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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.
- **Before each use of your grill:** Inspect the Grease Tray, Grease Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Grease Heat Shield and inside of the Grill Bowl frequently to eliminate grease/debris build-up and to prevent grease fires. **Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death or property damage.**

WARNING

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

Pre-Assembly Instructions For Your Safety



CAUTION

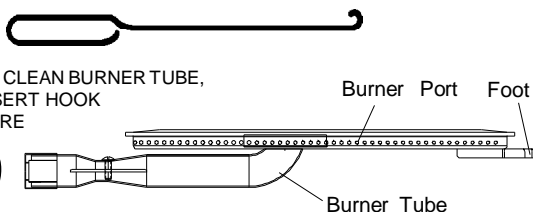
Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.

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.

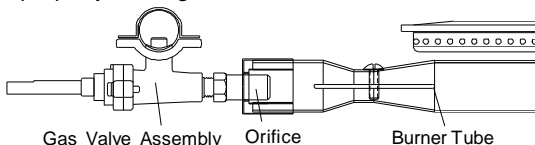
1. Remove the screws from the rear of each Main Burner using a Phillips Head Screwdriver or wrench.
2. Carefully lift each Burner up and away from the Gas Valve Orifice.
3. Check and clean Burner/Venturi Tubes for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
4. Refer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



- 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

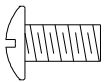
The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

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.

Hardware Parts List for Model B2612ALP

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030036A	Hardware Pack	1	For use in assembly of B2612ALP
S182G0306A	Pan Head Screw 3/16"x3/8"	8	Install Caster Seats
S112G0406A	Phillips Head Screw 1/4"x3/8"	8	
S142G0306A	Countersink Flat Head Screw 3/16"x3/8"	4	Install Door Lower Hinges
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install Cart Side Panels onto Cart Bottom Shelf
S112G0406A	Phillips Head Screw 1/4"x3/8"	16	Install Casters
S112G0449A	Phillips Head Screw 1/4"x2-3/16"	2	Install Weight onto Cart Bottom Shelf
S313G0406A	Nylon Lock Nut 1/4"	2	
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Tank Holder Brackets to Cart Bottom Shelf
S313G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Cart Front Bracket to Cart Side Panels
S313G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Cart Panel Rear to Cart Side Panels
S313G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16"x3/8"	2	Install the Door Guide Plate onto the Cart Bottom Shelf
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Door Upper Hinge Brackets onto the Cart Panel Front
S313G0306A	Flange Nut 3/16"	4	
P00217002I	Door Handle Bracket	4	Install the Door Handle Brackets onto the Doors
S112G0314A	Phillips Head Screw 3/16"x7/8"	4	
S112G0419A	Phillips Head Screw 1/4"x1-3/16"	4	Install the Bowl to the Cart
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Hose Holders
S313G0306A	Flange Nut 3/16"	4	
P05536001Q	Hose Holder/Grill	2	
S112G03061	Phillips Head Screw 3/16"x3/8"	3	
S313G03061	Flange Nut 3/16"	3	Install the Grease Tray
S411G03068	Plain Washer 3/16"	3	
S112G04081	Phillips Head Screw 1/4"x1/2"	12	Install the Side Shelves and Side Shelf Brackets
S313G04081	Flange Nut 1/4"	4	
S112G0408A	Phillips Head Screw 1/4"x1/2"	6	
S313G0408A	Flange Nut 1/4"	6	
S411G0408A	Plain Washer 1/4"	6	
Already installed in Tank Holder Assembly			
S233G0408A	Wing Bolt 1/4"x1/2"	1	Install B Ring to the Tank Holder

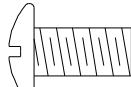
Hardware Diagram for Model B2612ALP



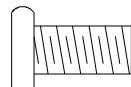
Phillips Head Screw
3/16"x3/8"
Qty. 26
Part # S112G0306A



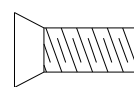
Flange Nut 3/16"
Qty. 20
Part # S313G0306A



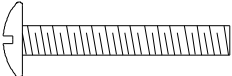
Phillips Head Screw
1/4"x3/8"
Qty. 24
Part # S112G0406A



Pan Head Screw
3/16"x3/8"
Qty. 8
Part # S182G0306A



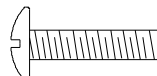
Countersink Flat Head
Screw 3/16"x3/8"
Qty. 4
Part # S142G0306A



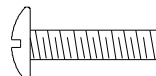
Phillips Head Screw
1/4"x2-3/16"
Qty. 2
Part # S112G0449A



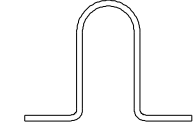
Nylon Lock Nut
1/4"
Qty. 2
Part # S313G0406A



Phillips Head Screw
1/4"x1-3/16"
Qty. 4
Part # S112G0419A



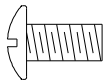
Phillips Head Screw
3/16"x7/8"
Qty. 4
Part # S112G0314A



Hose Holder/Grill
Qty. 2
Part # P05536001Q



Plain Washer 3/16"
Qty. 3
Part # S411G03068



Phillips Head Screw
3/16"x3/8"
Qty. 3
Part # S112G03061



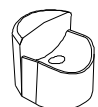
Flange Nut 3/16"
Qty. 3
Part # S313G03061



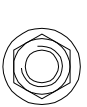
Plain Washer 1/4"
Qty. 6
Part # S411G0408A



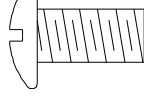
Phillips Head Screw
1/4"x1/2"
Qty. 12
Part # S112G04081



Door Handle Bracket
Qty. 4
Part # P00217002I



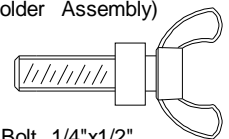
Flange Nut 1/4"
Qty. 4
Part # S313G03061



Phillips Head Screw
1/4"x1/2"
Qty. 6
Part # S112G0408A



Flange Nut 1/4"
Qty. 6
Part # S313G0408A



For Installing the Tank Holder
Assembly (Already installed in
Tank Holder Assembly)

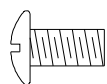
Wing Bolt 1/4"x1/2"
Qty. 1
Part # S233G0408A

*One Battery/AA included in the Hardware Pack

Hardware Parts List for Model B2612ANG

PART #	PART DESCRIPTION	QTY	PURPOSE OF PART
P06030037A	Hardware Pack	1	For use in assembly of B2612ANG
S182G0306A	Pan Head Screw 3/16"x3/8"	8	Install Caster Seats
S112G0406A	Phillips Head Screw 1/4"x3/8"	8	
S142G0306A	Countersink Flat Head Screw 3/16"x3/8"	4	Install Door Lower Hinges
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install Cart Side Panels onto Cart Bottom Shelf
S112G0406A	Phillips Head Screw 1/4"x3/8"	16	Install Casters
S112G0449A	Phillips Head Screw 1/4"x2-3/16"	2	Install Weight onto Cart Bottom Shelf
S313G0406A	Nylon Lock Nut 1/4"	2	
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Cart Front Bracket to Cart Side Panels
S313G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Cart Panel Rear to Cart Side Panels
S313G0306A	Flange Nut 3/16"	4	
S112G0306A	Phillips Head Screw 3/16"x3/8"	2	Install the Door Guide Plate onto the Cart Bottom Shelf
S112G0306A	Phillips Head Screw 3/16"x3/8"	4	Install the Door Upper Hinge Brackets onto the Cart Panel Front
S313G0306A	Flange Nut 3/16"	4	
P00217002I	Door Handle Bracket	4	Install the Door Handle Brackets onto the Doors
S112G0314A	Phillips Head Screw 3/16"x7/8"	4	
S112G0419A	Phillips Head Screw 1/4"x1-3/16"	4	Install the Bowl to the Cart
S112G0304A	Phillips Head Screw 3/16"x1/4"	2	Install the NG Regulator
S112G0306A	Phillips Head Screw 3/16"x3/8"	7	Install Cart Partition Panel
S112G0306A	Phillips Head Screw 3/16"x3/8"	2	Install the Hose Holder
S313G0306A	Flange Nut 3/16"	2	
P05536001Q	Hose Holder/Grill	1	Install the Grease Tray
S112G03061	Phillips Head Screw 3/16"x3/8"	3	
S313G03061	Flange Nut 3/16"	3	
S411G03068	Plain Washer 3/16"	3	
S112G04081	Phillips Head Screw 1/4"x1/2"	12	Install the Side Shelves and Side Shelf Brackets
S313G03061	Flange Nut 1/4"	4	
S112G0408A	Phillips Head Screw 1/4"x1/2"	6	
S313G0408A	Flange Nut 1/4"	6	
S411G0408A	Plain Washer 1/4"	6	

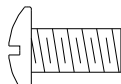
Hardware Diagram for Model B2612ANG



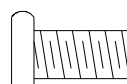
Phillips Head Screw
3/16"x3/8"
Qty. 27
Part # S112G0306A



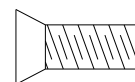
Flange Nut 3/16"
Qty. 14
Part # S313G0306A



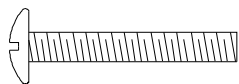
Phillips Head Screw
1/4"x3/8"
Qty. 24
Part # S112G0406A



Pan Head Screw
3/16"x3/8"
Qty. 8
Part # S182G0306A



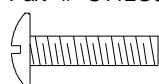
Countersink Flat
Head Screw
3/16"x3/8"
Qty. 4
Part # S142G0306A



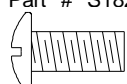
Phillips Head Screw
1/4"x2-3/16"
Qty. 2
Part # S112G0449A



Nylon Lock Nut
1/4"
Qty. 2
Part # S313G0406A



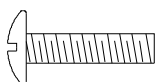
Phillips Head Screw
1/4"x1-3/16"
Qty. 4
Part # S112G0419A



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



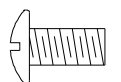
Phillips Head Screw
1/4"x1/2"
Qty. 6
Part # S112G0408A



Phillips Head Screw
3/16"x7/8"
Qty. 4
Part # S112G0314A



Plain Washer 3/16"
Qty. 3
Part # S411G03068



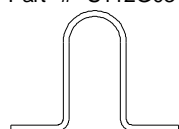
Phillips Head Screw
3/16"x3/8"
Qty. 3
Part # S112G03061



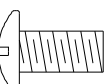
Flange Nut 3/16"
Qty. 3
Part # S313G03061



Flange Nut 1/4"
Qty. 6
Part # S313G0408A



Hose Holder/Grill
Qty. 1
Part # P05536001Q



Phillips Head Screw
1/4"x1/2"
Qty. 12
Part # S112G04081



Flange Nut 1/4"
Qty. 4
Part # S313G03061



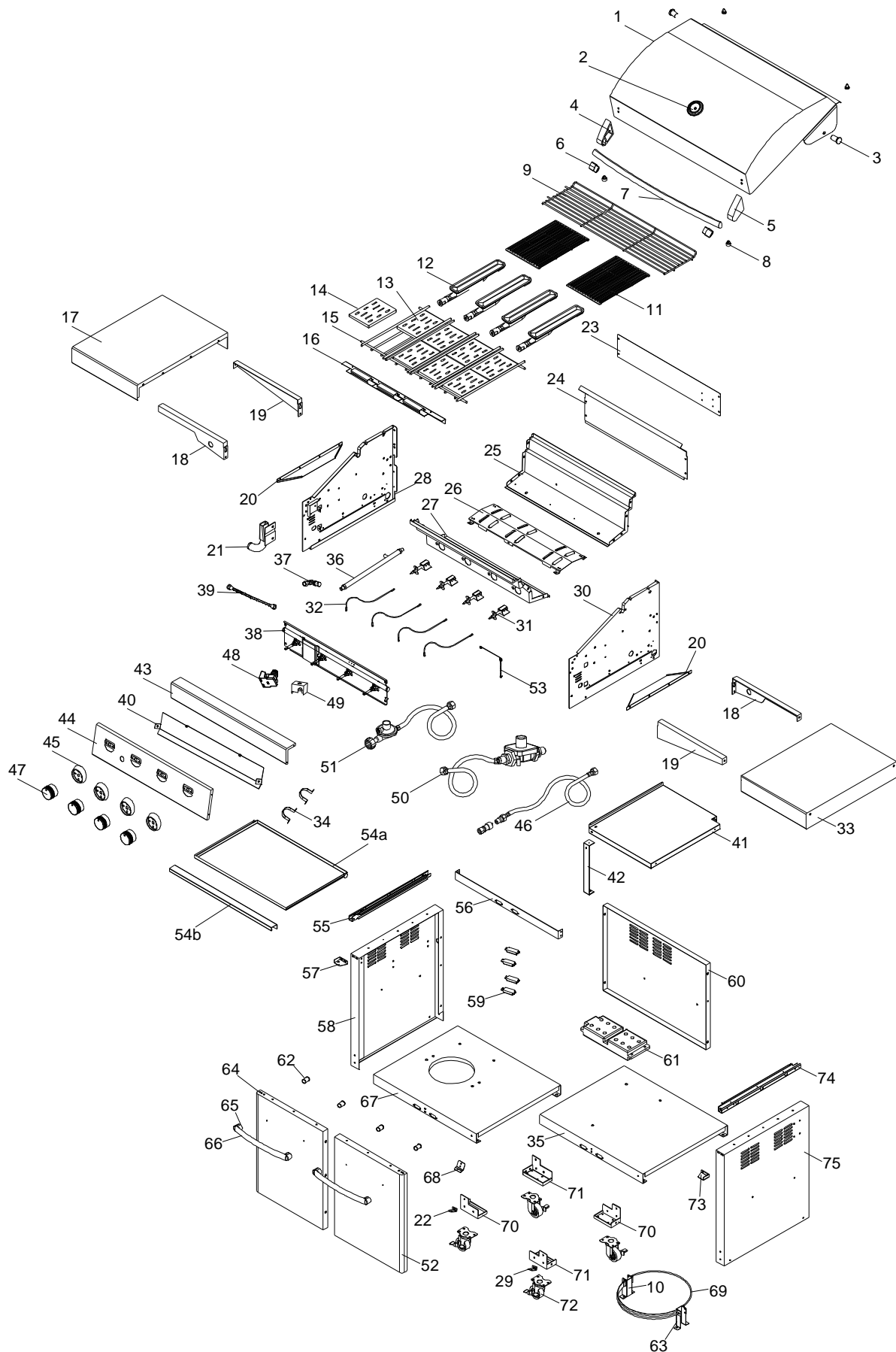
Door Handle Bracket
Qty. 4
Part # P00217002I



Plain Washer 1/4"
Qty. 6
Part # S411G0408A

*One Battery/AA included in the Hardware Pack

Parts Diagram for Models B2612ALP/NG



Parts List for Models B2612ALP/NG

KEY	DESCRIPTION	PART#	QTY
1	Lid Assembly	P001462764	1
2	Temperature Gauge	P00601071A	1
3	Lid Hinge	P055010204	2
4	Lid Handle Bracket, Left	P03303124A	1
5	Lid Handle Bracket, Right	P03303125A	1
6	Lid Handle Heat Insulating Spacer	P06802007J	2
7	Lid Handle	P00218001R	1
8	Protective Pad	P055180021I	4
9	Cooking Rack/Secondary	P01505009E	1
10	Tank Holder Bracket, Left (LPG)	P03304055J	1
11	Cooking Grid, 13"	P01615009H	2
12	Burner/Main	P02003003B	4
13	Flame Tamer/Ceramic, Rear	P01804015A	4
14	Flame Tamer/Ceramic, Front	P01804014A	4
15	Flame Tamer Rack	P01720038F	1
16	Burner Bracket Assembly	P02209215D	1
17	Side Shelf, Left	P011250224	1
18	Side Shelf Bracket, LF/RR	P012090134	2
19	Side Shelf Bracket, LR/RF	P012100134	2
20	Bowl Grease Shield	P06902018A	2
21	Lighting Tube	P05507012A	1
22	Door Hinge, Left/Lower	P03302037J	1
23	Cart Wind Shield, Rear	P06906079E	1
24	Bowl Rear Panel, Upper	P02011073E	1
25	Bowl Rear Panel	P0075809KA	1
26	Grease Heat Shield, Upper	P06904051A	1
27	Bowl Front Panel	P0073888KA	1
28	Bowl Panel, Left	P0076102KA	1
29	Door Hinge, Right/Lower	P03302038J	1
30	Bowl Panel, Right	P0076202KA	1
31	Gas Collector Box with Electrode	P026090154	4
32	Electrode Wire Set	P02615175A	1
33	Side Shelf, Right	P011260254	1
34	Hose Holder/Grill (LPG)	P05536001Q	2
	Hose Holder/Grill (NG)	P05536001Q	1
35	Cart Bottom Shelf (NG)	P01001082K	1
36	Gas Valve/Manifold Extension	P05005392G	1
37	Extension Fitting for Manifold	P03902029A	1
38	Gas Valve/Manifold Assembly (LPG)	Y0060736	1
	Gas Valve/Manifold Assembly (NG)	Y0060738	1
39	Extension Tube	P03720003A	1
40	Control Panel Heat Shield	P06919003B	1
41	Cart Partition Panel, Right (NG)	P07512014D	1
42	Cart Partition Panel Bracket, Right (NG)	P03303110J	1
43	Control Panel, Upper	P02913441I	1
44	Control Panel, Lower	P02913456I	1
45	Control Knob Seat	P03413033J	4
46	Hose, 12 ft (NG)	P03704001A	1
47	Control Knob/Main Burner	P03419633L	4
48	Electric Ignitor, 4 - Port	P02502244C	1
49	Electric Ignitor Protector	P03328048Q	1
50	Regulator with Hose Assembly (NG)	P03614007A	1

Parts List for Models B2612ALP/NG

KEY	DESCRIPTION	PART#	QTY
51	Regulator with Hose (LPG)	P03601040A	1
52	Door Assembly, Right	P04303051D	1
53	Lighting Stick	P05313025B	1
54a	Grease Tray	P02706404A	1
54b	Grease Tray Handle	P0272008H4	1
55	Bowl Bracket, Left	P01301014D	1
56	Cart Bracket, Front	P03305074J	1
57	Door Hinge Bracket, Upper Left	P03302014J	1
58	Cart Side Panel, Left	P07617048E	1
59	Door Magnet	P05523004K	4
60	Cart Panel/Rear	P07702119E	1
61	Weight	P05344003Q	1
62	Door Handle Insulating Spacer	P06801023G	4
63	Tank Holder Bracket, Right (LPG)	P03304056J	1
64	Door Assembly, Left	P04302051D	1
65	Door Handle Bracket	P00217002I	4
66	Door Handle	P00218003R	2
67	Cart Bottom Shelf (LPG)	P01001081K	1
68	Door Guide Plate	P05510024Q	1
69	Tank Holder Assembly (LPG)	P05358003L	1
70	Caster Seat, Left Front/Right Rear	P03305079J	2
71	Caster Seat, Right Front/Left Rear	P03305078J	2
72	Caster, 2.5" with Brake	P05110006D	4
73	Door Hinge Bracket, Upper Right	P03302015J	1
74	Bowl Bracket, Right	P01302014D	1
75	Cart Side Panel, Right	P07618049E	1
	Hardware Pack (LPG)	P06030036A	1
	Hardware Pack (NG)	P06030037A	1
	Operator's Manual	P80151131A	1

For the repair or replacement parts you need:
Call 1-877-934-7455 M-F 8AM-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

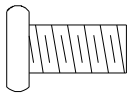
Important: Use only Grand Hall replacement parts. The use of any part that is not a Grand Hall replacement part can be dangerous and will also void your product warranty. Keep this Operator's Manual for convenient referral and for part replacement.

Assembly Instructions

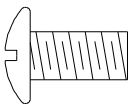
CAUTION : While it is possible for one person to assemble this grill, obtain assistance from another person when handling some of the larger, heavier pieces.

1 Install Caster Seats and Door Lower Hinges

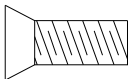
- Align the holes on the Caster Seats (LF/LR) with the holes on the Left Cart Side Panel. Secure the Caster Seats by tightly securing 4 Phillips Head Screws 1/4"x3/8" and 4 Pan Head Screws 3/16"x3/8" as shown.
- Repeat the steps for the Right Cart Side Panel and Caster Seats (RF/RR).
- Insert the Left Door Lower Hinge into the Left Front Caster Seat. Align the holes on the Left Front Caster Seat, and the Left Door Lower Hinge. Secure the parts by tightly securing 2 Countersink Head Screws 3/16"x3/8" as shown.
- Repeat the steps for the Right Door Lower Hinge.



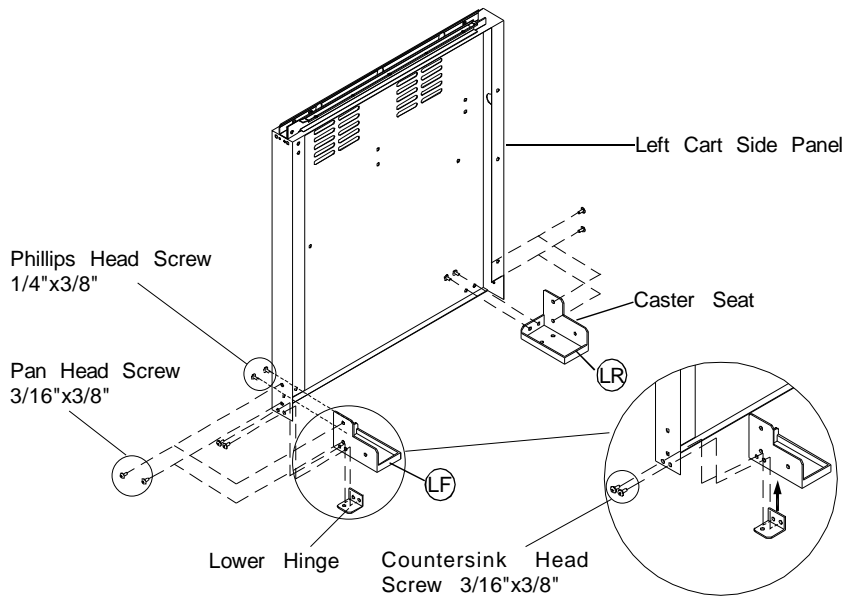
Pan Head Screw 3/16"x3/8"
Qty. 8
Part # S182G0306A



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

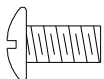


Countersink Flat Head Screw 3/16"x3/8"
Qty. 4
Part # S142G0306A

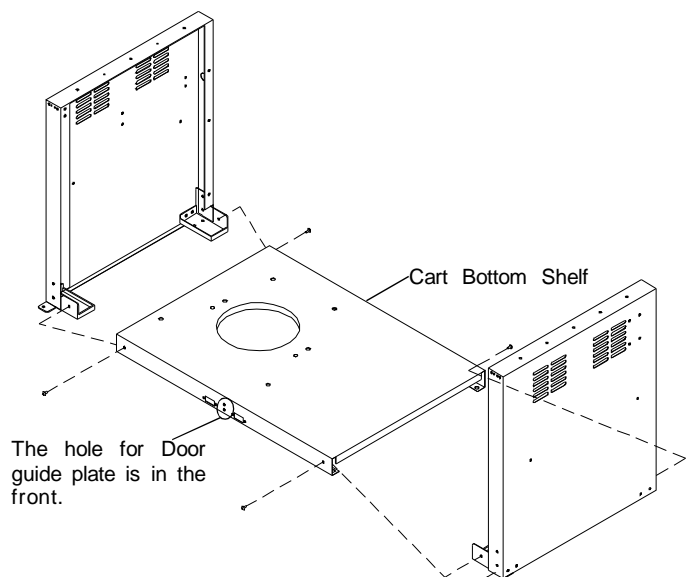


2 Install Cart Side Panels onto Cart Bottom Shelf

- Slide Cart Side Panels with attached Caster Seats onto the Cart Bottom Shelf, making sure that the holes in the panels are aligned. Insert 4 Phillips Head Screws 3/16"x3/8" and tighten securely.

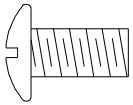


Phillips Head Screw 3/16"x3/8"
Qty. 4
Part # S112G0306A

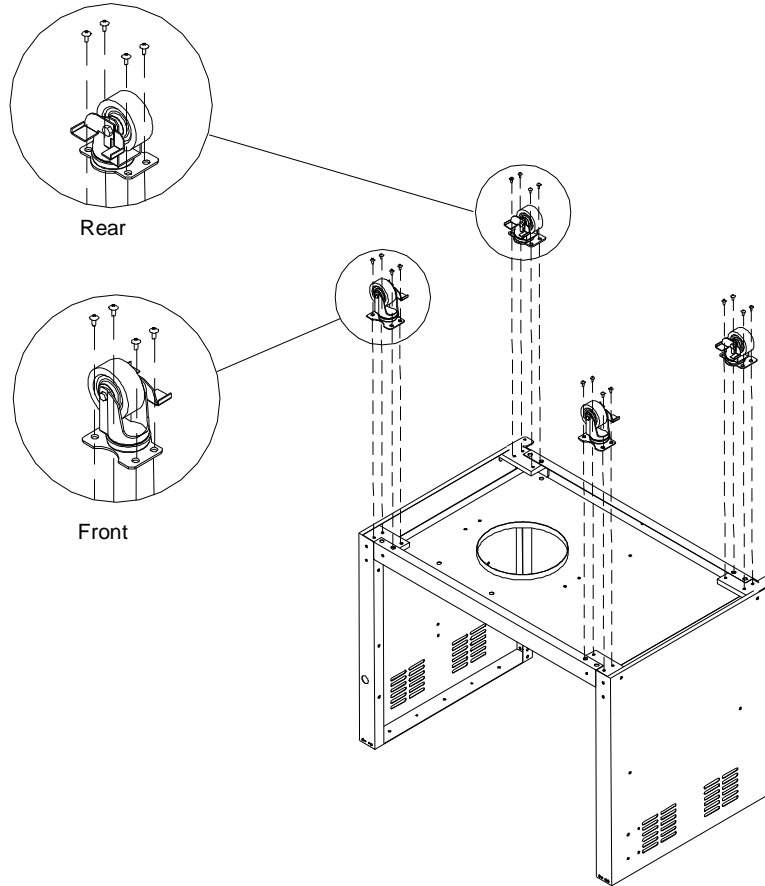


3 Install Casters

- Position the Cart as shown.
- Install 4 Casters onto the Caster Seats using 16 Phillips Head Screws 1/4"x3/8". Tighten the screws securely as shown.

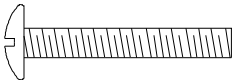


Phillips Head Screw 1/4"x3/8"
Qty. 16
Part # S112G0406A



4 Install Weight onto Cart Bottom Shelf

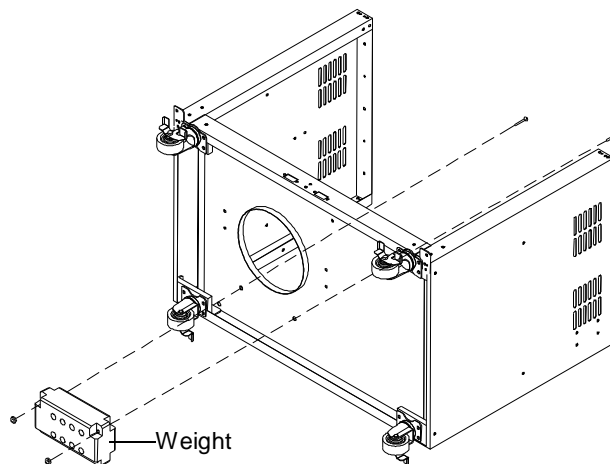
- Position Cart as shown.
- Align the 2 holes in the Weight with the 2 holes on the Cart Bottom Shelf. Insert the 2 Phillips Head Screws 1/4"x2-3/16". Tighten the screws with the 2 Nylon Lock Nut 1/4" securely.



Phillips Head Screw
1/4"x2-3/16"
Qty. 2
Part # S112G0449A



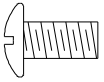
Nylon Lock Nut
1/4"
Qty. 2
Part # S313G0406A



5

Install Cart Front Bracket, Cart Rear Panel and Tank Holder Assembly (for B2612ALP)

- Install the Tank Holder Brackets onto the Cart Bottom Shelf using 4 Phillips Head Screws 3/16"x3/8". Secure the Tank Holder Brackets and Screws using 4 Flange Nuts 3/16" as shown. Be sure that the flat surfaces of the Tank Holder Brackets are positioned so that they face inwards as shown.
- Insert Ring "A" ends into notches on the rear side of LH & RH Tank Holder Bracket. Insert Ring "B" end into the notch on the front side of the LH Tank Holder Bracket, secure the RH side using a Wing Bolt 1/4"x1/2" as shown.
- Install the Cart Panel Rear between the Cart Side Panels using 4 Phillips Head Screws 3/16"x3/8". Tighten 4 Flange Nuts 3/16" over the Screws to secure.
- Install the Cart Front Bracket using 4 Phillips Head Screws 3/16"x3/8" and tighten securely using 4 Flange Nuts 3/16" as shown.

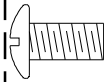


Phillips Head Screw
3/16"x3/8"
Qty. 8
Part # S112G0306A



Flange Nut 3/16"
Qty. 8
Part # S313G0306A

For B2612ALP Model (Install Tank Holder Assembly)

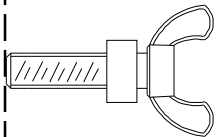


Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G0306A

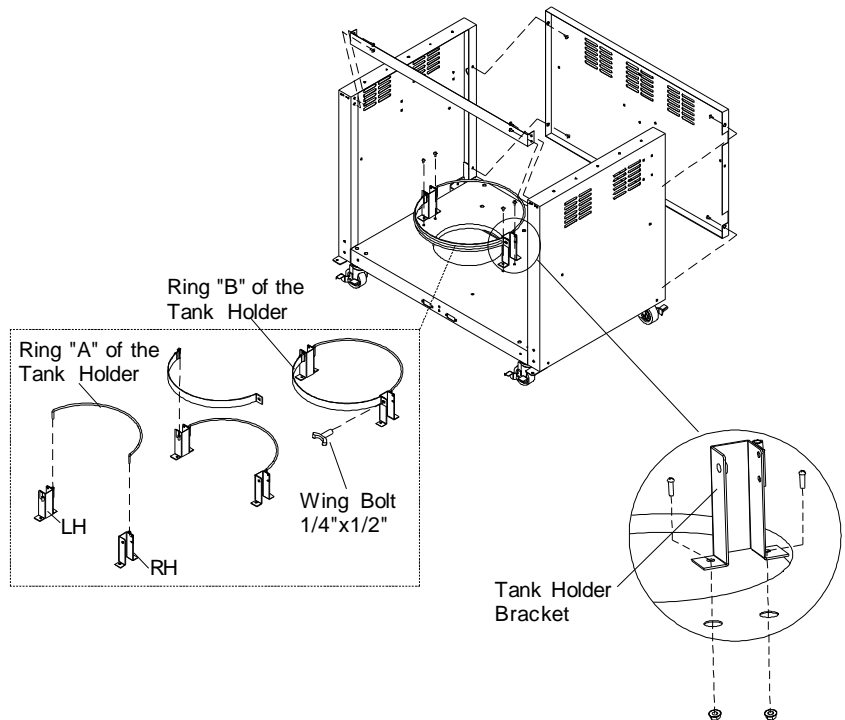


Flange Nut 3/16"
Qty. 4
Part # S313G0306A

(Already installed in Tank Holder Assembly)



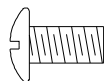
Wing Bolt 1/4"x1/2"
Qty. 1 (For B2612ALP Model)
Part # S233G0408A



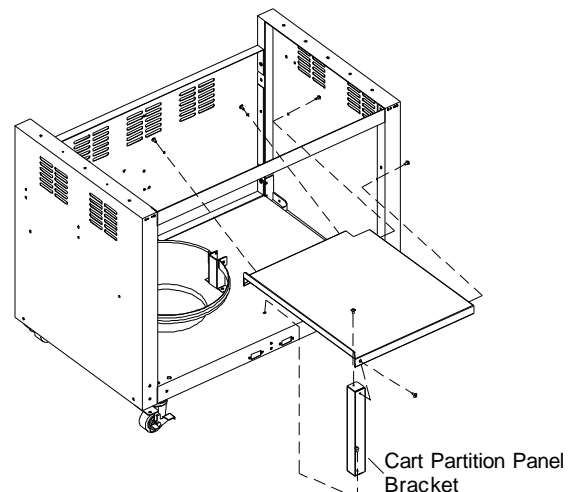
6

Install Cart Partition Panel and Cart Partition Panel Bracket (for B2612ANG Model)

- Install the Cart Partition Panel Bracket onto the Cart Bottom Shelf using 1 Phillips Head Screw 3/16"x3/8" as shown.
- Align the 2 holes on the Cart Partition Panel with the 2 holes on the Cart Rear Panel. Insert 2 Phillips Head Screws 3/16"x3/8" and tighten them.
- Align the 2 holes on the Cart Partition Panel with the 2 holes on the Cart Right Panel. Insert 2 Phillips Head Screws 3/16"x3/8" and tighten them.
- Align the 2 holes on the Cart Partition Panel with the 2 holes on the Cart Partition Panel Bracket. Insert 2 Phillips Head Screws 3/16"x3/8" and tighten them.
- Tighten all screws securely.



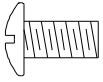
Phillips Head Screw
3/16"x3/8"
Qty. 7
Part # S112G0306A



7

Install Door Guide Plate, Door Upper Hinge Brackets, Door Handles, and Doors

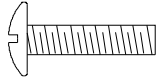
- Align the holes in the Door Guide Plate with the holes on the Cart Bottom Shelf. Insert and tighten 2 Phillips Head Screws 3/16"x3/8".
- Align the holes in the 2 Door Upper Hinge Brackets with the holes on the Cart Front Bracket. Insert 4 Phillips Head Screws 3/16"x3/8" and tighten securely using 4 Flange Nuts 3/16". (Note: The Upper Door Hinge Bracket for the left side is marked with an "L." The Upper Door Hinge Bracket for the right side is marked with an "R.")
- Install the 2 Door Handles onto the Doors by securing with 4 Phillips Head Screws 3/16"x7/8".
- Place the Lower portion of the Door Assembly Left into the Lower Door Hinge. Push down on the spring lever mechanism on the top of left Door Hinge and align it with the hole on the Door Upper Hinge Bracket. Release the spring lever to lock the Door into the Upper Door Hinge Bracket.
- Repeat the steps for installing the Door Assembly Right.



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



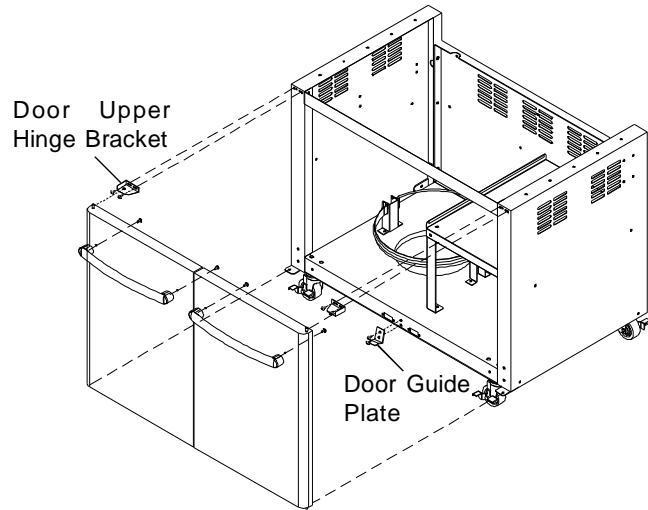
Flange Nut 3/16"
Qty. 4
Part # S313G0306A



Phillips Head Screw
3/16"x7/8"
Qty. 4
Part # S112G0314A



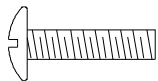
Door Handle Bracket
Qty. 4
Part # P00217002I



8

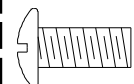
Install Grill Head and Hose Holders onto the Cart(for B2612ALP Model)

- With the help of your assistants, lift the Grill Head onto the top of the Cart so that the bottom of the Grill Head sits on top of the Bowl Brackets.
- Align the holes on the lower edge of the Left/Right Bowl Panel with the holes on the Left/Right Bowl Bracket. Insert the 4 Phillips Head Screws 1/4"x1-3/16" into the Cart as shown below. Tighten the all screws securely.
- Install 2 Hose Holders on the Left Cart Side and Rear Panels. Secure using 4 Phillips Head Screws 3/16"x3/8" and 4 Flange Nuts 3/16". The Regulator Hose should sit inside the Hose Holders as shown.

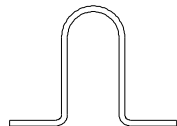


Phillips Head Screw
1/4"x1-3/16"
Qty. 4
Part # S112G0419A

For B2612ALP Model



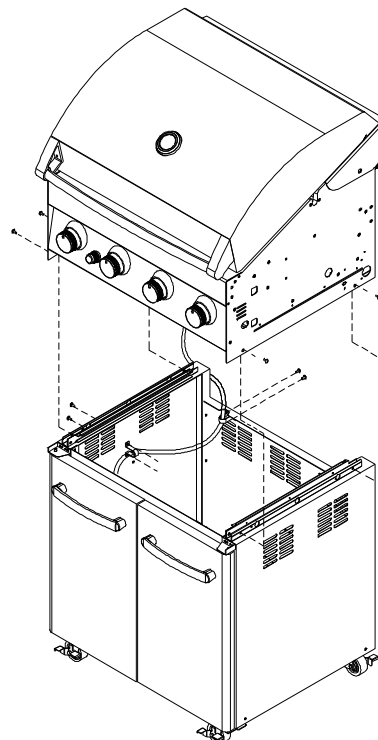
Phillips Head Screw
3/16"x3/8"
Qty. 4
Part # S112G0306A



Hose Holder/Grill
Qty. 2
Part # P05536001Q



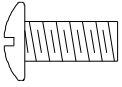
Flange Nut 3/16"
Qty. 4
Part # S313G0306A



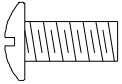
9

Install NG Regulator, Hose Holder, and 12 Foot Hose (for B2612ANG Model)

- Install the NG Regulator onto the Left Cart Side Panel using 2 Phillips Head Screws 3/16"x1/4".
- Install the Hose Holder onto the Rear Panel. Secure using 2 Phillips Head Screws 3/16"x3/8" and 2 Flange Nuts 3/16". The Regulator Hose should sit inside the Hose Holders as shown.
- Connect the NG Regulator Hose end to the Gas Manifold. Connect the 12 Foot Hose (not included and at least 1/2" is required) to the NG regulator inlet as shown.



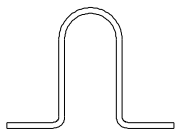
Phillips Head Screw
3/16"x1/4"
Qty. 2
Part # S112G0304A



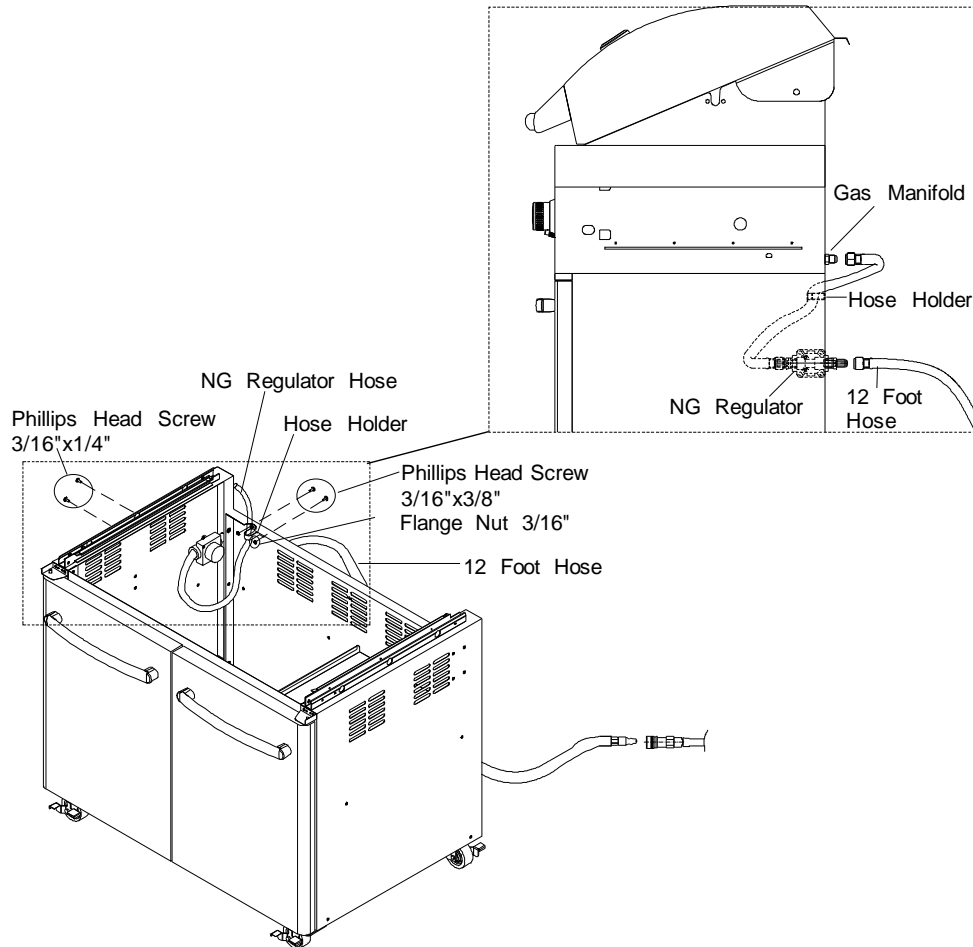
Phillips Head Screw
3/16"x3/8"
Qty. 2
Part # S112G0306A



Flange Nut 3/16"
Qty. 2
Part # S313G0306A



Hose Holder/Grill
Qty. 1
Part # P05536001Q



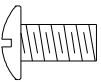
10

Install Grease Tray and Lighting Stick

- Install the Grease Tray and Lighting Stick onto the Grease Tray Handle using 3 Phillips Head Screws 3/16"x3/8", 3 Washers 3/16", and 3 Flange Nuts 3/16". Tighten all hardware securely.
- Slide the Grease Tray side tabs over the rails underneath the Grill Bowl as shown.



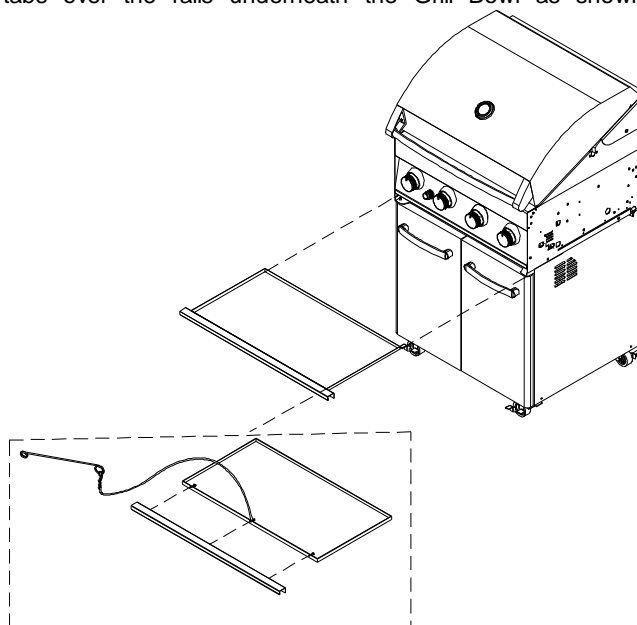
Flange Nut 3/16"
Qty. 3
Part # S313G03061



Phillips Head Screw 3/16"x3/8"
Qty. 3
Part # S112G03061



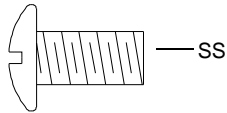
Plain Washer 3/16"
Qty. 3
Part # S411G03068



11

Install Side Shelf Brackets and Side Shelves

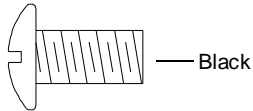
- Attach the Side Shelf Brackets(LF/LR) to the Left Bowl Side Panel. Align the 4 holes on the Side Shelf Brackets (LF/LR) with the 4 threaded holes on the Left Bowl Side Panel. Insert 4 Phillips Head Screws 1/4"x 1/2" and tighten securely as shown in **Fig.1**.
- Place the Side Shelf, Left over the Left Side Shelf Brackets. Align the 2 holes on the Side Shelf, Left with the 2 holes at the ends of Left Side Shelf Bracket. Insert 2 Phillips Head Screws 1/4"x 1/2" and tighten securely using 2 Flange Nuts 3/16" as shown in **Fig.1**.
- Align the 3 holes on the Side Shelf, Left with the 3 holes on the Left Bowl Side Panel. Insert 3 Phillips Head Screws 1/4"x 1/2" with 3 washers from inside of the grill bowl and tighten securely using 3 Flange Nuts 3/16" as shown in **Fig.2**.
- Repeat steps for Right Side Shelf installation.



Phillips Head Screw 1/4"x1/2"
Qty. 12
Part # S112G04081



Flange Nut 1/4"
Qty. 4
Part # S313G03061



Phillips Head Screw 1/4"x1/2"
Qty. 6
Part # S112G0408A



Flange Nut 1/4"
Qty. 6
Part # S313G0408A



Plain Washer 1/4"
Qty. 6
Part # S411G0408A

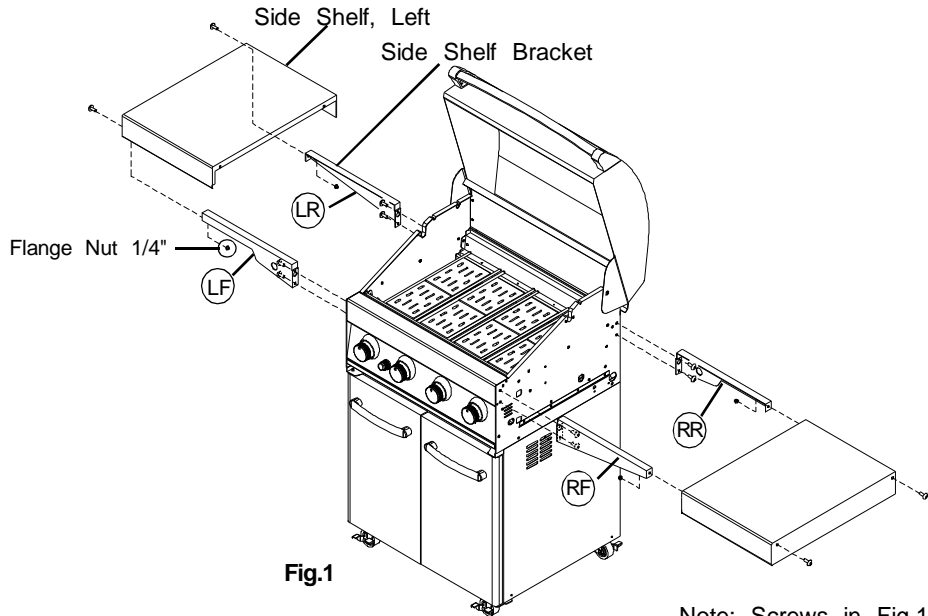


Fig.1

Note: Screws in Fig.1 are all Stainless Steel.

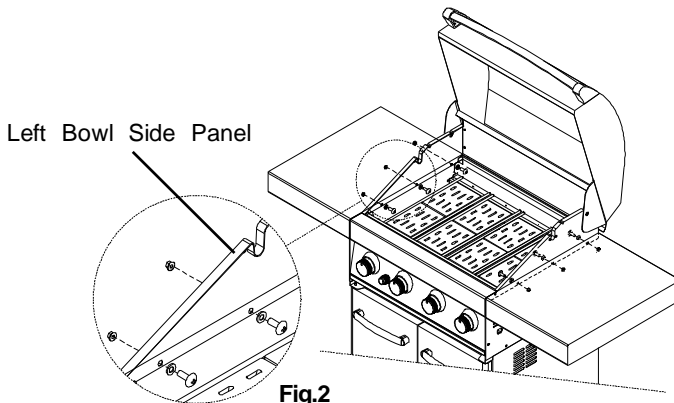


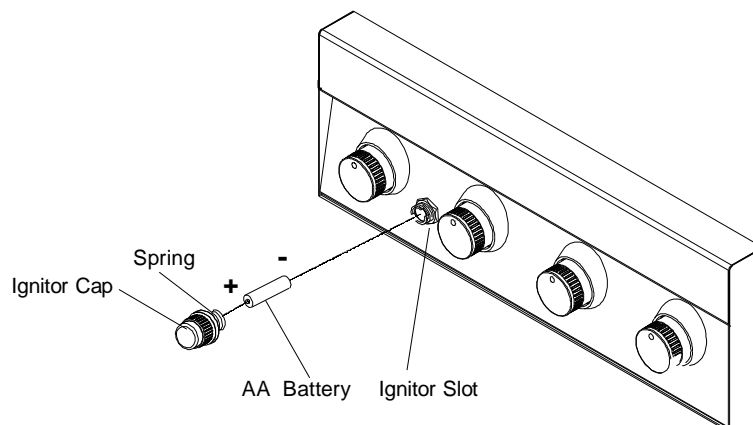
Fig.2

Note: Screws in Fig.2 are all Black.

12

Install Ignitor Battery

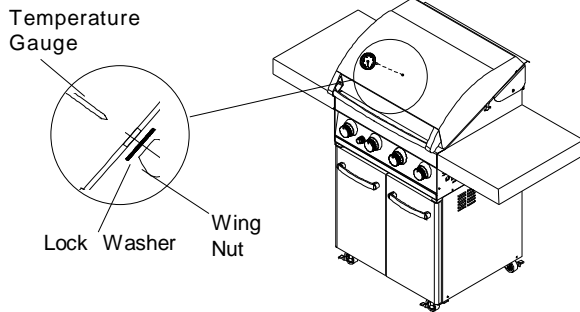
- Remove Ignitor Cap from Control Panel.
- Place supplied AA battery into the Ignitor Slot with positive pole facing you.
- Install the Cap and Spring over the AA battery and tighten securely.



13

Install the Temperature Gauge onto the Grill Lid

- Remove the Wing Nut and Lock Washer from the Temperature Gauge. Insert the Temperature Gauge probe into the hole in center of Grill Lid. Secure the Temperature Gauge by tightening the Wing Nut and Lock Washer as shown.



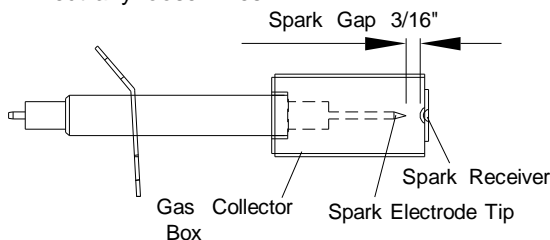
14

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.

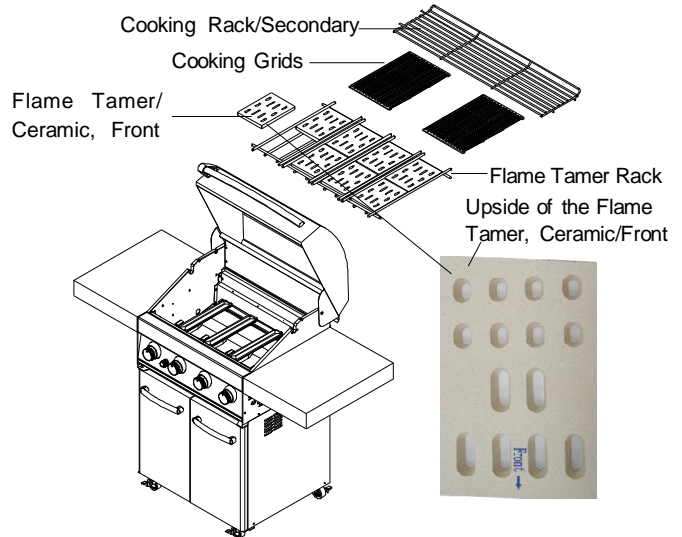
- Be sure all Control Knobs are set to "OFF" and open the Grill Lid.
- Have your assistant stand to the right of the grill and look toward the front of the grill bowl. **Never** put your face inside the Grill Head.
- Press the Ignitor Cap. You should hear a "clicking" sound. Your assistant should see 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 Gas Collector Box 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 behind the Control Panel and reconnect any loose wires.



15

Install Cooking Components

- Place the Flame Tamer Rack inside the Grill Bowl. Position it onto the lower ledge of the Bowl above the burners. Next, place the Flame Tamers on the Flame Tamer Rack. (See the diagrams on right)
- Place the Cooking Grids on the ledge above the Flame Tamers.
- Place the Secondary Cooking Rack into the slots on Grill Bowl Side Panels.



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 is fully seated under the Grill Bowl.

CAUTION: Before each use of your grill, inspect the Grease Tray, Grease Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Grease Heat Shield and inside of the Grill Bowl frequently to eliminate grease/debris 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 has 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 Grand Hall.
- 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.
- Never use your gas grill on a balcony, deck, or patio above the ground floor of your home.
- 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.

The diagram illustrates the required clearance for the grill. A person is shown standing next to the grill. Two double-headed arrows indicate a 3-foot clearance from the grill to the wall on both the left and right sides. An arrow labeled 'WIND DIRECTION' points from the left towards the front of the grill, showing the correct orientation to face the wind.

USE AND CARE INSTRUCTIONS

NOTE about LP Gas Tank Exchange Programs

Y 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.

Y Always keep new and exchanged LP Gas tanks in an upright position during use, transit or storage.

Y 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:

Y All leak tests must be repeated each time your LP Gas tank is exchanged or refilled.

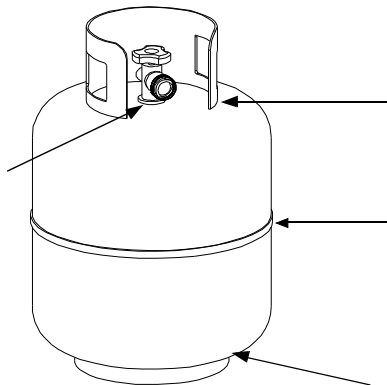
Y When checking for gas leaks do not smoke.

Y Do not use an open flame to check for gas leaks.

Y 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.

Y 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.

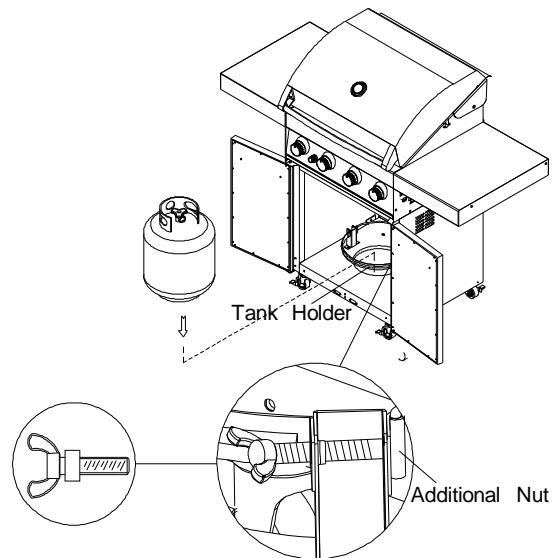


LP Gas Model only:

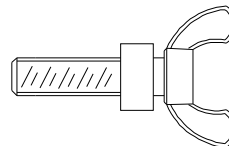
Secure a 20lb LP Gas Tank to Gas Grill

Note: Make sure the LP gas tank valve is completely closed before installing.

- Open the door and unscrew the Wing Bolt from right bracket of tank holder.
- Place LP Gas tank into tank holder. Be sure bottom of tank fully rests in cutout in bottom shelf.
- Install the tank so the Tank Valve faces the rear Left corner of cabinet.
- Align and screw the Wing Bolt into right bracket of tank holder to secure the gas tank.
- Attach the Regulator with Hose to the gas tank.



One Nut is fixed to Tank Holder. An additional Nut and Wing Bolt is secured AFTER inserting tank into tank hole.



Wing Bolt 1/4"x1/2"
Qty. 1
Part # S233G0408A
(Already installed on the Tank Holder)

WARNING

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

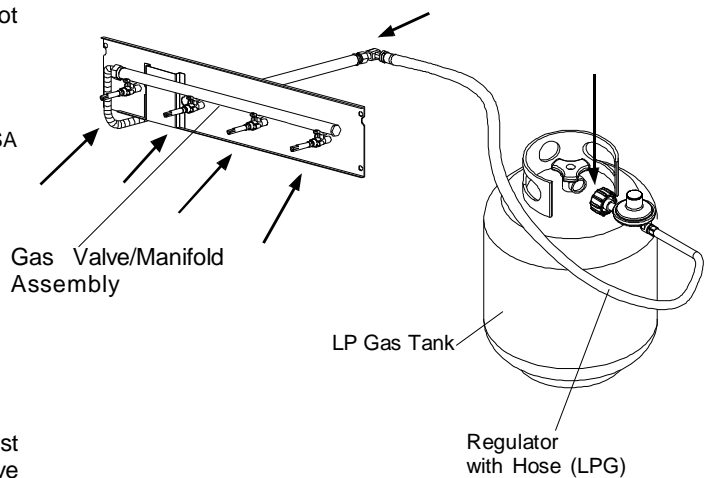
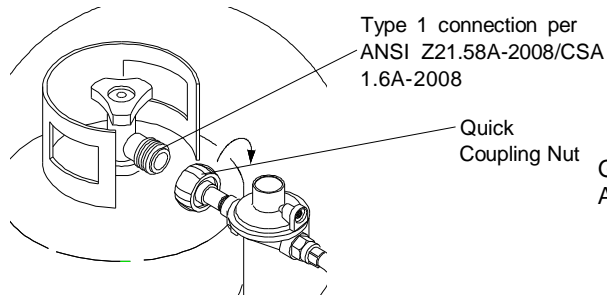
USE AND CARE INSTRUCTIONS

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 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 1/4 to 1/2 of a full turn (counterclockwise) 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.



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.



WARNING

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



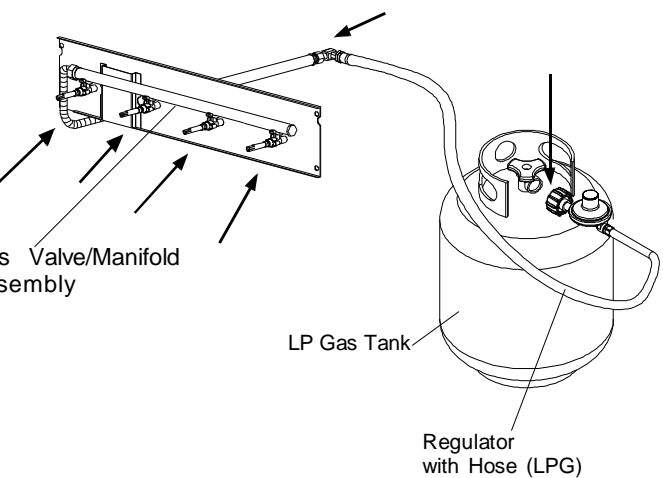
WARNING

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.

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.



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.



WARNING

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).

Fig.2

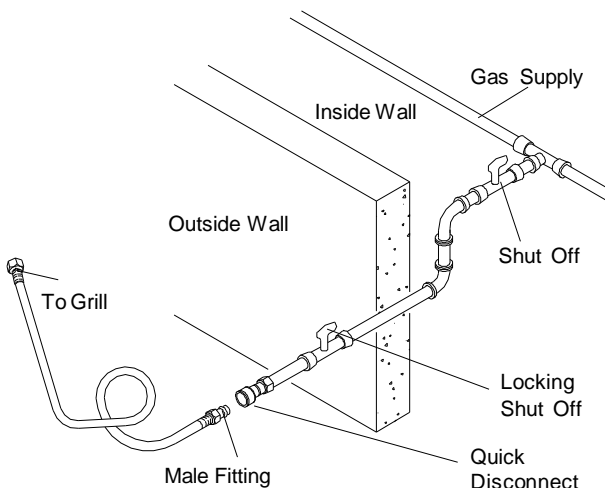
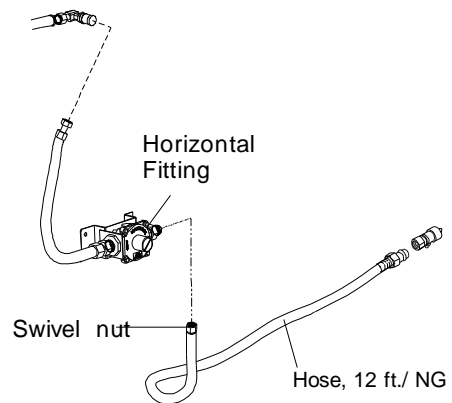


Fig.1

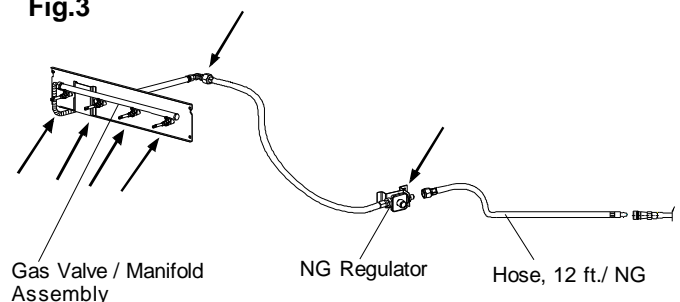


Check all connections for Natural Gas Leaks

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



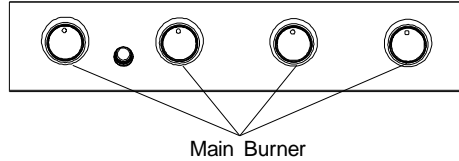
Gas Line Piping:

- 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.

USE AND CARE INSTRUCTIONS

Grill Lighting Instructions

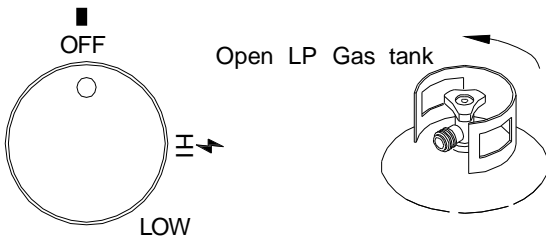
1. Before each use, check all hoses for cracks, nicks, cuts, burns or abrasions. If a hose is damaged in any way, do not use your grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.
2. Familiarize yourself with 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.



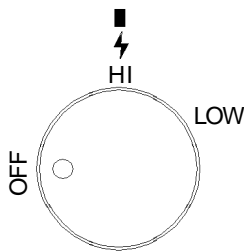
WARNING

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.



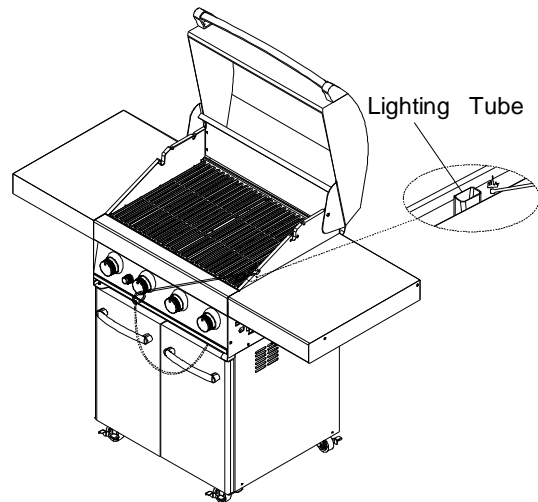
6. Push and turn Right Main Burner Control Knob to HI/⚡. Always light the Right Main Burner first. Press the electric ignitor 3 to 4 seconds to light the burner.



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 HI/⚡ 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.

Manually Lighting Your Grill By Paper Match

To light your gas grill by match, follow steps 1 through 5 of the Grill Lighting Instructions. Then, light the match and place it through the opening of the Lighting Tube (See Diagram Below). Turn the correlated Control Knob to the HI/⚡ setting to release gas. The Burner should light immediately.



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 23** of this Operator's Manual.
 - Misalignment of Ignitor on Burner
Correction: Check for proper position of the Electrode Tip as shown in **steps 14 on page 15**. The gap between the Spark Electrode Tip and Spark Receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed, Press the Ignitor Cap, 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 source.
- 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 HI/⚡.
- Press Electric Ignitor for 3-4 seconds to light the burners..

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.

WARNING

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.

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

WARNING

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.

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 Flame Tamers

- You should periodically wash the Flame Tamers in a soap and warm water solution. Use a vegetable brush to remove stubborn burnt-on cooking residue. Dry the Flame Tamers 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 gas off at the source.
 3. Disconnect the Regulator from the source. 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".
 9. Replace the Burners and adjust the Gas Collector Box. 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.



WARNING



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

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.

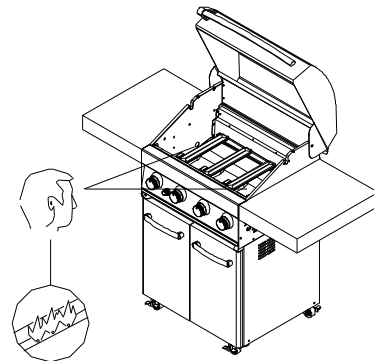


WARNING



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.



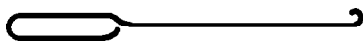
MAGNIFIED VIEW OF GRILL MAIN BURNER FLAME THROUGH OPEN LID.

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 gas off at the source.
3. Detach the 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.
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.

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 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 Hi setting for 10 to 15 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

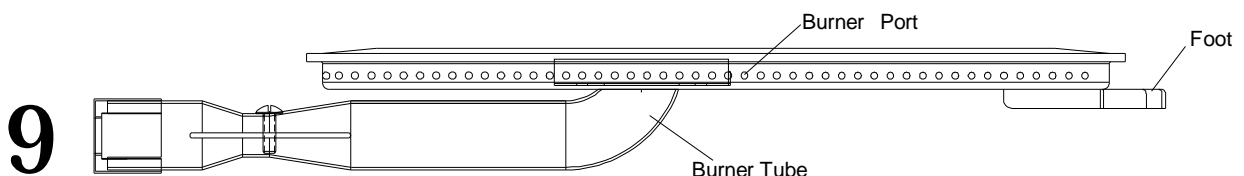
For safe operation, make sure the Orifices are inside the Burner Tubes before using your grill. See figure. If the Orifice is not inside the Burner Tube, lighting the Burner may cause explosion and/or fire resulting in serious bodily injury and/or property damage.

Tube Burner

Gas Valve Assembly Orifice Burner Tube

Figure 1

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



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 Hi setting for 10 to 15 minutes.
CAUTION: Operating your grill on the Hi setting for longer than five minutes may damage certain parts of your grill. **Do not leave your grill unattended when in use.**

Preheating

- CAUTION:** Before preheating the grill, check the Grease Tray, Grease Tray Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. As needed, you may clean them. Refer to "Cleaning Instructions" on page 22. **Failure to comply with these instructions could result in a grease fire.**
- To preheat main burners, light your grill on Hi, lower the Lid and follow the recommended times below.
 - Ÿ For high temperature cooking, preheat grill 10 to 15 minutes.
 - Ÿ For low temperature cooking, preheat grill 3 minutes.
 - Ÿ To slow cook, preheating is not necessary.

Cooking Temperatures

- **High setting:** The Hi Control Knob setting should only be used to pre-heat your grill the first 10-15 minutes and for burning food residue off the grill.
- **Medium to 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.
 - Ÿ The middle and back primary cooking areas offer high heat for grilling.
 - Ÿ The Secondary Cooking Rack offers medium heat for preparing breads and firm vegetables.
 - Ÿ 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:
 - Ÿ Trim excess fat from meats and poultry
 - Ÿ Preheat the grill properly
 - Ÿ Clean grill regularly to remove food and grease build-up
 - Ÿ Reposition your food often to avoid flare-ups

 **WARNING** 

- Ÿ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Ÿ **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.
- Ÿ **Before each use of your grill:** Inspect the Grease Tray, Grease Heat Shield and inside of the Grill Bowl to be sure there is no excessive grease and debris buildup. Clean the Grease Tray, Grease Heat Shield and inside of the Grill Bowl frequently to eliminate grease/debris build-up and to prevent grease fires.
- Ÿ **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).
- Ÿ **Never** use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Ÿ **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 Hi, close the Lid and preheat your grill 10 to 15 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 Hi, close Lid and preheat your grill 10 to 15 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 Hi, close Lid and preheat your grill 10 to 15 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 Hi and preheat your grill 10 to 15 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 Hi for 10-15 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 10-15 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 crumble 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 10-15 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 Smoking

Preparing to Smoke

Smoking gives food a distinctive, delicious flavor. You will find a variety of wood chips available for use in smoking grilled foods. Pre-soaking of wood chips may be required so read and follow the manufacturer's instructions for preparing smoking chips prior to use.

Note: It is our experience that many smoking chip products do not actually produce a smoke but instead infuses the food with flavor. Please read product labels carefully and if in doubt, ask your retailer for details.

Using A Smoker Box

There are many optional smoker boxes available for purchase. Follow these guidelines and always refer to the label of your smoking chips for specific directions.

Raise your Grill Lid and light the grill. Lower the Grill Lid allowing your grill to reach the desired cooking temperature for the food you are grilling. Fill your smoker box with your prepared smoking chips. Dried herbs and spices may also be added to produce different flavors. Wear a flame retardant BBQ Mitt and place your smoker box on a Cooking Grid or Flame Tamer directly above a lit grill Burner. The heated smoking chips will flavor your foods.

Tips for Smoking

You can reduce the strength of the smoke flavor by only smoking for half or three quarters of the cooking time. The heat required for smoking is normally LOW to MEDIUM.

Foods naturally high in oils lend themselves well to smoking, while drier foods benefit from a marinade.

- **Tuna steaks**, marinated in Asian flavors of sesame oil, soy sauce and sherry.
- **Pork fillets**, rubbed with ginger, orange rind and brushed with maple syrup.
- **Mussels**, brushed with lemon rind and chili oil.
- **Lamb cutlets**, marinated in virgin olive oil, lemon, oregano and black pepper. The same marinade can be used for a whole leg or rack of lamb.
- **Chicken**, boneless chicken pieces—especially sliced breasts.
- **Fish**, sliced fillets of firm fish, assorted seafood such as prawns, scallops and calamari.
- **Pork**, sliced fillets, diced or minced pork, sliced leg steak, sliced chops.
- **Beef**, sliced fillet, rib-eye, round, rump, sirloin.
- **Lamb**, sliced fillet, round, loin.

Safe Minimum Internal Temperatures	
Fish	145°F/63°C
Pork	160°F/71°C
Egg Dishes	160°F/71°C
Steaks and Roasts of Beef, Veal or Lamb	145°F/63°C
Ground Beef, Veal or Lamb	160°F/71°C
Whole Poultry (Turkey, Chicken, Duck, etc.)	165°F/74°C
Pieces of Poultry (Chicken Breast, etc.)	165°F/74°C

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. Wrap vegetables in a double thickness of foil to protect them while cooking on the grill. Then, remove the foil if desired, 10-15 minutes before the end of cooking, brush vegetables with butter or oil and finish cooking.

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.

A small whole fish wrapped in foil also cooks well on the Secondary Cooking Rack. Parcels of seafood such as scallops, prawns and sliced fish fillets prepared in a sauce and portioned into small foil wraps cook well this way, too.

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 your battery needs replacing, you can manually light your grill by paper match. Insert a paper match into the silver Lighting Stick and follow the Manual Grill Lighting Instructions. Next, light the match and place the Lighting Stick through a Cooking Grid or Lighting Tube (if the unit is equipped with one). Turn the correlated Control Knob to the HI 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 yourself and grill.
- Use your grill at least 3 feet away from any wall or surface.
- Never use your gas grill on a balcony, deck, or patio above the ground floor of your home.
- 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** 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.

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 gas grill 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.

Cooking Grids - 5 Year Limited Warranty(No rust through or burn through)
Burners - 5 Year Limited Warranty
Flame Tamers, Valves and Plastic Components - 2 Year Limited Warranty
Electronic Components - 1 Year Limited Warranty
Paint coatings - 2 Year Limited Warranty for color fading or peeling
All other s/s 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 and 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. You will be charged for shipping and handling of the replacement parts.

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 by the customer.

Upon examination and to Grand Hall's determination, if the original part is proven defective, Grand Hall may approve your claim and elect to replace such parts without charge. In any instance, customer is responsible for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accidents, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fire or grease fires, as set out in the Operator's Manual.

This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners, pool or spa chemicals, and/or any tools used in the assembly or installation of this unit. This warranty does not cover paint loss, surface rust, corrosion or stainless steel discoloration which is considered normal wear and tear. This warranty does not cover the cost of any inconvenience, personal injury or property damage due to improper use or product failure.

Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, Acts of God/Forces of Nature are not covered by this Limited Warranty.

No part returns will be accepted without prior authorization from Grand Hall. **Authorization for parts and/or the return of parts may be requested by calling 1-877-934-7455, 8am-4:30pm CST, Monday-Friday.**

For technical troubleshooting and/or service inquiries, please call 1-800-752-3085, 8am-4:30pm CST, Monday-Friday.

Warranty Restrictions

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.
- This product is certified for safe use only in the country where purchased; Modification for use in any other location is a safety hazard and immediately voids the warranty.
- This warranty is void if the product is used for commercial or rental purposes.

Manufacturer:

Grand Hall Enterprise Co., Ltd.

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