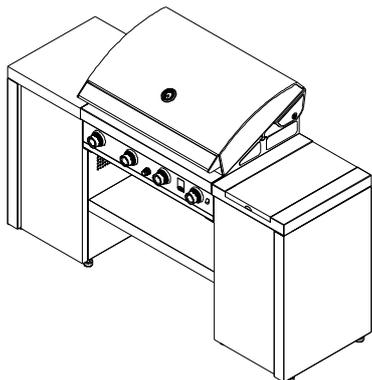


Liquid Propane Gas (LPG) Grill

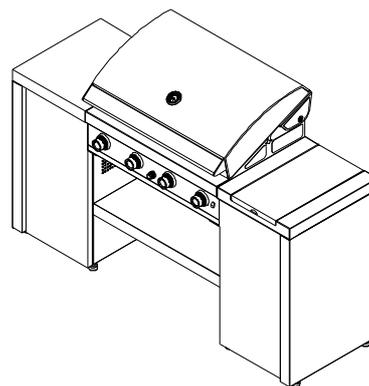
Model GT3211LLP

Natural Gas (NG) Grill

Model GT3211LNG



GT3211LLP



GT3211LNG

FREE HELP FROM THE GRILL EXPERTS

Grand Hall is the expert on this product and trained to help you with:

- Y Assembly Questions
- Y Grill Operation
- Y Replacement of Damaged or Missing parts

visit www.grandhall.com or call:

1-877-934-7455

Monday - Friday 8:00am-4:30pm CST

IMPORTANT:

Y NOTE TO ASSEMBLER/INSTALLER:

Leave this manual with the consumer.

Y NOTE TO CONSUMER:

Keep this manual for future reference.

Y RECORD YOUR SERIAL # _____

(see silver CSA label on main body of grill)



WARNING



- Y Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Y Whether this grill was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed and maintained.
- Y **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least **3 feet away** from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Y THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.
- Y **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Y **Never** obstruct the flow of ventilation air around your gas grill housing.
- Y **Never** disconnect the gas regulator or any gas fitting while your grill is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

Table of Contents

Primary Safety Warnings.....	1-3
Pre-Assembly Instructions.....	3
Part Diagrams and Lists.....	4-9
Assembly Instructions.....	10-19
Use & Care Instructions:	
• Gas Safety and Leak Tests.....	20-22
• Natural Gas Connection.....	23
• Lighting & Fuel Gauge Instructions.....	24-25
• Troubleshooting.....	26
• Transformer Instructions.....	27
Cleaning and Maintenance	28-29
Cooking Guide	A1-A4
Frequently Asked Questions	A5-A6
Warranty Terms.....	Back Cover

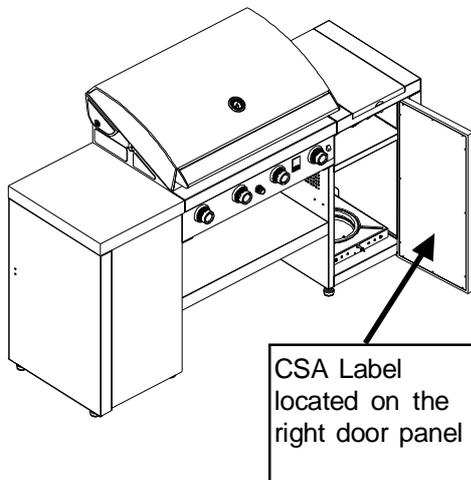
WARNING

- This 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, CSA C22.1*.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

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 appliances.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING

- LPG models must be used with Liquid Propane Gas and the regulator assembly supplied. Natural Gas models must be used with Natural Gas only. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Keep gas regulator hose away from hot grill surfaces and dripping grease. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-877-934-7455 for a certified replacement hose.
- **California Proposition 65**
Combustion byproducts produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm.
- **Never use charcoal** or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- The Grease Tray must be visually inspected before each grill use. Remove any grease and wash Grease Tray with a mild soap and warm water solution. **Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.**

WARNING

Never cover or wrap the Cooking Grids, bottom of the Grill Bowl, or Grease Tray with aluminum foil or any other material that will absorb grease.

Pre-Assembly Instructions For Your Safety



CAUTION



Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

Spiders and small insects can spin webs and nest in the grill Burner Tubes during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the Burner Tubes. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user.

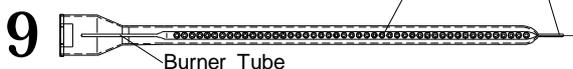
To reduce the chance of FLASHBACK FIRE you must clean the Burner Tubes as follows before initial use. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver or wrench.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer to the figure below and perform one of these 3 cleaning methods:

- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.

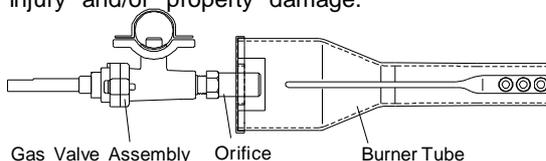


TO CLEAN BURNER TUBE,
INSERT HOOK
HERE



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

For safe operation ensure the Gas Valve Assembly Orifice is inside the Burner Tube before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.



PRE-ASSEMBLY

Read and perform the following pre-assembly instructions:

- Tools Required for Assembly:**
- protective work gloves
 - protective eyewear
 - Phillips Head Screwdriver
- You will need assistance from another person to handle the grill head and other large, heavy parts.
- Open lid of shipping carton. Remove top sheet of cardboard and packing materials. Lay cardboard sheet on floor and use as a work surface to protect floor and grill parts from scratches.
- You may slice the carton front corners with a utility knife to lay open the carton front panel. This allows you to raise the Lid and remove the components packed inside, making it easier to lift.
- Use the Hardware and Part Diagrams to ensure all items are included and free of damage.
- Do not throw away the bags of hardware that are included with boxed parts. These are required for assembly.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process call **1-877-934-7455** M-F 8AM-4:30PM CST for assistance.

Grill Installation Codes

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, Natural Gas and Propane. Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

WARNING: Grease can get very hot. Always handle the Grease Tray with a flame retardant BBQ mitt. Before removing the Tray, always be sure that the grill has properly cooled. Be aware that the tray does contain grease and be extremely careful when removing the tray to prevent spillage. Failure to follow these instructions could cause serious bodily injury or property damage.



CAUTION



To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

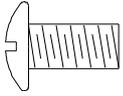
Hardware Parts List for Model GT3211LLP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Grill Bowl
S112G0406A	Phillips Head Screw 1/4" x 3/8"	3	Install Bowl Support Bracket, Left
S112G0406A	Phillips Head Screw 1/4" x 3/8"	3	Install Bowl Support Bracket, Right
S112G0406A	Phillips Head Screw 1/4" x 3/8"	4	Install Partition Panel
S112G0306A	Phillips Head Screw 3/16" x 3/8"	6	Install Rear Panel/Left Cabinet to Left and Right Panel /Left Cabinet
S342G0306A	Flange Nut 3/16"	6	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Left Side Shelf
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	4	Install Storage Shelves/Left Cabinet
S271G0364A	Bolt 3/16" x 9/16"(14.5mm)	4	
S342G0306A	Flange Nut 3/16"	8	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Left Cabinet Bracket/Front
S342G0306A	Flange Nut 3/16"	2	
S142G0304A	Countersunk Flat Head Screw 3/16" x 1/4"	2	Install Left Door Hinge Bracket
S112G0406A	Phillips Head Screw 1/4" x 3/8"	4	Install Bottom Shelf/Left Cabinet
S112G0306A	Phillips Head Screw 3/16" x 3/8"	6	Install Rear Panel/Right Cabinet to Left and Right Panel/Right Cabinet
S342G0306A	Flange Nut 3/16"	6	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Side Burner Frame
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	2	Install Storage Shelf/Right Cabinet
S271G0364A	Bolt 3/16" x 9/16"(14.5mm)	2	
S342G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Right Cabinet Bracket/Front
S342G0306A	Flange Nut 3/16"	2	
S142G0304A	Countersunk Flat Head Screw 3/16" x 1/4"	2	Install Right Door Hinge Bracket
S112G0406A	Phillips Head Screw 1/4" x 3/8"	4	Install Bottom Shelf/Left Cabinet
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Battery Box Bracket
S342G0306A	Flange Nut 3/16"	2	
P05515021G	Wrench	1	Adjust Level Adjuster on Island Assembly
	AA Battery	3	

Hardware Parts List for Model GT3211LNG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Grill Bowl
S112G0406A	Phillips Head Screw 1/4" x 3/8"	3	Install Bowl Support Bracket, Left
S112G0406A	Phillips Head Screw 1/4" x 3/8"	3	Install Bowl Support Bracket, Right
S112G0406A	Phillips Head Screw 1/4" x 3/8"	4	Install Partition Panel
S112G0306A	Phillips Head Screw 3/16" x 3/8"	6	Install Rear Panel/Left Cabinet to Left and Right Panel/Left Cabinet
S342G0306A	Flange Nut 3/16"	6	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Left Side Shelf
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	4	Install Storage Shelves/Left Cabinet
S271G0364A	Bolt 3/16" x 9/16"(14.5mm)	4	
S342G0306A	Flange Nut 3/16"	8	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Left Cabinet Bracket/Front
S342G0306A	Flange Nut 3/16"	2	
S142G0304A	Countersunk Flat Head Screw 3/16" x 1/4"	2	Install Left Door Hinge Bracket
S112G0406A	Phillips Head Screw 1/4" x 3/8"	4	Install Bottom Shelf/Left Cabinet
S112G0306A	Phillips Head Screw 3/16" x 3/8"	6	Install Rear Panel/Right Cabinet to Left and Right Panel/Right Cabinet
S342G0306A	Flange Nut 3/16"	6	
S112G0408A	Phillips Head Screw 1/4" x 1/2"	4	Install Side Burner Frame
S142G0306A	Countersunk Flat Head Screw 3/16" x 3/8"	2	Install Storage Shelf/Right Cabinet
S271G0364A	Bolt 3/16" x 9/16"(14.5mm)	2	
S342G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Right Cabinet Bracket/Front
S342G0306A	Flange Nut 3/16"	2	
S142G0304A	Countersunk Flat Head Screw 3/16" x 1/4"	2	Install Right Door Hinge Bracket
S112G0406A	Phillips Head Screw 1/4" x 3/8"	4	Install Bottom Shelf/Left Cabinet
S112G0306A	Phillips Head Screw 3/16" x 3/8"	2	Install Battery Box Bracket
S342G0306A	Flange Nut 3/16"	2	
S112G0304A	Phillips Head Screw 3/16" x 1/4"	2	Install NG Regulator
P05515021G	Wrench	1	Adjust Level Adjuster on Island Assembly
	AA Battery	3	

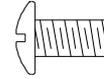
Hardware Diagram for Model GT3211LLP



Phillips Head Screw 1/4"x1/2"
Qty. 12
Part # S112G0408A



Flange Nut 3/16"
Qty. 30
Part # S342G0306A



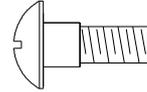
Phillips Head Screw 3/16"x3/8"
Qty. 18
Part # S112G0306A



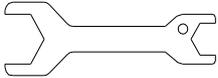
Phillips Head Screw 1/4"x3/8"
Qty. 18
Part # S112G0406A



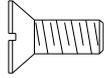
Countersunk Flat Head Screw 3/16"x3/8"
Qty. 6
Part # S142G0306A



Bolt 3/16"x9/16"
Qty. 6
Part # S271G0364A

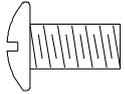


Wrench
Qty. 1
Part # P05515021G



Countersunk Flat Head Screw 3/16"x1/4"
Qty. 4
Part # S142G0304A

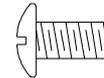
Hardware Diagram for Models GT3211LNG



Phillips Head Screw 1/4"x1/2"
Qty. 12
Part # S112G0408A



Flange Nut 3/16"
Qty. 30
Part # S342G0306A



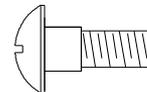
Phillips Head Screw 3/16"x3/8"
Qty. 18
Part # S112G0306A



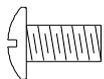
Phillips Head Screw 1/4"x3/8"
Qty. 18
Part # S112G0406A



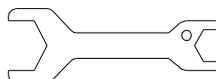
Countersunk Flat Head Screw 3/16"x3/8"
Qty. 6
Part # S142G0306A



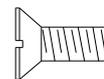
Bolt 3/16"x9/16"
Qty. 6
Part # S271G0364A



Phillips Head Screw 3/16"x1/4"
Qty. 2
Part # S112G0304A

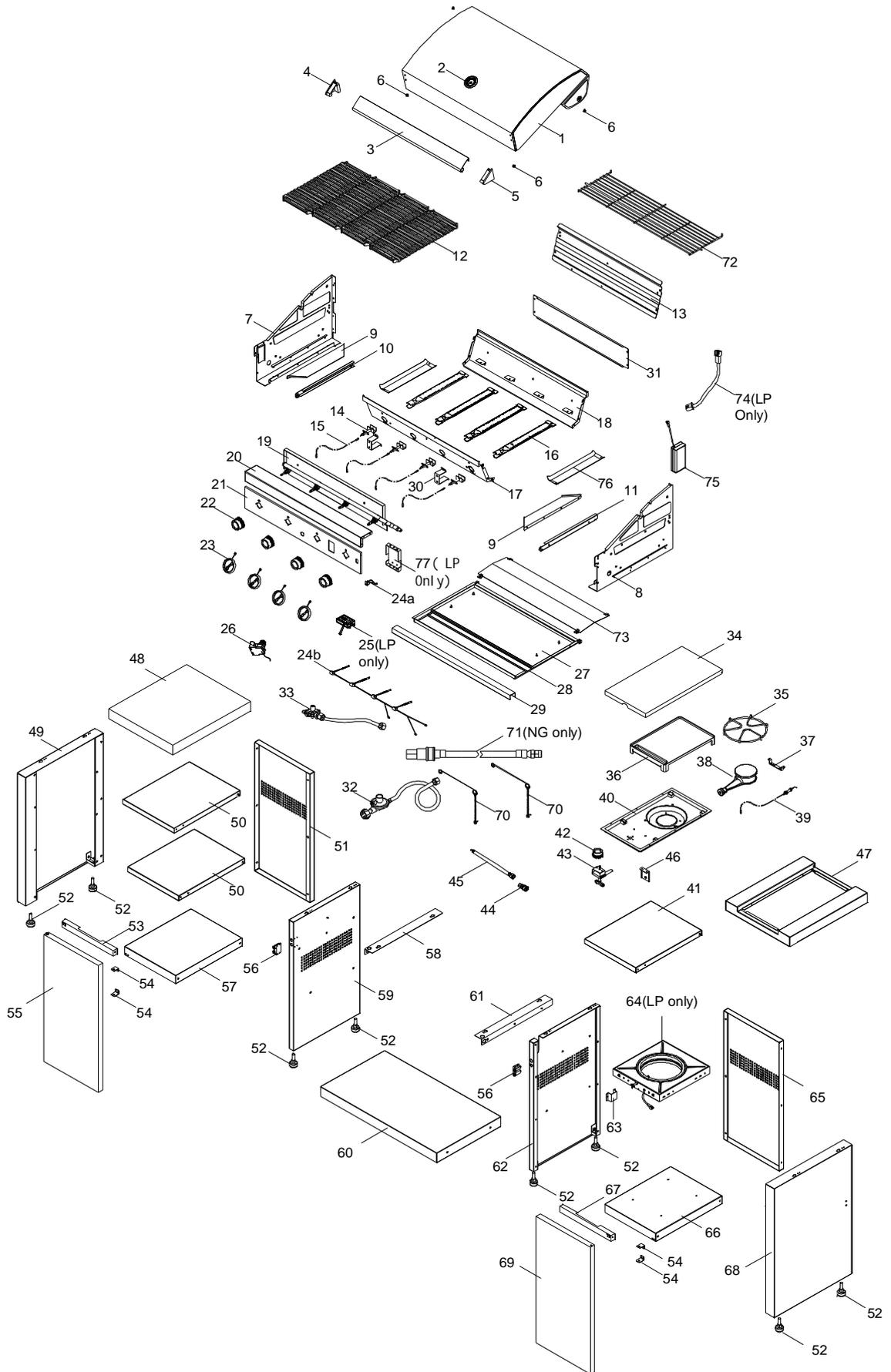


Wrench
Qty. 1
Part # P05515021G



Countersunk Flat Head Screw 3/16"x1/4"
Qty. 4
Part # S142G0304A

Parts Diagram for Models GT3211LLP & GT3211LNG



Parts List for Models GT3211LLP & GT3211LNG

KEY	DESCRIPTION	PART#	QTY
1	Lid Assembly	P0014742E4	1
2	Temperature Gauge	P00601471A	1
3	Lid Handle	P00213038M	1
4	Lid Handle Bracket, Left	P00307061E	1
5	Lid Handle Bracket, Right	P00308061E	1
6	Protective Pad	P05518002 I	4
7	Bowl Panel, Left	P007611564	1
8	Bowl Panel, Right	P007621464	1
9	Bowl Grease Shield	P06901030B	2
10	Bowl Bracket, Left	P03305095D	1
11	Bowl Bracket, Right	P03305096D	1
12	Cooking Grid	P01615046H	4
13	Bowl wind shield, Rear/ Upper	P0074805R4	1
14	Gas Collector Box with Electrode	P02609055A	4
15	Electrode Wire Set	P02615181A	1
16	Main Burner	P02008083B	4
17	Bowl Panel, Front	P0073897F4	1
18	Bowl Panel, Rear	P0076010F4	1
19	Gas Valve/Manifold Assembly (LPG)	Y0060758	1
	Gas Valve/Manifold Assembly (NG)	Y0060759	
20	Control Panel, Upper	P02915622E	1
21	Control Panel, Lower(LPG)	P02915631U	1
	Control Panel, Lower(NG)	P02915641V	1
22	Control Knob/Main Burner	P03426453R	4
23	Control Knob Seat with LED Light	P03415313L	4
24a	Switch for LED Light	P05353005B	1
24b	LED Light Wire Set	P02616072A	1
25	Fuel Gauge Display (LPG)	P05393001B	1
26	Electric Ignitor- 4 Port	P02502244C	1
27	Grease Tray	P02717837G	1
28	Grease Tray Frame	P03327106D	1
29	Grease Tray Handle	P00213039M	1
30	Gas Valve Heat Shield Bracket	P03327107D	2
31	Bowl Wind Shield, Rear/Lower	P069060914	1
32	Regulator with Hose Assembly (LPG)	P03601003A	1
33	Regulator with Hose Assembly (NG)	P03641002A	1
34	Side Burner Lid	P0011555YJ	1
35	Side Burner Pot Support	P008050104	1
36	Hot Plate/Side Burner	P05701046F	1
37	Side Burner Bracket	P03327024D	1
38	Side Burner	P02002012A	1
39	Side Burner Electrode	P02607060C	1
40	Side Burner Body	P011030582	1
41	Storage Shelf, Right Cabinet	P01001102D	1
42	Control Knob/Side Burner	P03401467E	1
43	Gas Valve/Side Burner(LPG)	P03250002I	1
	Gas Valve/Side Burner(NG)	P03250003I	
44	Quick Connect, Male-LP	P03912001A	1
	Quick Connect, Male-NG	P03912002A	1
45	Quick Connect with Hose, Female (LPG)	P03705100I	1
	Quick Connect with Hose, Female (NG)	P03705101I	1
46	Side Burner Orifice Bracket	P03303150D	1
47	Side Burner Frame	P01103059D	1

Parts List for Models GT3211LLP & GT3211LNG

KEY	DESCRIPTION	PART#	QTY
48	Side Shelf, Left	P01102067D	1
49	Left Panel, Left Cabinet	P07605040B	1
50	Storage Shelf, Left Cabinet	P01001097D	2
51	Rear Panel, Left Cabinet	P07702126B	1
52	Level Adjuster	P05322004A	8
53	Front Bracket, Left Cabinet	P03301068D	1
54	Door Hinge Bracket	P03313049D	4
55	Door Assembly, Left	P043020624	1
56	Door Magnet	P05351004B	2
57	Bottom Shelf, Left Cabinet	P01001098D	1
58	Bowl Support Bracket, Left	P03305093D	1
59	Right Panel, Left Cabinet	P07605041B	1
60	Partition Panel	P01004086D	1
61	Bowl Support Bracket, Right	P03305094D	1
62	Left Panel, Right Cabinet	P07606043B	1
63	Battery Set Bracket	P03311056D	1
64	Fuel Gauge Set(LPG)	Y0530017	1
65	Rear Panel, Right Cabinet	P07606044B	1
66	Bottom Shelf, Right Cabinet	P01001099D	1
67	Front Bracket, Right Cabinet	P03301069D	1
68	Rear Panel, Right Cabinet	P07606045B	1
69	Door Assembly, Right	P043030624	1
70	Lighting Stick	P05313029B	2
71	Hose, 12 FT. (NG) 3/8"ID	P03703001A	1
72	Cooking Rack/Secondary	P01525021J	1
73	Grease Tray Heat Shield	P06903074B	1
74	Connector Wire for Fuel Gauge Set	P02616075A	1
75	Battery Box	P05301011V	1
76	Wind Shield/Main Burner	P069060934	2
77	Fuel Gauge Display Bracket	P03303153D	1
	Hardware Pack-LP	P06030033A	1
	Hardware Pack-NG	P06030034A	1
	Operator's Manual	P80134014A	1

For the repair or replacement parts you need:
Call 1-877-934-7455 M-F 8:00AM-4:30 PM CST

To obtain the correct replacement parts for your gas grill, please refer to the part numbers in this parts list. The following information is required to ensure you receive the correct parts:

1. Model and Serial Number (see CSA label on grill)
2. Part Number
3. Part Description
4. Quantity of parts needed

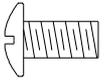
Important: Use only Grand Hall replacement parts. The use of any part that is not a Grand Hall replacement part can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

Assembly Instructions for GT3211LLP/NG

CAUTION: To assemble this grill, you should obtain assistance from another person when handling some of the larger, heavier pieces.

1 Install Left Cabinet Right and Left Panel

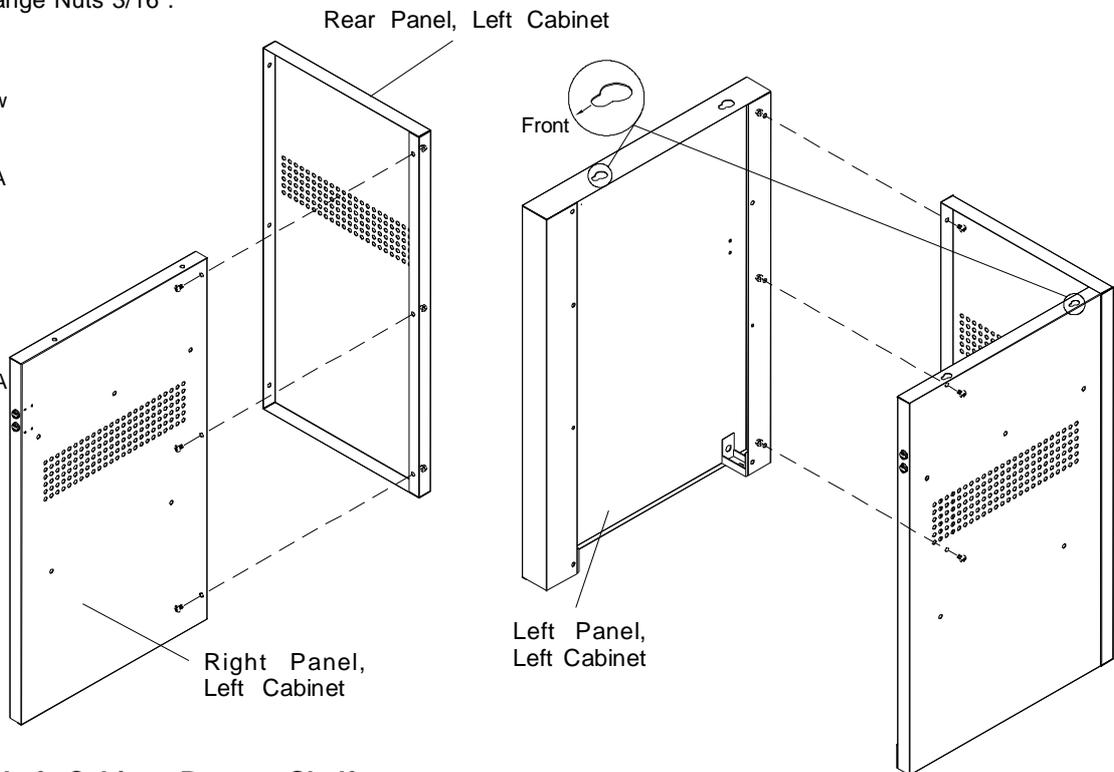
- Open carton and remove all packaging materials.
- Install the Right Panel onto the Rear Panel using 3 Phillips Head Screws 3/16"x 3/8" and tighten securely using 3 Flange Nuts 3/16".
- Install the Left Panel onto the Rear Panel using 3 Phillips Head Screws 3/16"x3/8" and tighten securely using 3 Flange Nuts 3/16".



Phillips Head Screw
3/16"x3/8"
Qty. 6
Part # S112G0306A



Flange Nut 3/16"
Qty. 6
Part # S342G0306A

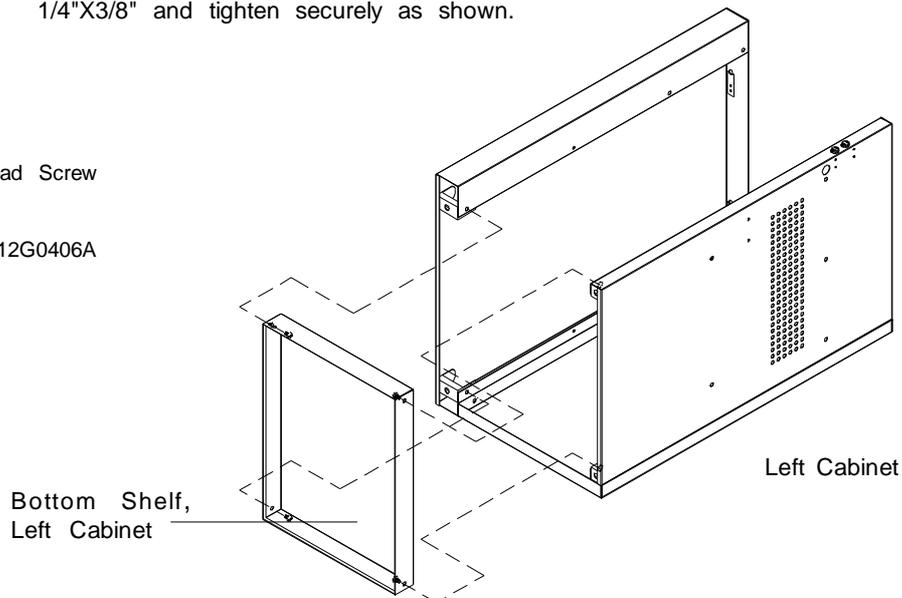


2 Install Left Cabinet Bottom Shelf

- Position the Left Cabinet as shown.
- Install the Bottom Shelf between the Left Cabinet panels using 4 Phillips Head Screws 1/4"x3/8" and tighten securely as shown.



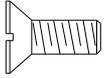
Phillips Head Screw
1/4"x3/8"
Qty. 4
Part # S112G0406A



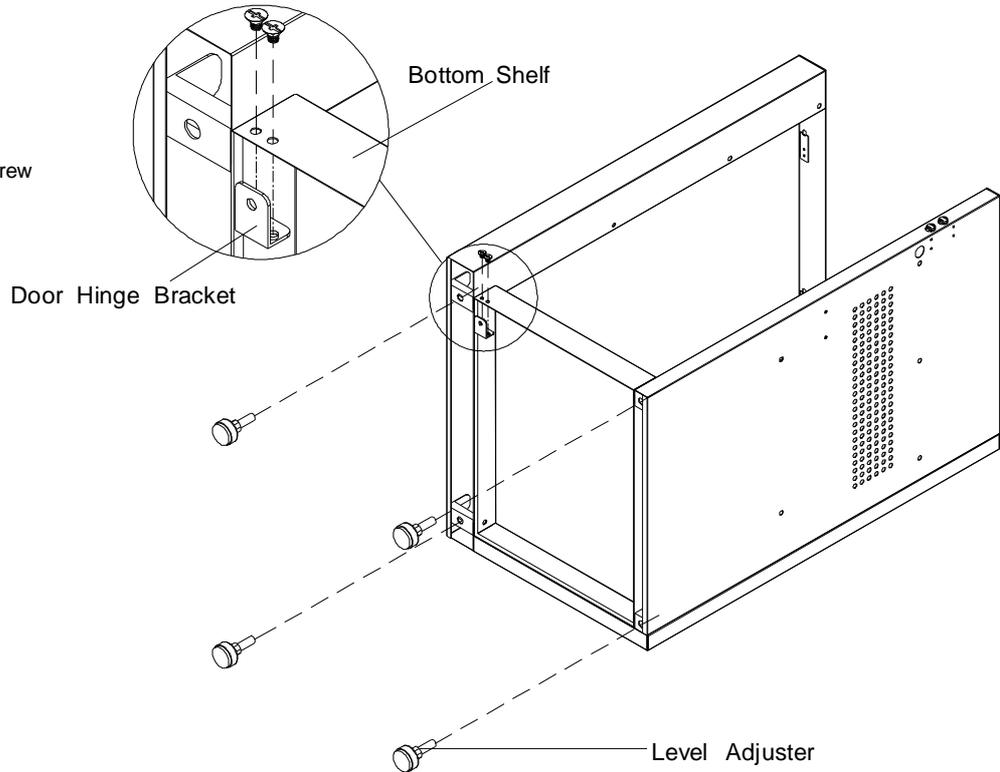
3

Install Level Adjusters and Door Hinge Bracket onto Left Cabinet

- Install Level Adjusters onto the bottom of the Left Cabinet and tighten securely by hand.
- Install Door Hinge Bracket onto the Bottom Shelf using 2 Countersunk Flat Head Screws 3/16"x1/4" and tighten securely.



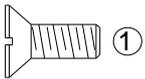
Countersunk Flat Head Screw
3/16"x1/4"
Qty. 2
Part # S142G0304A



4

Install Storage Shelf onto Left Cabinet

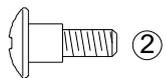
- Install 2 Bolts 3/16"x9/16" onto the Left and Right Panel and tighten securely using 2 Flange Nuts 3/16".
- Place the Storage Shelf with "U" shaped hole over the screws. See Fig.1
- Align the holes on the Storage Shelf with the holes on the Left and Right Panel, insert 2 Countersunk Flat Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16".
- Repeat the steps for another Storage Shelf.



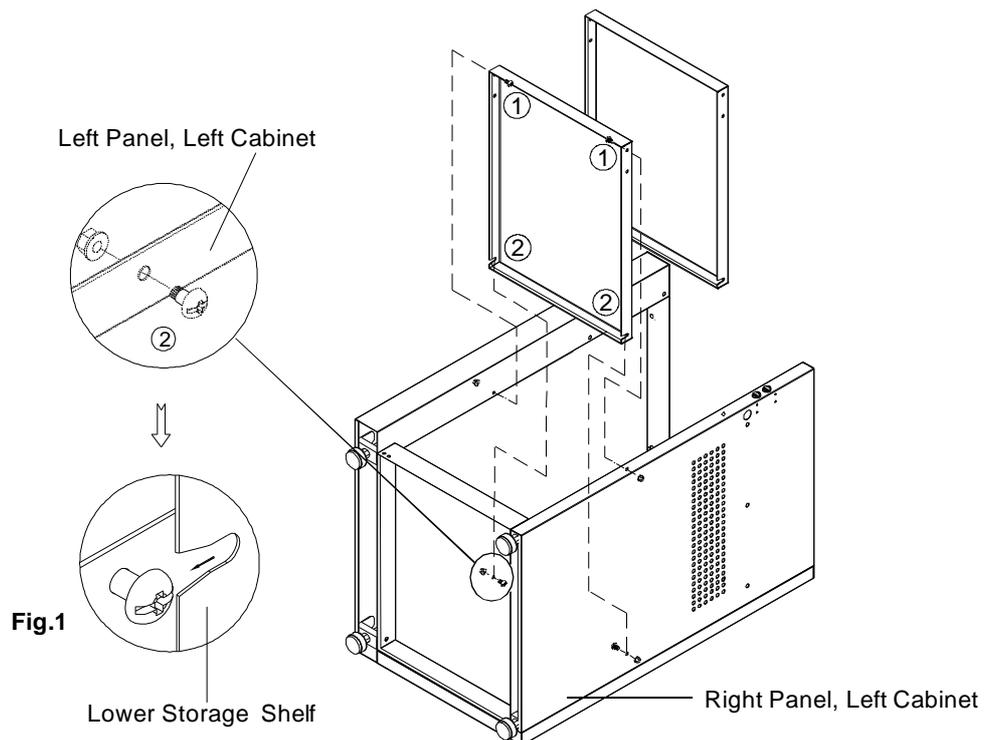
Countersunk Flat Head Screw
3/16"x3/8"
Qty. 4
Part # S142G0306A



Flange Nut 3/16"
Qty. 8
Part # S342G0306A



Bolt 3/16"x9/16"
Qty. 4
Part # S271G0364A



5 Install Front Bracket, Bowl Support Bracket and Left Side Shelf onto Left Cabinet

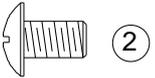
- Install Front Bracket between Left and Right Panel using 2 Phillips Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16".
- Install Bowl Support Bracket, Left onto the Right Panel using 3 Phillips Head Screws 1/4"x3/8" and tighten securely.
- Install 4 Phillips Head Screws 1/4"x1/2" to Left Side Shelf from the underside of the Side Shelf and tighten the screws only half way.
- Place the Left Side Shelf with Screws into the holes on the top of the Left Cabinet, then slide the Side Shelf to front. See Fig.1
- Tighten all screws.



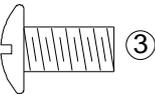
Phillips Head Screw
3/16"x3/8"
Qty. 2
Part # S112G0306A



Flange Nut 3/16"
Qty. 2
Part # S342G0306A



Phillips Head Screw
1/4"x3/8"
Qty. 3
Part # S112G0406A



Phillips Head Screw 1/4"x1/2"
Qty. 4
Part # S112G0408A

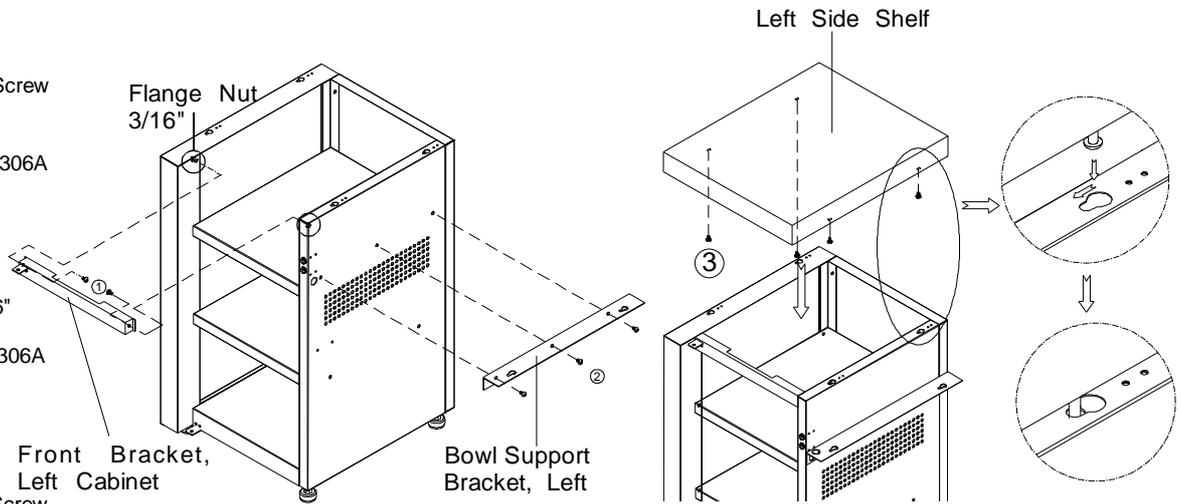
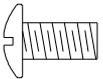


Fig.1

6 Install Right Cabinet Left & Right Panel

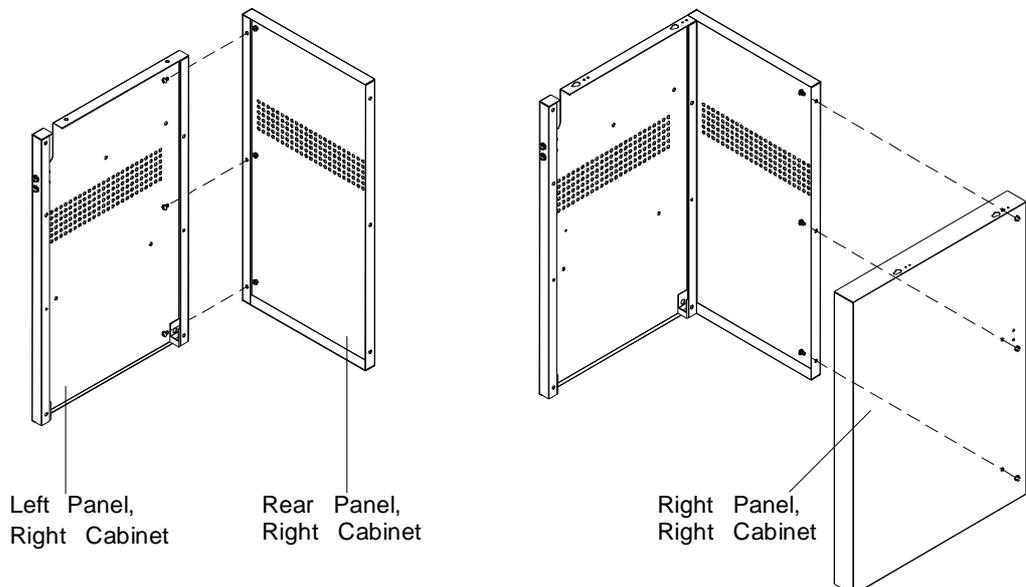
- Install the Left Panel onto the Rear Panel using 3 Phillips Head Screws 3/16"x 3/8" and tighten securely using 3 Flange Nuts 3/16".
- Install the Right Panel onto the Rear Panel using 3 Phillips Head Screws 3/16"x 3/8" and tighten securely using 3 Flange Nuts 3/16".



Phillips Head Screw
3/16"x3/8"
Qty. 6
Part # S112G0306A



Flange Nut 3/16"
Qty. 6
Part # S342G0306A

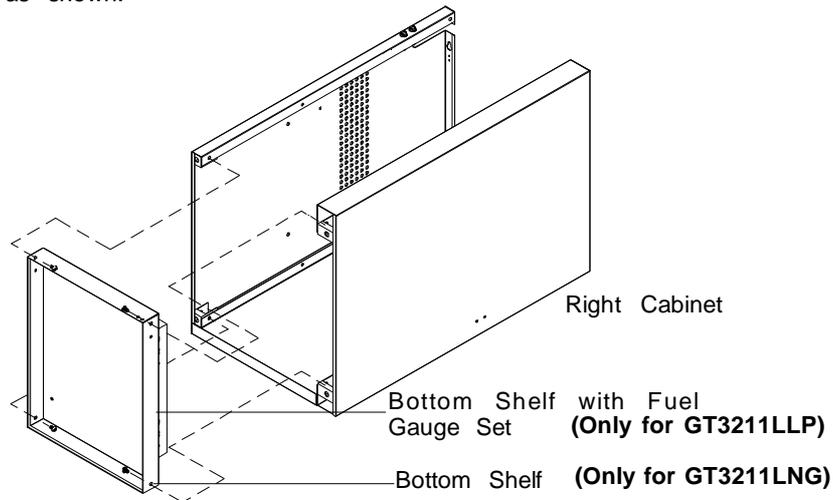


7 Install Right Cabinet Bottom Shelf

- Position the Right Cabinet as shown.
- Install Bottom Shelf between the Right Cabinet panels using 4 Phillips Head Screws 1/4"x3/8" and tighten securely as shown.

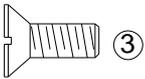


Phillips Head Screw
1/4"x3/8"
Qty. 4
Part # S112G0406A

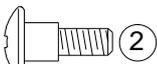


8 Install Level Adjusters, Door Hinge Bracket and Storage Shelf onto Right Cabinet

- Install Level Adjusters onto the bottom of the Right Cabinet and tighten securely by Hand.
- Install Door Hinge Bracket onto the Bottom Shelf using 2 Countersunk Flat Head Screws 3/16"x1/4" and tighten securely.
- Install 2 Bolts 3/16"x9/16" to the Left and Right Panel and tighten securely using 2 Flange Nuts 3/16".
- Place the Storage Shelf with "U" shaped hole over the screws. **Fig.1**
- Align the holes on the Storage Shelf with the holes on the Left and Right Panel, insert 2 Countersunk Flat Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16".



Countersunk Flat Head Screw
3/16"x1/4"
Qty. 2
Part # S142G0304A



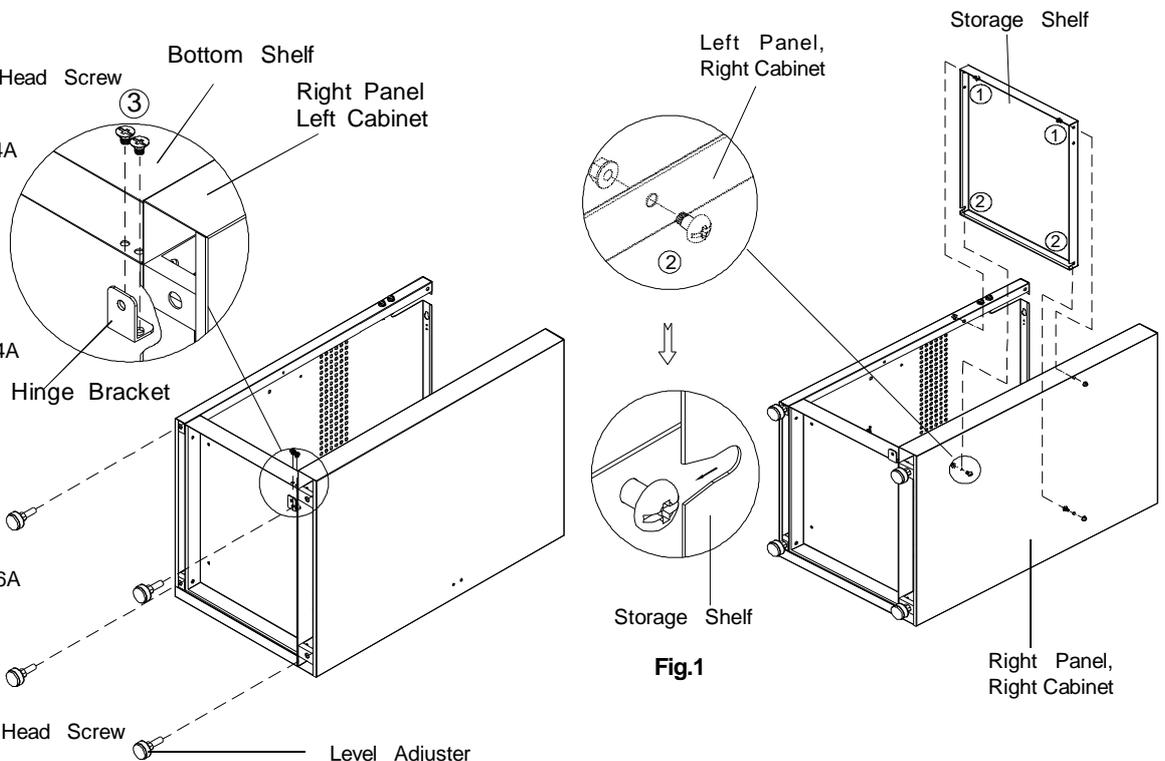
Bolt 3/16"x9/16"
Qty. 2
Part # S271G0364A



Flange Nut 3/16"
Qty. 4
Part # S342G0306A



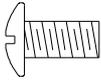
Countersunk Flat Head Screw
3/16"x3/8"
Qty. 2
Part # S142G0306A



9

Install Front Bracket, Bowl Support Bracket and Battery Box Bracket onto Right Cabinet

- Install Front Bracket between the Left and Right Panels using 2 Phillips Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16".
- Install Battery Box Bracket onto the Left Panel using 2 Phillips Head Screws 3/16"x3/8" and tighten securely using 2 Flange Nuts 3/16".
- Install Bowl Support Bracket, Right onto the Left Panel using 3 Phillips Head Screws 1/4"x3/8" and tighten securely.

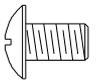


①

Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G0306A

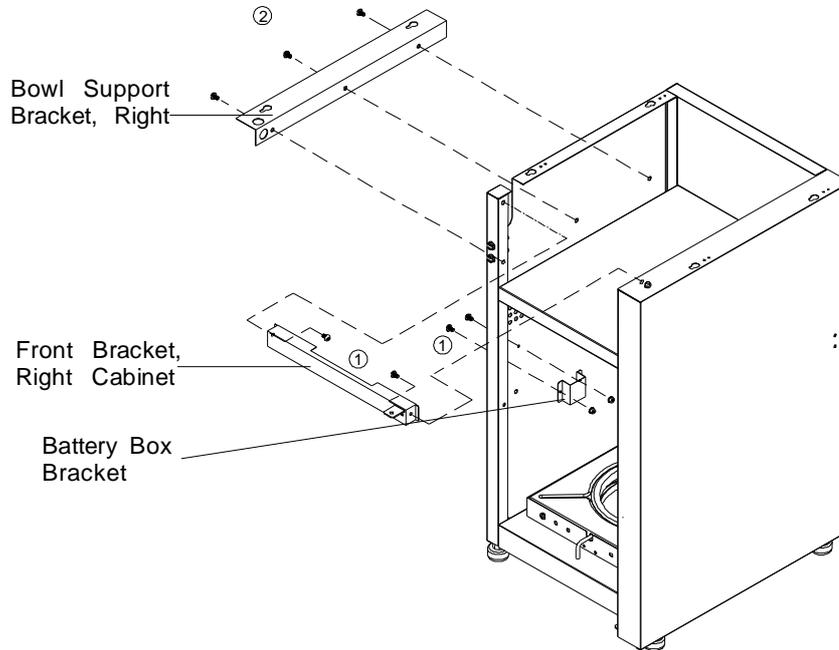


Flange Nut 3/16"
Qty. 4
Part # S342G0306A



②

Phillips Head Screw
1/4"x3/8"
Qty. 3
Part # S112G0406A



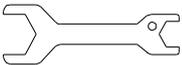
10

Install Partition Panel and adjust Level adjusters

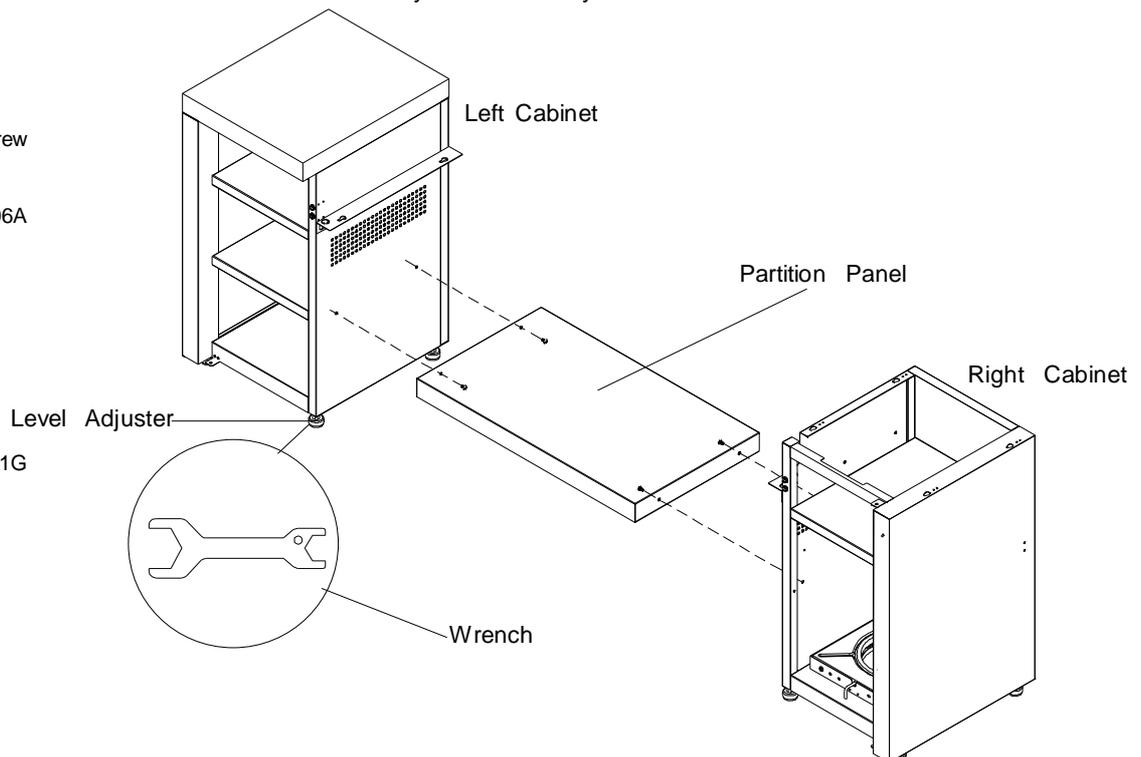
- Align the holes on the Partition Panel with the holes on the Left and Right Cabinet Panels. Install 4 Phillips Head Screws 1/4"x3/8" from the underside of the Partition Panel and tighten securely.
- If the Cabinet Sets are not level with each other, use the wrench to adjust the level adjusters on the bottom of the Cabinet Side Panels.
 - Turn the adjusters clockwise to raise the height of the Cabinet.
 - Turn the adjusters counterclockwise to lower of the Cabinet.
 - FOR YOUR SAFETY DO NOT TILT your Grill at any time.



Phillips Head Screw
1/4"x3/8"
Qty. 4
Part # S112G0406A



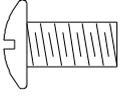
Wrench
Qty. 1
Part # P05515021G



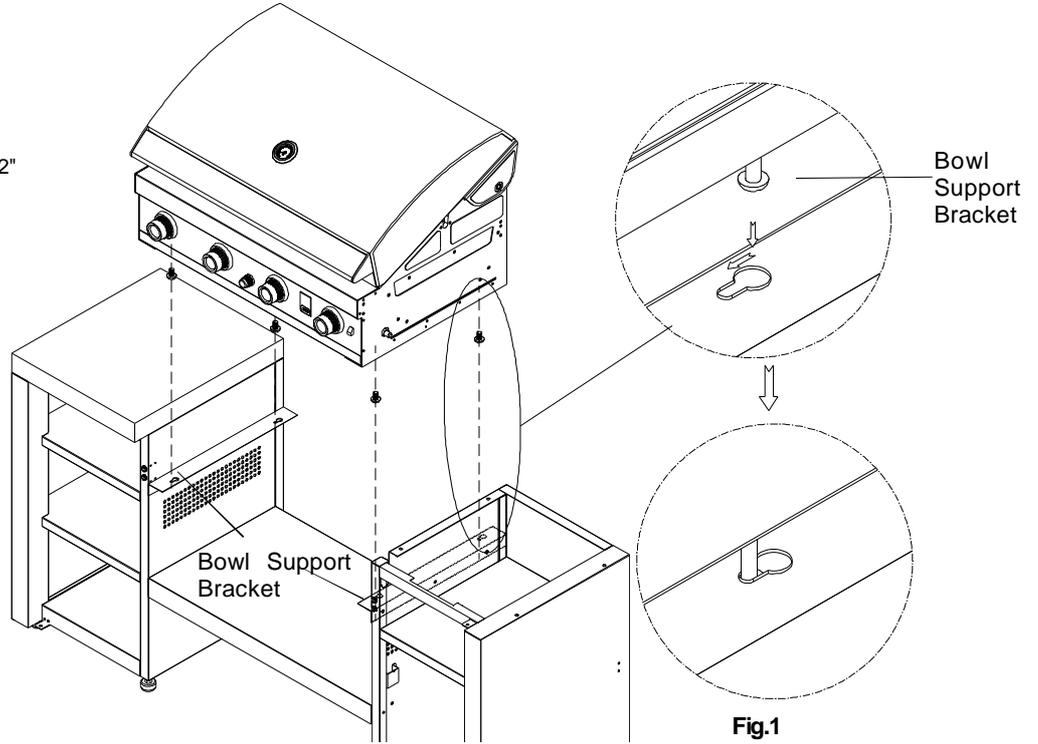
11

Install Grill Bowl

- Remove all components from the Grill Bowl.
- Install 4 Phillips Head Screws 1/4"x1/2" to the bottom of the Grill Bowl. Tighten the Screws only half way.
- With the help of your assistant, lift and position the Grill Bowl into the holes on the Bowl Support Brackets, then slide the Grill Bowl to front (as shown in Fig.1) and tighten all screws.



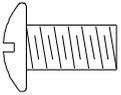
Phillips Head Screw 1/4"x1/2"
Qty. 4
Part # S112G0408A



12

Install Side Burner Frame

- Install 4 Phillips Head Screws 1/4"x1/2" from the underside of the Side Burner Frame and tighten all screws only half way.
- Place the Side Burner Frame with the screws into the holes on the top of the Right Cabint Panels, then slide the Side Burner Frame to front. as shown in Fig 2.



Phillips Head Screw 1/4"x1/2"
Qty. 4
Part # S112G0408A

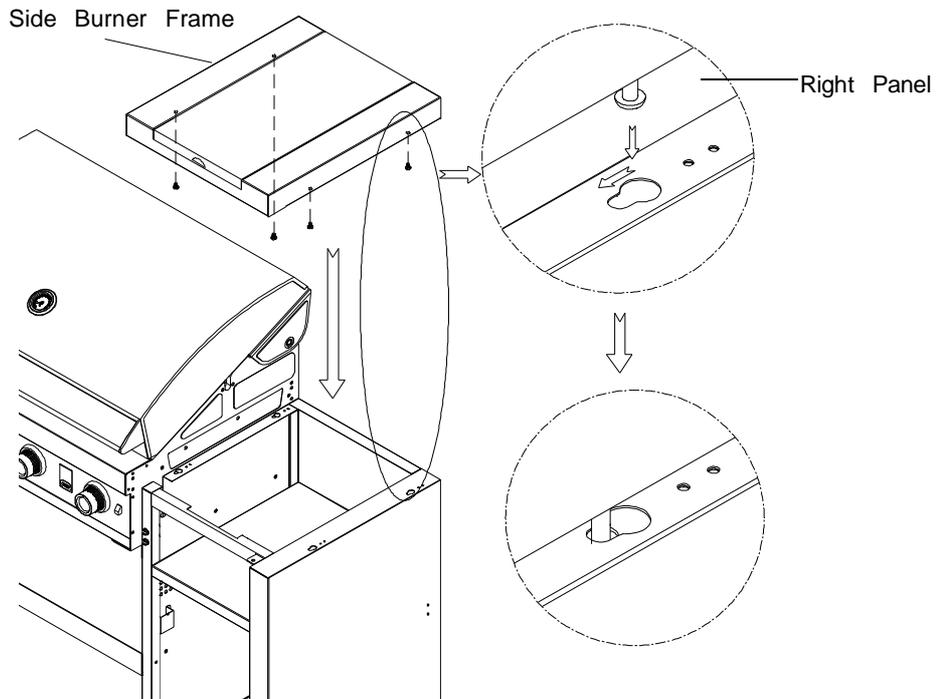
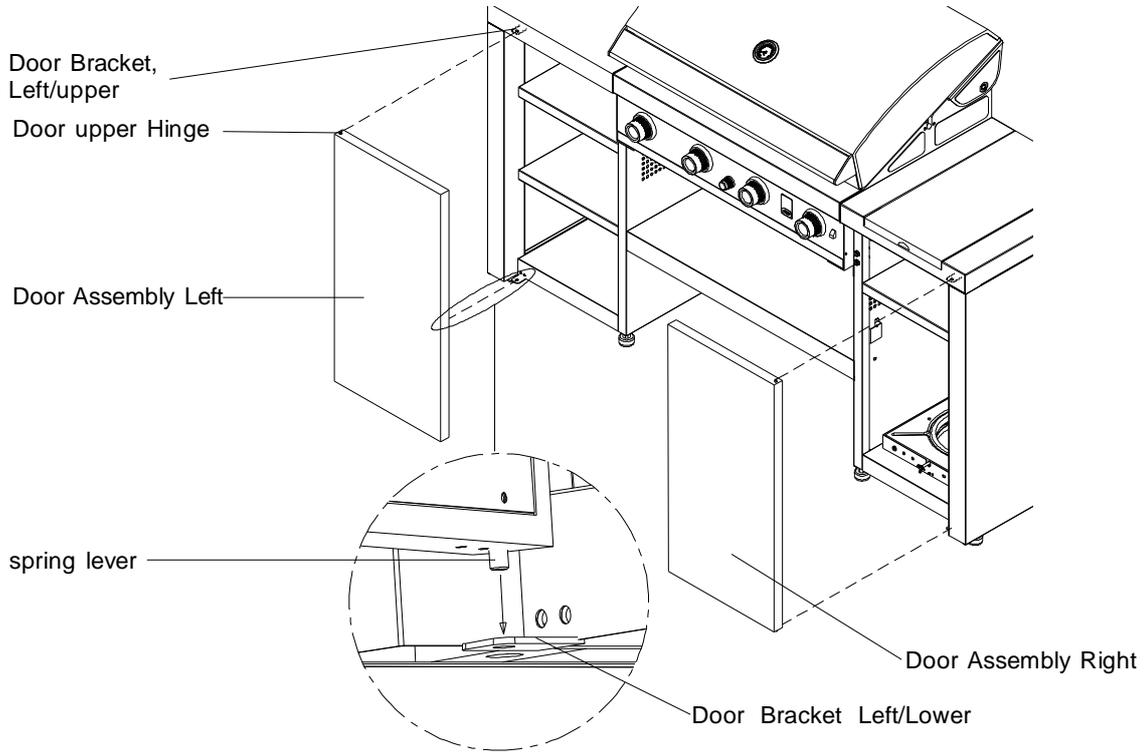


Fig. 2

13

Install Doors

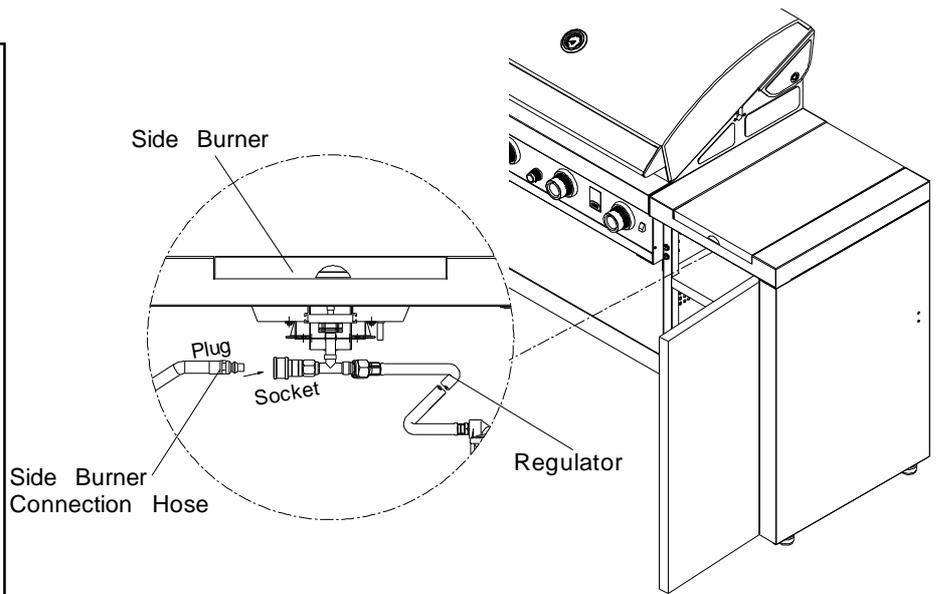
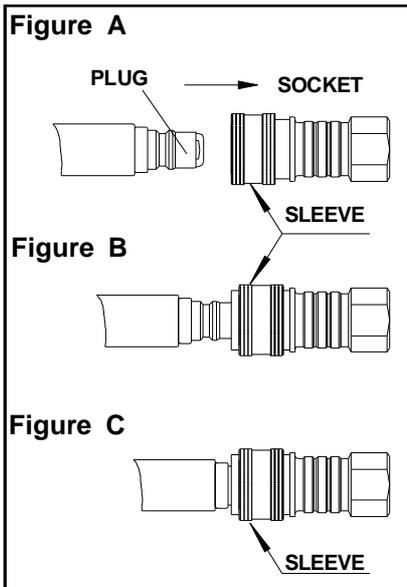
- Place the Door Assembly Left Upper Hinge into the Door Bracket Left/Upper. Press the spring lever mechanism and Position the Door into the Door Bracket Left/Lower. Release the spring lever to lock the Door into the Door Lower Bracket.
- Repeat steps for installing the Door Assembly Right.



14

Install Side Burner Connection Hose

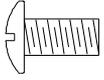
- Push back Sleeve of the Socket. See Figure A.
- Insert Plug then release Sleeve. See Figure B.
- Push Plug until sleeve snaps forward locking the Plug into the Socket. See Figure C.



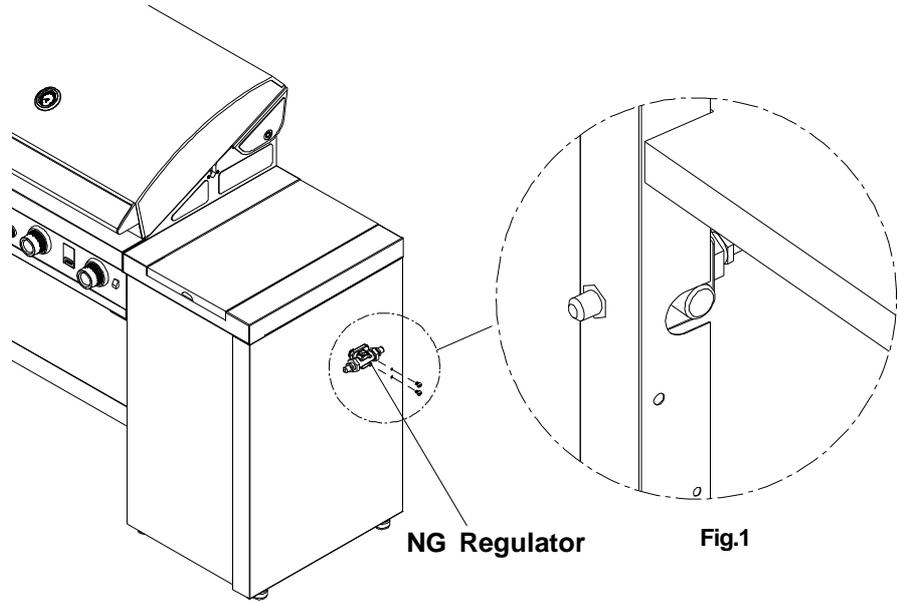
15

Install NG Regulator into the Right Cabinet(Only for GT3211LNG)

- Install the NG Regulator into the Right Cabinet Panel using 2 Phillips Head Screws 3/16"x1/4" and tighten securely. See Fig. 1.



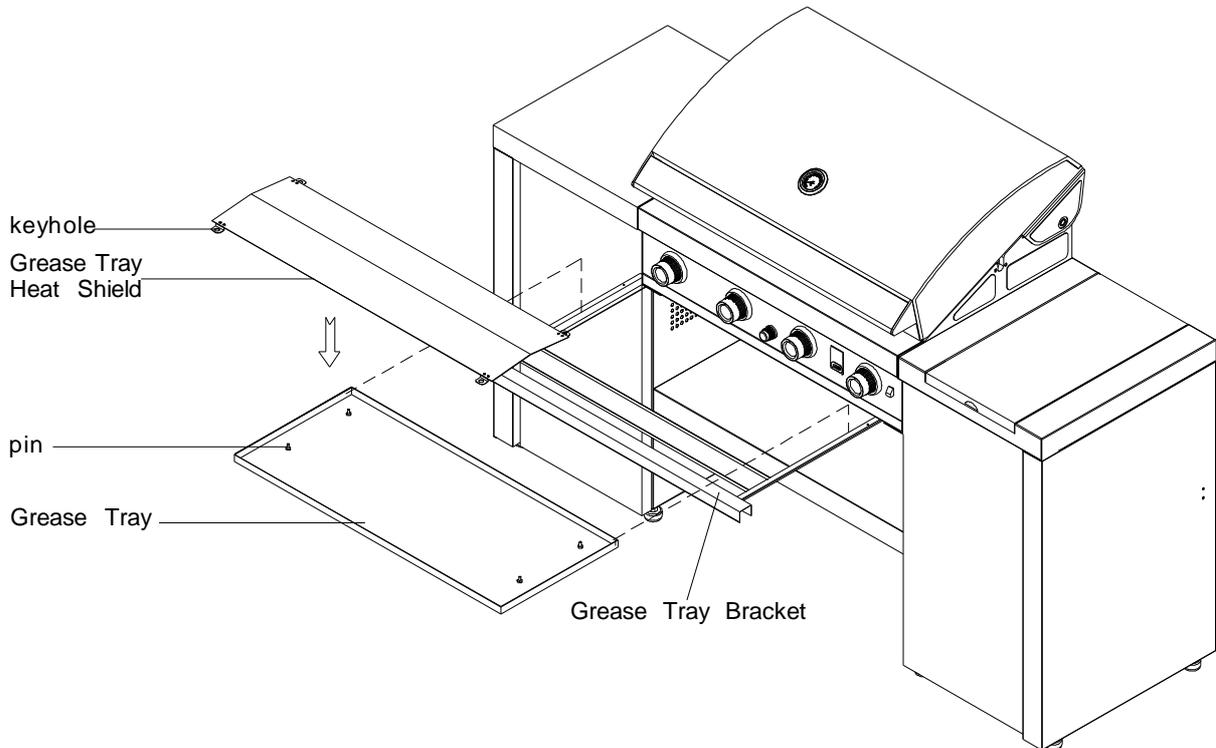
Phillips Head Screw
3/16"x1/4"
Qty. 2
Part # S112G0304A



16

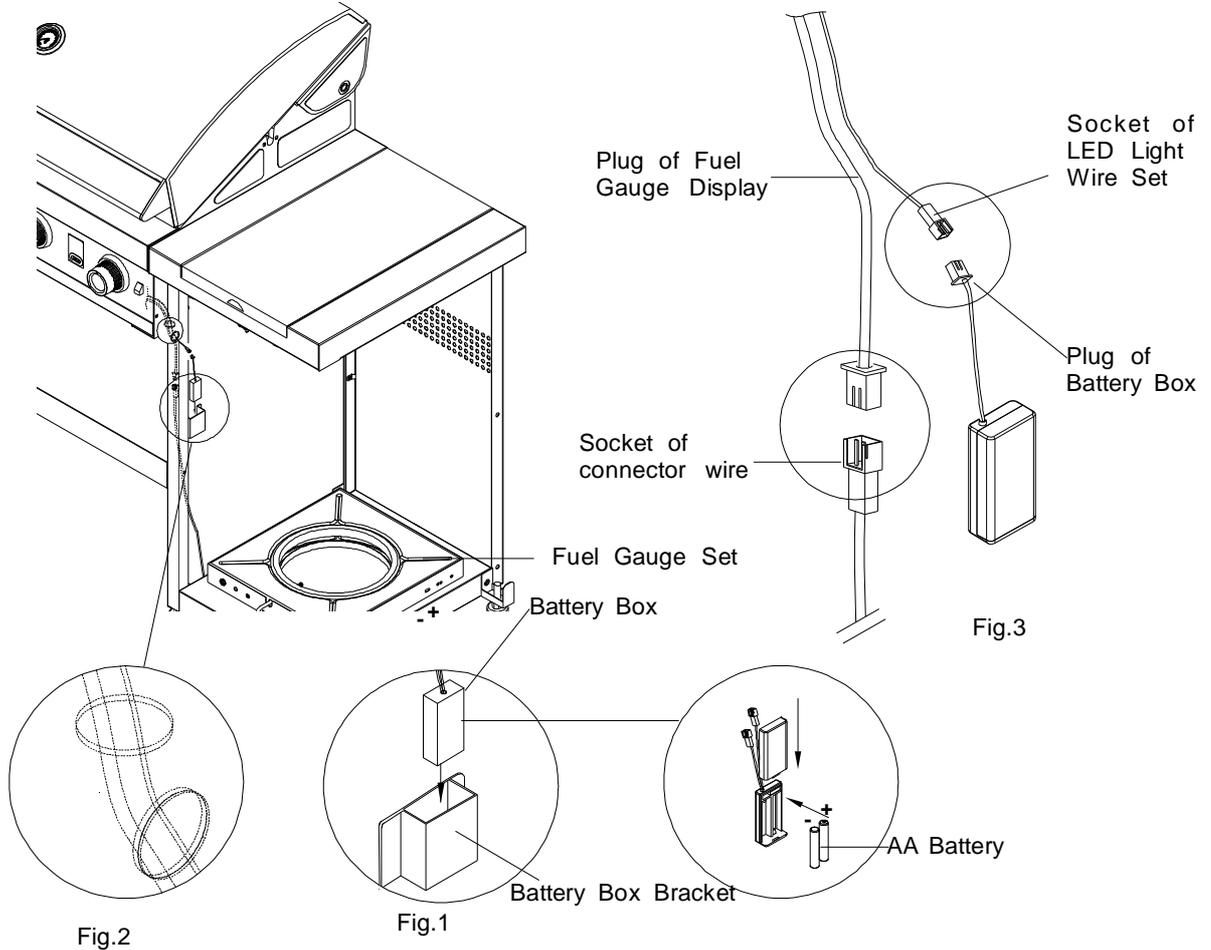
Install Grease Tray Heat Shield and Grease Tray

- Align the 4 keyholes on the Grease Tray Heat Shield and the 4 pins on the Grease Tray as shown. Push the Grease Tray Heat Shield onto the Grease Tray pins.
- Pull out the Grease Tray Bracket. Place the Grease Tray with Grease Tray Heat Shield into the Grease Tray Bracket as shown. Push the Grease Tray Bracket back into position.



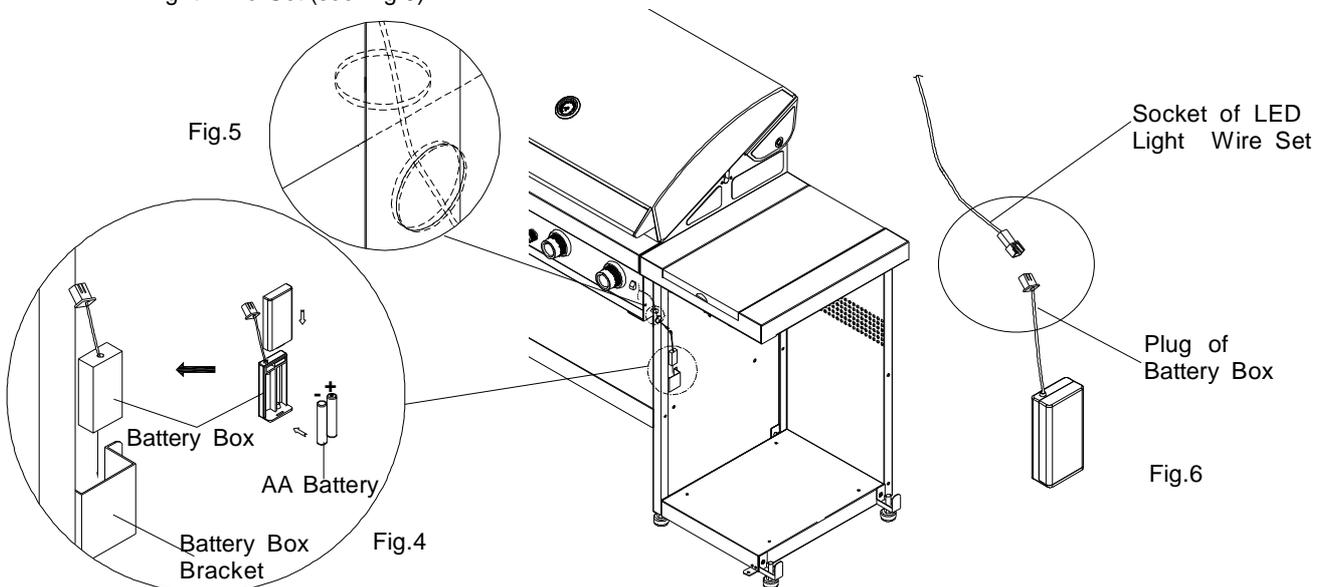
17-1 Install Batteries and Connect Electric Wires(Only for GT3211LLP)

- Open the cap of the Battery Box and put 2 AA batteries inside. Make sure the "+" and "-" ends are placed correctly as shown. Close the cap and then Put the Battery Box into the Battery Box Bracket. (see Fig.1)
- Remove the Grease Tray Bracket. Make sure threading two Electric Wires through the holes on the underside of Control Panel and Right Cabinet Panel (see Fig.2), push the plug of Fuel Gauge Display into the Socket of the connector wire and push the Plug of Battery Box into Socket of LED Light Wire Set. (see Fig.3)



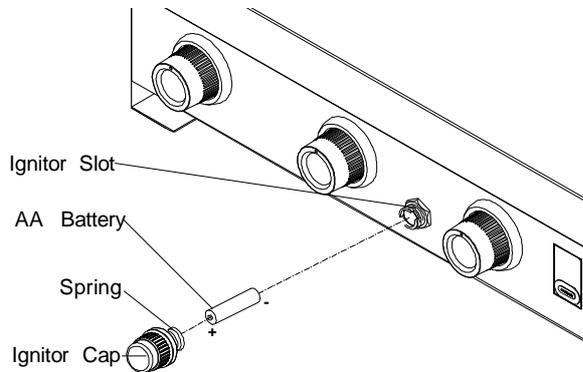
17-2 Install Batteries and Connect Electric Wires(Only for GT3211LNG)

- Open the cap of the Battery Box and put 2 AA batteries inside. Make sure the "+" and "-" ends are placed correctly as shown. Close the cap and then Put the Battery Box into the Battery Box Bracket.(see Fig.4)
- Remove the Grease Tray Bracket. Make sure threading one Electric Wire through the holes on the underside of Control Panel and Right Cabinet panel (see Fig.5), then push the Plug of Battery Box into the Socket of LED Light Wire Set.(see Fig.6)



18 Install Ignitor Battery

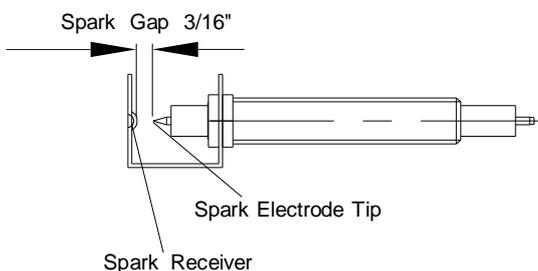
- Remove Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Position the Cap and Spring over the AA battery and tighten onto Control Panel.



19 Main Burner Electrode Check with the assistance of another person, perform this Electrode Check before proceeding.

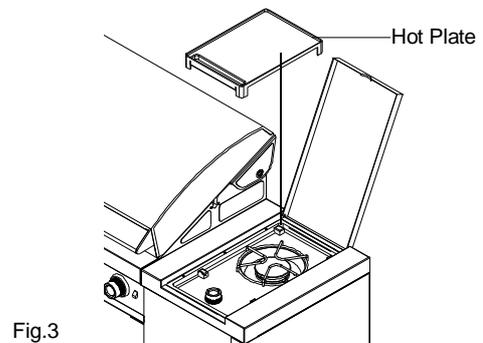
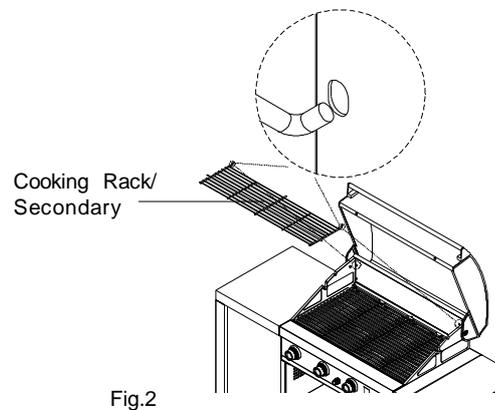
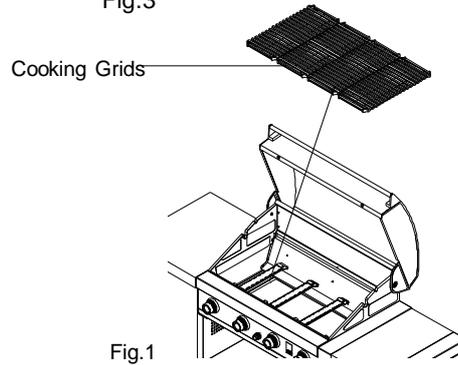
This test will ensure that the Spark Electrode Tips are properly positioned so your grill lights easily and properly.

- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand behind to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Push and turn Burner Control Knob to ⚡ and you will hear a "clicking" sound as the burner is being ignited. Your assistant should see a blue spark within each Gas Collector Box. If a spark is present the Electrode Tips are properly positioned.
- If no spark is seen, the Spark Gap needs to be adjusted as follows:
 - If the gap between the Spark Electrode Tip and Receiver is more than 3/16" wide use needle nose pliers to gently squeeze the Spark Receiver to narrow gap.
 - Recheck the Electrode again, if no "clicking" sound is heard:
 - AA Battery may be installed backwards.
 - Electric wires may be loose. Remove the AA Battery and inspect the Ignitor Junction Box found in the Control Box and reconnect any loose wires.



20 Install Cooking Components and Hot Plate

- Place Cooking Grids on bowl ledge. see Fig.1
- Place the Secondary Cooking Rack into the slots on Grill Bowl Rear Panel. see Fig.2
- Place the Hot Plate onto the Side Burner.see Fig.3



Final Grill Assembly Step

When you have finished assembling your grill be sure that all screws are tightened for safe operation of your grill.

Before each use of the grill, make sure the Grease Tray and is fully seated under the Grill Bowl.

CAUTION: The Grease Tray should be inspected before each grill use to be sure there is no excessive grease buildup. Clean the Grease Tray frequently to eliminate grease build-up and to prevent grease fires.

USE AND CARE INSTRUCTIONS

CORRECT LP GAS TANK USE

- LP Gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). **Never** connect your gas grill to an LP Gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size LP Gas tank to use. **You must use an "OPD" gas tank which offers a listed Overfill Prevention Device.** This safety feature prevents tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The LP Gas tank must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The LP Gas tank must have a shutoff valve, terminating in an LP Gas supply tank valve outlet, that is compatible with a Type 1 tank connection device. The LP Gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The LP Gas tank must have a collar to protect the tank valve.
- Never connect an unregulated LP gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas tank. Only use the regulator and hose assembly supplied with your gas grill. Replacement hose and regulator assembly must be identical to those listed in the parts list of this Operator's Manual as specified by the Manufacturer.
- Have your LP Gas dealer check the release valve after every filling to ensure it remains free of defects.
- Always keep LP Gas tank in upright position.
- Do not subject the LP Gas tank to excessive heat.
- Never store an LP Gas tank indoors. If you store your gas grill in the garage always disconnect the LP Gas tank first and store it safely outside.
- LP Gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP Gas tanks must not be stored in a building, garage or any other enclosed area.
- The regulator and hose assembly can be seen by opening the cart doors. They must be inspected before each use of the grill. If the hose is damaged in any way, it must be replaced prior to using the grill again.
- Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void the warranty.
- Never light your gas grill with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- Never allow children to operate your grill. Do not allow children or pets to play near your grill. Always supervise children and pets if they are in the vicinity of the unit.

- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your grill.
- Keep fire extinguisher readily accessible. In the event of a oil/grease fire, do not attempt to extinguish with water. Use type B extinguisher or smother with dirt, sand or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the grill to cool, and then place a cover on it.
- Use your grill on a level, stable surface in an area clear of combustible materials.
- Do not leave grill unattended when in use.
- Do not move the appliance when in use.
- Allow the grill to cool before moving or storing.
- Do not use your grill as a heater.
- This grill is not intended to be installed in or on recreational vehicles and/or boats.
- The grill is not intended for commercial use.
- Never** use charcoal or lighter fluid in this grill.



WARNING



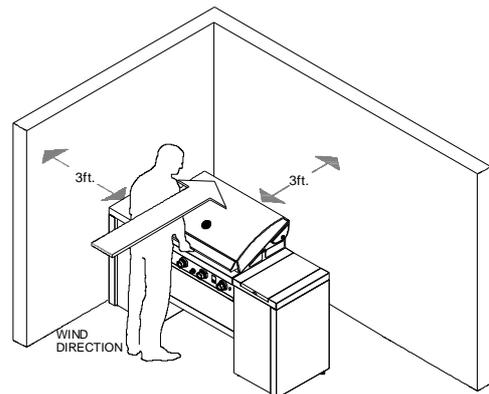
- A. Do not store a spare LP-Gas tank under or near this appliance.
- B. Never fill the tank beyond 80 percent full; and
- C. If the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.



WARNING



- Use your grill at least 3 feet away from any wall or surface.
- Use your grill 3 feet away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (See Diagram Below), or any other sources of ignition; including pilot lights and live electrical appliances.
- Do not use your grill under any overhead combustible construction.
- Never use your gas grill in a garage, porch, shed, breezeway, or any other enclosed area.
- In windy conditions, always position the front of the grill to face oncoming wind to reduce heat and smoke blowing in your face, and to prevent potential hazards to yourself and the grill.



USE AND CARE INSTRUCTIONS

NOTE about LP Gas Tank Exchange Programs

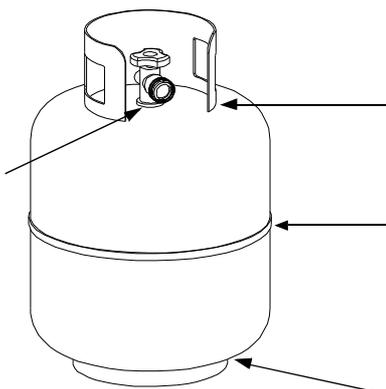
- Many retailers that sell grills offer you the option of replacing your empty LP Gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the LP Gas tank section of this Guide.
- Always keep new and exchanged LP Gas tanks in an up-right position during use, transit or storage.
- Leak test new and exchanged LP Gas tanks BEFORE connecting one to your grill.

How to Leak Test your LP Gas Tank

For your safety:

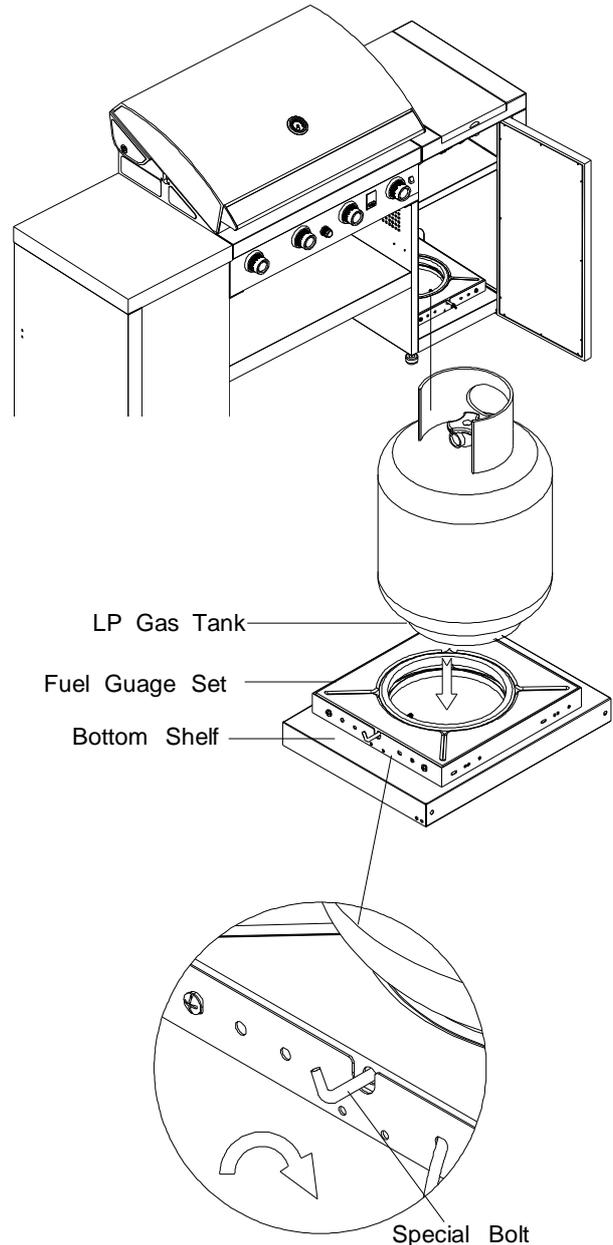
- All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.
- When checking for gas leaks do not smoke.
Do not use an open flame to check for gas leaks.
- Your grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result.

- ☞ Use a clean paintbrush and a 50/50 mild soap and water solution.
- ☞ Brush soapy solution onto LP Gas tank in the areas indicated by the arrows. See diagram.
- ☞ If growing bubbles appear do not use or move the LP Gas tank. Call an LP Gas Supplier or your Fire Department.



Secure a 20lb LP Gas Tank to Gas Grill

- Turn your LP Gas Tank Valve clockwise to the closed or OFF position.
- Place LP Gas Tank into the Fuel Gauge Set on the Bottom Shelf.
- Install the Tank so the Tank Valve faces the front left corner of Right Cabinet.
- Screw the Wing Bolt in to secure the gas tank.



Note: The Special Bolt is used to secure the Tank Foot.

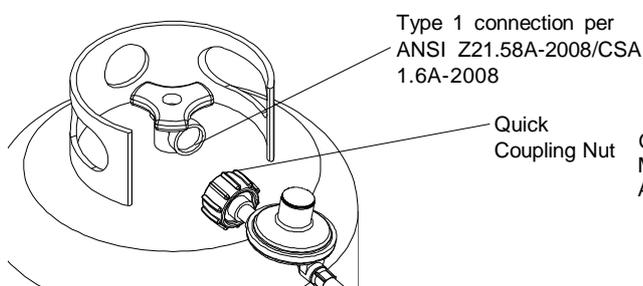
WARNING
<p>If growing bubbles appear do not use or move the LP Gas tank. Contact an LP Gas Supplier or your fire department!</p>

USE AND CARE INSTRUCTIONS

LP Gas Model only:

Connect Regulator with Hose to your LP Gas Tank

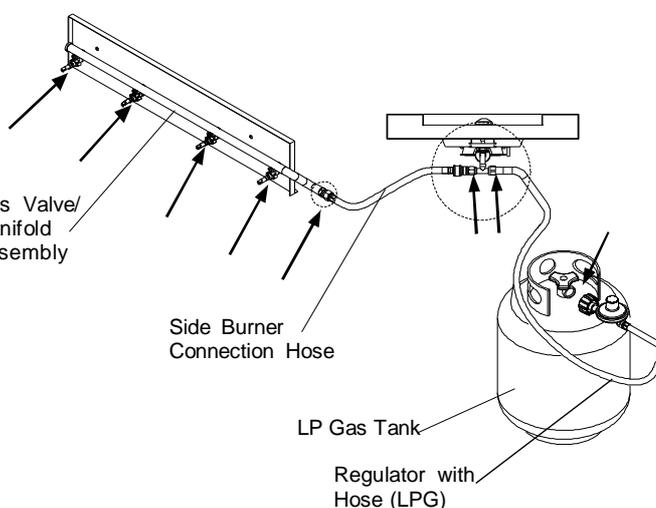
- Turn all Burner Valves to the OFF position.
- Inspect the valve connection port and regulator assembly for damage or debris. Remove any debris. Never use damaged or plugged equipment.
- Connect the regulator assembly to the tank valve and **HAND TIGHTEN** nut clockwise to a full stop. **DO NOT** use a wrench to tighten because it could damage the Quick Coupling Nut and result in a gas leak/fire hazard.
- Open the tank valve (counterclockwise) 1/4 to 1/2 of a full turn, and use a soapy water solution to check all connections for leaks before attempting to light your grill. See "Check all connections for LP Gas Leaks". If a leak is found, turn the tank valve off and do not use your grill until the leak is repaired.



Check all connections for LP Gas Leaks

Never test for leaks with an open flame. Prior to first use, at the beginning of each season, or every time your LP Gas tank is changed, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to the full OFF position, then turn the gas ON at source.
- Apply the soap solution to all gas connections indicated by the arrows. See diagram. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.



CAUTION: When the appliance is not in use the gas must be turned off at the tank. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



If you have a gas leak that cannot be repaired by tightening, turn off the gas at the source, disconnect fuel line from your grill and call 1-877-934-7455 or your gas supplier for repair assistance.



1. Do not store spare LP cylinder within 10 feet (3m) of this appliance.
2. Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this appliance.
3. When cooking with oil/grease, do not allow the oil/grease to get hotter 350°F (177°C)
4. Do not leave oil/grease unattended.

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

- Make sure the Burner Valves and LP Gas tank valve are off. (Turn clockwise to close.)
- Detach the hose and regulator assembly from the LP Gas tank valve by turning the Quick Coupling Nut counterclockwise. Do not use a wrench or any tools when turning the Quick Coupling Nut.



Failure to read and follow the Use and Care Instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.

Natural Gas Connection

Natural Gas Model only:

Connecting Natural Gas To Your Grill

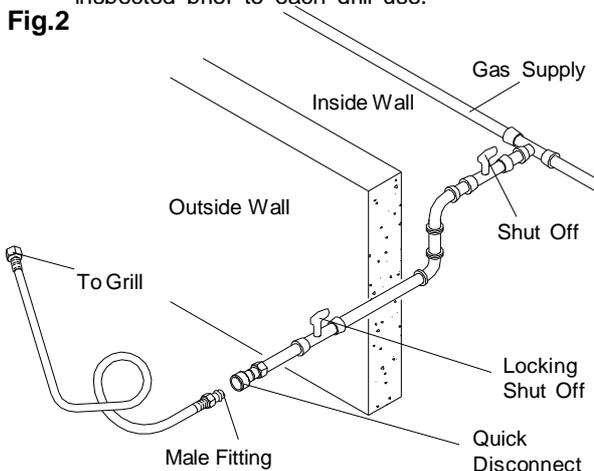
- Connect the Swivel nut of the 12' Natural Gas Hose to the horizontal fitting of NG Regulator as shown in **Fig.1**. Connect the other hose end (male plug) to the gas supply line from your home. Read and follow the "Natural Gas Safety Instructions" below.

Natural Gas Safety Instructions

- Your natural gas grill is designed for use with natural gas (NG) only. The gas pressure Regulator supplied with this appliance **must** be installed and used on your grill. The unit and Regulator are set to operate with an outlet pressure of 4" W.C.
- Install a Shutoff Valve at the gas supply source outdoors at a point after the gas pipe exits the outside wall and before the quick-disconnect hose. Or install it at the point before the gas line piping enters the ground. See **Fig. 2**.
- Pipe sealing compound or pipe thread tape resistant to the action of natural gas must be used on all male pipe thread connections.
- Disconnect your gas grill from fuel source when the gas supply is being tested at high pressures. This gas grill and its individual shutoff valve must be disconnected from the gas supply pipe system during any pressure testing of that system at pressure in excess of 1/2 psi (3.5kpa).
- Turn off your gas grill when the gas supply is being tested at low pressures. The grill must be isolated from the gas supply pipe system by closing its individual manual shutoff valve during any pressure testing of the gas supply pipe system at pressures equal to or less than 1/2 psi (3.5kpa).
- The Quick Disconnect connects to a 3/8 inch NPT thread from the gas source. The Quick Disconnect fitting is a hand operated device that automatically shuts off the flow of gas from the source when it is disconnected.
- The Quick Disconnect fitting can be installed horizontally or pinpointing downward. DO NOT install the fitting with the opening pointing upward because the fitting could collect water and debris.
- The Dust Covers (plastic plugs) provided with the Quick Disconnect Hose help keep the open ends clean while disconnected.

WARNING: Do not route the 12 Foot Quick Disconnect Hose under a deck. The hose must be visible and inspected prior to each grill use.

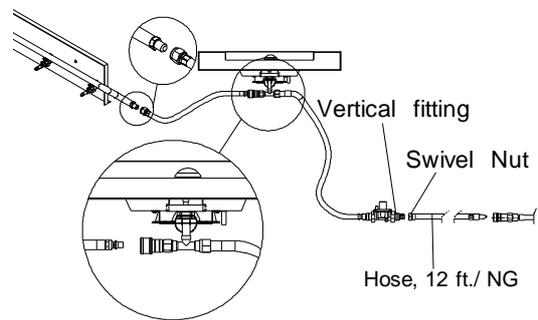
Fig.2



Gas Line Piping:

- If the length of line required does not exceed 50 feet, use a 5/8" O.D. tube. One size larger should be used for lengths greater than 50 feet.
- Gas piping must be copper tubing, type K or L; polyethylene plastic tube, with a minimum wall thickness of 0.62 inch; or standard weight (schedule 40) steel or wrought iron pipe.
- Copper tubing must be tin-lined if the gas contains more than 0.3 grams of hydrogen sulfide per 100 cubic feet of gas.
- Plastic tubing is suitable only for outdoor, underground use.
- Gas piping in contact with earth, or any other material which may corrode the piping, must be protected against corrosion in an approved manner.
- Underground piping must have a minimum of 18" cover.

Fig.1

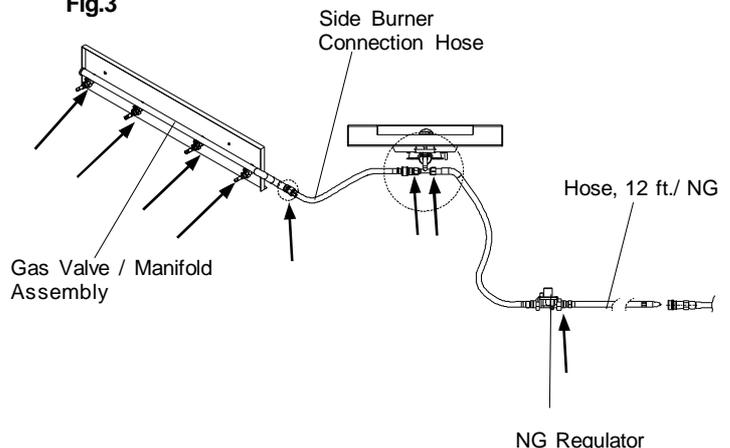


Check all connections for Natural Gas Leaks

Never test for leaks with an open flame. Prior to first use and at the beginning of each season, you must check for gas leaks. Follow these three steps:

- Make a soap solution by mixing one part liquid detergent and one part water.
- Turn the grill Control Knobs to their full OFF positions. Next, turn the gas ON at the source.
- Apply the soap solution to all gas connections indicated by the arrows. See **Fig.3**. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

Fig.3



USE AND CARE INSTRUCTIONS

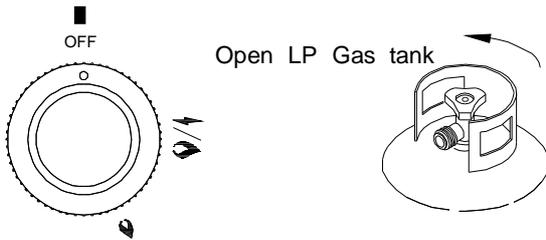
Grill Lighting Instructions

1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with all Safety and Use and Care instructions in this manual. Do not smoke while lighting your grill or when checking the gas supply connections.
3. Be sure that the LP Gas tank is filled and lock Casters to prevent movement during grill operation.
4. Open the Grill Lid.

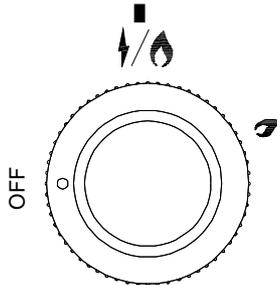
WARNING

Failure to replace a faulty hose, secure gas supply connections or to open the Lid before proceeding to the Lighting Procedures could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

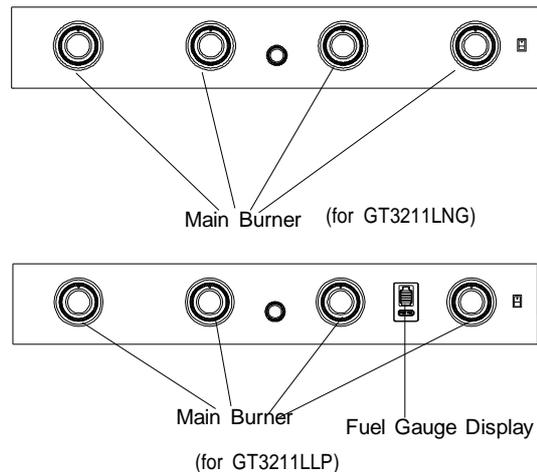
5. Set Control Knobs to OFF and open the LP Gas tank valve **SLOWLY 1/4 of a turn**. For Natural Gas open the Shut Off Valve at source.



6. Push and turn Right Main Burner Control Knob to . Always light the Right Main Burner first. Press the electric ignitor 3 to 4 seconds to light the burner.



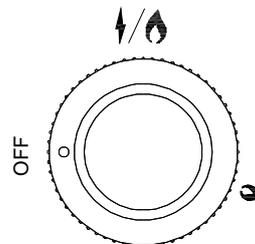
7. If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
8. After one Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn.
9. Turn each other burner knob to to light. Note: When lighting all main burners, start with the burner furthest from fuel source location, then light remaining burners in sequence moving toward fuel source.



Side Burner Lighting Instructions

1. Follow steps 1 through 5 of the Grill Lighting Instructions.

2. Push and turn Control Knob to .



3. The built-in spark ignitor will light the burner automatically.
4. You may have to push and turn the control knob up to 3 or 4 times to light.
5. If ignition does not occur in 5 seconds, turn the Burner Control(s) off, wait 5 minutes, and repeat the lighting procedure. If ignition still does not occur, turn the burner control(s) and gas source OFF. Wait 5 minutes for gas to clear and then conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.
6. After Burner is lit, turn the tank valve SLOWLY one more 1/4 of a turn.

NOTE

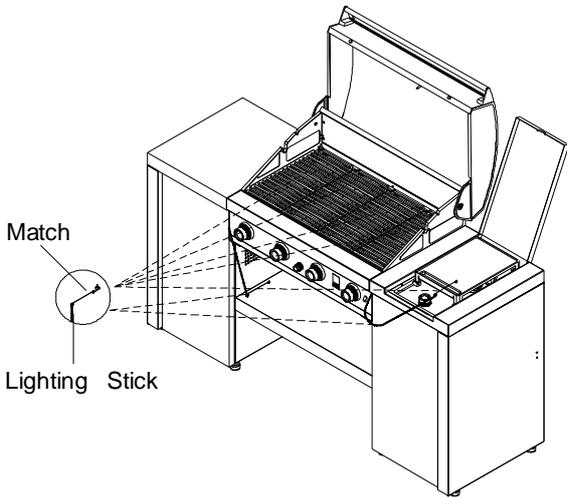
Replace the batteries when low battery as noted below:

1. If LED indicator light does not work when turn on the light button.

USE AND CARE INSTRUCTIONS

Manually Lighting Your Grill By Paper Match

To light your gas grill by match, insert a match into the Lighting Stick and follow steps 1 through 5 of the Grill Lighting Instructions. Then, light the match and place Lighting Stick through the Cooking Grids and underside of the Hot Plate on the grill (See Diagrams Below). Turn the correlated Control Knob to the setting to release gas. The Burner should light immediately.



WARNING

Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.

Fuel Level Gauge Operation

Before using the Fuel Level Gauge be sure all electric wires are properly connected.

1. Initial setting for the Fuel Gauge Display:

Press "CHECK FUEL" button for 5 seconds, then release. The Fuel Level Indicators will switch from full rows to the middle row only. Wait 3 seconds, before pressing "CHECK FUEL" again. The Fuel Gauge Display will show an Icon of Gas Tank. It is then ready for use.

Note: Do Not place the Gas Tank into the Fuel Gauge Set while conducting initial setting up for the Fuel Gauge Display .

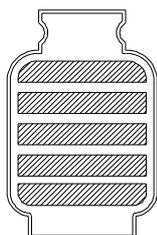
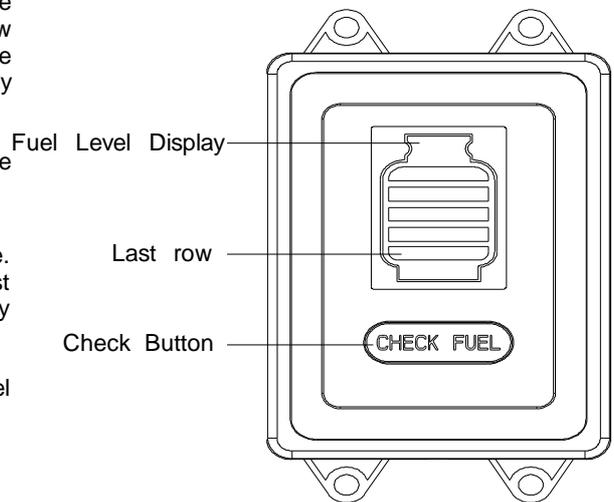
2. Fuel Level Display:

Press the "CHECK FUEL" button to check the gas volume. When the gas volume is low and the display shows only the last row, the indicator will flash to warn you that the gas tank is nearly empty.

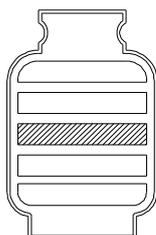
Note: Gas Tank must be connected to Fuel Gauge Set for Fuel Level check.

3. Low Battery:

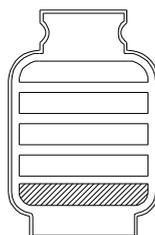
If the battery is low, the Fuel Level Display will light up once, then turn off automatically when you press "Check Fuel" button. If so, please replace the batteries.



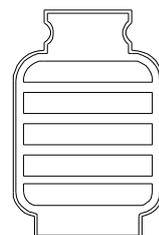
Full row



Middle row



Last row



Gas Tank Icon

USE AND CARE INSTRUCTIONS

Troubleshooting

If the grill fails to light :

1. Turn gas off at source and turn Control Knobs to OFF. Wait at least 5 minutes for gas to clear, then retry.
 2. If your grill still fails to light, check gas supply and connections.
 3. Repeat lighting procedure. If your grill still fails to operate, turn the gas off at source, turn the Control Knobs to OFF, then check the following:
- Misalignment of Burner Tubes over Orifices
Correction: Reposition Burner Tubes over Orifices.
 - Obstruction in gas line
Correction: Remove fuel line from grill. Do not smoke! Open gas supply for one second to clear any obstruction from fuel line. Close off gas supply at source and reconnect fuel line to grill.
 - Plugged Orifice
Correction: Remove Burners from grill by removing the screw from the rear of each Burner using Phillips Head Screwdriver. Carefully lift each Burner up and away from gas valve Orifice. Remove the Orifice from gas valve and gently clear any obstruction with a fine wire. Then reinstall all Orifices, Burners, screws and cooking components.
 - If an obstruction is suspected in Gas Valves or Manifold, call the Grill Information Center 1-877-934-7455 Monday - Friday 8:00am-4:30pm CST
 - Obstruction in Burner Tubes
Correction: Follow the Burner Tube cleaning procedure on **page 39** of this Operator's Manual.
 - Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **step 18 on page 19**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed, turn any Main Burner Control Knob to $\frac{1}{4}$ turn, push in, and watch for the presence of a spark at the end of the Electrode
 - Disconnected Electric Wires
Correction: Inspect the Ignitor Junction Box found behind the Control Panel. Connect loose Electric wires to Junction Box and try to light the grill.
 - Weak AA battery
Correction: Remove the Ignitor Cap and replace the battery.
 - If the grill still does not light you may need to purge air from the gas line or reset the regulator excess gas flow device. **Note:** This procedure should be done every time a new LP Gas tank is connected to your grill.

To purge air from your gas line and/or reset the regulator excess gas flow device:

- Turn Control Knobs to the OFF position.
- Turn off the gas at the tank valve.
- Disconnect regulator from LP Gas tank.
For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.
- Let unit stand 5 minutes to allow air to purge.
- Reconnect regulator to the LP Gas tank.
For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- Turn tank valve on SLOWLY 1/4 of a turn.
For Natural Gas open Shut Off valve.
- Open the Grill Lid.
- Push and turn the Right Main Burner Control Knob to $\frac{1}{4}$ turn and you will hear a clicking sound as the burner is being ignited.
- Once the burner is lit, turn the knob to .



Should a FLASHBACK fire occur in or around the Burner Tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Y Shut off gas supply to the gas grill.
- Y Turn the Control Knobs to OFF position.
- Y Open the Grill Lid.
- Y Put out any flame with a Class B fire extinguisher.
- Y Once the grill has cooled down, clean the Burner Tubes and Burners according to the cleaning instructions in this Use and Care Guide.



If ignition does not occur in 5 seconds, turn the Control Knob(s) and gas source OFF and conduct a leak test as explained in the Use and Care section of this guide. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

USE AND CARE INSTRUCTIONS

CORRECT TRANSFORMER AND LIGHT USE

Read all instructions before initial use.

IMPORTANT: When using transformer appliances, basic safety precautions should always be used.

The Transformer is set for 120V, 60Hz AC current input, 12VAC, 25W output. The Light is set for 12V, 10W.

Do not let children operate or play nearby your grill or Transformer. Always supervise children and pets if they are in the vicinity of the unit.

Connecting Transformer

Always attach the assembled Transformer to your grill first and then plug the Cord into a properly grounded outlet, then turn on the Lights.

Operating Transformer and Light

Do not operate the Transformer if the cord or plug becomes damaged, or if the Transformer or Light malfunctions or have been damaged in any manner.

Do not operate the Transformer if the cord or plug has been damaged in any manner. Do not use the Transformer and Light if cannot be operated safely.

Do not immerse Electrical Cord or Plug in water or expose to rain, as this may result in an electrical shock.

Disconnect Transformer

Be careful as all surfaces will be hot, both grill, Transformer and the Light. Turn off the Lights and unplug the Transformer from electrical outlet when not in use and before cleaning.

ELECTRICAL EQUIPMENT USE

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Allow Rotisserie and Grill to cool before putting on or taking off parts.
3. 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. Call 1-877-934-7455 for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adapter of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



WARNING



To protect against electrical shock, do not immerse electrical cord, plugs or motor in water or expose to rain. Protect electrical elements from burners, hot grill surfaces and grease.



CAUTION



To protect against shock hazard risk, connect only to properly Grounded Outlet.



WARNING



California Proposition 65
The electrical supply cord and plug of the rotisserie contain chemicals, including lead, known to the State of California to cause cancer, and birth defects or other reproductive harm. Wash hands after handling.



WARNING



This 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, CSA C22.1*.
Keep any electrical supply cord and the fuel supply hose away from any heated surface.

CLEANING AND MAINTENANCE

Proper care and maintenance will keep your grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your grill will stay clean and operate with minimum effort.

CAUTION: Be sure your grill is OFF and cool before cleaning.

Cleaning the Cooking Grids

- Before initial use, and periodically thereafter, wash your Cooking Grids in a mild soap and warm water solution. You can use a wash cloth or vegetable brush to clean your Cooking Grids.

Cleaning the Heat Diffusers

- Periodically you should wash the Heat Diffusers in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Heat Diffusers thoroughly before you reinstall them into the cooking bowl.

Cleaning the Grease Tray

- To reduce the chance of fire, the Grease Tray should be visually inspected before each grill use. Remove any grease and wash Grease Tray with a mild soap and warm water solution.

Cleaning the Inside of the Grill Lid

- Grease can build up on the inside of the Grill lid over time. This grease can drip onto your deck or patio when the lid is opened. Visually inspect the inside of the Grill Lid before each grill use. Remove any grease and wash with a mild soap and warm water solution.

Routine Cleaning of The Grill Interior

- Burning-off excess food after every cookout will keep it ready for instant use. However, at least every 3 months you must give the entire grill a thorough cleaning to minimize your risk of grease fire and keep the grill in top shape. Follow these steps:
 1. Turn all Burner Valves to the full OFF position.
 2. Turn the LP gas tank valve to the full OFF position.
 3. Disconnect the regulator from the gas tank. Inspect the hose with regulator assembly for cracking, cuts or any other damage, and replace as necessary. Refer to the Parts List in this Use and Care Guide.
 4. Remove and clean the Flame Tamers, Cooking Grids, Cooking Rack and Grill Burners.
 5. Cover each Gas Valve Orifice with aluminum foil.
 6. Brush the inside and bottom of the grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
 7. Remove aluminum foil from Orifices and check each Orifice for obstruction.
 8. Check each Spark Electrode, adjusting as needed. The space between the Spark Electrode Tip and Spark Receiver should be approximately 3/16". Replace the Burners and adjust the Gas Collector Box.
 9. The edge of the collector box should be overlapping the Burner Port.
 10. Replace Flame Tamers and Cooking Grids.
 11. Reconnect the gas source and observe the Burner flame for correct operation.

Cleaning Exterior Stainless Steel Surfaces:

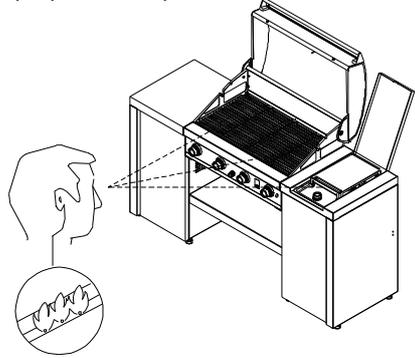
- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill.

- To help maintain the finish of stainless steel follow these cleaning procedures for the best results:
 1. After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.
 2. Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.
 3. Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

 **WARNING** 

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

- Keep grill area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of air for combustion and ventilation.
- Keep the ventilation openings of the tank enclosure cabinet free and clear of debris.
- Visually check burner flames occasionally to ensure proper flame pattern as shown below.



MAGNIFIED VIEW OF GRILL MAIN BURNER FLAME THROUGH OPEN LID.

 **WARNING** 

Do not leave the grill unattended during burn off. Empty and clean the grease tray before doing burn-off.

CLEANING THE BURNER TUBES AND BURNER PORTS

To reduce the chance of **FLASHBACK FIRE** you must clean the Burner Tubes as follows at least once a month in summer and fall or whenever spiders are active in your area, and if your grill has not been used for an extended period of time.

1. Turn all Burner Valves to the full OFF position.
2. Turn the LP Gas tank valve to the full OFF position.
3. Detach the LP Gas regulator assembly from your gas grill.
4. Remove the Cooking Grids, Flame Tamers, and Grease Tray from your grill.
5. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver. Remove screws along all sides of the Infrared Burner using a Phillips Head Screwdriver.
6. Carefully lift each Burner up and away from the Gas Valve Orifice.
7. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
8. Refer to **Figure 1** and perform one of these three cleaning methods:

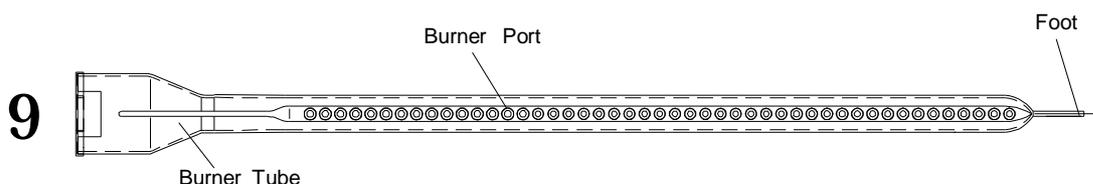
- METHOD 1:** Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the Burner several times to remove debris.



- METHOD 2:** Use a bottle brush with a flexible handle and run the brush through the Burner Tube and inside the Burner several times to remove any debris.
- METHOD 3:** Use an air hose to force air through each Burner Tube. The forced air should pass debris or obstructions through the Burner and out the Ports.

Figure 1

TO CLEAN BURNER TUBE, INSERT HOOK AS INDICATED BY THE ARROW



Regardless of which Burner cleaning procedure you use, we recommend that you also complete the following cleaning regimens to help prolong Burner life.

- After each use of the main grill or infrared cooking zone it is necessary to burn off food particles and drippings which can clog Burner ports and reduce Burner performance. OPEN the grill Lid, ignite the burner(s) and operate grill on setting for 3 to 5 minutes.
- Use a nylon brush, blower or vacuum to remove accumulated ash from the outer surface of each Burner. Clogged tube style Burner ports can be cleaned with a stiff wire, such as an open paper clip.
- Inspect each Burner for damage (cracks or holes) and if such damage is found, order and install a new Burner. After installation, check to ensure that the Gas Valve Orifices are correctly placed inside the ends of the Burner Tubes. Also check the position of your Spark Electrode.

WARNING

For safe operation, make sure the Orifices are inside the Burner Tubes before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

Tube Burner

Gas Valve Assembly Orifice Burner Tube

Cooking Instructions

Burn-Off

- Before cooking on your gas grill for the first time, you should "burn off" the grill to eliminate any odor or foreign matter. Ignite the main burners, lower the Lid, and operate grill on 🔥 setting for 3 to 5 minutes.

CAUTION: Operating your grill on the 🔥 setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended when in use.**

Preheating

- To preheat main burners, light your grill on 🔥, lower the Lid and follow the recommended times below.

℣ For high temperature cooking, preheat grill 3 to 5 minutes.

℣ For low temperature cooking, preheat grill 3 minutes.

℣ To slow cook, preheating is not necessary.

Cooking Temperatures

- High setting 🔥:** The 🔥 Control Knob setting should only be used to pre-heat your grill the first 3-5 minutes and for burning food residue off the grill for 3-5 minutes after cooking is complete. **Never** use the 🔥 setting for extended cooking.
- Low Settings 🔥:** Most recipes specify medium to low settings, including all smoking and cooking lean cuts such as fish.

An Important Note About Cooking Temperatures

- The suggested heat settings and cooking times shown in the following pages are approximate. Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, and no two backyards are alike, we offer these tips as general guidelines for your reference. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.
- ℣ The middle and back primary cooking areas offer high heat for grilling.
- ℣ The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables.
- ℣ The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

Direct Cooking using Main Burners

- The direct cooking method can be used with the supplied Cooking Grids and food placed directly over the lit grill Burners. **Direct Cooking requires the Grill Lid to be open.** This method is ideal for searing and grilling when you want an open-flame barbecued taste.

Indirect Cooking using Main Burners

- The indirect cooking method can also be used with the supplied Cooking Grids. To cook **indirectly**, the food should be placed on the left or right side of your grill with the main Burner lit on the opposite side. Or place your food on the Secondary Cooking Rack and light the outer main Burners. Either way, **indirect cooking must be done with the Lid down.**

Prepare Cooking Grids for Grilling

- Greasing the cooking surface will help keep foods from sticking during the cookout and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid before each cookout. We do not suggest spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface.

Flare-Ups

- The fats and juices dripping from grilled food can cause flare-ups which impart a favorably, distinctive taste and color to food. They should be accepted up to a point. To minimize flare-ups:
 - ℣ Trim excess fat from meats and poultry
 - ℣ Preheat the grill properly
 - ℣ Clean grill regularly to remove food and grease build-up
 - ℣ Reposition your food often to avoid flare-ups



WARNING



- ℣ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- ℣ **Never** cover the cooking grids, Flame Tamers, bottom of grill bowl or Grease Tray with charcoal, aluminum foil, sand or any substance that can absorb grease.
- ℣ **Before each use of your grill:** Pull out the Grease Tray and remove all grease and food debris to prevent grease fire hazard.
- ℣ **Use your grill at least 3 feet away from any wall or surface.** Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).
- ℣ **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- ℣ **Never** use your gas grill on a balcony, deck, patio above the ground floor of your home.
- ℣ **Your grill will get very hot.** Always wear a flame retardant BBQ Mitt when cooking on your grill. Never lean over cooking areas while using grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or until the grill has cooled down after use.

Guide to Grilling using the Main Burners and Direct Cooking Method

Grilling Steak and Ribs

Turn the grill Burners on $\frac{1}{4}$, close the Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook meat until done. Grilling times will vary according to meat thickness.

Grilling Hamburgers and Sausages

Turn the grill Burners on $\frac{1}{4}$, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place the meat on the Cooking Grid directly above the lit Burners. Cook the meat on both sides until seared. Reduce the heat to MEDIUM and cook the meat until done. Grilling times will vary according to meat thickness.

Grilling Poultry

Turn the grill Burners on $\frac{1}{4}$, close Lid and preheat your grill 2 to 3 minutes. Then raise the Lid, reduce heat to MEDIUM and cook poultry directly over lit Burners until done. Poultry skin is fatty so you should expect some flare-ups when using this direct method.

To minimize flare-ups, try grilling poultry using the indirect method. Place the poultry on one side of the grill with the opposing Burners on MEDIUM heat, and lower the grill Lid. Grilling times will vary based on the size of your poultry.

Grilling Pork

Turn Burners on $\frac{1}{4}$ and preheat your grill 3 to 5 minutes with the Lid closed. Raise Lid, place pork on Cooking Grid and cook until seared. Reduce heat to MEDIUM and cook until done. Grilling times will vary according to meat thickness.

Whole Fish and Whole Fillets

Preheat your grill on $\frac{1}{4}$ for 2-3 minutes with the Lid down. Raise lid and turn Burners to MEDIUM heat. Place fish (skin down) on grill and cook over direct heat until done. Use cooking time as a guide or until fish is opaque but still moist.

Smaller Fish Fillets and Cubes

Follow the directions from above, using approximate cooking times shown at right. Place a small piece of aluminum foil on the Cooking Grids if the fish pieces are small enough to drop between the Cooking Grids.

Vegetables and Fruit

Prepare your fruit or vegetables and brush with butter or basting sauce if desired. To cook **indirectly**, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side and the grill lid down. Or center your food on the Secondary Cooking Rack and light the outer grill Burners. Either way, **indirect cooking must be done with the Lid down**.

In some instances, you may want to grill vegetables and fruit **directly** over the heat, using the supplied Cooking Grids. Foods that work best with direct heat are relatively soft and require a short cooking time: mushrooms, zucchini, tomatoes and skewered fruit such as apricots, peaches, pineapple, strawberries and kiwis. Remember the **Grill Lid must remain up when cooking directly**.

Cut of Meat

T-bone steak
Sirloin steak
Beef spare ribs
Porterhouse steak
New York strip steak

Approximate Cooking Times

Rare: 4-8 minutes
Medium: 10-14 minutes
Well done: 15-20 minutes

Hamburgers
Sausages

Rare: 4-6 minutes
Medium: 8-10 minutes
Well done: 10-15 minutes

Chicken breast
(cook with bone down)
Chicken wings
Drumsticks

Direct method:
approximately 15 minutes
Indirect method:
up to 30 minutes

Whole bird
(cook with breast up)

Indirect method:
approximately 1 hour

Chops
Loins
Cutlets

Medium: 10-14 minutes
Well done: 15-20 minutes

Whole fish
Whole fish fillets

10 - 12 minutes per pound or
until fish is opaque

Fish fillets
Boneless cubes

4 - 5 minutes each side
or until fish is opaque

For very firm vegetables-particularly potatoes and yams, we recommend that you partially boil until almost cooked, before placing them on the grill. Cooking times using the **indirect method** with the lid down will be similar to those for your kitchen oven. However, there are many factors such as outside temperature, wind conditions and location of grill that affect your grill performance so we suggest you watch the temperature gauge and adjust the heat accordingly.

Cooking times for foods prepared with the **direct method** will be much shorter because of the direct heat source. Timing will be comparable to normal pan frying or grilling.

Guide to Roasting and Baking Using the Main Burners

An Important Note About Heat Settings

The suggested heat settings shown are approximate. There are many factors such as outside temperature, wind conditions and grill location that affect your grill performance. We offer these cooking times as general guidelines, but suggest you watch the temperature gauge and adjust the heat accordingly.

Preparing to Roast

Roasting uses the **indirect cooking** method. Therefore, the food should be placed on the left or right side of your grill with the Burner lit on the opposite side. You can also use the supplied Cooking Grid with an aluminum drip pan underneath allowing you to collect juices for making gravies. Remember, indirect cooking requires the Lid of your grill to be down.

Preheating your grill is not required for slow cooking methods such as roasting. If you do choose to preheat your grill before roasting, turn the Burners on Hi and close Lid for approximately 2-3 minutes.

Food preparation

Trim meat of excess fat. Truss meat and poultry with cooking string to retain shape if desired. Bacon strips can be used to cover the outside surface of lean meat and poultry to help prevent it from drying out. Another method for keeping food moist during roasting is to put water in a cooking pan, then cover with foil. The foil should be removed for the first or the last part of the cooking time to ensure proper browning.

Tips for roasting

Except when roasting with water in a roasting pan, the juices that collect in the pan can be used as the base for a tasty sauce or gravy. Place a cooking pan directly over the heat, add extra butter if needed, then add several spoonfuls of flour to thicken sauce. Finally, add sufficient chicken or beef stock to obtain the desired consistency.

Once the meat is cooked, remove it from your grill and cover with a piece of foil. Allow it to stand for 10-15 minutes which allows the juices to settle. This will make carving easier and ensure a tender, juicy roast.

Type of Food	How Cooked	Approximate Cooking Times
Beef	Rare	18 minutes per pound
	Medium	23 minutes per pound
	Well done	27 minutes per pound
Lamb	Medium	18 minutes per pound
	Well done	23 minutes per pound
Veal		27 minutes per pound
Pork		30-33 minutes per pound
Chicken		20-25 minutes per pound
Duck		25 minutes per pound
Fish		10 minutes per pound
Turkey, under 16 pounds		20-25 per pound + 30 minutes
Turkey, over 16 pounds		18-23 per pound + 15 minutes

BAKING TECHNIQUES

From casseroles and cornbread to delicious desserts like fondue fruit skewers or crumbe cake, baking on the grill is as easy as baking in the kitchen.

Preparing to Bake

To bake in your new grill you'll need a baking dish or cast-iron cooking pan, and a pair of flame retardant BBQ Mitts. If the cooking pan is cast-iron be sure to season the pan before use.

Preheat your grill 3-5 minutes, then lower heat to achieve the baking temperature desired. Baking uses the **indirect cooking** method. Therefore, your cooking pan should be placed on the left or right side of your grill with the burner lit on the opposite side.

Oven Temperature

Slow	300° - 340° F
Moderate	355° - 390° F
High	410° - 480° F

Tips for Baking

Prepare your favorite recipe as you would in the kitchen. Foods cooked in the grill for long periods of time should always be covered in aluminum foil to retain moisture. You will need to stir the food several times as it bakes, and add additional liquid if required.

Watch the temperature, and adjust to cook according to your recipe directions.

Recommended Grill Setting

Both outside Burners on LOW
1 outside Burner on Hi and 1 outside Burner on LOW
Both outside Burners on Hi

Guide to Stir-Frying and Deep-Frying

STIR-FRYING TECHNIQUES

This method of cooking is popular around the world and can be easily accomplished outdoors on your gas grill. It's a quick and healthy way of preparing a complete meal using meat, poultry or seafood in infinite combinations with other interesting ingredients like vegetables, rice or noodles.

Preparing to Stir-fry

Although it is possible to stir fry in other dishes, a wok is your best tool. Its high sides enable the cook to stir food without spillage. Its construction allows you to cook quickly at high temperatures, with instant control of heat which is essential for successful stir frying.

Food preparation

Slice meat and poultry into long thin strips and cube fish fillets. Remove all fat from meat and poultry and cut large vegetables into even slices or cubes.

Marinate foods for extra flavor and tenderness. Marinating times will vary for red meat, fish and or various cuts. Less tender cuts of meat should be marinated longer. Remember to always chill marinating food in the refrigerator prior to cooking.

Stir-fry meats, poultry or fish first. Next, add hard vegetables like carrots. Then continue with softer vegetables like snowpeas and peppers. To ensure even cooking, continually stir and toss the food in the wok using a wooden spoon or spatula.

Tips for Stir-frying

Place a wok on a Cooking Grid in the path of direct infrared heat. Add only a small amount of food at a time to ensure fast cooking and also to allow the wok to reheat between ingredients.

DEEP-FRYING TECHNIQUES

A wide variety of foods can be deep-fried outdoors on your grill, from potatoes, to seafood and chicken. Deep-frying uses a large portion of oil, preferably saturated. The outdoor location is ideal for deep-frying as smoke, grease and smells disperse in the open air instead of collecting on the ceiling of your kitchen.

Preparing to Deep-fry

Deep-fry on your grill using an optional cast-iron pan placed on a Cooking Grid in the path of direct infrared heat.

Fill a cooking pan no more than half full of vegetable or corn oil. Turn the grill Burners on HI, close Lid and preheat your grill 3 to 5 minutes. Open Lid and place cast-iron pan on the mid section of a Cooking Grid then adjust the Infrared Burners to LOW.

Check the temperature of the oil carefully with a frying thermometer or test with a cube of bread. The cube of bread should brown in about 30 seconds for most cooking needs. 350°F(177°C) is the optimal temperature for preparing the majority of deep-fried foods.

Food Preparation

Foods being deep-fried taste better when coated with either batter or breadcrumbs to add flavor and prevent moisture from escaping.

Tips for Deep-frying

Wear a flame retardant BBQ Mitt and slowly lower foods into the hot oil using a wire scoop, fry-basket or stainless steel tongs. Add only a small quantity of food to the oil, allow it to cook, then repeat with another small quantity. This ensures the oil doesn't drop in temperature. Once the food is cooked, remove it carefully and drain onto a paper towel. Turn the heat off as soon as you have finished deep-frying and allow your pan to cool. When the oil is cool, remove all remnants of fried foods by straining it through a fine metal sieve, and store it in a clean bottle for future use.

Guide to Using the Secondary Cooking Rack

Vegetables are generally easy to cook on the grill. The Secondary Cooking Rack makes it convenient because you can still use the main cooking area while the vegetables are suspended above the grids.

Pre-cook hard vegetables by briefly boiling or microwaving them before cooking on the grill. Do not grill your vegetables wrapped in aluminum foil. Infrared heat does not cook through aluminum foil and reflective pans. To keep vegetables moist, brush them with butter or oil often.

The Secondary Cooking Rack can be used for purposes other than just the obvious. Consider using the rack for warming French bread, garlic bread, croissants or even bagels.

Question:

Can I convert my grill from one fuel type to another in other words from LPG to NG or vice versa?

Answer:

No, your gas grill is manufactured to exact specifications and is certified for LPG (Liquid Propane Gas) or NG (Natural Gas) use only. For your safety, conversion kits are not available, nor will we sell or otherwise provide parts or information to be used to convert your grill. Any attempt to convert your grill is dangerous and will void your warranty.

Question:

Are the serial and model numbers of my grill listed somewhere for reference?

Answer:

The serial and model numbers are listed on a silver CSA label placed on the grill. Depending on the grill model the silver CSA label will be located on the left or right side bowl panel underneath the side shelf, underneath the right side of the control panel, outside left or right of control panel or on the back of the grill cabinet.

Question:

My grill will not light properly. Why?

Answer:

Always light the Main Burner farthest from the fuel source first. This will draw gas across the manifold helping prevent air pockets which obstruct gas-flow and prevent proper grill lighting. Also try this procedure:

1. Turn gas off at source and turn Control Knobs OFF. Wait at least 5 minutes for gas to clear, then retry.
2. If your grill still fails to light, turn the Burner Control Knob(s) and gas source OFF and conduct a leak test of ALL gas connections and gas sources as explained in the Use and Care section of this manual.
3. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

Question:

If my ignitor or battery is not working how can I light my grill manually? And - Why would I need the silver lighting stick that hangs from the side of my grill?

Answer:

If your ignition fails to work or if your battery needs replacing, you can light your grill using the Manual Lighting Stick. The Lighting Stick is designed to hold a paper match and allows you to safely insert a match through the Cooking Grid without getting close to the Burner. To light your gas grill manually, insert a paper match into the Manual Lighting Stick and follow steps 1 through 5 of the Basic Lighting Procedures. Then, light the match and place the Lighting Stick through the Cooking Grid. Turn the nearest main Burner Control Knob to the  setting to release gas. The Burner should light immediately.



WARNING



Never lean over the grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the front of grill when lighting your grill by match.

Question:

Sometimes I hear a humming sound coming from my regulator. What causes this? And - My grill has a low flame and sometimes will not light. Why?

Answer:

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your grill. Loud or excessive regulator humming and/or low flow and intermittent lighting may be caused by the regulator's excess gas flow device. Opening the tank valve all the way or too quickly is what triggers the regulator's safety device to restrict gas flow, preventing excess gas flow to your grill. Lighting the main Burner farthest from the fuel source every time will help eliminate air pockets in the manifold. Note: This procedure should be done every time a new LP Gas tank is connected to your grill.

- Turn all Control Knobs to the OFF position.
- Turn off the LP Gas tank at the tank valve. For Natural Gas shut off NG valve.
- Disconnect regulator from LP Gas tank. For Natural Gas disconnect regulator from 12 ft. Natural Gas Hose.
- Let unit stand for 5 minutes.
- Reconnect regulator to the LP Gas tank. For Natural Gas reconnect regulator to 12 ft. Natural Gas Hose.
- Open grill Lid.
- Turn the tank valve slowly ¼ of one turn. For Natural Gas open Shut Off valve.
- Light main Burner farthest from fuel source.
- Turn the tank valve slowly one more ¼ of one turn for ½ of one complete turn.
- Continue to light Burners moving towards the fuel source.
- Do not turn tank valve more than ½ of one turn on LPG models.

Question:

Where do I use my grill for safer operation and better performance?

Answer:

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your grill outdoors for cooking.
- In **windy conditions**, always position the front of grill to face oncoming wind to reduce smoke and heat blowing in your face and prevent potential hazards to self and grill.
- Use your grill at least 3 feet away from any wall or surface.
- Use your grill at least 3 feet away from combustible objects that can melt or catch fire (ex: vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never** use your gas grill on a balcony, deck, or patio above the ground floor of your home.
- Never** obstruct the flow of ventilation air around your gas grill housing.

Question:

The Regulator and Hose supplied with my gas grill does not fit the older LP Gas tank I've used for years. Why not?

Answer:

The U.S. Government regulates gas appliances and LP Gas tanks. When regulations are changed the LP Gas tank fittings are altered to insure compliance. If your LP Gas tank does not fit the Regulator and Hose supplied with your new grill, the tank is outdated and must be replaced. Note: Effective April 1, 2002 all LP Gas tanks sold must include an "OPD" Overfill Prevention Device. The OPD tanks are identified by their triangular-shaped valve wheel. This internal device prevents the LP Gas tank from being overfilled. Tanks without an OPD valve can not be refilled.

Question:

What causes grill parts to rust and what effect does it have on my grill?

Answer:

Rusting is a natural oxidation process and will not affect the short term performance of your grill.

To slow the rusting process on Cooking Grids, we recommend greasing the grids before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your Cooking Grids are Porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your grill if you use steel wool or stiff wire brushes to clean the grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the grill. To help maintain the finish of stainless steel follow these cleaning procedures for the best results:

After every use (after your grill has cooled down), wipe stainless surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Never use abrasive cleaners, scrubbers or stiff wire brushes of any type on your grill.

Use a heat resistant Stainless Steel Cleaner and rub or wipe in the direction of the stainless steel grain or polish lines. Do not polish against the grain.

Question:

Why doesn't the Fuel Gauge Display show the tank Level after "CHECK FUEL" button pressing?

Answer:

Make sure the Electric Wires are properly connected.

Note: The Gas Tank must be positioned in the Fuel Gauge Set before pressing the "Check Fuel" button for gas level. For help with this procedure refer to page 28, or call the Customer Service Helpline 1-877-934-7455.

You may also review FAQ's, Troubleshooting and Care & Maintenance Tips online at www.grandhall.com.

Grand Hall Limited Warranty

Grand Hall will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

Main burner - 10 Year Limited Warranty(No rust through or burn through)
Cooking Grids - 5 Year Limited Warranty(No rust through or burn through)
Valves and Plastic Components - 2 Year Limited Warranty
Electronic Components - 1 Year Limited Warranty
Cabinets - 3 Year Limited Warranty
Pot Support - 5 Year Limited Warranty(No rust through or burn through)
All other stainless steel parts - 3 Year Limited Warranty
All remaining parts - 2 Year Limited Warranty

Grand Hall will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at www.grandhall.com. Save your receipt in case it is required as proof of purchase.

This Limited Warranty is limited to replacement of parts at Grand Hall's option that proved to be defective under normal use and service.

Grand Hall may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from Grand Hall.

Upon examination and to Grand Hall's satisfaction, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:

Call 1-877-934-7455

Monday-Friday 8AM-4:30PM CST

Warranty Restrictions:

- This Warranty is non-transferable and is void if product is used for commercial or rental purposes.
- This Warranty applies only when the product is used in the United States or Canada.
- This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Manufacturer:

Grand Hall Enterprise Co., Ltd.

9th Fl., No. 298, Rueiguang Rd., Neihu,

Taipei, Taiwan (114)