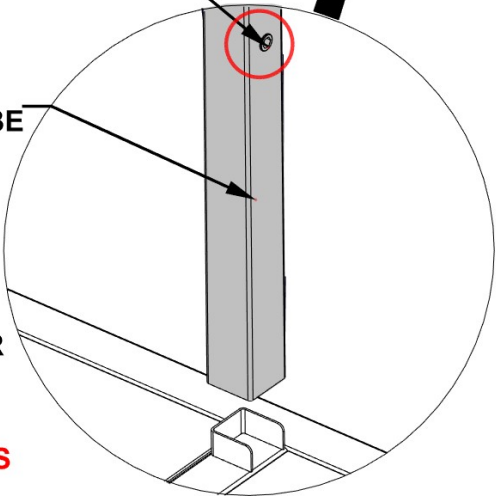


T03 UPRIGHT TUBE WITH MATCH HOLDER - A4M02404  
(x1) 1 9/16"x1 9/16"x22 11/16" (40x40x576)



T03 (x1)  
UPRIGHT TUBE  
WITH MATCH HOLDER

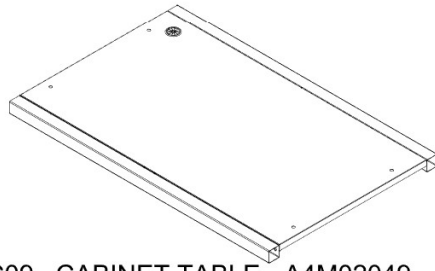
NOTE: MATCH HOLDER  
ON LEFT SIDE TOWARDS  
TOP OF UPRIGHT



T02 (x1)  
UPRIGHT TUBE



# STEP 11A - KITCHEN CABINET ASSEMBLY

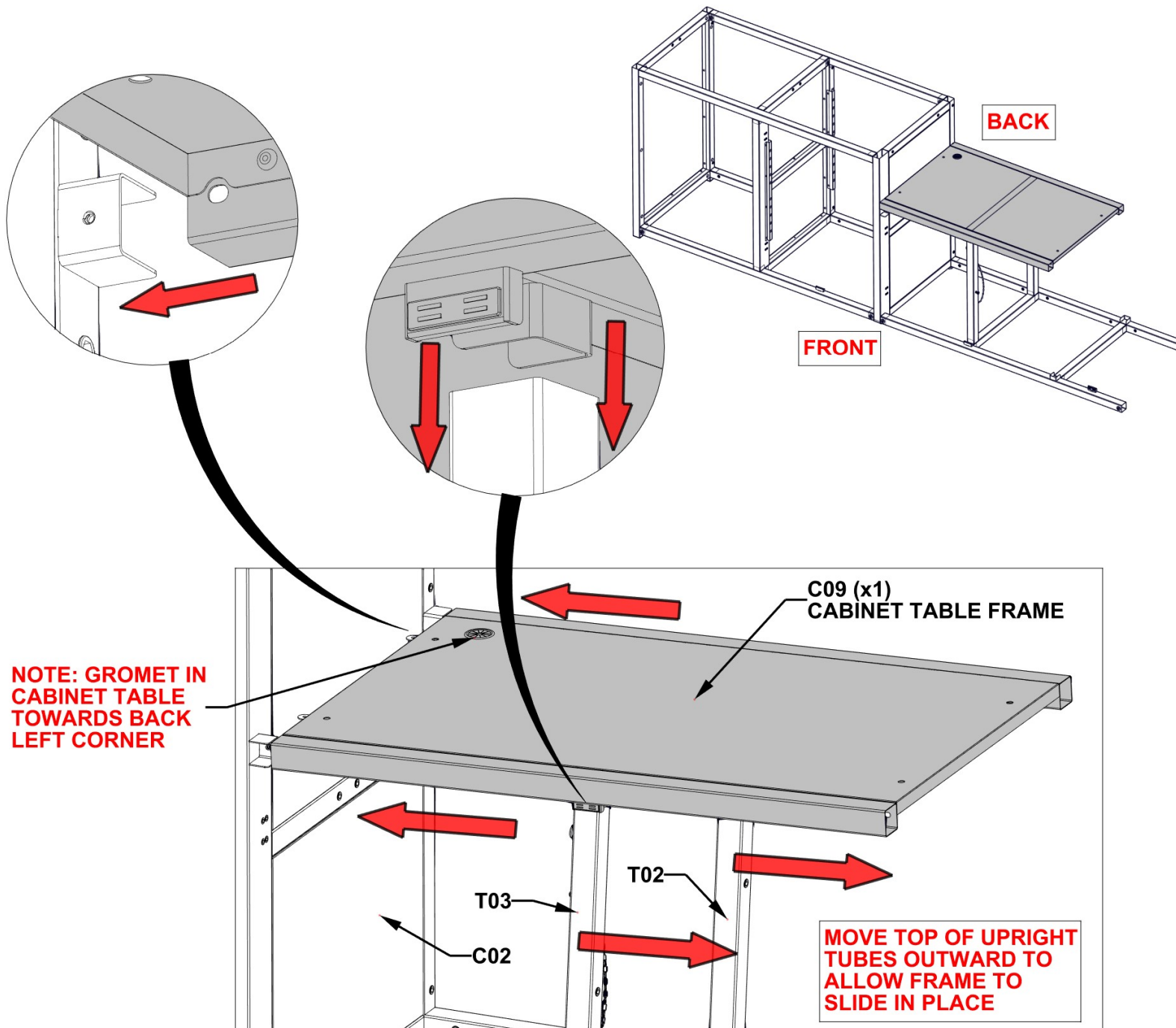


C09 CABINET TABLE - A4M02049  
(x1) 2 3/8"x25"x38 7/16" (60x635x977)

**SLIDE CABINET TABLE FRAME UNTIL TUBES ALIGN WITH TUBE CONNECTORS ON CABINET PANEL C02**

**TOP OF T02 AND T03 UPRIGHT TUBES WILL HAVE TO BE MOVED OUTWARD TO ALLOW CABINET TABLE FRAME TO SLIDE INTO PLACE**

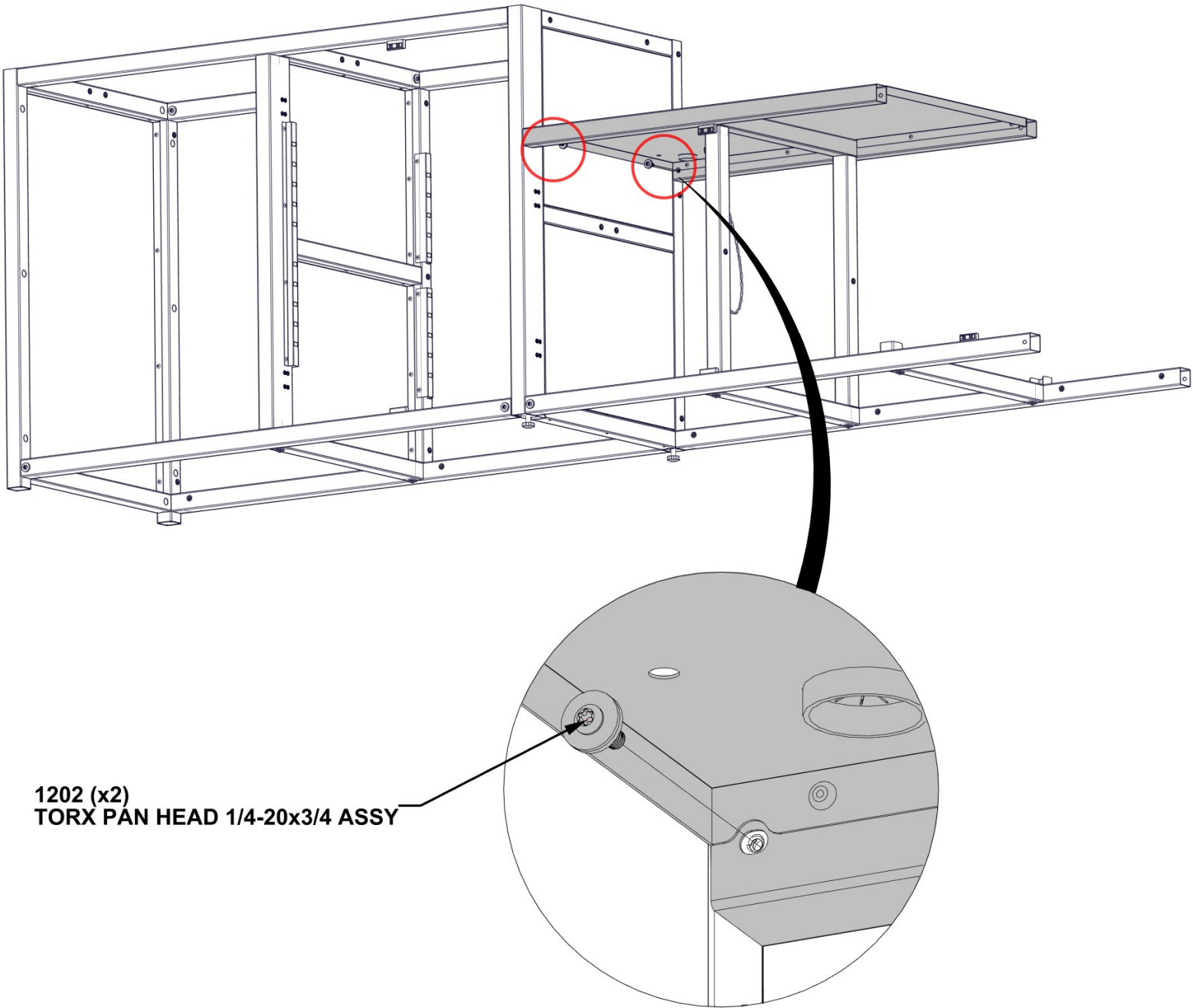
**TIP:**  
- RUBBER Mallet MAY NEED TO BE USED TO TAP PANELS IN PLACE



# STEP 11B - KITCHEN CABINET ASSEMBLY

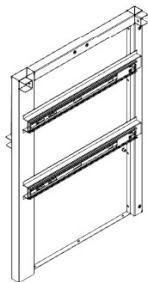
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

**DO NOT TIGHTEN HARDWARE AT THIS STEP**





# STEP 12A - KITCHEN CABINET ASSEMBLY

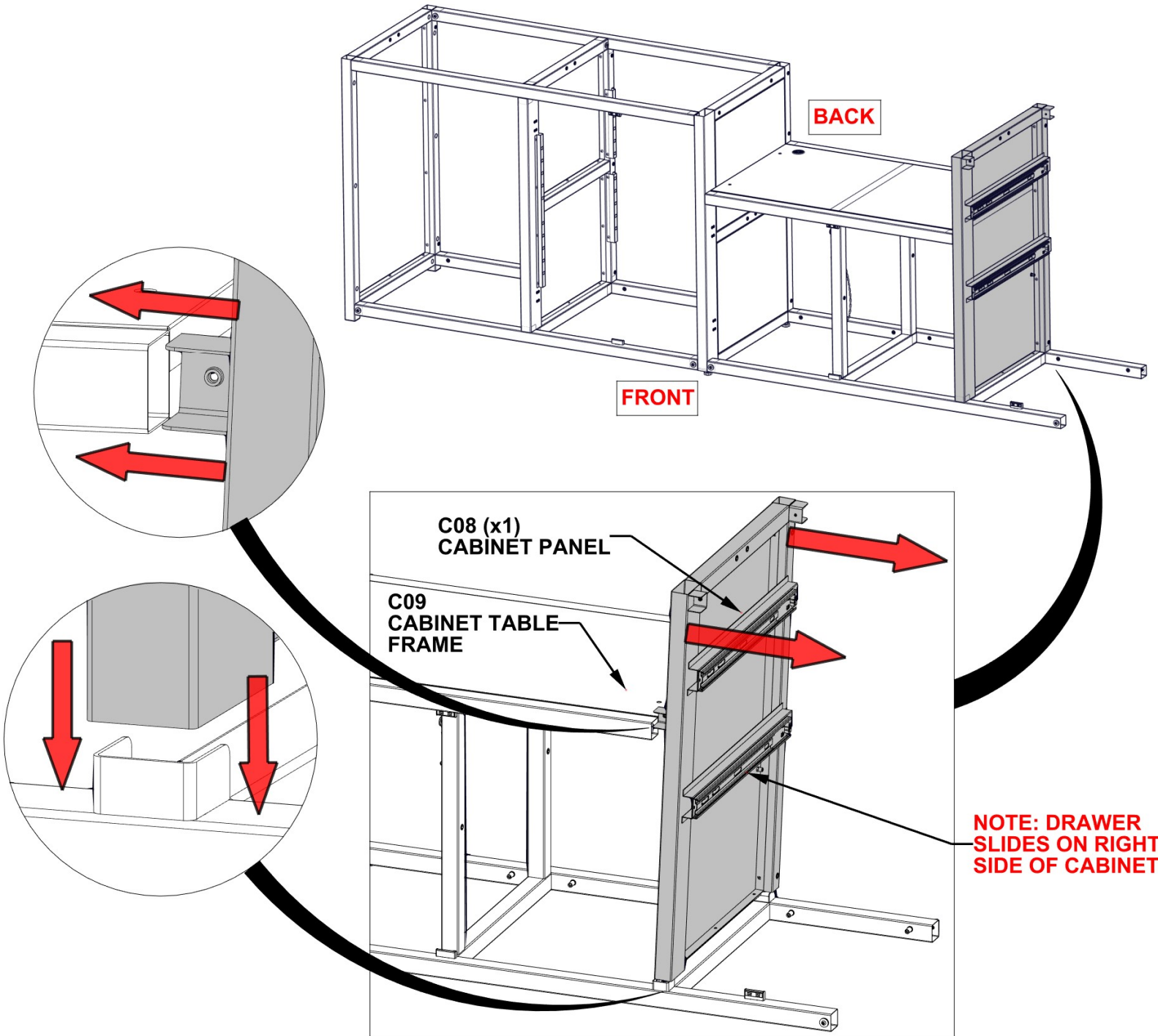


C08 CABINET PANEL - A4M02048  
(x1) 4 1/8"x25"x35 7/16" (105x635x900)

**SLIDE CABINET PANEL C08 UNTIL TUBES ALIGN WITH  
TUBE CONNECTORS ON TABLE FRAME C09**

**TOP OF C08 PANEL WILL HAVE TO BE MOVED OUTWARD**

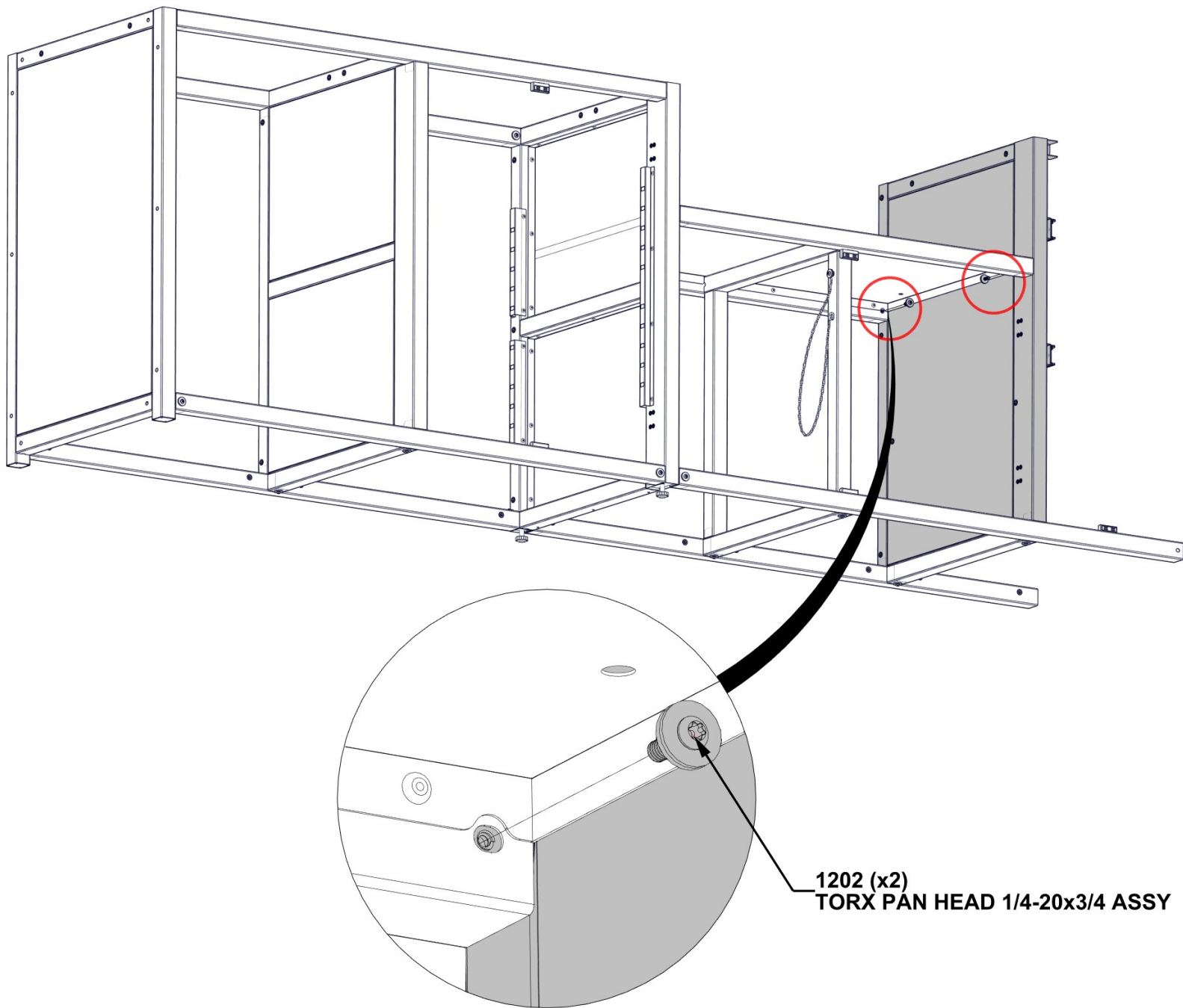
**TIP:**  
- RUBBER Mallet MAY NEED TO  
BE USED TO TAP PANELS IN PLACE



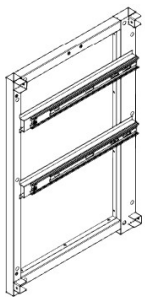
# STEP 12B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

**DO NOT TIGHTEN HARDWARE AT THIS STEP**



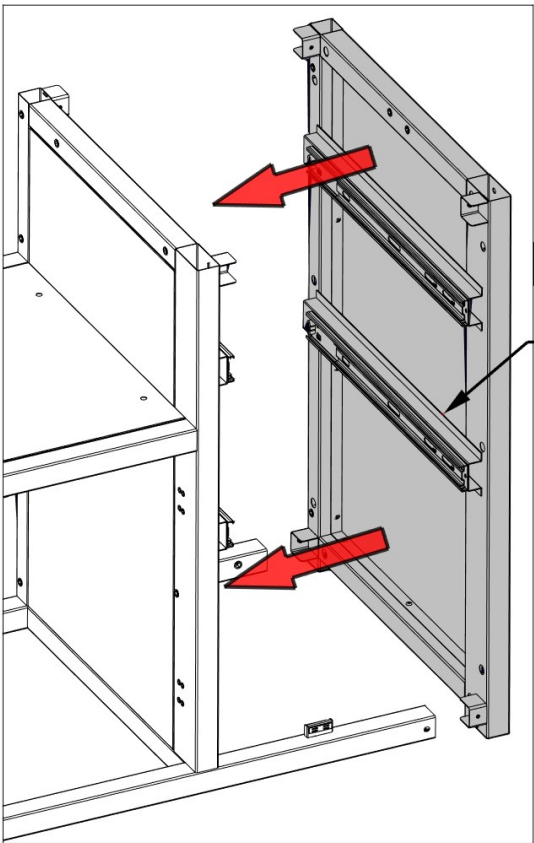
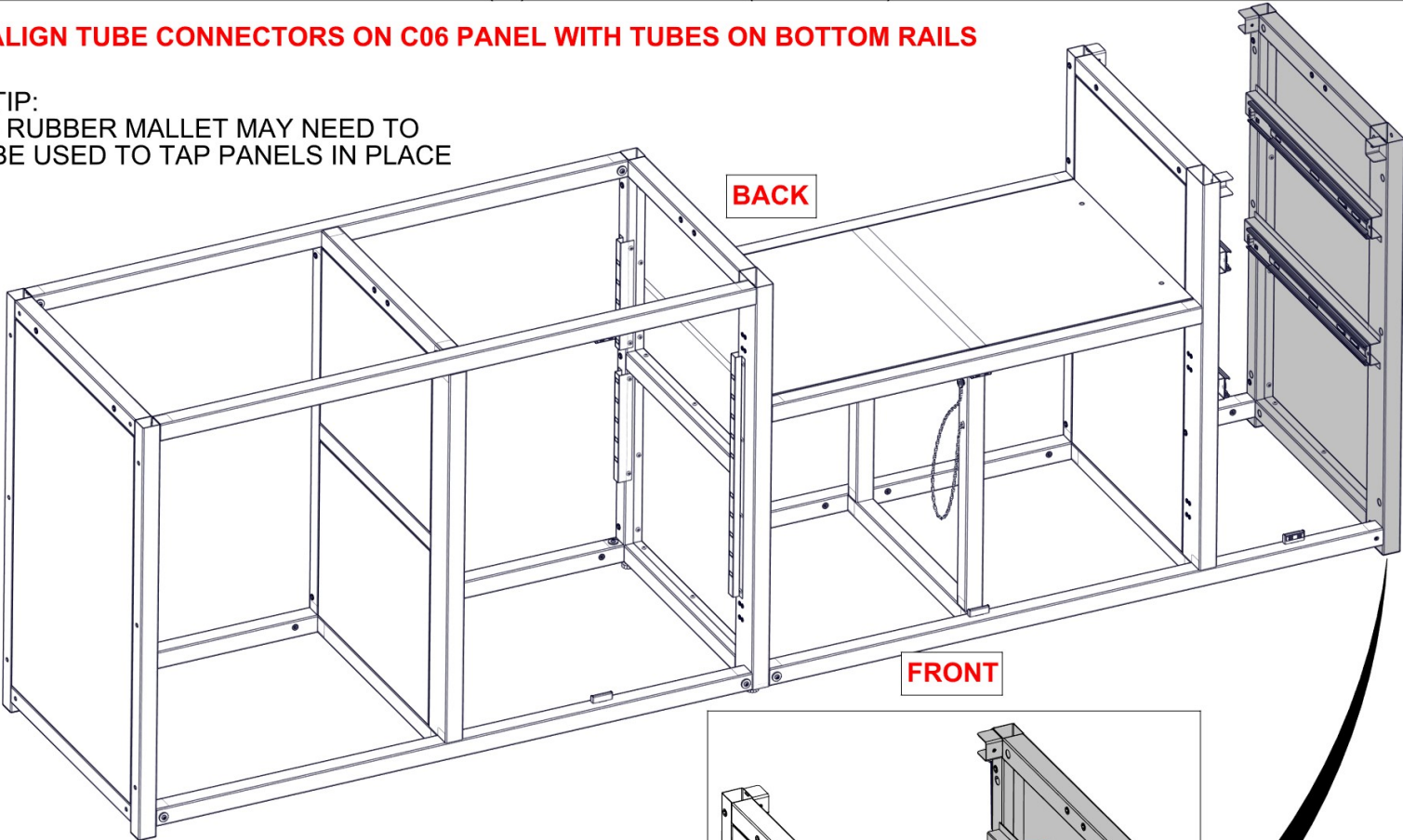
# STEP 13A - KITCHEN CABINET ASSEMBLY



C06 CABINET PANEL - A4M02046  
(x1) 2 15/16"x25"x38" (75x635x965)

**ALIGN TUBE CONNECTORS ON C06 PANEL WITH TUBES ON BOTTOM RAILS**

TIP:  
- RUBBER MALLET MAY NEED TO  
BE USED TO TAP PANELS IN PLACE

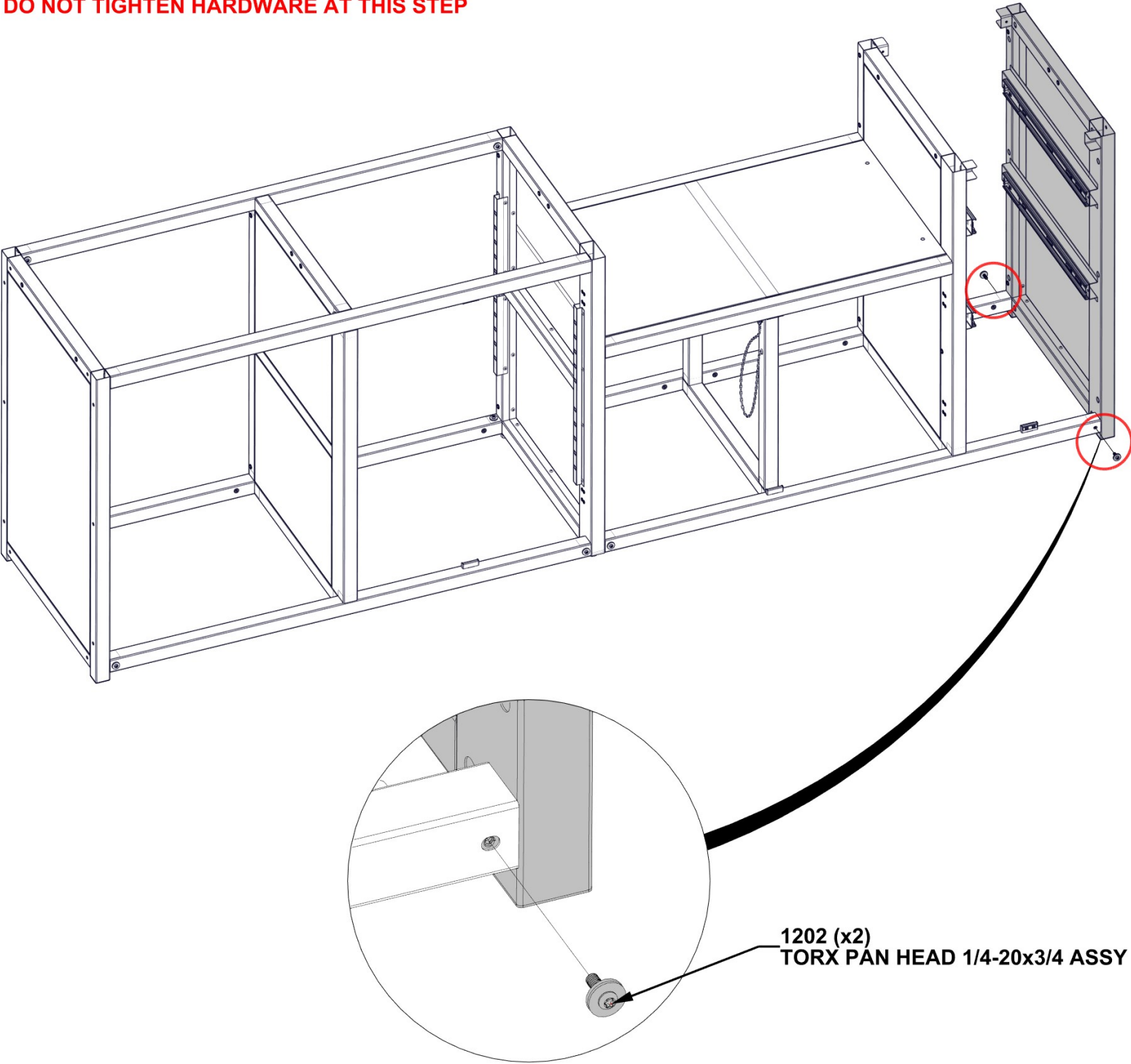




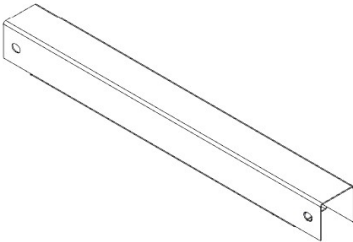
# STEP 13B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT TIGHTEN HARDWARE AT THIS STEP



# STEP 14A - KITCHEN CABINET ASSEMBLY

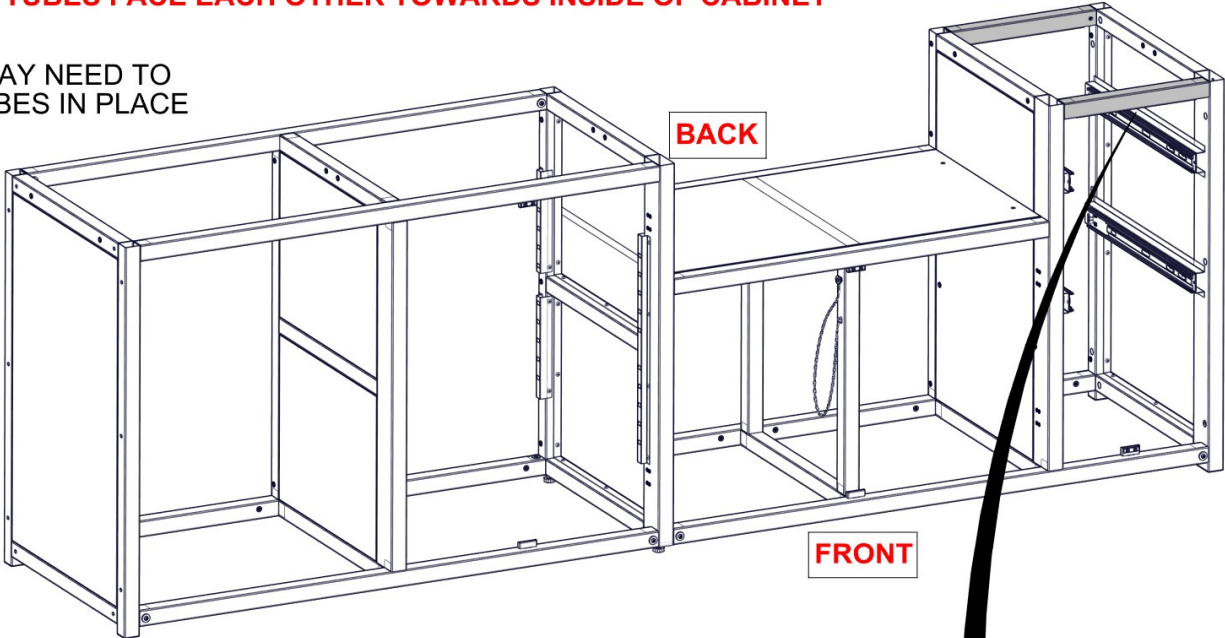


T01 TUBE - A4M02050  
(x2) 1 9/16"x1 9/16"x14 7/8" (40x40x378)

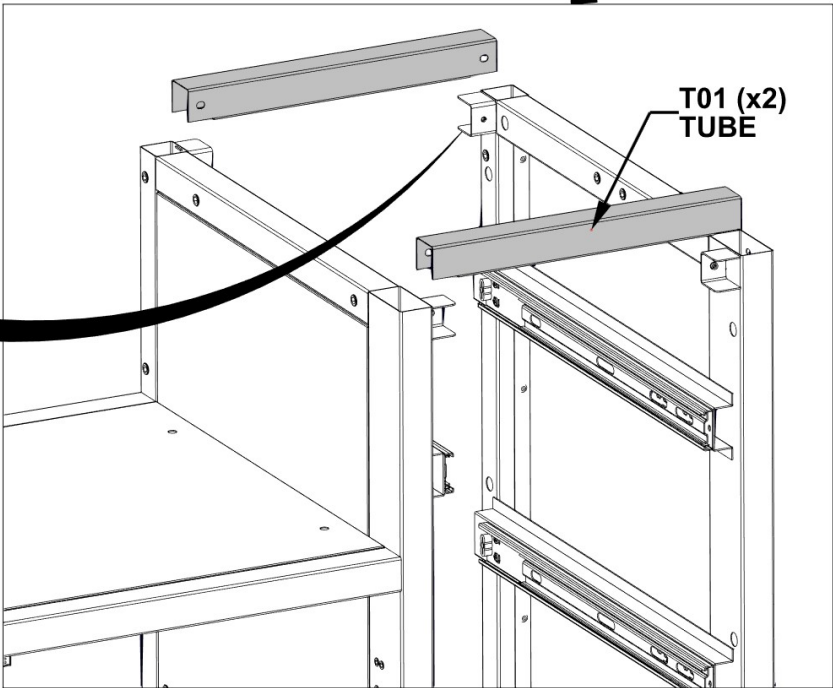
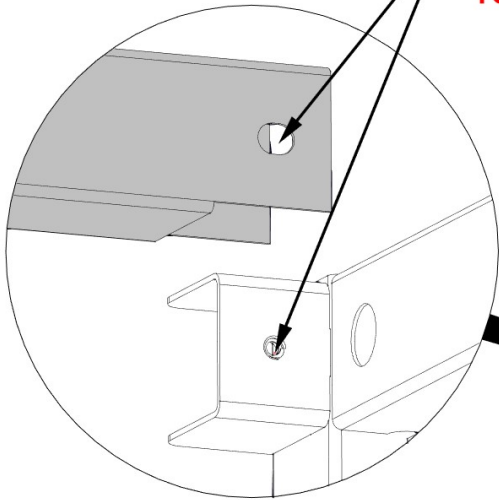
**PLACE T01 TUBES IN PLACE WITH NOTCH IN BOTTOM OF TUBE FACING DOWN**

**MAKE SURE SLOT IN TUBES FACE EACH OTHER TOWARDS INSIDE OF CABINET**

TIP:  
- RUBBER Mallet MAY NEED TO  
BE USED TO TAP TUBES IN PLACE



**NOTE: SLOT IN TUBE WILL  
ALIGN WITH THREADED HOLE.  
MAKE SURE SLOTS ON EACH  
TUBE FACE EACH OTHER  
TOWARD INSIDE OF CABINET.**

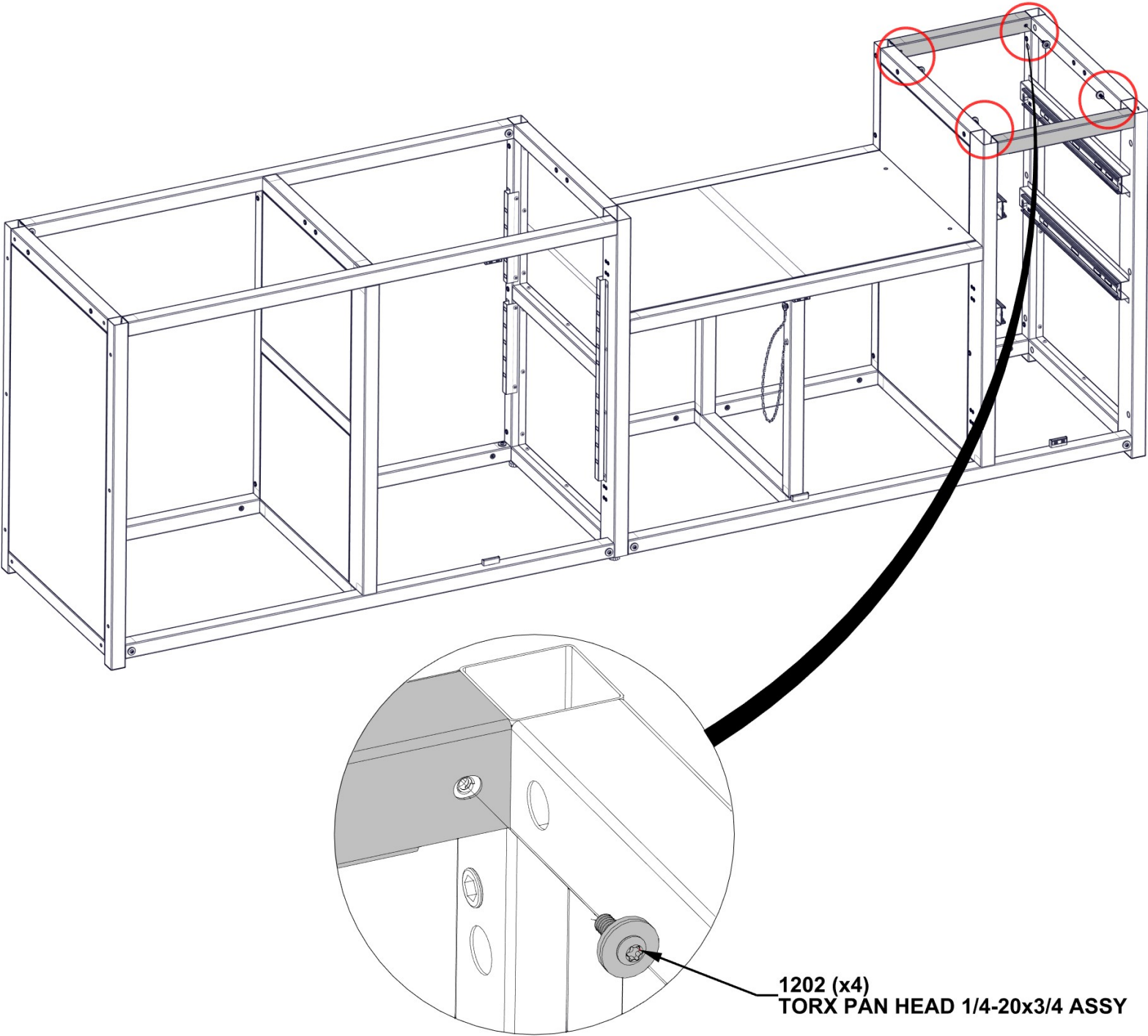




# STEP 14B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

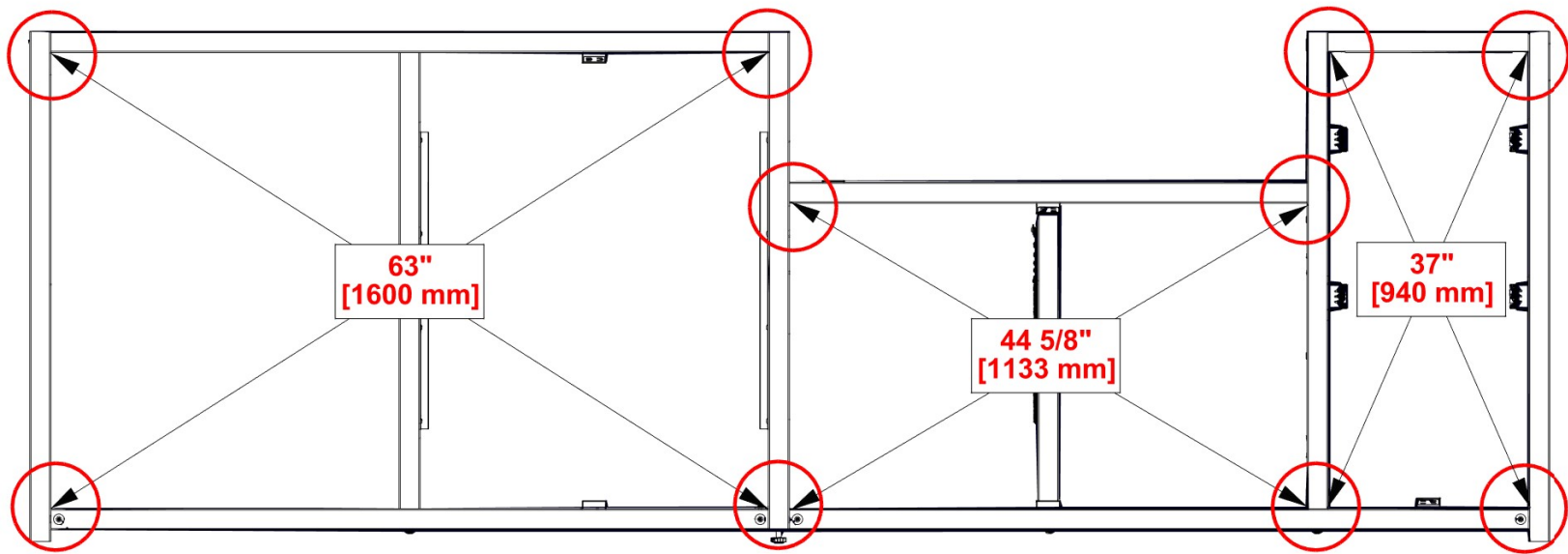
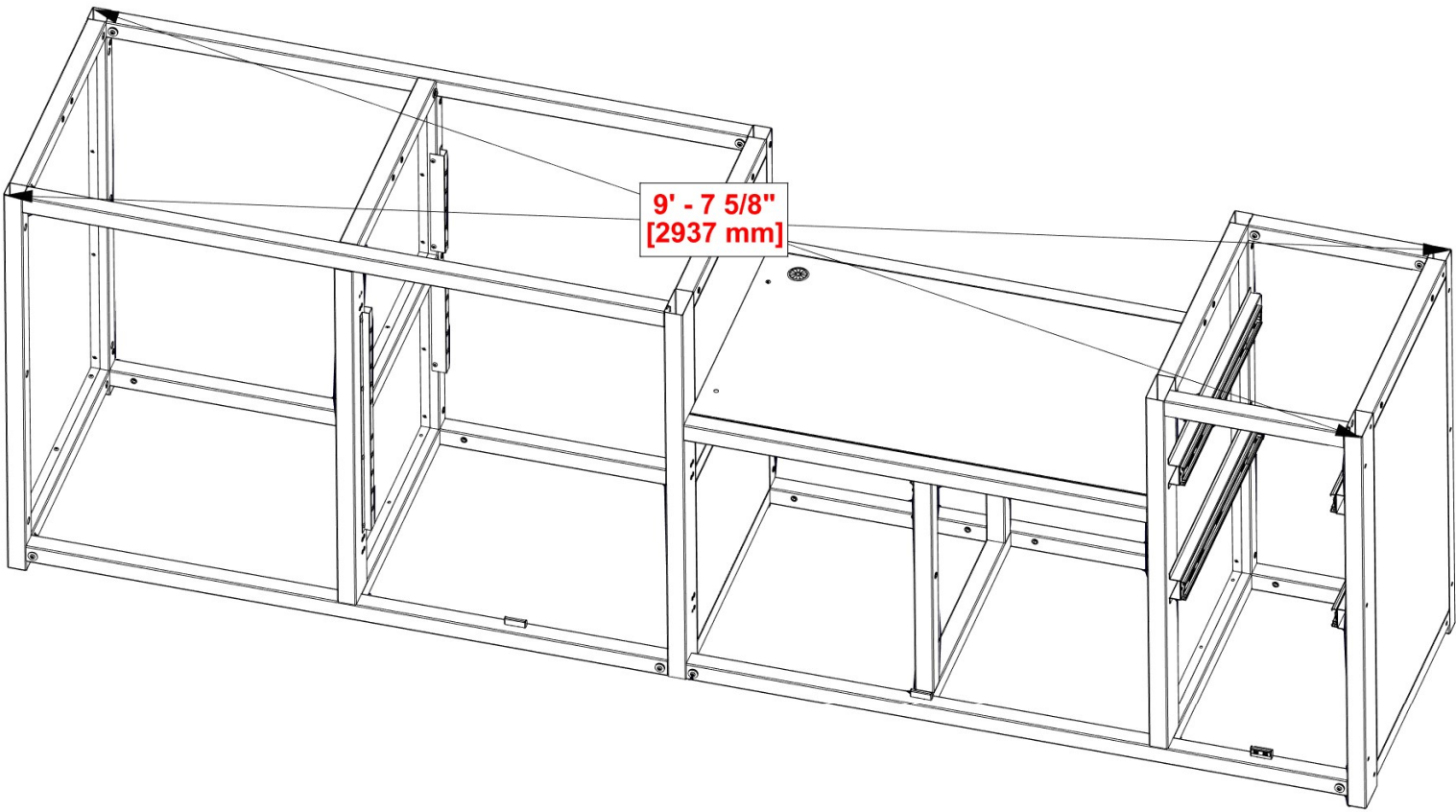
DO NOT TIGHTEN HARDWARE AT THIS STEP



# STEP 15 - SQUARE THE ASSEMBLY

**CRITICAL: SQUARE KITCHEN CABINETS BEFORE PROCEEDING TO NEXT STEPS.  
ONCE SQUARE, TIGHTEN ALL HARWARE FROM PREVIOUS STEPS.**

**MEASUREMENTS TAKEN FROM OUTSIDE CORNER OF CABINET TO OUTSIDE CORNER OF CABINET.**

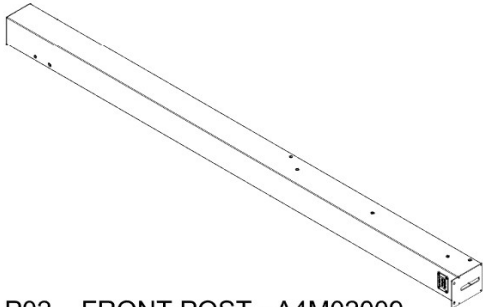


**CRITICAL: SQUARE ALL CABINET OPENINGS TO ENSURE PROPER DOOR,  
COUTERTOP, AND DRAWER FITMENT**

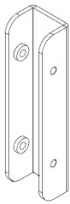
**BEFORE PROCEEDING, MAKE SURE ALL HARDWARE  
IS TIGHT AND KITCHEN CABINETS ARE SQUARE.**

# STEP 16 - POST ASSEMBLY

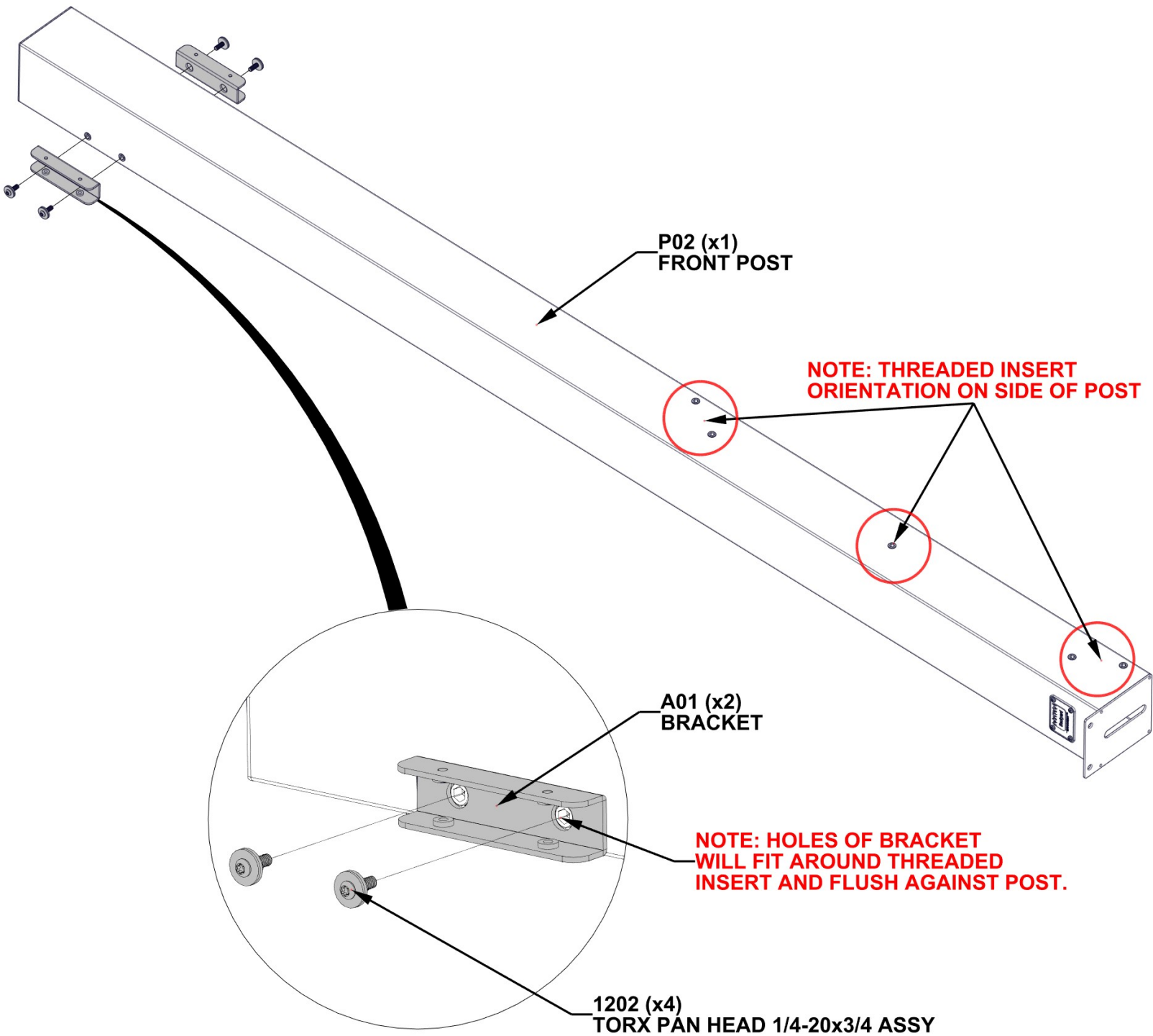
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



P02 FRONT POST - A4M02009  
(x1) 4 3/4"x5 15/16"x89 1/2" (120x151x2274)

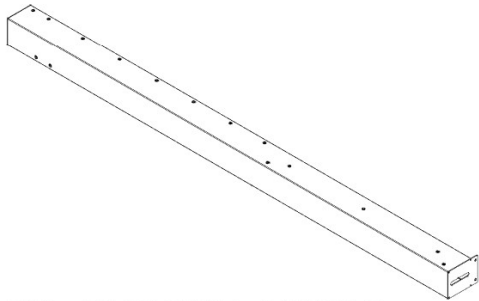


A01 BRACKET - A4M02018  
(x2) 1"x1 5/16"x5 1/16" (25x33.2x128)

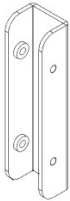


# STEP 17 - POST ASSEMBLY

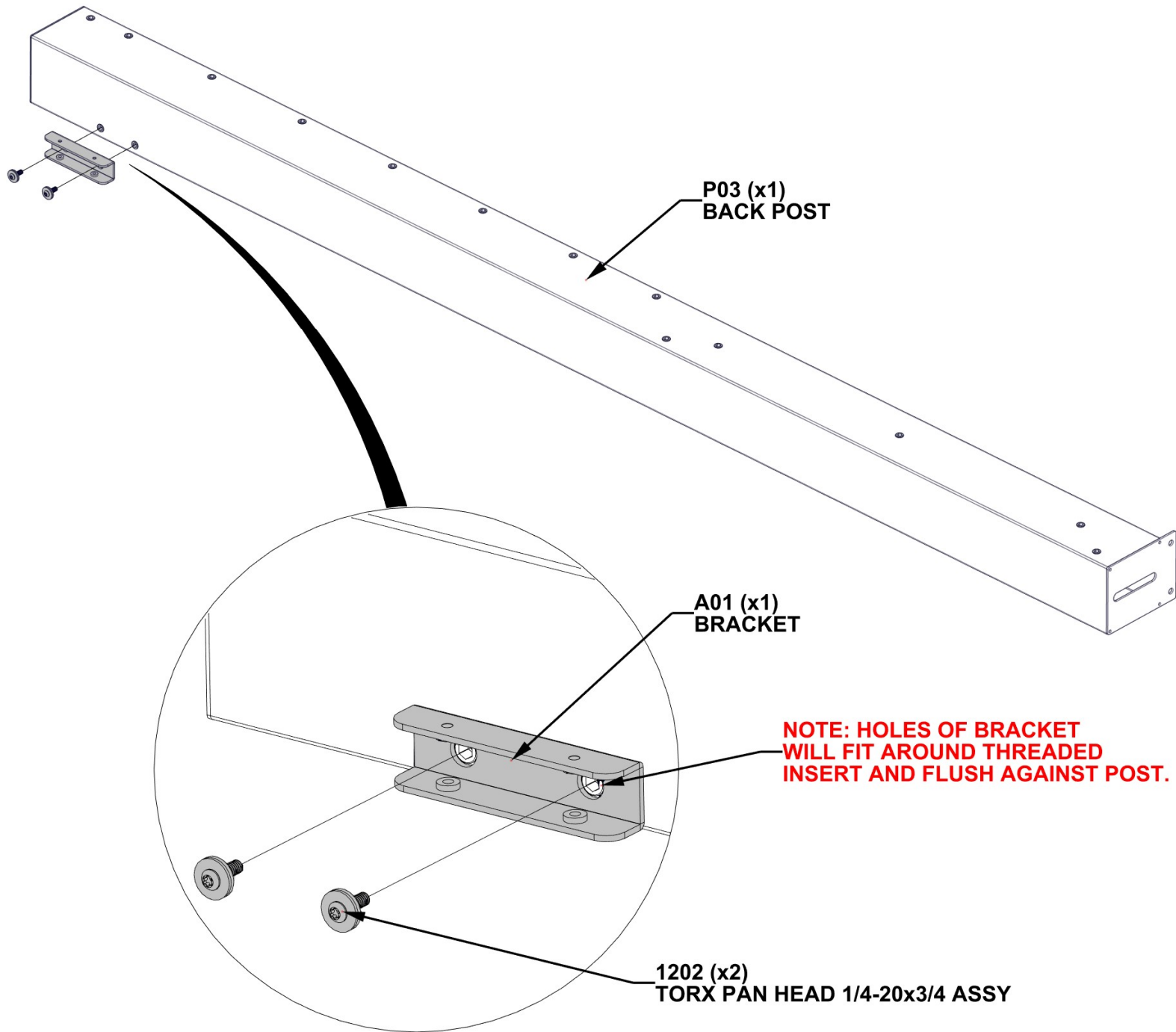
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



P03 BACK POST - A4M02010  
(x1) 4 3/4"x5 15/16"x88 3/4" (120x151x2254)



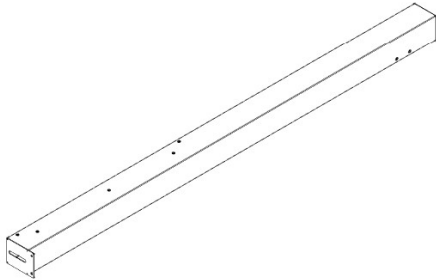
A01 BRACKET - A4M02018  
(x1) 1"x1 5/16"x5 1/16" (25x33.2x128)



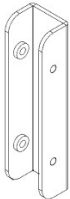


# STEP 18 - POST ASSEMBLY

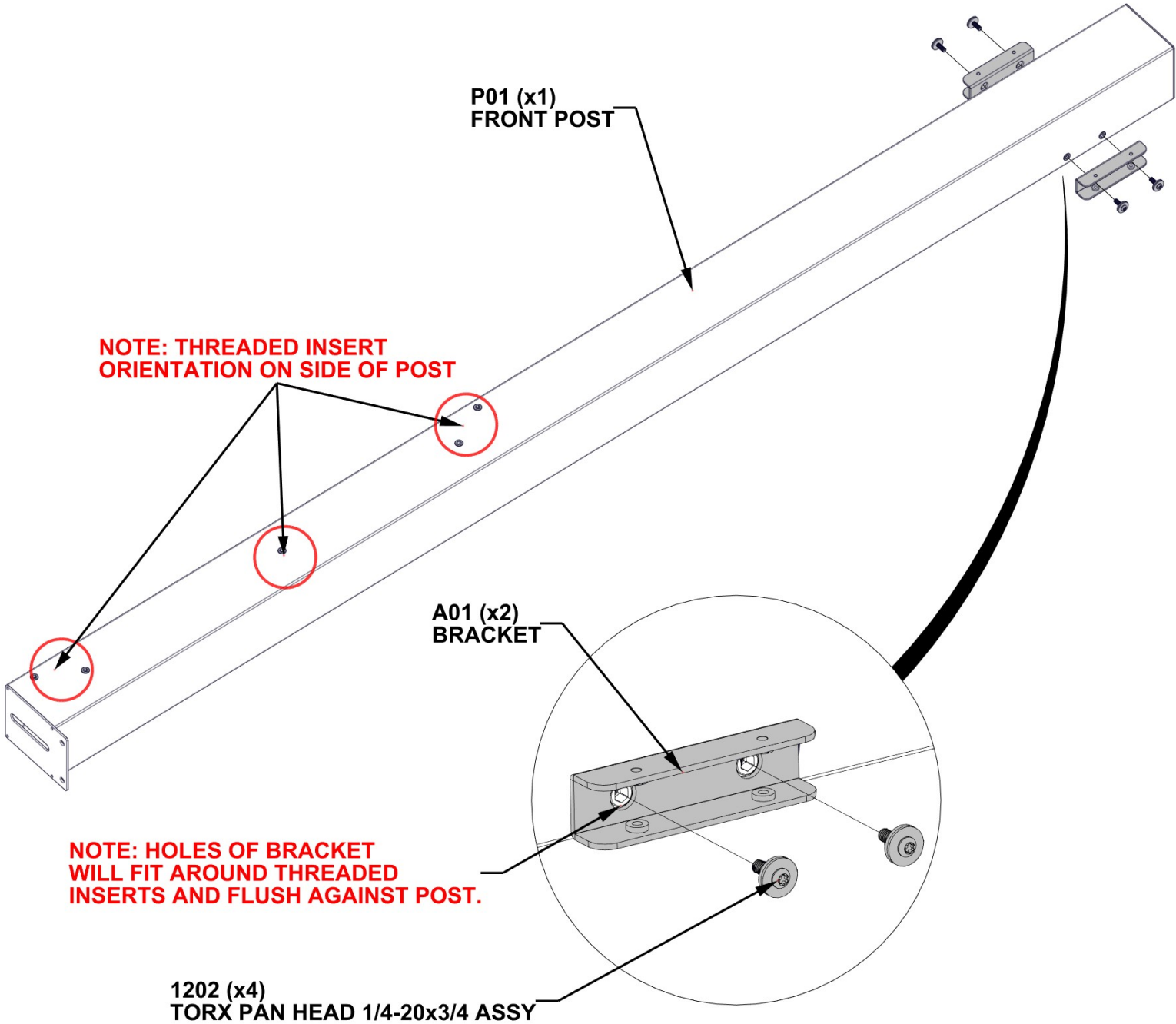
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



P01 FRONT POST - A4M02008  
(x1) 4 3/4"x5 15/16"x89 1/2" (120x151x2274)

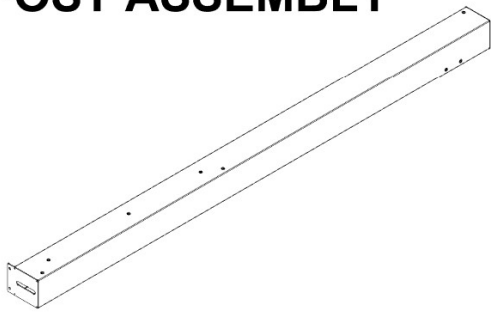


A01 BRACKET - A4M02018  
(x2) 1"x1 5/16"x5 1/16" (25x33.2x128)

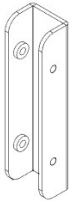


# STEP 19 - POST ASSEMBLY

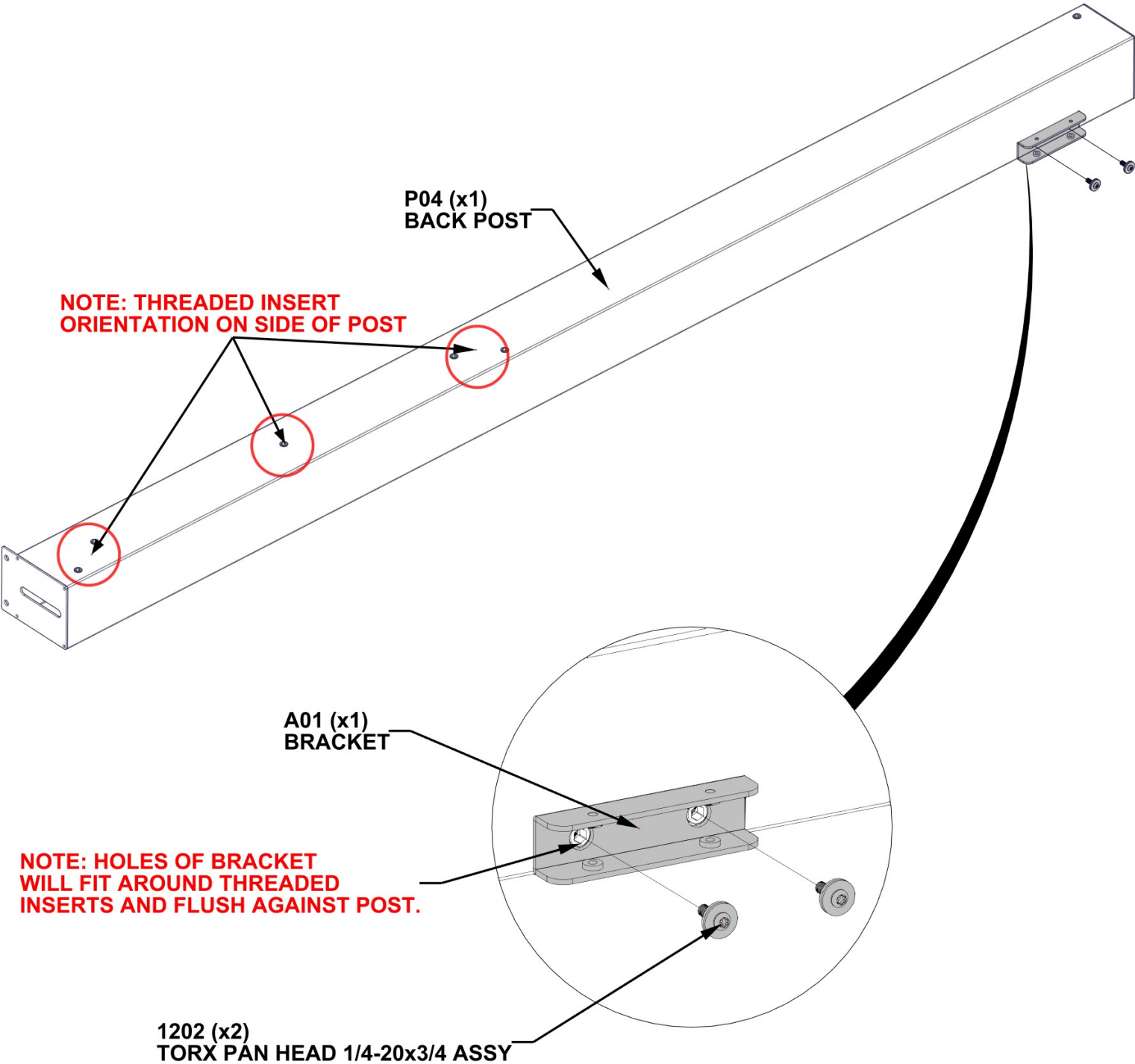
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



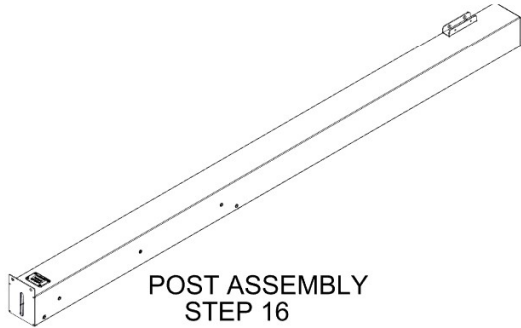
P04 BACK POST - A4M02011  
(x1) 4 3/4"x5 15/16"x88 3/4" (120x151x2254)



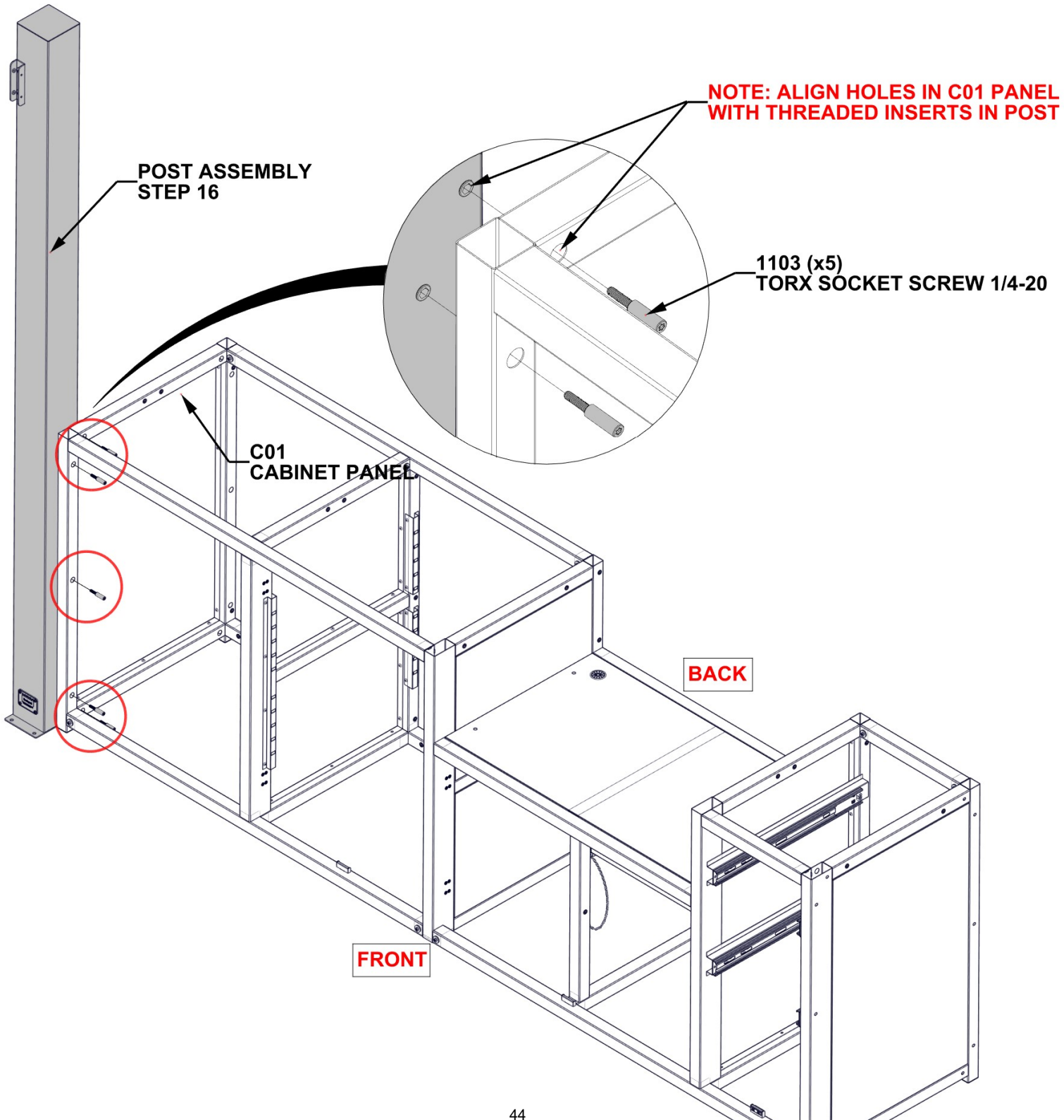
A01 BRACKET - A4M02018  
(x1) 1"x1 5/16"x5 1/16" (25x33.2x128)



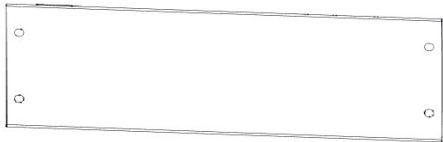
# STEP 20 - KITCHEN ASSEMBLY



QTY	PART NUMBER	Description
5	H101103	TORX SOCKET SCREW 1/4-20

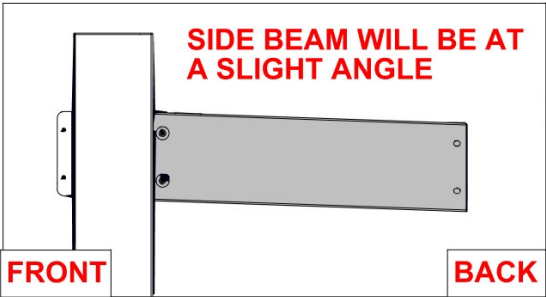


# STEP 21 - KITCHEN ASSEMBLY



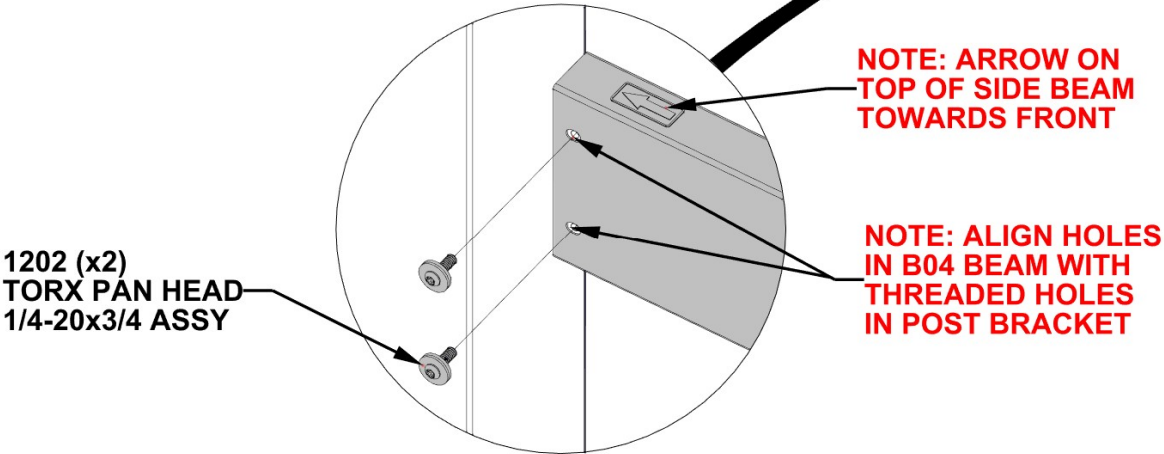
QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

B04 SIDE BEAM - A4M02019  
(x1) 1 7/16"x5 1/4"x18 7/8" (36x134x480)



SLIDE BEAM ON TO  
POST BRACKET

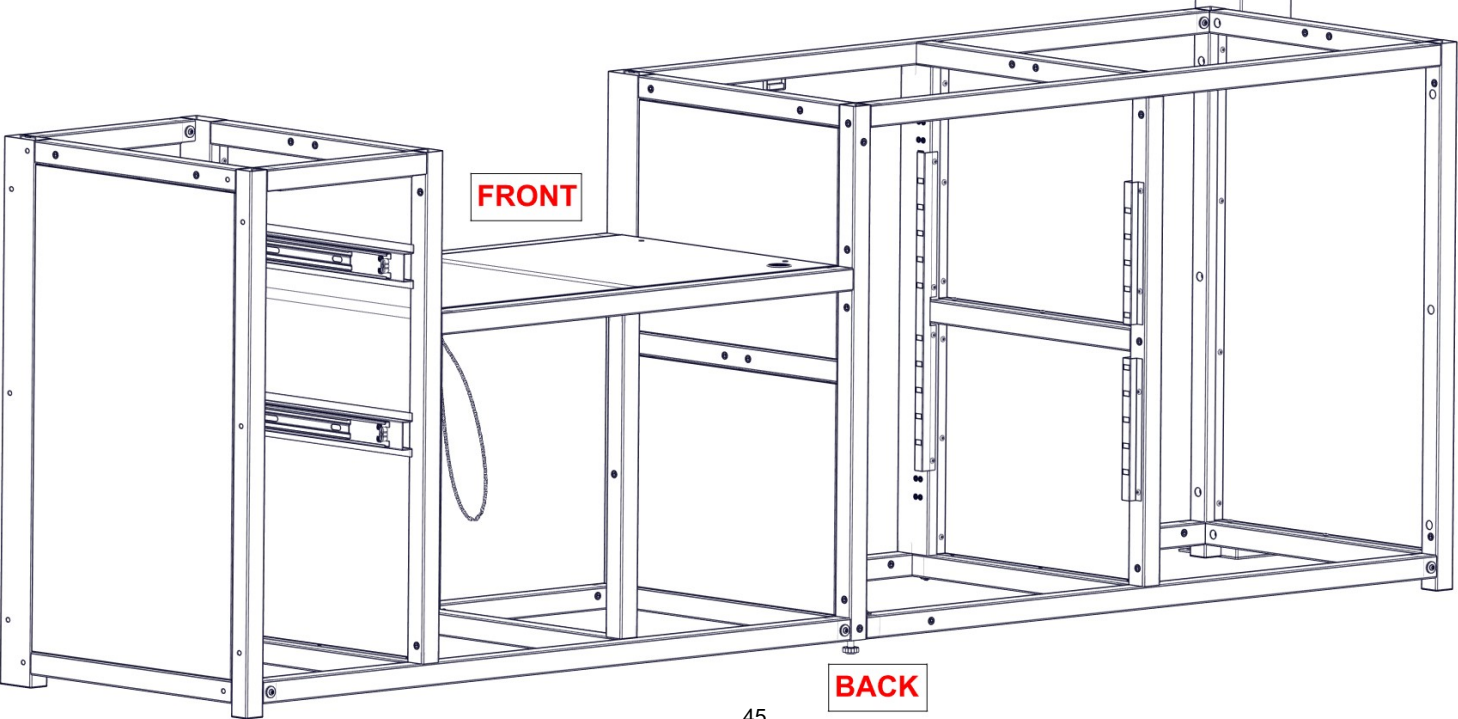
B04 (x1)  
SIDE BEAM



NOTE: ARROW ON  
TOP OF SIDE BEAM  
TOWARDS FRONT

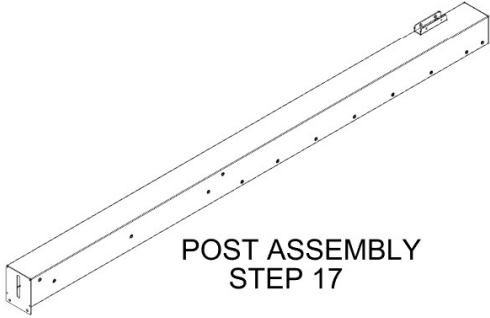
NOTE: ALIGN HOLES  
IN B04 BEAM WITH  
THREADED HOLES  
IN POST BRACKET

1202 (x2)  
TORX PAN HEAD  
1/4-20x3/4 ASSY

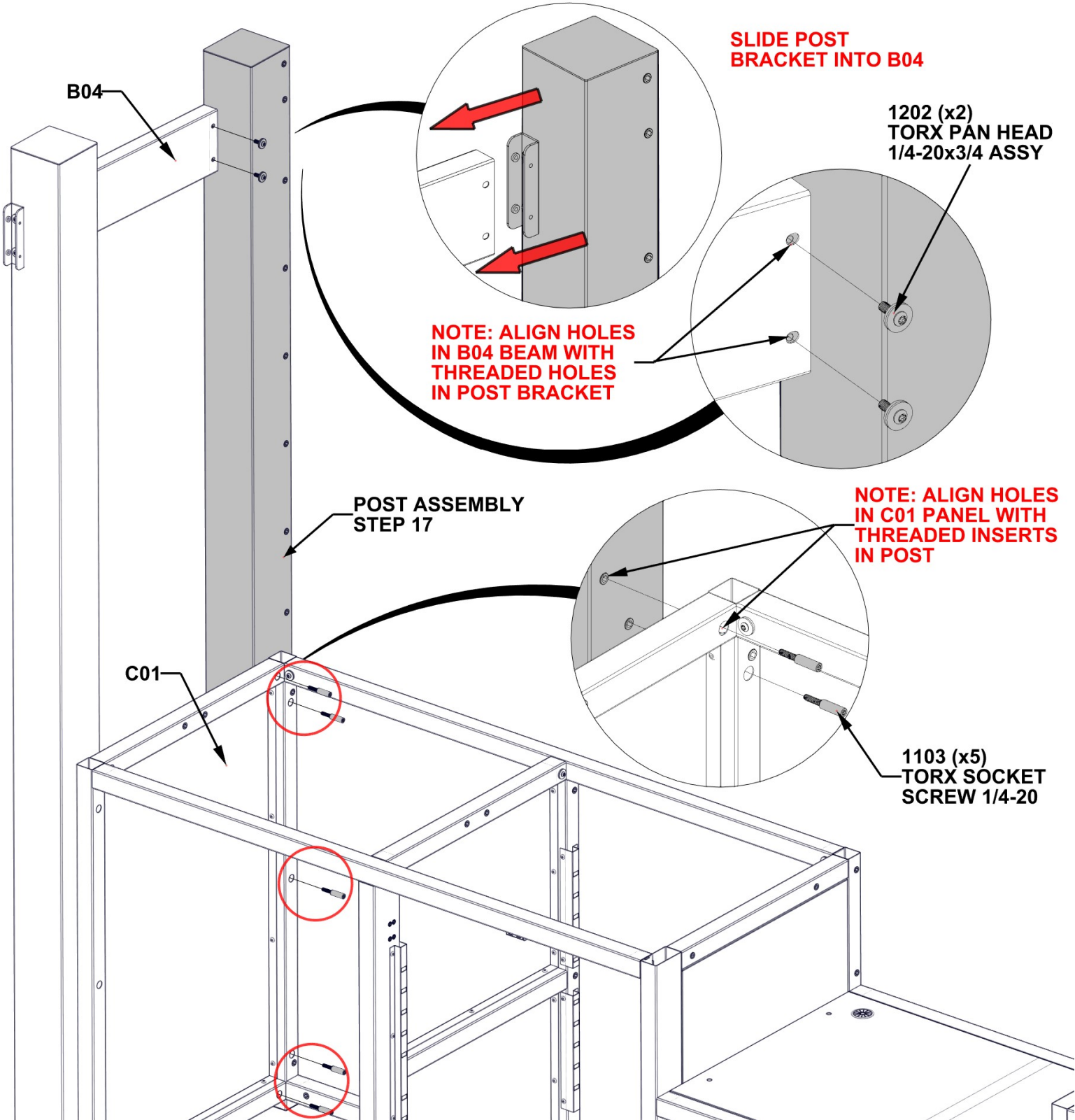




# STEP 22 - KITCHEN ASSEMBLY

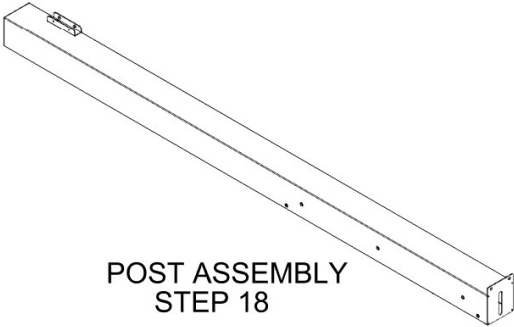


QTY	PART NUMBER	Description
5	H101103	TORX SOCKET SCREW 1/4-20
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

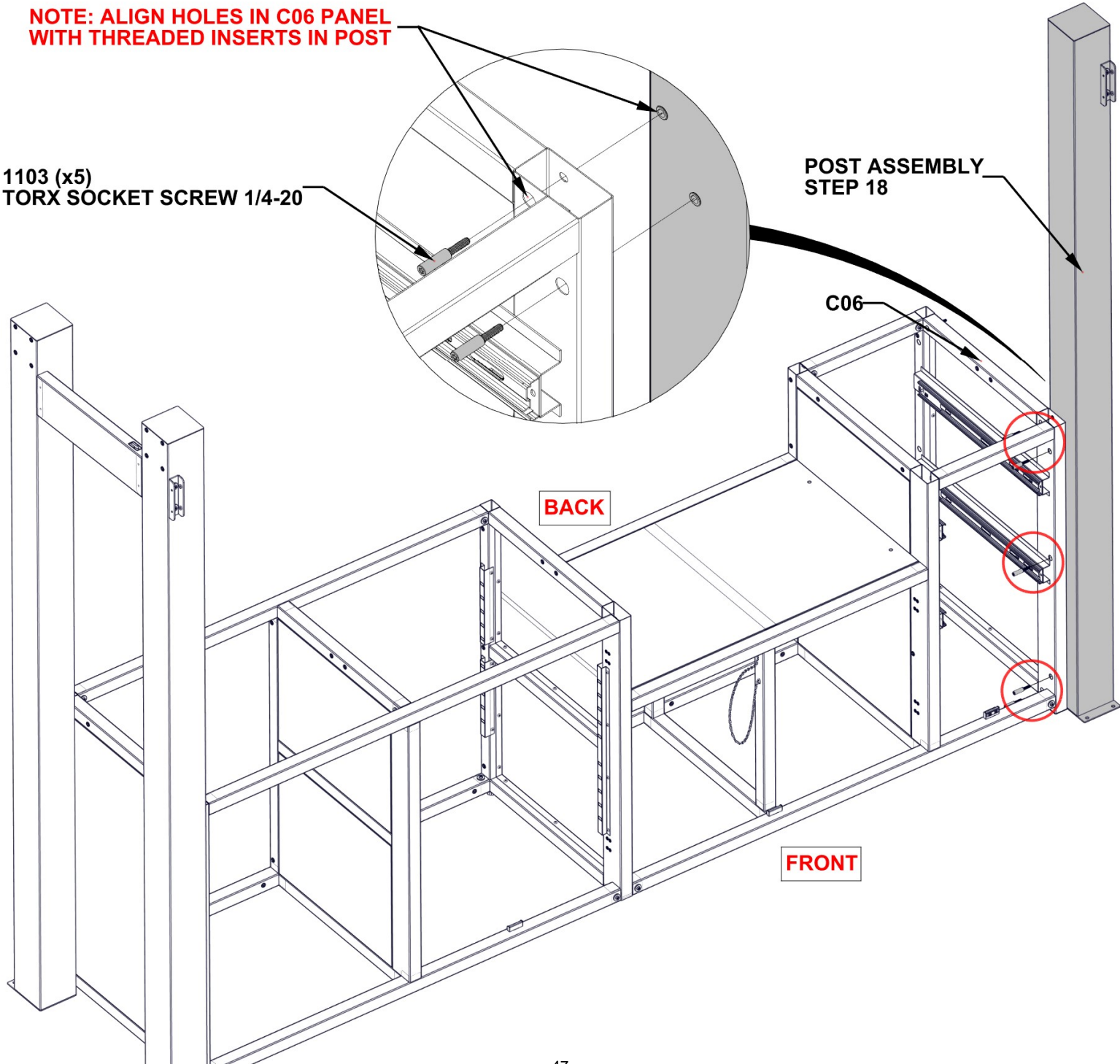




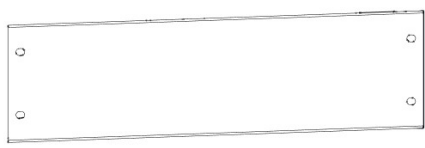
# STEP 23 - KITCHEN ASSEMBLY



QTY	PART NUMBER	Description
5	H101103	TORX SOCKET SCREW 1/4-20

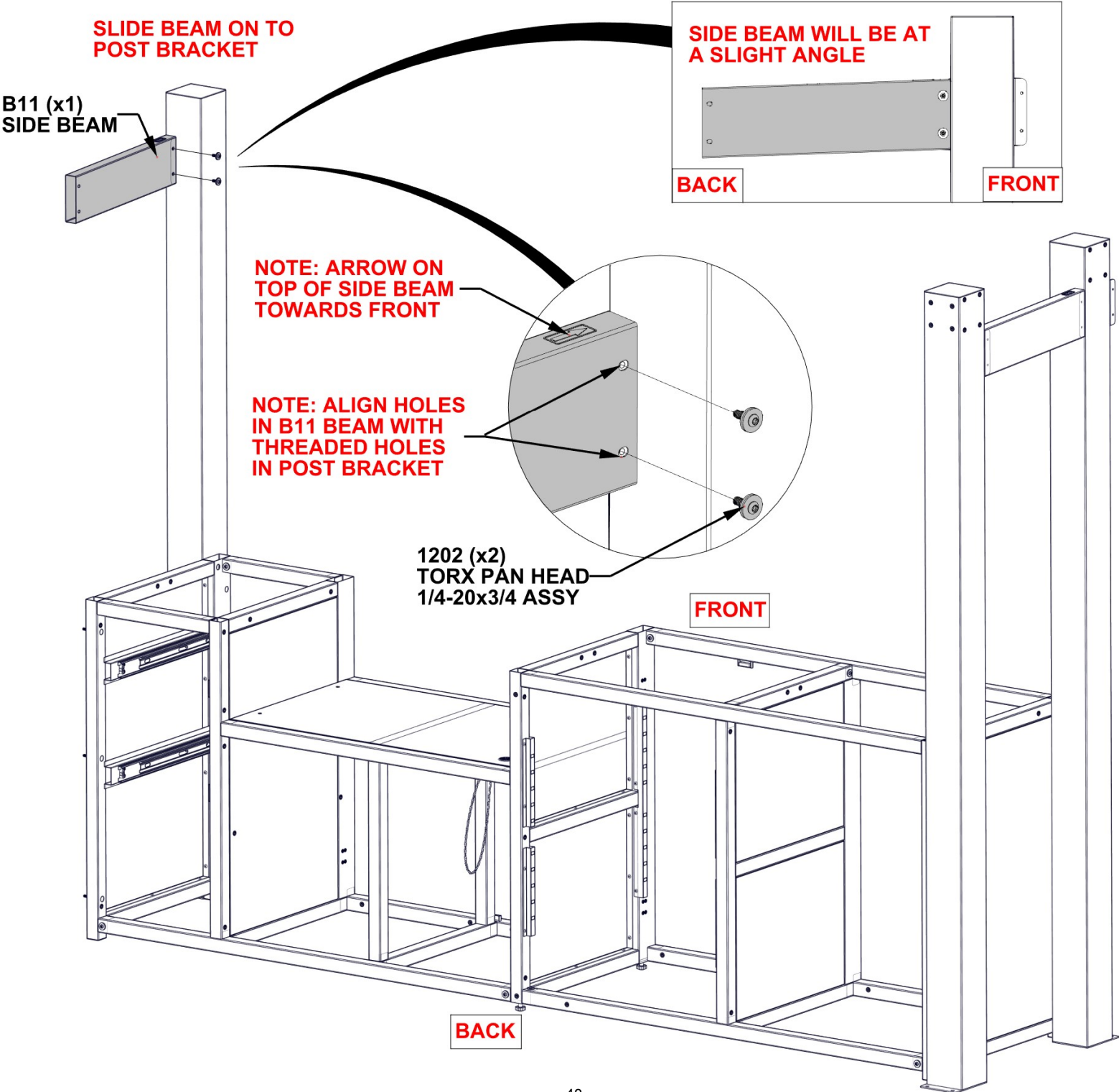


# STEP 24 - KITCHEN ASSEMBLY

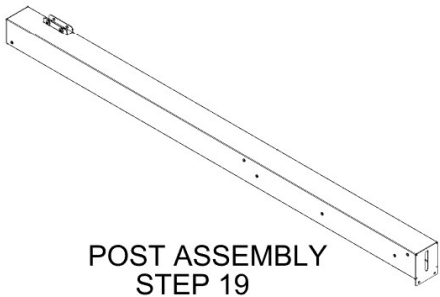


QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

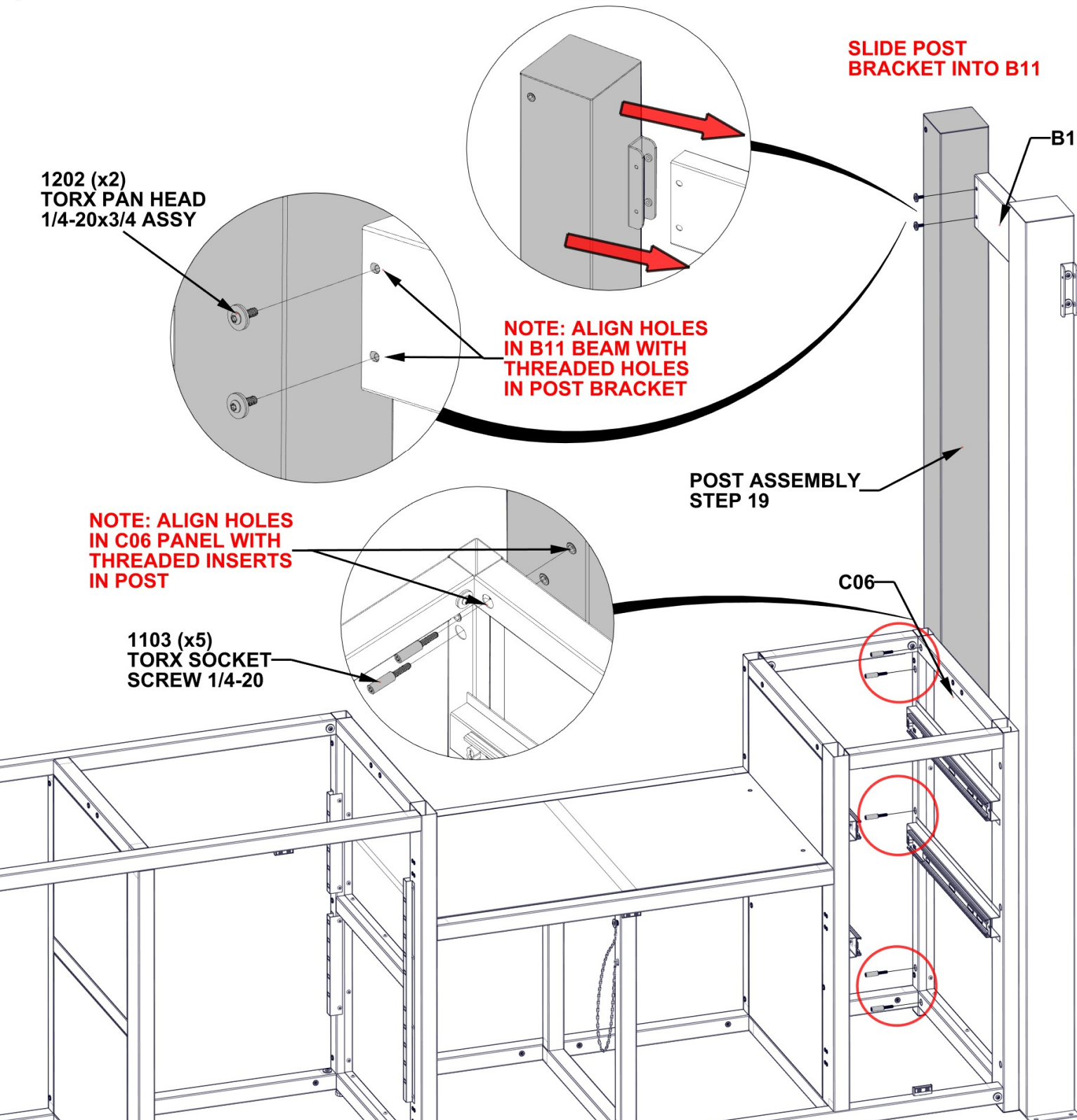
B11 SIDE BEAM - A4M02106  
(x1) 1 7/16"x5 1/4"x18 7/8" (36x134x480)



# STEP 25 - KITCHEN ASSEMBLY



QTY	PART NUMBER	Description
5	H101103	TORX SOCKET SCREW 1/4-20
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY





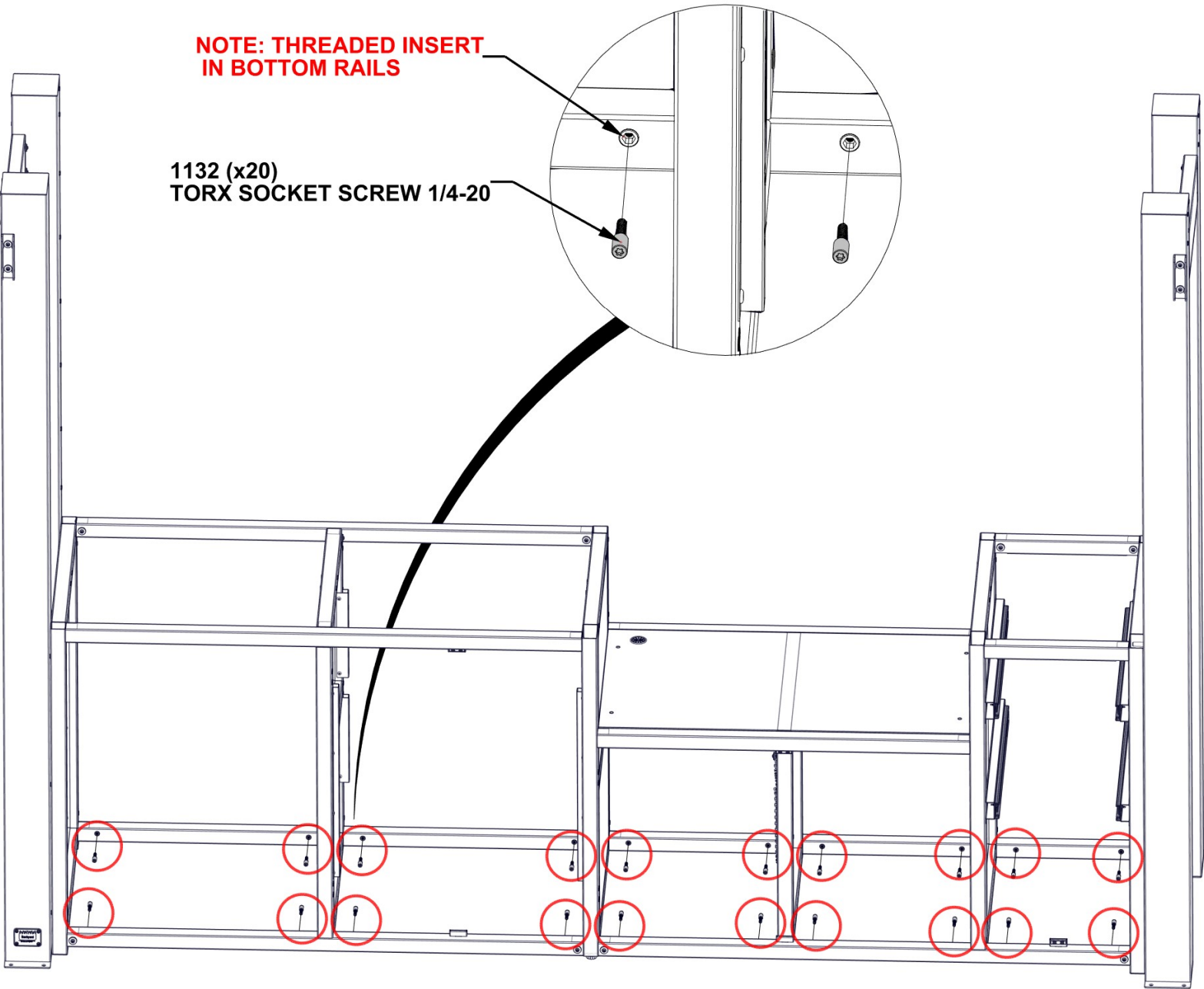
# STEP 26 - KITCHEN ASSEMBLY

QTY	PART NUMBER	Description
20	H101132	TORX SOCKET SCREW 1/4-20

INSTALL TORX SOCKET SCREWS INTO  
THREADED INSERT IN BOTTOM FLOOR RAILS

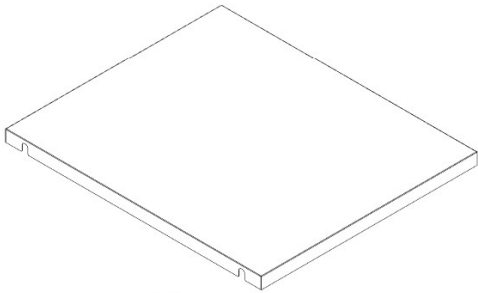
NOTE: THREADED INSERT  
IN BOTTOM RAILS

1132 (x20)  
TORX SOCKET SCREW 1/4-20





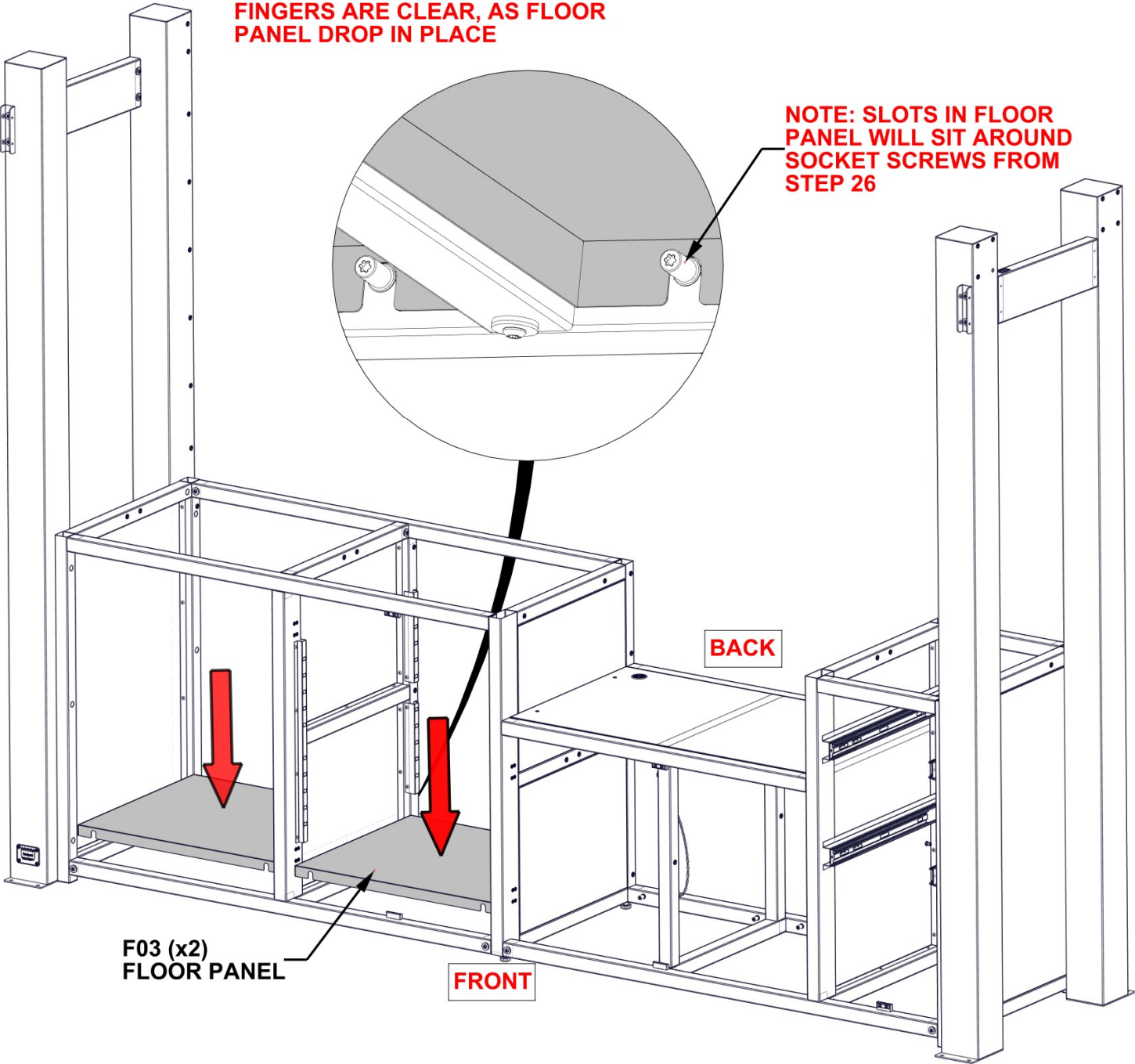
# STEP 27 - KITCHEN ASSEMBLY



F03 FLOOR PANEL - A4M02202  
(x2) 1 3/16"x21 3/4"x25 13/16" (30x553x655)

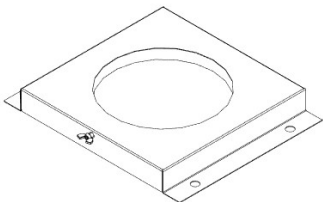
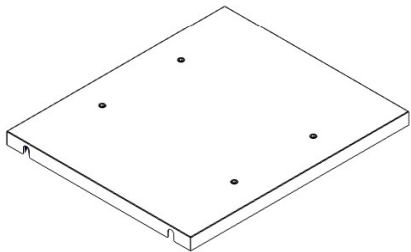
**INSTALL FLOOR PANEL FROM  
INSIDE OF CABINET. MAKE SURE  
FINGERS ARE CLEAR, AS FLOOR  
PANEL DROP IN PLACE**

**NOTE: SLOTS IN FLOOR  
PANEL WILL SIT AROUND  
SOCKET SCREWS FROM  
STEP 26**



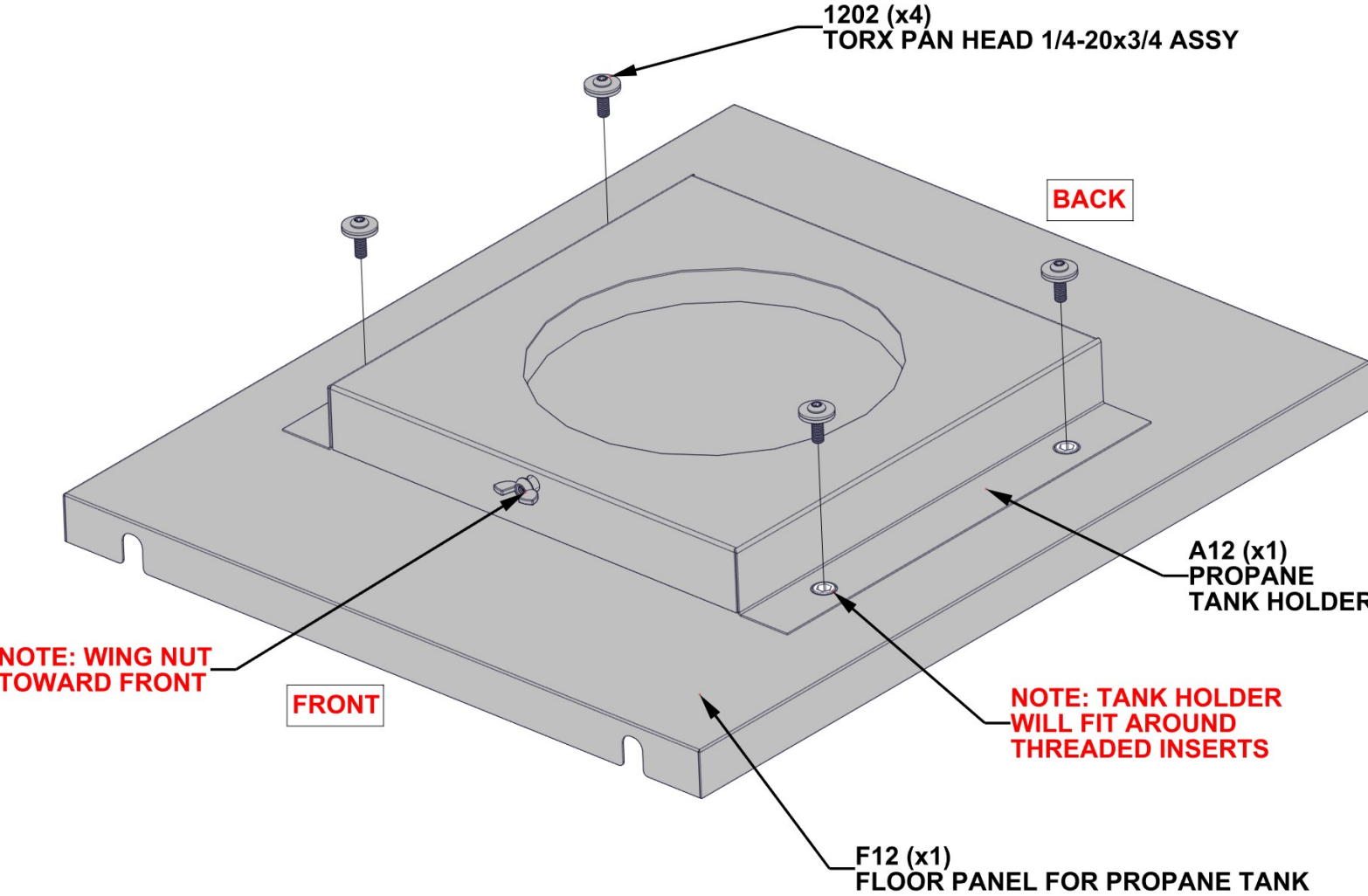
# STEP 28A - KITCHEN ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

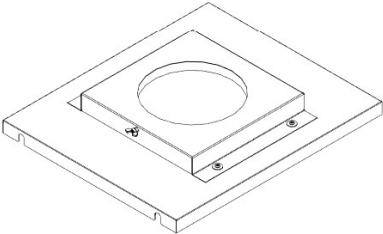


F12 FLOOR PANEL FOR PROPANE TANK - A4M02173  
(x1) 1 3/16"x18 3/8"x21 3/4" (30x466.5x553)

A12 PROPANE TANK HOLDER - A4M02028  
(x1) 1 5/8"x11 13/16"x14 9/16" (41x300x370)



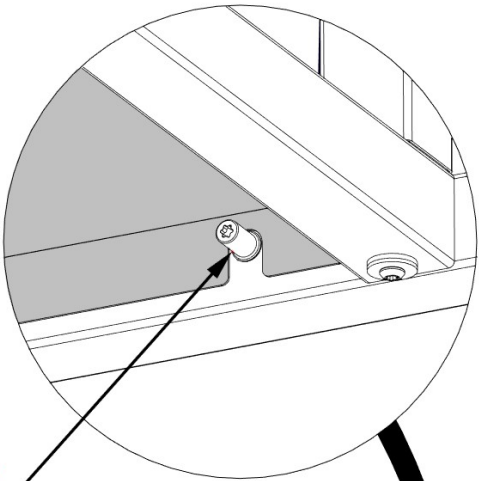
# STEP 28B - KITCHEN ASSEMBLY



FLOOR PANEL  
WITH TANK HOLDER  
STEP 28A

**INSTALL FLOOR PANEL FROM  
INSIDE OF CABINET. MAKE SURE  
FINGERS ARE CLEAR, AS FLOOR  
PANEL DROP IN PLACE**

**NOTE: SLOTS IN FLOOR  
PANEL WILL SIT AROUND  
SOCKET SCREWS FROM  
STEP 26**



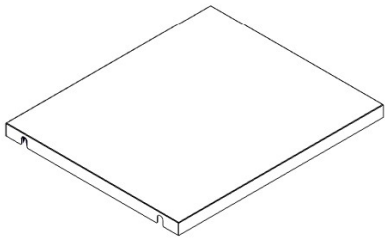
**BACK**

**FRONT**

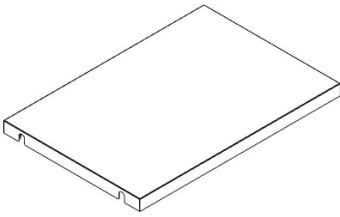
FLOOR PANEL  
WITH TANK HOLDER  
STEP 28A



# STEP 29 - KITCHEN ASSEMBLY



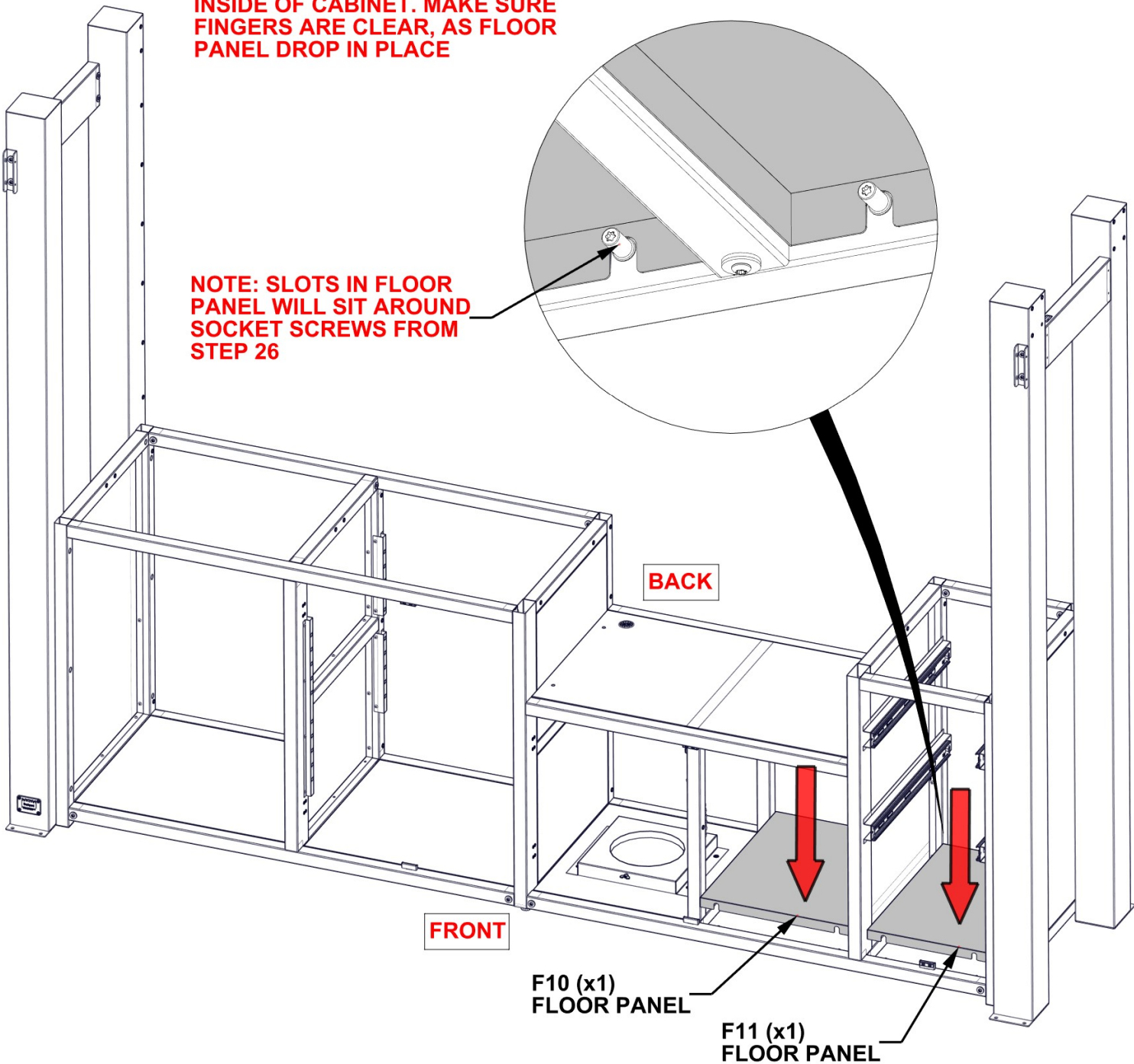
F10 FLOOR PANEL - A4M02208  
(x1) 1 3/16"x18 3/8"x21 3/4" (30x467x553)



F11 FLOOR PANEL - A4M02209  
(x1) 1 3/16"x14 13/16"x21 3/4" (30x376x553)

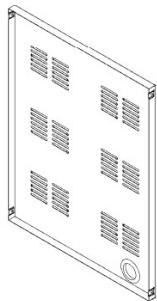
**INSTALL FLOOR PANEL FROM  
INSIDE OF CABINET. MAKE SURE  
FINGERS ARE CLEAR, AS FLOOR  
PANEL DROP IN PLACE**

**NOTE: SLOTS IN FLOOR  
PANEL WILL SIT AROUND  
SOCKET SCREWS FROM  
STEP 26**



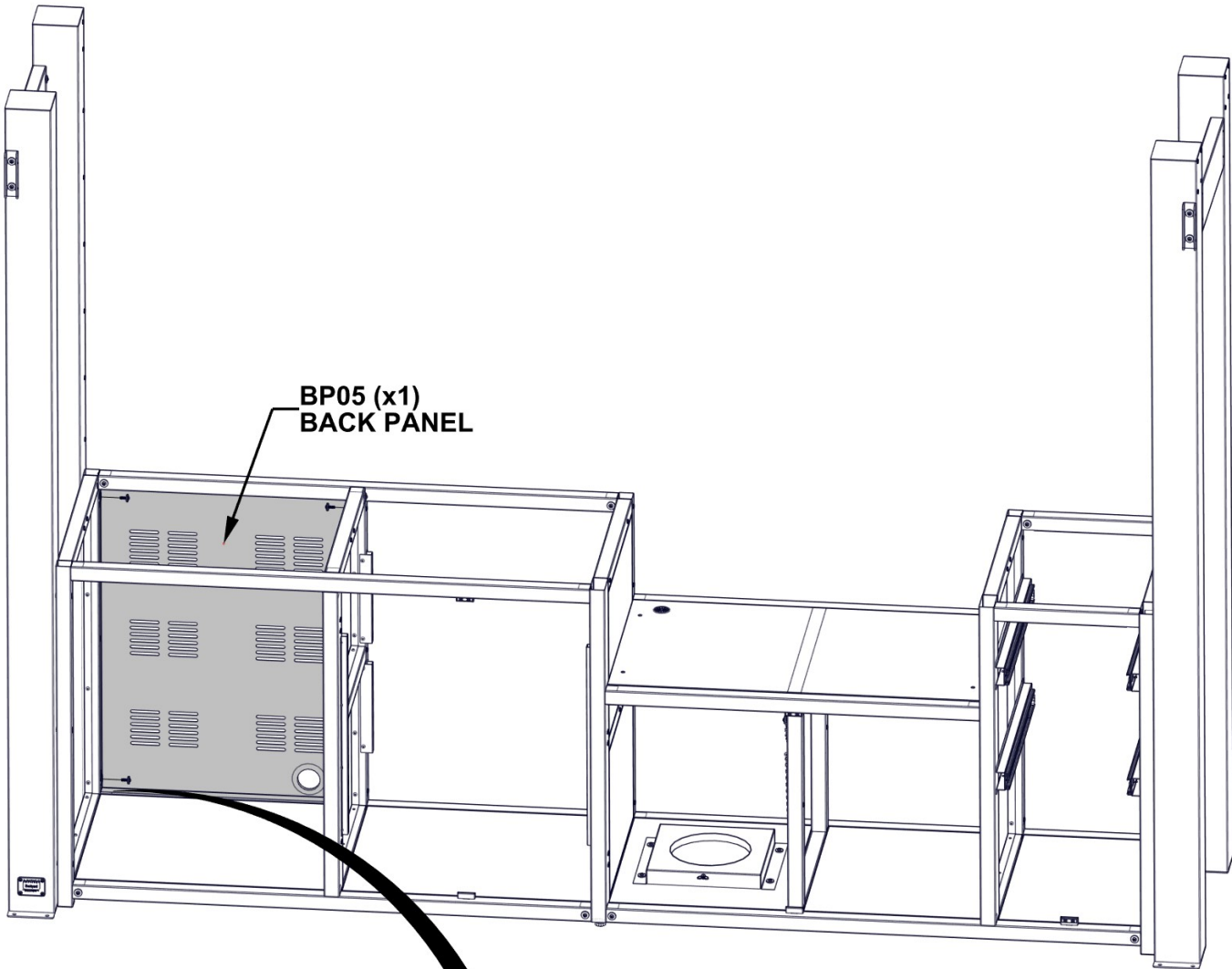


# STEP 30 - KITCHEN ASSEMBLY

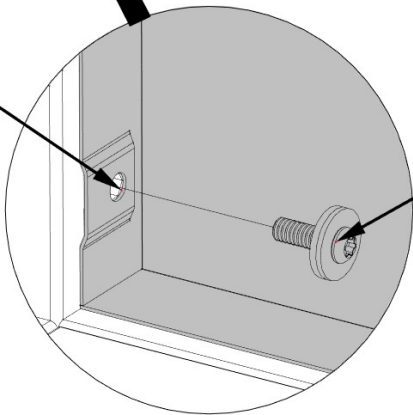


QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

BP05 BACK PANEL - A4M02055  
(x1) 1 3/16"x25 13/16"x33 13/16" (30x656x859)

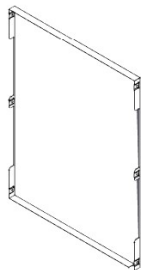


**NOTE: PANEL WILL FIT  
AROUND THREADED INSERT**



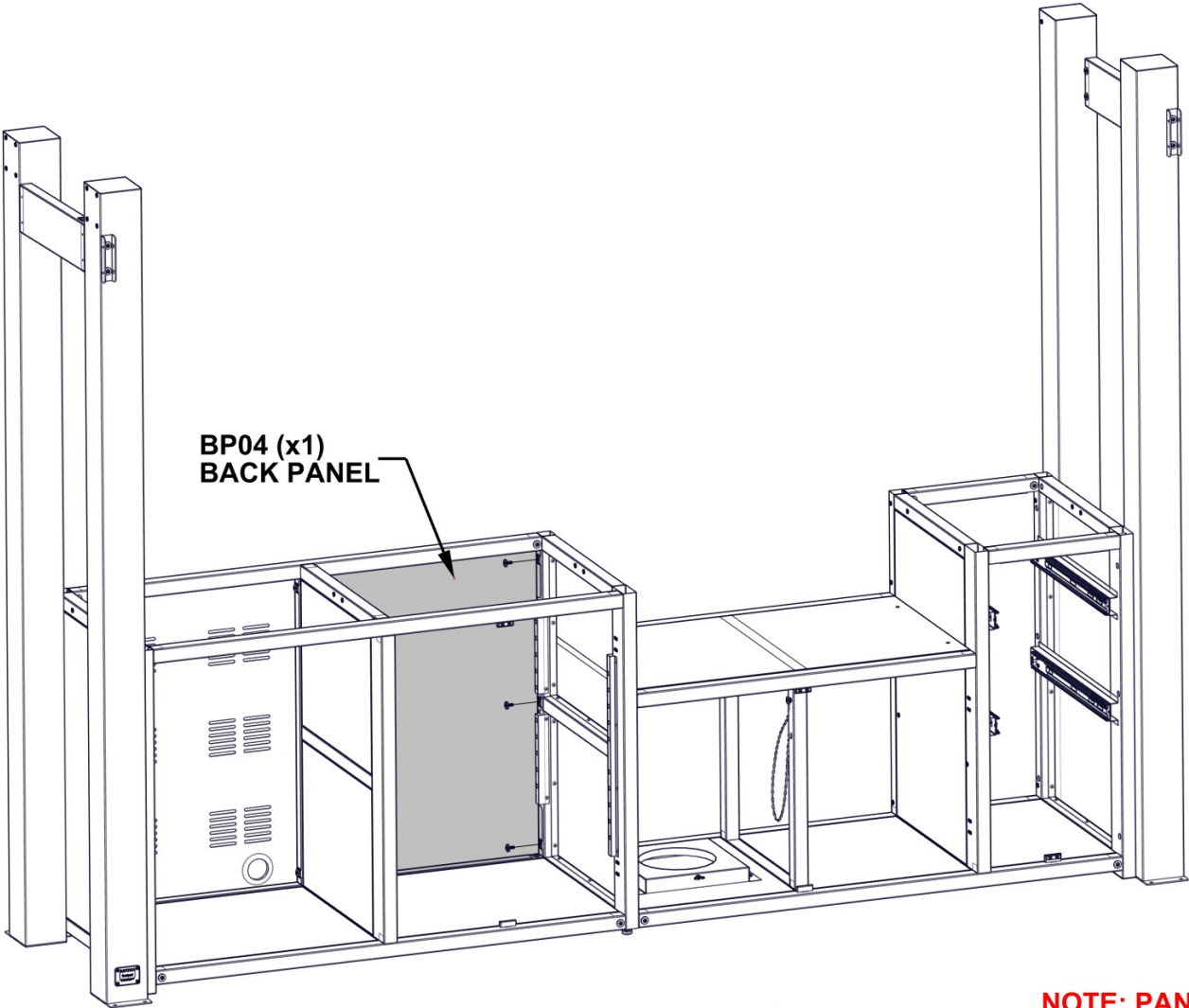
1202 (x4)  
TORX PAN HEAD 1/4-20x3/4 ASSY

# STEP 31 - KITCHEN ASSEMBLY

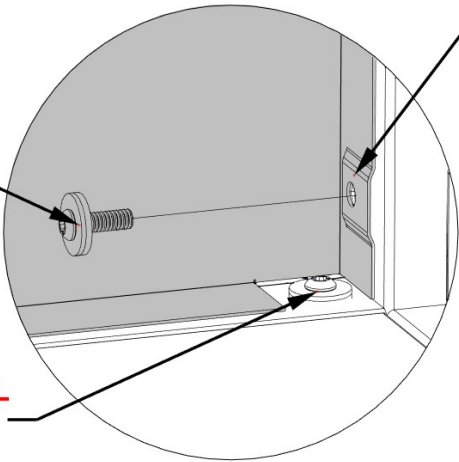


QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

BP04 BACK PANEL - A4M02054  
(x1) 1 3/16"x25 13/16"x33 7/8" (30x656x860)



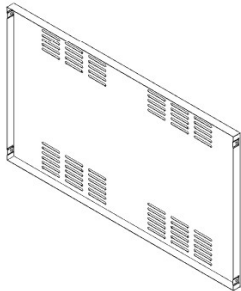
1202 (x6)  
TORX PAN HEAD 1/4-20x3/4 ASSY



NOTE: PANEL WILL FIT  
AROUND THREADED INSERT

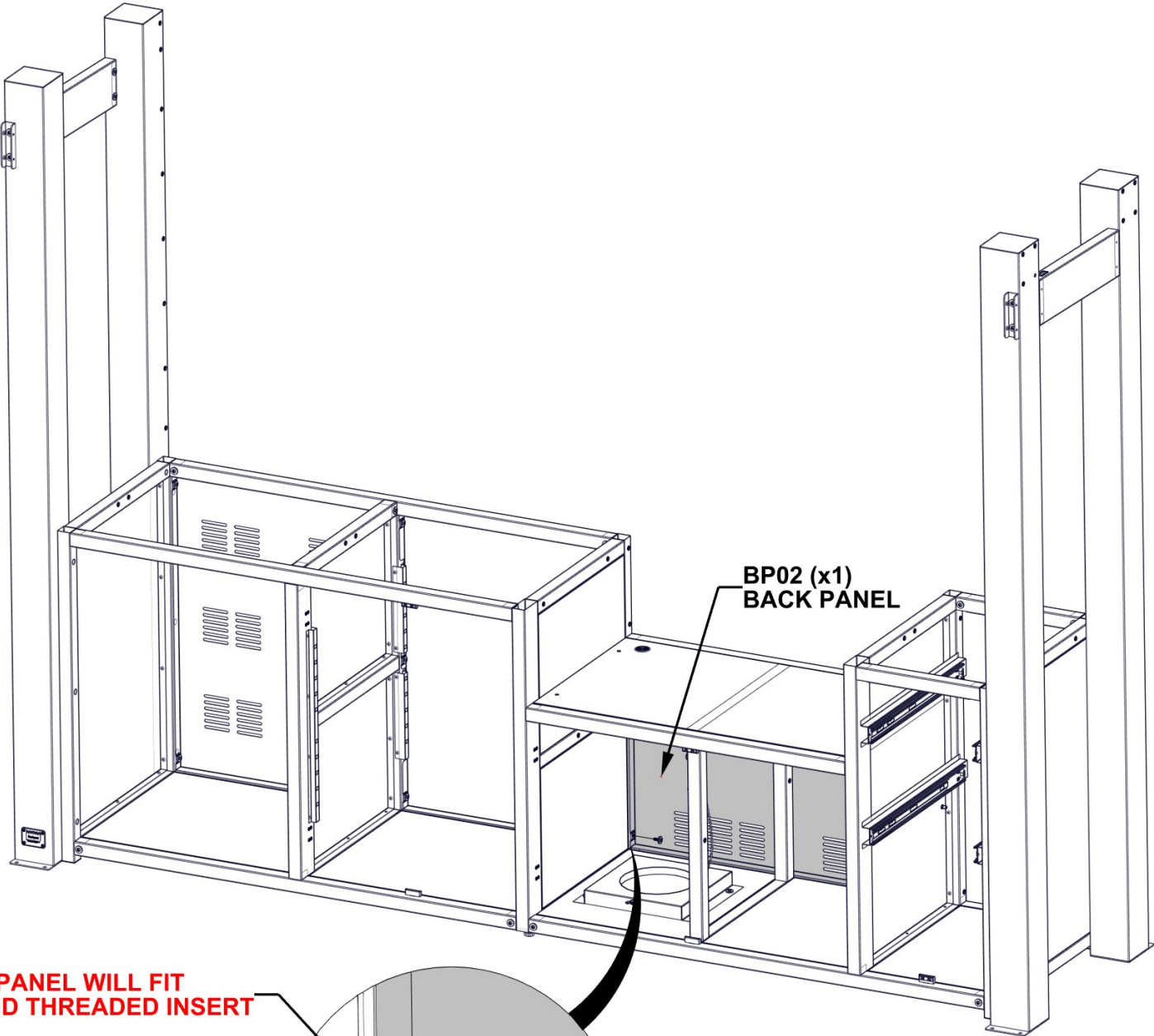
NOTE: ORIENTATION OF PANEL  
NOTCH IN CORNER WILL FIT  
AROUND BOLT CONNECTION

# STEP 32 - KITCHEN ASSEMBLY



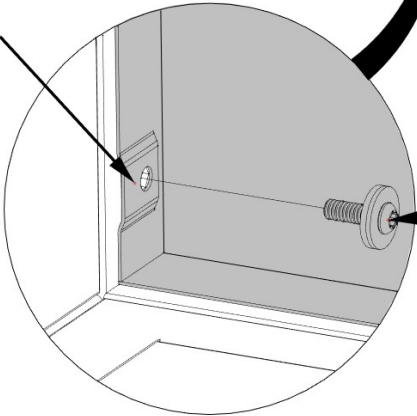
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

BP02 BACK PANEL - A4M02052  
(x1) 1 3/16"x22 5/8"x38 7/16" (30x575x976)



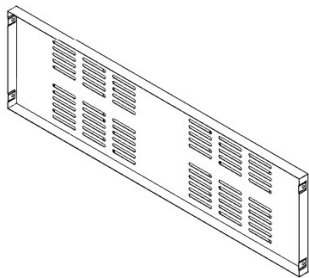
BP02 (x1)  
BACK PANEL

NOTE: PANEL WILL FIT  
AROUND THREADED INSERT



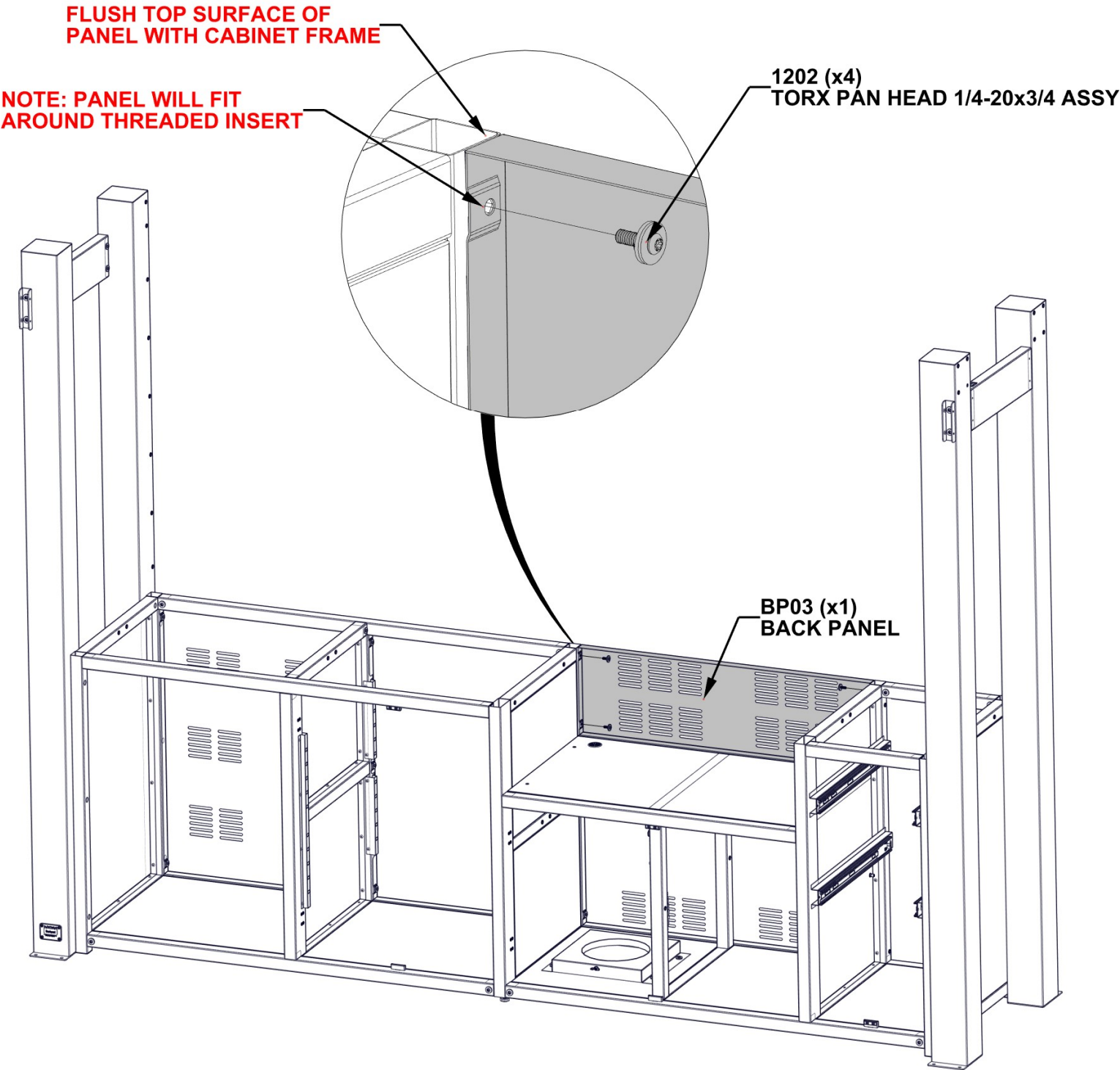
1202 (x4)  
TORX PAN HEAD 1/4-20x3/4 ASSY

# STEP 33 - KITCHEN ASSEMBLY



QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

BP03 BACK PANEL - A4M02053  
(x1) 1 3/16"x11 3/16"x38 3/8" (30x284x975)





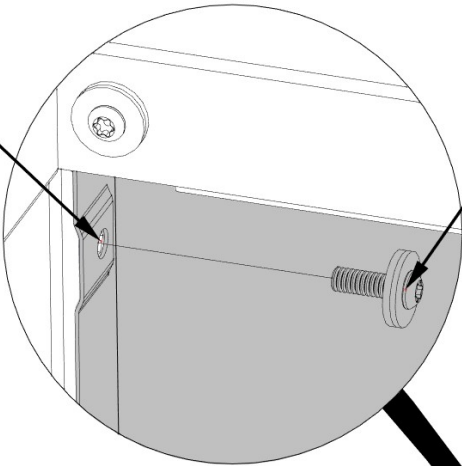
# STEP 34 - KITCHEN ASSEMBLY



QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

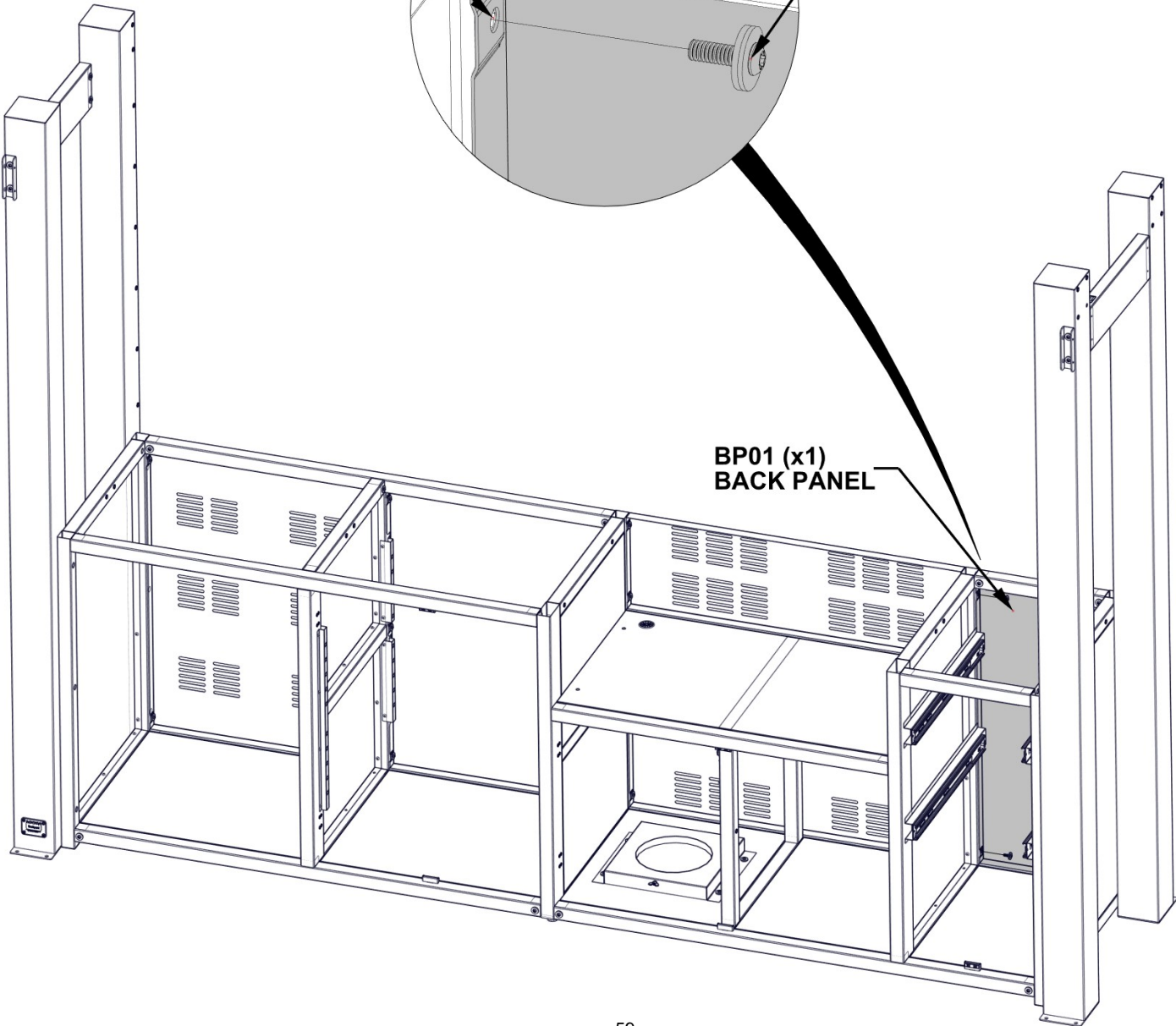
BP01 BACK PANEL - A4M02051  
(x1) 1 3/16"x14 13/16"x33 13/16" (30x377x859)

**NOTE: PANEL WILL FIT  
AROUND THREADED INSERT**

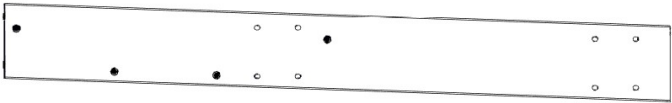


1202 (x4)  
TORX PAN HEAD 1/4-20x3/4 ASSY

BP01 (x1)  
BACK PANEL



# STEP 35 - KITCHEN ASSEMBLY

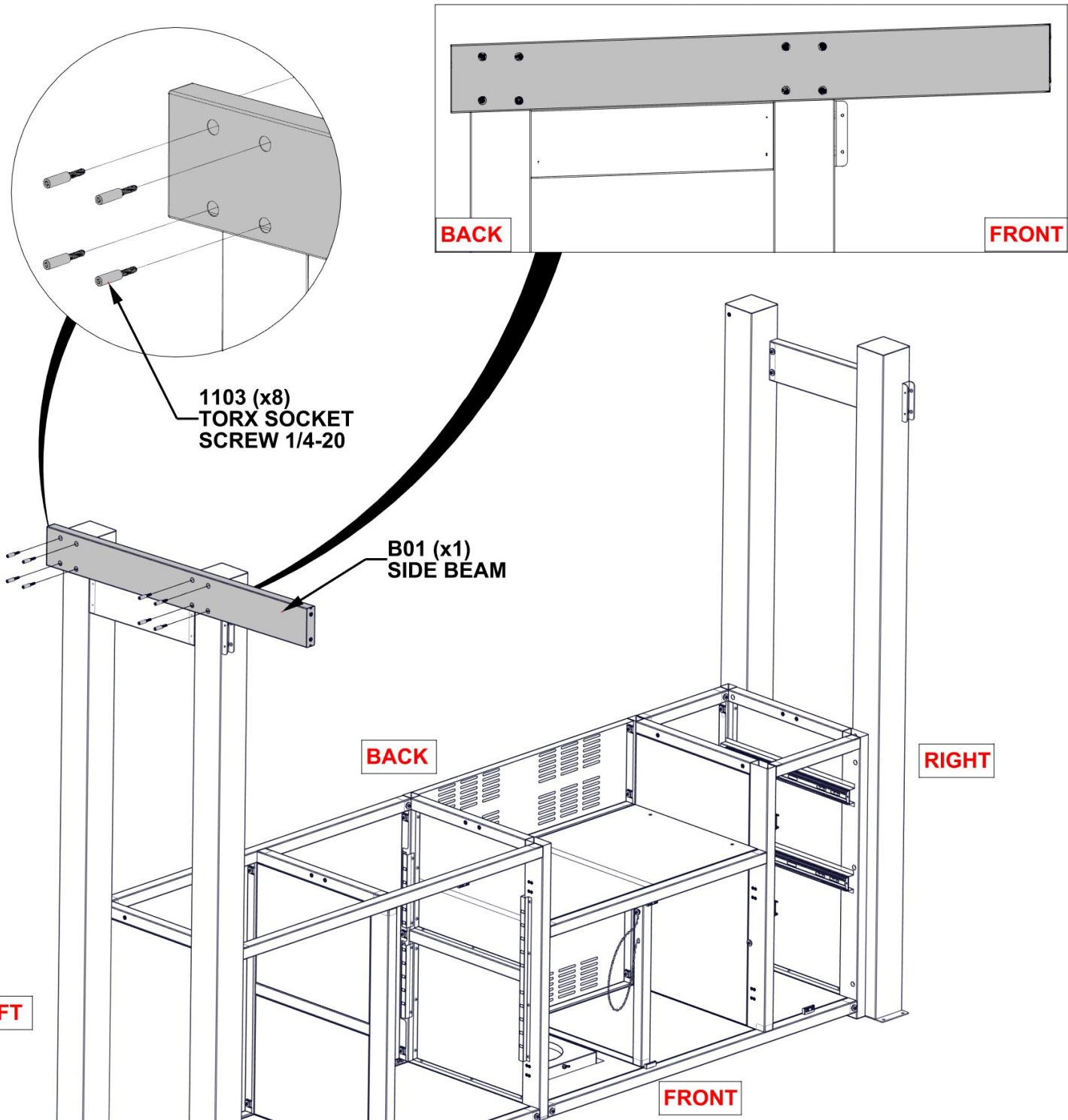


B01 SIDE BEAM - A4M02012  
(x1) 36x5 1/4"x46 1/2" (36x134x1181)

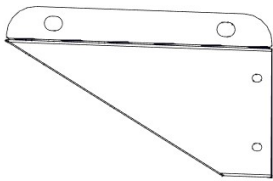
QTY	PART NUMBER	Description
8	H101103	TORX SOCKET SCREW 1/4-20

DO NOT TIGHTEN HARDWARE AT THIS STEP

NOTE: SIDE BEAM WILL BE AT A SLIGHT ANGLE

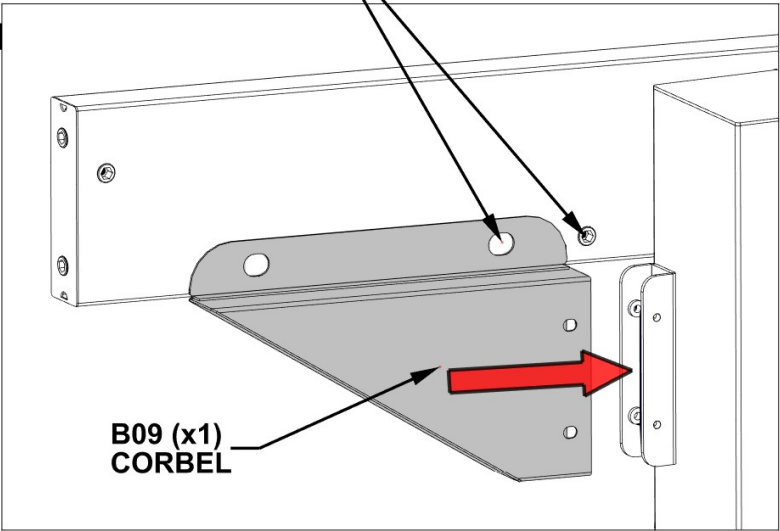


# STEP 36A - KITCHEN ASSEMBLY

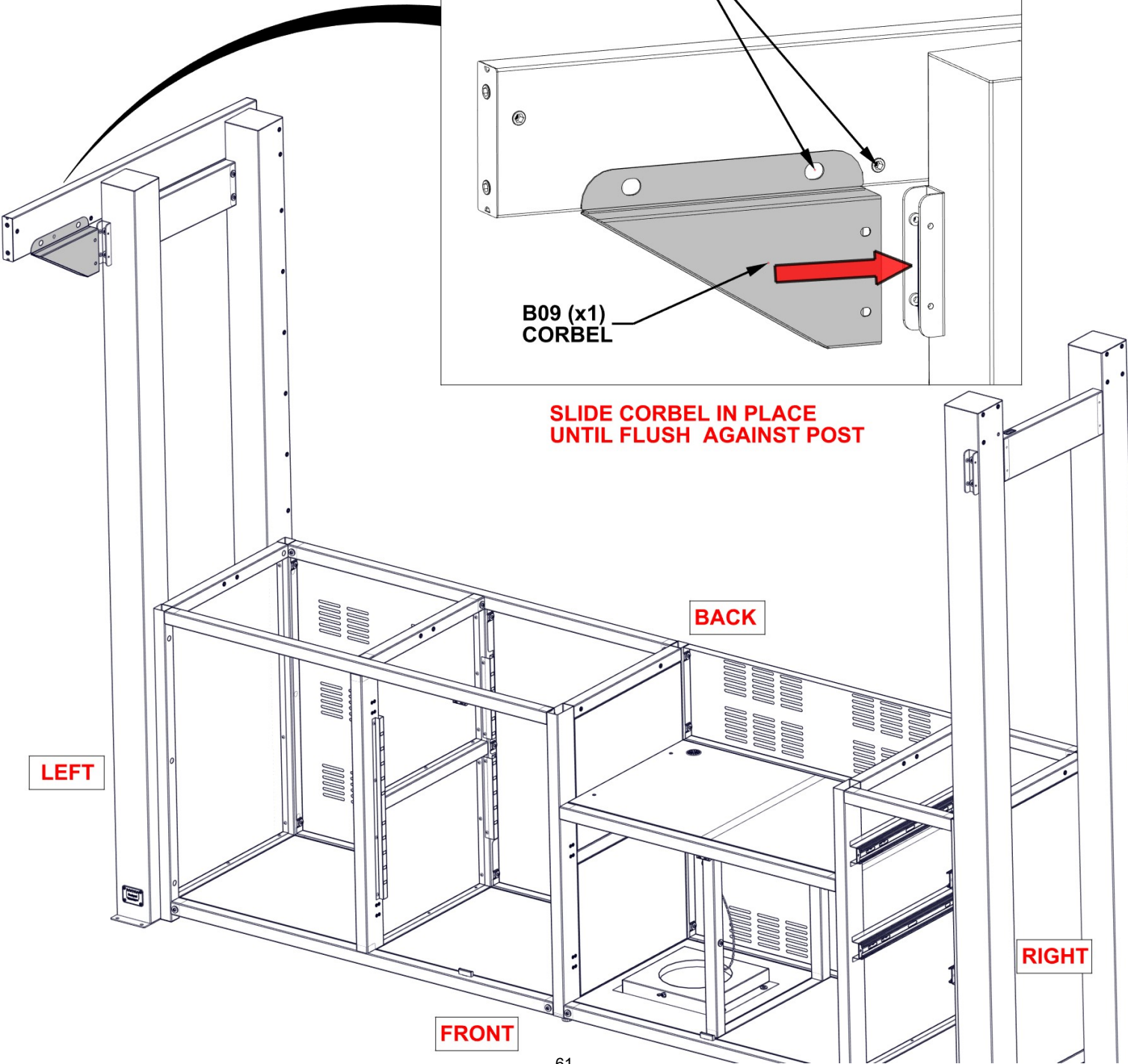


B09 CORBEL - A4M02042  
(x1) 1 7/16"x6 11/16"x11 1/8" (36x170x282)

**NOTE: CORBEL BRACKET SLOTS  
WILL FIT AROUND THREADED  
INSERTS AND FLUSH AGAINST BEAM**



**SLIDE CORBEL IN PLACE  
UNTIL FLUSH AGAINST POST**

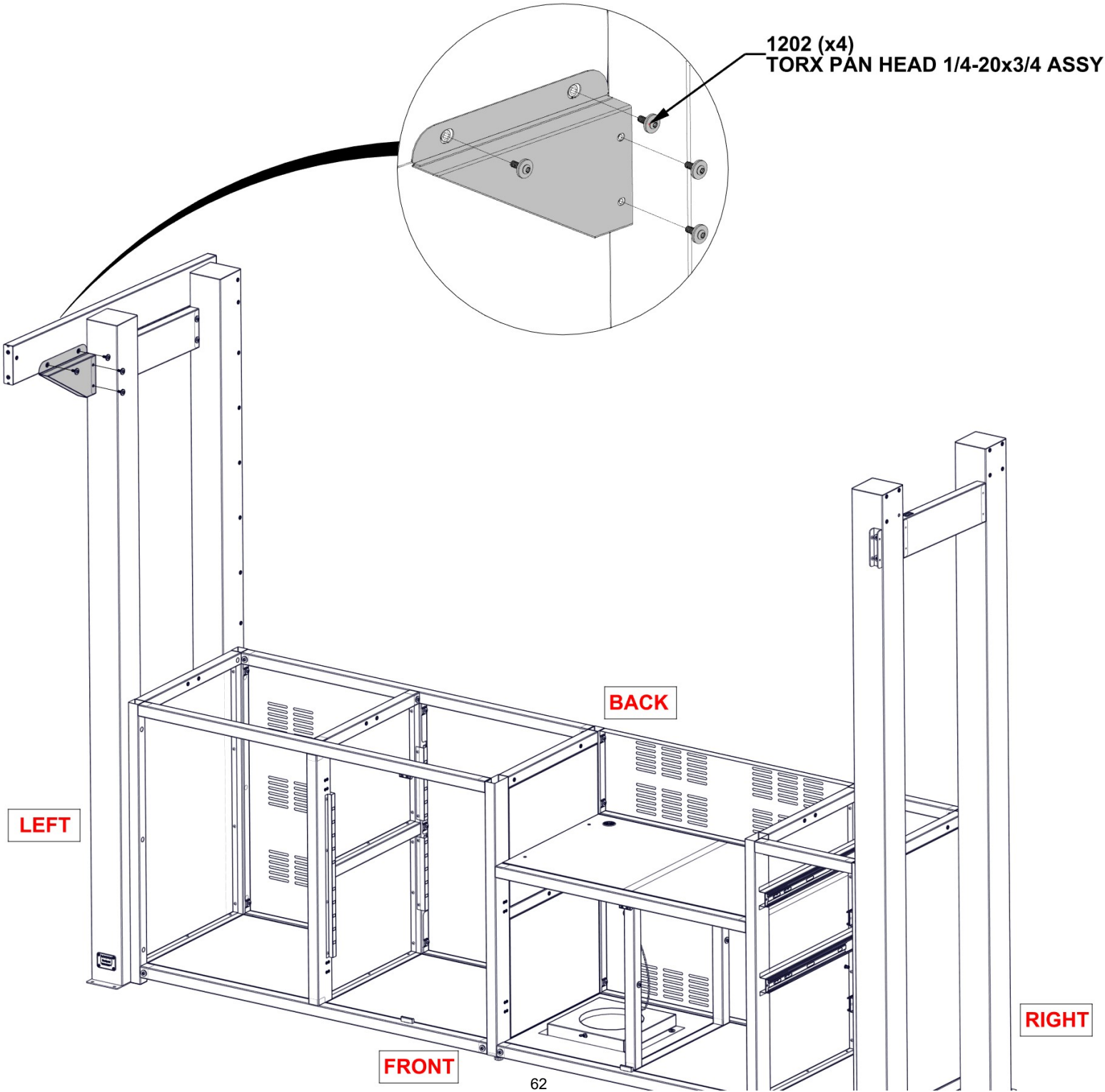




# STEP 36B - KITCHEN ASSEMBLY

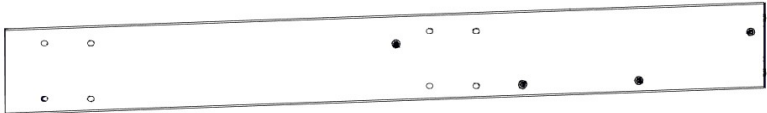
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT TIGHTEN HARDWARE AT THIS STEP





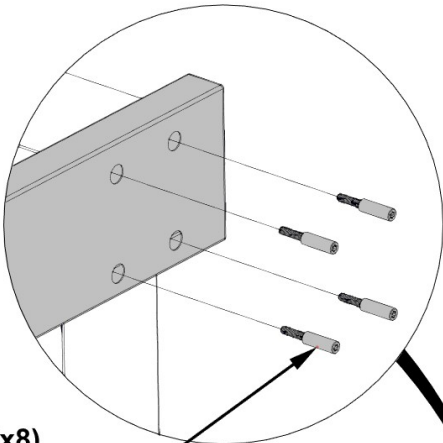
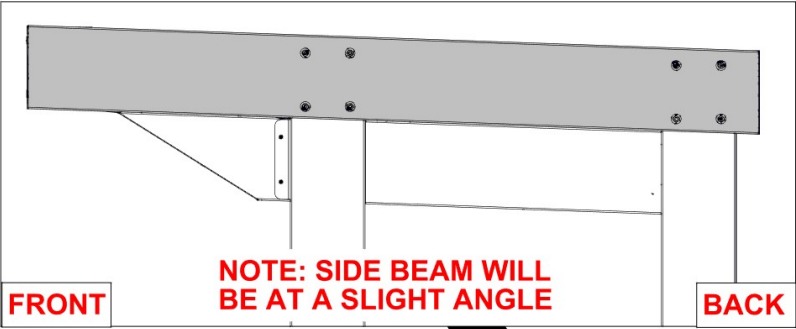
# STEP 37 - KITCHEN ASSEMBLY



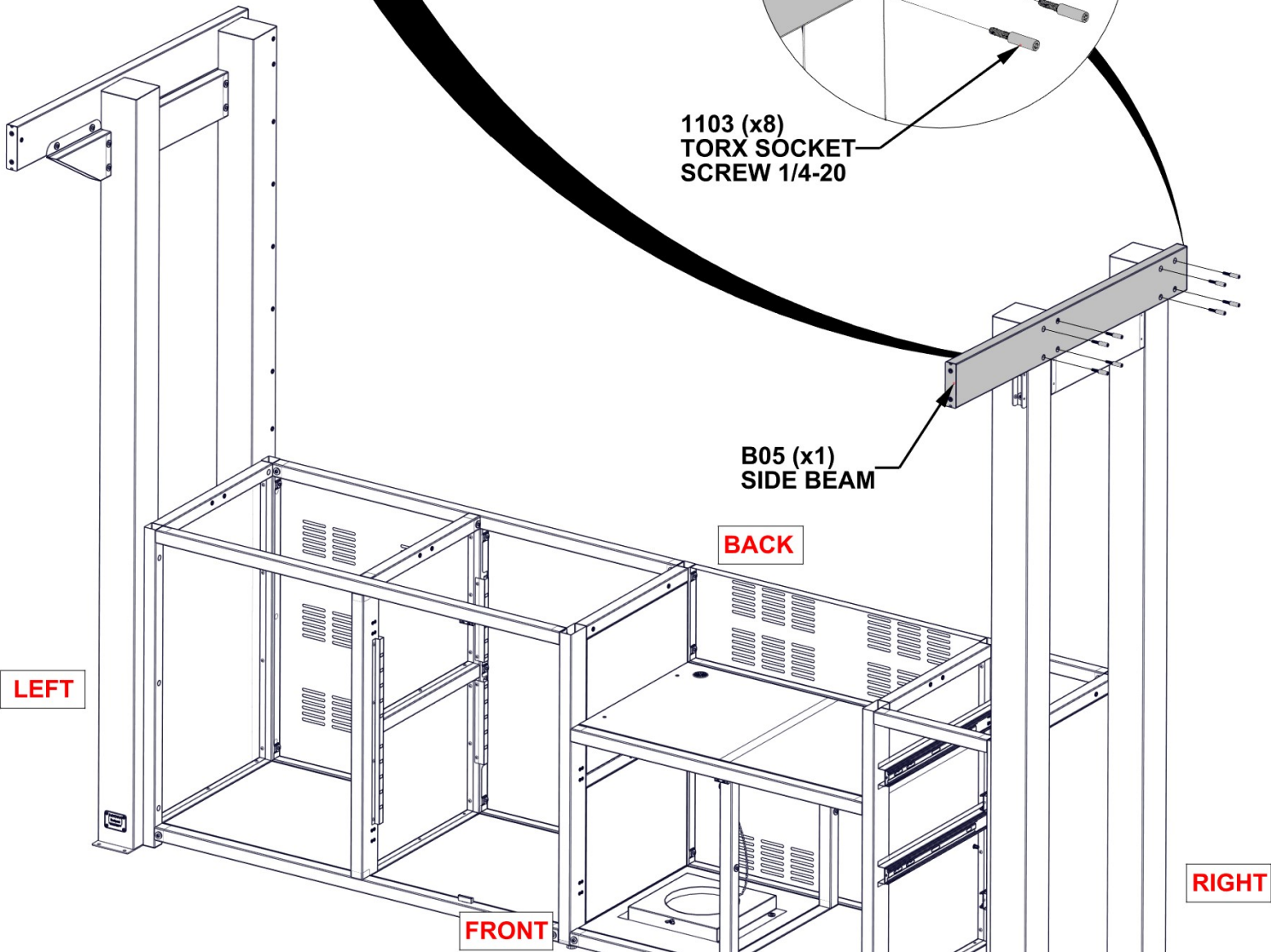
B05 SIDE BEAM - A4M02022  
(x1) 1 7/16"x5 1/4"x46 1/2" (36x134x1181)

QTY	PART NUMBER	Description
8	H101103	TORX SOCKET SCREW 1/4-20

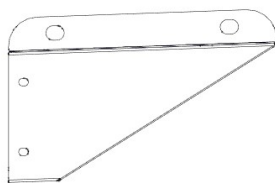
DO NOT TIGHTEN HARDWARE AT THIS STEP



1103 (x8)  
TORX SOCKET  
SCREW 1/4-20

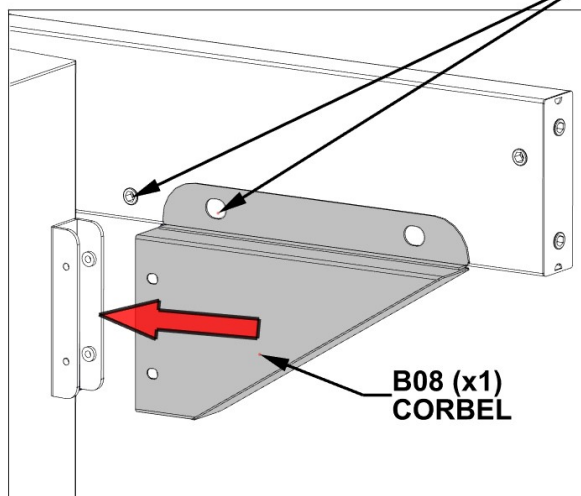


## STEP 38A - KITCHEN ASSEMBLY

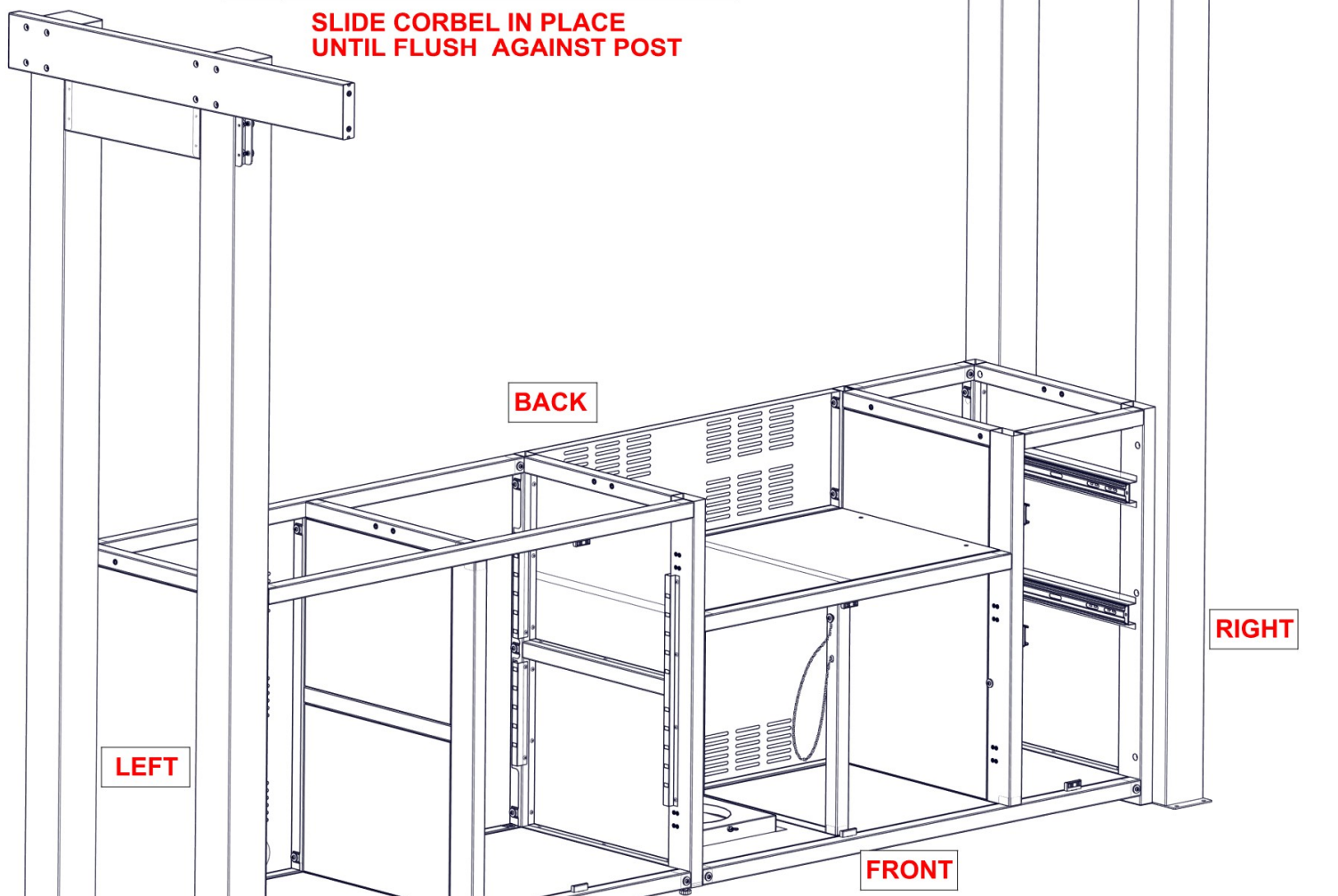


B08 CORBEL - A4M02041  
(x1) 1 7/16"x6 11/16"x11 1/8" (36x170x282)

**NOTE: CORBEL BRACKET SLOTS  
WILL FIT AROUND THREADED  
INSERTS AND FLUSH AGAINST BEAM**



**SLIDE CORBEL IN PLACE  
UNTIL FLUSH AGAINST POST**

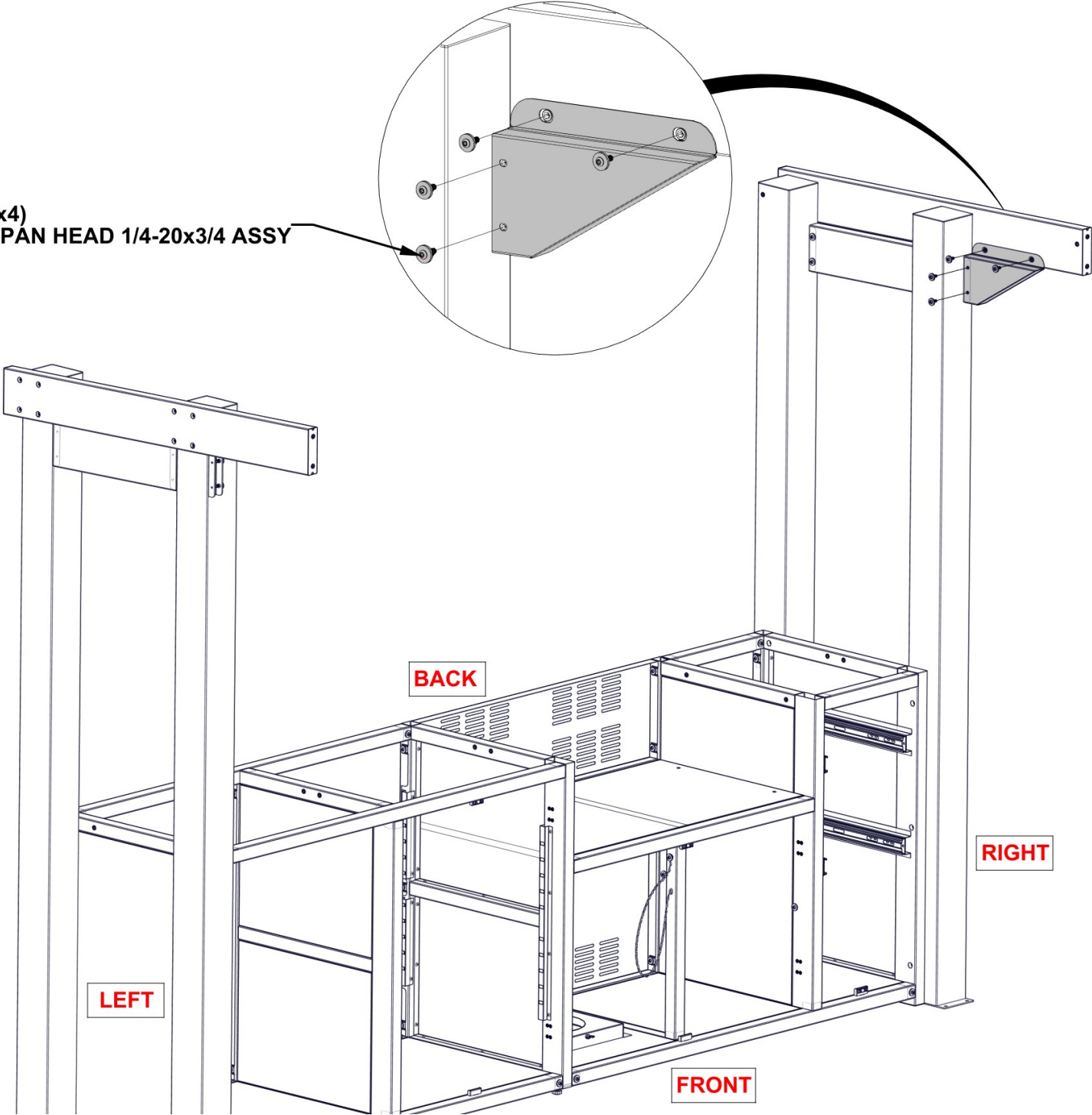


# STEP 38B - KITCHEN ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT TIGHTEN HARDWARE AT THIS STEP

1202 (x4)  
TORX PAN HEAD 1/4-20x3/4 ASSY



# STEP 39 - BACK BEAM ASSEMBLY



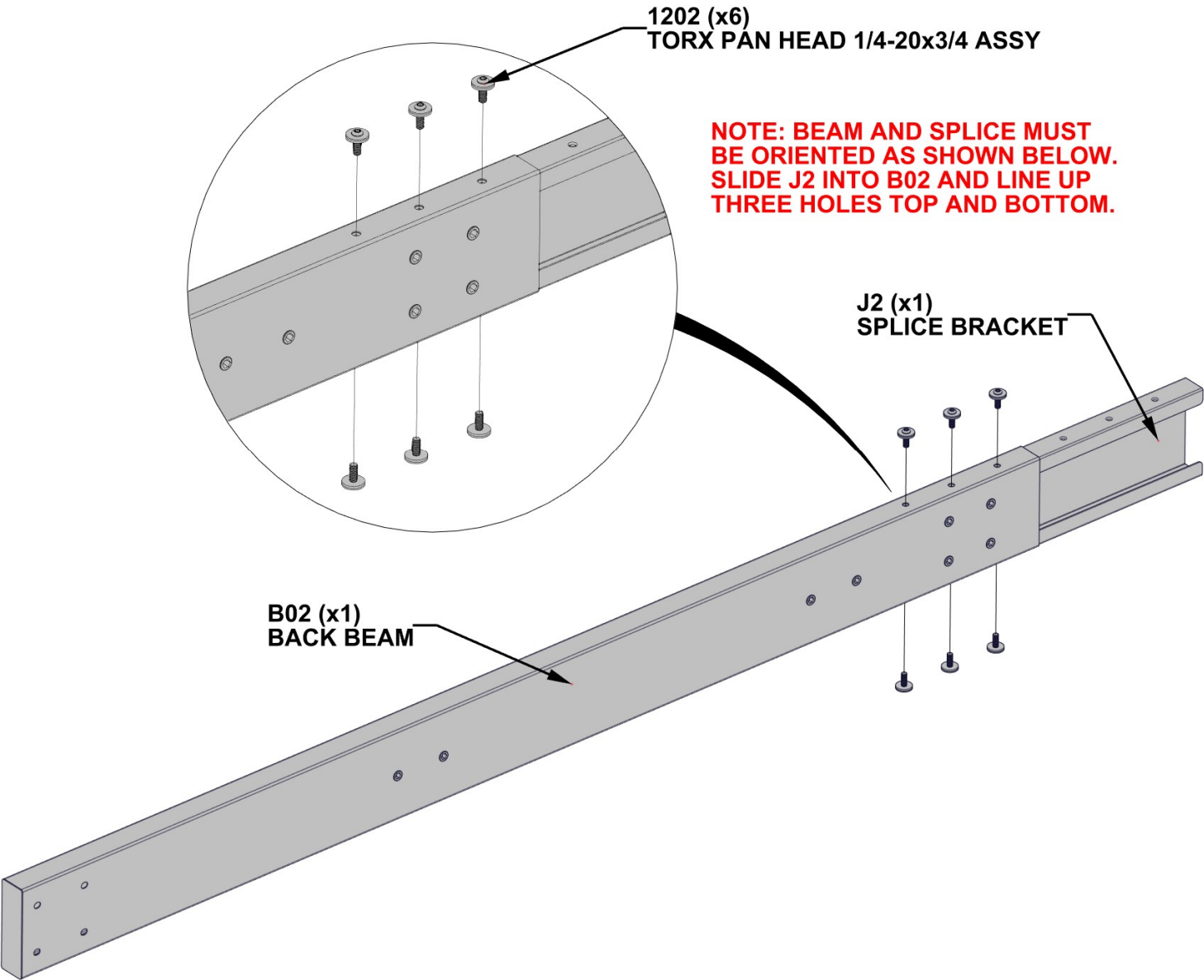
QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

J2 SPLICE BRACKET - A4M02184  
(x1) 1 5/16"x4 11/16"x19 11/16" (33.2x119.2x500)



B02 BACK BEAM - A4M02013  
(x1) 1 7/16"x4 13/16"x61 1/4" (36x122x1556)

DO NOT TIGHTEN HARDWARE AT THIS STEP





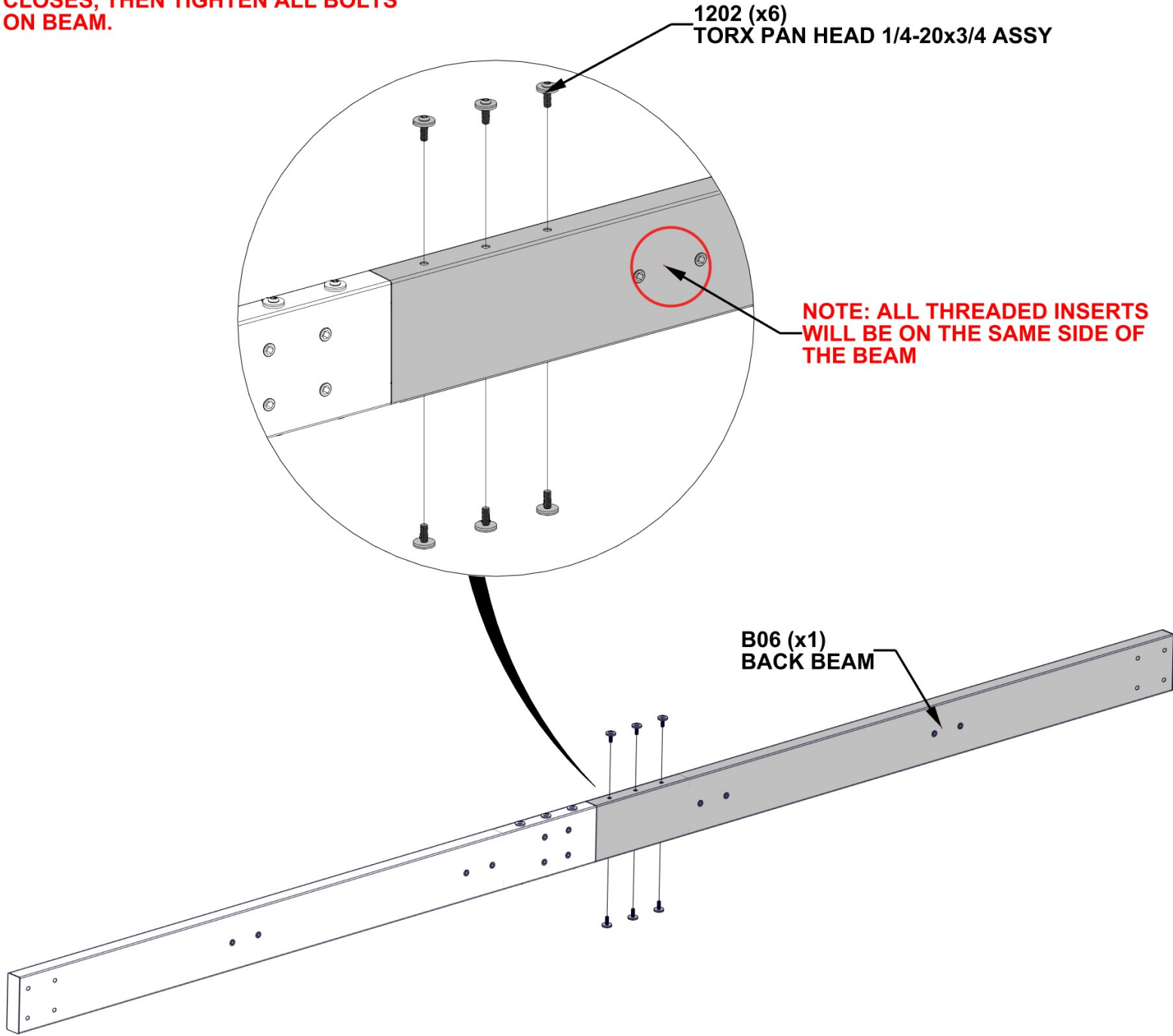
# STEP 40 - BACK BEAM ASSEMBLY



B06 BACK BEAM - A4M02024  
(x1) 1 7/16"x4 13/16"x (36x122x1556)

QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

SLIDE B06 ONTO SPLICE BRACKET.  
GENTLY TAP ENDS OF ASSEMBLY  
WITH RUBBER Mallet UNTIL GAP  
CLOSES, THEN TIGHTEN ALL BOLTS  
ON BEAM.



# STEP 41 - FRONT BEAM ASSEMBLY



J1 SPLICE BRACKET - A4M02183  
(x1) 1 5/16"x5 3/16"x19 11/16" (33.2x131.2x500)

QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

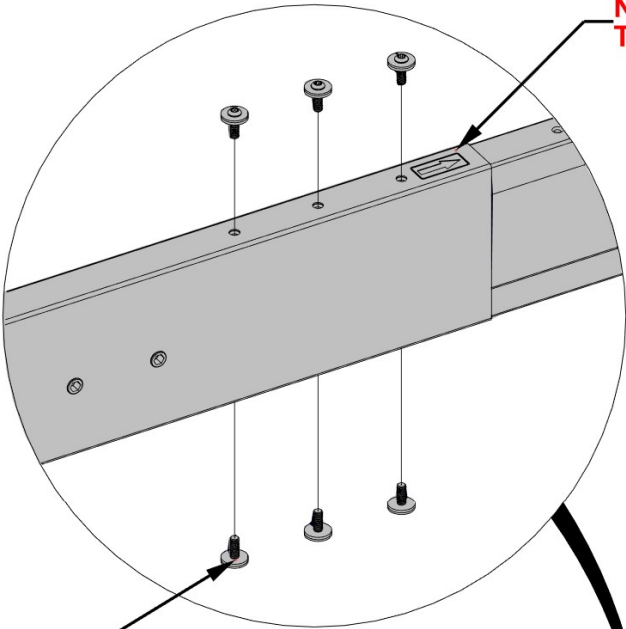


B03 FRONT BEAM - A4M02014  
(x1) 1 7/16"x5 1/4"x62 11/16" (36x134x1593)

**DO NOT TIGHTEN HARDWARE AT THIS STEP**

**NOTE: BEAM AND SPLICE MUST BE ORIENTED AS SHOWN BELOW. SLIDE J1 INTO B03 AND LINE UP THREE HOLES TOP AND BOTTOM.**

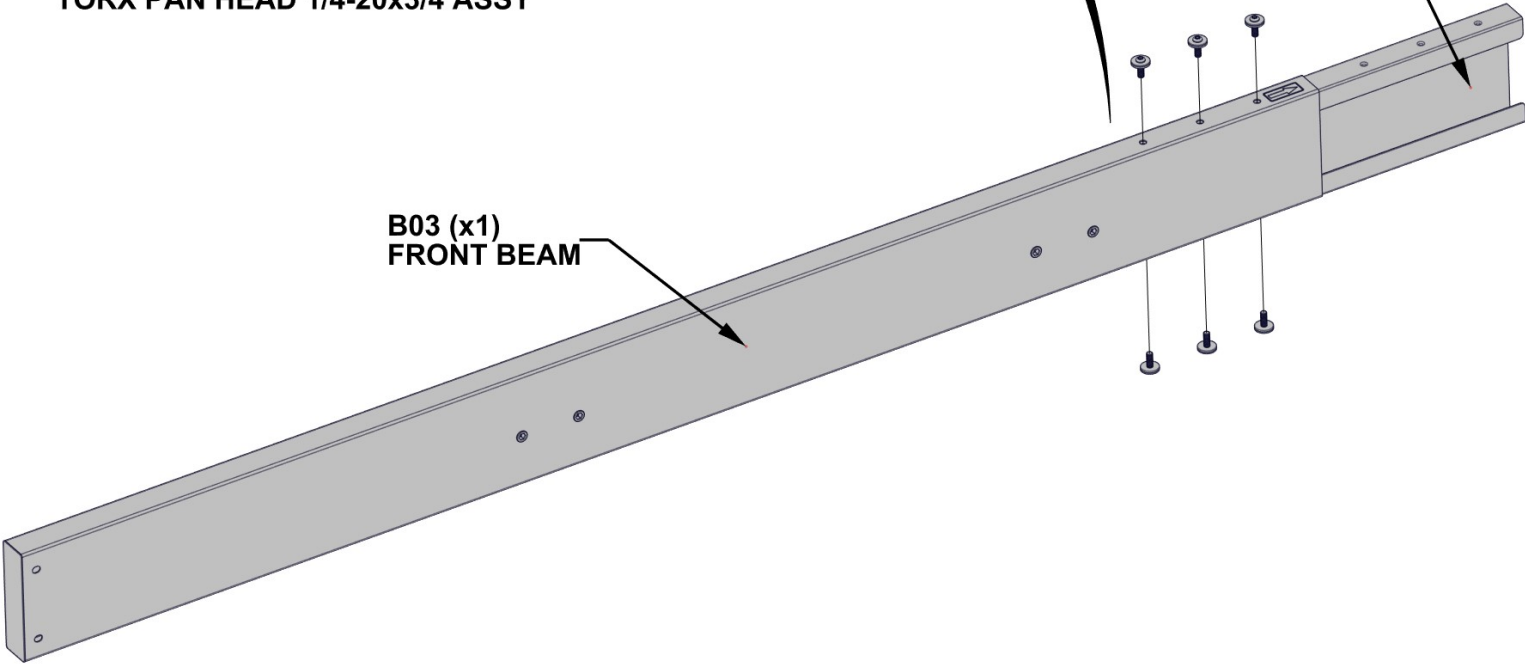
**NOTE: ARROW INDICATES TOP SURFACE OF BEAM**



1202 (x6)  
TORX PAN HEAD 1/4-20x3/4 ASSY

J1 (x1)  
SPLICE BRACKET

B03 (x1)  
FRONT BEAM



# STEP 42 - FRONT BEAM ASSEMBLY



B07 FRONT BEAM - A4M02027  
(x1) 1 7/16"x5 1/4"x62 11/16" (36x134x1593)

QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

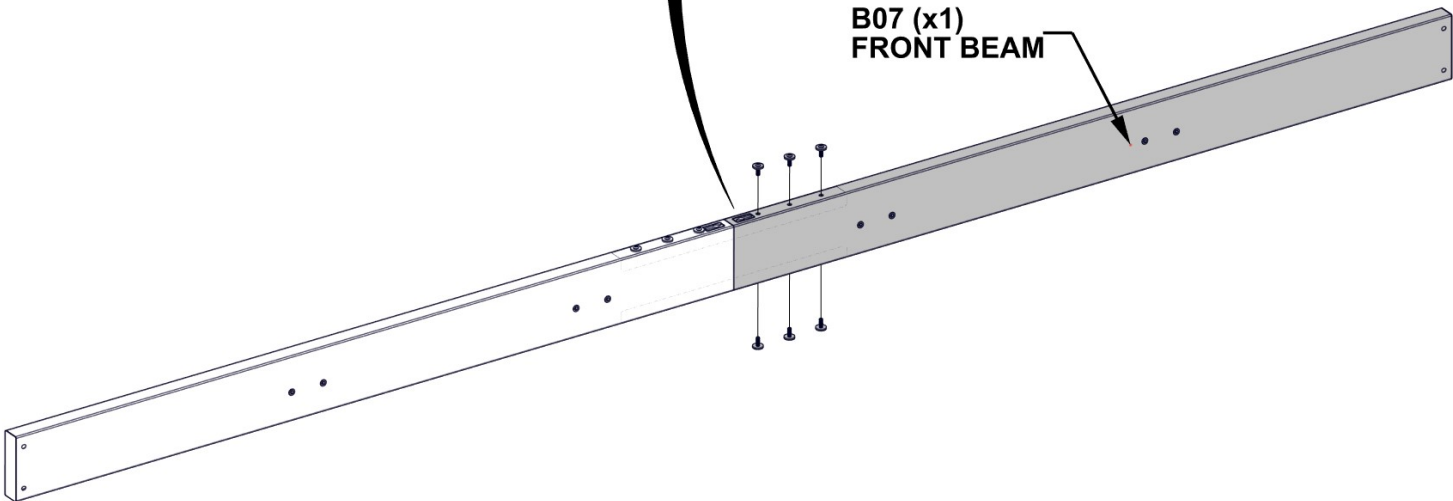
SLIDE B07 ONTO SPLICE BRACKET.  
GENTLY TAP ENDS OF ASSEMBLY  
WITH RUBBER Mallet UNTIL GAP  
CLOSES, THEN TIGHTEN ALL BOLTS  
ON BEAM.

NOTE: ARROWS INDICATE  
TOP SURFACE OF BEAM.  
BOTH ARROWS WILL FACE  
EACH OTHER ON BEAM ASSEMBLY

1202 (x6)  
TORX PAN HEAD 1/4-20x3/4 ASSY

NOTE: ALL THREADED  
INSERTS WILL BE ON  
THE SAME SIDE OF THE  
BEAM

B07 (x1)  
FRONT BEAM



# STEP 43 - ROOF ASSEMBLY



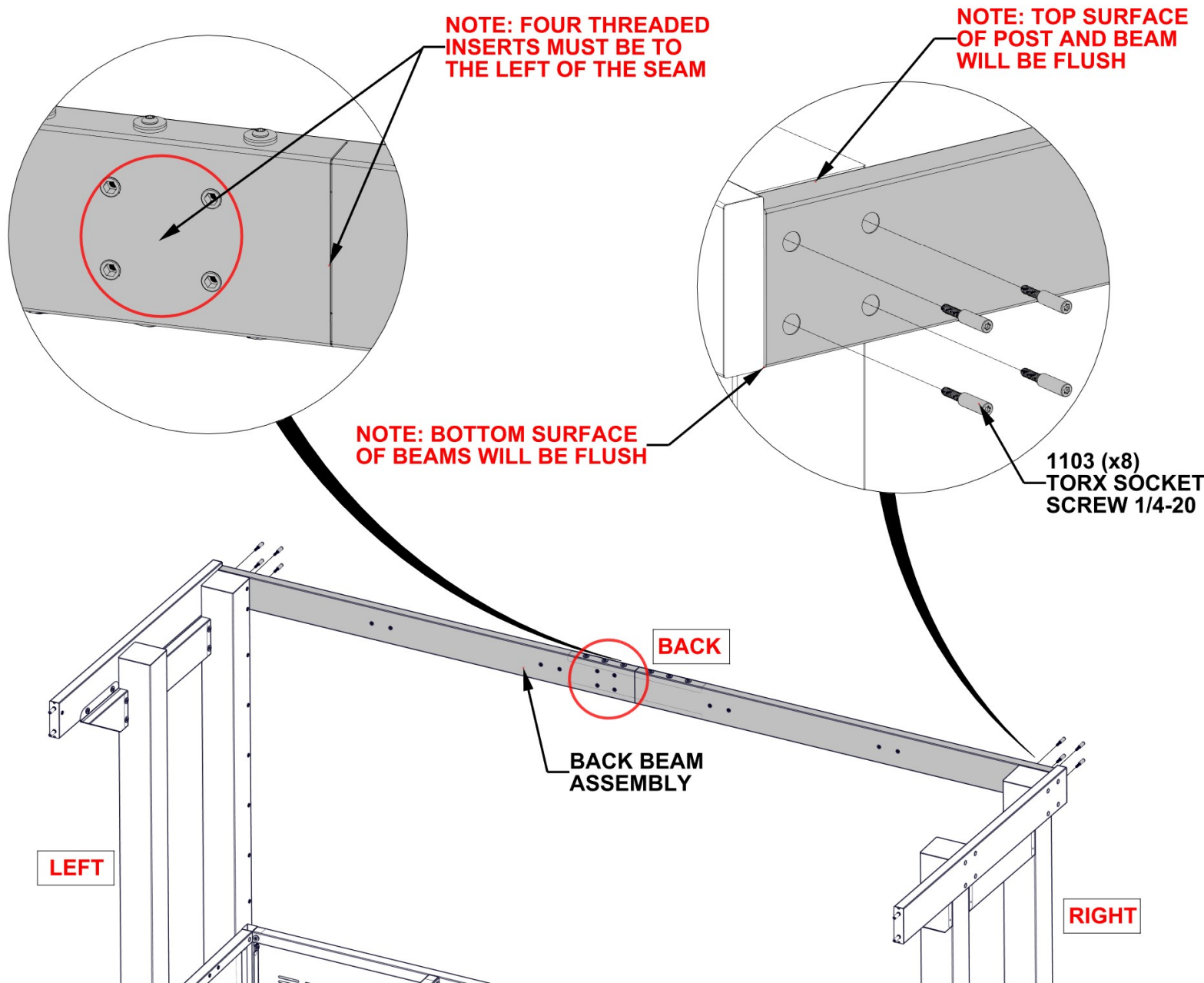
BACK BEAM ASSEMBLY  
STEPS 39-40

QTY	PART NUMBER	Description
8	H101103	TORX SOCKET SCREW 1/4-20

FOR THIS STEP IT IS HELPFUL TO HAVE THREE ADDITIONAL PEOPLE TO HELP HOLD BACK BEAM IN PLACE AND ATTACH HARDWARE.

DO NOT STAND ON CABINET FRAME TO INSTALL BEAM.  
DO NOT FULLY TIGHTEN HARDWARE AT THIS STEP.

CRITICAL: BACK BEAM MUST BE  
ORIENTED IN THE EXACT WAY  
SHOWN BELOW.

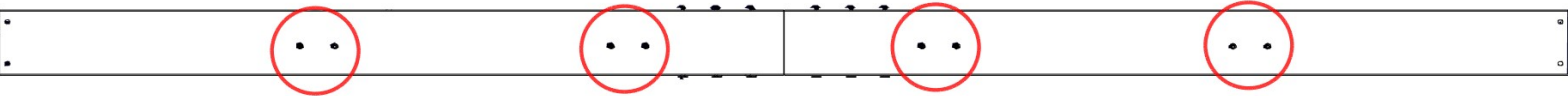




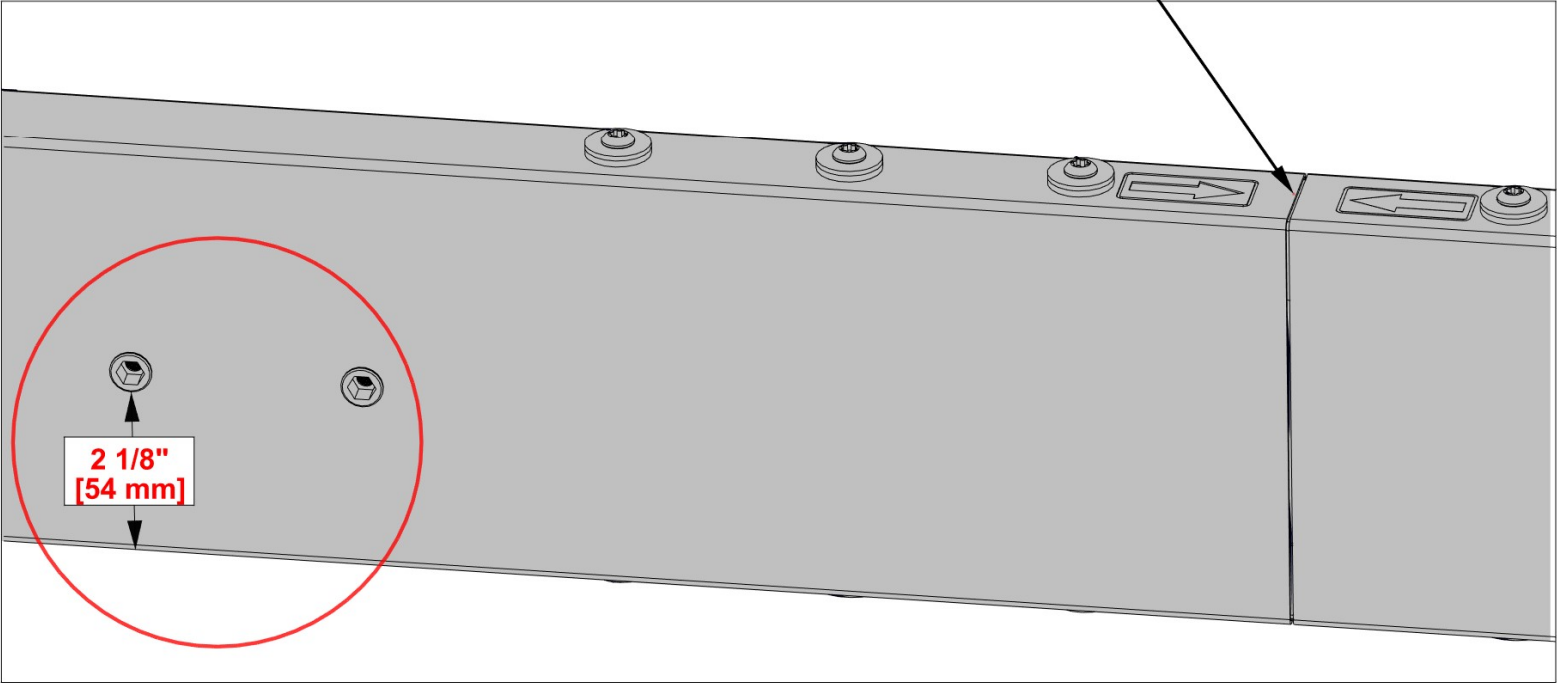
# STEP 44A - ROOF ASSEMBLY

USE THIS STEP TO POSITION THE FRONT BEAM ASSEMBLY IN THE EXACT ORIENTATION SHOWN BELOW

FRONT BEAM ASSEMBLY  
STEPS 41 - 42



NOTE: ARROWS INDICATE  
TOP SURFACE OF BEAM.  
BOTH ARROWS WILL FACE  
EACH OTHER ON BEAM ASSEMBLY



MEASURE FROM THE BOTTOM OF FRONT BEAM TO BOTTOM OF  
THREADED INSERTS OUTLINED IN RED. IF THE DIMENSION IS NOT  
CLOSE, FRONT BEAM WILL NEED TO BE FLIPPED.

# STEP 44B - ROOF ASSEMBLY

QTY	PART NUMBER	Description
4	H101103	TORX SOCKET SCREW 1/4-20

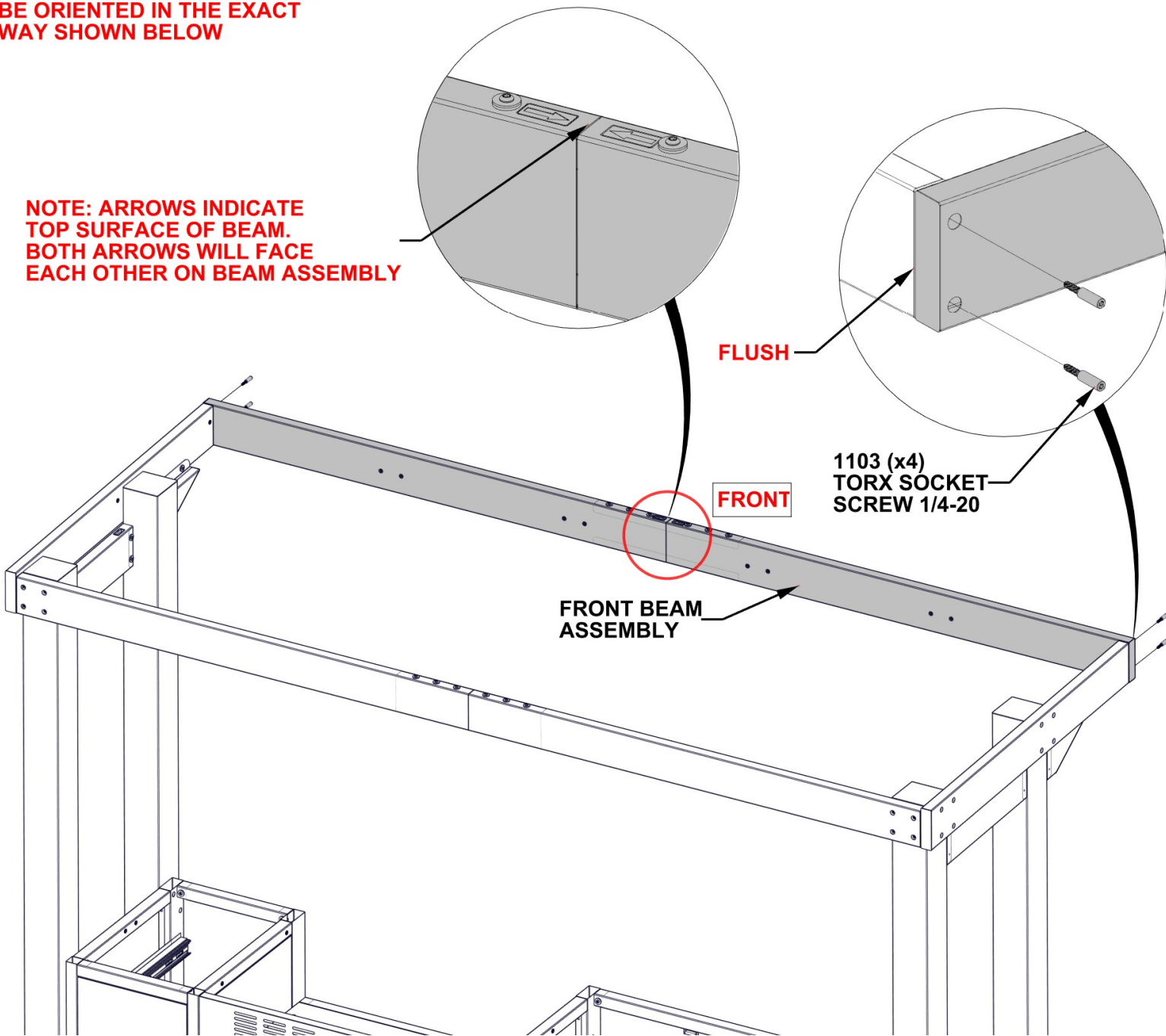


FRONT BEAM ASSEMBLY  
STEPS 41 - 42

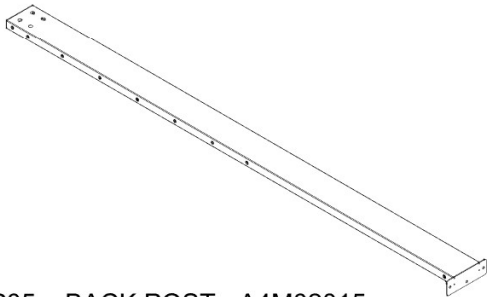
FOR THIS STEP IT IS HELPFUL TO HAVE THREE ADDITIONAL PEOPLE TO HELP HOLD FRONT BEAM IN PLACE AND ATTACH HARDWARE.

DO NOT STAND ON CABINET FRAME TO INSTALL BEAM.  
DO NOT FULLY TIGHTEN HARDWARE AT THIS STEP.

CRITICAL: FRONT BEAM MUST  
BE ORIENTED IN THE EXACT  
WAY SHOWN BELOW



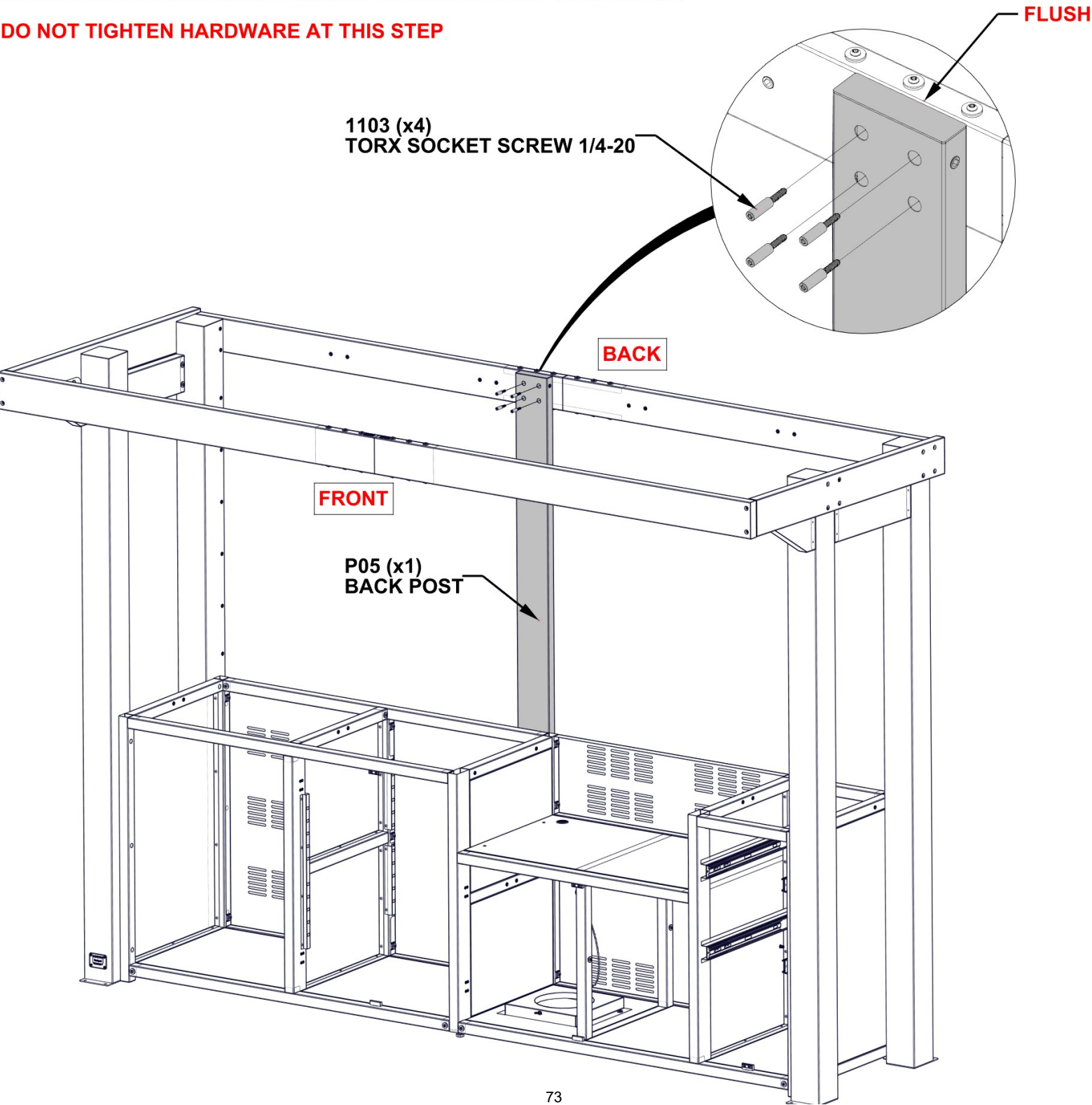
# STEP 45 - KITCHEN ASSEMBLY



P05 BACK POST - A4M02015  
(x1) 2 5/8"x7 7/8"x88 3/4" (66x200x2254)

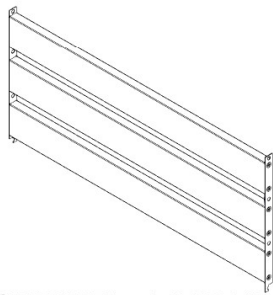
QTY	PART NUMBER	Description
4	H101103	TORX SOCKET SCREW 1/4-20

**DO NOT STAND ON CABINET FRAME TO INSTALL POST HARDWARE.**  
**DO NOT TIGHTEN HARDWARE AT THIS STEP**





# STEP 46 - KITCHEN ASSEMBLY



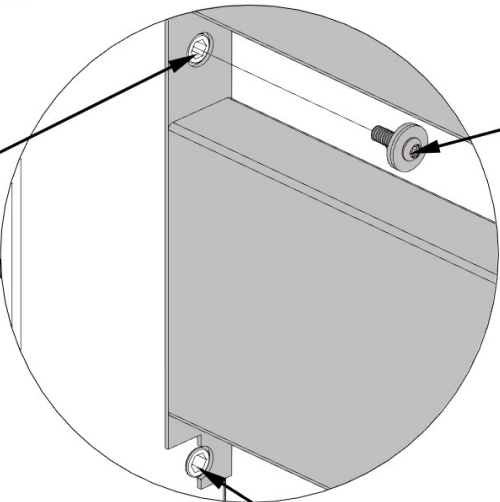
QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

B10 BACK PANEL - A4M02043  
(x1) 1 7/16"x22 11/16"x49 5/8" (36x576.5x1261)

**DO NOT TIGHTEN HARDWARE AT THIS STEP**

**NOTE: USE RIGHT ANGLE DRILL ADAPTER FOR THIS STEP**

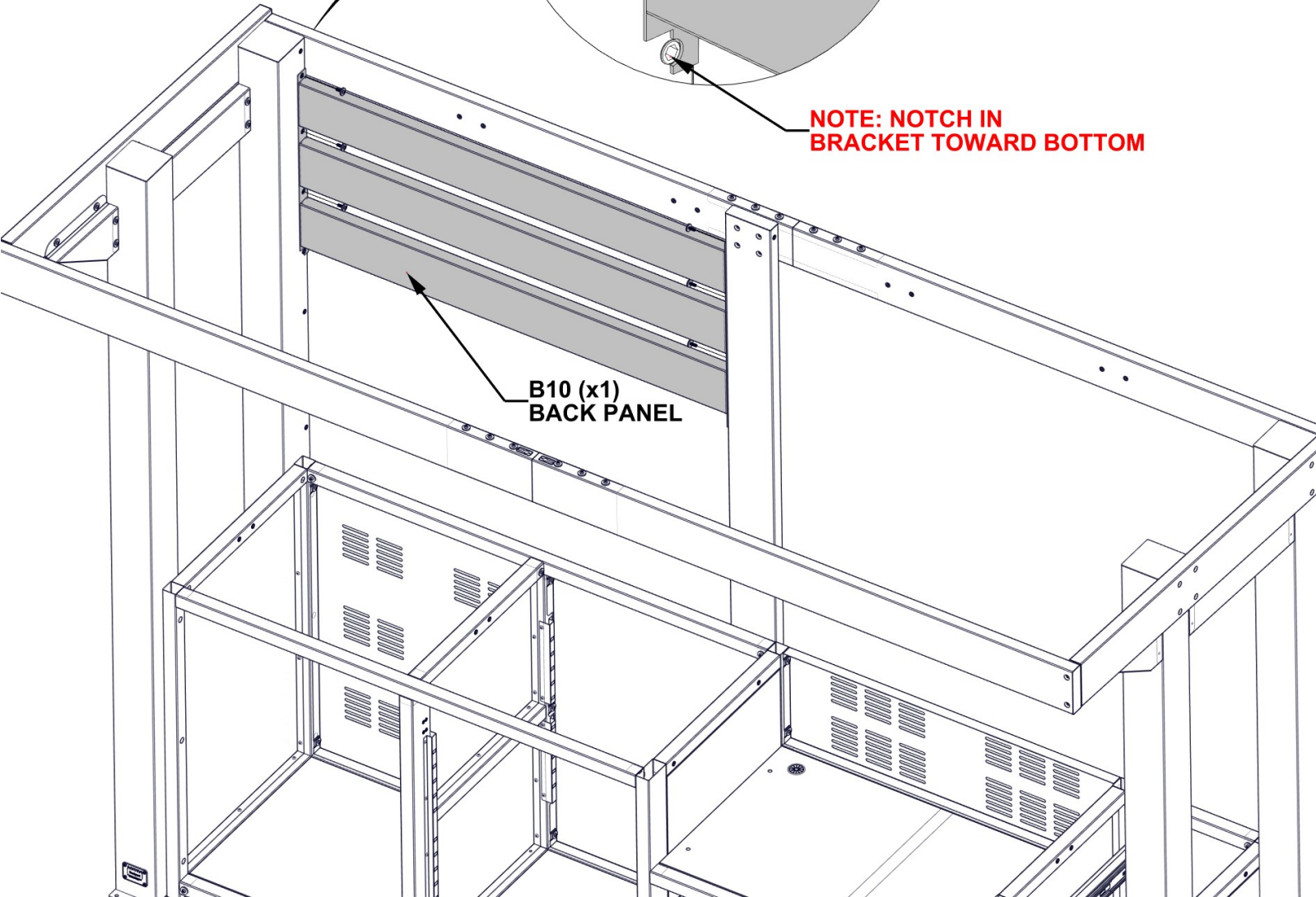
**NOTE: BACK PANEL WILL FIT AROUND THREADED INSERTS AND FLUSH AGAINST POST**



1202 (x6)  
TORX PAN HEAD  
1/4-20x3/4 ASSY

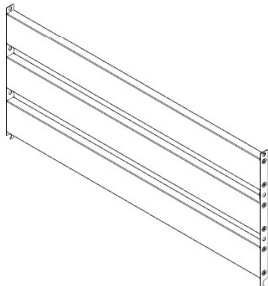
**NOTE: NOTCH IN BRACKET TOWARD BOTTOM**

B10 (x1)  
BACK PANEL





# STEP 47 - KITCHEN ASSEMBLY



QTY	PART NUMBER	Description
8	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

B10 BACK PANEL - A4M02043  
(x1) 1 7/16"x22 11/16"x49 5/8" (36x576.5x1261)

**DO NOT TIGHTEN HARDWARE AT THIS STEP**

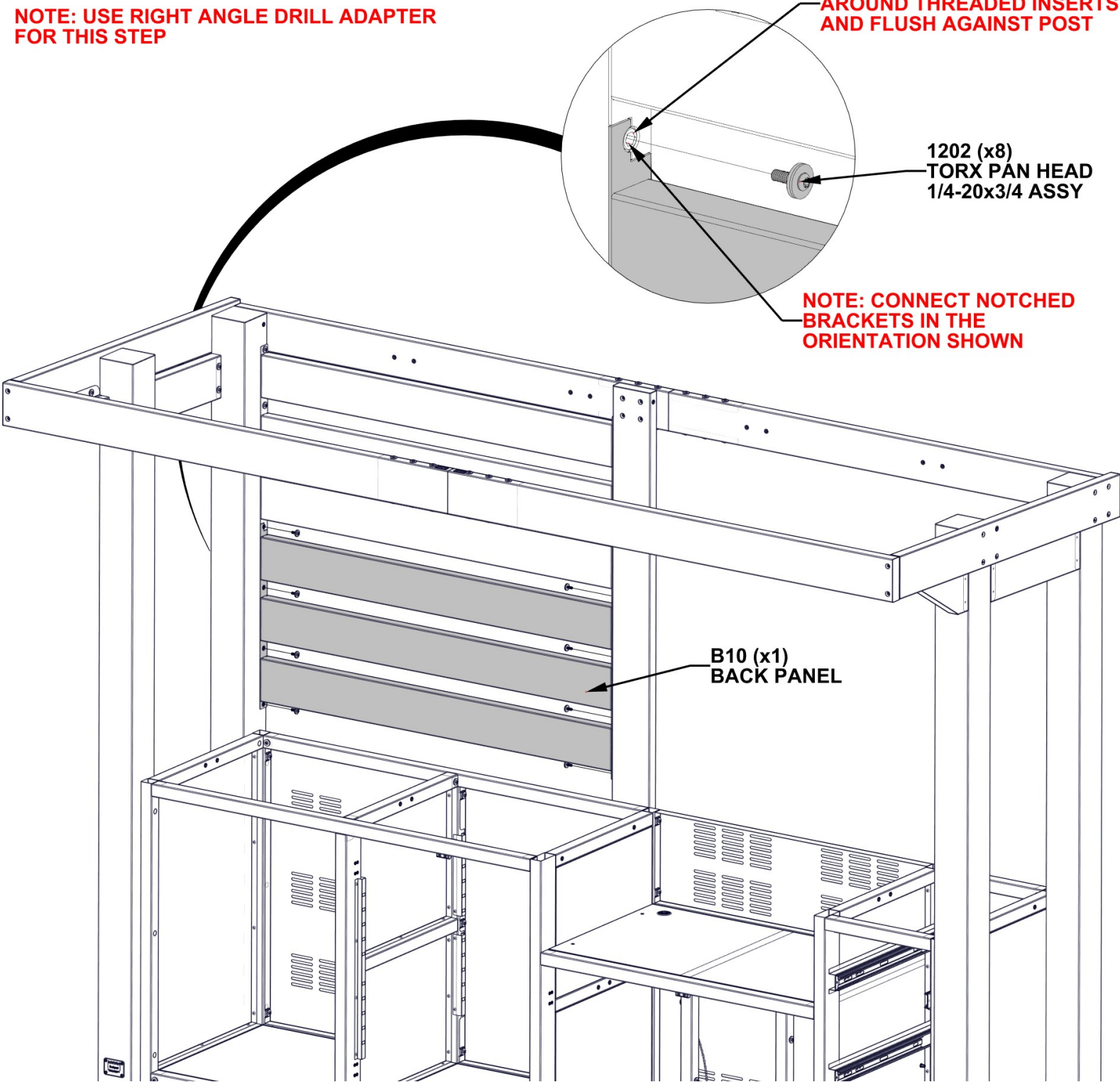
**NOTE: USE RIGHT ANGLE DRILL ADAPTER FOR THIS STEP**

**NOTE: BACK PANEL WILL FIT AROUND THREADED INSERTS AND FLUSH AGAINST POST**

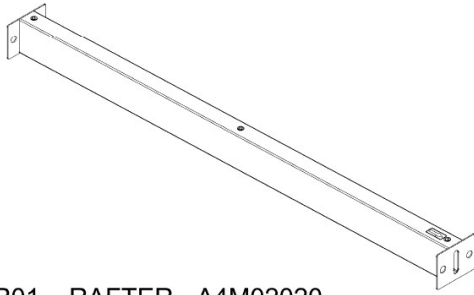
1202 (x8)  
TORX PAN HEAD  
1/4-20x3/4 ASSY

**NOTE: CONNECT NOTCHED BRACKETS IN THE ORIENTATION SHOWN**

B10 (x1)  
BACK PANEL



# STEP 48 - ROOF ASSEMBLY

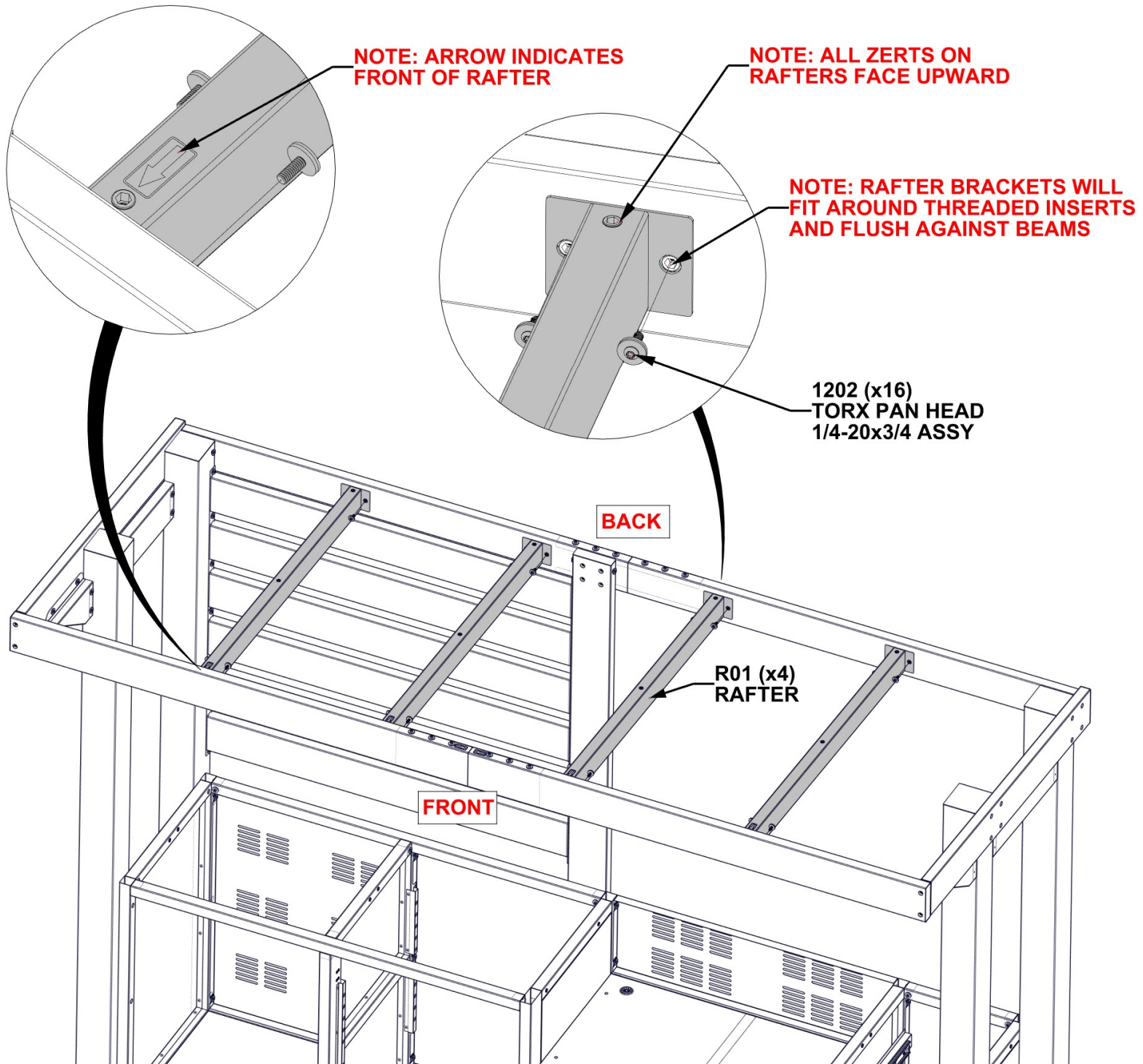


QTY	PART NUMBER	Description
16	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

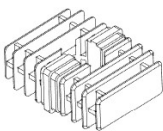
R01 RAFTER - A4M02020  
(x4) 3 1/8"x3 15/16"x45 1/16" (80x100x1144)

**DO NOT STAND ON CABINET FRAME TO INSTALL RAFTERS**

**DO NOT TIGHTEN HARDWARE AT THIS STEP**



# STEP 49 - PURLIN ASSEMBLY



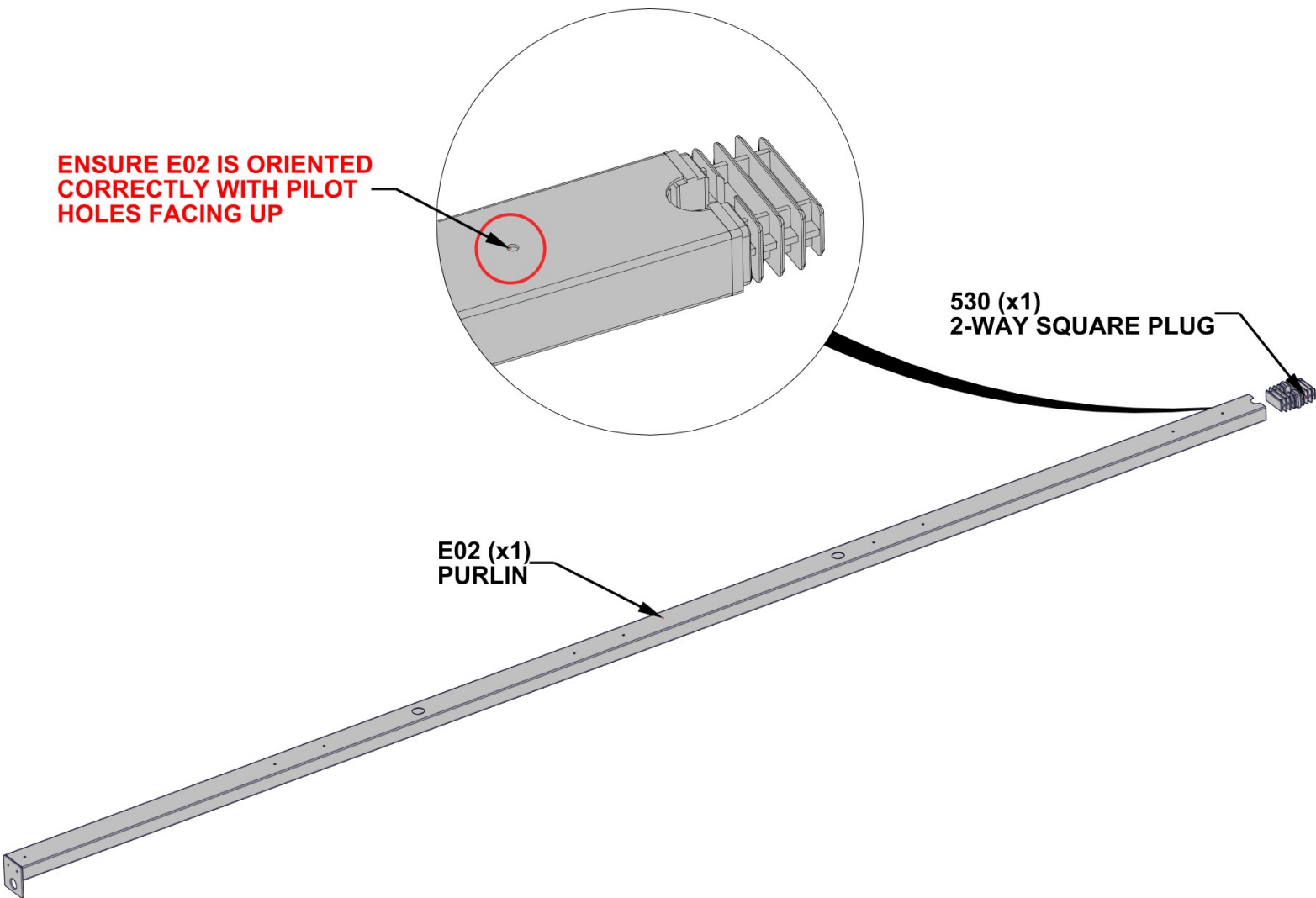
A6P00530 2-WAY SQUARE PLUG  
(x2)



E02 PURLIN - A4M02023  
(x2) 1 9/16"x1 3/4"x73 5/8" (40x45x1870.75)

COMPLETE THIS STEP 2 TIMES

USE A RUBBER Mallet TO TAP 2-WAY SQUARE PLUG INTO END OF PURLINS





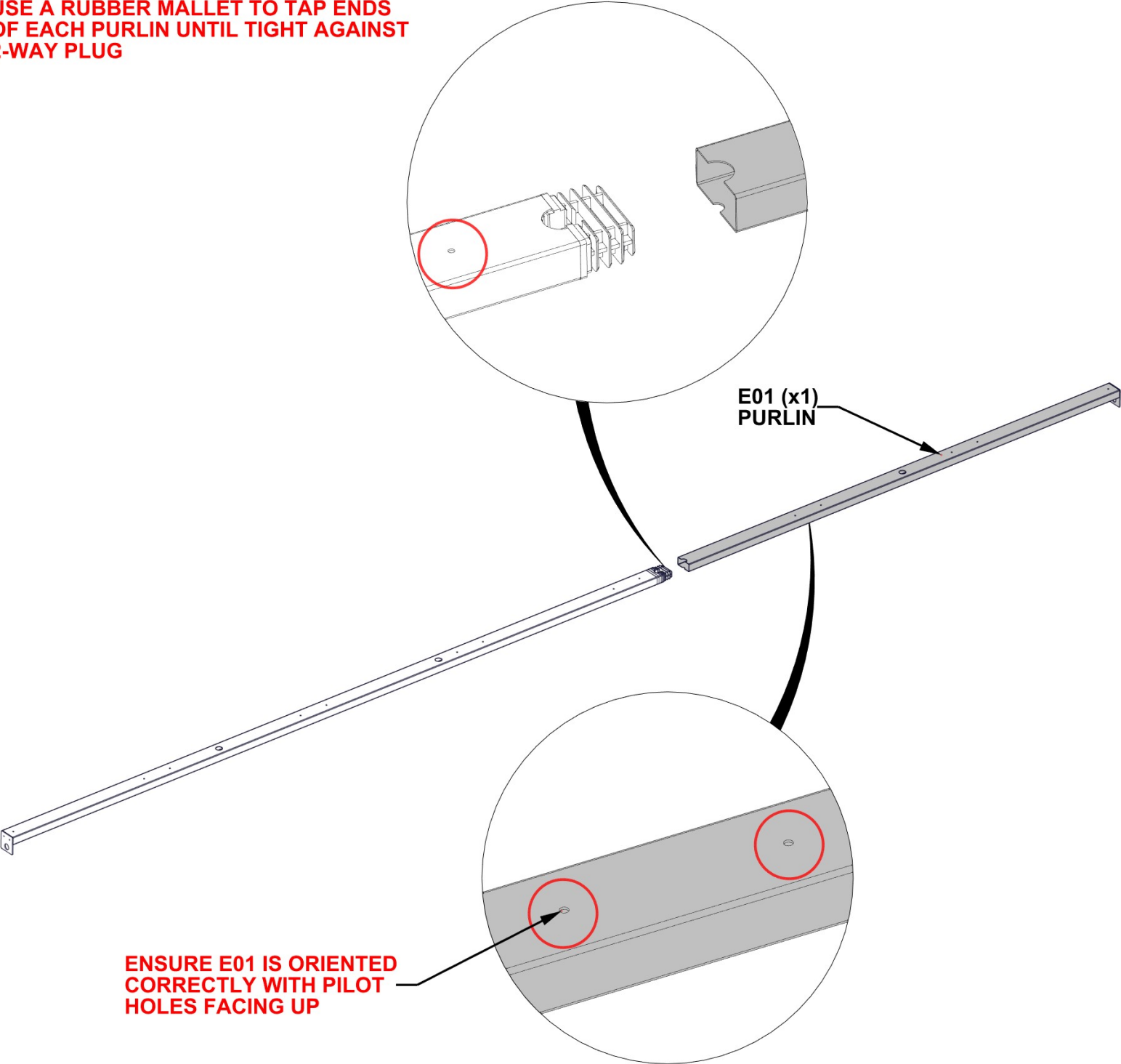
# STEP 50 - PURLIN ASSEMBLY



E01 PURLIN - A4M02021  
(x2) 1 9/16"x1 3/4"x48 13/16" (40x45x1239.75)

COMPLETE THIS STEP 2 TIMES

USE A RUBBER Mallet TO TAP ENDS  
OF EACH PURLIN UNTIL TIGHT AGAINST  
2-WAY PLUG





# STEP 51A - ROOF ASSEMBLY

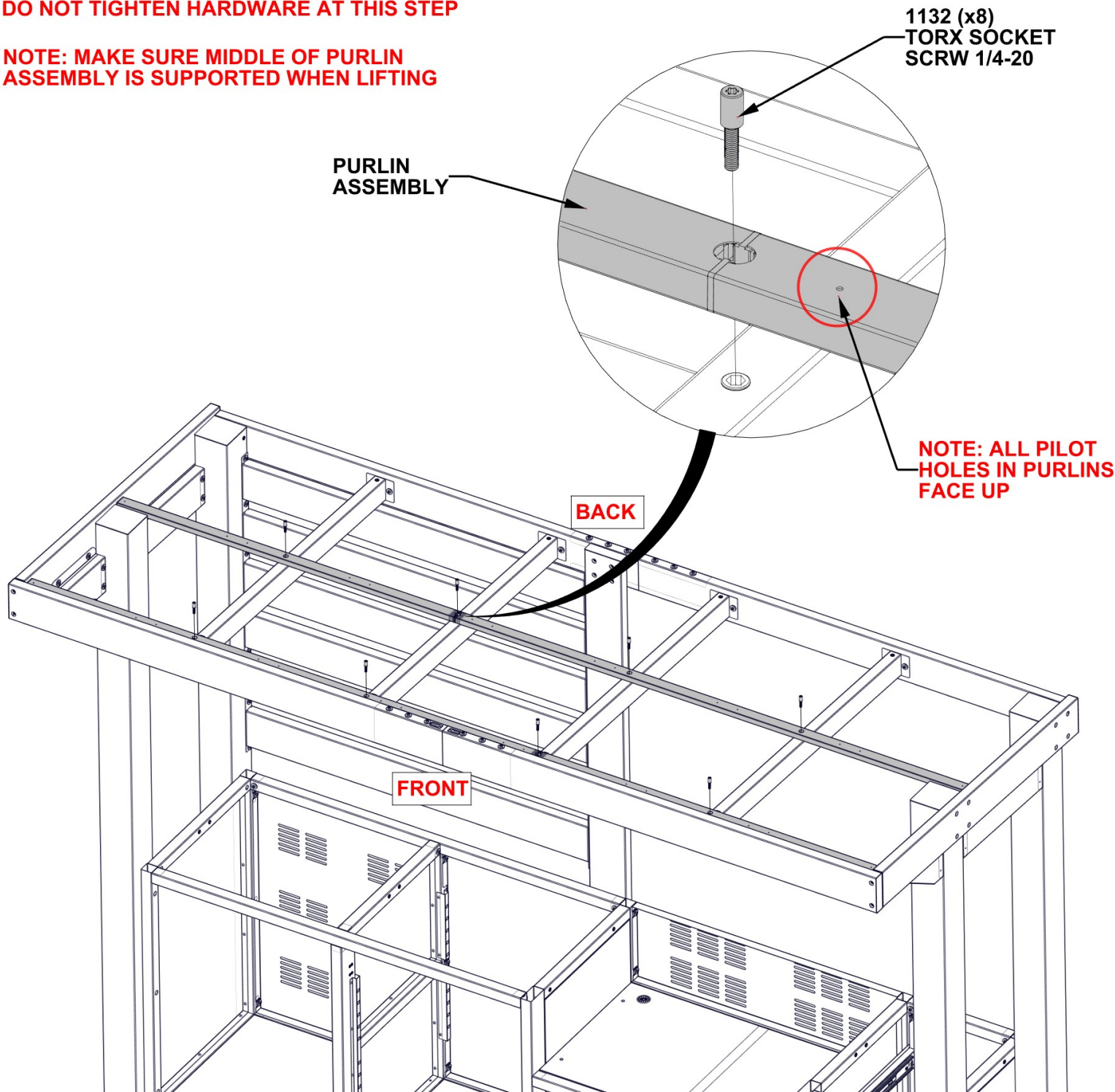
## PURLIN ASSEMBLY STEP 49 - 50

QTY	PART NUMBER	Description
8	H101132	TORX SOCKET SCREW 1/4-20

**DO NOT STAND ON CABINET FRAME TO  
INSTALL PURLINS**

**DO NOT TIGHTEN HARDWARE AT THIS STEP**

**NOTE: MAKE SURE MIDDLE OF PURLIN  
ASSEMBLY IS SUPPORTED WHEN LIFTING**



# STEP 51B - ROOF ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

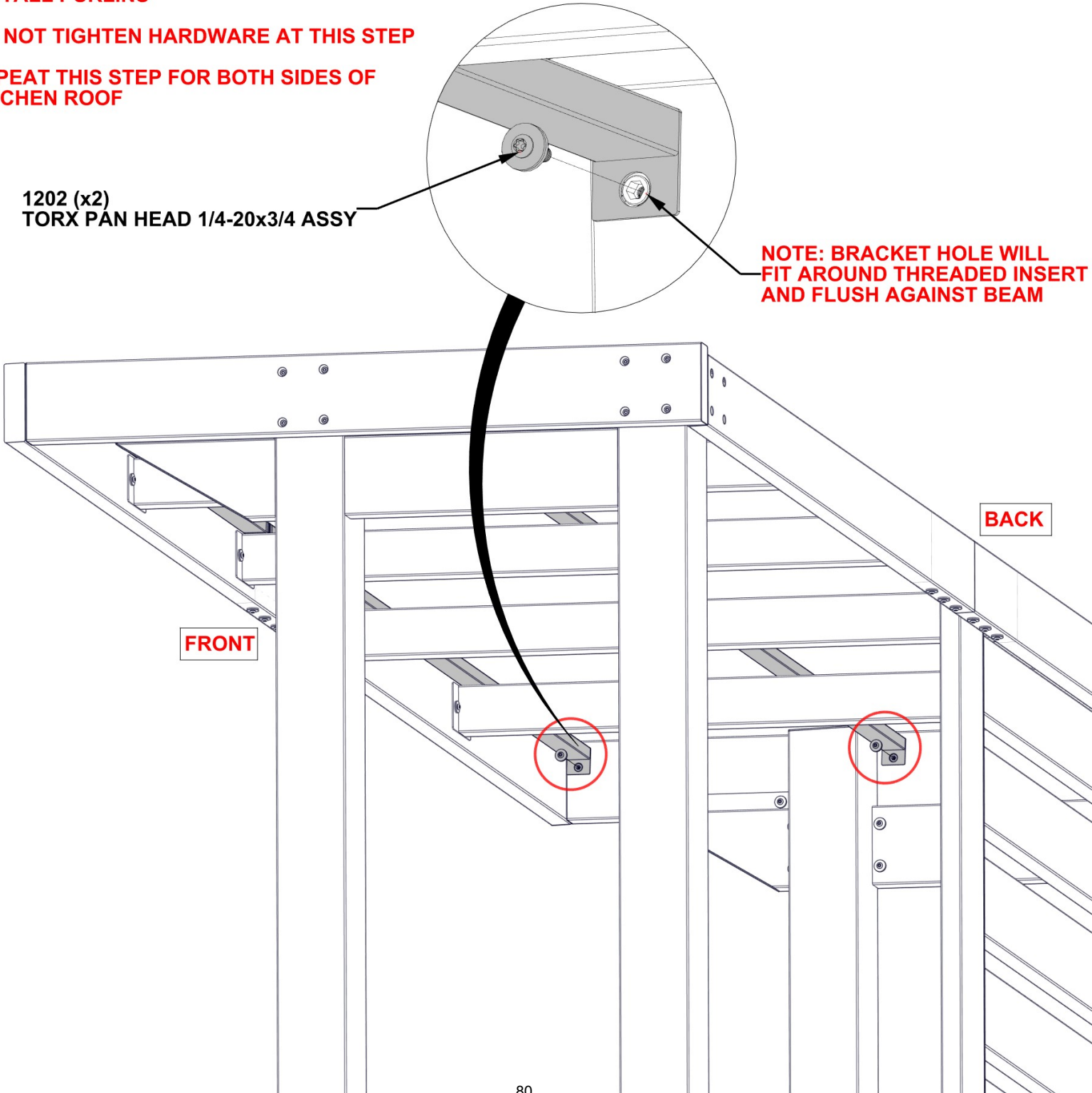
**DO NOT STAND ON CABINET FRAME TO  
INSTALL PURLINS**

**DO NOT TIGHTEN HARDWARE AT THIS STEP**

**REPEAT THIS STEP FOR BOTH SIDES OF  
KITCHEN ROOF**

**1202 (x2)  
TORX PAN HEAD 1/4-20x3/4 ASSY**

**NOTE: BRACKET HOLE WILL  
FIT AROUND THREADED INSERT  
AND FLUSH AGAINST BEAM**



# STEP 52A - ROOF ASSEMBLY



E03 PURLIN - A4M02025  
(x1) 1 9/16"x1 3/4"x49 5/8" (40x45x1260)

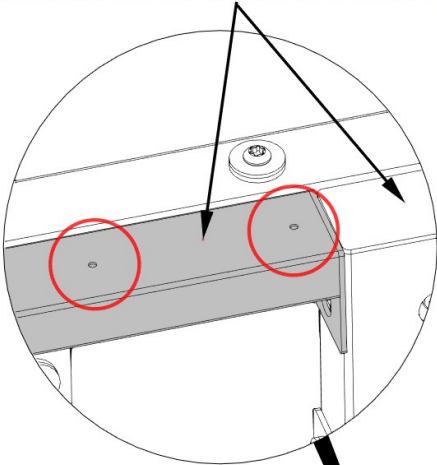
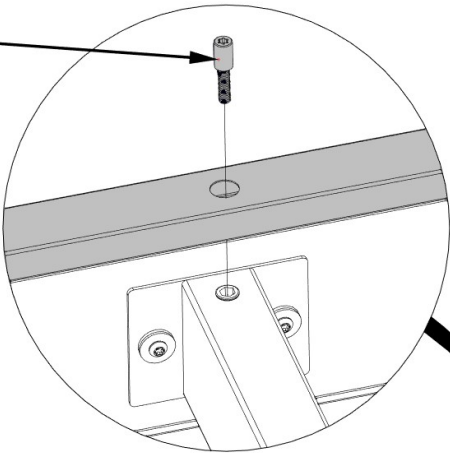
QTY	PART NUMBER	Description
2	H101132	TORX SOCKET SCREW 1/4-20

DO NOT STAND ON CABINET FRAME TO  
INSTALL PURLIN

DO NOT TIGHTEN HARDWARE AT THIS STEP

NOTE: ORIENTATION OF PURLIN.  
TWO PILOT HOLES ON PURLIN  
WILL BE CLOSEST TO MIDDLE POST.

1132 (x2)  
TORX SOCKET  
SCREW 1/4-20



E03 (x1)  
PURLIN

BACK

FRONT

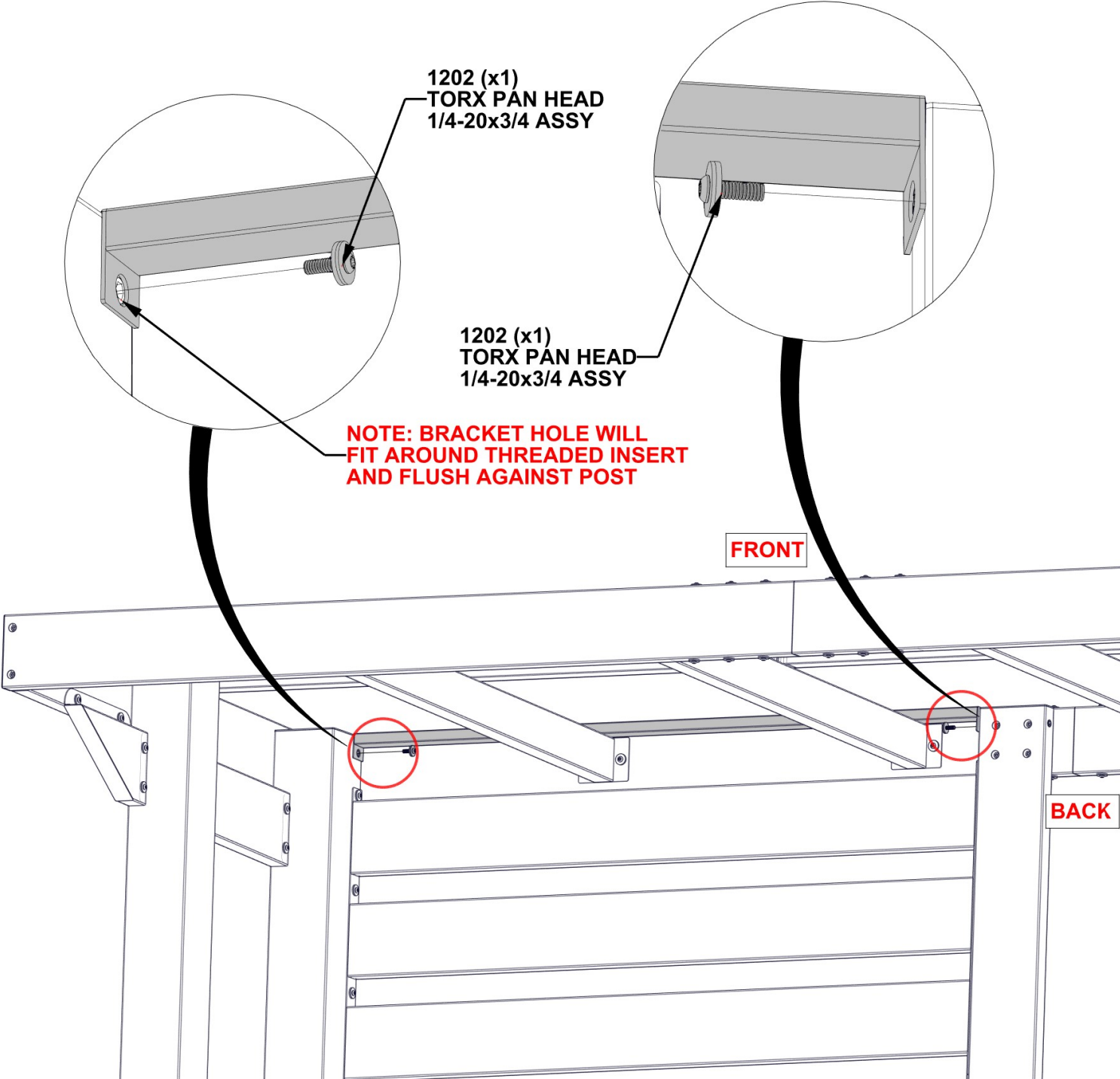


# STEP 52B - ROOF ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT STAND ON CABINET FRAME TO  
INSTALL PURLIN

DO NOT TIGHTEN HARDWARE AT THIS STEP





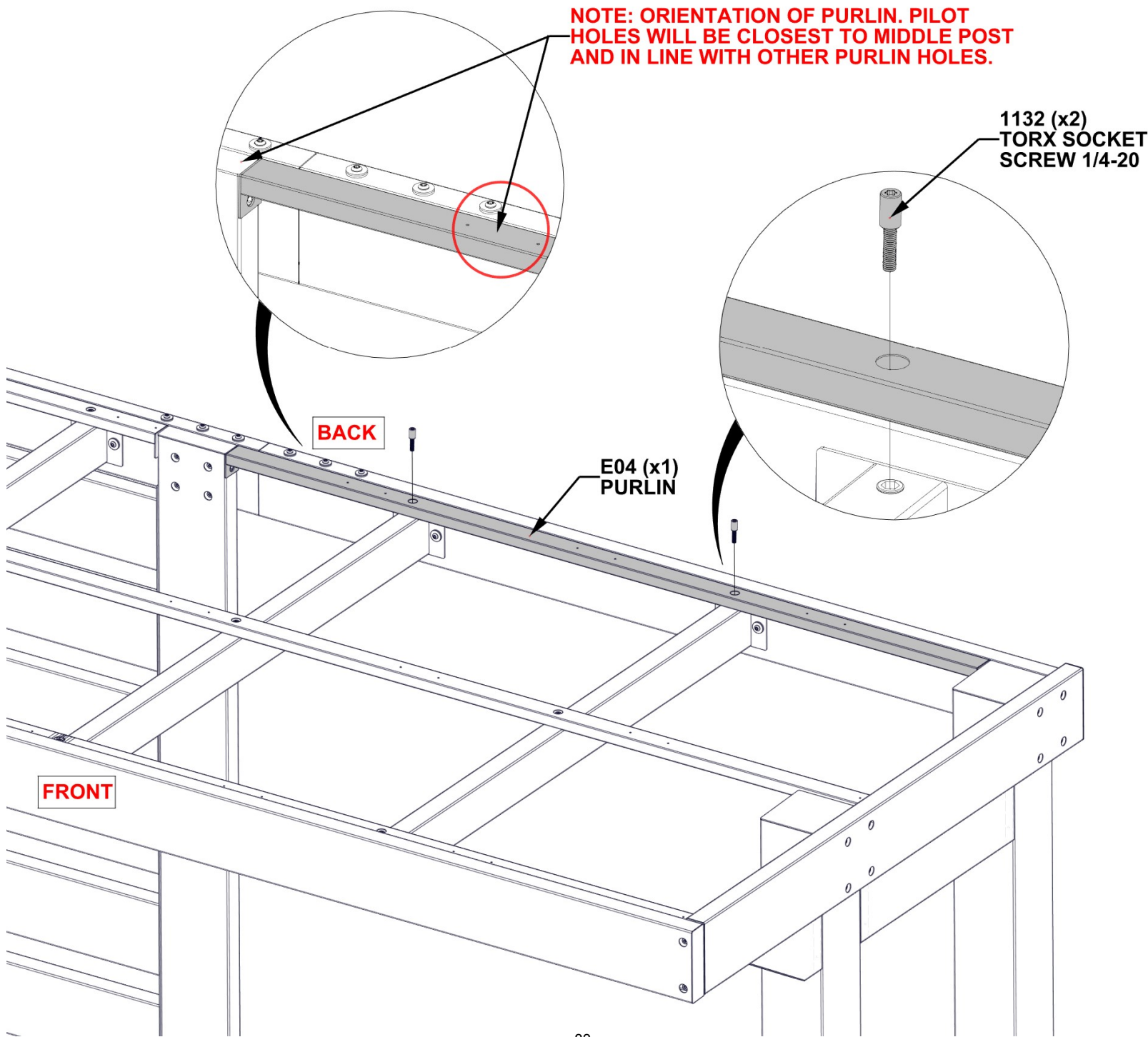
# STEP 53A - ROOF ASSEMBLY

E04 PURLIN - A4M02026  
(x1) 1 9/16"x1 3/4"x58 1/16" (40x45x1475)

QTY	PART NUMBER	Description
2	H101132	TORX SOCKET SCREW 1/4-20

DO NOT STAND ON CABINET FRAME TO  
INSTALL PURLIN

DO NOT TIGHTEN HARDWARE AT THIS STEP

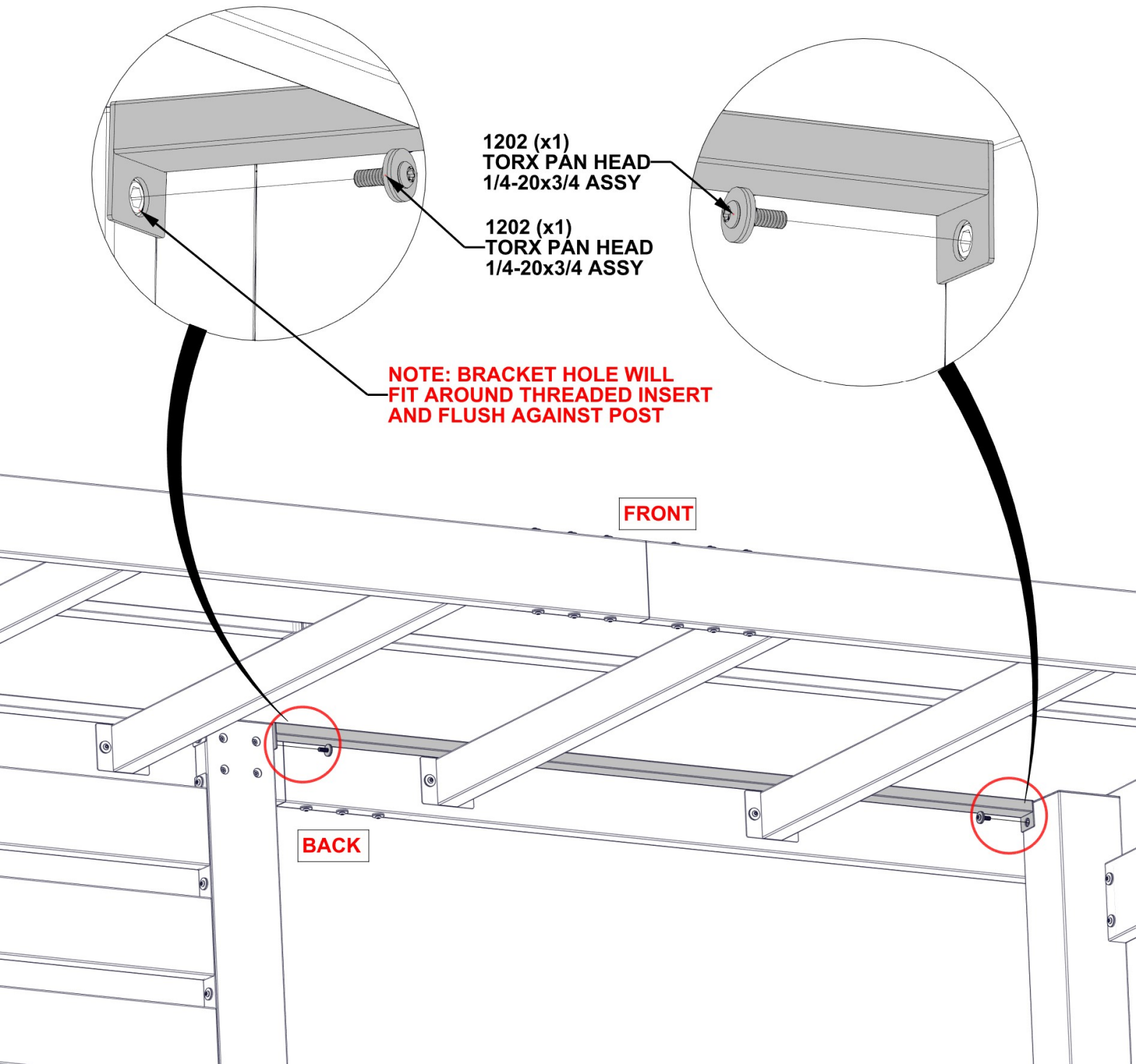


# STEP 53B - ROOF ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

DO NOT STAND ON CABINET FRAME TO INSTALL PURLIN

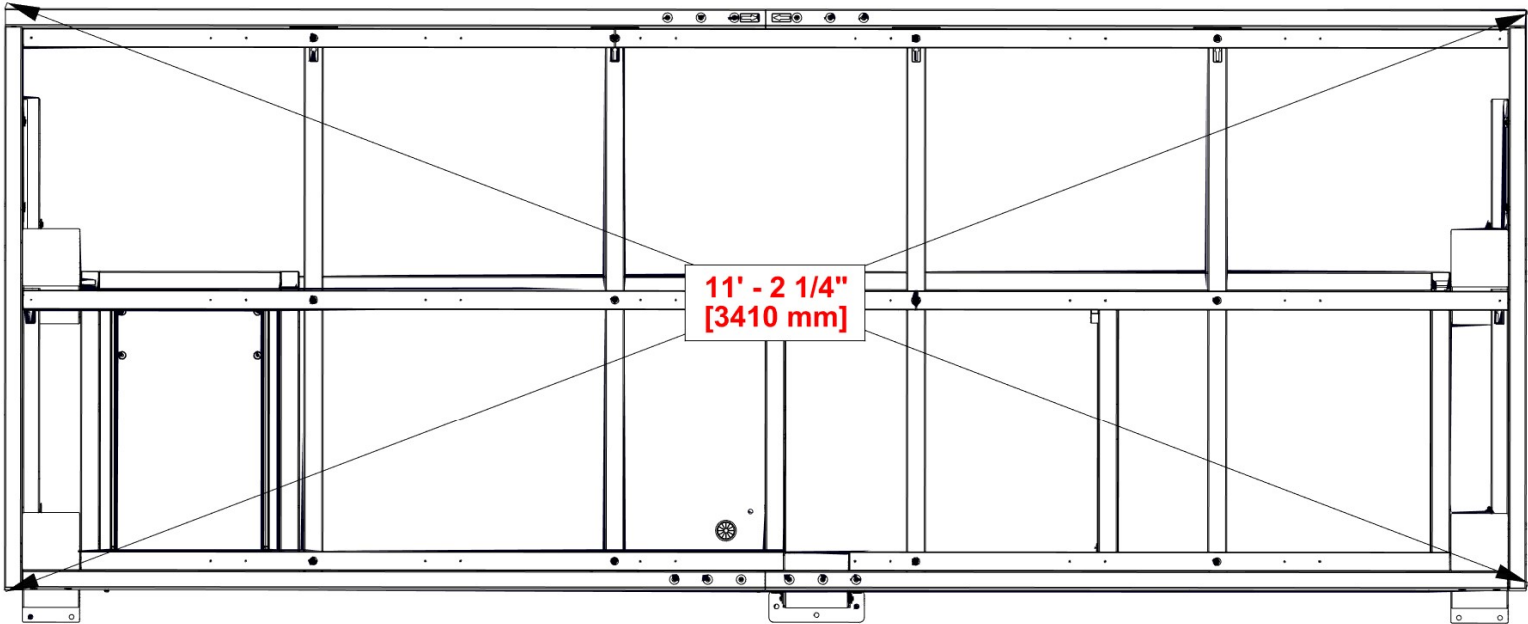
DO NOT TIGHTEN HARDWARE AT THIS STEP



# STEP 54 - SQUARE THE ASSEMBLY

**CRITICAL: SQUARE KITCHEN ROOF BEFORE PROCEEDING TO NEXT STEPS  
ONCE SQUARE, TIGHTEN ALL HARDWARE.**

**MEASUREMENTS TAKEN FROM CORNER TO CORNER OF ROOF.**



**BEFORE PROCEEDING, MAKE SURE ALL HARDWARE  
IS TIGHT AND KITCHEN ROOF IS SQUARE.**



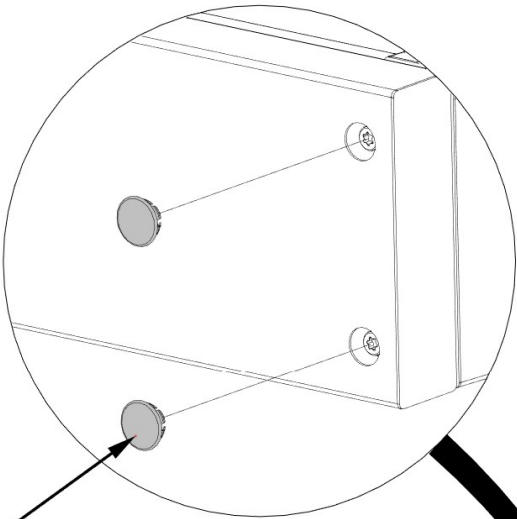
# STEP 55 - KITCHEN ACCESSORIES



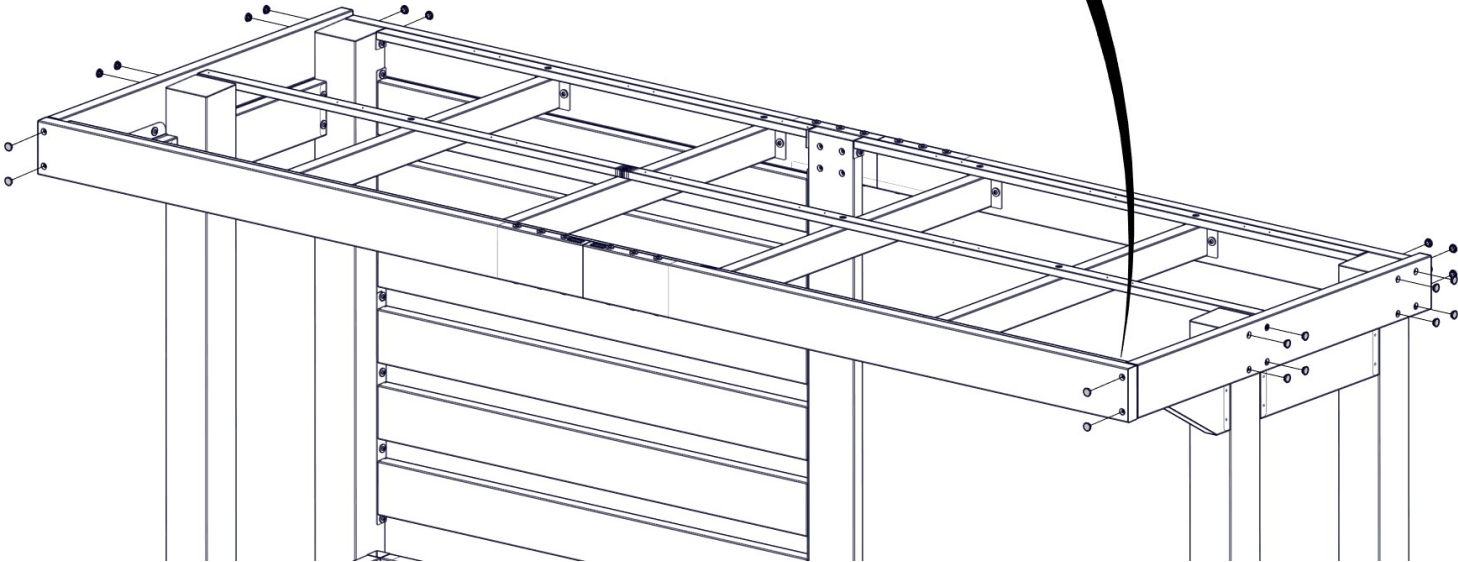
A4M02078 WOOD GRAIN HOLE COVER  
(x28)

USE A SMALL PIECE OF WOOD AND RUBBER  
Mallet to TAP HOLE COVERS IN.

DO NOT TAP DIRECTLY WITH A HAMMER AS  
YOU MAY DAMAGE THE FINISH ON PRODUCT.

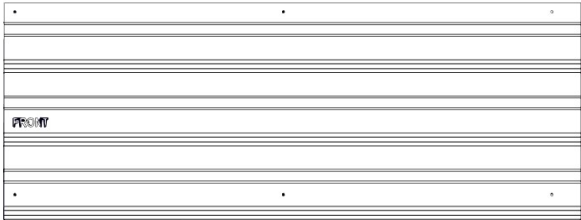


H2 (x28)  
WOOD GRAIN HOLE COVER



# STEP 56 - ROOF ASSEMBLY

QTY	PART NUMBER	Description
4	H101117	SCREW WOODGRIP 10-16x3/4" BLK



A4M02079 29GA STEEL SHEETING LEFT  
(x1)

TIPS:  
- REMOVE PROTECTIVE FILM

WARNING: GLOVES ARE RECOMMENDED  
WHEN HANDLING STEEL ROOF PIECES

STARTING AT THE LEFT SIDE AND WORKING TO  
THE RIGHT, LINE UP THE HOLES IN THE ROOF  
SHEET WITH THE PILOT HOLES IN THE PURLINS

1117 (x4)  
SCREW WOODGRIP 3/4"

NOTE: DO NOT ADD  
SCREWS TO THE BACK  
ROW UNTIL LATER STEPS

ORIENT ROOF SHEET WITH  
"FRONT" STICKER TOWARDS  
THE FRONT SIDE OF THE GAZEBO  
AS SHOWN.

2079 (x1)  
29GA STEEL  
SHEETING LEFT

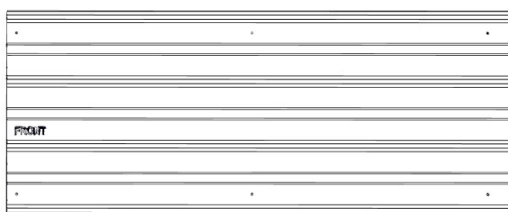
BACK

FRONT

LEFT

# STEP 57 - ROOF ASSEMBLY

QTY	PART NUMBER	Description
20	H101117	SCREW WOODGRIP 10-16x3/4" BLK



A4M02007 29GA STEEL SHEETING  
(x5)

**TIPS:**  
- REMOVE PROTECTIVE FILM

**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STEEL ROOF PIECES**

**ATTACH AND FULLY TIGHTEN ALL SCREWS ON EACH ROOF SHEET BEFORE ATTACHING THE NEXT ONE. THIS MAKES IT POSSIBLE TO REACH ALL THE SCREWS WITHOUT GETTING ON THE ROOF.**

**STARTING AT THE LEFT SIDE AND WORKING TO THE RIGHT, LINE UP THE HOLES IN THE ROOF SHEET WITH THE PILOT HOLES IN THE PURLINS**

**NOTE: SHEETS OVERLAP BY ONE RIB**

1117 (x20)  
SCREW WOODGRIP 3/4"

**NOTE: DO NOT ADD SCREWS TO THE BACK ROW UNTIL LATER STEPS**

**ORIENT ROOF SHEET WITH "FRONT" STICKER TOWARDS THE FRONT SIDE OF THE GAZEBO AS SHOWN.**

**BACK**

**FRONT**

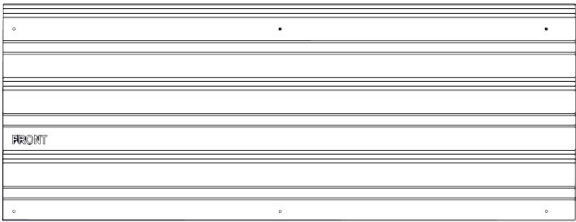
2007 (x5)  
29GA STEEL SHEETING

**LEFT**



# STEP 58 - ROOF ASSEMBLY

QTY	PART NUMBER	Description
4	H101117	SCREW WOODGRIP 10-16x3/4" BLK

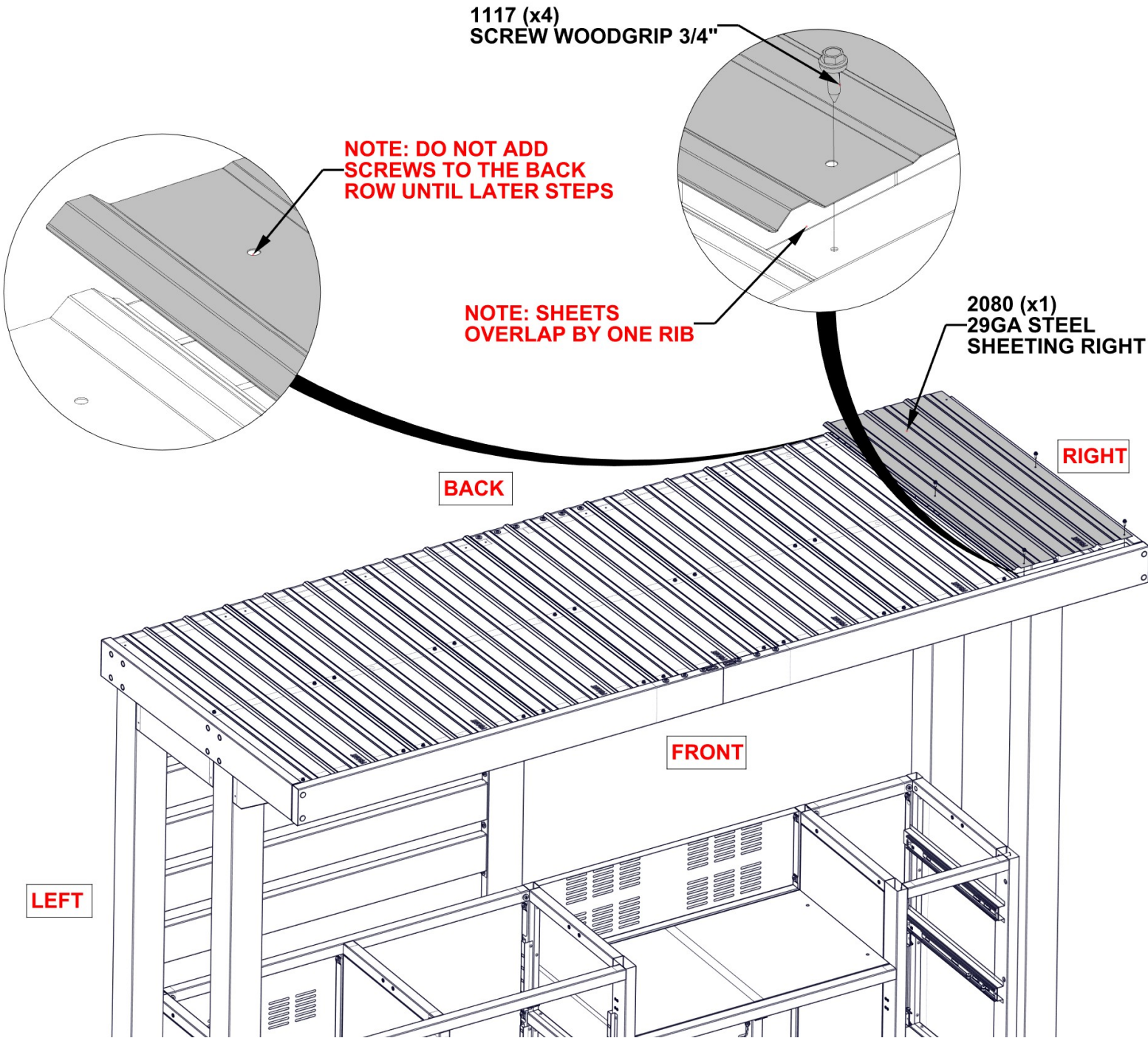


A4M02080 29GA STEEL SHEETING RIGHT  
(x1)

TIPS:  
- REMOVE PROTECTIVE FILM

**WARNING: GLOVES ARE RECOMMENDED  
WHEN HANDLING STEEL ROOF PIECES**

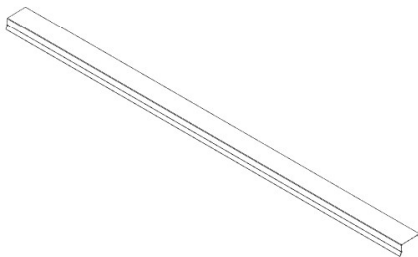
**ORIENT ROOF SHEET WITH  
"FRONT" STICKER TOWARDS  
THE FRONT SIDE OF THE GAZEBO  
AS SHOWN.**



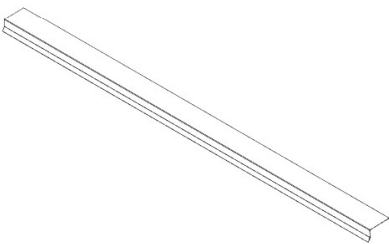


# STEP 59 - ROOF ASSEMBLY

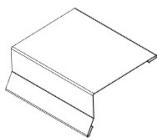
QTY	PART NUMBER	Description
14	H101117	SCREW WOODGRIP 10-16x3/4" BLK



A4M02107 DRIP EDGE  
(x1)



A4M02272 DRIP EDGE  
(x1)

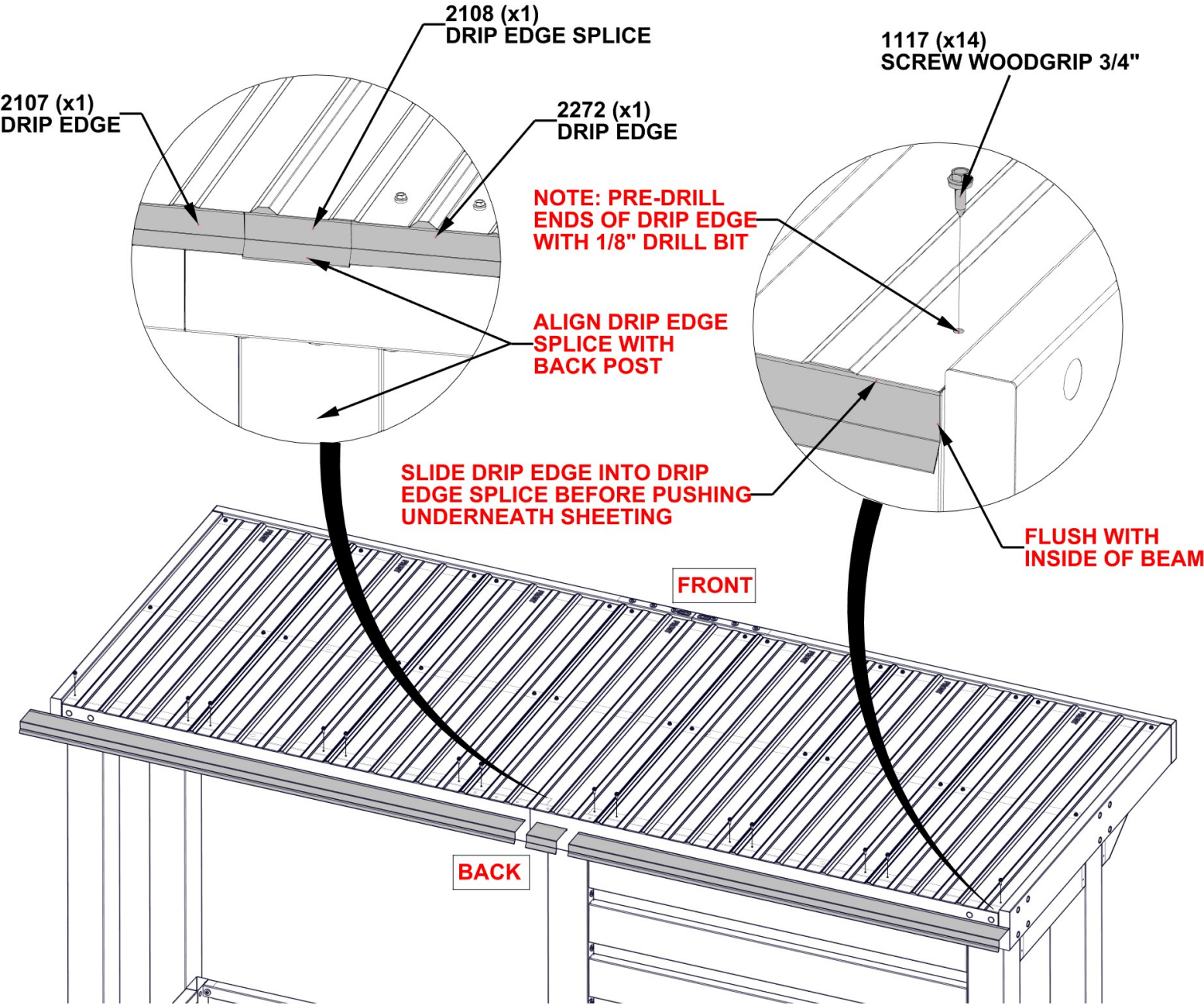


A4M02108 DRIP EDGE SPLICE  
(x1)

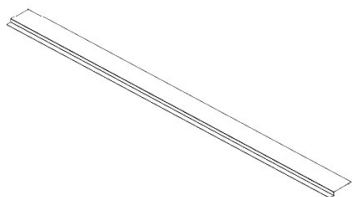
**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STEEL ROOF PIECES**

**NOTES:**

- REMOVE BLUE FILM FROM DRIP EDGE AND DRIP EDGE SPLICE.
- DUE TO MULTIPLE LAYERS OF METAL ON THE DRIP EDGE, IT IS RECOMMENDED THAT A 1/8" DRILL BIT BE USED TO CREATE STARTER HOLES.
- ORIENT DRIP EDGE AND SPLICE AS SHOWN BELOW.
- ATTACH USING HOLES IN SHEETING. DO NOT GET ON ROOF TO ATTACH SCREWS.



# STEP 60 - ROOF ASSEMBLY



A4M02029 DRIP EDGE  
(x2)

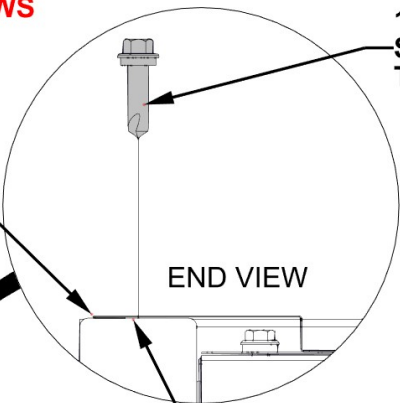
QTY	PART NUMBER	Description
8	H101116	SCREW SELF TAPPING 1/4x1 BLK

**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STEEL ROOF PIECES**

NOTES:  
- REMOVE PROTECTIVE BLUE FILM.  
- DUE TO MULTIPLE LAYERS OF METAL ON THE EDGE TRIM, IT IS RECOMMENDED THAT A 1/8" DRILL BIT BE USED TO CREATE STARTER HOLES.

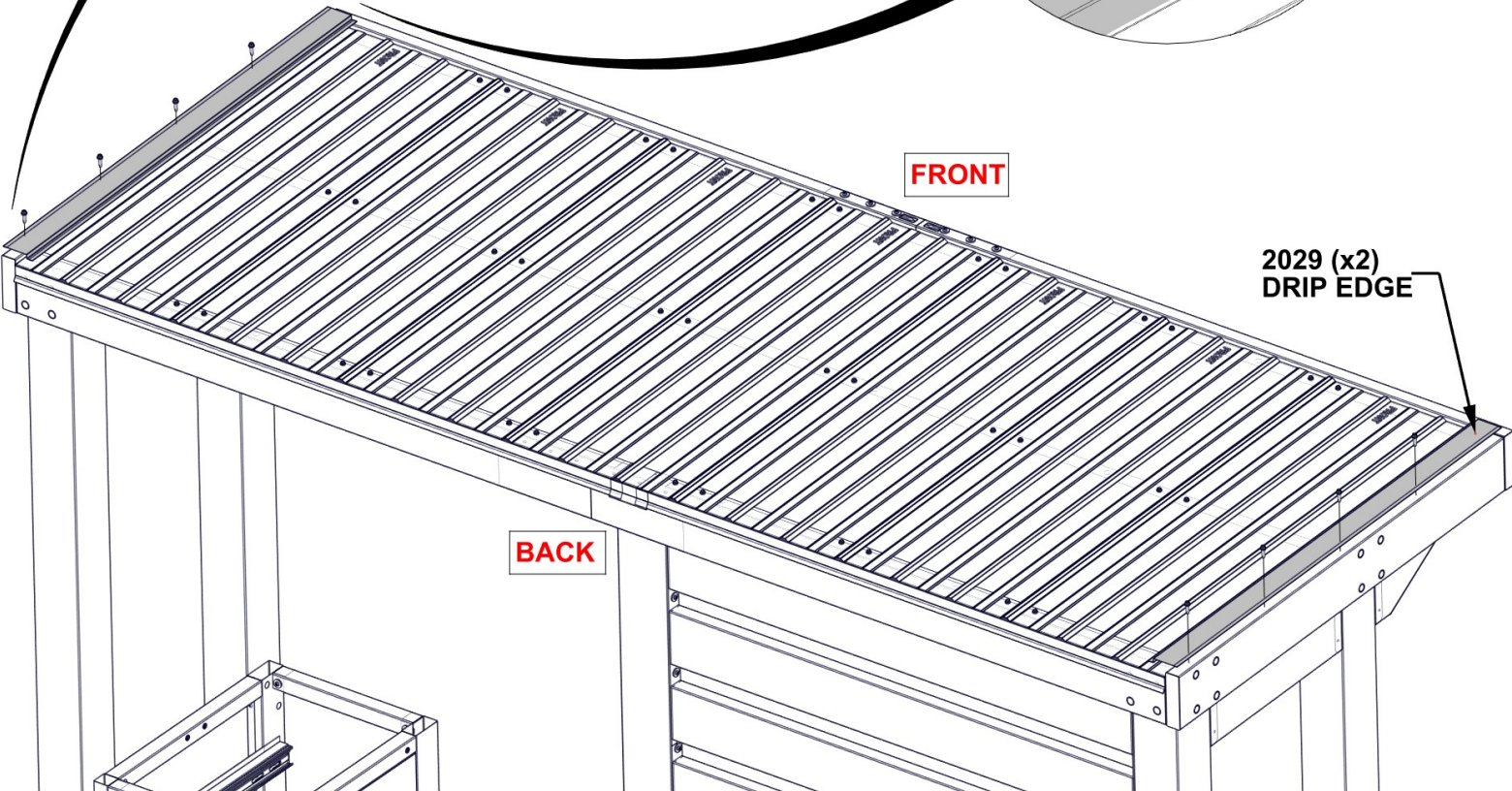
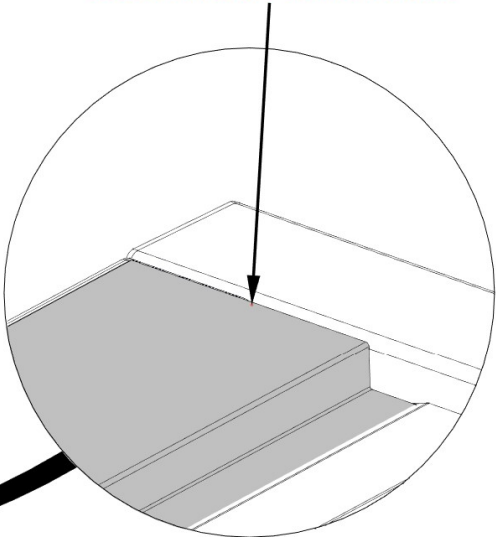
**EVENLY SPACE SCREWS  
ALONG DRIP EDGE**

**RECESS DRIP  
EDGE FROM  
EDGE OF BEAM**



**SCREWS WILL GO  
THROUGH DRIP EDGE  
INTO SIDE BEAM**

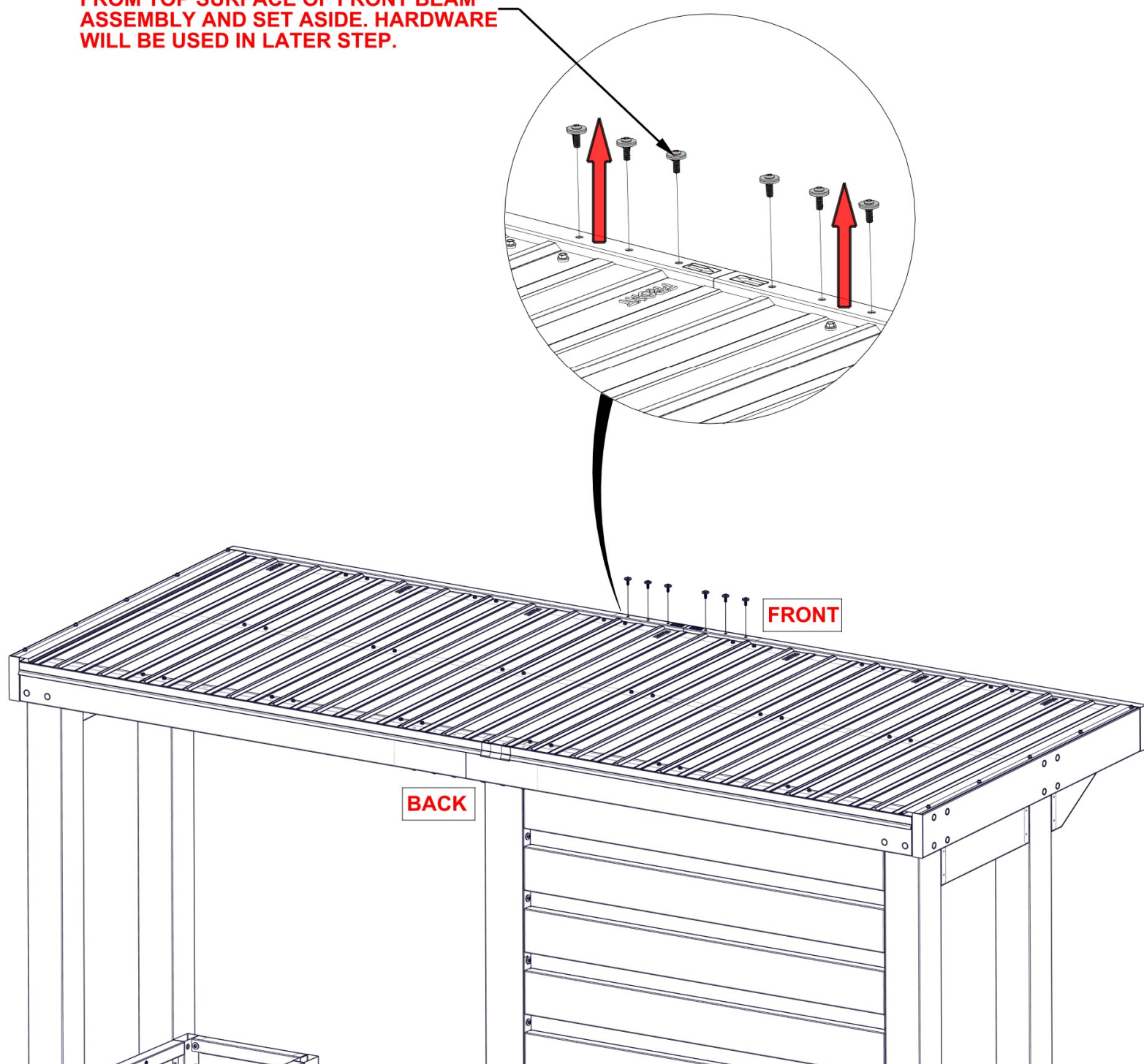
**SLIDE DRIP EDGE UNTIL  
IT REACHES FRONT BEAM**



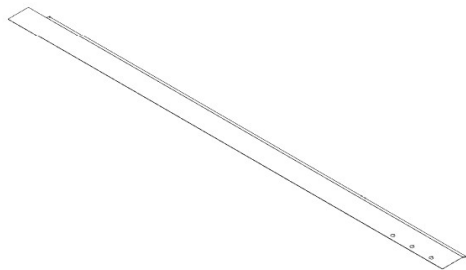


## STEP 61A - ROOF ASSEMBLY

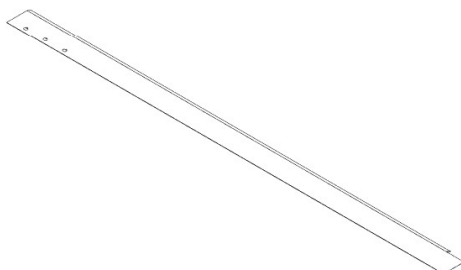
REMOVE THE 6 TORX BOLT/WASHER  
FROM TOP SURFACE OF FRONT BEAM  
ASSEMBLY AND SET ASIDE. HARDWARE  
WILL BE USED IN LATER STEP.



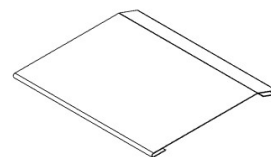
## STEP 61B - ROOF ASSEMBLY



A4M02186 DRIP EDGE  
(x1)

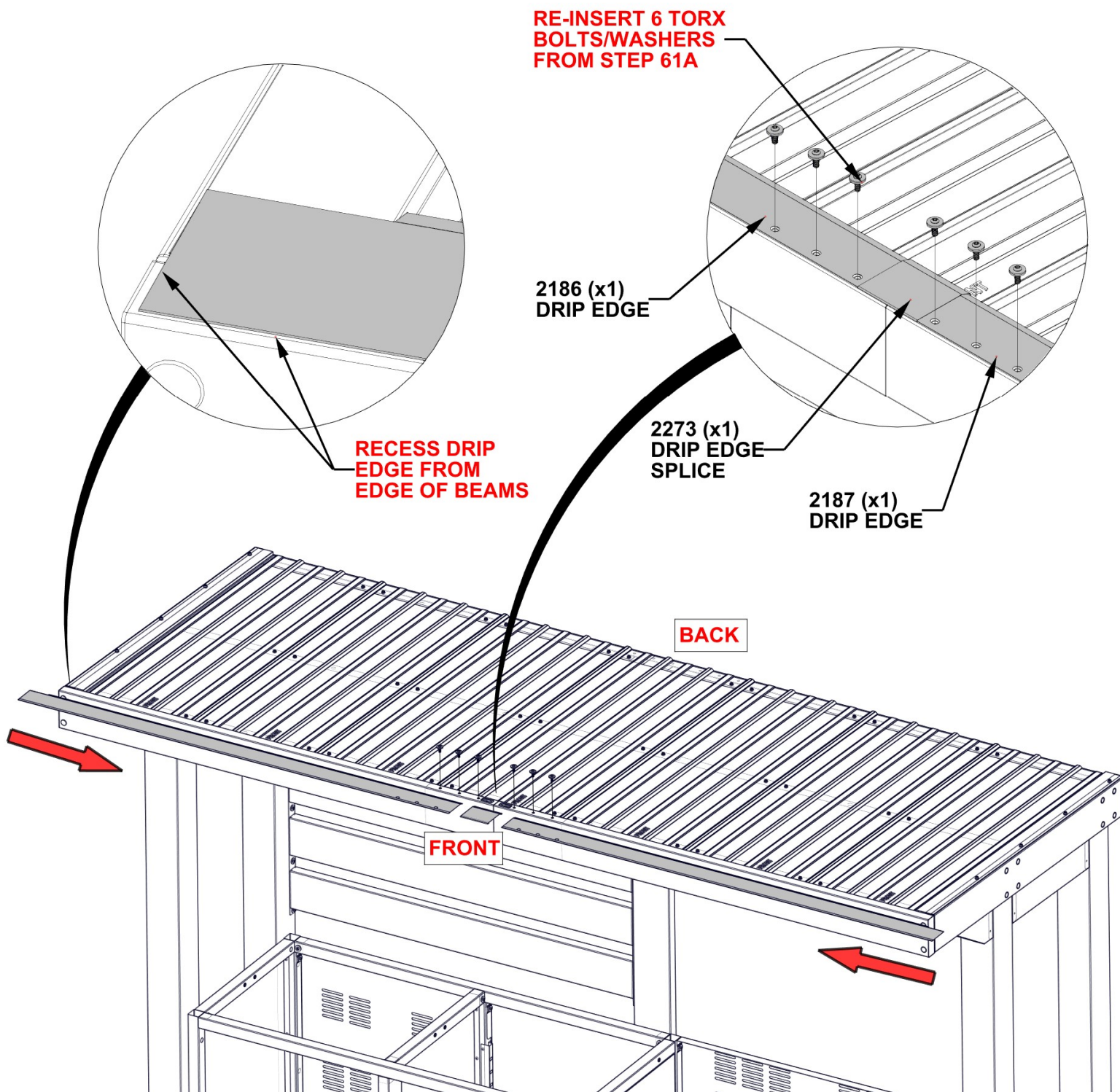


A4M02187 DRIP EDGE  
(x1)



A4M02273 DRIP EDGE SPLICE  
(x1)

**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STEEL ROOF PIECES**





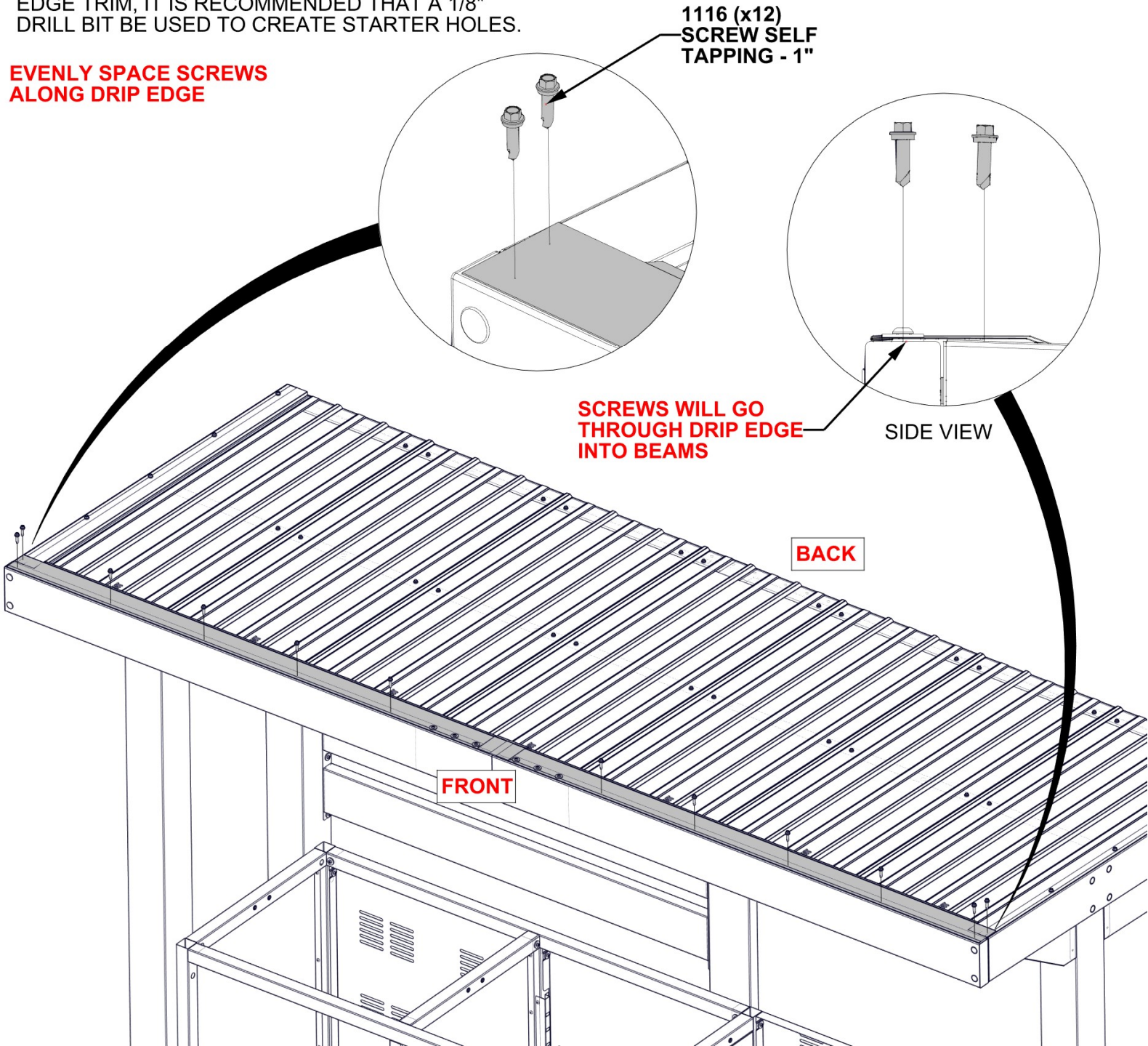
# STEP 61C - ROOF ASSEMBLY

QTY	PART NUMBER	Description
12	H101116	SCREW SELF TAPPING 1/4x1 BLK

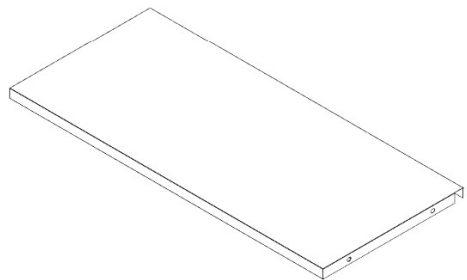
**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STEEL ROOF PIECES**

- NOTES:
- REMOVE PROTECTIVE BLUE FILM.
  - DUE TO MULTIPLE LAYERS OF METAL ON THE EDGE TRIM, IT IS RECOMMENDED THAT A 1/8" DRILL BIT BE USED TO CREATE STARTER HOLES.

**EVENLY SPACE SCREWS  
ALONG DRIP EDGE**



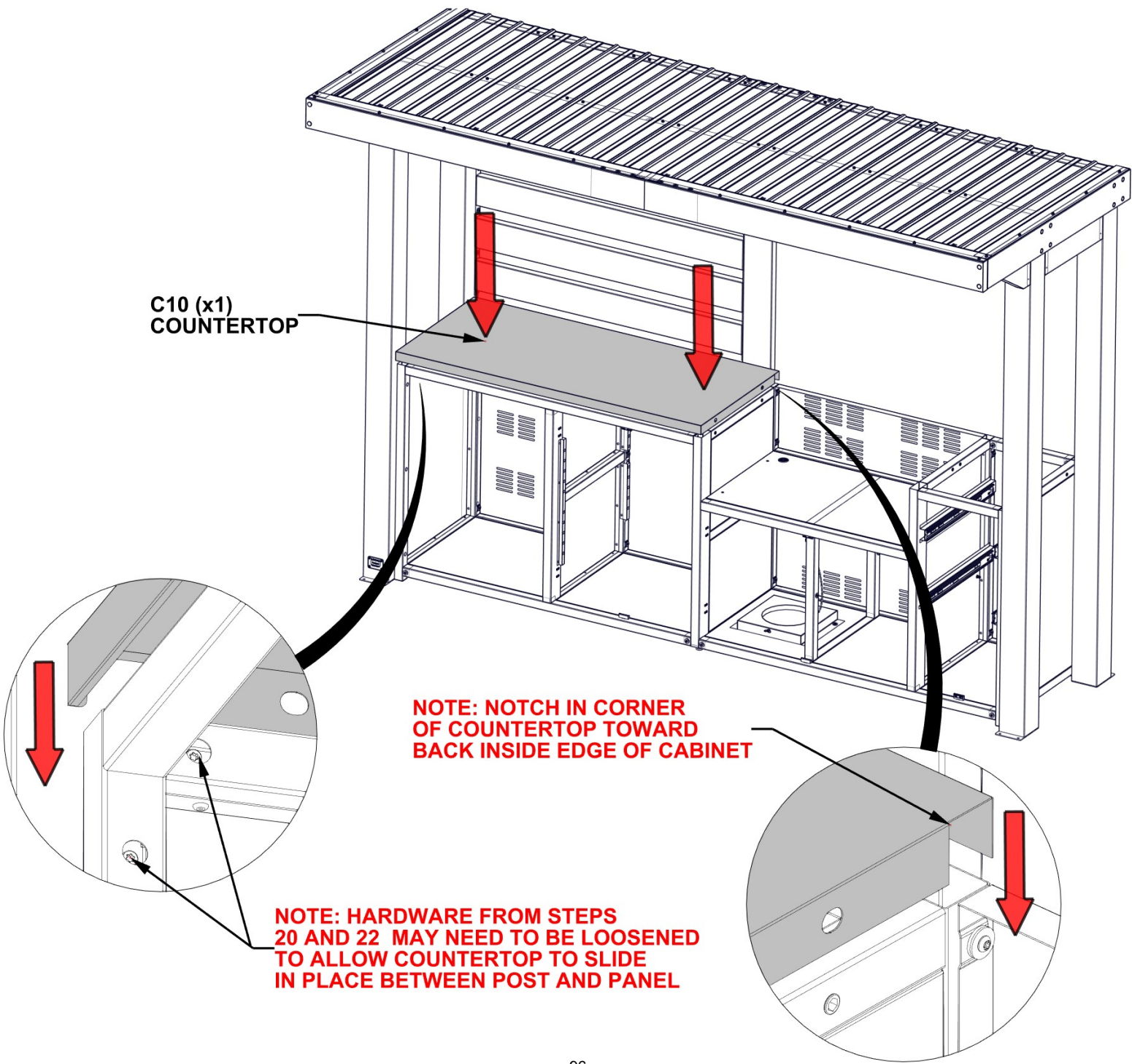
# STEP 62A - KITCHEN CABINET ASSEMBLY



C10 COUNTERTOP - A4M02058  
(x1) 1 5/8"x25 3/8"x56 5/8" (41x645x1438)

TIPS:  
- REMOVE PROTECTIVE FILM FROM SIDES OF COUNTERTOP, LEAVING FILM ONLY ON TOP SURFACE UNTIL ASSEMBLY IS FINISHED TO PREVENT SCRATCHES.

**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STAINLESS STEEL COUNTERTOP**



C10 (x1)  
COUNTERTOP

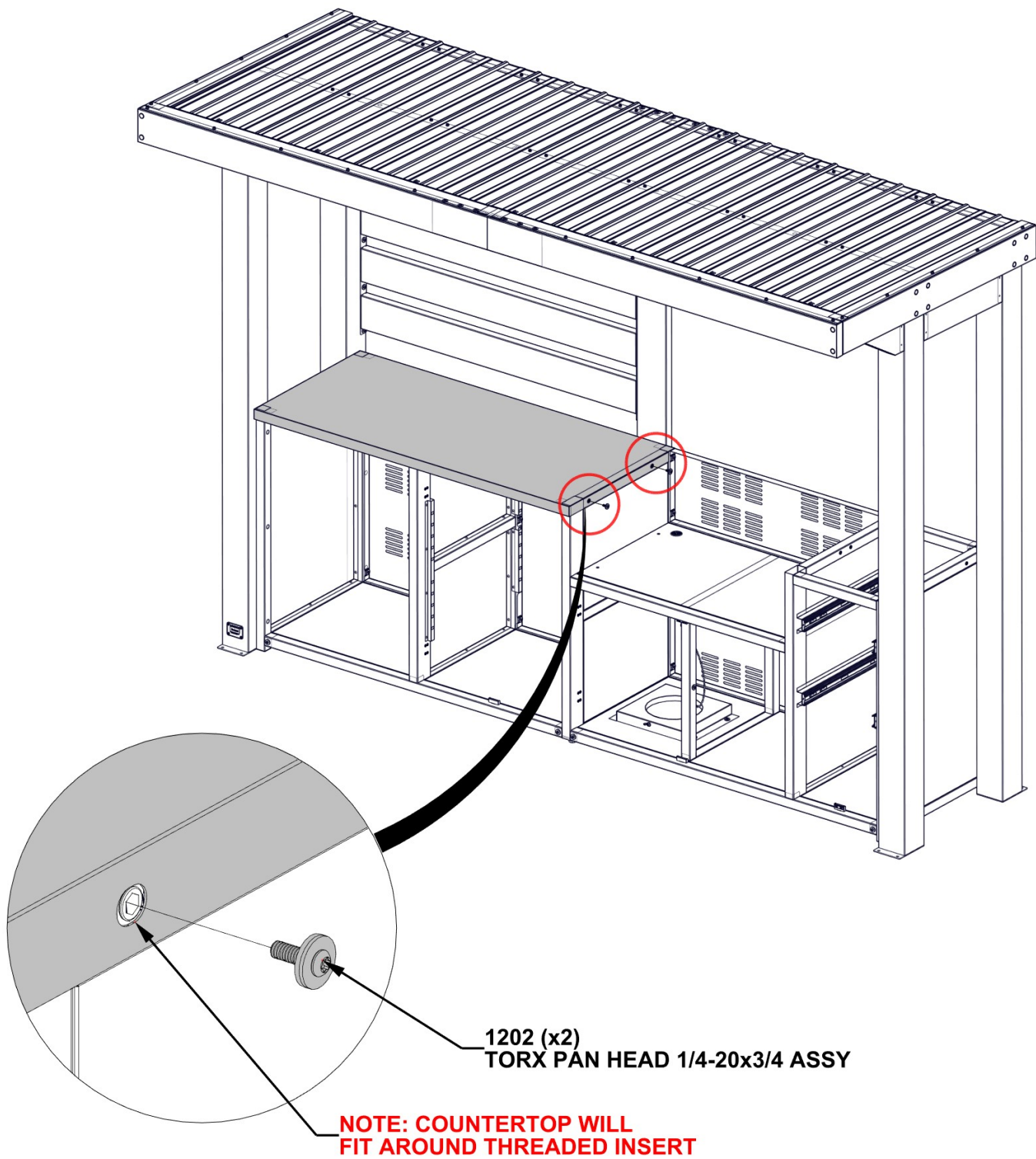
**NOTE: NOTCH IN CORNER OF COUNTERTOP TOWARD BACK INSIDE EDGE OF CABINET**

**NOTE: HARDWARE FROM STEPS 20 AND 22 MAY NEED TO BE LOOSENED TO ALLOW COUNTERTOP TO SLIDE IN PLACE BETWEEN POST AND PANEL**



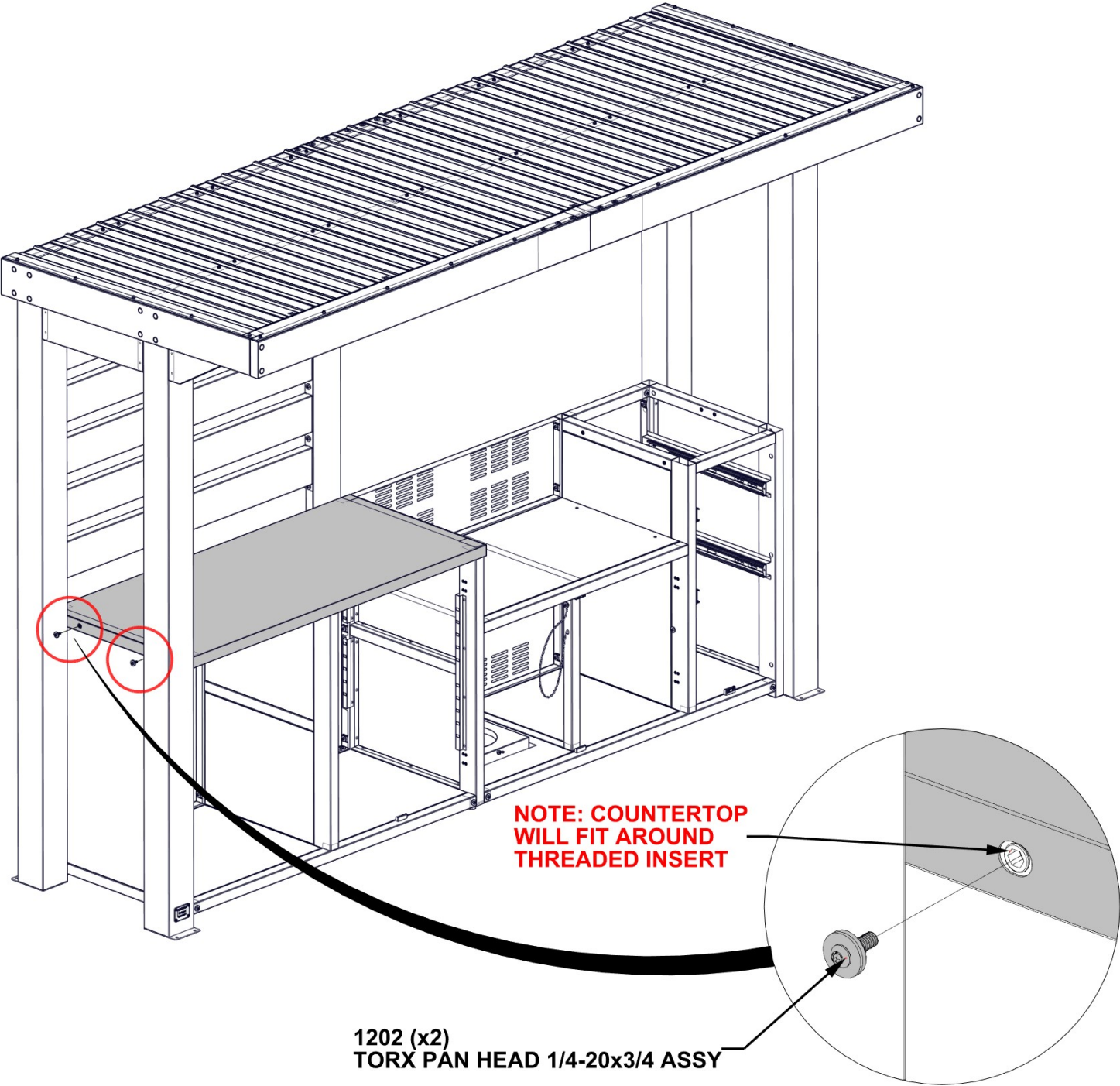
# STEP 62B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



# STEP 62C - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

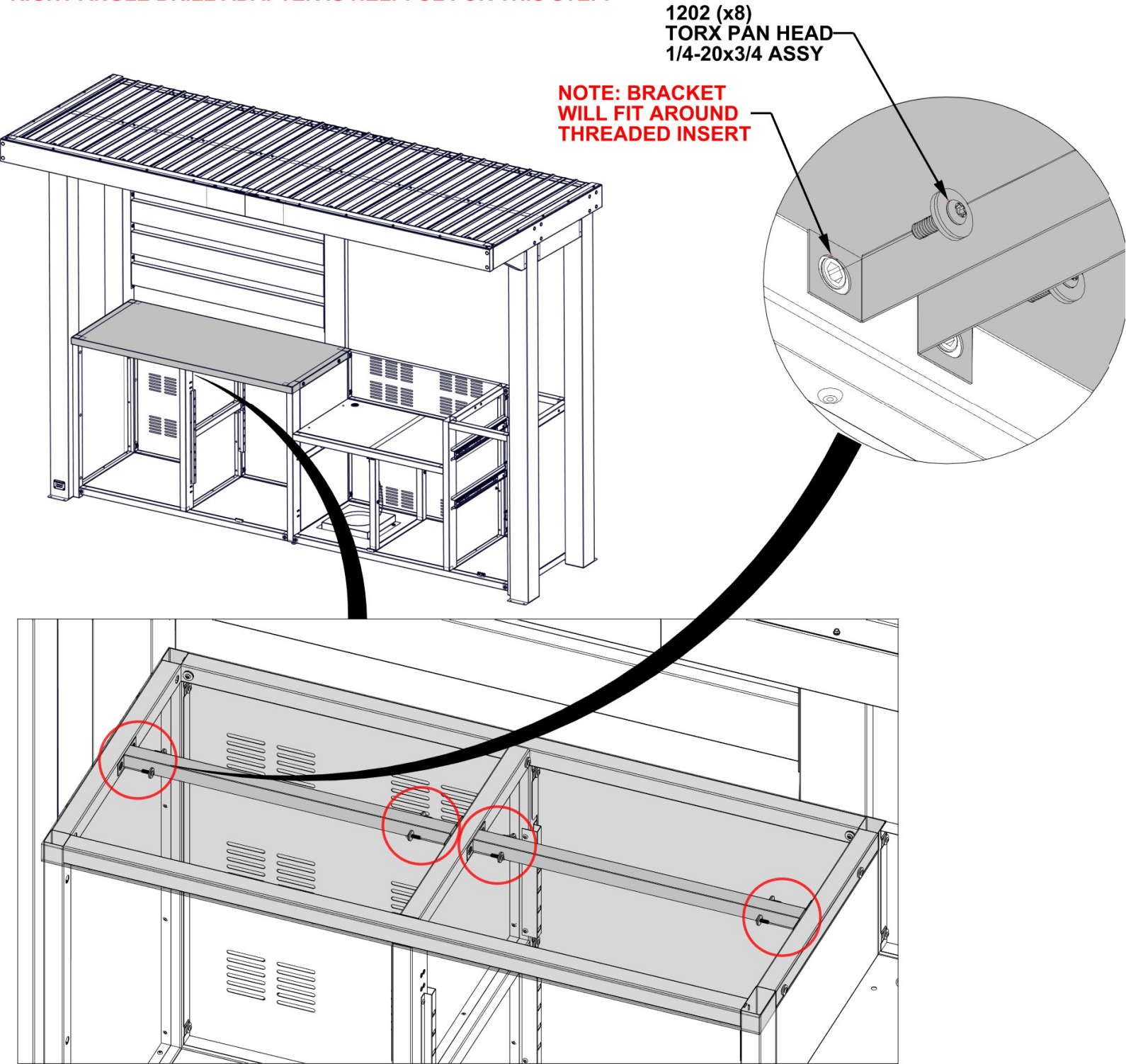




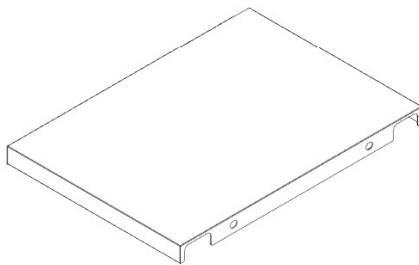
# STEP 62D - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
8	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

ATTACH HARDWARE FROM UNDERSIDE OF COUNTERTOP.  
RIGHT ANGLE DRILL ADAPTER IS HELPFUL FOR THIS STEP.



## STEP 63A - KITCHEN CABINET ASSEMBLY

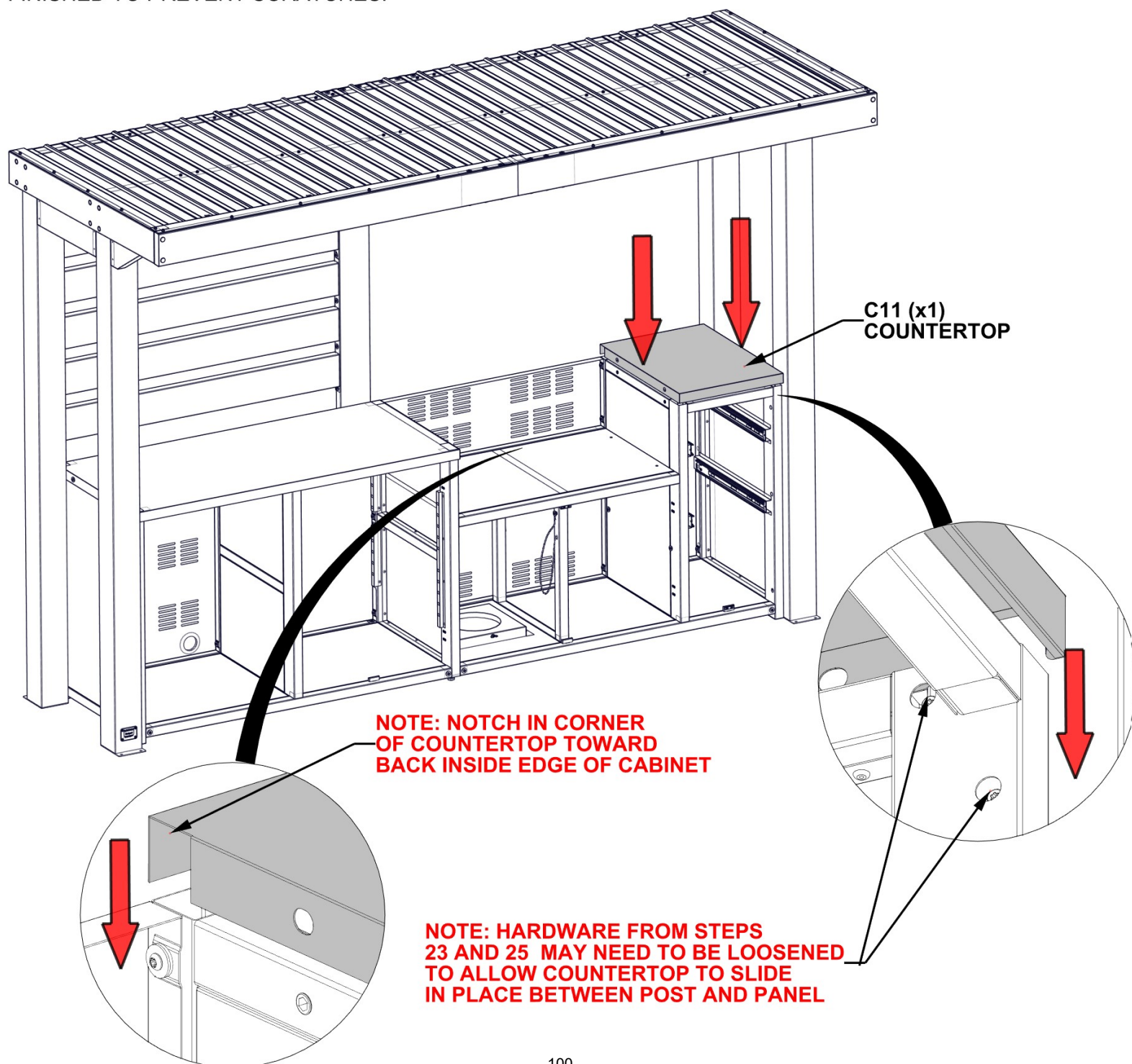


C11 COUNTERTOP - A4M02059  
(x1) 1 5/8"x18 3/16"x25 3/8" (41x462x645)

### TIPS:

- REMOVE PROTECTIVE FILM FROM SIDES OF COUNTERTOP, LEAVING FILM ONLY ON TOP SURFACE UNTIL ASSEMBLY IS FINISHED TO PREVENT SCRATCHES.

**WARNING: GLOVES ARE RECOMMENDED WHEN HANDLING STAINLESS STEEL COUNTERTOP**



C11 (x1)  
COUNTERTOP

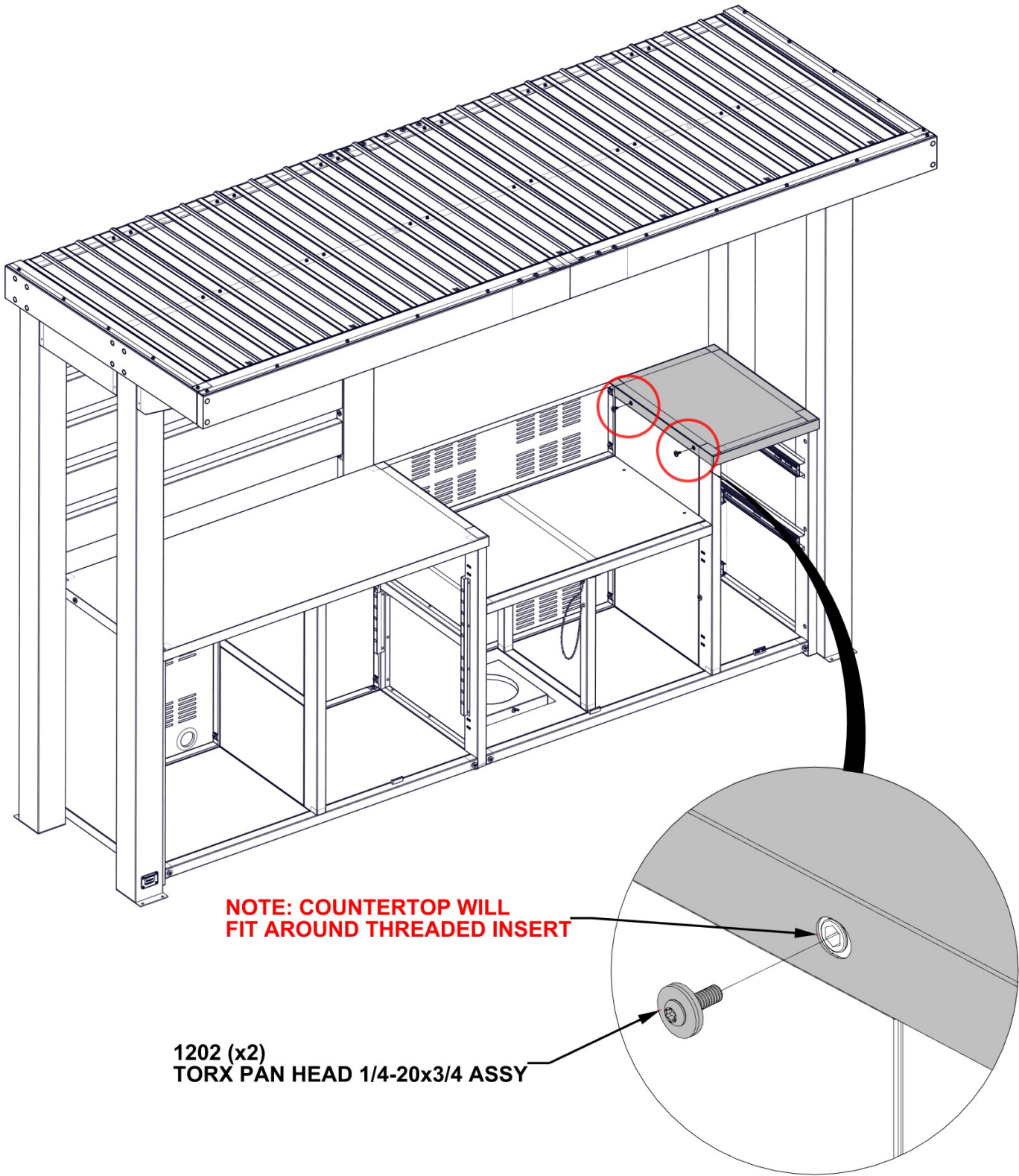
**NOTE: NOTCH IN CORNER OF COUNTERTOP TOWARD BACK INSIDE EDGE OF CABINET**

**NOTE: HARDWARE FROM STEPS 23 AND 25 MAY NEED TO BE LOOSENED TO ALLOW COUNTERTOP TO SLIDE IN PLACE BETWEEN POST AND PANEL**



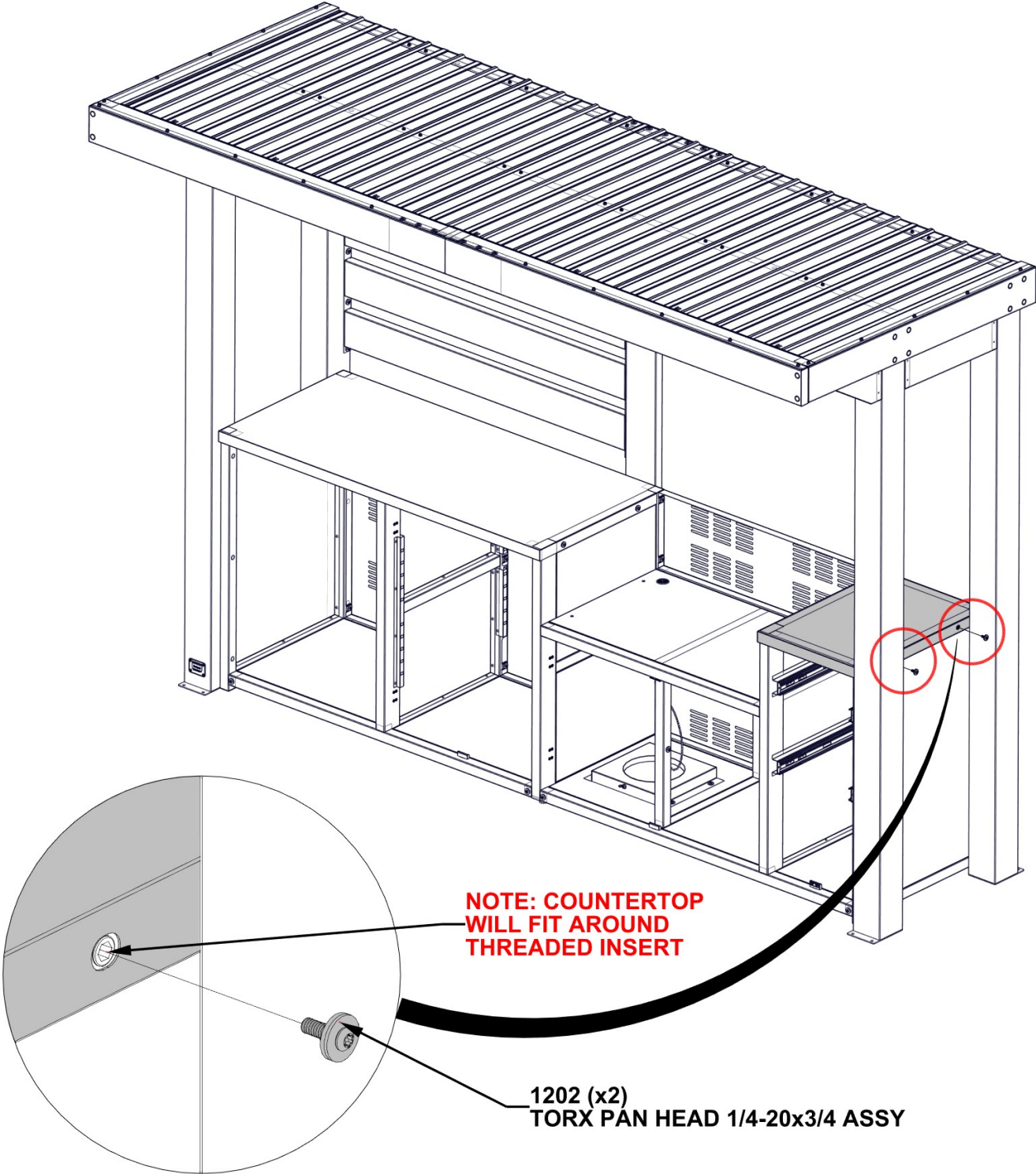
# STEP 63B - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY



# STEP 63C - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

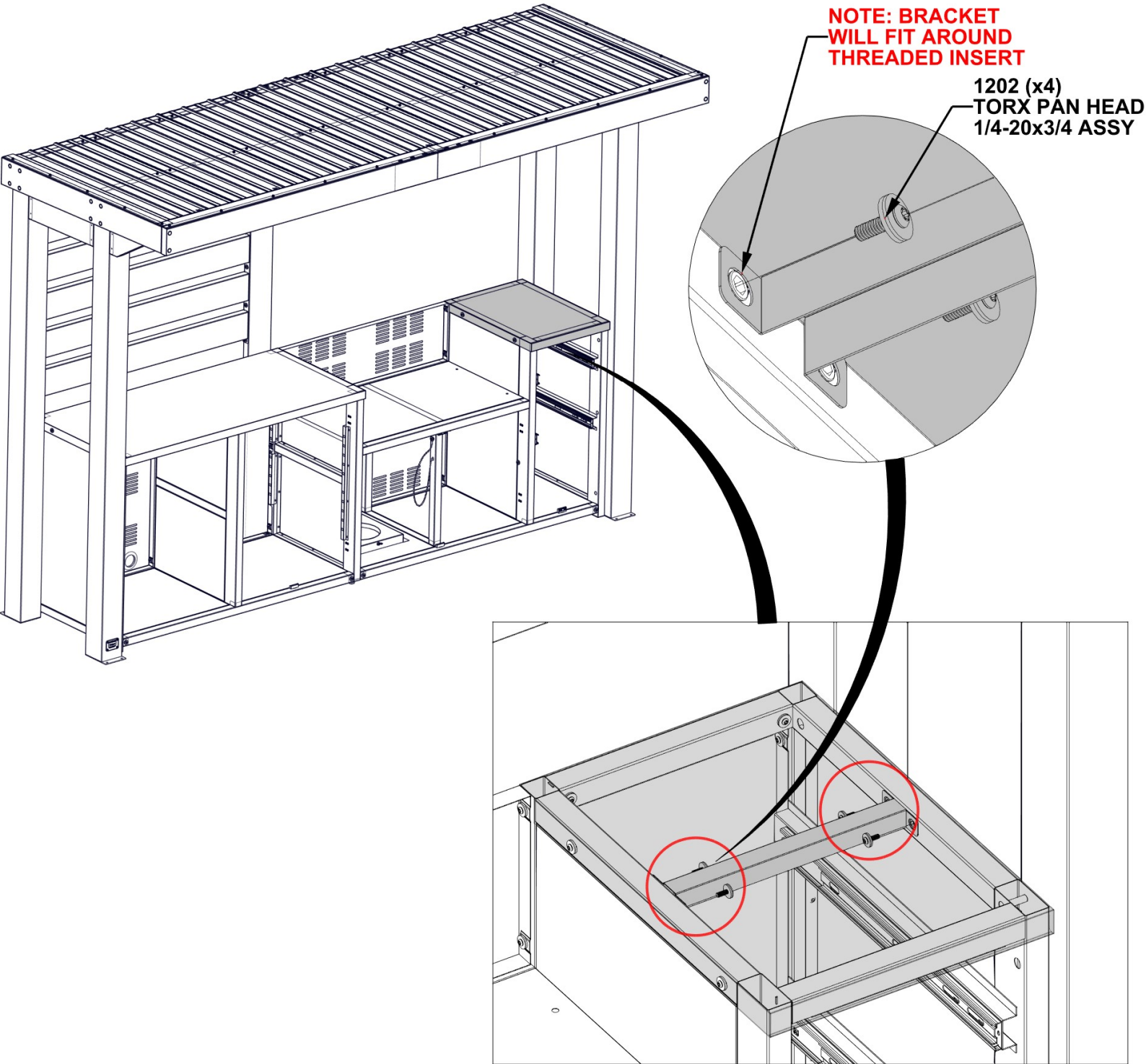




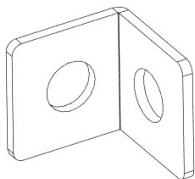
# STEP 63D - KITCHEN CABINET ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

ATTACH HARDWARE FROM UNDERSIDE OF COUNTERTOP.  
RIGHT ANGLE DRILL ADAPTER IS HELPFUL FOR THIS STEP.



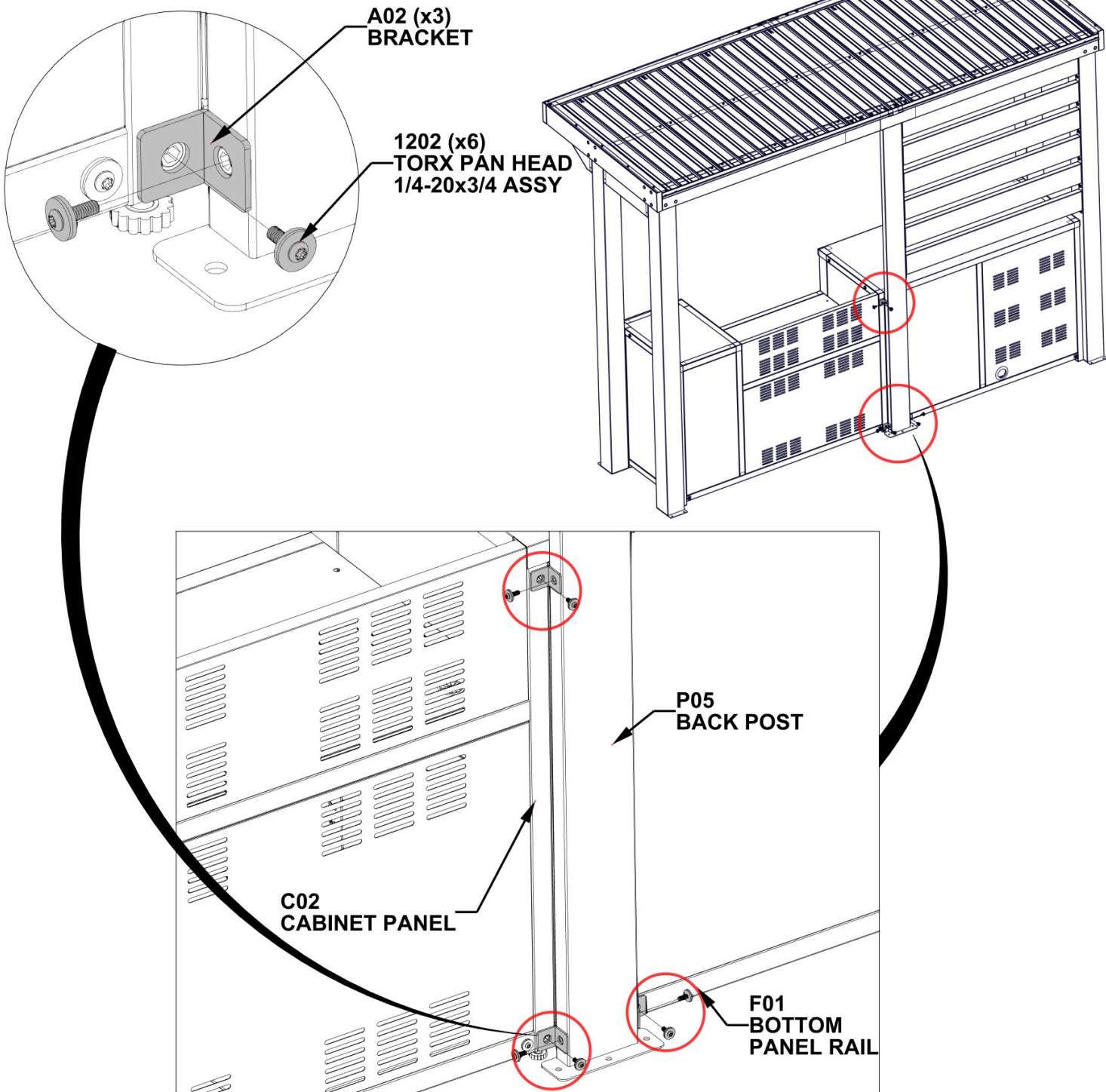
# STEP 64 - KITCHEN CABINET ASSEMBLY



A02 BRACKET - A4M02056  
(x3) 1 7/16"x1 7/16"x1 7/16" (36x36x36)

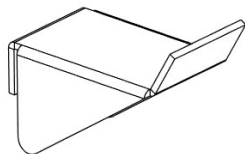
QTY	PART NUMBER	Description
6	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

ATTACH A02 BRACKETS TO CONNECT  
P05 BACK POST TO C02 CABINET PANEL  
AND F01 BOTTOM PANEL RAIL



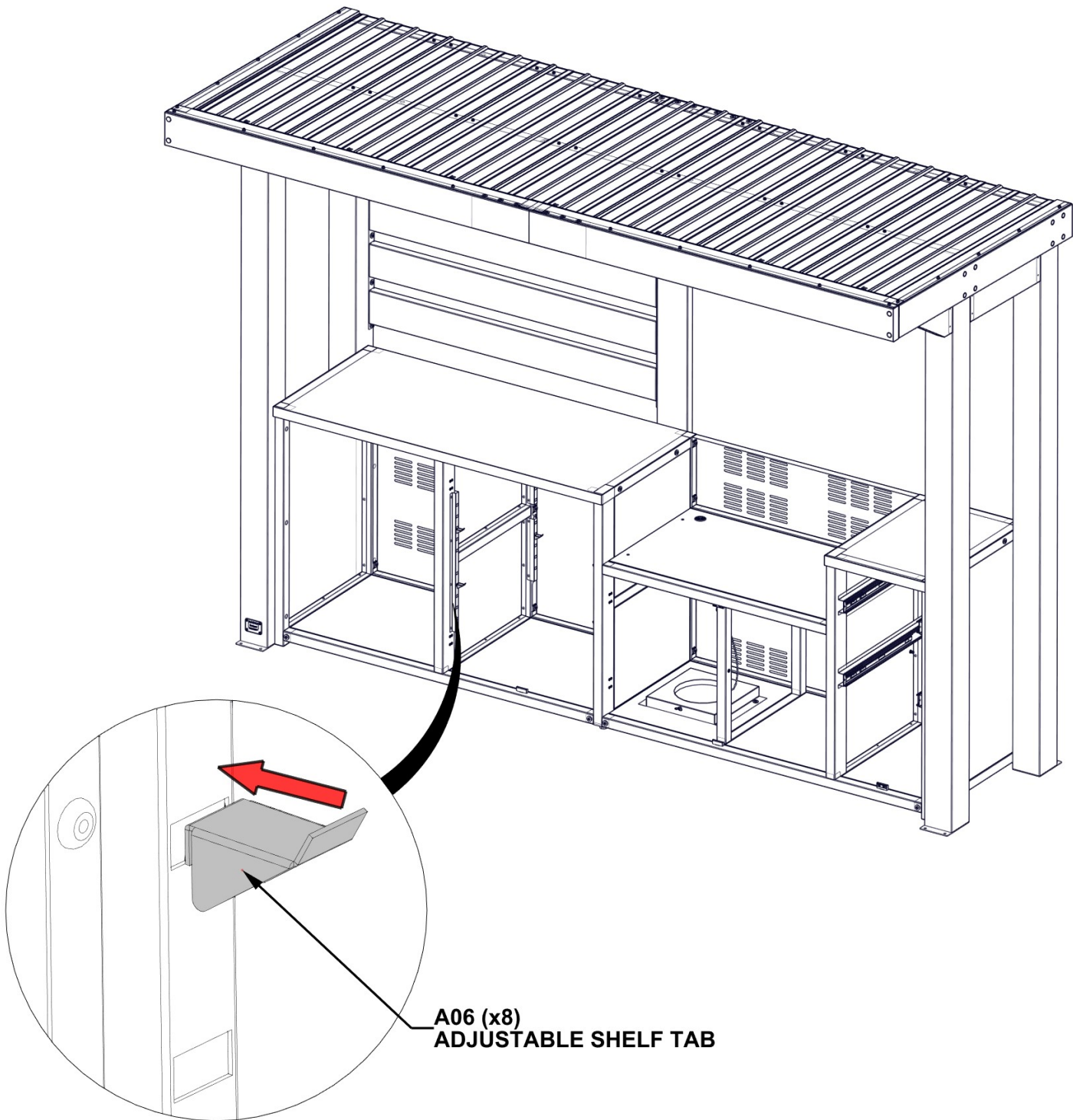


# STEP 65 - KITCHEN CABINET ACCESSORIES



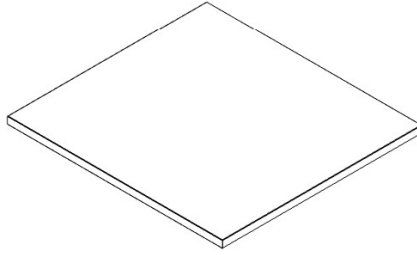
A06 ADJUSTABLE SHELF TAB - A4M02077  
(x8) 11/16"x7/8"x1 3/16" (17x22x31)

ATTACH ADJUSTABLE SHELF TABS ON BOTH SIDES OF CENTER CABINET



A06 (x8)  
ADJUSTABLE SHELF TAB

## STEP 66 - KITCHEN CABINET ACCESSORIES

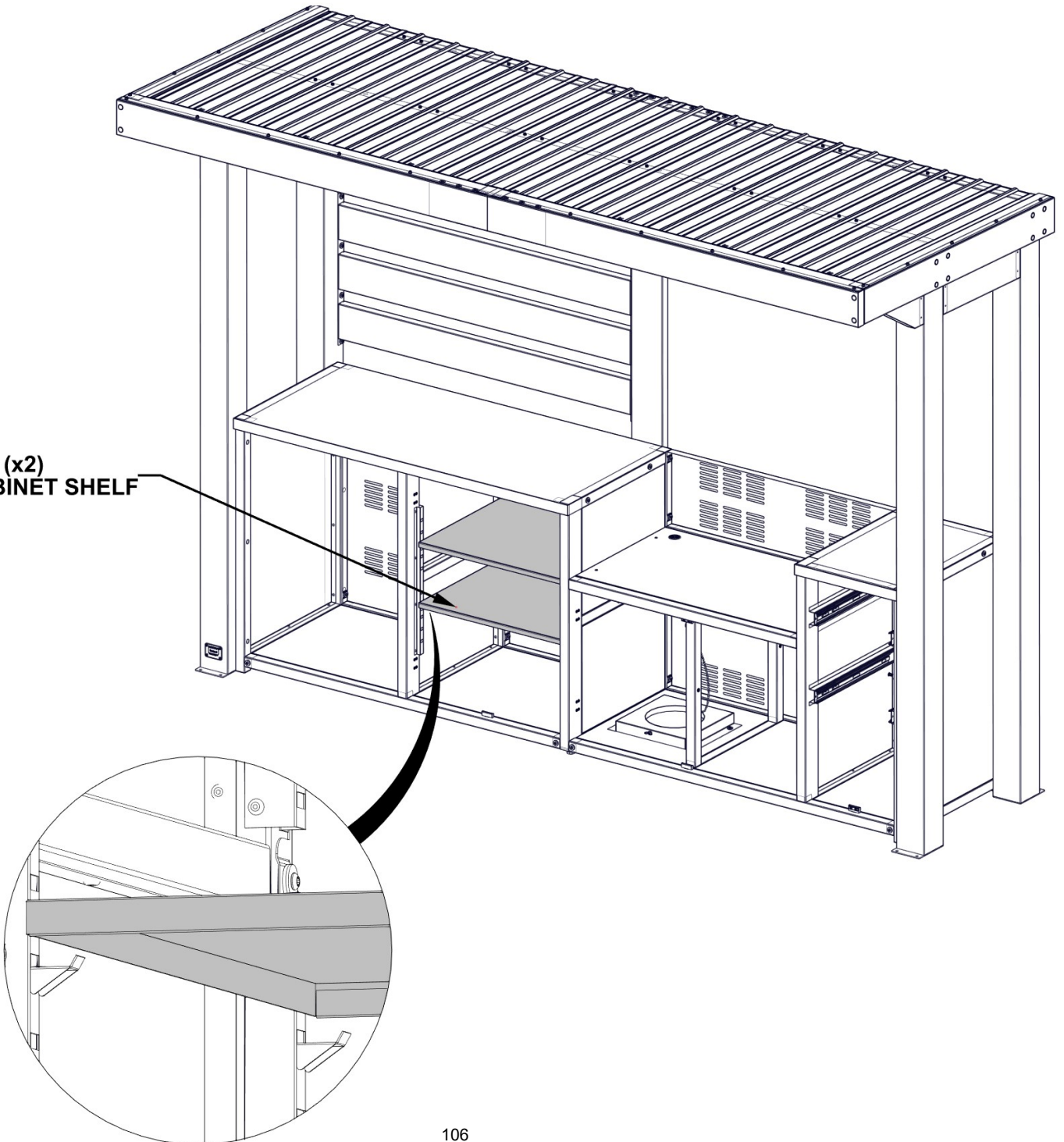


S01 CABINET SHELF - A4M02057  
(x2) 13/16"x22 11/16"x24 1/2" (21x577x622)

**INSTALL CABINET SHELVES IN CENTER CABINET.**

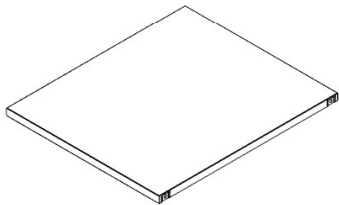
**SHELVES WILL REST ON ADJUSTABLE TABS FROM PREVIOUS STEP AND CAN BE POSITIONED AS DESIRED.**

S01 (x2)  
CABINET SHELF





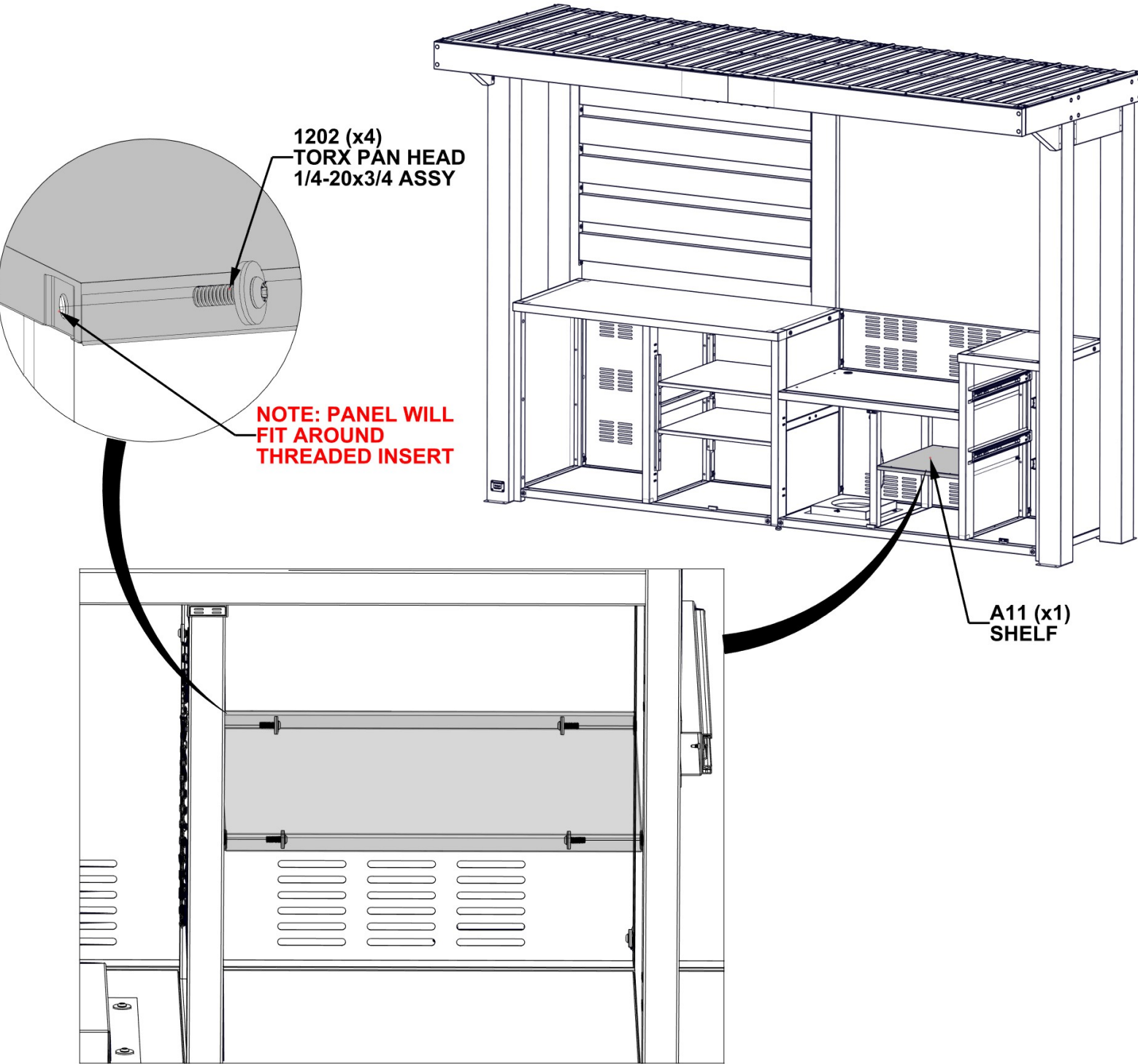
# STEP 67 - KITCHEN CABINET ACCESSORIES



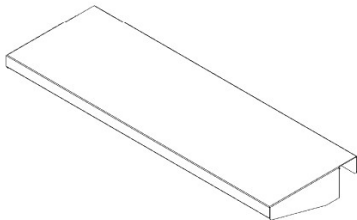
A11 SHELF - A4M02105  
(x1) 13/16"x18 3/8"x21 1/2" (21x467x546)

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

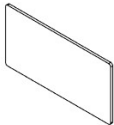
ATTACH HARDWARE FROM UNDERSIDE OF SHELF  
RIGHT ANGLE DRILL ADAPTER IS HELPFUL FOR THIS STEP



# STEP 68A - BACK SHELF



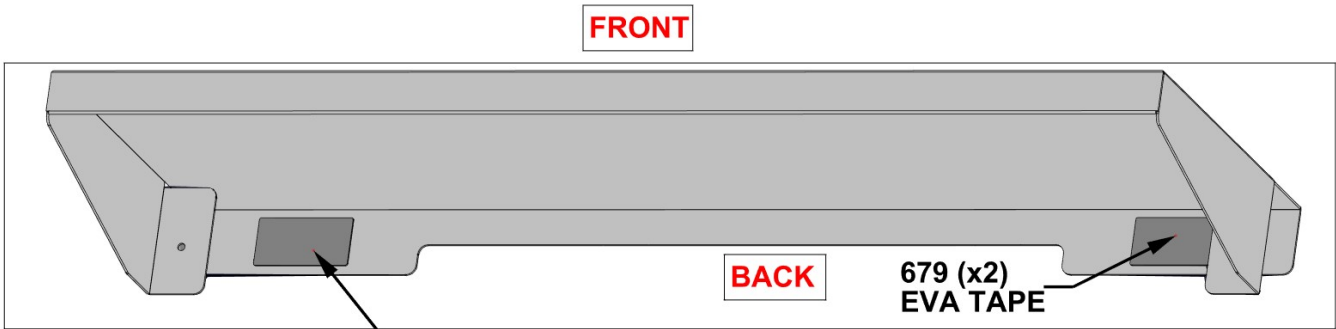
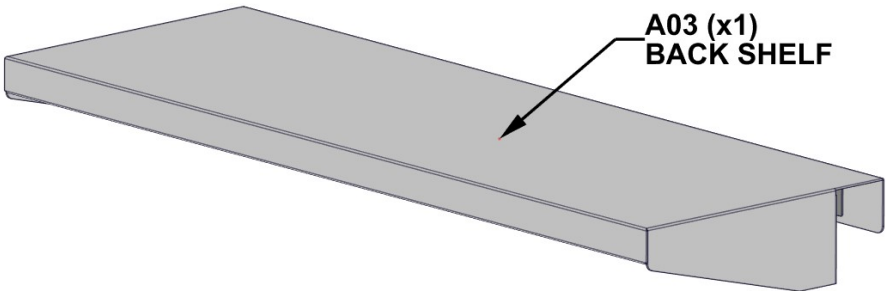
A03 BACK SHELF - A4M02072  
(x2) 2 7/16"x7 15/16"x23 3/4" (61x201x603)



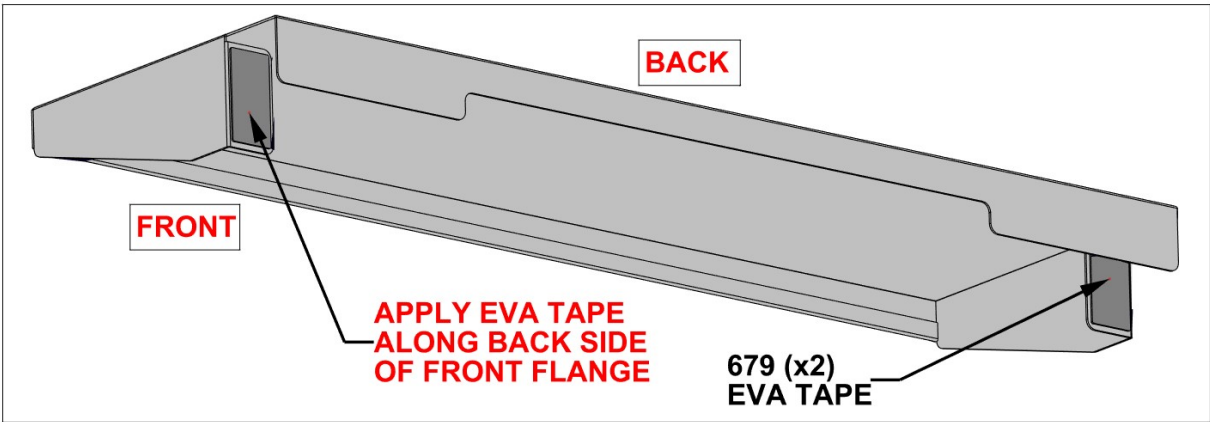
A6P00679 EVA TAPE  
(x8)

APPLY EVA TAPE IN THE APPROXIMATE  
LOCATIONS SHOWN

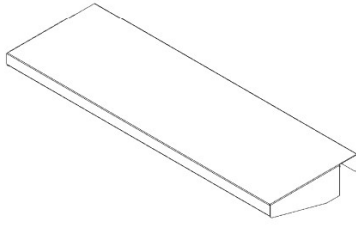
REPEAT FOR BOTH A03 SHELVES



APPLY EVA TAPE ALONG  
BACK FLANGE OF SHELF



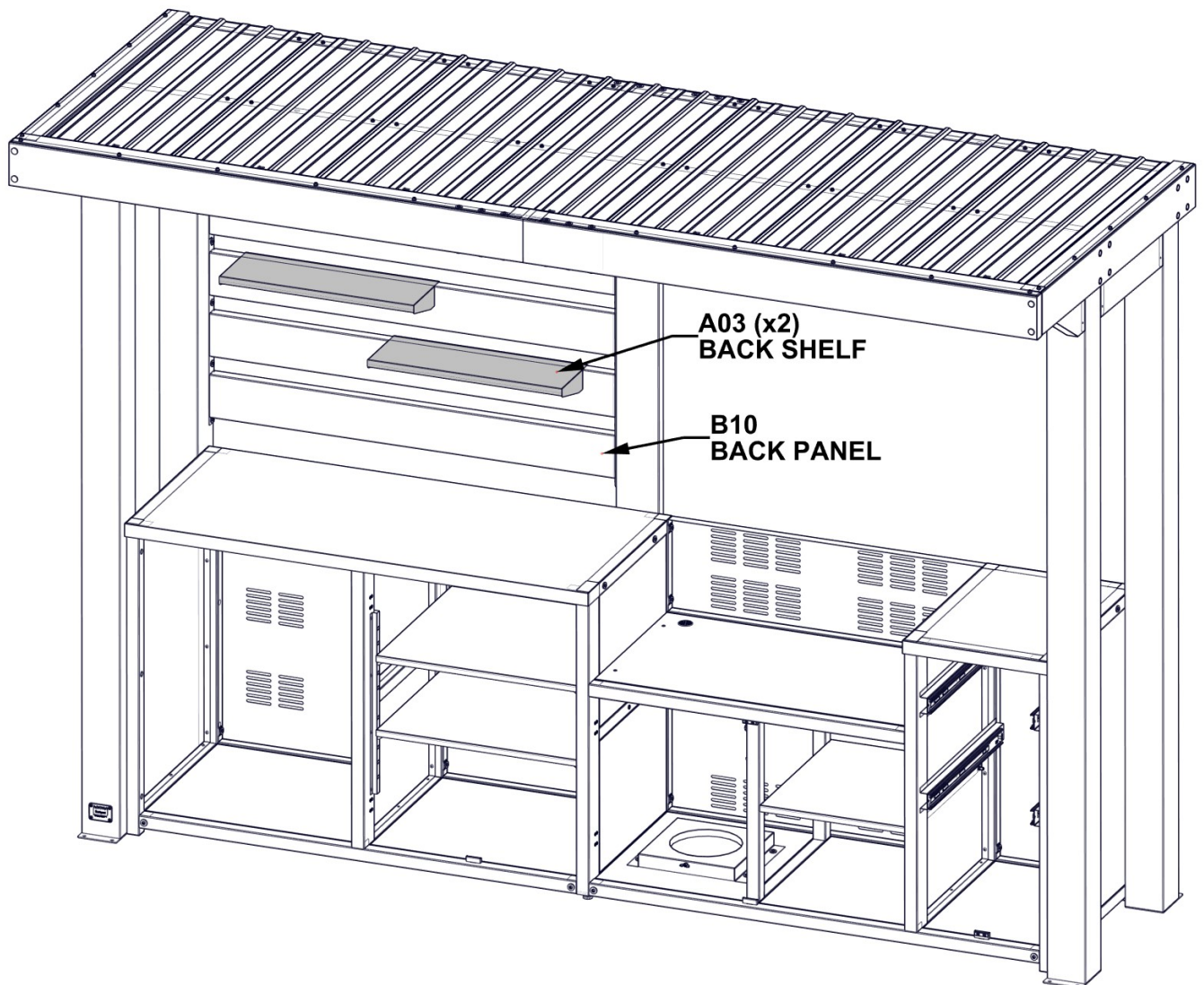
## STEP 68B - KITCHEN CABINET ACCESSORIES



A03 BACK SHELF - A4M02072  
(x2) 2 7/16"x7 15/16"x23 3/4" (61x201x603)

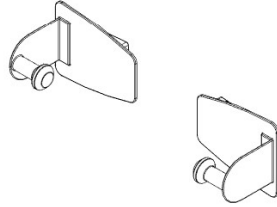
**MAKE SURE EVA TAPE FROM PREVIOUS STEP, HAS BEEN APPLIED TO FLANGES OF EACH A03 SHELF BEFORE INSTALLING. THIS WILL PREVENT SHELVES FROM SCRATCHING SURFACE OF BACK PANEL**

**SLIDE BACK SHELF OVER ANY TUBE ALONG B10 BACK PANEL. SHELVES CAN BE POSITIONED ANYWHERE DESIRED.**





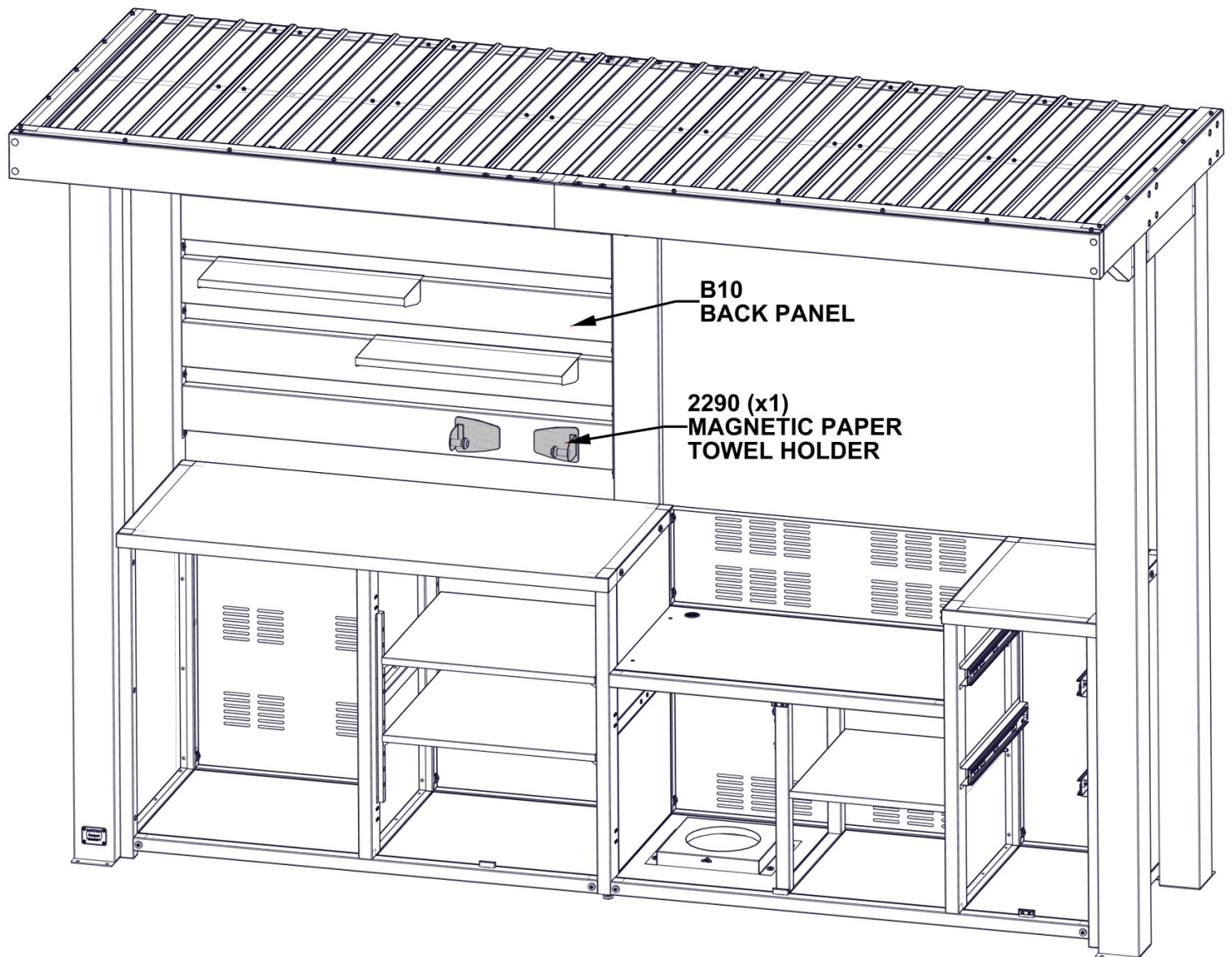
## STEP 68C - KITCHEN CABINET ACCESSORIES



A4M02290 MAGNETIC PAPER TOWEL HOLDER  
(x1)

**MAGNETIC PAPER TOWEL HOLDER CAN BE ATTACHED TO ANY METAL SURFACE ON KITCHEN. WE RECOMMEND ATTACHING ALONG BACK PANEL.**

**MAKE SURE TO KEEP PAPER TOWEL HOLDER AT A SAFE DISTANCE FROM GRILLING SURFACE.**



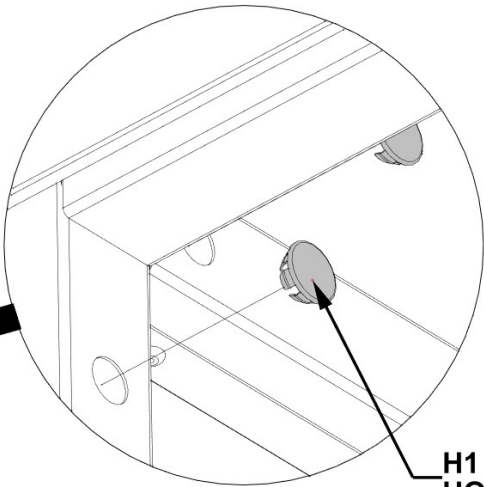
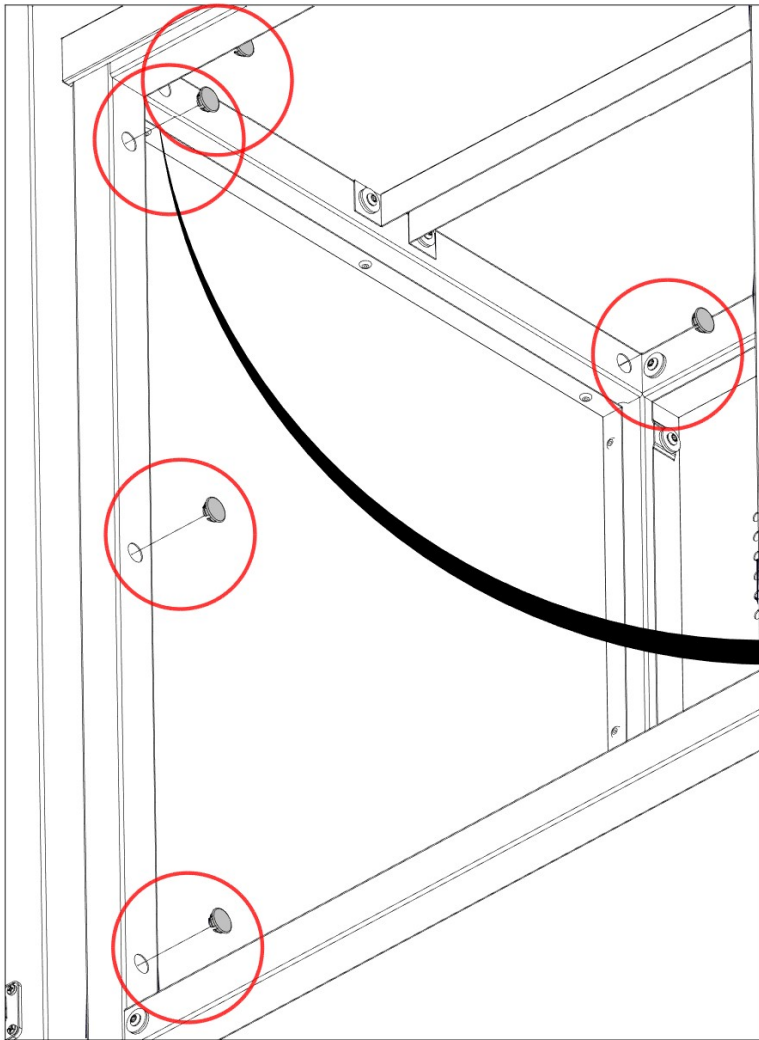
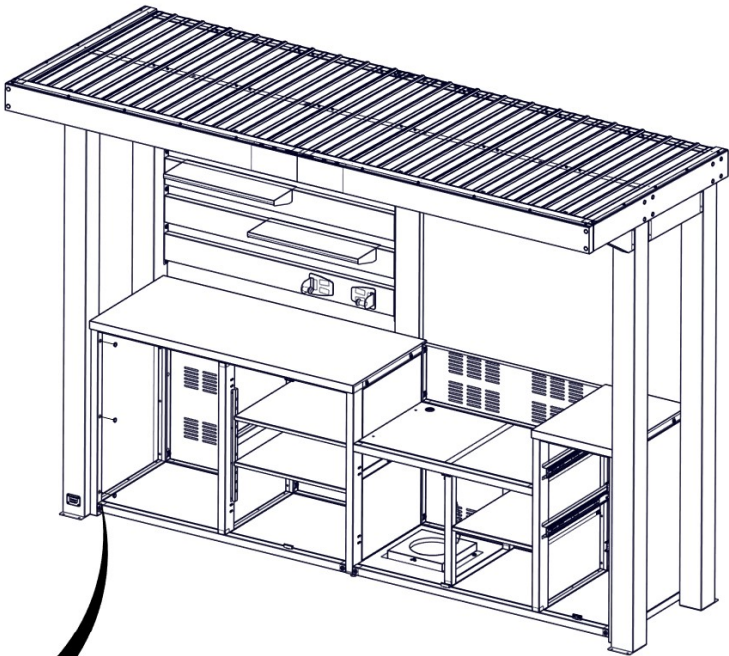
# STEP 69A - KITCHEN CABINET ACCESSORIES



A4M01352 HOLE COVER  
(x5)

**USE A SMALL PIECE OF WOOD AND RUBBER Mallet TO TAP HOLE COVERS IN.**

**DO NOT TAP DIRECTLY WITH A HAMMER AS YOU MAY DAMAGE THE FINISH ON PRODUCT.**



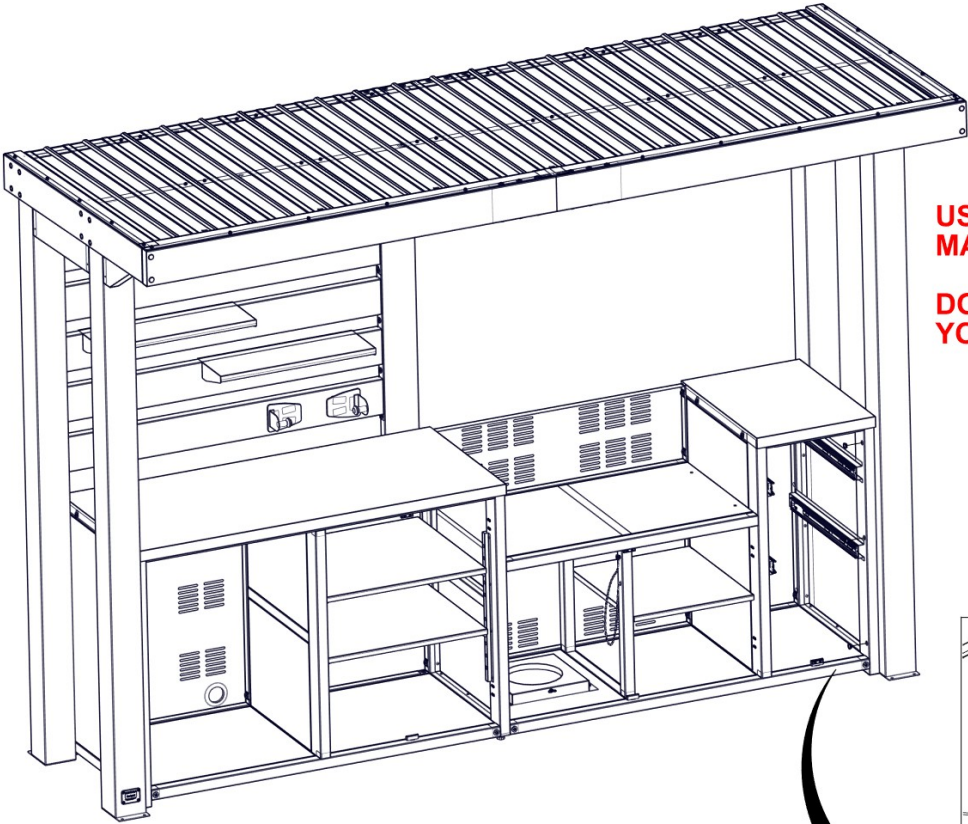
H1 (x5)  
HOLE COVER



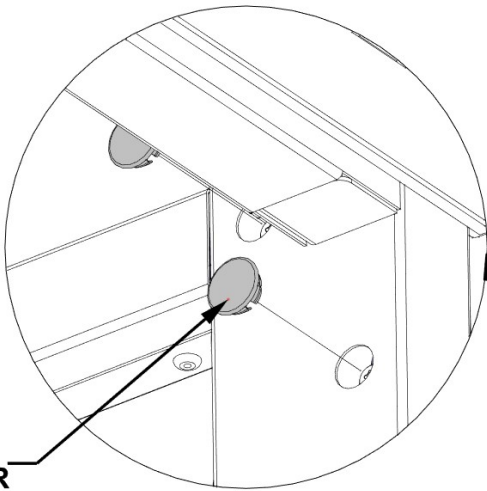
# STEP 69B - KITCHEN CABINET ACCESSORIES



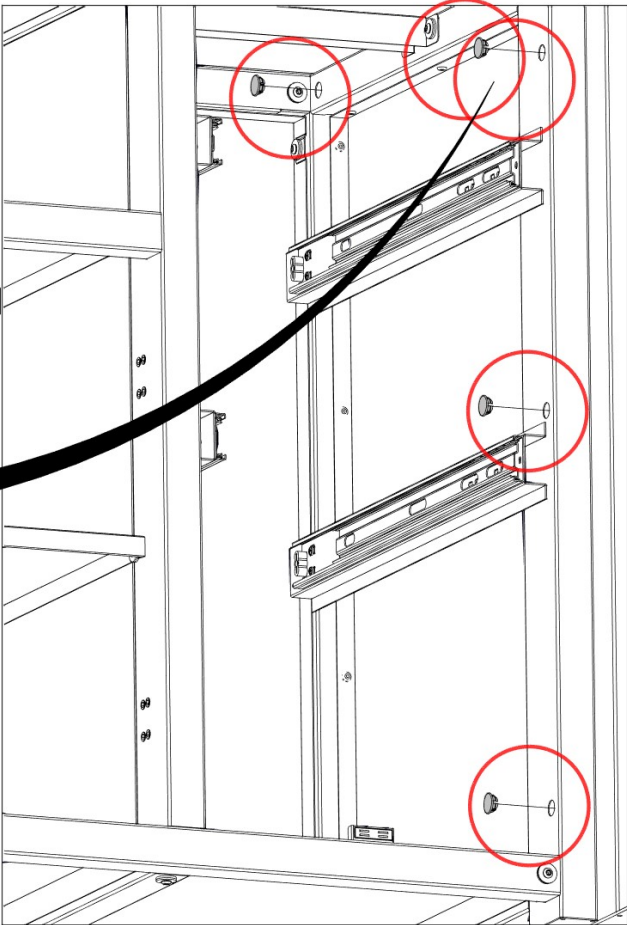
A4M01352 HOLE COVER  
(x5)



**USE A SMALL PIECE OF WOOD AND RUBBER Mallet TO TAP HOLE COVERS IN.**  
**DO NOT TAP DIRECTLY WITH A HAMMER AS YOU MAY DAMAGE THE FINISH ON PRODUCT.**



H1 (x5)  
HOLE COVER





# STEP 69C - KITCHEN CABINET ACCESSORIES



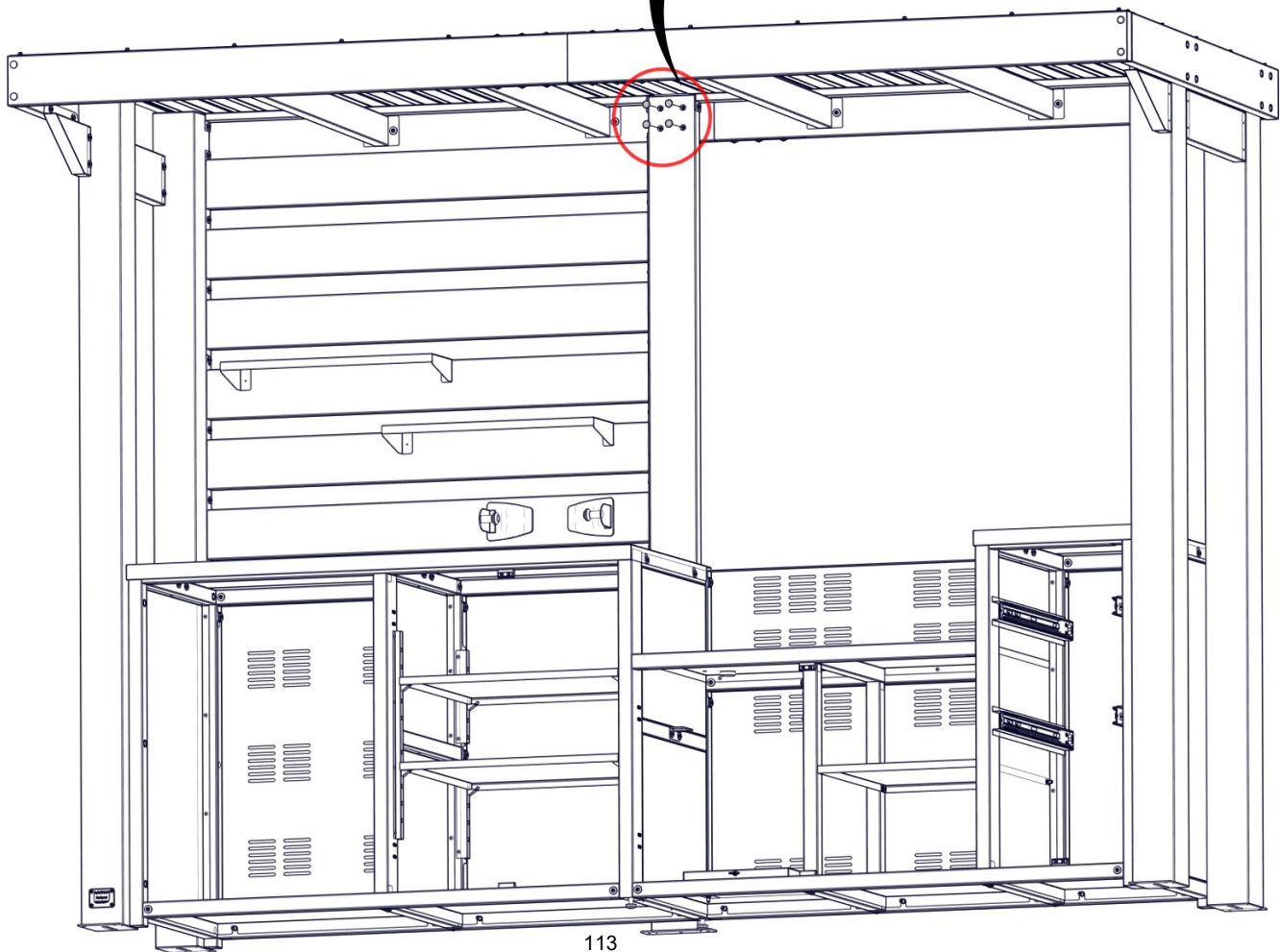
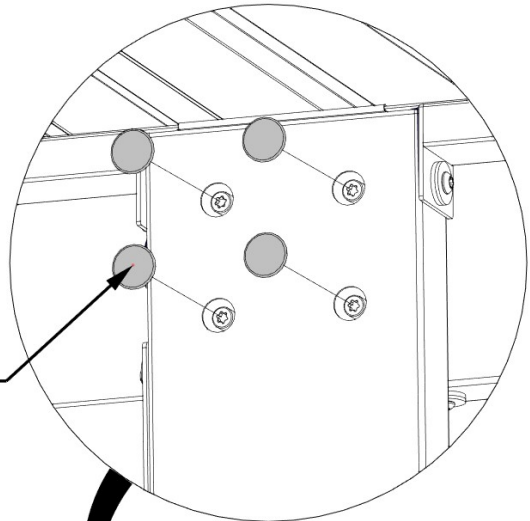
A4M01352 HOLE COVER  
(x4)

**DO NOT STAND ON CABINET FRAME TO  
INSTALL HOLE COVERS**

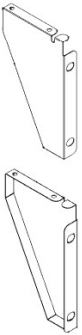
**USE A SMALL PIECE OF WOOD AND RUBBER  
MALLET TO TAP HOLE COVERS IN.**

**DO NOT TAP DIRECTLY WITH A HAMMER AS  
YOU MAY DAMAGE THE FINISH ON PRODUCT.**

H1 (x4)  
HOLE COVER



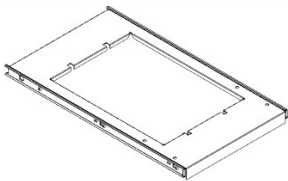
STEP 70A - KITCHEN TRASH CAN ASSEMBLY



A10 ANGLE BRACKET - A4M02276  
(x1) 13/16"x5 15/16"x9 13/16" (20x151x250)

A07 ANGLE BRACKET - A4M02277  
(x1) 13/16"x5 15/16"x9 13/16" (20x151x250)

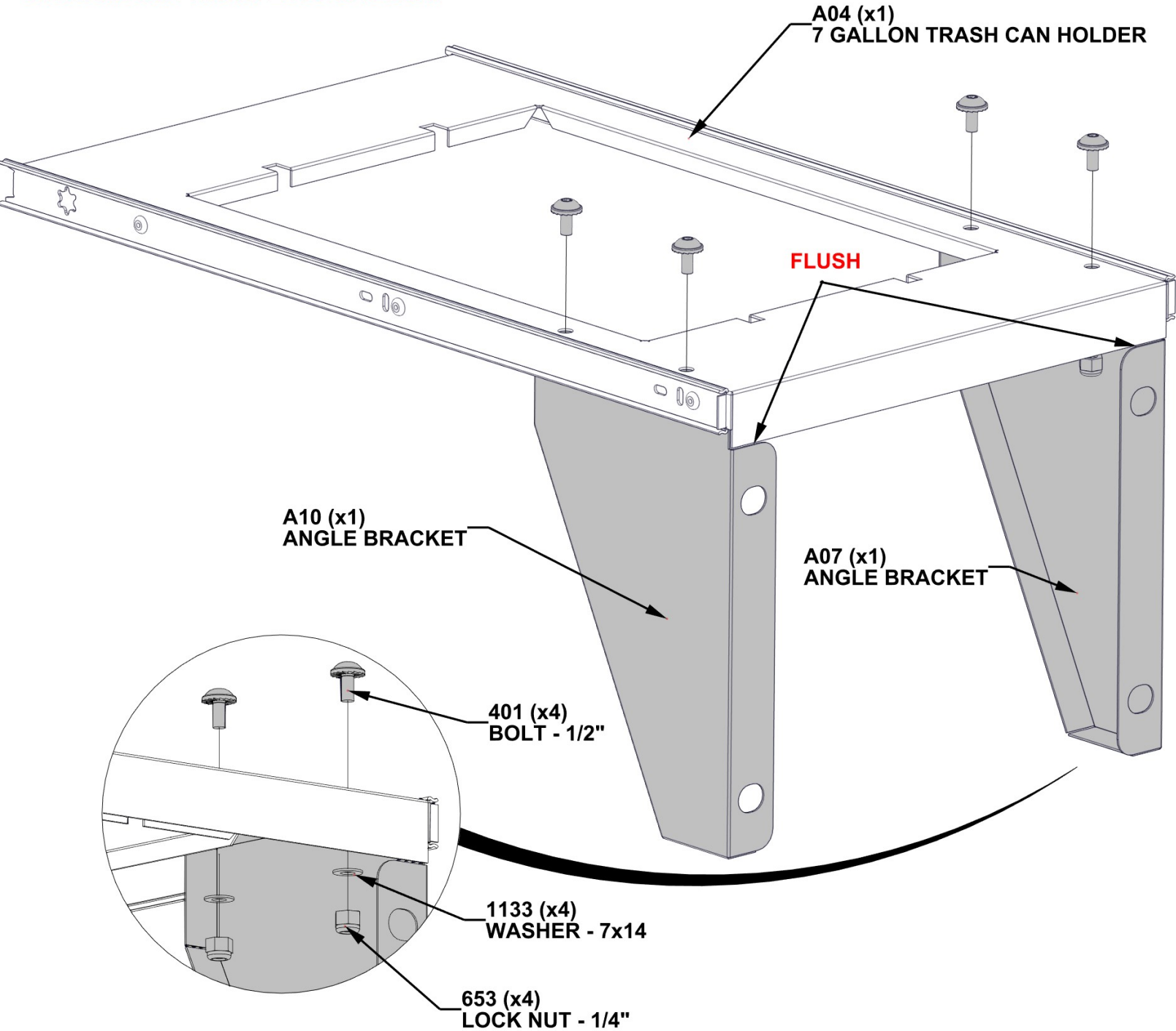
QTY	PART NUMBER	Description
4	H100653	NUT LOCK 1/4 BLK
4	H100401	BOLT WH 1/4x1/2 BLK
4	H101133	WASHER FLAT 7x14 BLK



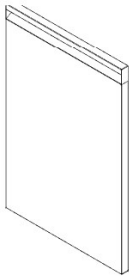
A04 7 GALLON TRASH CAN HOLDER - A4M02074  
(x1) 1 1/4"x12 9/16"x21 5/8" (32x319.5x550)

ALIGN HOLES IN TOP OF ANGLE BRACKETS  
WITH HOLES IN TRASH CAN HOLDER.

MAKE SURE FLAT SIDE OF BRACKETS FACE  
OUTWARD AND FRONT EDGE IS FLUSH.

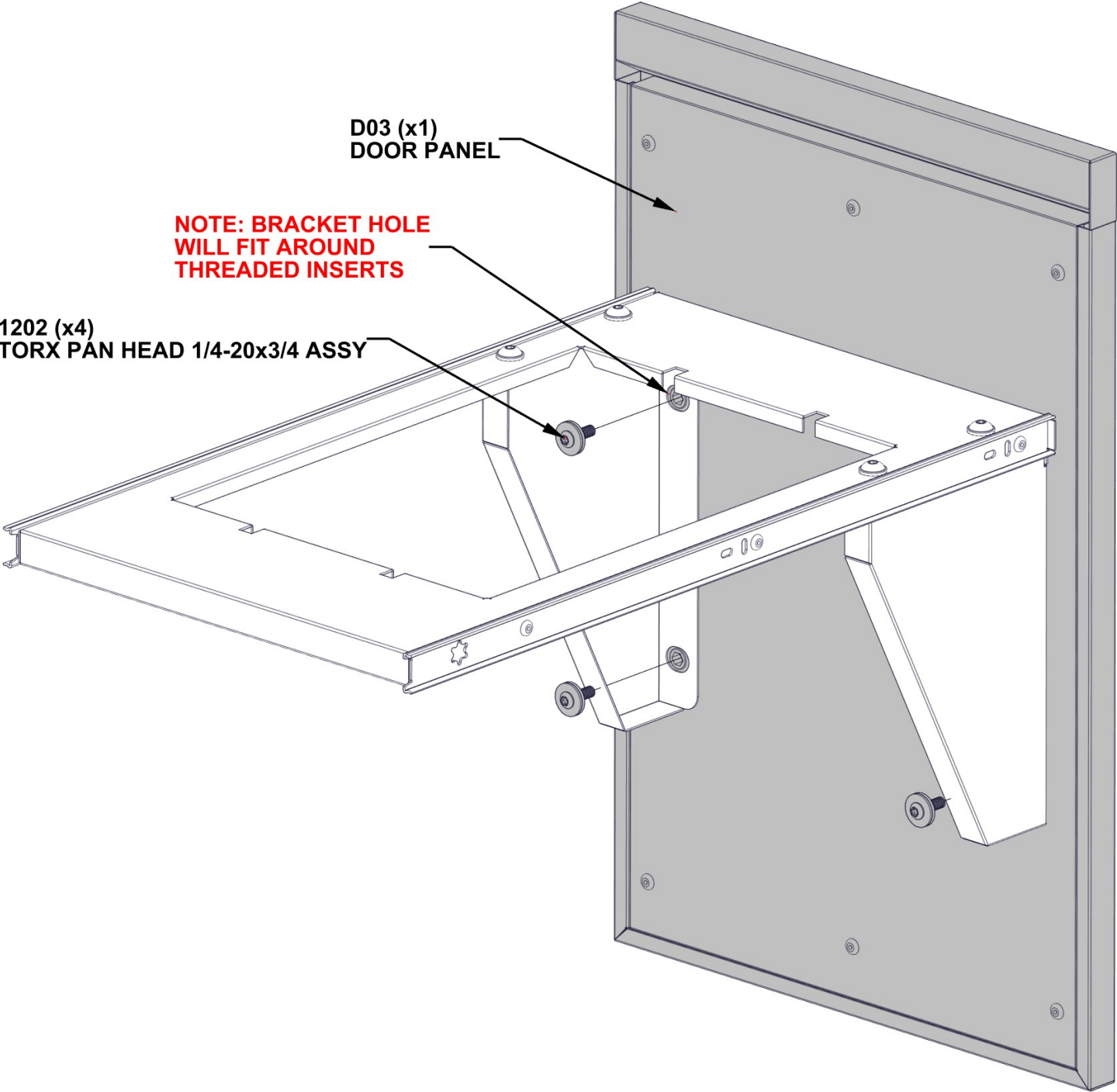


# STEP 70B - KITCHEN TRASH CAN ASSEMBLY



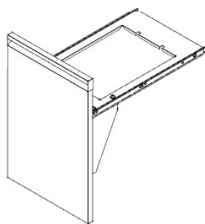
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

D03 DOOR PANEL - A4M02067  
(x1) 7/8"x14 5/8"x22 7/16" (22x372x570)





## STEP 71 - KITCHEN CABINET ACCESSORIES

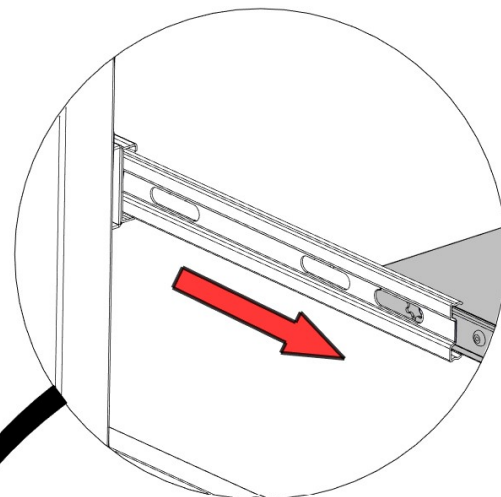
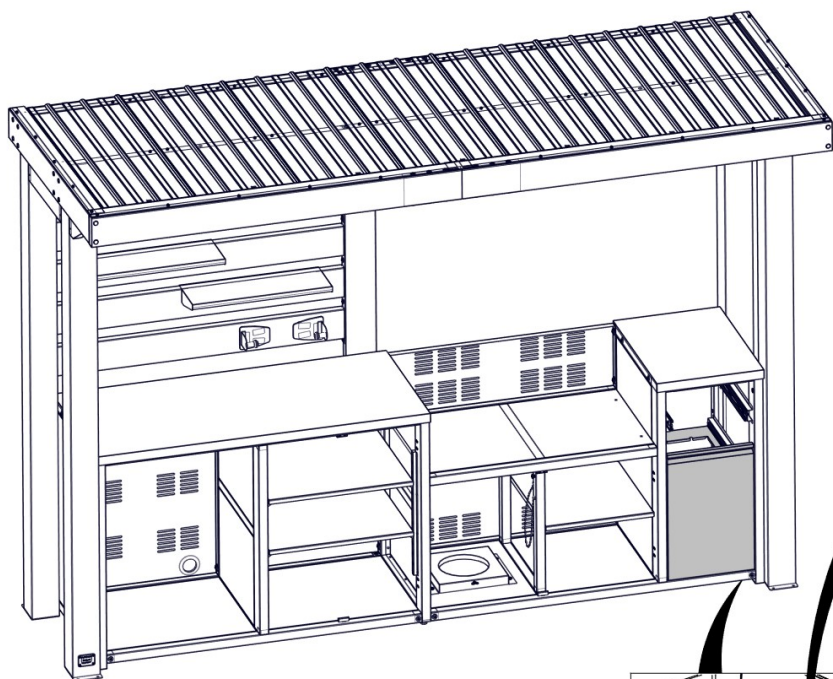


TRASH CAN HOLDER ASSEMBLY  
STEPS 70A - 70B

**ATTACH TRASH CAN HOLDER BY ALIGNING BOTH ENDS OF  
FACTORY ASSEMBLED DRAWER SLIDES WITH ONE ANOTHER.**

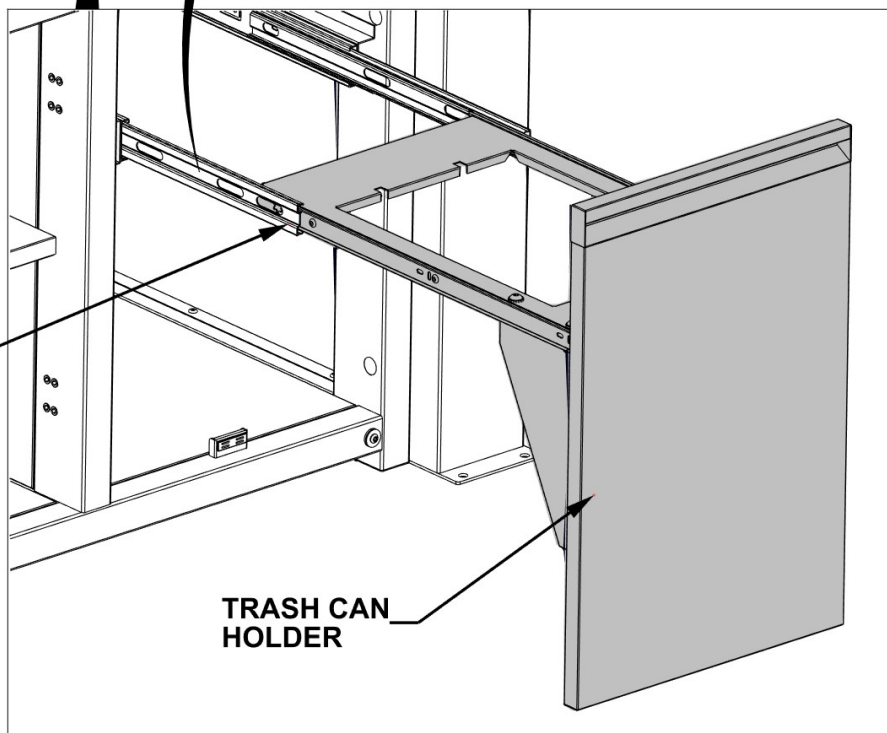
**TIP: REFER TO STEP 79:  
KITCHEN DOOR ADJUSTMENT**

**PRESS TOGETHER UNTIL DRAWER SLIDES CONNECT.**



**NOTE: SLIDE INNER RACE OF  
DRAWER SLIDE OUT BEFORE  
ATTACHING SLIDES**

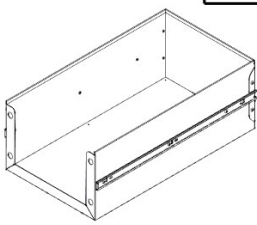
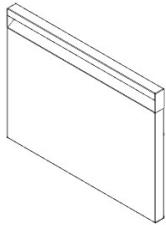
**ALIGN DRAWER SLIDES  
ON BOTH SIDES OF TRASH  
CAN HOLDER**



**TRASH CAN  
HOLDER**

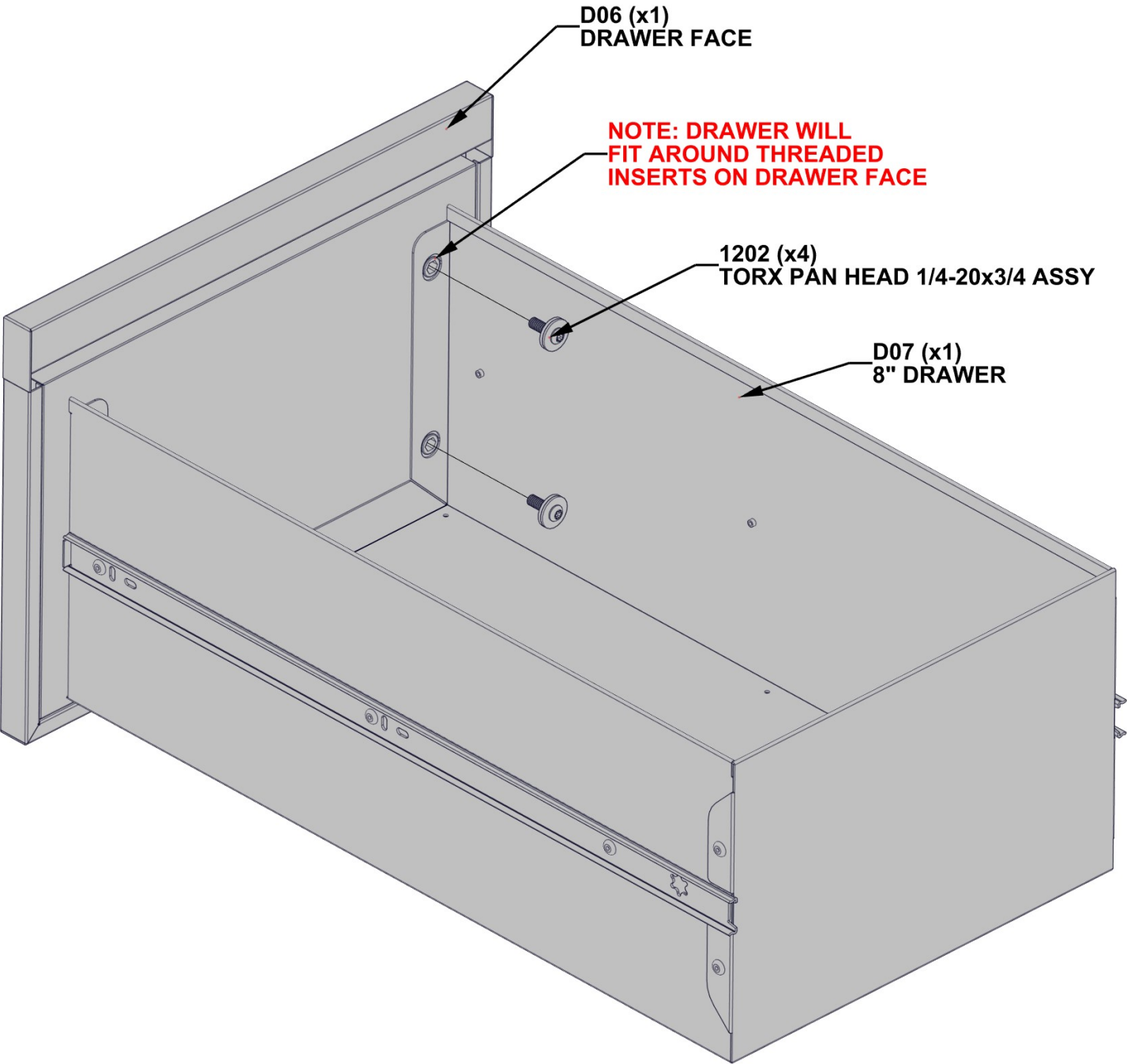
# STEP 72 - CABINET DRAWER ASSEMBLY

QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

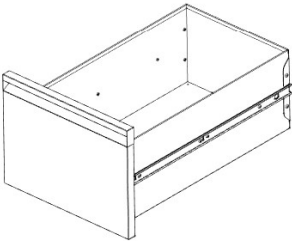


D06    DRAWER FACE - A4M02060  
(x1)    7/8"x11 1/16"x14 5/8" (22x281x372)

D07    8" DRAWER - A4M02075  
(x1)    8 1/16"x12 9/16"x21 11/16" (204x319.5x551)



# STEP 73 - KITCHEN CABINET ACCESSORIES

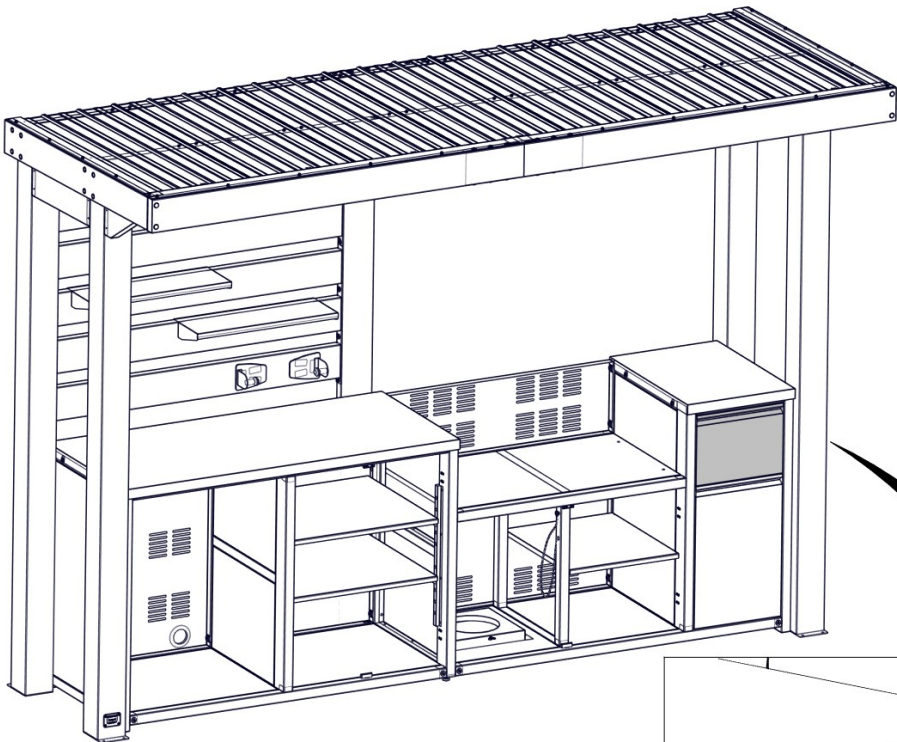


PULL OUT DRAWER  
ASSEMBLY STEP 72

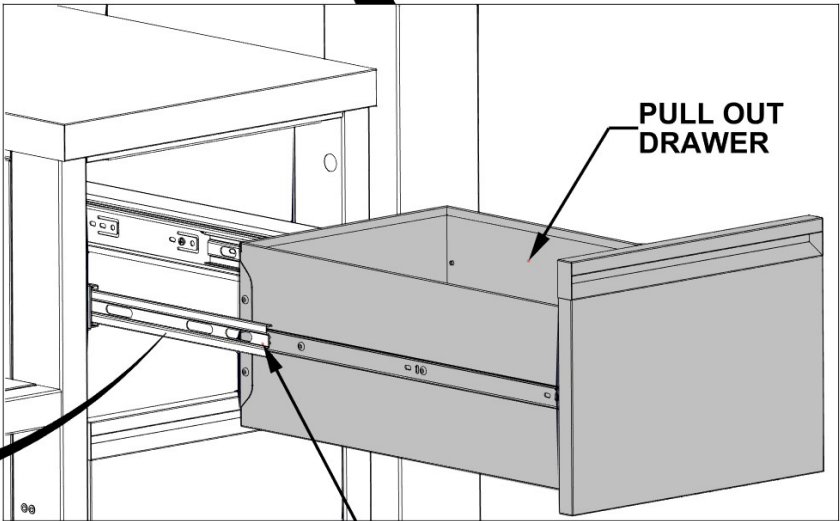
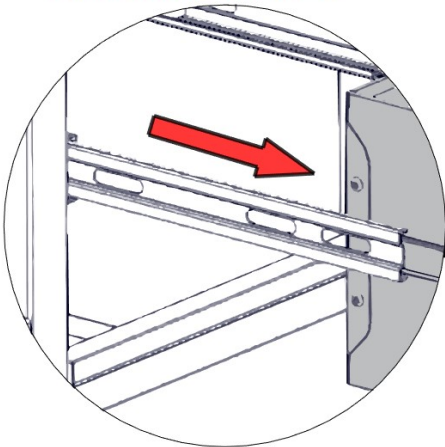
ATTACH PULL OUT DRAWER BY ALIGNING BOTH ENDS OF  
FACTORY ASSEMBLED DRAWER SLIDES WITH ONE ANOTHER.

PRESS TOGETHER UNTIL DRAWER SLIDES CONNECT.

TIP: REFER TO STEP 79:  
KITCHEN DOOR ADJUSTMENT



NOTE: SLIDE INNER RACE OF  
DRAWER SLIDE OUT BEFORE  
ATTACHING SLIDES



PULL OUT  
DRAWER

ALIGN DRAWER SLIDES  
ON BOTH SIDES OF PULL  
OUT DRAWER



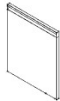
# STEP 74 - CABINET DOOR ASSEMBLY



D01 DOOR PANEL - A4M02064  
(x1) 22x12 3/4"x33 5/8" (22x324x854)



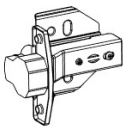
D02 DOOR PANEL - A4M02066  
(x1) 7/8"x12 3/4"x33 5/8" (22x324x854)



D04 DOOR PANEL - A4M02068  
(x1) 7/8"x19 1/16"x22 7/16" (22x484.5x570)



D05 DOOR PANEL - A4M02069  
(x1) 7/8"x19 1/16"x22 7/16" (22x484.5x570)

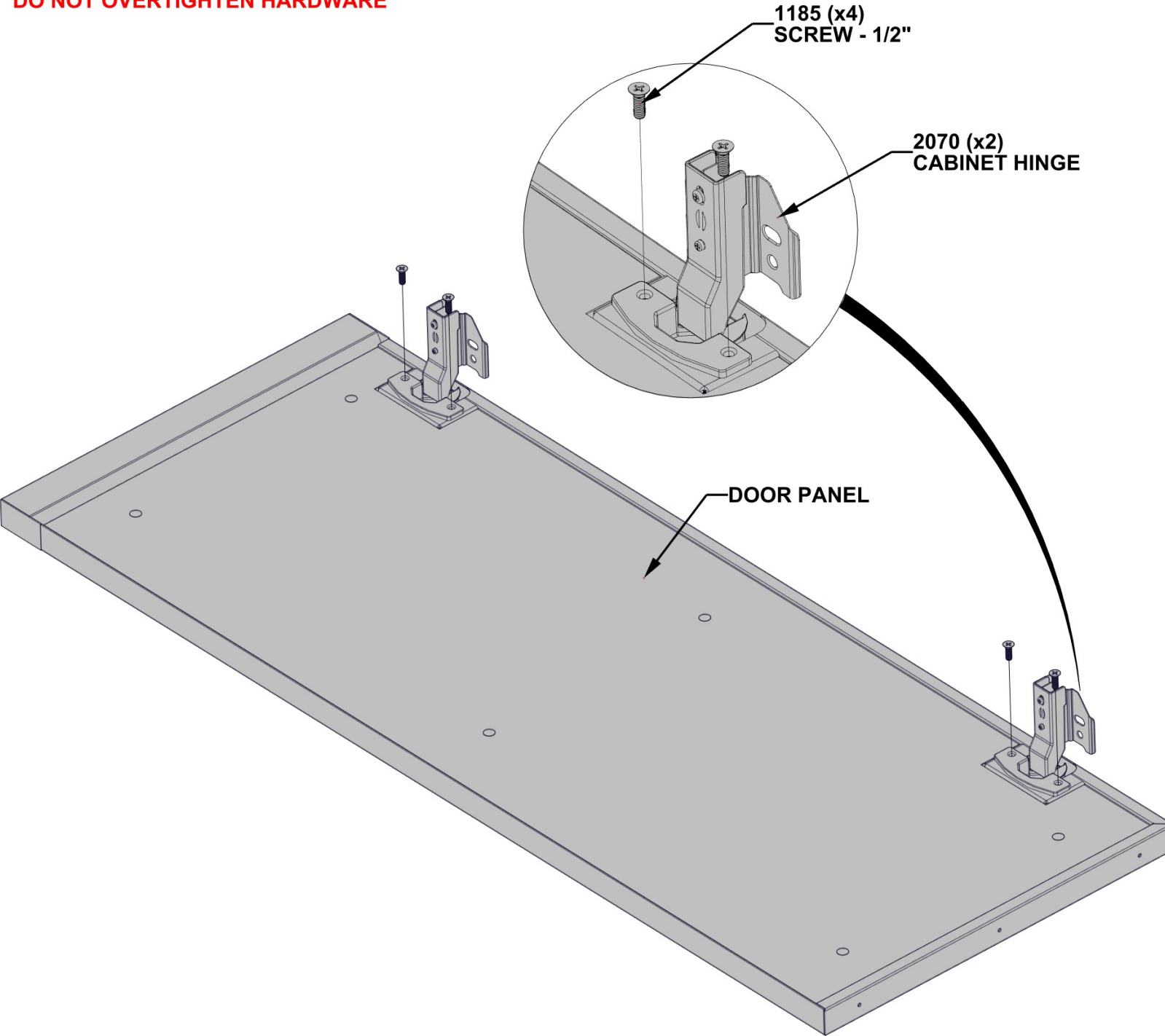


A4M02070 CABINET HINGE  
(x8)

QTY	PART NUMBER	DESCRIPTION
16	H101185	PHILLIPS FLAT HEAD 8-32x.5 SCREW

INSTALL CABINET HINGES TO ALL DOORS.

DO NOT OVERTIGHTEN HARDWARE



# STEP 75 - CABINET DOOR ATTACHMENT



QTY	PART NUMBER	DESCRIPTION
8	H101185	PHILLIPS FLAT HEAD 8-32x.5 SCREW

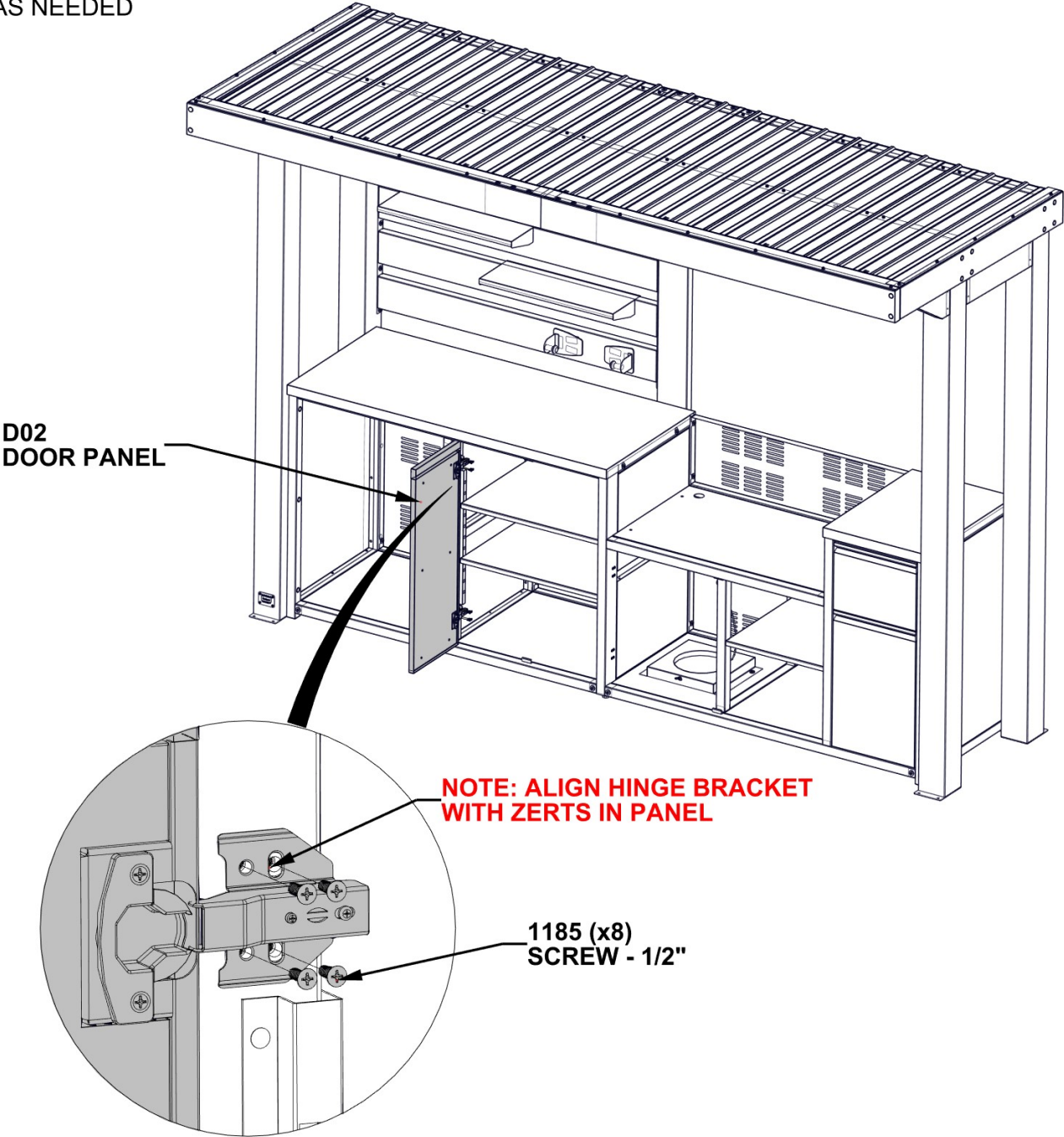
D02 DOOR PANEL - A4M02066  
(x1) 7/8"x12 3/4"x33 5/8" (22x324x854)

FOR THIS STEP IT IS HELPFUL TO HAVE AN ADDITIONAL PERSON HELP HOLD DOOR IN PLACE.

WITH CABINET HINGES ATTACHED TO DOOR, ALIGN HOLES IN HINGE BRACKET WITH ZERTS IN SIDE OF CABINET PANEL.

DO NOT OVERTIGHTEN HARDWARE.

TIP: REFER TO STEP 79: ADJUSTING DOOR HINGES AS NEEDED



# STEP 76 - CABINET DOOR ATTACHMENT



QTY	PART NUMBER	DESCRIPTION
8	H101185	PHILLIPS FLAT HEAD 8-32x.5 SCREW

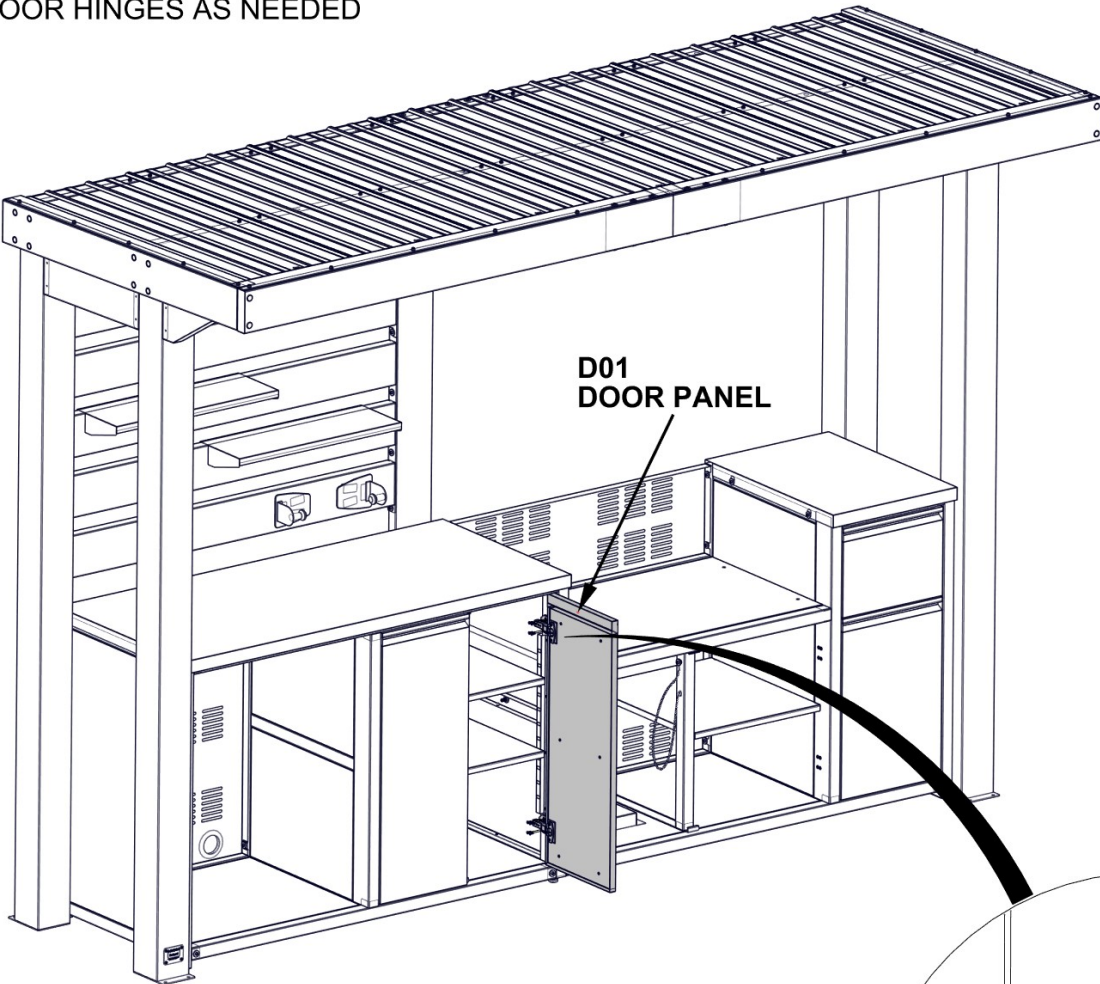
D01 DOOR PANEL - A4M02064  
(x1) 22x12 3/4"x33 5/8" (22x324x854)

FOR THIS STEP IT IS HELPFUL TO HAVE AN ADDITIONAL PERSON HELP HOLD DOOR IN PLACE.

WITH CABINET HINGES ATTACHED TO DOOR, ALIGN HOLES IN HINGE BRACKET WITH ZERTS IN SIDE OF CABINET PANEL.

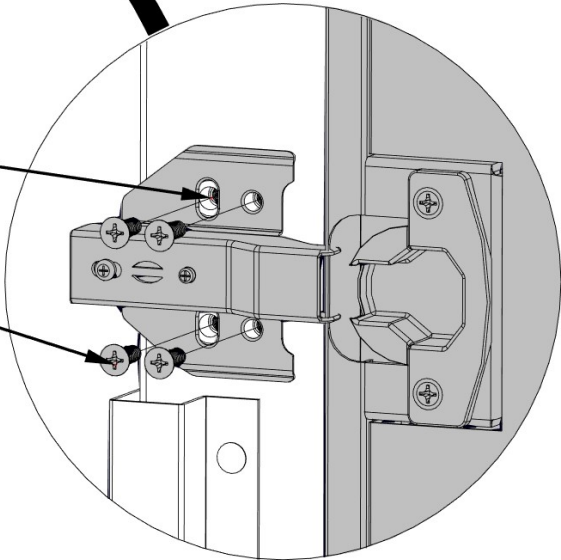
DO NOT OVERTIGHTEN HARDWARE.

TIP: REFER TO STEP 79: ADJUSTING DOOR HINGES AS NEEDED



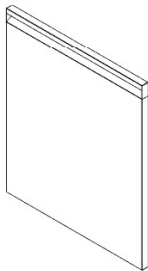
NOTE: ALIGN HINGE BRACKET WITH ZERTS IN TUBE

1185 (x8)  
SCREW - 1/2"





# STEP 77 - CABINET DOOR ATTACHMENT



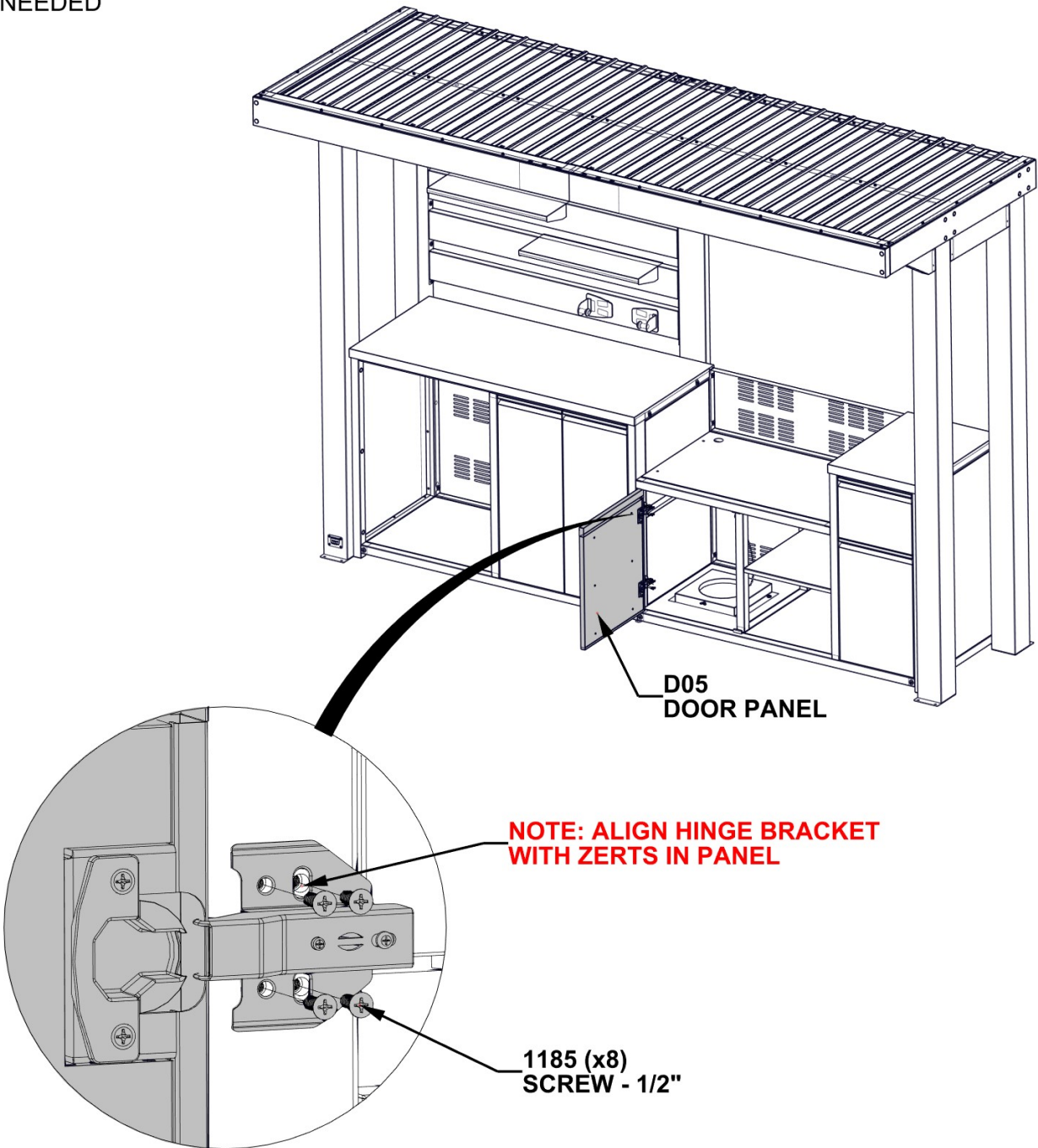
QTY	PART NUMBER	DESCRIPTION
8	H101185	PHILLIPS FLAT HEAD 8-32x.5 SCREW

D05 DOOR PANEL - A4M02069  
(x1) 7/8"x19 1/16"x22 7/16" (22x484.5x570)

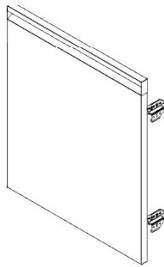
FOR THIS STEP IT IS HELPFUL TO HAVE AN ADDITIONAL PERSON HELP HOLD DOOR IN PLACE.

TIP: REFER TO STEP 79: ADJUSTING DOOR HINGES AS NEEDED

WITH CABINET HINGES ATTACHED TO DOOR, ALIGN HOLES IN HINGE BRACKET WITH ZERTS IN SIDE OF CABINET PANEL.  
DO NOT OVERTIGHTEN HARDWARE.



# STEP 78 - CABINET DOOR ATTACHMENT



QTY	PART NUMBER	DESCRIPTION
8	H101185	PHILLIPS FLAT HEAD 8-32x.5 SCREW

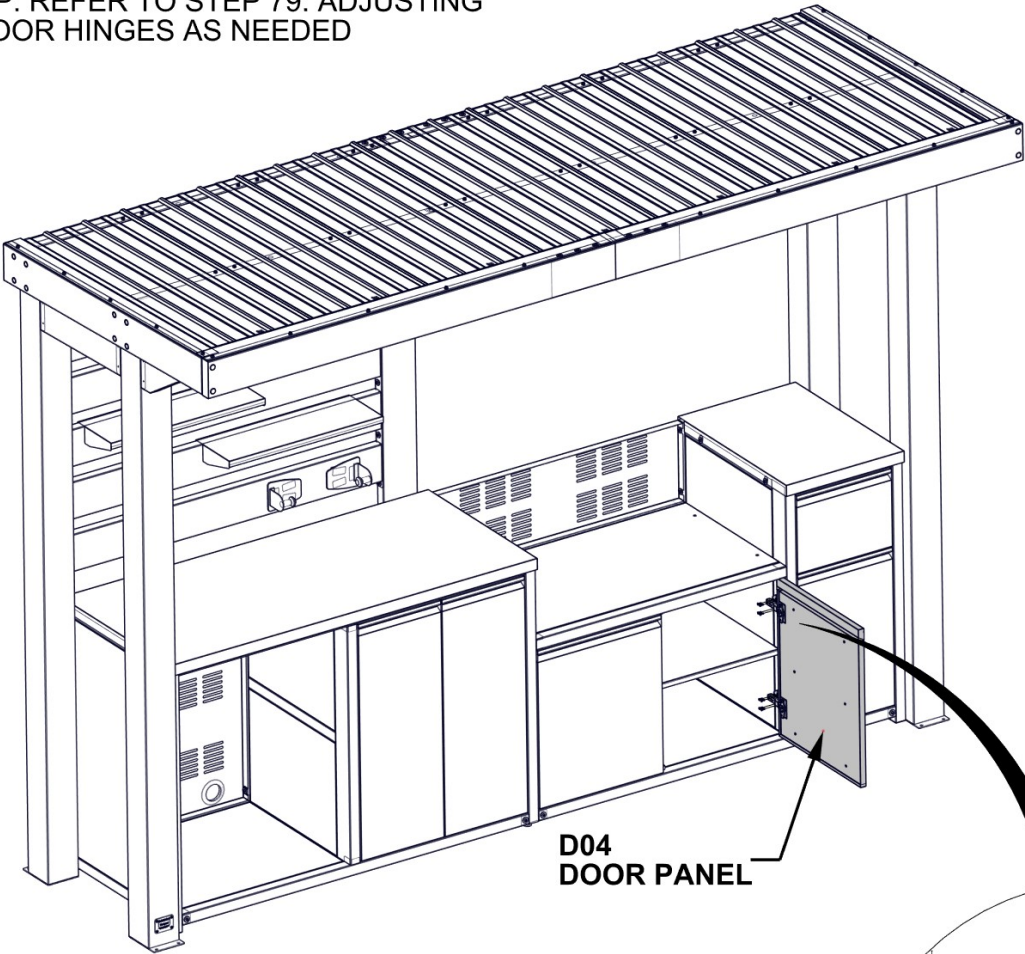
D04 DOOR PANEL - A4M02068  
(x1) 7/8"x19 1/16"x22 7/16" (22x484.5x570)

FOR THIS STEP IT IS HELPFUL TO HAVE AN ADDITIONAL PERSON HELP HOLD DOOR IN PLACE.

WITH CABINET HINGES ATTACHED TO DOOR, ALIGN HOLES IN HINGE BRACKET WITH ZERTS IN SIDE OF CABINET PANEL.

DO NOT OVERTIGHTEN HARDWARE.

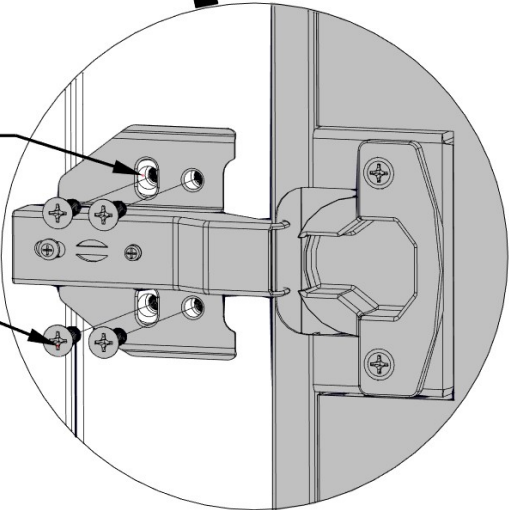
TIP: REFER TO STEP 79: ADJUSTING DOOR HINGES AS NEEDED



D04 DOOR PANEL

NOTE: ALIGN HINGE BRACKET WITH ZERTS IN PANEL

1185 (x8) SCREW - 1/2"

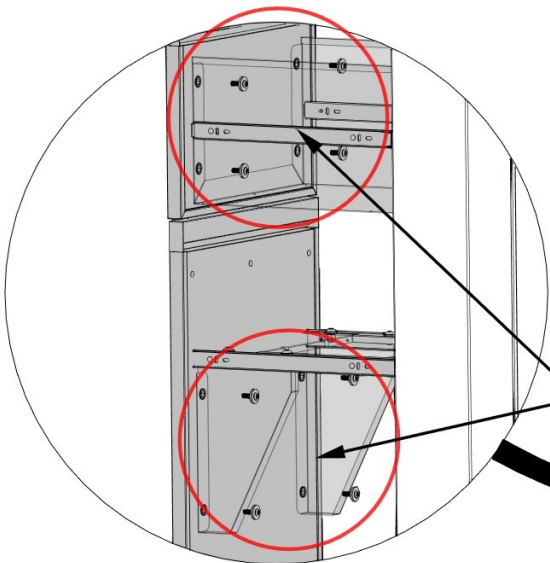
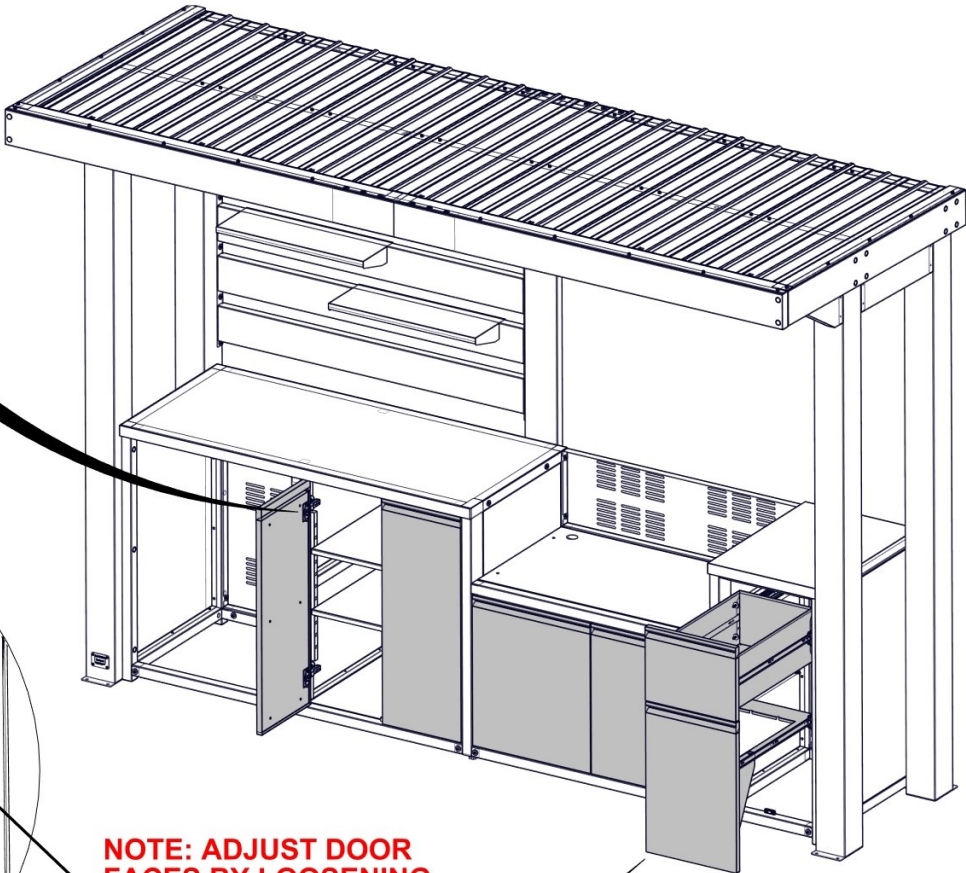
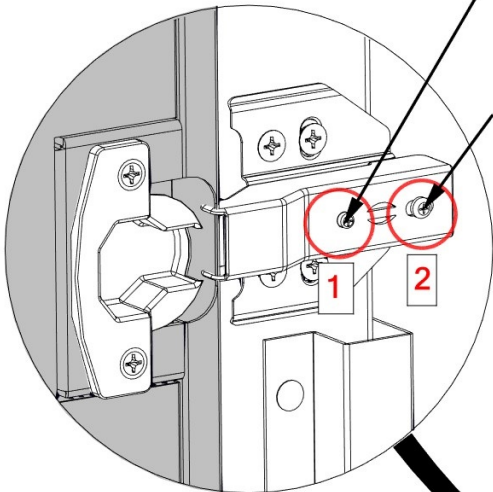




# STEP 79 - KITCHEN DOOR ADJUSTMENT (AS NEEDED)

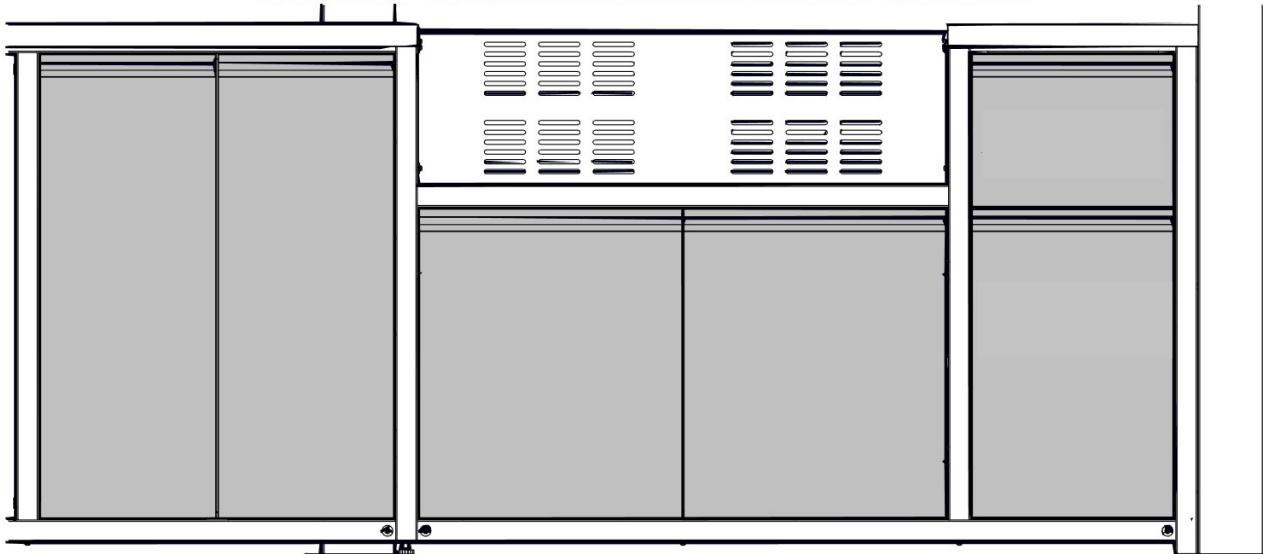
**SCREW #1:**  
SCREW CLOCKWISE TO BRING EDGE OF DOOR AWAY FROM CABINET. SCREW COUNTER CLOCKWISE TO BRING EDGE OF DOOR CLOSER TO CABINET

**SCREW #2:**  
LOOSEN THESE SCREWS TO SLIDE DOOR IN OR OUT OF CABINET, UNTIL FACE OF DOOR IS FLUSH WITH CABINET WHEN CLOSED.



**NOTE: ADJUST DOOR FACES BY LOOSENING SCREWS AS NEEDED**

**ADJUST HINGES SO THAT THE GAP AROUND ALL DOORS AND DRAWER FACE IS THE SAME, AND THERE IS NO INTERFERENCE BETWEEN DOORS AND CABINETS**



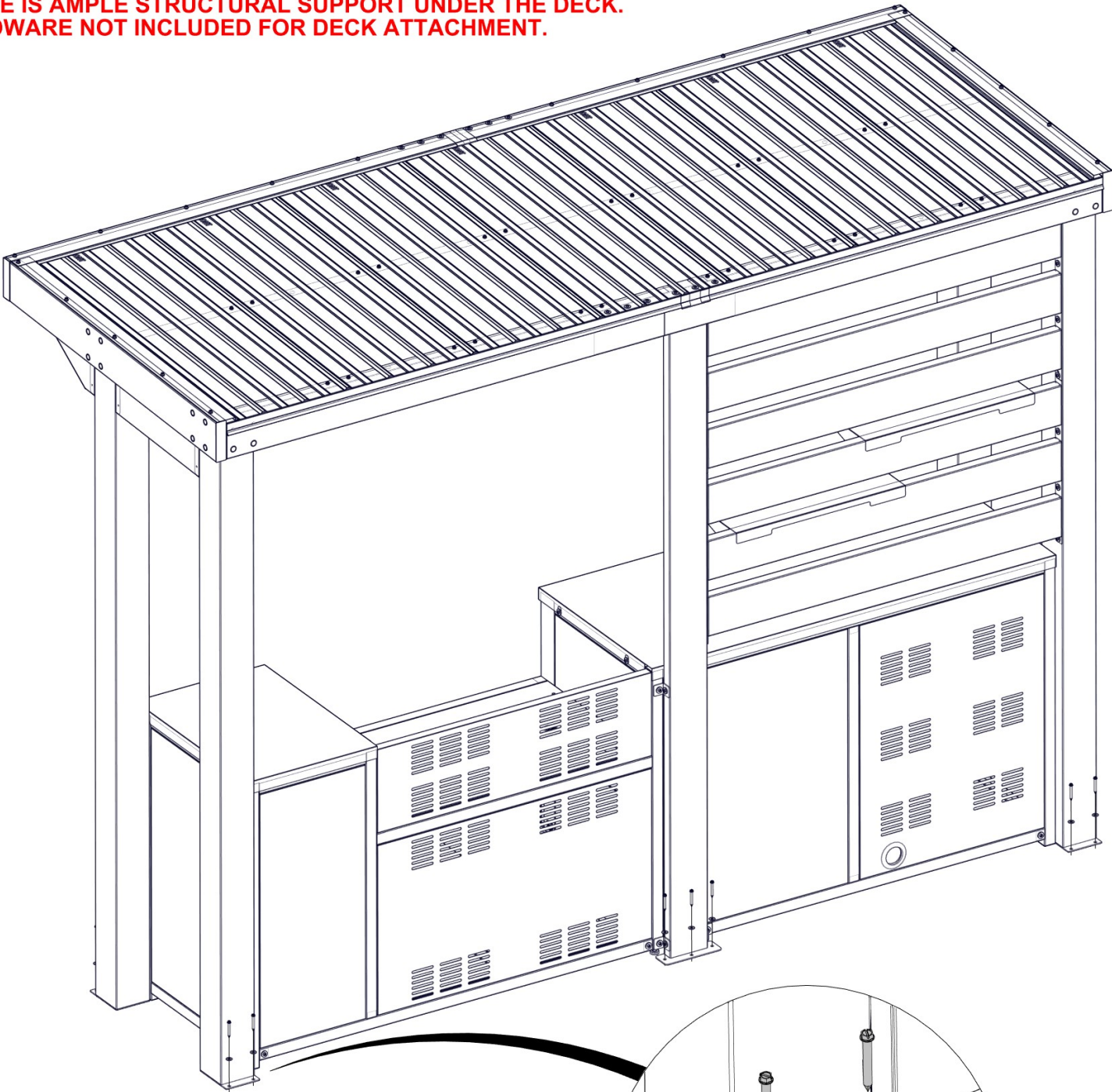


# STEP 80 - KITCHEN ANCHORING

QTY	PART NUMBER	DESCRIPTION
11	H100630	WASHER FLAT 8x19 BLK
11	H100120	CONCRETE ANCHOR

MANUFACTURER RECOMMENDS INSTALLATION ON CONCRETE SURFACE OR CONCRETE POST PADS AS SHOWN BELOW.

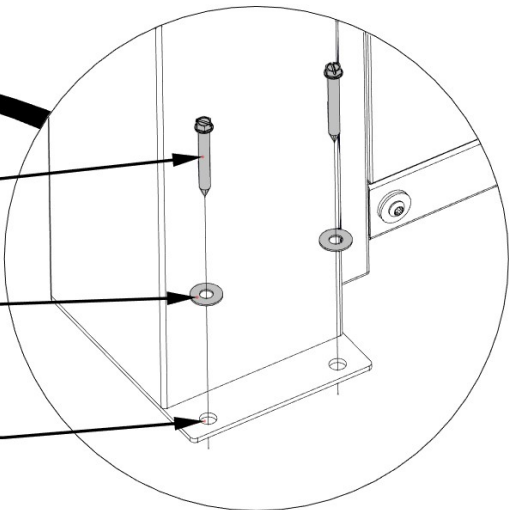
FOR INSTALLATION ON WOOD DECK, YOU MUST ENSURE THERE IS AMPLE STRUCTURAL SUPPORT UNDER THE DECK. HARDWARE NOT INCLUDED FOR DECK ATTACHMENT.



120 (x11)  
CONCRETE SCREW-2"

630 (x11)  
WASHER - 8x19

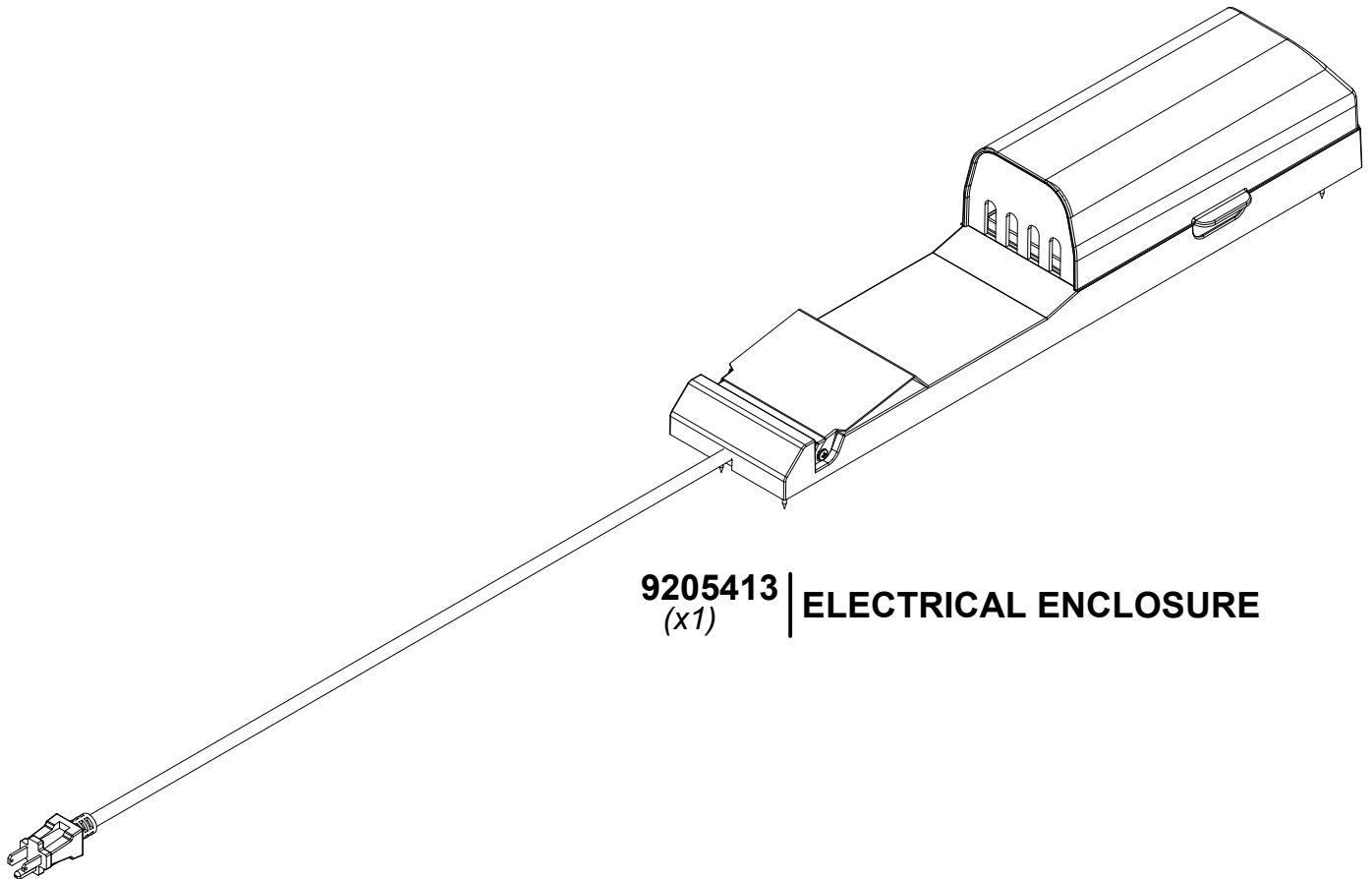
PRE-DRILL HOLES FOR  
CONCRETE ANCHORS USING  
A 3/16" CONCRETE DRILL BIT.



**REMOVE ANY PROTECTIVE FILM REMAINING ON STAINLESS STEEL  
COUNTERTOPS**

**COUNTERTOP AND APPLIANCE CARE INSTRUCTIONS:**

- WIPE DOWN COUNTERTOPS AND GRILL USING A DAMP MICROFIBER CLOTH TO REMOVE DUST AND SMUDGES. WIPE ALONG THE GRAIN OF THE STAINLESS STEEL TO PREVENT SCRATCHING.
- TO DEEP CLEAN USE A COMMERCIAL STAINLESS STEEL CLEANER AND MICROFIBER CLOTH WIPING ALONG THE GRAIN DIRECTION TO PREVENT SCRATCHES.
- SCRATCHES WILL HAPPEN TO COUNTERTOPS OVERTIME.  
DO NOT USE SANDPAPER OR STEEL WOOL AGAINST STAINLESS STEEL AS THIS WILL MAKE IT WORSE.
- IF YOU DENT OR DING THE SURFACE OF THE COUNTERTOP, APPLY PRESSURIZED AIR OR ICE TO THE SURFACE UNTIL COLD AND THEN HEAT USING A HAIR DRYER TO POP DENT OUT.



**9205413**  
(x1) | **ELECTRICAL ENCLOSURE**

FOR POWERPORT INSTALLATION REFER TO ASSEMBLY INSTRUCTIONS THAT COME PACKAGED WITH THE POWERPORT KIT. INSTALL ON ANY EXTERIOR POST THAT IS DESIRED. FOLLOW DIRECTIONS FOR PROPER INSTALLATION.

**DO NOT INSTALL POWERPORT ON MIDDLE POST OF ASSEMBLY, AS THIS WILL BE TOO CLOSE TO THE GRILL.**





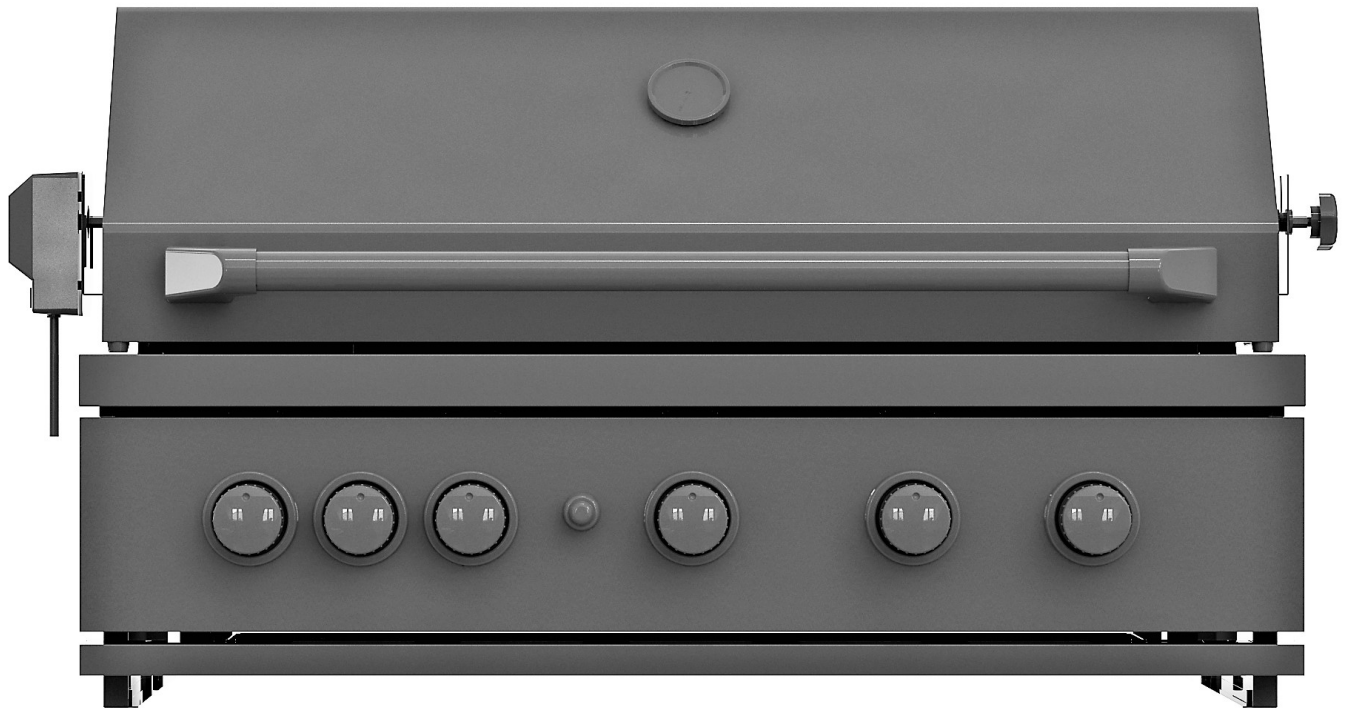
Manufactured by: Backyard  
Discovery  
3305 Airport Drive, Pittsburg,  
KS 66762 800-856-4445

Basepoint Business Centre: Rivermead Drive, Westlea, Swindon SN5 7EX Phone: 0800-118-2476  
J.P. Coenstraat 7, The Bridge, The Hague, 2595 WP, Netherlands Phone: 08005678990

# OUTDOOR KITCHEN GRILL KIT

**MODEL # 9230118**

**MASTER # 304112**



## IMPORTANT:

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

**Please visit [www.backyarddiscovery.com](http://www.backyarddiscovery.com)**

For the most up to date assembly manual, to register your product, or to order  
replacement parts *Para obtener instrucciones en español, visite*  
**[www.backyarddiscovery.com](http://www.backyarddiscovery.com)**

Made in China

INS-9230118-A-OUTDOOR KITCHEN GRILL KIT-ENG 9-8-2023

Read this installation and User Care Guide carefully and completely before using your built-in grill to reduce the risk of fire, burn hazard and other injuries.



#### **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.**



#### **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 shall not be stored in the vicinity of this or any other appliance.**

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2

The outdoor cooking gas appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, Part I, CSA C22.1.

## Your safety and the safety of others is very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word

"DANGER" or "WARNING."

These words mean:



**WARNING**



**WARNING**

Failure to comply with these Instructions could result in a fire or explosion that could cause serious bodily injury, death, property damage.

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what will happen if the instructions are not followed.



**WARNING**

1. Use outdoors only
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.



**WARNING**



### Explosion Hazard

Securely tighten all gas connections.

Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:

Licensed heating personnel,  
Authorized gas company personnel, and authorized service personnel. Failure to do so can result in explosion, fire hazard or death.

\*Maximum Temperature of Outdoor BBQ Grill Cavity is 600 °F

\*Minimum Ambient Operating Temperature : 0 °F (-18 °C)



## GENERAL WARNINGS



### WARNING

- Maintain a minimum clearance of 36 inches (91 cm) between back and all sides of grill, deck railings, walls, or other combustible material. Not adhering to this clearance may prevent proper ventilation and can increase the risk of a fire and/or property damage, which could also result in personal injury. DO NOT use grill under, next to, or near construction materials, such as wood, vinyl, drywall, and or other combustible materials.
- Leak test all connections before first use, even if grill was purchased fully assembled and after each tank refill. Check propane tank rubber seal for damage.
- Always check grill and propane tank prior to each use.
- Ensure flames come out of all burner ports at each use. Spiders and insects like to build nests in burner tubes. Blocked burner tubes can prevent gas flow to burners and could result in a burner tube fire or fire beneath grill.
- Never check for leaks using a match or open flame.
- Never use or store gasoline, lighter fluid, paint thinner, or other flammable vapors and liquids or combustible materials in or near your grill.
- DO NOT block ventilation areas in sides, back or cart compartment of grill.
- DO NOT cover cooking grates or other components with aluminum foil, as this blocks ventilation and may cause damage to grill, or personal injury may occur.
- Keep children and pets away from hot grill. DO NOT allow children to use or play near this grill.
- DO NOT leave grill unattended while ON or in use.
- DO NOT allow gas hose to encounter hot surfaces. Redirect gas hose if necessary.
- DO NOT allow grease or hot dripping to fall on hose and regulator assembly. If this occurs, turn the gas supply OFF at once. Empty grease tray/cup and clean hose and regulator assembly and inspect for damage before use.
- Never cook on grill without grease tray/cup in position.
- DO NOT use water on a grease fire. Use type BC dry chemical fire extinguisher or smother with dirt, sand, or baking soda.
- DO NOT use while under the influence of drugs or alcohol.
- FOR OUTDOOR USE ONLY. DO NOT operate indoors or in an enclosed area such as a building, garage, shed, carport, covered patio, or breezeway.
- DO check burner flames regularly.
- DO NOT store any spare L.P. (propane) cylinder, full or empty, under or near your grill.
- DO NOT use charcoal or ceramic briquettes in this gas grill.
- If a bristle brush is used to clean any cooking surfaces, ensure no loose bristles remain on cooking surface prior to grilling as loose bristles may attach to food
- To protect against electric shock, DO NOT immerse cord or plugs in water or other liquid.
- Unplug from the outlets when not in use and before cleaning. Allow to cool before putting on or taking off parts.

## GENERAL WARNINGS



### WARNING

- DO NOT operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- DO NOT let the cord hang over the edge of a table or touch hot surfaces.
- DO NOT use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Never remove the grounding plug or use with an adapter of two prongs, and use only extension cords with a three prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

# IMPORTANT SAFETY INSTRUCTIONS

## WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

An outdoor cooking gas appliance is not intended to be installed in or on boats.

Always maintain minimum clearances from combustible construction.

The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.

This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.

Keep any electrical supply cord and fuel supply hose away from any heated surfaces.

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.

Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance the replacement hose assembly shall be that specified by manufacturer.

Visually check the burner flames. They should be blue or slightly yellow.

Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.

This model is designed for the use with a STANDARD 20 lb liquid Petroleum gas tank.

A 20 lb tank of approximately 305mm in diameter by 393mm high. - provided with a listed overfilling prevention device.

provided with a cylinder connection device compatible with connection for outdoor cooking gas appliances

Always check connections for leaks each time you connect the gas supply cylinder. See "Installation Instructions" sections.

When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.

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

Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement gas regulator and hose assembly must comply with the manufacturer.

Place a 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 gas.

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

Do not store a spare gas cylinder under or near this outdoor cooking gas appliance.

Never fill the cylinder beyond 80 percent full.

The LP gas cylinder to be used 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 Standard for Cylinders, Spheres and Tubes for Transportation of Danger Goods and Commission. CAN/CSA-B339.

The cylinder used must include a collar to protect the cylinder valve.

**IF THE INFORMATION ABOVE IS NOT  
FOLLOWED EXACTLY, A FIRE CAUSING  
DEATH OR SERIOUS INJURY MAY OCCUR.**

**SAVE THESE INSTRUCTIONS FOR FUTURE  
REFERENCE.**



# INSTALLATION REQUIREMENT

## Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

### Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- Phillips screwdriver
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

### Parts Supplied

- Gas pressure regulator/hose assembly

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills.

- A minimum of 36" (91.44cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.

- A 36" (91.44cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

(For built-in Model only)

\*See "Assistance of Service" section to order.

## WARNING



### Explosion Hazard

Securely tighten all gas connections.

Have a qualified technician make sure that gas pressure does not exceed rated gas pressure.

Examples of a qualified technician included:

Licensed heating personnel,

Authorized gas company personnel, and authorized service personnel.

Failure to do so can result in explosion, fire hazard or death.

## WARNING



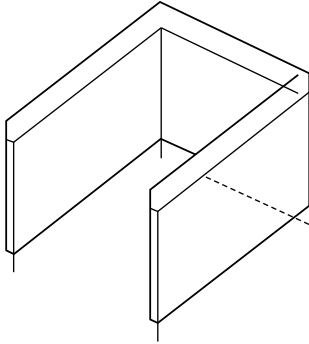
### Fire Hazard

- Do not use grill near combustible materials.
- Do not store combustible material near grill.
- Doing so can result in fire, explosion, or death.

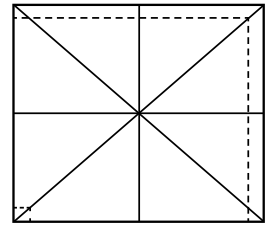
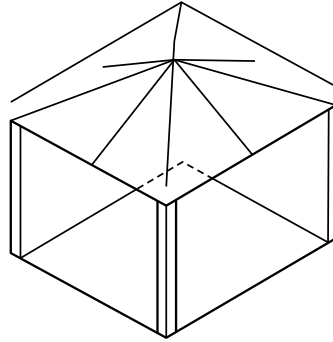
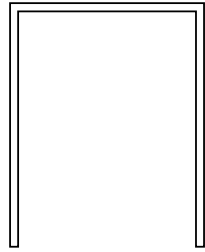
## Explanation for Outdoor Installation Areas:

1. An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
2. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered a permanent openings.
3. An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

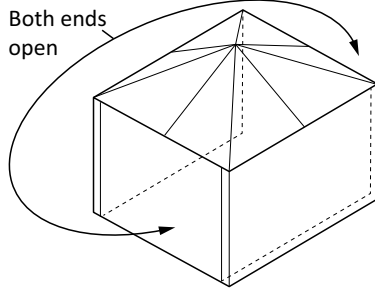
## Sample Illustrations for Outdoor Areas



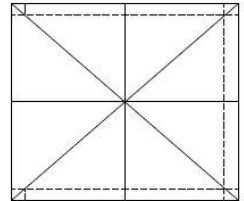
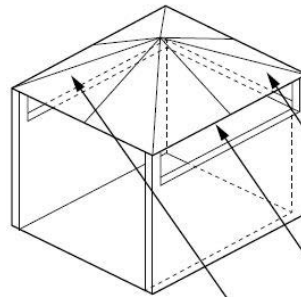
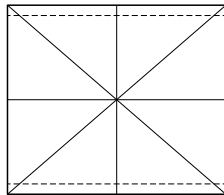
**Outdoor Area  
Example 1**



**Outdoor Area  
Example 2**

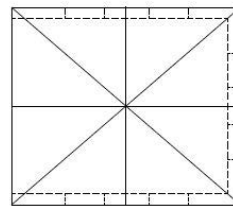
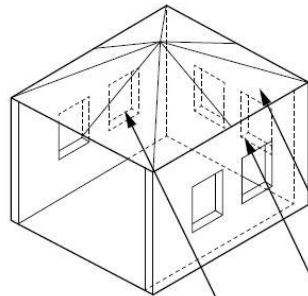


**Outdoor Area  
Example 3**



30% or more of the horizontal periphery of the enclosure is open and unrestricted

**Outdoor Area  
Example 4**



30% or more of the horizontal periphery of the enclosure is open and unrestricted

**Outdoor Area  
Example 5**

## BUILT-IN OUTDOOR GRILL SPEC

### ⚠ WARNING

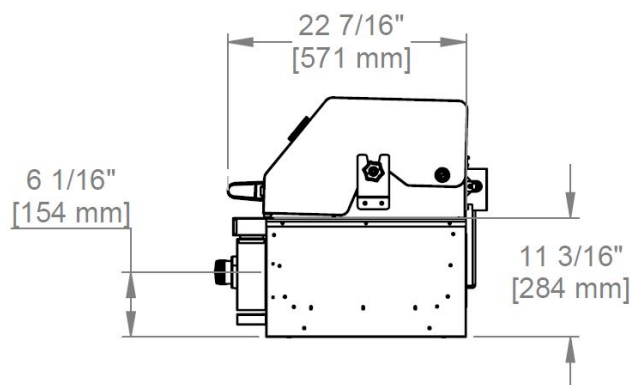
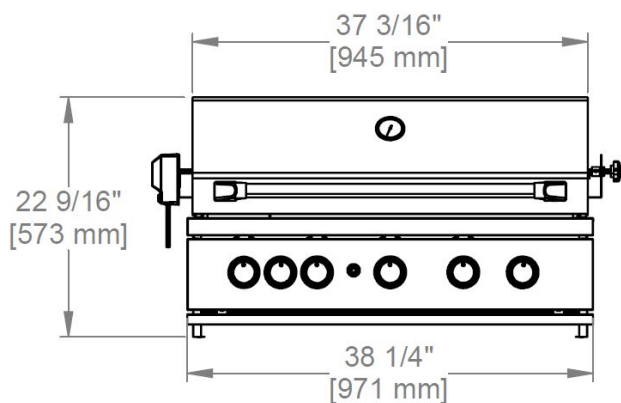
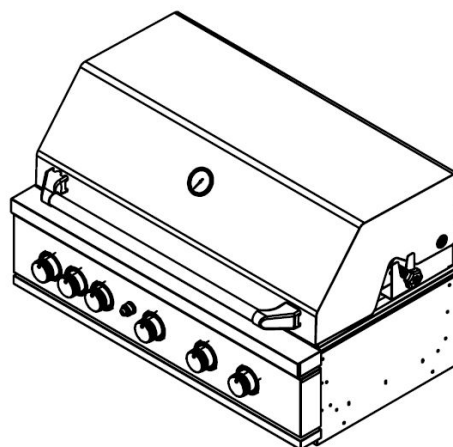
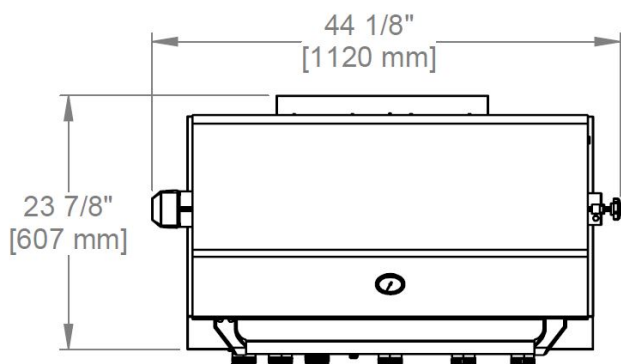


#### Fire Hazard

Do not use grill near combustible materials.  
Do not store combustible material near grill.  
Doing so can result in fire, explosion, or death.

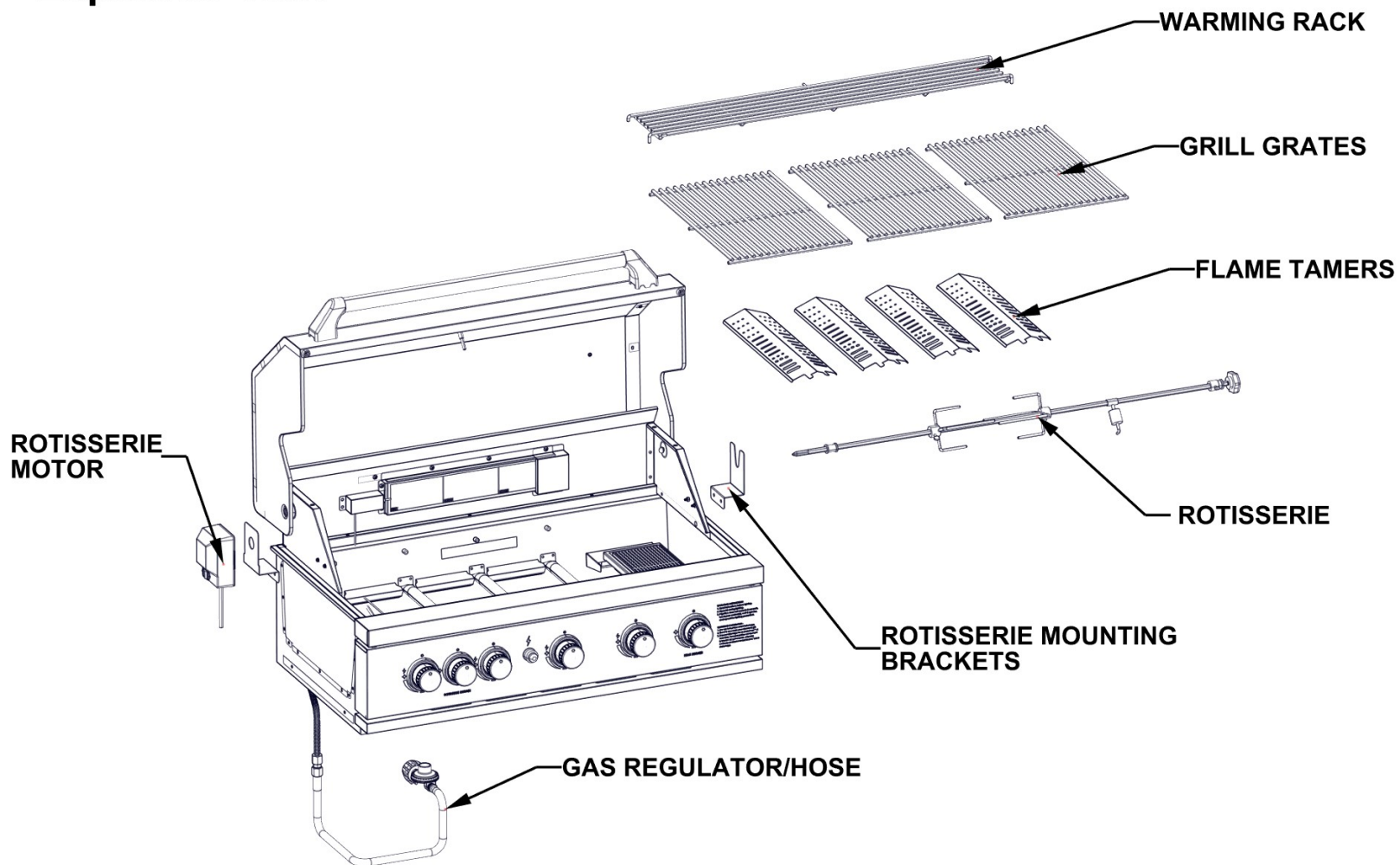
This built-in outdoor grill is only for installation in a built-in enclosure constructed from noncombustible materials. Non-combustible materials could be brick, firewall or steel. Do not use wood or other combustible materials for built-in enclosure.

## Product Dimensions





# Exploded View



## Unpack Grill:

1. Remove all packaging materials and remove grill from the shipping base.
2. Move grill close to desired outdoor kitchen location.
3. Open grill hood.
4. Check that all parts are well packaged and kept in the right place, then remove foam blocks, wrapping, and all packaging material.

## Assembly:

Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance.

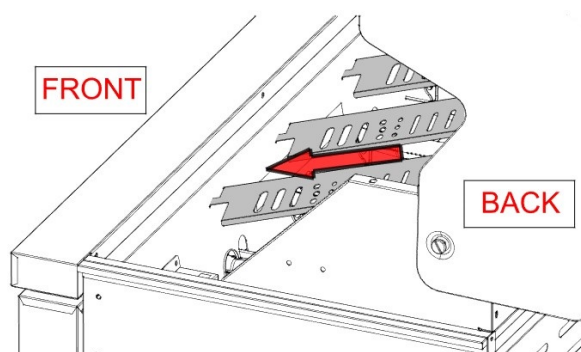
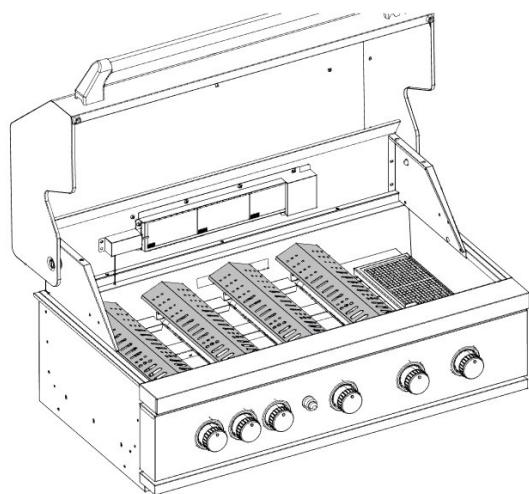
## Tools Required:

Phillips Screwdriver (not included)

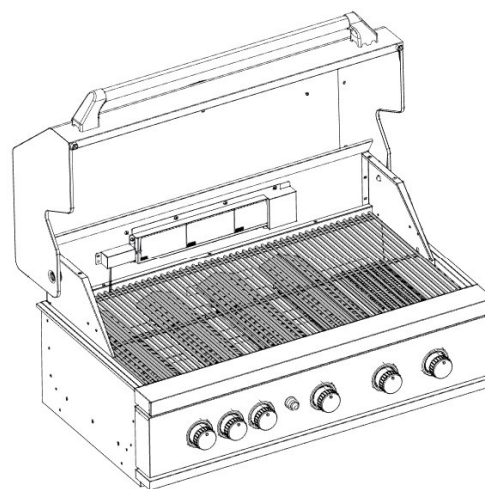
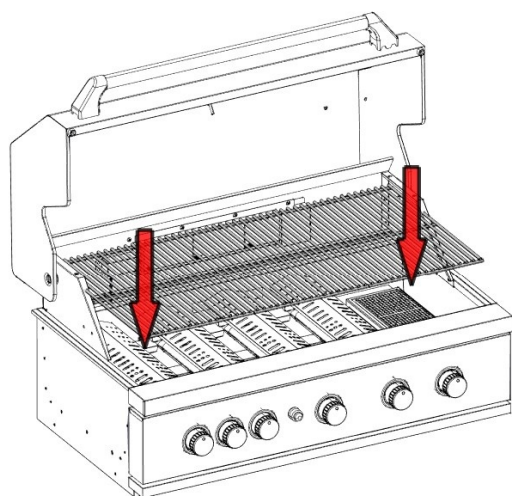
# GRILL ASSEMBLY INSTRUCTION

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1. Install flame tamers by aligning tab with groove above each burner tube on the inside front of grill.

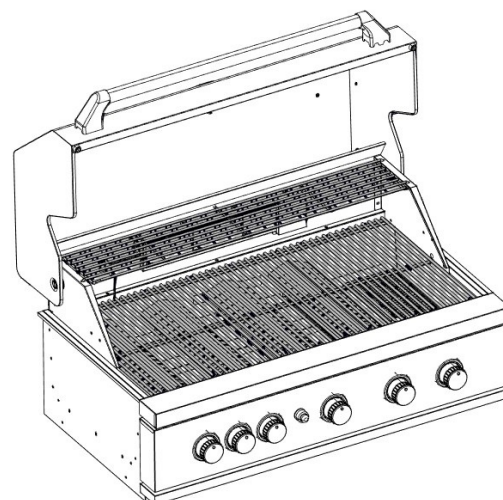
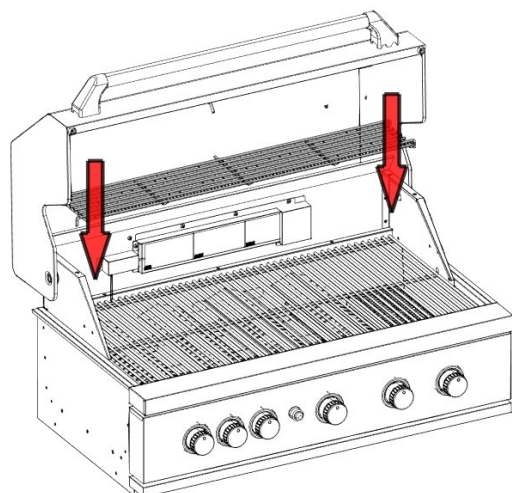


2. Install grill grates evenly across top surface of grill.



3. Install warming rack along top of grill.

**NOTE: WARMING RACK CANNOT BE USED IF INSTALLING ROTISSERIE.**

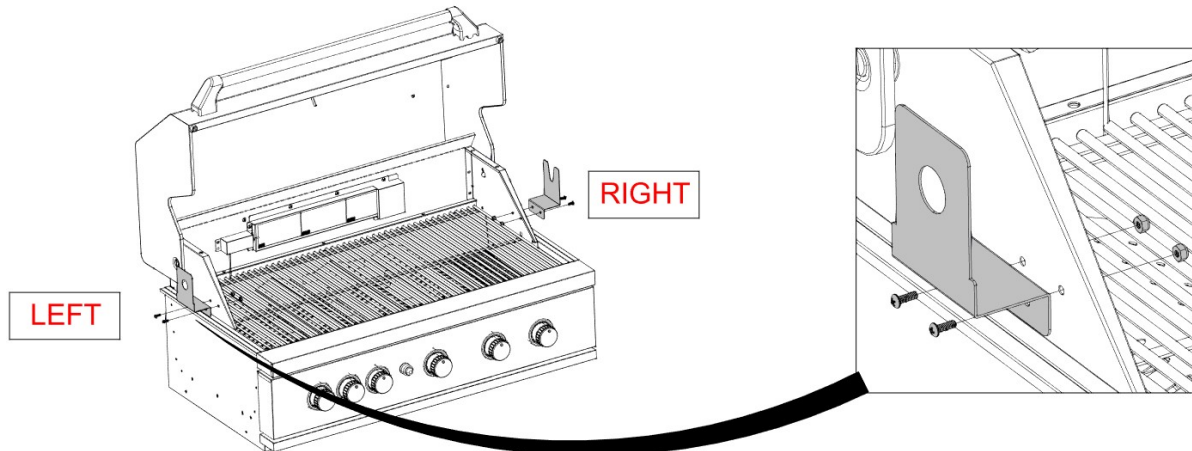




# GRILL ASSEMBLY INSTRUCTION (FOR ROTISSERIE)

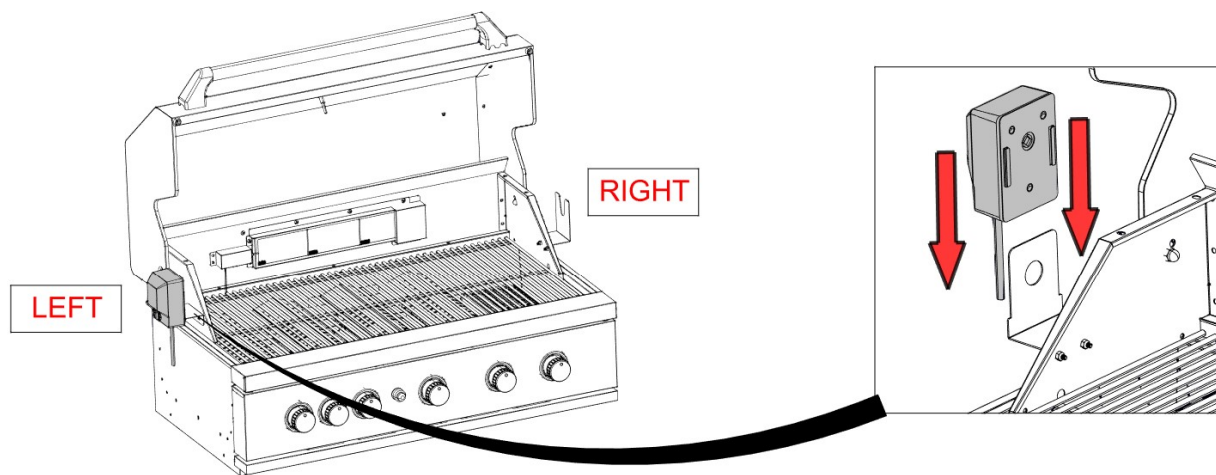
**NOTE: WARMING RACK MUST BE REMOVED WHEN USING ROTISSERIE.**

4. Install Rotisserie bracket to each side of grill using provided hardware. Note orientation of brackets.

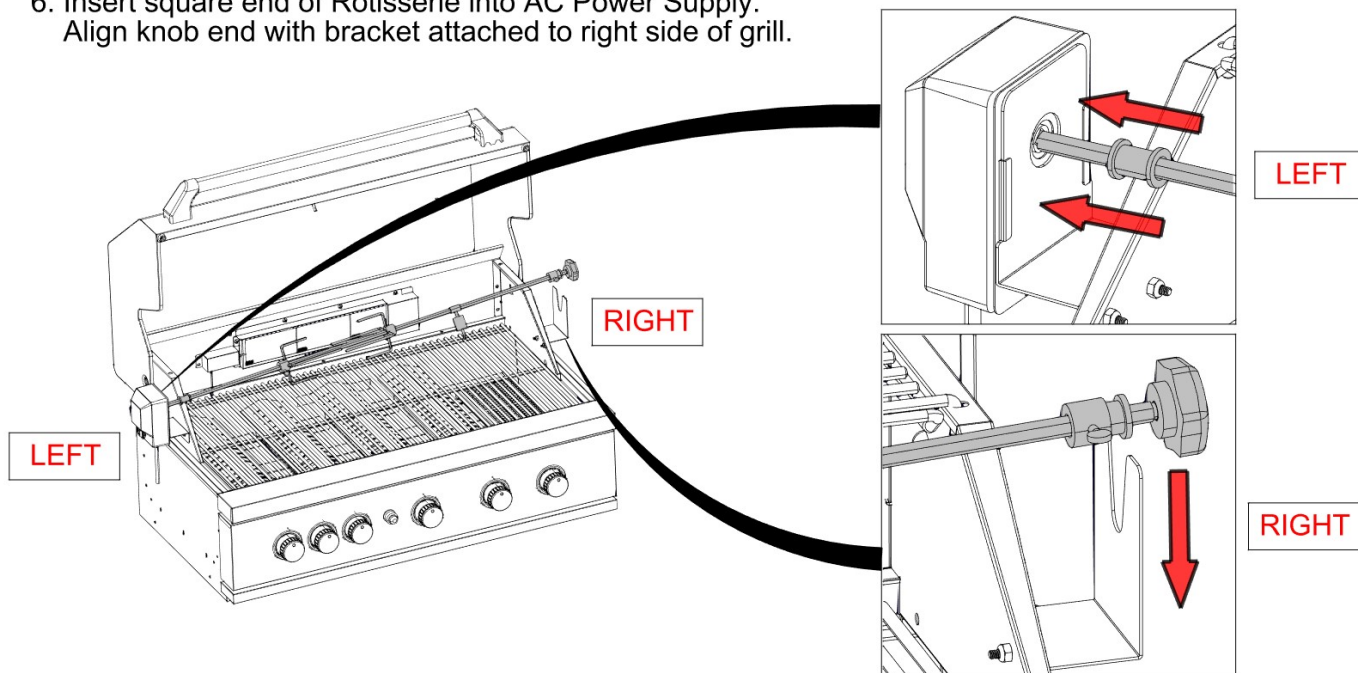


5. Install Rotisserie Motor to bracket on left side of grill.

**Note: Make sure the power cord doesn't contact any high temperature surface like the grill side wall or countertop surface close to grill.**

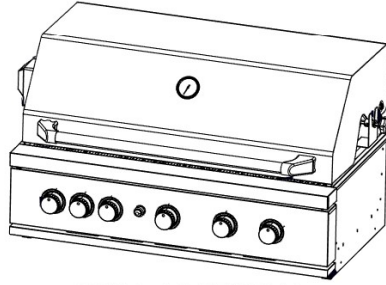


6. Insert square end of Rotisserie into AC Power Supply.  
Align knob end with bracket attached to right side of grill.





# STEP 1 - DROP IN GRILL INSTALLATION

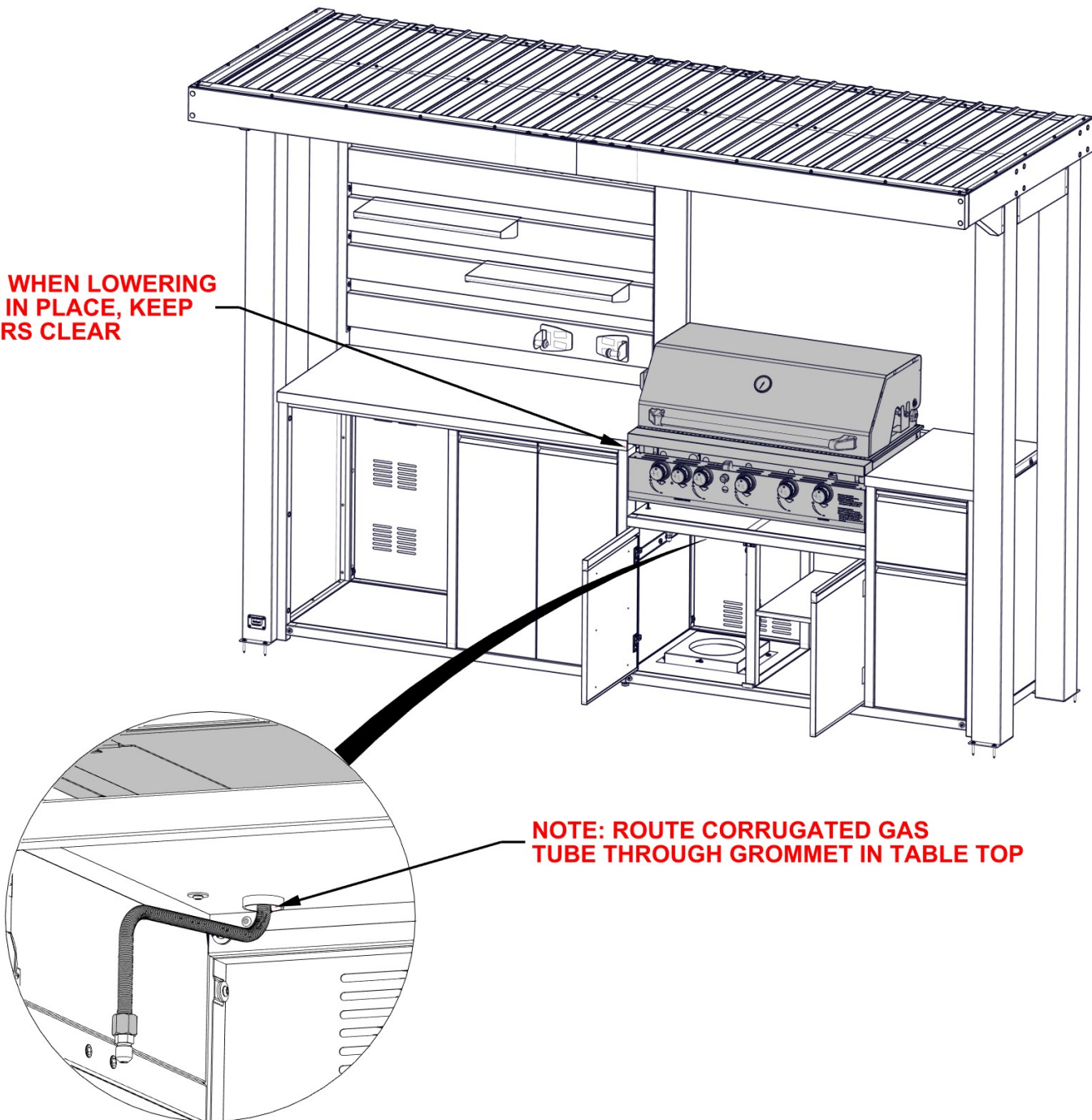


GRILL ASSEMBLY  
FROM PREVIOUS STEPS

**NOTE: THREE PEOPLE ARE HELPFUL FOR THIS STEP.  
MAKE SURE THAT CORRUGATED GAS TUBE ON BOTTOM SIDE OF GRILL DOES NOT  
BECOME PINCHED OR DAMAGED.**

**CAREFULLY LIFT ASSEMBLED GRILL ABOVE GRILL OPENING OF KITCHEN.  
SLOWLY LOWER IN PLACE, WHILE ROUTING FLEX TUBE THRU GROMMET IN TABLE TOP.**

**NOTE: WHEN LOWERING  
GRILL IN PLACE, KEEP  
FINGERS CLEAR**



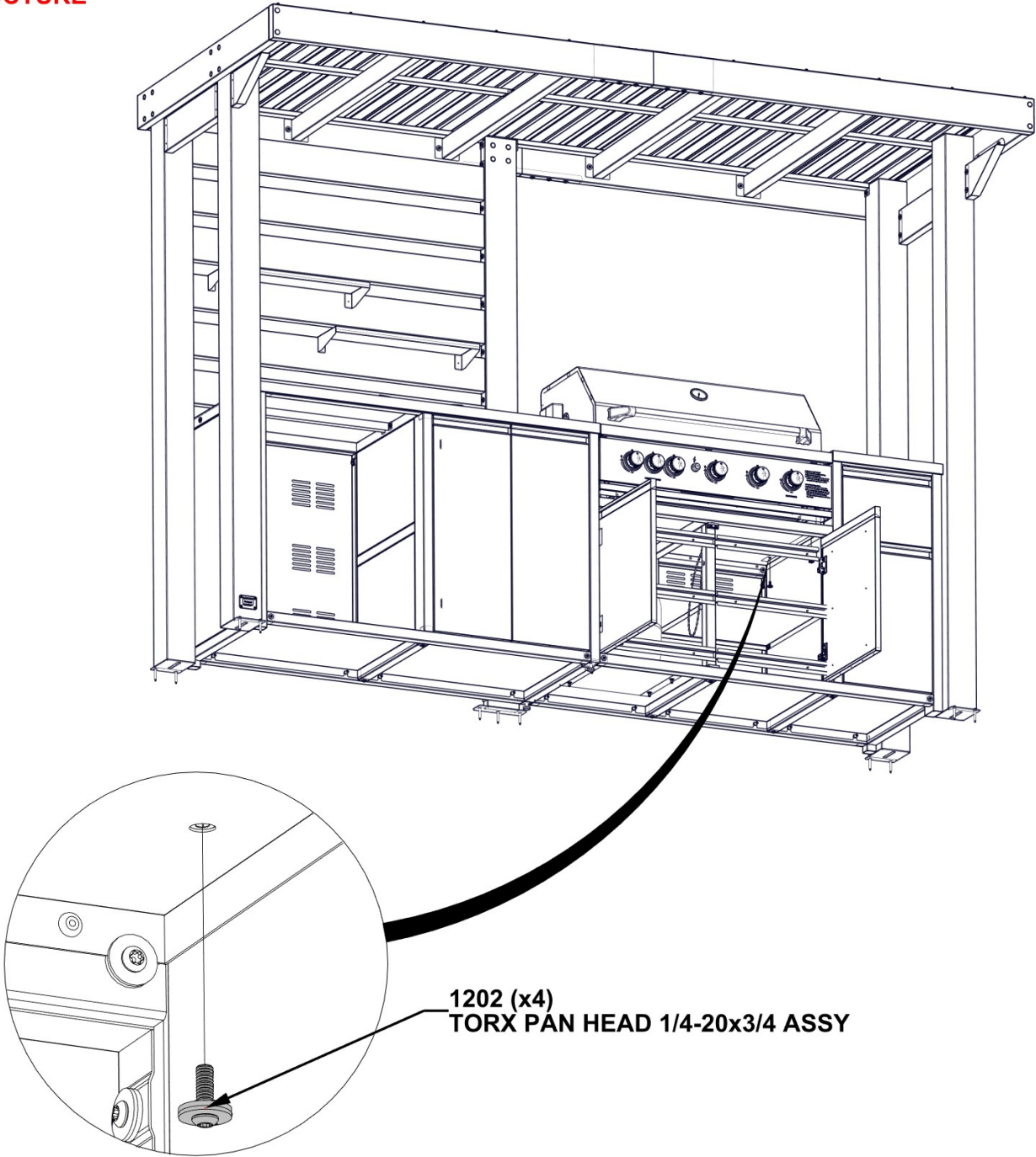
**NOTE: ROUTE CORRUGATED GAS  
TUBE THROUGH GROMMET IN TABLE TOP**

# STEP 2 - DROP IN GRILL INSTALLATION

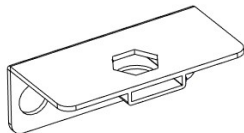
QTY	PART NUMBER	Description
4	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

WITH GRILL CENTERED IN CABINET OPENING, ALIGN  
FOUR MOUNTING POINTS IN GRILL WITH HOLES IN TABLE TOP

NOTE: USE HARDWARE SUPPLIED  
WITH KITCHEN STRUCTURE



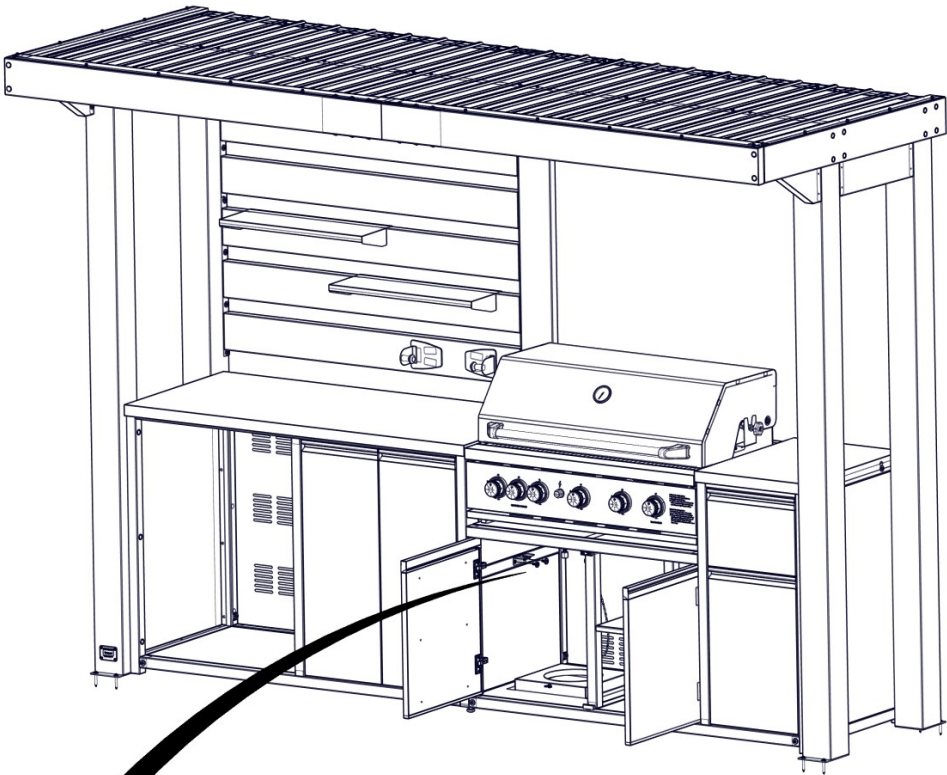
# STEP 3 - DROP IN GRILL INSTALLATION



A4M02258 HOSE CLAMP  
(x1)

QTY	PART NUMBER	Description
2	H101202	TORX PAN HEAD 1/4-20x3/4 ASSY

USING PROVIDED HOSE CLAMP AND HARDWARE FROM KITCHEN  
STRUCTURE, ATTACH HOSE CLAMP TO INSIDE  
OF CABINET.



A05 (x1)  
HOSE CLAMP

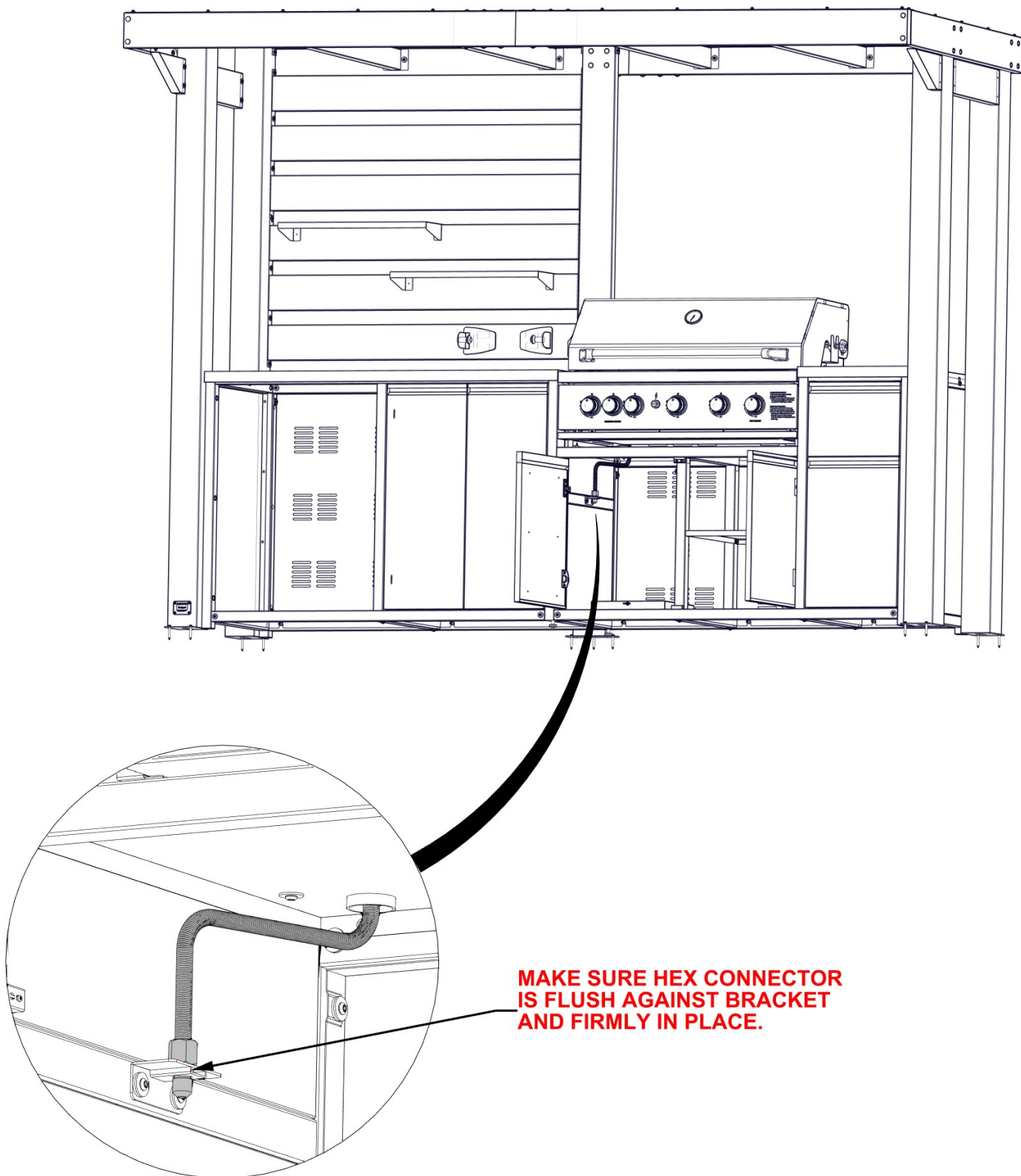
1202 (x2)  
TORX PAN HEAD 1/4-20x3/4 ASSY

NOTE: HOSE CLAMP WILL  
FIT AROUND NUT ZERTS

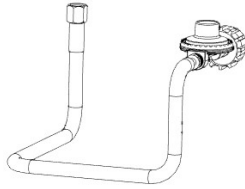


## STEP 4 - DROP IN GRILL INSTALLATION

**INSERT BRASS CONNECTOR ATTACHED TO FLEX TUBE INTO HOSE CLAMP. MAKE SURE HEX CONNECTOR SITS FLUSH AGAINST BRACKET AND FIRMLY IN PLACE.**



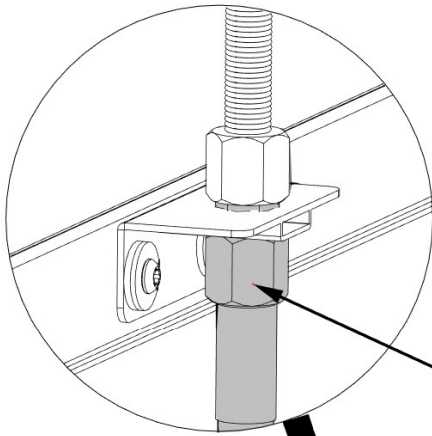
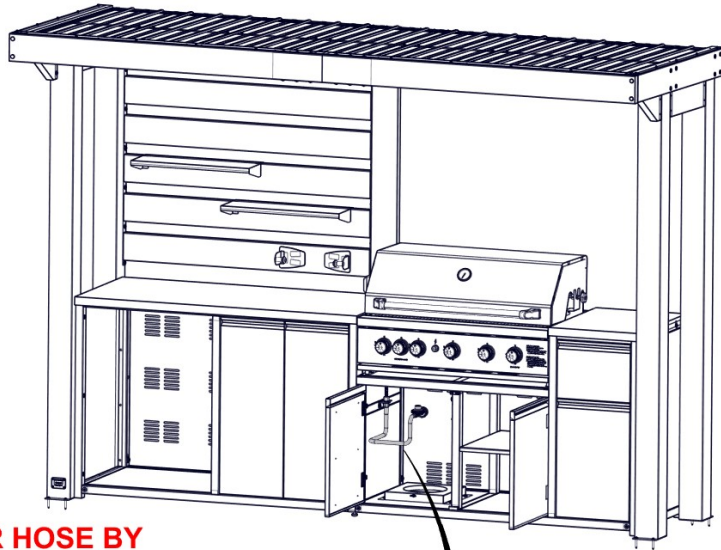
## STEP 5 - DROP IN GRILL INSTALLATION



SUPPLIED GAS  
REGULATOR HOSE

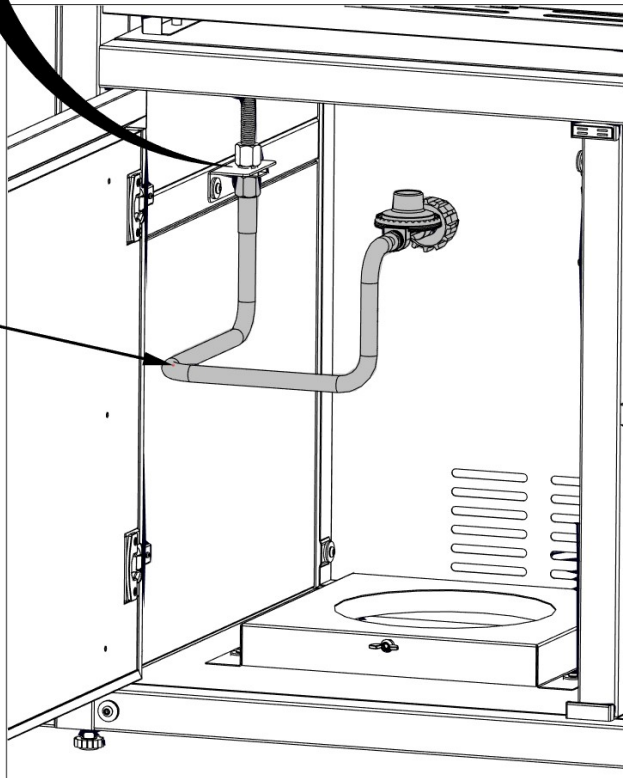
**THE GAS PRESSURE REGULATOR SUPPLIED WITH THIS GRILL MUST BE USED. REPLACEMENT REGULATORS CAN BE OBTAINED BY CONTACTING CUSTOMER SERVICE.**

**DO NOT ATTEMPT TO ADJUST OR REPAIR A REGULATOR  
(OPERATING PRESSURE: 11" (27.9 cm) WCP)**



**CONNECT REGULATOR HOSE BY  
THREADING NUT CLOCKWISE.  
TIGHTEN WITH WRENCH.**

SUPPLIED GAS  
REGULATOR HOSE



## STEP 6A - LIQUID PROPANE CONNECTION

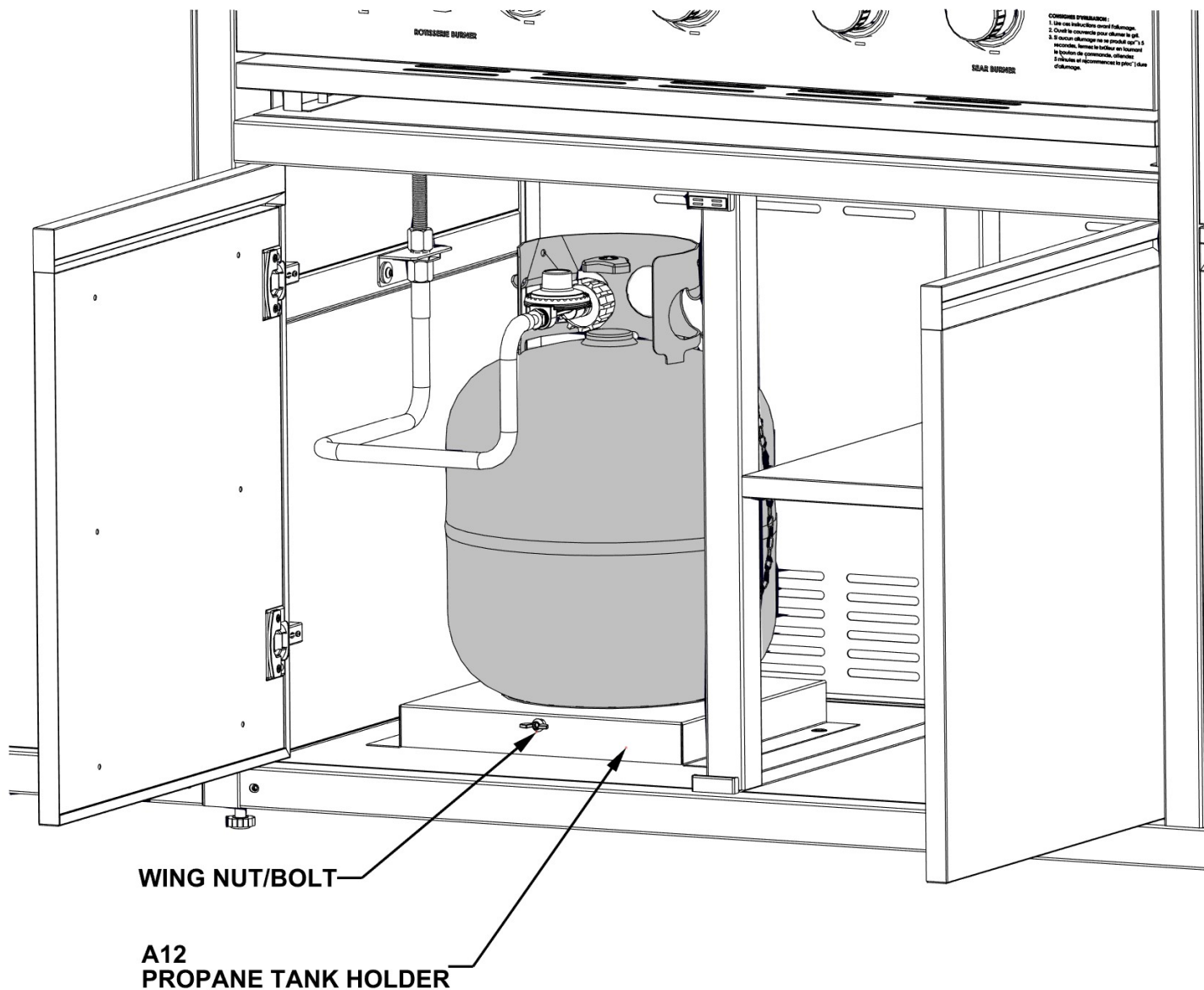
### LIQUID PROPANE (L.P.) GAS CONNECTING SYSTEM:

This grill is equipped for use with a 20lb LP gas fuel tank (fuel tank not supplied, must be purchased separately).

Any brand of 20lb LP gas fuel tank is acceptable for use with the grill provided they are compatible with the grill tank holder.

The grill is also design-certified by CSA International for local LP gas supply. The 20lb LP gas fuel tank must be mounted and secured.

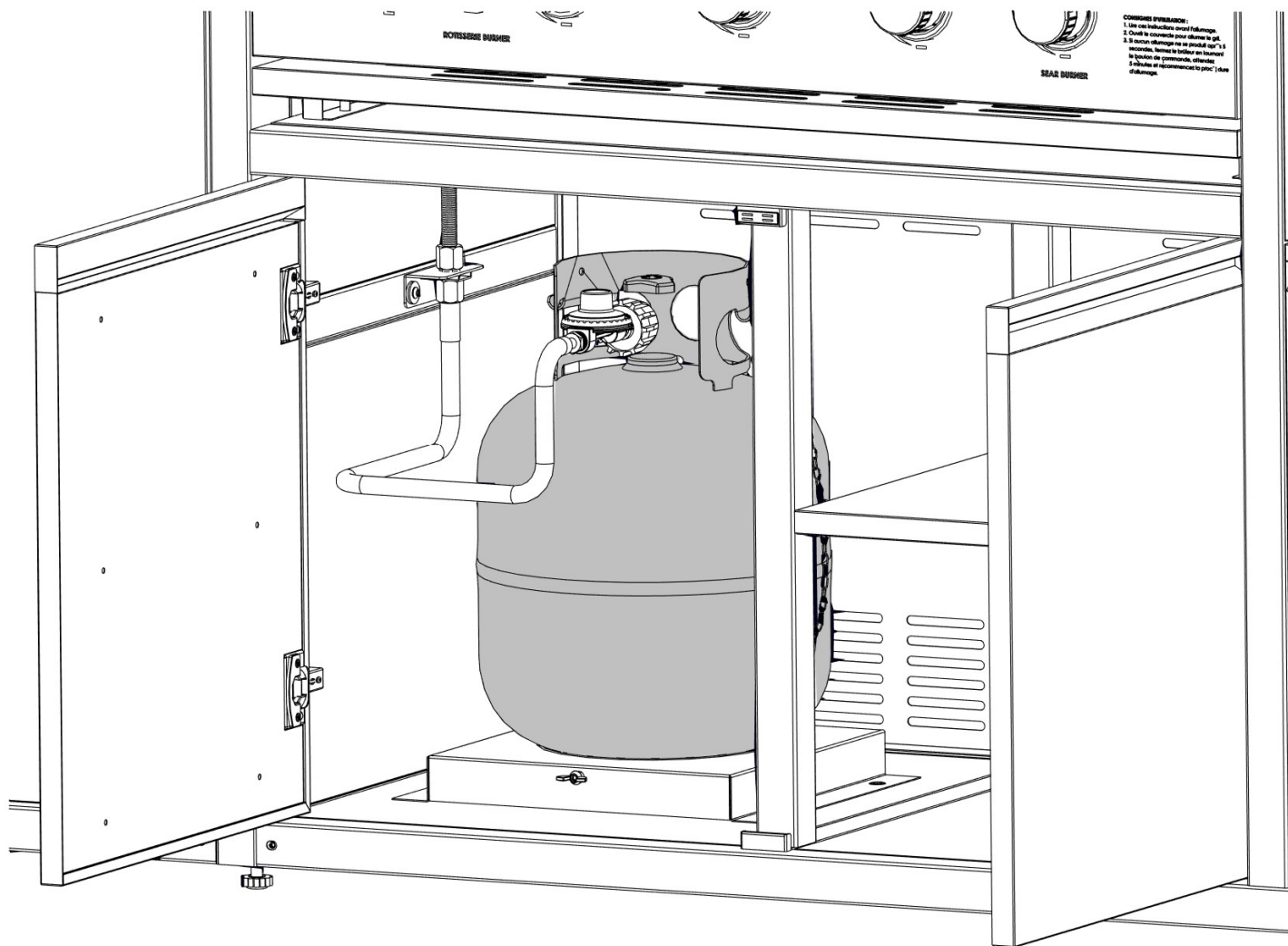
1. Open Cabinet Doors
2. Loosen the tank holder wing nut/bolt
3. Place 20lb LP gas fuel tank into the tank holder under the grill.
4. Clockwise tighten the wing nut/bolt against the bottom collar of the 20lb LP gas fuel tank to secure.
5. Do not lean over the tank. Always keep the cylinder in an upright position to provide vapor withdrawal.





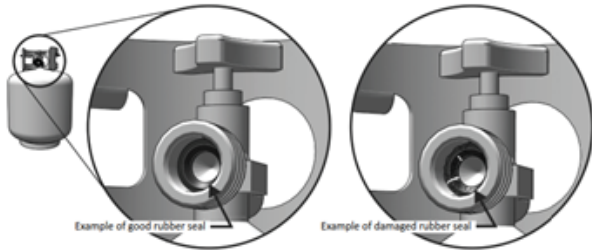
## STEP 6B - LIQUID PROPANE CONNECTION

1. Check that the 20lb LP gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the 20lb LP gas fuel tank valve has the proper type-1 external male thread connections per ANSI Z21.81.
3. Check that the burner control knobs are in the "OFF" position.
4. Remove any debris and inspect the valve connections, ports, and gas pressure regulator/hose assembly for damage.
5. Using your hand, turn the gas pressure regulator/hose assembly clockwise to connect to the 20lb LP gas fuel tank as shown. Hand tighten only. Use of a wrench could damage the quick coupling nut.
6. Open the tank valve fully by turning the valve counterclockwise. Wait a few minutes for gas to move through the gas line.



## Visual Inspection for CGA 791 Connection

Cylinder face elastomer face seal element on CGA 791 connection could overtime, show marked and visible damage or deterioration that might cause a leak even when connection is tightened. Visually inspect the seal every time a LP Gas Cylinder is replaced or refilled. If any seal is showing signs of damage or deterioration as those illustrated in the picture, including visible cracks and pitting, tank must be returned to retailer.



## Checking for Leaks

After install the gas supply system, and the Grill is well fixed to the enclosure:

- 1, Before lighting the grill, test all connections by brushing on an approved non-corrosive leak-detection solution. Bubbles will show a leak.
2. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.



## Disconnecting The Grill.

Disconnect 20 lb LP gas fuel tank (if present) and remove the 20 lb LP gas fuel tank from the grill cabinet.

1. check that the 20 lb LP gas fuel tank is in the "Off" position. If not, turn the valve clockwise until it stops.
2. Using your hand, turn the gas pressure regulator/hose assembly counter- clockwise to disconnect to the 20 lb LP gas fuel tank.

## Warning:

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

## ⚠ WARNING



### Fire Hazard

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

## ⚠ WARNING



### Explosion Hazard

Use a new CSA International approved "outdoor" gas supply line.  
Securely tighten all gas connections.  
If connected to LP, have a qualified person make sure gas pressure does not exceed 11" (28 cm) water column.  
Examples of a qualified person include:  
licensed heating personnel,  
authorized gas company personnel, and  
authorized service personnel.  
Failure to do so can result in death, explosion, or fire.

## Warning:

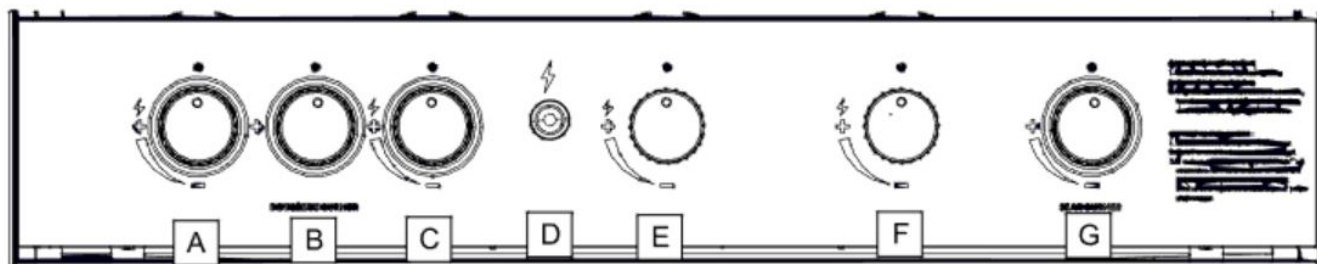
The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

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 piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

# OUTDOOR GRILL USE

The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

## Control Panel



- A. LEFT GRILL BURNER CONTROL KNOB
- B. ROTISSERIE BACK BURNER
- C. LEFT CENTER GRILL BURNER CONTROL KNOB
- D. ELECTRIC IGNITOR CONTROL KNOB
- E. RIGHT CENTER GRILL BURNER CONTROL KNOB
- F. RIGHT GRILL BURNER CONTROL KNOB
- G. RIGHT SEAR GRILL BURNER CONTROL KNOB

## Using Your Outdoor Grill

### ! WARNING



#### Explosion Hazard

Do not store fuel tank in a garage or indoors.  
Do not store grill with fuel tank in a garage or indoors.  
Failure to follow these instructions can result in death, explosion, or fire.

### ! WARNING

#### Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.  
Doing so can result in food poisoning or sickness.

### ! WARNING



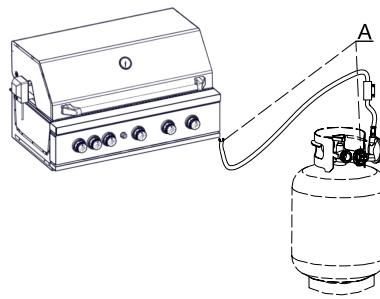
#### Fire Hazard

Do not use grill near combustible materials.  
Do not store combustible materials near grill.  
Doing so can result in death or fire.

### Inspect the LP Gas Fuel Tank Supply Hose

Inspect the gas pressure regulator/hose assembly before each use.

If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.



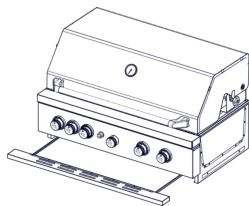
A. Gas pressure regulator/hose assembly



# Main Burner Ignition

## Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.



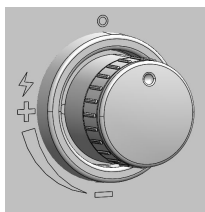
A. Drip tray

3. For outdoor grills using a 20 lb LP gas fuel tank: Slowly open the tank valve.

**NOTE:** If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting. Main Burner Ignition:

Always open the lid before igniting the burners.

4. Each control knob will create its own spark. Push the control knob in and turn to + position.
5. Continue to hold the knob in for a few seconds to allow gas to flow through the tube. You will hear a "snap" from the igniter as a spark ignites to the burner lighting tube. You will also see 3"-5" of orange flame coming from the burner lighting tube.
6. Check that the burner is lit by looking through the cooking grate. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF position. Repeat lighting procedure.

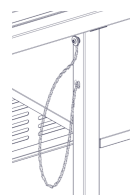
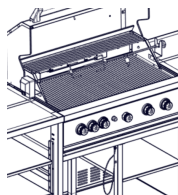


### TO EXTINGUISH:

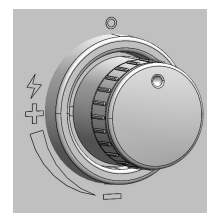
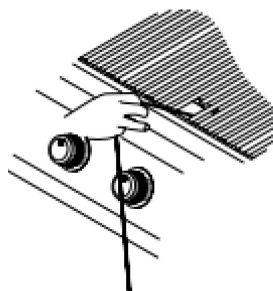
Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

## Manually Lighting the Main Grill

1. Do not lean over the grill.
2. Make sure all burner control knobs are turned off. Push each knob in and turn it clockwise to ensure it is in the OFF position.
3. Open the lid. Remove the manual lighting extension from underneath grill cabinet, attached to upright tube (see following illustration) and attach a match to the split ring.



4. With match attached to split ring, strike match.
5. Insert matchstick holder and lit match down through cooking grates to ignite the selected burner.
6. Push the control knob in and turn it to + position.
7. Check that the burner is lit by looking through the cooking grates; you should see a flame.



8. Repeat steps 2 through 7 for each main burner.
9. Remove match and replace the manual lighting extension on the upright tube.

### IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

### Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if:

The cylinder is disconnected and removed from the outdoor cooking gas appliance.

### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.



## WARNING



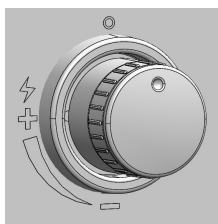
## Fire Hazard

**WARNING:** If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.

# Sear Burner Ignition

## Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.
3. Turn the LP tank on by slowly turning the tank valve counterclockwise; wait 60 seconds.
4. After a period of non-use, before lighting the sear burner, a few seconds must pass for the gas supply line to fill.
5. When using the snap igniter you will see a flash of flames moving from left to right across the sear burner surface. The sear burner is not lit until the entire ceramic surface is aflame.
6. Push the control knob in and turn it to the + position. Using other hand, push electric igniter control knob at the same time to generate spark and to light sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
7. Release control knob.
8. Check that the sear burner is lit by the red glow across the entire surface of ceramic.



### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.



**WARNING**



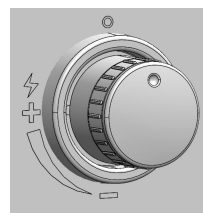
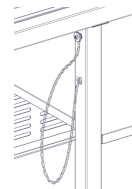
**Fire Hazard**

Caution: Sear burner flame may be difficult to see on a bright sunny day.

Warning: If the sear burner does not light, turn the burner control knob to the OFF position and wait five minutes to let the gas clear before you try again or to try and light manually with match.

## Manually Lighting the Rotisserie

1. Do not lean over the grill.
2. Open the lid.
3. Remove the manual lighting extension from underneath grill cabinet, attached to upright tube ( see following illustration) and attach a match to the split ring.
4. With match attached to split ring, strike match.
5. Hold the matchstick holder with lit match by right side of rotisserie burner.
6. Push the control knob in and turn it to the + position. Insert match holder and lit match down through cooking grates to ignite the sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
7. Release control knob.
8. Check that the sear burner is lit by the red glow across the entire surface of ceramic.



### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

### IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.

If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

### Warning (After use):

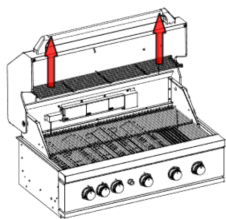
Storage of an outdoor cooking gas appliance indoors is permissible only if:

The cylinder is disconnected and removed from the outdoor cooking gas appliance.

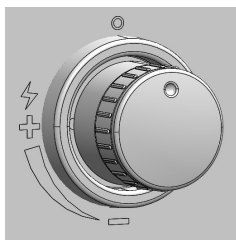
# Rotisserie Burner Ignition

## Prepare the Gas Supply

1. Open the hood completely. Do not light burners with the hood closed.
2. Remove the warming rack and cooking grates from the cook box.



3. Make sure control knobs are turned to OFF. The drip tray must be in place and pushed all the way to the back.
4. Turn the LP tank on by slowly turning the tank valve counterclockwise; wait 60 seconds.
5. After a period of non-use, before lighting the rotisserie burner, a few seconds must pass for the gas supply line to fill.
6. When using the snap igniter you will see a flash of flames moving from left to right across the rotisserie burner surface. The rotisserie burner is not lit until the entire ceramic surface is aflame.
7. Push the control knob in and turn it to the + position. Using other hand, push electric igniter control knob at the same time to generate spark and to light sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
8. Release control knob.
9. Check that the rotisserie burner is lit by the red glow across the entire surface of ceramic.

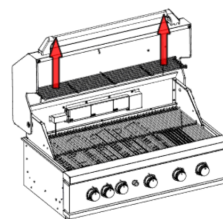


### TO EXTINGUISH:

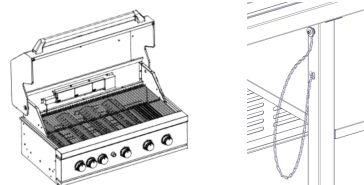
Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

## Manually Lighting the Rotisserie

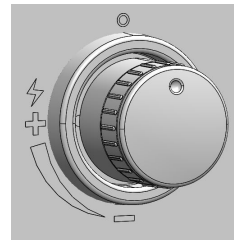
1. Do not lean over the grill.
2. Open the lid. Remove the warming rack and cooking grates from the cook box.



3. Remove the manual lighting extension from underneath grill cabinet, attached to upright tube (see following illustration) and attach a match to the split ring.



4. With match attached to split ring, strike match.
5. Hold the matchstick holder with lit match by right side of rotisserie burner.
6. Push the control knob in and turn it to the + position. Insert match holder and lit match down through cooking grates to ignite the sear burner. Continue to hold the control knob down for twenty seconds after the burner has ignited.
7. Release control knob.
8. Check that the rotisserie burner is lit by the red glow across the entire surface of ceramic.



### TO EXTINGUISH:

Push in and turn each burner control knob clockwise to OFF position. Turn gas supply off at source when finished.

### IMPORTANT:

If burner does not light immediately, turn the burner knob to OFF and wait 5 minutes before relighting.  
If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the "Assistance" section.

### Warning (After use):

Storage of an outdoor cooking gas appliance indoors is permissible only if:

The cylinder is disconnected and removed from the outdoor cooking gas appliance.



**WARNING**



**Fire Hazard**

**Caution:** Rotisserie burner flame may be difficult to see on a bright sunny day.

**Warning:** If the rotisserie does not light, turn the burner control knob to the OFF position and wait five minutes to let the gas clear before you try again or to try and light manually with match.



## Grilling Chart

- Knobs have High, Medium and Low settings for flame adjustment.
- Heat settings indicated are approximate.
- Grilling times are affected by weather conditions.
- When 2 temperatures are listed, for example: Medium to Medium-Low, start with the first and adjust based on cooking progress.
- Cooking times may vary from chart times depending on the type of fuel, Natural or LP gas.

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Beef</b>				
Hamburgers ½" (1.3 cm) to ¾" (1.9 cm) thick	DIRECT Medium	Medium (160°F/71°C)	10-15	Grill, turning once.
Roasts Rib Eye, Sirloin	INDIRECT Medium/OFF/Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	32-40 per lb (15-18 per kg)	Tent with foil first 45-60 minutes of cooking time.
Steaks, 1" (2.5 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	11-16	Rotate steaks ¼ turn to create criss-cross grill marks.
Steaks, 1½" (3.8 cm) Porterhouse, Rib, T-bone, Top Loin, Sirloin	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	18-25	
Top Round or Shoulder/ Chuck (London Broil) 1½" (3.8 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C) to Medium (160°F/71°C)	22-29	
Flank, ½" (1.3 cm) thick	DIRECT Medium	Med-Rare (145°F/63°C)	11-16	
<b>Pork</b>				
Chops, 1" (2.5 cm) 1½" (3.8 cm) thick	DIRECT Medium to Med-Low	Medium (160°F/71°C)	12-22 30-40	
Ribs 2½-4 lbs (0.9-1.5 kg)	INDIRECT Med/OFF/Med	Medium (160°F/71°C)	40-60	Grill, turning occasionally. During last few minutes brush with barbecue sauce if desired. When done, wrap in foil.
Roast, boneless tenderloin, 1 lb (0.37 kg)	DIRECT Medium	Medium (160°F/71°C)	18-22	Turn during cooking to brown on all sides.
Ham half, 8-10 lbs (3-3.7 kg)	INDIRECT Med/OFF/Med	Reheat (140°F/60°C)	2-2½ hours	Wrap entire ham in foil and put on grill without pan or drip pan.
Ham steak precooked, ½" (1.3 cm) thick	DIRECT Preheat Medium Grill Medium	Reheat (145°F/63°C)	7-10	
Hot Dogs	DIRECT Medium	Reheat (145°F/63°C)	5-10	Slit skin if desired.
<b>Chicken</b>				
Breast, boneless	DIRECT Medium	170°F/77°C	15-22	For even cooking, pound breast to ¾" (2.0 cm) thick.
Pieces, 2-3 lbs (0.75-1.1 kg)	DIRECT Med-Low to Medium	Breast 170°F/77°C Thigh 180°F/82°C		Start bone side down.
<b>Lamb</b>				
Chops and Steaks, Loin, Rib, Sirloin 1" (2.5 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	10-20	
1½" (3.8 cm) thick	DIRECT Medium	Med-rare (145°F/63°C) to Medium (160°F/71°C)	16-20	

FOOD	COOKING METHOD/ BURNER SETTING	INTERNAL TEMP.	TIME (total minutes)	SPECIAL INSTRUCTIONS
<b>Fish and Seafood</b>				
Fillets, Steaks, Chunks Halibut, Salmon, Swordfish, 8 oz (0.25 kg)	DIRECT Medium		4-6 per ½" (1.3 cm) thickness of fish	Grill, turning once. Brush grill with oil to keep fish from sticking. Remove when inside is opaque and flaky with skin easily removed.
Whole, Catfish, Rainbow Trout, 8-11 oz (0.25- 0.34 kg)	DIRECT High		5-7 per side	
Shellfish, Scallops, Shrimp	DIRECT Medium		4-8	
<b>Turkey</b>				
Whole breast (bone-in)	INDIRECT HI/OFF/HI	170°F/77°C	14-18 per lb (7-8 per kg)	Tent with foil until last 30 minutes of cooking time.
Half breast (bone-in)	INDIRECT Medium/OFF/Medium	170°F/77°C	25-30 per lb (11-14 per kg)	Start skin side down.
Whole, 7-12 lbs (2.6-5.4 kg)	INDIRECT HI/OFF/HI	Breast 170°F/77°C Thigh 180°F/82°C	11-16 per lb (5-7 per kg)	Less than 11 lbs (5.0 kg)
<b>Fresh Vegetables</b>				
Corn on the cob	DIRECT Medium		20-25	Soak in cold water 20 minutes. Do not husk. Shake off excess water.
Eggplant	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Onion, ½" (1.3 cm) thick	DIRECT Medium		8-20	Grill, turning once. Brush with olive oil. Put a skewer through several slices to hold together.
Potatoes, Sweet, whole	DIRECT Medium		40-70	Individually wrap in heavy-duty foil. Grill, rotating occasionally.
Baking, whole	DIRECT High		45-90	
Peppers, Roasted	DIRECT High		15-22	Wash and place on grill whole. Char skin all around. Cool in a paper bag or plastic wrap to loosen blackened skin. Peel and remove seeds.
Squash, Summer, Zucchini	DIRECT Medium		7-10	Wash and cut into ½" (1.3 cm) slices or lengthwise. Brush with olive oil.
Garlic Roasted	DIRECT Medium		20-25	Cut off top, drizzle with olive oil and wrap in double layer of foil.

---

## OUTDOOR GRILL CARE

---

### 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.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use vinyl grill cover. See "Assistance" section to order.

---

### STAINLESS STEEL

---

**IMPORTANT:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths or paper towels.

Cleaners should not contain chlorine. Damage may occur.

Food spills should be cleaned as soon as entire grill is cool. Spills may cause permanent discoloration.

**Cleaning Method:**

- Rub in direction of grain to avoid scratching or damaging the surface.
- Stainless steel cleaner
- Liquid detergent or all-purpose cleaner:
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

---

### GRILL GRATES

---

**IMPORTANT:** To avoid damage to grill grates, do not use a steel or fiber scraper. Immediately after you are finished cooking, loosen food soil with a brass bristle brush. Turn all burners to HI for 10-15 minutes with the hood closed to burn off food soil. Turn off all burners, raise the hood and let grates cool. Use the brass bristle brush to remove ash from the grill grates.

When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water.

---

### WARMING RACK

---

**Cleaning Method:**

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

**IMPORTANT:** Make sure gas supply is off and all control knobs are in the Off position.

---

### EXTERIOR

---

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished and covered.

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to surface.
- Cleaning should always be followed by rinsing with clean warm water.
- Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser designed for stainless steel.

---

### INTERIOR

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Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

**Cleaning Method:**

- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

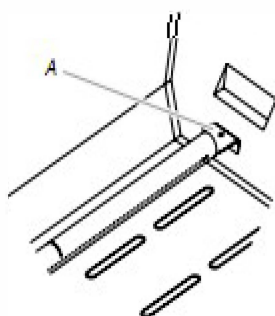
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## BURNERS

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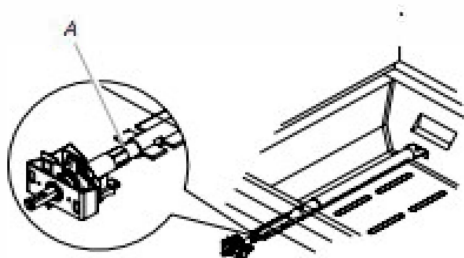
### Cleaning Method:

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.
  1. Remove grill grates and flame tamers.
  2. Remove the 2 screws that hold the burner in place. Remove gas burner from the grill.



A. 2 screws

3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of burner for blockage, reassemble burner by sliding the middle tube of the gas burner over the gas orifice.



A. Burner/orifice connection

5. Reattach gas burner using 2 screws.

---

## DRIP TRAY

---

**IMPORTANT:** The drip tray should only be removed when grill is completely cool.

The full-width drip tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

### Cleaning Method:

- Remove tray and set on a flat surface.
- Wipe excess grease with paper towels.
- Mild detergent and warm water. Rinse and dry thoroughly.
- Replace tray.

---

## KNOBS AND FLANGE AREA AROUND KNOBS

---

**IMPORTANT:** To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

### Cleaning Method:

- Mild detergent, a soft cloth and warm water.
- Rinse and dry.

---

## CONTROL PANEL GRAPHICS

---

**IMPORTANT:** To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners or oven cleaner.

Do not spray cleaner directly onto panel.

### Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
  - Mild detergent, soft cloth and warm water.
  - Rinse and dry.
-



---

# TROUBLESHOOTING

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## Grill will not light

---

- **Is the 20 lb LP gas fuel tank valve turned off?**  
Turn the 20 lb LP gas fuel tank on.
- **Is the grill properly connected to the gas supply?**  
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb LP gas fuel tank?**  
Check the gas level.
- **Is the igniter working?**  
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.  
  
Check to see if the grill will match-light. See "Manually Lighting the Main Grill" in the "Outdoor Grill Use" section.  
  
Check for loose wire connections to the igniter or electrodes.  
  
Check to see if debris is blocking the electrodes.  
  
If a spark occurs anywhere but the igniter tip, replace the igniter.

---

## Burner flame will not stay lit

---

- **Is the gas supply fully turned on?**  
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**  
Check the gas level.
- **Is the burner properly installed and in good condition?**  
Check that the burner is installed properly. Check for defects in the burner.

---

## Flame is noisy, low or erratic

---

- **Is the gas supply fully turned on?**  
Check that the 20 lb LP gas fuel tank valve is fully open.
- **Is the gas supply in the 20 lb LP fuel gas tank low?**  
Check the gas level.
- **Does only one burner appear low?**  
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**  
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**  
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.
- **Is the burner flame mostly yellow or orange?**  
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust Burners" section.

---

## Excessive flare-ups

---

- **Is there excessive fat in the food being grilled?**  
Keep flame on low or turn one burner off.  
  
Keep the hood up when grilling to avoid excessive flare-ups.  
  
Move food to the warming rack until flames subside.  
  
To avoid damage to the grill, do not spray water on gas flames.

---

## Low heat

---

### LP Gas:

For outdoor grills using a 20 lb LP gas fuel tank, slowly open the tank valve.

**NOTE:** If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Main Grill" section.

---

# ASSISTANCE

Before calling for assistance, please check "Troubleshooting." If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

**Please visit [www.backyarddiscovery.com](http://www.backyarddiscovery.com)**  
**For the most up to date assembly manual, to register your product, or to order replacement parts** *Para obtener instrucciones en español, visite*  
***[www.backyarddiscovery.com](http://www.backyarddiscovery.com)***



Manufactured by: Backyard  
Discovery  
3305 Airport Drive, Pittsburg,  
KS 66762 800-856-4445

Basepoint Business Centre: Rivermead Drive, Westlea, Swindon SN5 7EX Phone: 0800-118-2476  
J.P. Coenstraat 7, The Bridge, The Hague, 2595 WP, Netherlands Phone: 08005678990

# OUTDOOR KITCHEN FRIDGE

## MODEL # 9230132



### IMPORTANT:

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

Homeowner: Keep installation instructions for future reference.

**Please visit [www.backyarddiscovery.com](http://www.backyarddiscovery.com)**

For the most up to date assembly manual, to register your product, or to order  
replacement parts *Para obtener instrucciones en español, visite*  
**[www.backyarddiscovery.com](http://www.backyarddiscovery.com)**

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# 1 Operating Manual

## 1.1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions.

Your refrigerator will serve you for many years if you handle it and care for it properly.

We wish you a lot of pleasure in using it!

## 1.2 Information on this manual

These Operating Instructions are a component of the Outdoor Cooler (referred to hereafter as the device) and provide you with important information for the initial commissioning, safety, intended use and care of the device.

The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning
- Operation
- Troubleshooting and/or
- Cleaning Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

## 1.3 Warning notices

The following warning notices are used in the Operating Manual concerned here.

### **DANGER**

**A warning notice of this level of danger indicates a potentially dangerous situation.**

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

### **WARNING**

**A warning notice of this level of danger indicates a possible dangerous situation.**

If the dangerous situation is not avoided, this can lead to serious injuries.

- Observe the instructions in this warning notice in order to avoid the personal injuries.

### **ATTENTION**

**A warning notice of this level of danger indicates a possible dangerous situation.**

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- Observe the instructions in this warning notice in order to avoid the personal injuries.

### **PLEASE NOTE**

A notice of this kind indicates additional information, which will simplify the handling of the machine.



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## 1.4 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual. The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee.

All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions.

## 2 Safety

This chapter provides you with important safety notices when handling the device.

The device corresponds with the required safety regulations. Improper use can result in personal or property damages.

### 2.1 Intended use

This appliance is intended for use in the home (indoor and sheltered outdoor) and in similar applications such as

- staff kitchen areas in shops, offices and other work areas;
- in agriculture and by guests in hotels, motels and other accommodation;
- bed and breakfasts;
- in catering and similar wholesale use.

Please note the influence of light/sunlight (see chapter "Installation"). The appliance complies with protection class IPX4 and is protected against splashing water. The appliance is not suitable for freezing food.

Uses for a different purpose or for a purpose which exceeds this description are considered incompatible with the intended or designated use.

## WARNING

**Danger due to unintended use!** Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- Use the device exclusively for its intended use.

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## **WARNING**

- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded.

The User bears the sole risk.

## **2.2 General Safety information**

### **PLEASE NOTE**

**Please observe the following general safety notices with regard to the safe handling of the device.**

- ▶ Examine the device for any visible external damages prior to using it. Never put a damaged device into operation.
- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer, its customer service or a similarly qualified person to avoid hazards.
- ▶ This unit may be used by children as of 8 years old and anyone with reduced physical, sensory or mental capabilities or a lack of experience and knowledge if they are supervised or have been instructed in connection with the safe use of the appliance and the dangers resulting from it.
- ▶ Cleaning and maintenance by the user must not be performed by children.
- ▶ Children are not allowed to play with the device.
- ▶ The device and its connecting cable must be kept away from children who are less than 8 years old.
- ▶ Do not make any modifications to the appliance or the power cord. Only have repairs carried out by a specialist workshop as appliances that have not been repaired properly endanger the user. Please also observe the enclosed warranty conditions.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.

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## PLEASE NOTE

- ▶ For the installation of the unit, the dimensions of the unit (see illustration: Dimensioning), as well as sufficient air flow, must be observed.
- ▶ The power outlet must be freely accessible in case you need to disconnect the appliance from the mains quickly.
- ▶ To avoid contamination of food, observe the following instructions:
  - If the door is open for a long time, the temperature in the compartments of the appliance may rise considerably.
  - Regularly clean any surfaces that may come into contact with food and accessible drainage systems.
  - Store raw meat and fish in suitable containers in the refrigerator.
  - If the refrigerator/freezer will be left empty for a long time, switch off the appliance, defrost it, clean it and leave the door open to avoid mould growth.
- ▶ Use the appliance only as described in the user's guide to avoid possible injury from misuse.
- ▶ Do not operate the appliance unattended.
- ▶ Do not use the appliance:
  - if the appliance itself or parts are damaged,
  - if the power cord or plug is damaged,
  - if the appliance has been dropped.
- ▶ Always unwind the power cord completely before use. When doing so, ensure that the power cord is not damaged by sharp edges or hot objects.
- ▶ Only use the appliance with original accessories.

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## 2.3 Sources of danger

### 2.3.1 Risk of fire / flammable materials used. Danger of burns or of explosion

#### **DANGER**

**There is a danger of burns and explosion due to excess pressure that is created in the event the device is not used properly.**

Observe the following safety notices to avoid dangers of burns or an an explosion:

#### **Warning: Risk of fire / flammable materials used.**



- Do not store explosive substances in this appliance, such as aerosol containers with flammable propellant gas.

- ▶ Blowing gas inside the unit is flammable.
- ▶ Do not damage the cooling circuit of the device.
- ▶ Do not use electrical devices inside the device.
- ▶ Do not use mechanical devices or other means to accelerate the defrosting process.
- ▶ Never use the device to store or dry flammable materials.
- ▶ Never clean appliance parts with flammable fluids. The fumes can create a fire hazard or explosion.
- ▶ Do not store or use gasoline or any other flammable vapours and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

### 2.3.2 Dangers due to electrical power

Mortal danger due to electrical power!

**Mortal danger exists when coming into contact with live wires or subassemblies!**

Observe the following safety notices to avoid dangers due to electrical power:



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## **DANGER**

- ▶ Do not operate this device if it has a damaged cable or plug, if it is not working properly or if it has been damaged or dropped. If the power cable or plug are damaged, then they must be replaced by the manufacturer or its service agent in order to avoid a hazard.
- ▶ Do not open the housing on the device under any circumstances. There is a danger of an electrical shock if live connections are touched and the electrical or mechanical structure is altered. In addition, functional faults on the device can also occur.

### **3 Commissioning**

This chapter provides you with important safety notices during the initial commissioning of the device. Observe the following notices to avoid dangers and damages:

#### **3.1 Safety information**

### **WARNING**

- ▶ Packaging materials may not be used for playing. There is a danger of suffocation.
- ▶ Transport, unpack and use two persons to set down the device because of the heavy weight of the device.

#### **3.2 Delivery scope and transport inspection**

As a rule, the Outdoor Cooler is delivered with the following components:

- Outdoor Cooler •3 shelves
- Operating Instructions with handle and screws

### **Please Note:**

- ▶ Examine the shipment for its completeness and for any visible damages.
- ▶ Immediately notify the carrier, the insurance and the supplier about any incomplete shipment or damages as a result of inadequate packaging or due to transportation.

#### **3.3 Unpacking**

To unpack the device, proceed as follows:

- Remove the device out of the carton and remove the packaging material.
- Your refrigerator should only be moved in an upright position.
- Clean the interior surface with lukewarm water using a soft cloth.
- After at least 24 hours, plugging the appliance into the wall outlet.

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### 3.4 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled.



Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Take any packaging materials that are no longer required to “Green Dot” recycling collection points for disposal.

### 3.5 Setup

#### 3.5.1 Setup location requirements:

In order to ensure the safe and trouble-free operation of the device, the setup location must fulfil the following prerequisites:

- Place your appliance on a floor that is strong enough to support the appliance when it is fully loaded.
- Locate the appliance away from direct sunlight and sources of heat (stove, heater, radiator, etc.). Direct sunlight and heat sources may adversely affect energy consumption and cooling performance.
- This cooling appliance is intended for ambient temperatures of 16–38 °C.
- The appliance is suitable for indoor and (protected!) outdoor use. Do not install the appliance in a wet or very humid environment. The device complies with the International protection rating IPX4. Protect the device from the weather conditions and frost.
- The device requires an adequate flow of air in order to operate correctly. **WARNING!** Do not close the ventilation openings in the device housing.
- The electrical socket must be easily accessible so that the power lead can be disconnected easily, in the case of an emergency.
- The installation and assembly of this device in non-stationary setup locations (e.g. on ships) must be carried out by specialist companies / electricians, provided they guarantee the prerequisites for the safe use of this device.
- Installation in outdoor kitchens is possible, provided the requirements for the installation location are met.
- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

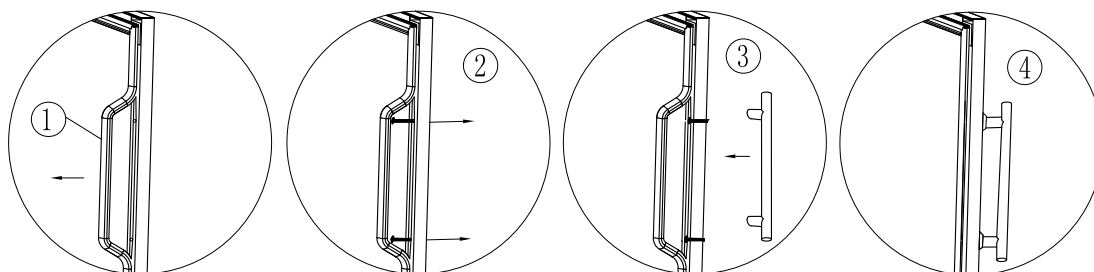
#### 3.5.2 Feet

The unit is supplied with 3 long feet and one short foot. Align the feet so that the unit is level and does not tilt.

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### 3.5.3 The handle installing

The Outdoor Cooler comes with one handle. To install simply screw them to the door with the supplied screws. To do this, slide the rubber seal on the back of the door to the side to lay open the predrilled holes. Use the included screws to install the handle on the door. Then reinsert the rubber seal in the correct position.



### 3.5.4 To remove a shelf

The storage shelves can be positioned individually by means of the holders. To do this, please remove the storage shelf, set the desired height by means of the holders, and put the storage shelf back in place.

### Please Note:

- Ensure that the shelves are firmly engaged in place before storing any bottles.

## 3.6 Electrical connection

In order to ensure the safe and trouble-free operation of the device, the following instructions must be observed for the electrical connection:

- Connect the appliance to a properly installed power outlet with electrical data corresponding to the rating plate's specifications.
- **NOTE: FRIDGE CANNOT BE CONNECTED TO ELECTRICAL ENCLOSURE ATTACHED TO OUTDOOR STRUCTURE**
- The connection between the device and the electrical network may employ a 3 meter long (max.) extension cable with a cross-section of 1.5 mm<sup>2</sup>. The use of multiple plugs or gangs is prohibited because of the danger of fire that is involved with this.
- Make sure that the power cable is undamaged and has not been installed under or over hot or sharp surfaces.
- This unit is not designed to be installed in an RV or used with an inverter.
- The electrical outlet must be protected by a 16A safety cut-out switch.
- The electrical safety of the device is only guaranteed if the device is connected to a properly installed protective conductor system. If in doubt, have the house installation checked over by a qualified electrician.  
The manufacturer cannot be made responsible for damages that are caused by a missing or damaged protective conductor.

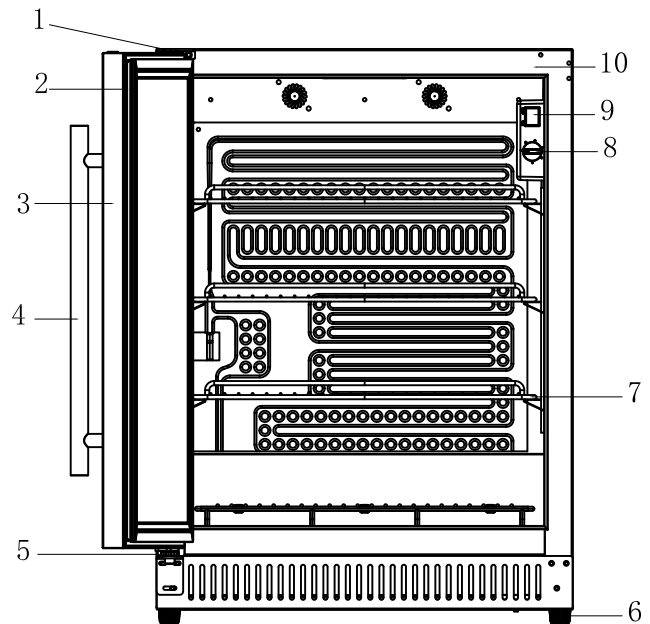
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## 4 Design and Function

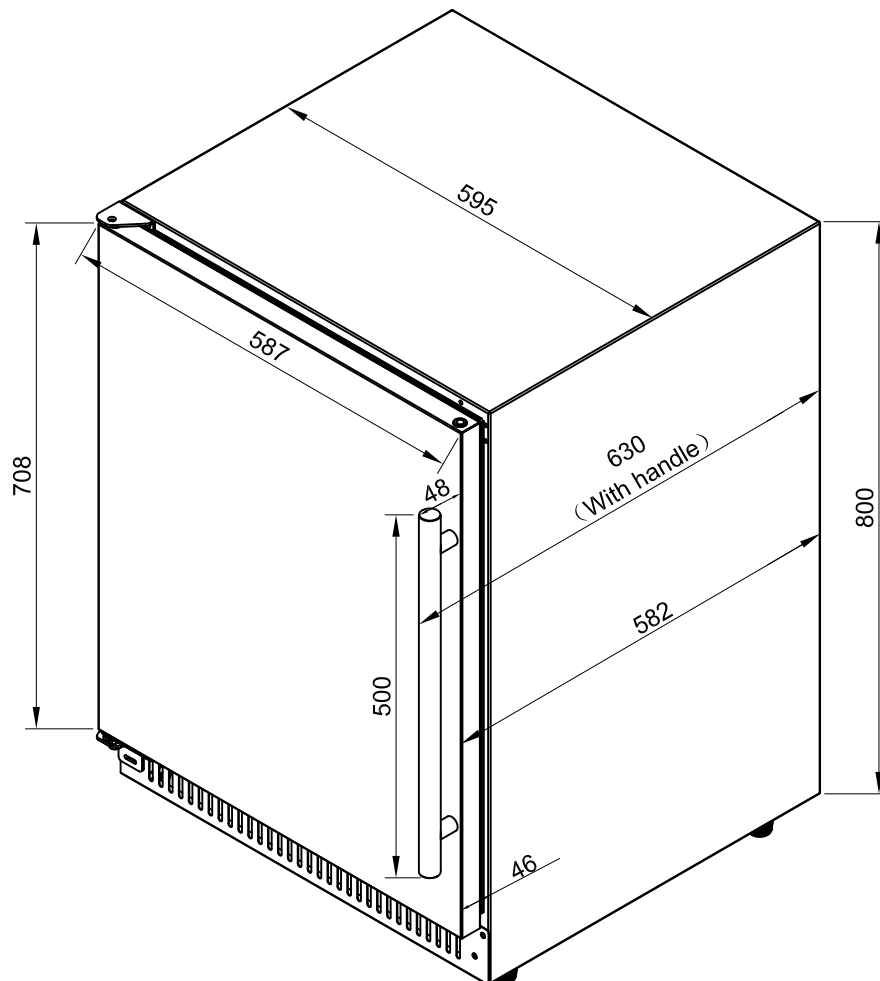
This chapter provides you with important safety notices on the design and function of the device.

### 4.1 Complete overview

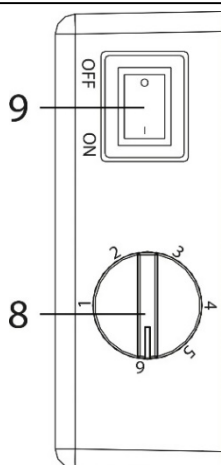
- (1) upper hinge
- (2) door sealing
- (3) door frame
- (4) door handle
- (5) down hinge
- (6) foot
- (7) metal shelves 3 pcs
- (8) thermostat with knob
- (9) switch for LED light
- (10) housing



### Illustration: Dimensioning







## 5 Operation and Handling

This chapter provides you with important notices with regard to operating the device.

With the switch for LED light you can turn on and off the light.

With the knob you can adjust the temperature according to your preferences.

### 5.1 Rating plate

The rating plate with the connection and performance data can be founded on the back of the device.

## 6 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

### 6.1 Safety information

#### Attention

Please observe the following safety notices, before you commence with cleaning the device:

- ▶ Before operating the appliance, clean it thoroughly.
- ▶ Unplug the plug from the wall power outlet prior to cleaning it.
- ▶ Do not clean the appliance with hard, scratchy or abrasive cleaning agents such as steel wool or the like.
- ▶ The appliance should not be operated at an ambient temperature below 0°C.
- ▶ The appliance can **remain** in the protected outdoor area when **switched off** with the door open if the temperature is below 0 °C. However, before the next use, the appliance's condition and the electrical connection should be checked.

### 6.2 Cleaning

#### ◆ Interior space

Wash the inside with a damp cloth soaked in lukewarm water and a bit of mild detergent.

#### ◆ Door gasket

Be sure to keep the door gasket clean to keep the unit running efficiently.

#### ◆ Cabinet

The cabinet should be cleaned with a mild detergent and warm water.

Use a soft, damp cloth for drying.

#### ◆ Vent opening

Dust or anything else may block the vent and hinder the cooling efficiency of the appliance. Vacuum the vent if necessary.

## ◆ Manual defrosting

The volume of the collection container (K) may be too small during manual defrosting. We recommend emptying the container with a sponge during the defrosting phase. We recommend defrosting the appliance two to three times a year. The collection container is located at the back of the appliance at the bottom right. Simply unscrew the cover for this purpose.



## 6.3 Moving the appliance

Unplug the unit from the wall outlet. Remove all content. Shurely tape down all lose items inside your appliance. Tape doors shut. Be sure the refrigerator stays in the upright position during transportation.

## 7 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

### 7.1 Safety notices

#### Attention

- ▶ Only qualified electricians, who have been trained by the manufacturer, may carry out any repairs on electrical equipment.
- ▶ Improperly performed repairs can cause considerable dangers for the user and damages to the device.

### 7.2 Fault indications and rectification of faults

The following table assists in localizing and rectifying minor faults.

Fault	Possible Cause
Your device is not cold enough or it does not reach the adjusted temperature:	Check the temperature control setting. External environment may require a higher setting. The door is not closed completely. The door seal does not seal properly. Check the requirements for the installation location. Defrost the device.
The light does not work.	Contact customer service.
Vibrations & too much noise & door does not close properly	Check to assure that the wine refrigerator is level.
Compressor will not start	The compressor will not start if the ambient temperature is lower than the desired temperature.
Dew on the surface of cabinet :	Dew may form on the glass front, especially if the appliance is placed in a humid environment.Please wipe it away with dry cloth.
Liquid sound	The sound of compressor when starts or stops working

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## Please Note:

- ▶ If you are unable to solve the problem with the steps shown above, please contact Customer Service.

## 8 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety.

If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.



## Please Note:

- ▶ Utilise the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your town hall, local refuse collection service or your dealer for information.
- ▶ Ensure that your old device is stored safely away from children until it is taken away: Before you throw away your old refrigerator take off the doors and leave the shelves in place, so that children may not easily climb inside
- ▶ Blowing gas inside the unit is flammable. The disposal of this flammable material should be in accordance with national regulations.