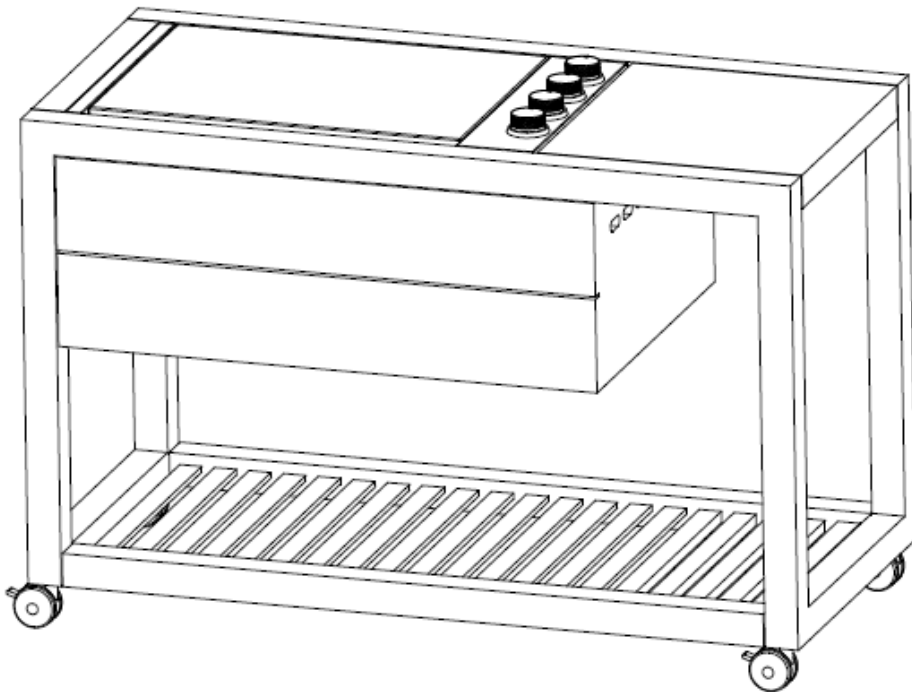


indu+
in+outdoor cooking



GAS GRILL ASSEMBLY INSTRUCTIONS



USE OUTDOORS ONLY.

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

WARNING

- Hazardous fire or explosion may result if instructions are ignored.
- It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.
- Read the instructions before using the appliance.
- Retain this manual for future reference.
- Use outdoors only.
- Warning accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.
- This appliance must be kept away from flammable materials during use.
- The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.
- Do not keep any gas cylinder inside the barbecue trolley when using. It's forbid to insert / put gas cylinder in to the appliance.

FOR YOUR SAFETY IF YOU SMELL GAS:

- Turn off gas supply at gas cylinder.
- Extinguish all naked flames; do not operate any electrical appliances.
- Ventilate the area.
- Check for leaks as detailed in this manual.
- If odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

- Leak test all connections after each cylinder refill or before each use.
- Never check for leaks with a match or open flame.
- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

ASSEMBLY

WARNING:

Whilst every effort has made in manufacture of your barbecue to remove any sharp edge, you should handle all components with care to avoid accidental injury.

TOOLS REQUIRED:

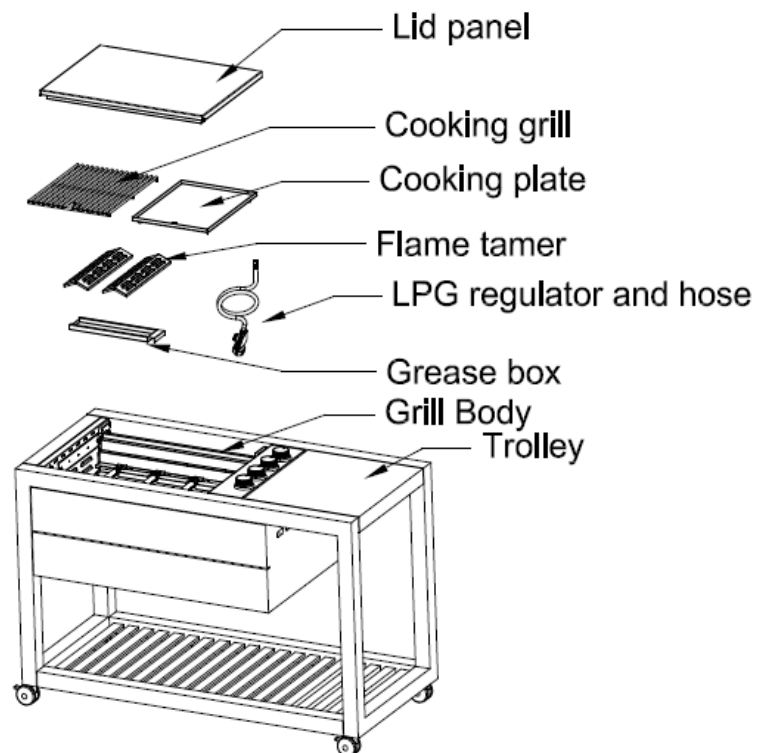
Either a Philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner) or a pair pliers.

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.

NOTICE: Make sure all the plastic protection rip off before assembling!

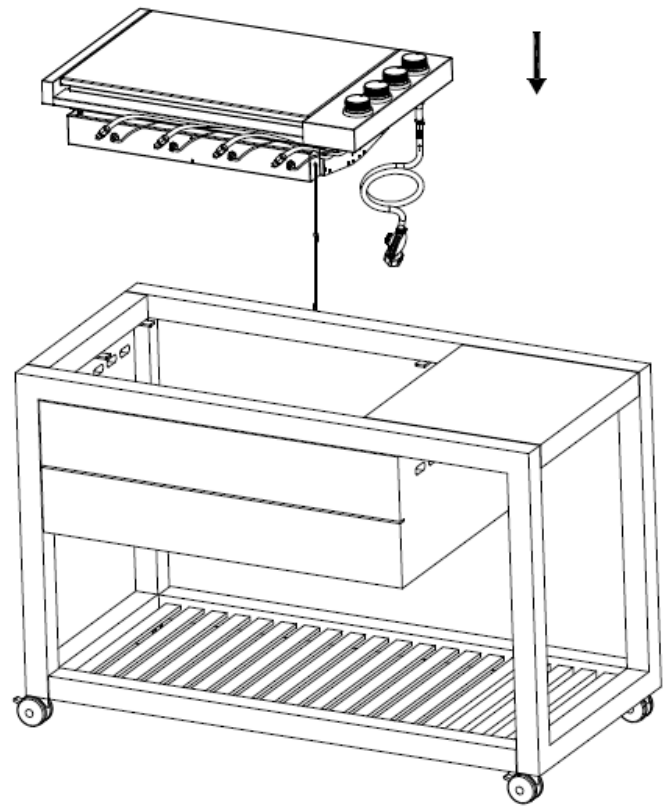
EXPLODED VIEW & PART LIST

NO.	Description	QTY
1	Lid panel	1
2	Cooking grill	1
3	Cooking plate	1
4	Flame tamer	2
5	Grease box	1
6	LPG regulator and hose	1

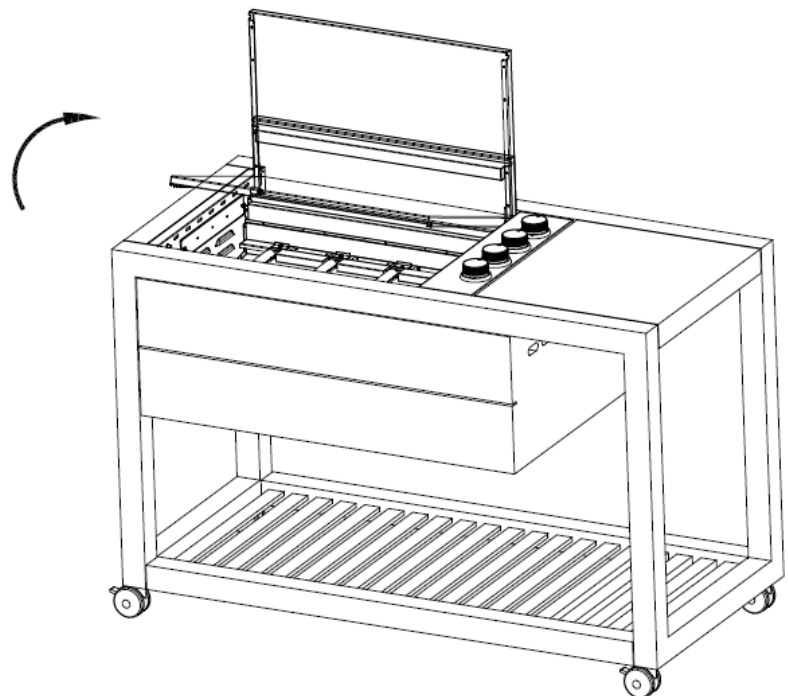


ASSEMBLY

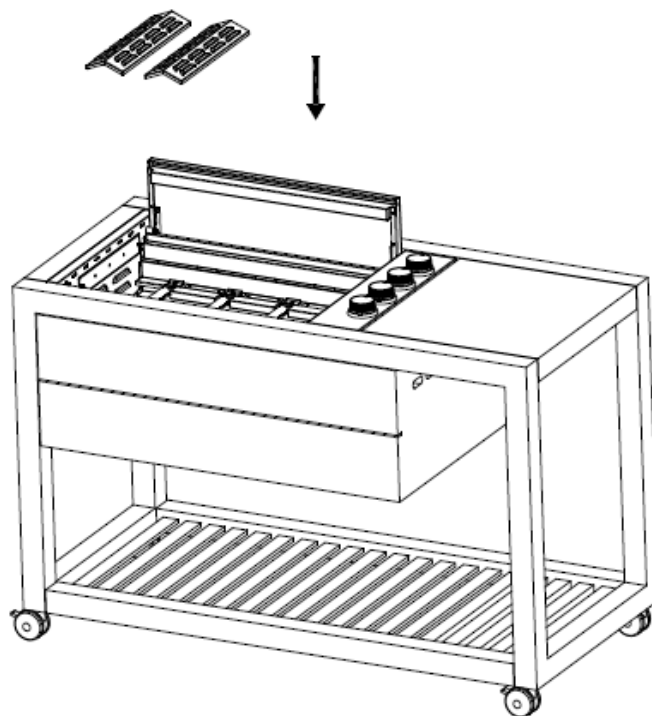
1. Install cooking grill into the trolley.



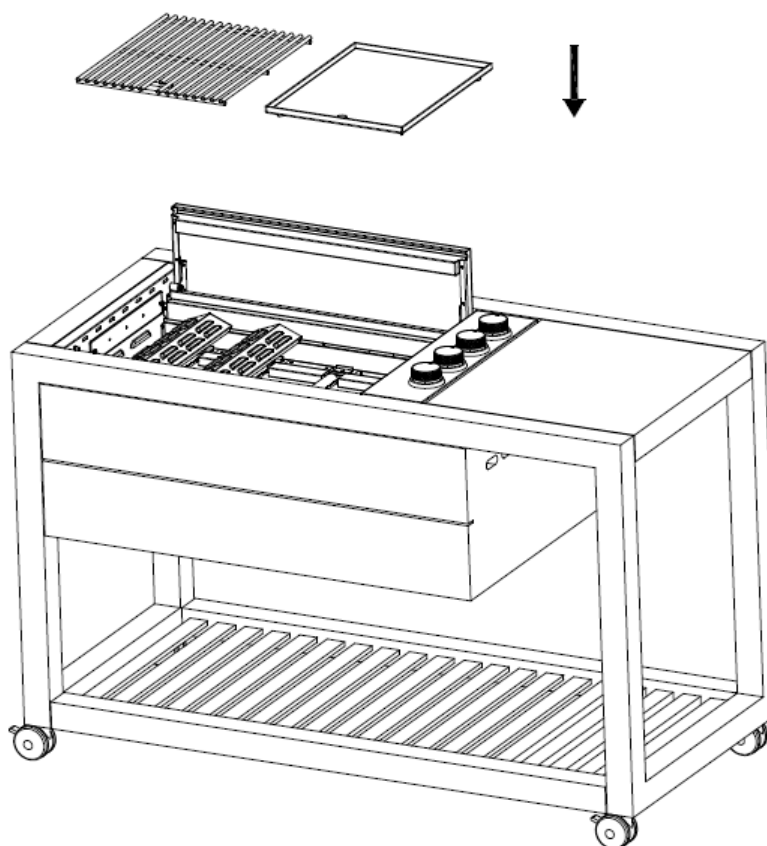
2. Open the lid panel.



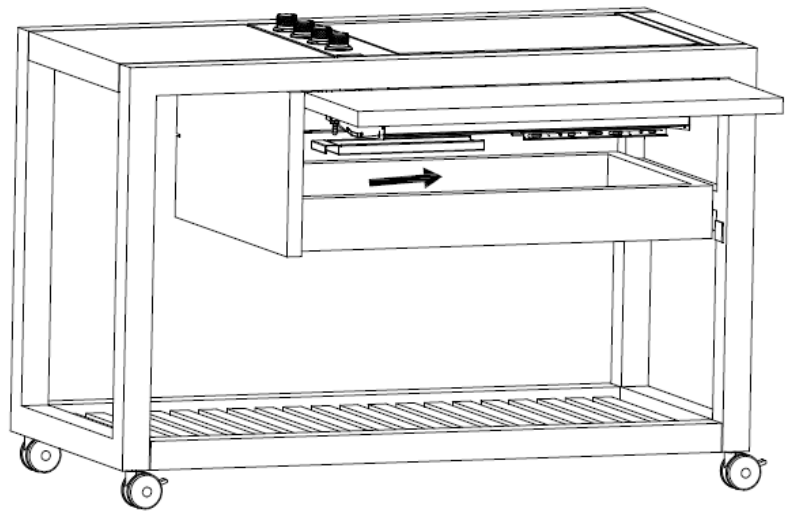
3. Install flame tamer 2pc.




4. Install cooking grill and cooking plate.
Each 1pc.



5. Open the back panel install the grease box.



APPLIANCE CODE:	740-3008-US	
TOTAL HEAT INPUT:	40000BTU	
GRILL BURNERS HEAT INPUT	10000BTU x4	
GAS CONSUMPTION	Propane : 834g/h Natural gas : 1.22m3/h	
GAS CATEGORY:	Propane (11")	Natural gas(8")
GAS TYPE AND PRESSURE:	Propane at 28 mbar	Natural gas at 20mbar
GRILL BURNER INJECTOR SIZE:	0.91mm	1.28mm
P.I.N CODE		
USE OUTDOORS ONLY.		
WARNING:ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.		
READ THE INSTRUCTION BEFORE USING THE APPLIANCE.		
USE THE APPLIANCE IN WELL VENTILATED AREAS.		
ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS.		
TURN OFF THE GAS SUPPLY AT THE GAS CYLINDER AFTER USE.		

Built-in Outdoor Grill Enclosure Ventilation Requirements (see picture 1)

Any enclosure is to be ventilated by openings at both the top and lower levels of the enclosure. The following information is the minimum for proper ventilation of your island construction. There should be a minimum of $1\frac{7}{8}$ " (4.4 cm) of clearance from the bottom of the grease tray and the front wall of the island for proper ventilation.

NOTE: There should be no solid surface underneath the firebox portion of the grill. A minimum of 3" (7.6 cm) is required between the back of the grill and noncombustible materials should be used. (see picture 2)

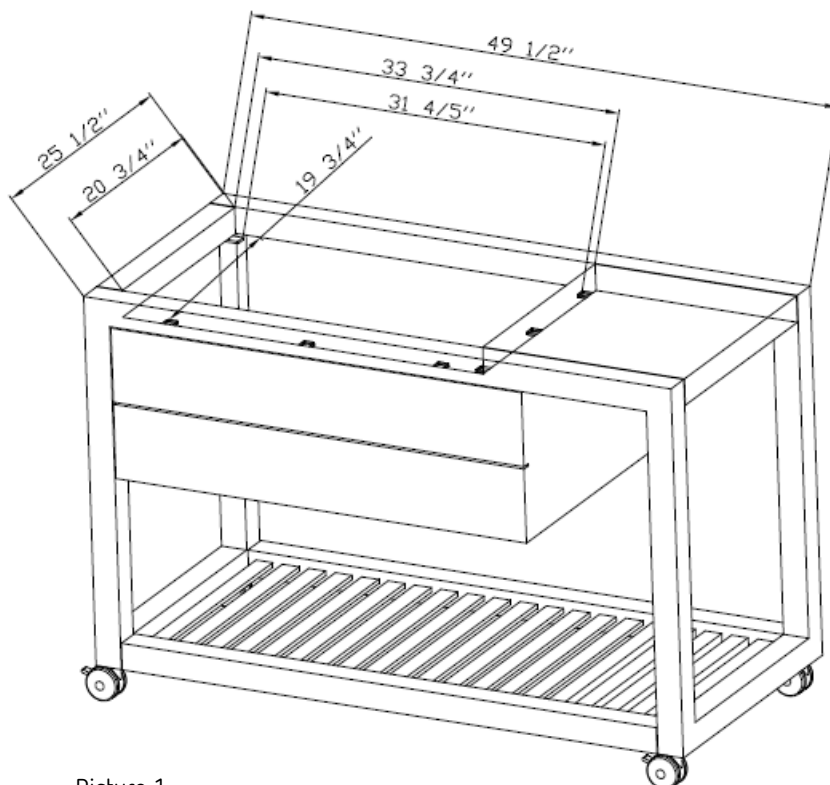
Any enclosure for built-in installation is to have at least below 2 openings:

- *Hole A: (see picture 1)*

- *Top openings:* At least two equally sized ventilation openings shall be provided in the side walls of the enclosure, located within 5 in of the top of the enclosure, spaced at a minimum of 90 degrees and unobstructed. The openings shall have a total free area of not less than 20 in².

- *Hole B: (see picture 1)*

- *Floor level openings:* At least two equally sized ventilation openings shall be provided in the side walls of the enclosure, the bottom of the openings shall be 1 inch or less from the floor level and the upper edge no more than 5 inches above the floor level, spaced at a minimum of 90 degrees and unobstructed. The openings shall have a total free area of not less than 10 in². Every opening shall have a minimum dimension so as to permit the entrance of a 3.2mm rod. Proper ventilation is a required based on the above mentioned specifications for your grill to operate properly.



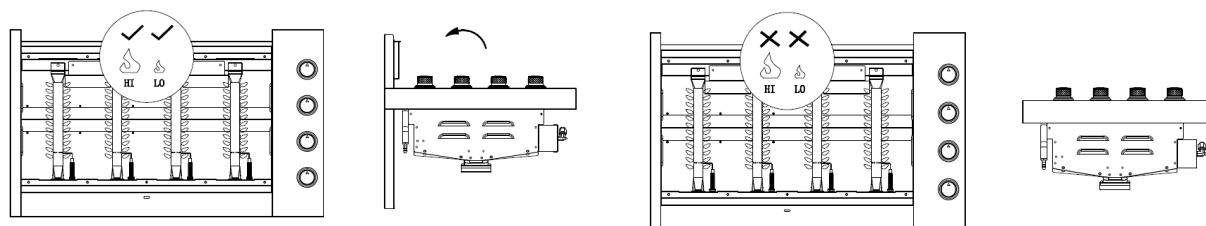
Picture 1



CABINET FRAME AND CABINET MUST BE MADE FROM NON-COMBUSTIBLE MATERIAL

Picture 2

WARNINGS INFORMATION



IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

When used on the ground always place the appliance and cylinder on flat level ground.

Never light the GRILL with the HOOD in the closed position.

Your barbecue can be used with gas cylinders between 11 kg and 15 kg. The maximum size of the gas cylinder should be: Dia. 320mm, Height: 600 mm. Follow the technical information as stated in the instruction manual and Check with your local gas supplier to have a suitable gas cylinder for your barbecue.

Hotplate burner pan: The max. pan Dia. is 220 mm, the min Dia. should be 120 mm.

NOTE FOR CONSUMER: Retain for future Reference

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips. **Make sure the flexible hose could not come in contact with hot surface and avoid twisting.**

Use a suitable regulator that is certified to BSEN 12864 or EN 16129. Make sure the regulator and flexible hose comply with local code.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

For Flexible hose:

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should certified according to applicable EN Standard and comply with local code.

Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside the body of the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. DO NOT SMOKE.

This barbecue is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The barbecue must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a CORGI registered service engineer.

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use. **ONLY USE THIS BARBECUE OUTDOORS.**

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

TO CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer.

Lighting Instructions for barbecue

1. Open the hood of the barbecue before attempting to light the burners.
2. Turn all the control knobs clockwise to "OFF" position.
3. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
4. Push down the front left control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position (a clicking sound is heard), this will light the left hand burner. Observe if the burner has lit. If not repeat this process.
5. If the burner has not lit after retrying wait 5 minutes and repeat step 4.
6. Adjust the heat by turning the knob to the High/Low position.
7. If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.
8. To light the remaining burners in sequence from left to right, and repeat 4 above. The crosslighting channel between the burners will light the burner adjacent to it.
9. To turn the barbecue 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.

Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on LOW. This will "heat clean" the internal parts and dissipate odour from the painted finish.

Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!).

It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

CLEANING

"Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

WOODEN SURFACES

Wash with a soft cloth and hot soapy water solution. Rinse with water. Do not use abrasive cleaners, degreasers or a concentrated barbecue cleaner on wooden parts.

COOKING GRID

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

CLEANING THE BURNER ASSEMBLY

CAUTION:All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF at the gas cylinder.

- Turn the gas OFF at the control knob and disconnect the cylinder.
- Remove cooling grate.
- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).
- Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet (venturi).

TO CHECK FOR LEAKS

If you smell gas:(In the event of gas leakage found)

- Turn off the gas supply at the gas cylinder valve.
- Ensure the control valve is "OFF".
- Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.
- Brush the soapy water onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Retest after fixing the fault
- Turn off the gas supply at the gas container after use
- If leakage is detected again and cannot be rectified. Do not attempt to cure leakage but consult your gas dealer

SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	1.LP gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 5. electrode wire loose or disconnected on electrode or ignition unit 6.electrode or wire is damaged faulty pushbutton igniter	1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose 5.reconnect wire 6.change electrode and wire change igniter
Burner will not light with a match	1.LG gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose	1.Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	1.LP gas cylinder too small 2.Obstructions in burner 3.Obstructions in gas jets or gas hose 4.Windy conditions	1.Use larger cylinder 2.Clean burner 3.Clean jets and gas hose 4.Use BBQ in a more sheltered position

OUTDOOR GRILL SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:



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



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

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



DANGER

If you smell gas:

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



WARNING

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

WARNING: The combustion by products produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

In the State of Massachusetts, the following installation instructions apply:

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter qualified or licensed by the State of Massachusetts.

Warning: CSA requires the conversion must be performed by a qualified installer or gas supplier in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow ALL instructions could result in serious injury or property damage. The qualified agency performing this work assumes ALL responsibility and liability for this conversion.

IMPORTANT SAFETY INSTRUCTIONS

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

- Do not install built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see "Location Requirements" section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance. the replacement hose assembly shall be that specified by the manufacturer
- Visually check the burner flames. They should be blue or slightly yellow.



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

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

- For LP Unit:
LP gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas tank. A 20lb tank of approximately 12 inches in diameter by 18-1/4 inches high.
The LP gas supply cylinder to be used must be:
constructed and marked in accordance with the Specification for LP Gas Cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission.
- - provided with a listed overfilling prevention device.
- - provided with a cylinder connection device compatible with the connection for outdoor cooking gas appliances.
- Always check connections for leaks each time you connect the LP gas supply cylinder. See "Installation Instructions" section.
- When the outdoor cooking gas appliance is not in use, the gas must be turned off at the supply cylinder.
Storage of an outdoor cooking gas appliance indoors is
- permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
Cylinders must be stored outdoors and out of the reach of
- children and must not be stored in a building, garage, or any other enclosed area.
The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly must be to
- specified by the outdoor cooking gas appliance manufacturer .
Gas cylinder must include a collar to protect the cylinder valve. :
Place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.
- If the following information is not followed exactly, a fire causing death or serious injury may occur.
- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
Never fill the cylinder beyond 80 percent full.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

INSTALLATION REQUIREMENTS

Tools and Parts

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

Tools Needed

- Tape measure
- Small, flat-blade screwdriver
- #2 and #3 Phillips screwdriver
- Level
- Wrench or pliers
- Pipe wrench
- Scissors or cutting pliers (to remove tie-downs)
- Noncorrosive leak-detection solution

Parts Supplied

- Gas pressure regulator/hose assembly set for 11" WCP LP gas.
- 1 - "AA" size alkaline battery
- Hardware packet

Screws: W 3/32-32*2/5" 4pcs used to install the door

Location Requirements

⚠ WARNING



Explosion Hazard

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

⚠ WARNING



Fire Hazard

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

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

Do not obstruct flow of combustion and ventilation air.

Clearance to combustible construction for outdoor grills:

- A minimum of 24" (58.0 cm) must be maintained between the front of the grill hood, sides and back of the grill and any combustible construction.
- A 24" (58.0 cm) minimum clearance must also be maintained below the cooking surface and any combustible construction.

*See "Assistance or Service" section to order.

Gas Leakage Testing

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

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

Install The Battery

1. The igniter battery is not factory installed. A "AA" size alkaline battery is located in the accessory box on the grill grate. Install battery at this time following the instructions in "Replacing the Igniter Battery" section.
2. After above procedure then go to "Check and Adjust the Burners" section.

Check and Adjust the Burners(See page 15)

Grill Use(See page 16,17)



Disconnecting The Grill.

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

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

Warning:

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

⚠ WARNING

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

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

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. If Chang LP gas to NG, please adjust the burners.

It is recommended that a qualified person make burner adjustments.

NOTE: The rotisserie burner cannot be adjusted.

Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

Burner Flame Characteristics

The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HI setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 1" (2.5 cm) high.

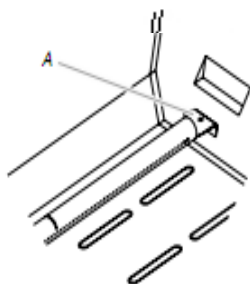


Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

BURNERS

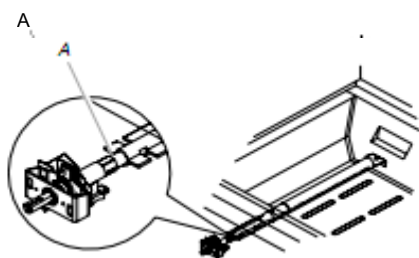
Cleaning Method:

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



A. 2 screws

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



A. Burner/orifice connection

5. Reattach gas burner using 2 screws.

DRIP TRAY

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

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

Cleaning Method:

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

KNOBS AND FLANGE AREA AROUND KNOBS

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

Do not soak knobs.

Cleaning Method:

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

CONTROL PANEL GRAPHICS

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

Do not spray cleaner directly onto panel.

Cleaning Method:

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

TROUBLESHOOTING

Grill will not light

- **Is the 20 lb LP gas fuel tank valve turned off?**
Turn the 20 lb LP gas fuel tank on.
- **Is the grill properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the 20 lb LP gas fuel tank?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.

Check to see if the grill will match-light. See "Manually Lighting the Main Grill" in the "Outdoor Grill Use" section.

Check for loose wire connections to the igniter or electrodes.

Check to see if debris is blocking the electrodes.

If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

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

Flame is noisy, low or erratic

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

Excessive flare-ups

- **Is there excessive fat in the food being grilled?**
Keep flame on low or turn one burner off.

Keep the hood up when grilling to avoid excessive flare-ups.

Move food to the warming rack until flames subside.

To avoid damage to the grill, do not spray water on gas flames.

Low heat

LP Gas:

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

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

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

Natural Gas:

Gas pressure is affected by size and length of the gas line from the house to the grill. Contact a qualified gas technician to provide the Natural gas supply to the selected grill location in accordance with the National Fuel Gas Code ANSI Z223.1/ NFPA54 - latest edition, and local codes.

ASSISTANCE

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

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

If you need replacement parts

If you have questions or need to order replacement parts, contact Customer Service Center at 1-888-909-8818.

Please direct all correspondence to:

17018 Evergreen place,

City of Industry,

CA91745

Please include a daytime phone number in your correspondence.

LIMITED WARRANTY

DURO warrants to the original consumer-purchaser only that this product (*Model #740-3003-B1*) shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase. The manufacturer reserves the right to require photographic evidence of damage, or that defective parts be returned, postage and or freight pre-paid by the consumer, for review and examination.

Stainless steel tube burners: 1 year LIMITED warranty against perforation; **Other burners (Searing & rotisserie):** 1 year LIMITED warranty against perforation.

Cooking grids: 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, or surface damage.

Stainless steel parts: 1 Year LIMITED warranty against perforation; does not cover cosmetic issues like surface corrosion, scratches and rust.

All other parts: 1 Year LIMITED warranty (Includes, but not limited to, valves, frame, housing, cart, control panel, igniter, regulator, hoses); does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Upon consumer supplying proof of purchase as provided herein, Manufacturer will repair or replace the parts which are proven defective during the applicable warranty period. Parts required to complete such repair or replacement shall be free of charge to you except for shipping costs, as long as the purchaser is within the warranty period from the original date of purchase. The original consumer-purchaser will be responsible for all shipping charges of parts replaced under the terms of this limited warranty. This limited warranty is applicable in the United States only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales receipt and/or invoice. If the unit was received as a gift, please ask the gift-giver to send in the receipt on your behalf, to the below address. Defective or missing parts subject to this limited warranty will not be replaced without registration or proof of purchase. This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corruptions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. Surface rust, corrosion, or powder paint chipping on metal parts that does not affect the structural integrity of the product is not considered a defect in workmanship or material and is not covered by this warranty. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

ITEMS MANUFACTURER WILL NOT PAY FOR:

- Service calls to your home.
- Repairs when your product is used for other than normal, single-family household or residential use.
- Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of products not approved by the manufacturer.
- Any food loss due to product failures.
- Replacement parts or repair labor costs for units operated outside the United States or Canada.
- Pickup and delivery of your product.
- Postage fees or photo processing fees for photos sent in as documentation.
- Repairs to parts or systems resulting from unauthorized modifications made to the product.
- The removal and/or reinstallation of your product.
- Shipping cost, standard or expedited, for warranty/non warranty and replacement parts.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the documented purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer and or re-seller.

NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you; this limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

DURO CORPORATION

17018 Evergreen place,

City of Industry,

CA91745

All consumer returns, parts orders, general questions, and troubleshooting assistance can be acquired by calling 1- (888) 909-8818